

# OURFOODFuture

GUELPH-WELLINGTON – Canada's  
first food smart community



*A Smart Cities Challenge initiative*

## Did you know?

- 17% of households in Guelph-Wellington are food insecure
- 1 in 5 children are at risk of going to school on an empty stomach
- The average household throws away approx. \$1,560/year in edible food

The City of Guelph and County of Wellington have a bold new vision:  
***Our Food Future.***

We're creating Canada's first circular food economy, a sustainable and thriving food system that contributes new jobs, and values our planet, health, equity, and dignity for everyone. We placed our vision at the heart of our bid to Infrastructure Canada's Smart Cities Challenge and we're in the running for a \$10 million prize.

## You can help!

Visit [foodfuture.ca](http://foodfuture.ca) to learn more about this important project, and share your food stories and waste reduction tips.

**#OurFoodFuture**

SMART  
CITIES  
CHALLENGE



CITY OF  
Guelph





## Our Food Future Menu

### **Wellington Brewery – Face Off**

4.5% – Session IPA

*Second runnings beer made from the mash of Wellingtons Faces Double IPA*

**20oz pint – \$8.41**

### **Royal City Brewing – Terrosus**

3.8% – Amber Kviek

*Second running beer made from an imperial Kviek stout base beer*

**20oz pint – \$8.41**

*We're featuring two up-cycled beers. Wellington and Royal City make second running brews. They take the mash from a high ABV brew that would normally be discarded, and run a second mash, or run more sparge water through to make a second lower ABV beer.*

## Appetizer:

### **Cheese & Potato Croquettes**

Swiss, cheddar, yukon potato, maple chili aioli, scallion

*Leftover mashed potatoes and cheese scraps are used to make Croquettes*

**\$10**

## Main Course:

### **Pickle-Back Fried Chicken (2 PC)**

Pickled-brined chicken thigh, slaw, fries, fermented carrot hot sauce

*Pickle brine used to marinate chicken thighs, hot sauce made from carrot peels*

**\$18**

## Dessert:

### **Mocha Pot de Crème**

Chambord strawberries

*Coffee grinds used to infuse custard*

**\$8**

**\$1**

from each dish purchased from this menu will be donated to local non-profit organization The Seed.