



For Immediate Release
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Holiday Gift Giving Tips from Mildred's Temple Kitchen

Worship the flavours of the season

With holiday gift giving just around the corner, now is the perfect time to consider a gift from the pantry. Despite signs of economic recovery, we still crave the comfort and warmth of the 'nest'. Nothing speaks to the comfy home like jars of pickles, preserves, jams and jellies. Many contemporary cooks have recipes that have been passed along from generation to generation of favourites from our grandmother's kitchens.

If you're considering a heartfelt gift from your kitchen, now is the time to set-up shop, Here are a few tips to make the most of the season:

- The apple harvest is well underway and there are many varieties of pears available now. An apple chutney, pear butter or drunken pears would be an ideal hostess gift.
- Prepare a selection of these delicacies to create bountiful gift baskets in December.
- There are ample styles and sizes of preserving jars available that just require a personal touch such as a label or tag.
- You can purchase labels at business supply stores to zip through your laser printer or handwrite the labels with old fashion ink and pen. Sure beats a gift card.
- Don't forget, Mildred's Temple Kitchen sells Mildred's award-winning "Out to brunch with Mildred Pierce" cookbook. This delightful book has many recipes for just this type of gift giving – from blueberry, peppercorn chutney to red pepper jelly there's something for every taste bud.

Making these delicious gifts is just as rewarding as giving them and your friends and family will appreciate the time, effort and love you've put into each and every jar.

About Mildred Pierce Group

Inspired by the movie Mildred Pierce, a classic American film noir made in 1945, Donna Dooher and Kevin Gallagher have always enjoyed the clichés and innuendo in the film. When an expansion of their catering business Avant-gout allowed additional space to create an intimate restaurant, they called it Mildred Pierce. Mildred opened her doors on March 8, 1990 which, by coincidence, was the forty-fourth anniversary of Crawford's academy award for best actress as Mildred Pierce. Several years later, Donna opened the Cookworks Studio for hands-on cooking events and corporate team building. The Food Network soon selected Donna to star in a network TV series based on her ground-breaking hands-on cooking classes, now aired in syndication around the world. Both businesses were extremely successful and lead Donna and Kevin to dream about other adventures so at the end of 17 wonderful years at 99 Sudbury Street they set their sights on Liberty Village and began to build Mildred's Temple Kitchen (www.templekitchen.com). Kevin Gallagher and Donna Dooher are the sole proprietors of Mildred's Temple Kitchen and the Mildred Pierce Group. Donna is also the Executive Chef.

About Donna Dooher

Donna, with over 25 years of professional experience, is a well-known name in Canada. A graduate of the culinary program at Ottawa's Algonquin College, she began her apprenticeship with The Ritz III Group there, working her way up to the position of Chef before moving to Toronto in 1983. As food editor of Wish magazine, Donna authored the best-selling 'Market to Table' cookbook adding to her previous triumph with "Out to Brunch", a book of the most popular Mildred Pierce recipes and the winner of Cuisine Canada's cookbook of the year. Donna is a member of the International Association of Culinary Professionals, Cuisine Canada, Women Chefs and Entrepreneurs, James Beard Institute and is a charter member of Slow Food Canada. She sits on the executive committee of the Canadian Restaurant and Foodservices Association, is co-chair of the George Brown Chef School expansion Capitol Campaign, and a passionate supporter of local food production.

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Donna Dooher is available for interviews and on-air cooking demonstrations.

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