

SPOTLIGHT



Team players:
(left to right)
Warren Sutherland,
Dave Neil, and
Pascale Berthiaume

Oink if You Love Ice Cream

BY SHAWNA WAGMAN

There's more to a pig than ribs, tenderloin, and chops. In fact, you're unlikely to see any of those cuts at a new pork-happy shop dedicated to local food products. What you will find is artisanal charcuterie – a fancy term for what you get when you season, smoke, brine, and hand-shred the parts of the pig that are left over after butchering. In the right hands, the tasty bits are transformed into swine-dining delicacies: fresh sausages, pâtés, headcheese, back bacon, and delectable pulled pork. Dave Neil, who trained as a butcher at Aubrey's Meats, and Warren Sutherland, chef/owner of Sweetgrass Aboriginal Bistro, teamed up last year to create The Piggy Market – a line of local, organic, and heritage pork products that they sold at a stand at the Ottawa Farmers' Market. Their recently opened Westboro shop adds local honey, homemade jams and preserves, in-house rotisserie chickens, and a selection of local cheeses to the mix. In keeping with the themes of local and handmade, the other half of the shop is home base for Pascale's ice cream. Pascale Berthiaume, who became famous for the super-premium ice creams she made for The Wellington Gastropub, is churning and selling half-pint tubs daily in such flavours as peanut butter-salted caramel, white chocolate-hazelnut and, of course, dark chocolate-bacon. When she met Neil at the market last summer, she knew their products had more in common than meets the eye. "He butchers a whole pig with a saw," she says. "I make fresh-fruit purées, I don't get caramel out of a box – there's just so much work that goes into it." **The Piggy Market, 400 Winston Ave., 613-371-6124, www.thepiggymarket.com.**

horseradish. Served with thin, crispy toasts and a set of chopsticks, diced fresh tuna is tossed with a creamy dressing laced with honey, caviar, and chives. The extra dollop of mayo may be overkill, but it all melts beautifully in the mouth. The signature salad is a bed of curly bitter greens topped with an oozy poached egg, a scattering of pine nuts, and dollops of goat cheese. Next, there's a near-perfect seafood chowder brimming with tiny diced potatoes, flaky white fish, mussels, and sweet corn. A dish in the medium category pairs a shot of dreamy lobster bisque with walleye crab cakes

that are simple and satisfying. The mackerel, with its strong but pleasant flavour, is served to showcase its potential: the whole side with its skin on, gorgeously crisp, atop a bed of super-chewy wheat berries, earthy rapini, and wild mushrooms with sour cream. Only two desserts to choose from. We opt for the super-citrusy honey lemon cake and are smitten with the scoop of Pascale's dulce de leche pine nut brittle ice cream. Sunday to Wednesday 5 p.m. to 10 p.m., Thursday to Saturday 5 p.m. to 11 p.m. Small plates \$7-\$14, medium \$12-\$22, large \$25-\$27. **430 Bank St., 613-231-8569, www.thewhalesbone.com.**