

# Smokin' in Collingwood

FROM POUTINE TO BANANA ICE CREAM, NOTHING ESCAPES CAM DYMENT'S SMOKER

Cam Dyment had a dream. The amateur chef had pretty much perfected his home-smoking techniques, and decided it was time to open a BBQ joint, which he surely did this past December in Collingwood. This isn't your usual "macho" BBQ joint—this is a sleek, comfortable, family-friendly place, that's already packing them in from around Georgian Bay. They come for the pulled pork, smoked trout and beef brisket poutine, but they stay for the smoked banana ice cream. Wouldn't you?

**How quickly did you go from dream to opening night?** A year and a half. I was totally into smoking foods, had techniques and recipes down, and did a series on YouTube videos that was pretty popular. [Chef Cam, The Georgian Chef.] People would ask, are you getting paid for those videos? I said no, but it could lead to something.



**CAM'S PLACE** Chef Dyment does BBQ different.

**Did you have a specific concept in mind?** I knew I wanted it to be about smoked food, but didn't want to be the typical BBQ joint—you know, ribs, beer, pulled pork, a few side dishes. I wanted to go beyond the usual. So I

do what I call "balls of meat" with asiago on a bun. I smoke a meatloaf. I've been making sausages for 25 years, so now I smoke them too. My smoked burger, I gave one to my daughter for the first time and she said it's the best burger she's every tasted.

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**To what do you attribute your (almost immediate) success?** Food is my passion. I'm having fun again. Everything is from scratch. People can taste it. We're not opening packages of frozen stuff.

**What kind of smoker do you use?** I started looking around and the only ones I'd consider are made by Cookshack. I have four of them. I can do 50 racks of ribs in one smoker at one time. When we open our patio this summer, I'll have one out there too.

**How'd you come up with smoked banana ice cream?** My friend had Mad River ice cream a few years ago, selling from his house to restaurants, but the health department said he needed a commercial kitchen. I did some experiments and made a smoked banana ice cream, so I called him up and asked if he'd like to make it here. It's exclusively for us, and we sell it in pints (\$9). **CB**



**BBQ STYLE** The Smoke's dining room is sleek, clean and comfy.