Some food for thought ...



Roger Mooking's Everyday Exotic cooking show is coming to Food Network Canada.

RITA DEMONTIS Sun Media

Ring the dinner hell! There's so much happening in the food scene, including new Food Network stars, restaurant openings, and excellent charitable causes.

Pink's the qualifying word here - I've been receiving so many items with a pink-theme, in honour of Breast Cancer awareness month, that there's not enough paper to list them all. But do be prepared to pick up a plethora of pink-themed items, with various portions of the product going towards breast cancer awareness and research

We're talking everything from pens to toilet tissue, coffee to cashmere, bras to soaps to light flicks, and so much more. Just look for the pink and you know you're in the pink helping out in a worthy cause.

Here's one cause worthy of plenty of attention, Brunch With Cause at top chef Marc Thuet and his wife. Bianca Zorich's famous Bite Me eatery. The two will be hosting this third annual fundraising event held in memory of the culinary couple's dear friend

Jocelyn Juriansz - a victim of abuse whose life was cut tragically short on September 24. 2005. This Sunday. Sept. 28, a portion of all of the day's proceeds

and all gratuities contributed to the bar will be donated to Nellie's Shelter - a Torontobased non-profit organiza-

> in crisis locate safe and affordable housing (for more information visit nellies.org).

"Brunch With Cause is so special to Marc and me," says Bianca Zorich. "What started out three years ago as a memorial for locelyn is now about raising funds to support the courageous women and children who are victims of abuse and seeking help in their time of crisis. We can only hope to beln another family so that

they don't experience the

is renowned for.

pain of losing a loved one. I know Jocelyn would be proud." Brunch is from 11 a.m. to 3 p.m. at Bite Me at 608 King St. W call 416-603-2777 for reservations and an opportunity to experience the gastronomy that Thuet

And speaking of food stars, make way for Roger Mooking in the premier of his Everyday Exotic, coming to Food Network Canada on Oct. 2. Mooking, host and avatar to the world of exotic foods, focuses on one distinct ingredient or spice and builds a menu around it - everday to tion dedicated to helping the exotic! Mooking uses classic women and children dishes and then adds the spice and introduces ingredients that at first glance may appear exoticabut, with a little knowledge, become mainstream

Mooking comes from a heavy-

duty culinary background an executive chef and a third generation restaurateur who began his formal training through the George Brown Culinary Management Program. he's currently executive chef and co-owner of Kul-



Life cut short

tura Social Dining and Nywood restaurant in Toronto, More than that, he's also a recording art-

ist, creator behind Soul Food, a unique food and music project recently released on Warner Music.

He's pure eye-candy, too, with a enthusiastic style that has you wanting more. Tune in and you'll see what I mean!