

SWEET SOUTHERN RIDE



Some of the country's best restaurants, top chefs, award-winning wineries and internationally-renowned culinary vacation experiences are on the menu in Southwestern Nova Scotia. Delicacies like maple syrup, blueberries, lobster, scallops, oysters, mussels and more aren't just on the menu ... they are the featured component. Meet the producers and operators who are more than just suppliers ... they are your guides. Top off each meal with our award-winning wines - a perfect complement to our delectable seafood and fresh produce.

DAY 1

Upon arrival at the airport, gather your luggage and transfer you to downtown Halifax.

Halifax deftly blends the past with the present to produce a skyline dotted with elegant 18th- and 19th-century architecture alongside ultra-modern towers of glass and steel. The heart of Halifax is perfect for exploring on foot, with tree-lined streets, international restaurants, galleries, libraries and museums. Inviting sidewalk cafés beckon you to while away a few hours amid park-like, waterfront, and historic settings in the busy downtown, often with a backdrop of the bustling harbour, which entertains ship traffic from every corner of the globe. Explore what this “capital city by the sea” has to offer, such as:

- Tour the [Maritime Museum of the Atlantic](#), generally recognized as having the world's finest collection of wooden artifacts from Titanic. Halifax was the closest major port to the 1912 sinking and all of the recovered bodies were brought to Halifax, along with many pieces of wreckage. These fragments, including a near perfectly preserved deckchair and large pieces of oak carving, are featured as part of the museum's permanent exhibit.
- The [Art Gallery of Nova Scotia](#) houses the Province's collection of art unique to Nova Scotia and offers a range of exhibitions and programming, including the Maud Lewis (folkart) collection.
- The [Halifax Waterfront](#) is one of the most visited attractions in the province. With a sparkling water, working port as a backdrop, it's no wonder that the Halifax waterfront is home to a number of businesses and countless world-class events each year. From walk-a-thons, to Nocturne, the

world-renowned Busker Festival to Royal Nova Scotia International Tattoo, Halifax is a vibrant event city.

- Visit [Pier 21](#), the Canadian Museum of Immigration. Learn about the experiences of immigrants as they arrived in Canada, the vital role of immigration in the building of Canada and the contributions of immigrants to our country - all at one unique place. The Museum's main exhibition is dedicated to the years when Pier 21 was open as an immigration shed – it's Canada's version of Ellis Island.
- Visit the [Halifax Seaport Farmers' Market](#), especially lively on the weekends, but with storefronts that are open every day of the week. This is the oldest farmers' market in North America which moved into a new location a couple of years ago that now boasts nearly 140 weekend vendors and a green roof with spectacular views of the Harbour.
- At the [Alexander Keith's Nova Scotia Brewery](#), you can take an interactive tour of the brewery, where actors in period costume lead you back in time to learn about the famous beer, the historic brewery and the challenges of life in Halifax in 1863. Then swing by the Stag's Head Tavern for great music, games and of course to sample Alexander Keith's finest ales! Tours are one hour long, beginning the top of every hour.
- Become a soldier for a day at [Halifax Citadel National Historic Site](#), where the sounds of a modern, bustling port city are exchanged for the crack of rifle-fire and the skirl of bagpipes. The present Citadel was completed in 1856 and is the fourth in a series of British forts on this site. Today, the restored Citadel is a national landmark, commemorating Halifax's role as a key naval station in the British Empire and bringing history to life in Atlantic Canada's largest urban centre.
- Take a stroll along [Spring Garden Road](#) for good shopping and good food! This is one of the most popular streets in Halifax and a great spot for people watching! Grab a coffee at The Smiling Goat Organic Espresso Bar or sample the taps at Rockbottom Brew. While you're there tour the Halifax Public Gardens, a rare example of a formal Victorian garden.
- Explore the city's North End. From the ashes of the catastrophic Halifax Explosion, which shattered the City's North End on 6 December 1917, rose the [Hydrostone District](#), a splendid example of an English-style garden suburb. Completed in 1920, this well-preserved neighbourhood was designed according to the most-up-to-date yet practical principles of town planning. This morning, we suggest you visit this unique little part of Halifax's north end where the buildings are all variations on the same architectural theme and all constructed with "Hydro-Stone" concrete blocks and are aesthetically arranged along each side of wide treed courts. The houses and landscape contribute to a remarkable sense of time and place. The neighbourhood is an important achievement by the influential town planner Thomas Adams. The ensuing remerchandising of this shopping area has created a "retail theatre" of unique shops, eateries and services and has become a lively, vibrant place to shop, eat out, and enjoy the Hydrostone.

Overnight: Halifax, NS

DAY 2

Depart Halifax for [Peggy's Cove](#), where the graceful lighthouse sits high upon the smooth wave-worn granite of the coast. The tiny harbour below the lighthouse is a masterpiece of seasoned fish sheds and colourful fishing boats, making it one of the most photographed places in Canada. In Indian Harbour, visit Rhubarb Restaurant's [Backdoor Bakeshop](#) (@rhubarb_resto) to sample their delicious goodies, including their known sea salt caramels!

Down the road in Tantallon is [Acadian Maple Products](#) (@acadianmaple), a family owned and operated business who have been involved in the maple industry in Nova Scotia for over 30 years. Acadian Maple is the largest purchaser and processor of Nova Scotia produced maple syrup. Their agri-tourism center in the Upper Tantallon location along with a retail shop sees in excess of 30,000 visitors a year.

Continue along the scenic Lighthouse Route, weaving in and out of coastal villages, to the community of [Mahone Bay](#), an artist's haven with such shops as Amos Pewter, Birdsall Pottery, Spruce Rugs, The Quilt Shop, etc. Local must-tastes stops include [The Biscuit Eater](#), [JoAnne's Market](#) and the new [LaHave Natural Farms](#) shop featuring the haskap berry products.

Visit the seafaring town of [Lunenburg](#), where the colourful waterfront, narrow streets and captivating architecture radiate the flavor of the town's rum running and ship building heritage. Old Town Lunenburg is a designated UNESCO World Heritage Site (one of three in the province!) and is home to Nova Scotia's famous racing schooner, Bluenose II (which is also featured on the Canadian ten-cent piece).

Meet Shelah Allen, a 6th generation Lunenburger who will take you on a tasty tour of Lunenburg with [Lunenburg Walking Tours](#) (@LunenburgTours) along a route that delves into the stories of the historic town that can't be seen from the street plus some interesting tidbits related to the culinary scene in Lunenburg. Conclude your walk with a tasting at [Ironworks Distillery](#) (@Ironworks_NS) which focuses on making vodka from Annapolis Valley apples! They also make blueberry, raspberry and cranberry liqueurs from local berries and, being as Lunenburg is a rum-running town, they make rum distilled from Crosby's molasses as well.

Overnight: Lunenburg, NS

DAY 3

This morning, explore Lunenburg on your own for a bit before an up-close-and-personal tour of the seafood and seafaring history in Lunenburg with a visit to the [Fisheries Museum of the Atlantic](#) (@FisheriesMuseum). Explore retired fishing schooners, chat with their captains and even learn how to shuck a scallop!

We'll then make our way to [White Point Beach Resort](#) (@WhitePointBeach), one of Nova Scotia's oldest and most popular oceanfront beach vacation destinations. After a devastating fire in 2011, the main lodge at White Point is back - better than ever - inspired, crafted and created by Nova Scotians. White Point is known for their S'Mores and this year they've declared it the "Year of the Marshmallow" at White Point. But these are no ordinary S'More experiences ... they've got a special spin on this delectable beachside treat cooked up for you!

After you clean the sand from your toes, depart White Point and travel along Route 3 or Hwy 103 to continue your adventure to the Loyalist Town of [Shelburne](#). This small fishing community, nestled on the third finest natural harbour in the world, was once the fourth largest community in North America when, during the American Revolution in 1783, about 3000 United Empire Loyalists arrived in ships from New York City and the population quickly grew to more than 10,000. The United Empire Loyalists, who maintained allegiance to the British Crown during the American Revolution, created an instant

boom town in the wilderness. The population, which had grown so quickly, then decreased within twenty years to a few hundreds as the Loyalists moved to other destinations.

Hop on board the "Brown Eyed Girl" with [Shelburne Harbour Boat Tours](#) for a special cruise on Shelburne Harbour. Watch as Captain Ken shows how lobsters are fished and then sets you up to fish for your supper!

For dinner, we visit one of the best small dining experiences in the province. At [Charlotte Lane Café](#), Chef Roland serves up delicious, Swiss inspired food with a local flair that wins awards and pleases the palette.

Overnight: Shelburne, NS

DAY 4

Follow Highway 103 to [Le Village historique acadien de la Nouvelle Ecosse](#). Located on a beautiful 17-acre site overlooking Pubnico Harbour, Le Village historique acadien de la Nouvelle-Écosse (Historical Acadian Village of Nova Scotia) invites you to step back in time and discover a village depicting Acadian life, in the early 1900's. Learn how their famous Rapure (Rappie Pie) is made and has been a staple of Acadian kitchens for centuries.

Depart for the community of Ste. Anne du Ruisseau and a visit to [Eel Lake Oyster Farm](#), home of the "Ruisseau" oyster. Awaken your senses and taste the difference a Ruisseau oyster makes. This succulent oyster can be found nestled in the clean, cool waters of Eel Lake and is the pride of Eel Lake Oyster Farm. Take a boat ride tour out to see the habitat of the oysters, their stages of growth and how its grown out. Then sample the product and share a yarn with the "Oysterman," who loves to tell a tale or two about his labour of love.

Make your way towards Yarmouth to [IMO Foods Ltd. Canada](#). IMO Foods Ltd. opened its doors in 1968 to produce European-style canned fish in Yarmouth. The factory location was chosen for its close proximity to the rich herring resources available in the cold waters of the Bay of Fundy and nearby Atlantic coastal waters. The plant is located within sight of the wharf, where herring and other species are landed, ensuring a steady supply of top quality fillets. Constant attention to quality and continual upgrading of equipment has helped to maintain IMO Food's place in the world markets. See for yourself with a guided tour why IMO Foods is a fully integrated plant, capable of filleting fish for immediate processing or to be held frozen, in their two million pound capacity cold storage facility. Then taste their highest volume product - naturally-smoked herring fillets.

Digby is known as the Scallop Capital of the World so time to dig in for dinner and see what all the fuss is about! Created by award-winning Executive Chef Dale Nichols, Churchill's world-famous Digby scallops are still a resort specialty and a must-try on the menu.

Overnight: Digby, NS

DAY 5

Travel to the scenic [Annapolis Valley](#), Atlantic Canada's richest agricultural region, a patchwork quilt of fields, dykes, orchards and vineyards. The power of nature is apparent here with the world famous Bay of Fundy tides and ever-changing landscape of rocky shores, fertile farmlands, salt marshes and broad sandy beaches.

For lunch, visit the charming little village of Hall's Harbour, home to the "[Lobster in the Rough](#)" dining experience. During the warm weather, locals and visitors alike flock to this tiny fishing village to select and have prepared in the on-site cook shack, a sample of the world renowned Bay of Fundy lobster. The experience is heightened by devouring this delicacy while seated in the waterfront dining room, the prime stage for observing the highest tides in the world. At low tide the wharf is high and dry and the fishing boats wait patiently on the harbour bottom until the tide rises as much as an inch a minute to the 40 foot high tide mark on the wharf. Truly a phenomenon to witness! The scene is set with some lobster traps, fishing boats, the scents of pine and sea wrack with a gang of hungry seagulls hanging around. Is there a better way to eat lobster?

This afternoon, explore the delights of the agricultural heart of the Annapolis Valley. Suggestions include:

- [Foxhill Farm & Cheese House](#) (@foxhillcheese) crafts over 20 varieties of cheese using milk from their own herd of Holstein cows. The Rands are a 6th generation dairy farm family who are strongly committed to using quality fresh milk for a truly unique dairy product. They proudly plant the seed to grow the grass to milk the cow to make specialty products for their customers. But it's not just cheese they make! Their yogurt, gelato and fresh pasteurized non-homogenized milk packaged in glass bottles are so popular that they have become known as "The Annapolis Valley Dairy Store".
- From crisp Annapolis Valley apples to fresh sweet corn, [Noggins Corner Farm Market](#) has the Valley's finest selection of locally grown fruits and vegetables in addition to homemade jams, fresh local honey, mouth-watering pies and freshly baked bread.
- [Pete's](#) is a name synonymous with fine fare in Nova Scotia. Pete Lockett's culinary explorations began as a stall owner in Nottingham, England, and led him around the world before he chose to settle in the Maritimes. Here he formed one of Atlantic Canada's best known and loved brands: Pete's Frootique. Three award winning stores and countless well-fed customers later, Pete has kept close to his roots as the charming grocer and energetic personality. Always looking with an entrepreneurial eye towards new adventures, in 2010 he opened [Lockett Vineyards](#) (located in Gaspereau Valley) and sees the vineyard as a true calling! From the fruit groves to his extraordinary fruit wines to the red phone box in the middle of the vines to the fabulous view of Cape Blomidon, Lockett's is a destination on its own!

For dinner, it's off to [Domaine de Grand Pre Winery](#) (@grandprewines) one of the oldest wineries in the Province. Nova Scotia's agricultural region is quickly becoming known as "wine country". There are currently 22 grape growers nurturing over 400 acres of vines producing award-winning wines. The earliest vines in Nova Scotia were planted in 1611 by Champlain's hardy band of settlers. Today our internationally successful varieties are: Marechal Foch, DeChaunac, Baco Noir, Leon Millot, Seyval Blanc and L'Acadie Blanc.

Overnight: Wolfville, NS

DAY 6

Nova Scotia's agricultural region is quickly becoming known as "wine country". There are currently 22 grape growers nurturing over 400 acres of vines producing award-winning wines. The earliest vines in Nova Scotia were planted in 1611 by Champlain's hardy band of settlers. Today our internationally successful varietals are: Marechal Foch, DeChaunac, Baco Noir, Leon Millot, Seyval Blanc and L'Acadie Blanc. Today, visit a few of the award-winning wineries in the Gaspereau Valley region:

- [Gaspereau Vineyards](#) is a premium boutique winery located in the Gaspereau Valley, just minutes from Wolfville. The first winery to establish in this valley, Gaspereau Vineyards is situated on the edge of a picturesque, 35-acre vineyard. Best known for outstanding Rieslings, Gaspereau Vineyards specializes in fruit-forward, terroir driven whites, and earthy, robust red wines. European-trained, Nova Scotian born winemaker Gina Haverstock strives to produce wines that are true to the variety and uniquely Nova Scotian.
- Bruce Ewert and his Nova Scotian born wife Pauline Scott founded Nova Scotia's first certified organic winery, [L'Acadie Vineyards](#), after moving their young family to Nova Scotia in 2004. An award winning professional winemaker from British Columbia with international experience in California and Australia, Bruce quickly identified the region as having great potential for crafting sparkling wines. In 2008, L'Acadie Vineyards released the first traditional method sparkling wine in Nova Scotia. For a unique Nova Scotia wine experience, visit their geothermal winery and tasting bar, with a panoramic view of the Gaspereau Valley.
- [Luckett Vineyards](#): Crisp maritime breezes, legendary ocean tides and brilliant sunshine meet to create an outstanding terroir on a hillside overlooking the magnificent Gaspereau Valley. Pete Luckett has captured the magic of Nova Scotia's distinctive character through wines that truly are worth phoning home about. After a tour of the vineyards, enjoy the stunning views of the Minas Basin and Blomidon on the outdoor dining patio while sampling a menu of locally produced foods, specially chosen to compliment the unique red, white and fruit wines. Owner Pete Luckett's British roots are evident throughout the winery, including an authentic London phone booth in the vineyard.

This afternoon, explore the Grand Pre area:

- Amazing smells of unique herbs and fruits can be found at [The Tangled Garden](#) – its therapeutic just walking thru the gardens! Beverly McClure transforms herbs and fruits into jewel-like jellies and flavourful vinegars to enhance simple fare or gourmet meals. The property features an extensive herb garden, a labyrinth, art gallery and a production kitchen where the jams, jellies, vinegars, liqueurs, ice cream and more are made and sold. Fresh herbs are picked daily from the garden and are used with fruit from local farms and orchards and wine from local wineries to make the jellies in small batches, six jars at a time. All this ensures intense, unique flavours and quality.
- The [Just Us Coffeehouse](#) is a perfect spot for your coffee fix. While enjoying your coffee or tea, you can take a peek at the Roastery, the Fair Trade museum and the Chocolate Workshop. This is a happening place with visitors and regulars who love this gem within the Valley. (HINT: try their refreshing Blueberry Blaster made with 100% Nova Scotia grown wild blueberries)
- Visit the [Grand Pre National Historic Site](#) and learn how it commemorates the Grand-Pré area as a centre of Acadian settlement from 1682 to 1755 and the site of the Deportation of the Acadians, which began in 1755 and continued until 1762.

- Try the pies at [Evangeline's Inn & Motel Café](#) (11668 Hwy 1, Grand Pré), known to the locals as “Stirling’s” (ask them why!). This charming café has been a part of the village of Grand Pre since the 1940’s, renowned for fresh fish chowder and scones, “real” burgers and homemade pies.

Overnight: Wolfville, NS

DAY 7

The [Wolfville Farmer's Market](#) is one of the most popular markets in the province. They recently moved into a new, year round facility and are open every Saturday and Wednesday evenings year round. Visit with some of the local producers and vendors before dinner.

Make your way back towards Halifax and depart this afternoon with fond memories ... and a full belly!