





Message from the Board Chair

On behalf of the BREAKFAST FOR LEARNING Board of Directors I would like to welcome you, and thank you for coming to our premier signature event – Gourmet Safari to Morocco.

We believe that children deserve the best possible start to their school day with the necessary nourishment to enable them to make the most of their learning experience. Together we will make this event a great celebration of family, food, community and culture.

 Thanks to the vision and leadership of Gourmet Safari Event Chair, Jackie DeKnock and her dedicated volunteer committee, who have created an authentic Moroccan experience for us to enjoy. 

Proceeds from the event will help BREAKFAST FOR LEARNING ensure that every child in Canada attends school well nourished and ready to learn.

Tim Kennish

Tim Kennish





There is an old Moroccan saying that "Many hands make light work"

Our sincere thanks to our corporate and community partners, our "many hands", for sharing their passion and commitment to improving the landscape of child nutrition in Canada.

Nomad Sponsor



We're fresh obsessed.

A&P Canada is dedicated to BFL through their Growing Great Kids program, special events and campaigns. Hats off to our Champions at A&P for gathering together your network of associates in support of the Nomad food displays and the table centre pieces.

Station Sponsors



Tagine Kefta Bal Beid



Tagine Salmon & Halibut

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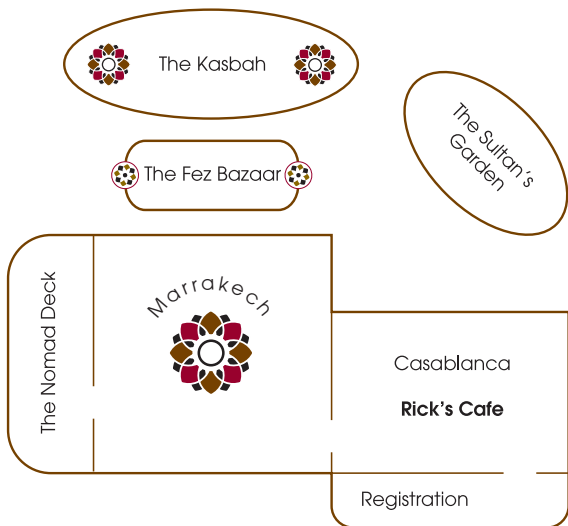
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Your Map to the Ultimate Moroccan Adventure



Live Auction Donors



Corporate Caravans





Casablanca

One simply could not visit Casablanca without a visit to Rick's Café. This is where the culinary adventure begins with some of Morocco's tastiest hors d'oeuvres. Sit back and enjoy the exotic "Gourmet Safari to Morocco" signature Martini, while listening to inspiring music from Sam's piano.

Stay for a while or come and visit us anytime and simply say "Play it again, Sam."

Marrakech

In the great room you can travel first-class through the authentic cooking demonstrations and savour sumptuous food prepared by the chefs at Great Cooks on Eight. Try the Couscous, the Tagine Kefta Bal Beid, or the Chicken with Lemons & Olives.

Sample some of the traditional Moroccan pastries, stuffed dates or Chebakia. Taste them all and don't worry about the calories, you are on vacation.

Taste some exceptional wines courtesy of our friends at Niagara Cellars, just this side of Morocco.

The Nomad Deck

Gather with your friends on the deck and marvel at the striking view of over 100-acres of meadow, forest and rolling hills. The Culinary adventure continues with some colourful Moroccan salads.

The Fez Bazaar

Spoil yourself at the Bazaar reminiscent of the open-air markets found throughout Morocco piled high with rugs, pottery, lanterns, tea and jewelry. You won't even have to go through customs to take your fabulous finds home with you! A portion of the proceeds from every purchase will go back to BREAKFAST FOR LEARNING.





The Sultan's Garden

An oasis of sweets awaits you in the Sultan's Garden. Relax among the rich foliage with a glass of mint tea or one of our signature martinis.

The Kasbah

Is there a trip to Morocco in your future?

Find out – make an appointment to get a reading from one of the talented fortune tellers from Angel's Workshop.

Visit the silent auction tables.

6:30 – 7:00 > Come to the Kasbah and enjoy the sunset while Orchestre Rachid plays the authentic music of Morocco. Become entranced by the movements of the belly dancers from Habeeba's Dance Studio.

7:00 > Rock the Kasbah with this evening's Master of Ceremonies, Actor, Dan Duran.

– Welcome message from Honourary Event Chair, Elizabeth Baird, Food Editor of Canadian Living Magazine.

– A few words from Event Chair, Jackie DeKnock.

7:15 > Last chance to visit the silent auction and bid on some fabulous art work and experience packages.

7:30 > The silent auction closes – don't leave Morocco empty handed! Early Bird Draw – are you the lucky one?

7:45 > Live auction! Bid to win a divine culinary arts vacation in Morocco!

8:15 > Enjoy a peak at the stars as the band plays and the silent auction pays out.

8:30 – 9:00 > Caravans begin to wind their way home.





Marrakech Express

- 1 oz. vodka
- 2 oz. orange juice
- 1 drop orange blossom water
- 1 splash lime
- 1/2 cup Ocean Spray® Cranberry Juice Cocktail



Shake ingredients over ice and pour into a martini glass.
Garnish with mint or fruit slices.



Casablanca Kiss

- 6 oz. Ocean Spray® Cranberry Juice Cocktail
- 1 oz. orange juice
- Splash of Club Soda

Pour cranberry juice cocktail and orange juice into a glass with ice. Top with Club Soda. Garnish with orange wedge.

Thank you to Ocean Spray for generously providing our juices for the evening.





Couscous with Caramelized Onions

- 1 tbsp olive oil
- 1 large sweet Spanish onion, thinly sliced
- 1/2 cup raisins
- 1 tbsp sugar
- 1/3 tsp ground cloves
- 1/2 tsp ground cinnamon
- 1 bay leaf
- 1/4 tsp each freshly ground black pepper,
– ground ginger, ground nutmeg
- 1 package couscous (2 cups) Chicken stock*

Heat oil over medium-high heat, add onion, stirring to coat, then reduce to medium-low and cook for 15 min. until onion is soft. Stir in raisins, sugar, cloves, cinnamon, bay leaf, pepper, ginger, nutmeg. Cook covered on medium-low for 30-40 min. stirring occasionally until onion is tender, dark brown and juicy. Remove bay leaf. Add 2 cups couscous, stir and add chicken stock* (*Note: follow instructions on package for ratio of couscous to liquid*).

Cover and turn off heat. Leave for about 10-15 minutes until liquid is absorbed and cooked through. If required turn heat on low and cook slightly. Fluff with fork, garnish with parsley and enjoy.

Recipe provided by Jackie DeKnock
Gourmet Safari Culinary Vacations



Gourmet Safari wants to help make our world a better place. A portion of the proceeds from every passenger on a Gourmet Safari culinary vacation will be contributed to BREAKFAST FOR LEARNING.

For more Moroccan Recipes or information on how you can have your own Moroccan Culinary Experience visit www.gourmetsafari.com





Thank you for being a part of our **great celebration** of family, food, community and culture.

BREAKFAST FOR LEARNING was created in 1992 to address the needs of hungry children across Canada. BREAKFAST FOR LEARNING (BFL) works to ensure that every child in Canada goes to school well nourished and ready to learn. BFL provides funds, nutrition education resources and program support to more than 5,000 community-based child nutrition programs all over the country. To date millions of nutritious breakfasts, lunches and snacks have been provided through the programs we support.

Learn more about how you can continue the adventure with BREAKFAST FOR LEARNING. September is BREAKFAST FOR LEARNING month and the perfect time to get involved. Be part of a growing movement to ensure that all children in Canada go to school well nourished and ready to learn – Spread the Word, Volunteer, Donate.

Visit www.breakfastforlearning.ca to learn more about how you can continue to help Canada's children learn, grow and succeed.

