

THE FAIREST OF THE FARE

2024 CNE Food Hall of Fame:

A new tradition that aims to celebrate the foods that have shaped the CNE experience

Five food items from iconic treats to culinary curiosities will be inducted as part of a special ceremony to commemorate the 70th anniversary of the iconic Food Building

Deep-Fried Butter is Back at the CNE for a Limited Time!

Toronto, ON (August 22, 2024) -- Today, the Canadian National Exhibition announced the inaugural Inductees to the **2024 CNE Food Hall of Fame**, a new legacy commemorating the iconic, the innovative, the creative, and the memorable foods that have shaped the culinary reputation of Canada's favourite fair. The introduction of the CNE Food Hall of Fame is in celebration of the 70th Anniversary of the Food Building, and in recognition of foods that have made an impact and influence on CNE food culture – deserving of being immortalized in the building that started it all.

With a plethora of carnival treats to choose from that have been enjoyed over the decades by generations of visitors, the CNE plans to make the CNE Food Hall of Fame an ongoing tradition to select a handful of food items to induct each year. Each Inductee will be recognized with a banner that will hang in the iconic Food Building year-round, and for years to come.

The 2024 Class of Inductees to the CNE Food Hall of Fame Are:

Tiny Tom Donuts – Since making their CNE debut in 1960, Tiny Tom Donuts have captivated fairgoers as they watch perfectly-piped miniature donuts float down its signature conveyor belt in the Food Building – churning out tens of thousands of donuts over the 18-days of The EX. The smell of deep-fried dough and cinnamon is synonymous with the CNE, and what makes Tiny Tom Donuts a CNE Food Hall of Famer.

Ice Cream Waffle – The combination of good ol' fashioned vanilla ice cream sandwiched between warm freshly made waffles is a match made in CNE heaven. It's hard to believe that the Ice Cream Waffle Sandwich has been a staple at the CNE for more than 80 years! The first Ice Cream Waffle Sandwich was served in 1940, out of the original Conklin booth in the Midway; and its recognizable cow-patterned booth is still go-to destination in the Midway, serving the original recipe that has stood the test of time.

Pickle Pizza – A relatively recent food item that made a name for itself in 2019, the Pickle Pizza was not just a novelty, it was downright delicious. The wood-fired pizza made fresh to order in the Midway, consisted of a dill-ranch sauce base, pickles, cheese and sprinkled with more dill on top. It would become one of that year's best-selling food items, and inspired the creativity of CNE food vendors alike, as pickles have found their way into almost every food iteration one can imagine.

Primo Spaghetti – In a cornucopia universe of outrageous foods, deep-fried delights, and carnival staples, it's amazing how a humble cup of perfectly al dente spaghetti with tomato sauce can evoke such nostalgia for so many generations of CNE visitors. For more than four decades, the Primo booth was known as the home of 99 cents spaghetti, a budget-pleasing price that that remained the same for decades; but not even a mighty cup of spaghetti could beat inflation food costs – so while it is now \$1.99 spaghetti, it is still a fan favourite.

Deep-Fried Butter – The one that started it all...Deep-Fried Butter was introduced at the CNE in 2010 as a novel food item offered by Vicky Skinkle's Sweet Treats concession stand in the Midway. She perfected the recipe to deep fry frozen butter in funnel cake batter to create the perfect consistency. Deep-Fried Butter was an instant hit with fans who flocked to the CNE for the unapologetically outrageous treat, and media were just as fascinated for the attention-grabbing headlines.

<u>AND</u> – To celebrate the inaugural year of the CNE Food Hall of Fame, the CNE is bringing back Deep-Fried Butter starting today until September 2, or until quantities last; available at the **Deep Fried** booth in the Food Building, and **Legend Dairy** in the Midway.

Although the subject of wacky foods has become synonymous with the CNE in recent decades, the fact is that food has played a significant role at the Fair since the inception of what was introduced as the **Food Products Building**, that was funded and built by the Canadian National Exhibition in 1954.

The Food Products Building replaced the old Pure Food Building that was demolished in 1953 to make way for an ultra-modern architectural marvel, designed by H.H. Angus & Associates. At a cost of \$1.5 million, the new structure boasted 138,000 sq.ft. of floor space, high ceilings, spacious aisles, and beautiful interior features that would attract visitors. It was advertised as a prestigious place to showcase Canada's innovative food industry, and where companies could introduce and sell produce, supplies, and food products to the masses. CNE organizers at the time prophetically touted that "The Food Building will be the talk of Canada...and a source of interest for many years to come."

Some of the interesting products offered in the Food Building in the '50s and '60s included:

- The introduction of Heinz' Cream of Tomato canned soup
- Canned Fish
- Ketchup
- Liquorice Confections
- Corn Syrup and Starch
- One-A-Day Vitamins
- Chili Sauce
- Maraschino Cherries
- Fruitcake
- Alka-Seltzer

CLICK HERE for gallery of archival photos of the Food Building.

The 145th annual CNE runs from August 16 to September 2, 2024. Let's go to The EX!

About the Canadian National Exhibition

The Canadian National Exhibition (CNE) is governed by the Canadian National Exhibition Association (CNEA), comprised of a volunteer Board of Directors. The CNEA is responsible for the planning and presentation of the annual Canadian National Exhibition at Exhibition Place in Toronto, Ontario. Founded in 1879, the CNE generates an economic impact of approximately \$112 million for the Greater Toronto Area and \$143 million for the province of Ontario each year (when in operation). In 2023, the CNE attracted a record-breaking 1.604 million visitors to its 18-day fair, the highest-ever attendance in the past 25 years.

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