



So good its worth
celebrating ...

NOVA SCOTIA.COM
Shaped by the Sea

There are more than 1,300 restaurants in Nova Scotia. And while lobster and seafood take centre stage as our most famous food, there's so much more than our superb seafood on the menu across the province. So whether visiting a Nova Scotia restaurant, market or road side stand, prepare to indulge in an unforgettable Nova Scotia dining experience!

Dine on exquisite cuisine from internationally-renowned, award-winning chefs across the province. Our restaurants will delight you with the excellence and global influences of their fare. Simple and traditional can be as rewarding as elegant and complex when it comes to great food and wine experiences here. Buy your lobster fresh from the wharf and then boil over a bonfire. Get fish and chips from a take-out wagon, pick a harbourfront bench, sit down and eat. Order the fruit pie in any family restaurant in the Annapolis Valley..

Look for the Taste of Nova Scotia logo - it will point you to the restaurants using our delicious local produce and seafood from blueberries to maple syrup to Digby scallops. Chefs across the province revel in creating new dishes that emphasize our seasonal harvests and our rich cultural influences.

Festivals & Events for Foodies! Food is always a big feature at our festivals and events. Take in the month-long, province-wide Savour Food & Wine Festival in February to find a new pairing for your favourite Nova Scotia wine. Head for Englishtown on Cape Bretons' Cabot Trail to get your fill of mollusks at the community's Mussel fest. Hubbards on the South Shore is home to an annual Craft & Chowder festival. Explore the Nova Scotia Multicultural Festival in Dartmouth, featuring over 25 ethno-cultural groups and their cuisine. Hundreds of events across the province include workshops, food & wine pairings, seminars from our award-winning chefs, sommeliers & vintners.



Nova Scotia is quickly becoming a recognized destination for food and beverage experiences. **Taste of Nova Scotia** is a unique, province-wide, marketing program, whose members are committed to offering the very best culinary experience Nova Scotia has to offer. Whether you are looking for a restaurant, agriculture, fishery or specialty product, beer, wine or whiskey scotch, Taste of Nova Scotia is your destination for quality local food experiences.

DELICIOUS TEMPTATIONS ...



The **Annapolis Valley** area is rich in agriculture ... so no great surprise that it is a fabulous destination for experiencing a 'taste of Nova Scotia' ... from the slow food movement at The Port in Port Williams to handpicking the tastiest honeycrisp apple at Noggins Farm Corner ... the options are endless! Add to that a wine and chocolate tasting at Gaspereau Vineyard or Stutz Hard Apple Cider & Foxhill Cheese on the pergola at Domain de Grand Pre ...our award-winning wineries have garnered international acclaim for their efforts and passion!

- ◆ Annapolis Highland Vineyards is Nova Scotia's newest licensed winery featuring four 2009 vintages: Pinot Gris, DeChau-nac, Geisenheim Riesling and their specialty Highland Blue which blends wild blueberries with a hint of Cabernet Franc.

Lobsterpalooza is the first and only 'festival' in Nova Scotia! Offering over 200 kilometres of seafood and seafaring traditions presented during 35 days of springtime feasts and fun. Lobsterpalooza Festival runs from May 15th - July 1st at multiple sites along the Cabot Trail where seafood related events begin with the start of lobster fishing season and continue well into the fall. And lobsters are not all we have to offer - mussels, clams, crab, oysters - our coastal communities have it all.

For a true Nova Scotia good time, take an informative and interactive tour of the **Alexander Keith's Nova Scotia Brewery**. Actors in period costume will lead you back in time as you learn about the beer, the brewery and life in Halifax in 1863. Visit the Stag's Head Tavern where you will listen to toe tapping music, play games and of course sample Keith's fine ale. It's the perfect tour for people of all ages! Also check out their special group packages that include beer education, dinner with traditional beer recipes, pub tours and more.

Nova Scotia's Farmers' Markets support more than 400 small to medium size businesses, providing smaller Nova Scotia farmers and food producers, artisans and artists an opportunity to sell their products to local markets. Beyond that, the community Farmer's Market is the place to be on a Saturday morning ... entertainment, arts & crafts, friendship and fresh apple cider are usually first on the agenda! From the Halifax Market in the Keith's Brewery to Wolfville Town Square to the Creamery in Tatamagouche, Farmer's Markets are a great day trip for the whole family!

- ◆ The Seaport Farmers Market will be an ecological and cultural showpiece on the Halifax Waterfront when it opens in 2010. The new, expanded, multi-day market will allow visitors to see artisans creating many of their wares and provide an unique shopping experience.



Nova Scotia has been chosen to host the inaugural **World Culinary Tourism Through Leadership Summit & Consumer Marketplace** coordinated by the International Culinary Tourism Association (ICTA) in September 2010. Its the first ever conference bringing together 300 to 500 leaders of the culinary tourism industry to discuss the state of the industry today as well as best practices for sustaining and developing the future of the culinary tourism industry.

Adventures in Taste is a new culinary trail around the province. Visitors are encouraged to experience the flavours of operators and award winning wineries and meet locals whose passion is a fundamental part of their success.

Lunenburg's newest attraction, **Ironworks Distillery**, will open its doors to the public in April 2010. Using local produce such as Annapolis Valley apples, they are producing apple-based vodka and will also be using local pears, strawberries, peaches and cranberries for high end brandies and liqueurs. And naturally they are creating their version of the "Lunenburg Rum" by fermenting Crosby's molasses.



Nova Scotia is the largest processor of **wild blueberries** in the world. And we are the second largest producer on earth! As Nova Scotia's provincial berry the wild blueberry is also renowned for its health benefits having the highest levels of antioxidants of all fruits and vegetables. Our provincial berry is celebrated annually during Wild Blueberry Harvest Festival in August. Or check out the Wild Blueberry & Maple Centre in Oxford, which shows off our natural resources with interactive displays and interpretative guides. High-bush blueberries are grown in the Annapolis Valley and are the featured item everyday on the menu at Between the Bushes Restaurant in Centreville.