

FOODSERVICE HOSPITALITY



CANADA'S HOSPITALITY BUSINESS MAGAZINE

VEGELICIOUS

Vegetarian cuisine is going mainstream

MAD SKILLS

Mad Radish is a rising star in the healthy-food segment

HIDDEN GEM

Chronicling a year in the life of Niagara's Pearl Morissette

DELIVERY DILEMMA

Navigating the world of third-party delivery apps

THE TOP 30

UNDER 30

THIS YEAR'S OHI WINNERS ARE RAISING THE BAR IN ONTARIO'S HOSPITALITY INDUSTRY

PLUS EYE CANDY

Hot new trends in glassware, dinnerware and cutlery

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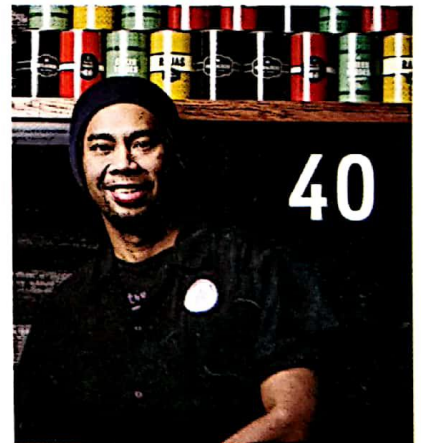
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The Lark, Belleville, Ont.

PHOTOGRAPH BY
MARGARET MULLIGAN

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