

Savour the Local Flavour...

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!

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 whisky, Taste of Nova Scotia is your destination for quality local food experiences. www.tasteofnovascotia.com



Festivals & Events for Foodies! Food is always a big feature at our festivals and events. Here are a few which reflect the variety of local flavours:

Nova Scotia Ice Wine Festival
www.nsicewinefestival.ca

Louisbourg Crabfest
www.louisbourgcrabfest.ca

Valley Pumpkin Fest
www.valleypumpkinfest.com

Savour Festival
ns.edining.ca

Wild Blueberry Harvest Festival
www.wildblueberryfest.com

Apple Blossom Festival
www.appleblossom.com

Mahone Bay Mussel Festival
www.mahonebay.com

Digby Scallop Days
www.digbyscallopdays.com



The agricultural epi-centre of Nova Scotia, the **Annapolis Valley** is home to family-run farms, markets, restaurants and pubs, and specialty food shops. It is also the heart of wine country with numerous wineries for you to visit and sample their wares. Notable for apples and pumpkins so big you can carve them and use them as a boat (and they do just that in Windsor every year), you can also find artisan cheese houses and a micro-brewery.

More info: www.valleytourism.ca
www.winesofnovascotia.ca

Fundy Adventures at Gulliver's Cove gives the phrase working for your food a whole new meaning. Here, you get to join a local clam digger as you dig through the sand and the mud to find your lunch. You learn about the clam industry and how it is sustained along the Bay of Fundy and you get to enjoy the freshest clams beachside. This is one of several hands-on experiences Fundy Adventures offers.

More info: www.fundyadventures.com



Dine 18th Century style at the **Beggar's Banquet** in Louisbourg, Nova Scotia. Lobster and crab are on the menu in this replicated dining room along with stories, lyrics and tunes about life in the 1700's. You can even get in costume for a true feel for life in Louisbourg, circa 1740. More info: www.louisbourgpointofview.com.

Learn the story behind the seafood in the Yarmouth and Acadian Shores area through the **Savour the Local Sea** and **Living Wharves** programs. Experience the local sea first by visiting a wharf where you can learn about life at sea from a local fisherman and try your hand at some traditional skills. Then visit a local restaurant where they offer a special dish featuring local seafood prepared just for you.

More info: www.savourthelocalsea.com



Did you know? Nova Scotia is the largest processor of **wild blueberries** in the world. As Nova Scotia's provincial berry, it's celebrated annually during the Wild Blueberry Harvest Festival each year 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.