



## The CNE introduces all-new CNE Secret Menu presented by Dairy Farmers of Ontario

From ice cream to cheeseburgers, and even deep fried butter, the CNE is home to some of Canada's favourite carnival foods. This summer, to celebrate these extraordinary treats, Dairy Farmers of Ontario presents the CNE's Secret Menu, providing exhibition goers with mouthwatering foods made with high-quality, local Ontario dairy. Beginning today, Saturday, August 20th, Secret Menu items will be available by request at select vendors throughout the grounds.

The dairy products enjoyed in many of your favourite treats, as well as those included in some of the CNE Secret Menu options, are produced by local dairy farming families who are proud to supply fresh, great tasting dairy to the communities they live and work in across Ontario.

Don't wait – Secret Menu items are only available while supplies last!

Follow [@ontariodairy](#) and [@letsgototheex](#)  
[#DFOxCNEsecretmenu](#)

**Skoreo Cheesecake Chimney Cone, made with Ontario dairy:** *Freshly baked chimney cone, rolled in oreo crumble, filled with premium vanilla soft serve ice cream, layered with house-made salted caramel, cheesecake, Skor and crumbled Oreos. Topped off with more caramel, chocolate sauce, Skor and a full Oreos cookie.*

Food Building booth name: Eva's Original Chimneys

Price: \$13

**Peach Mango Spice Cream Crunch, made with Ontario dairy:** *Ice cream with a tabasco sweet & spicy sauce garnished with tajin & red chili flakes*

Food Building booth name: Caf EH T.O.

Price: \$8

**The Cinnabon Swirler, made with Ontario dairy:** *A frozen custard Sundae made with local Ontario Dairy featuring Cheesecake Factory Cinnabon Cheesecake, hot caramel and Nutella chocolate drizzle topped with fresh whipped cream.*

Food Building booth name: Dolce Inc.

Price: \$12

**TOT'so NYC Chopped Cheesy, made with Ontario dairy:** *Chopped ground beef, melted cheese, grilled onions topped w/ shredded lettuce, pickled chilis and diced tomatoes, all on top of crispy fried tater tots. Optional ketchup, mayo & hot sauce.*

Food Truck: Get Your Own Taters

Price: \$17.50

**Deep Fried Churro Pickle, made with Ontario dairy:** *A dill pickle dipped in churro batter and deep fried.*

Food Truck: CORNehCOPIA

Price: \$10



**Beavertails: Brownie Cheesecake & Cinnamon Bun:** *Brownie Cheesecake comes with cheesecake base, brownie + white chocolate bits with chocolate drizzle; while "Cinnamon Bun" is cinnamon sugar drizzled with vanilla icing.*

Food Building booth name: Beavertails

Price: \$8.50

**Root Beer Whiskey BBQ Fried Chicken Sandwich:** *Our signature fried chicken tossed in a root beer and whisky BBQ sauce, topped with house slaw.*

Food Building booth name: Fried Chicken Sandwiches

Price: \$18.99

**Chicken 88:** *Perfectly crispy fried chicken tossed in a homemade Hakka sauce with garlic aioli and green onion. A perfect blend of Indian spices and Chinese flavour makes this a Hakka favourite.*

Food Truck: 6spicerack

Price: \$16

**Mango Dragon Fruit Twist:** *Made with REAL fruit purees, it's like a Starbucks refresher in soft serve form.*

Food Building booth name: Yogen Früz

Price: \$7.99

-30-

### **About Dairy Farmers of Ontario**

Dairy Farmers of Ontario is the marketing group for the largest sector of Ontario agriculture. It is proudly owned and operated by Ontario dairy farm families. More information about Dairy Farmers of Ontario can be found at [www.milk.org](http://www.milk.org)

### **DFO Media contact:**

Charlotte Hefner

Account Executive, Middle Child PR

[charlotte.hefner@wearemiddlechild.com](mailto:charlotte.hefner@wearemiddlechild.com)

Office: 416-580-7727

### **About The CNE**

### **CNE Media contact:**

Tran Nguyen

CNE Media Relations

[tnguyen@theex.com](mailto:tnguyen@theex.com)

Office: 416-263-3817