



For Immediate Release

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All The Best Fine Foods celebrates time-honoured holiday traditions

– Festive fare and gourmet gift baskets suit every palate to make entertaining spectacular –

Toronto, ON. All The Best Fine Foods (<http://www.allthebestfinefoods.com/>) is pleased to offer “The Best” classic, exotic and hard-to-find assortment of holiday treats, mains and sides for every style of entertaining. The shelves at All The Best are brimming with a large selection of fresh, frozen, take-away foods and appetizing gift items, with new and exclusive products only available during this special time of year.

“Trends indicate fare for this coming season is steeped in Victorian traditions, created with contemporary flair incorporating rich, festive flavours,” says Jane Rodmell founder, All The Best Fine Foods. “We use the finest quality ingredients available for our in-house products while procuring as much as possible from local farmers and producers, made with loving care,” she adds.

Ho Ho Hold the stress at home

The store is chock-full of gourmet goodies that include frozen hors d’oeuvres, pâtés, desserts and sauces for the busy household. With dinner preparations taken care of by All The Best, simply plate a prix fixe, free-range turkey dinner with all the fixings (from \$30 per person). Entertain with ease this season and be ready for those surprise last-minute guests by filling the larder and ice-box with convenient, ready-made gourmet goodness. Sip and sup by starting with “The Best” Mulling Spice (\$8.95) added to cider or wine, paired with a snack of pork or duck rillettes (\$4.95- \$12.95), pâtés and terrines (\$9.95 - \$26.95) atop crackerbread (\$2.75/100g), or a slice of savoury Tourtière (\$9.95 - \$17.95). Nearest and dearest will delight in “The Best” Plum Pudding (\$22.95 - \$34.95) smothered in Brandy Butter (\$6.95).

Those from the manor born may feast their eyes on “The Best” hand decorated 3D Gingerbread House (\$125). To complete the scene, add exquisite gingerbread trees (\$36.95) or choose from an assortment of the crisp, buttery, hand-decorated gingerbread cookies so popular for the season (\$2.99 – \$4.50). Be a good boy and pop a thumb into a Sugar Plum (\$9.95/pkg), dip into “The Best” Bourbon Custard Sauce (\$7.95) to be on your merry way.

Making a list and checking it twice

Stay tuned for the ever popular, always needed, absolutely helpful, All The Best Favourite Things Lists to make the season special -- shopping lists that highlight the Top Ten Gifts for the Gourmet, Entertaining Essentials, Perfect Hostess Gifts, Tasty Stocking Stuffers, and Holiday Time Savers. These handy reference guides make choosing the right items a breeze for the most time-challenged gift-giver and will be available in store throughout the season.

Wrap it up and put a bow on it

Choose from popular, standard, or custom specialty gift baskets (starting from \$125) filled with “The Best” traditional signature products, or order same-day local delivery of fabulous artisanal cheeses, pâtés, terrines and smoked salmon, among other delicious delights (starting at \$200). When invitations are a-plenty and time is of the essence, it’s good to know All The Best Fine Foods has you covered with edible gifts suitable from morning to night. Choose from an array of delectable items, wrapped, bowed and ready to bestow. Pop into the shop for holiday breads such as “The Best” Stollen, dense and delicious, studded with raisins and dried fruits with a traditional centre of marzipan, finished with a light frosted glaze (\$9.95). David’s Chelsea Bun is a heavenly treat for breakfast, brunch or afternoon tea and is loaded with dried cranberries, pecans, walnuts, currants and lemon zest with a yummy caramel topping (\$10.50). Bring gifts of sweet treats and choose from tins of cookies galore (\$34.50 - \$49.95), mincemeat pies and tarts (\$1.95 - \$18.95) or Peppermint Bark (\$4.95). Offer sweet bites with a variety of tartlets such as mincemeat, lemon, pecan, chocolate pecan and butter pecan, (\$21.00/dozen), decadent chocolate ganache or lemon curd with fresh raspberry (\$27.50/dozen), available to order for a convenient pre-party pick-up.

Dreidel, dreidel, dreidel

Chanukah themed sweet trays (small \$52.95, medium \$75.95 or large \$98.95) are a tempting assortment of beautifully arranged treats, all ready for holiday tables. The selection includes “The Best” shortbreads, sugar cookies shaped like menorahs and Stars of David, decorated gingerbread and luscious bites of fruitcake, favourite squares, and chocolates. For brunch or lunch tuck into “The Best” applesauce (\$5.95) to go with latkes, latkes and more latkes (\$1.50 each).

Wonderful food, seamless service

When planning a holiday event, whether large or small, formal or casual, the full service catering and event planning experts at All The Best can help every step of the way. Treat guests to a memorable meal prepared and designed for every budget. For more than 20 years All The Best has provided entertaining ease for those who love to eat and share the joys of the table with family and friends.

About All The Best Fine Foods

All The Best Fine Foods (<http://www.allthebestfinefoods.com/>) is a dynamic specialty food company based in Toronto, Ontario. All The Best has been reborn and restored in its new heritage home located at 1101 Yonge Street with parking conveniently located just north of the store or municipal and street parking south on Price Street. A destination for lovers of high quality, natural, delicious food -- with a full service catering and event planning service -- All The Best Fine Foods offers the very best in ingredients and prepared foods, sourced exclusively from naturally raised meats and poultry, produce from local farms and the finest quality ingredients available, with no chemical additives or preservatives. All The Best Fine Foods is certified by Local Food Plus (www.localfoodplus.ca), a non-profit organization committed to creating local sustainable food systems that reduce reliance on fossil fuels, create meaningful jobs, and foster the preservation of farmland and farmers.

To visit the store for a tour, arrange an interview with founder Jane Rodmell or for more information, please contact Susan Willemsen or Renee Lalonde at The Siren Group Inc. Tel: (416) 461-5270. Fax: (416) 778-9047. Email: info@thesirengroup.com, www.thesirengroup.com or on Twitter [@thesirengroup](https://twitter.com/thesirengroup).