



the smoke™

TAKING BBQ TO A WHOLE NEW LEVEL

By Rosemarie Pedulla

For Cam Dymont, barbequing as a hobby turned into a passion when he discovered the Traeger smoker. He followed his passion in opening TheSmoke Restaurant at 498 First Street, Collingwood, in December of 2012. It's the only one of its kind in Ontario.

Through YouTube he is known as The Georgian Chef and has created 35 videos on how to smoke and barbeque meats and fish of different kinds. Through experimentation with specialty brines, rubs and seasonings, and unique barbeque sauces, Cam brings the barbeque experience to a whole new level. The menu is endless and inventive at the same time. Nowhere does one find smoked pork, beef, chicken, turkey, bacon, and fish so well presented in unique ways.

All the meats and fish come into the restaurant fresh. They are then smoked and cooled to room temperature before being packed into Cryovac portions and chilled in the fridge. When ordered, your ribs are placed in a 170°F Sous Vide water bath for 15 minutes to bring them up to temperature, then taken out of the bag and finished off on the Char Grill. This locks in all of the juices and flavours so you can enjoy them as if they had just come out of the smoker.

Smoked fish can be purchased to take home, or eat in. The smoked rainbow trout comes from a Georgian Bay farm off Manitoulin. The smoked whitefish is also from Georgian Bay. The smoked salmon is from the Atlantic and the Arctic char, from the Arctic.



There are also soups, as interesting in name as they are in taste. Cam has definitely mastered the art of surprise by experimenting with what he offers customers as a taste to remember. Most are seasonal in nature. Therefore, it is smart to ask your waiter what the Soup of the Day is. You may get to try Smoked Wicked Chicken Thai Soup or possibly Smoked Braised Short Rib Soup or a Smoked Fish Chowder.

Themes of the day...all day, tantalize the foodie with their names.

- Tuesday is Sandwich Day which could mean a Cow Meats Pig sandwich: 6 oz. of pulled pork topped with 6 oz. of beef brisket and specialty sauces. Or the WBBTLC: Wild Boar Bacon, Tomato, Lettuce, and Cheese on grilled sourdough.
- Wednesday is Rib Day—dry or with sauce.
- Thursday is Burger Day—and what a Day! There's a choice of over 15 burgers including variations of the famous Smoked Beef Chuck Burger (Double, Triple, or the 2 lb. Quadruple Burger). Other burgers include the Poutine Burger, a fascinating combination of an 8 oz. beef burger with Béarnaise sauce, served with French fries, cheese curds, and mac & cheese sauce on top.

As if all the above were not enough, Cam has created four homemade



BBQ sauces to complement your food selection that are ready at your table. Choose Carolina Mustard Sauce, Smokey Sweet BBQ Sauce, Sweet Tangy BBQ Sauce, and Hot Vinegar Sauce. These are available for purchase, as is his homemade vinaigrette salad dressing.

To top this off, there are delectable smoked desserts. Yes, smoked desserts! Smoked Apple Crisp can be topped off with Smoked Banana Ice Cream, or choose Madagascar Vanilla. All are made in house by The Mad River Ice Cream Company. The ice cream can also be purchased by the pint.

A patio with seating for 28 patrons will be opening this summer. You will be able to see a smoker being used outside. The menu also highlights kids' popular favourites.

Whisper...whisper...Cam is planning on having Smoked Montreal Meat and Smoked Pastrami on Rye in the fall. Since it takes 12 days to bring the fresh meat to perfection, this writer cannot wait!

So if it is something different in food that you are looking for, TheSmoke Restaurant will satisfy your family's appetite.