

CNE Food Hall of Fame Celebrates the OGs and OMGs of Carnival Fare

24K Gold Burger, Deep Fried Chicken Feet, and Roasted Corn are among the Class of 2026



[CLICK HERE](#) for high-res photos

Toronto, ON (September 2, 2026) -- All food creations have an origin story, and for some of this year's CNE Food Hall of Fame Inductees, they are the foundational staples (the OGs), that have inspired countless creative food iterations over the decades. Corn on the cob, cheese perogies, and poutine have all been remixed and re-imagined at the CNE at some point, such as this year's mini beef patty perogies to Ube street corn and even poutine cookies. However, keeping it simple is the key to success and longevity for these Inductees that have stood the test of time:

The Perogy Chef Perogies – This beloved staple in the Food Building hasn't changed its recipe in 40 years since first offering their pillowy cheddar & potato perogies with a signature onion-dill sauce that has kept customers coming back year over year. Boris Hirniak aka The Perogy Chef, passed away in 2009 but the iconic food stall, since owned by Neil Sarel for over 15 years, still pays homage to its founder by keeping the original sign and proudly displaying articles and a photo of the popular chef. And to prove how much people love their perogies? The Perogy Chef sells over three tonnes of perogies during the CNE every year!

Bouchard's Poutine – A Canadian classic, Bouchard's Pouterie has been churning out poutines in the Food Building since 2008. Made with Canadian sourced ingredients, their generous servings are a favourite among families and students; and while the holy trinity of fries, gravy, and cheese curds are the foundation of each menu item, Bouchard's popular variations include the Lumberjack Poutine (think breakfast of champions with bacon strips and eggs), as well as the Cheeseburger Poutine with pickles, ketchup and mustard.

Roasted Corn – Freshly shucked corn that is roasted to perfection, slathered with butter, with a dash of Cajun seasoning is a summertime favourite at the CNE. There are more than eight outdoor vendors throughout the grounds roasting corn on a cob, each with their own creations from classic butter to Hot Cheetos, rainbow-coloured queso, and jerk seasoning.

And the annual CNE Food Hall of Fame list wouldn't be complete without recognizing some of the obscure and ostentatious viral food items that were here for only a season but made an indelible impression.

24K Gold Burger – It was 24 Karat magic for Bacon Nation in 2018 when they debuted their mile-high crowning achievement stacked with two cheeseburger patties, loads of maple bacon strips and peameal bacon, thick cut onion rings, and all the fixins – sandwiched between burger buns draped in edible gold foil. It was the Lamborghini of burgers, and the right time, when Instagram food culture was at its height. Despite the \$100 price tag for the super-sized burger, there were lines around the corner of willing spenders doing it for the 'gram (a smaller Gold slider version was also made available for \$24).

Deep Fried Chicken Feet – Among all the crazy foods that have ever been deep fried at the CNE, chicken feet tops the list as the most unexpected. Although commonly prepared and enjoyed in many cultures, the audacity to serve chicken feet as a carnival treat raised more than just eyebrows in 2017, it raised the bar for other vendors to think outside the box. And in true CNE fashion, deep fried chicken feet was served on a stick.

Past CNE Food Hall of Fame Inductees:

2024: Tiny Tom Donuts, Deep Fried Butter, Ice Cream Waffle, Pickle Pizza, Primo Spaghetti

2025: Rainbow Grilled Cheese, Jumbo Turkey Leg, Corn Dog, Colossal Onion, Bug Dog

-30-

Media Contact:

Tran Nguyen, Centric PR

tran@centripr.ca

c: 416-220-4285