



Slow Food Events Speeding into Atlantic Canada

April 20, 2010, HALIFAX, NS - Nova Scotia is honoured to be hosting the Slow Food Canada convivium leaders National Conference in Halifax and Wolfville, Nova Scotia from April 28 to May 2. This is an exciting time to show off Nova Scotia food and hospitality to some of the most influential food leaders in Canada.

The public is invited to take part in the celebration by attending two outstanding dinners.

ARK OF TASTE DINNER: The Ark of Taste is a project of Slow Food International mandated to preserve artisanal and traditional foods that are indigenous to a particular place and contribute to the historical and social fabric of that region. Slow Food Nova Scotia has nominated Tancook Island Sauerkraut and Fundy Dulse as two products that represent traditional Nova Scotian foods in danger of being lost. Chefs Michael Howell and Peter Jackson will prepare the following dinner to celebrate these great foods in the Ark of Taste dinner at the Tempest Restaurant in Wolfville on Friday April 30:

Fundy Dulse and Oyster Chowder

Smoked St John River sturgeon with spring slaw and lobster

Nova Scotia Choucroute – Tancook cabbage with a selection of local handmade sausages, Oulton’s applewood bacon and Lunenburg pudding

Rhubarb celebration – Sorbet, Mousse, Leather, Cobbler

Nova Scotia wine flight included

Only 35 tickets are available for purchase for this unique event; price is \$75 plus HST. Phone Tempest Restaurant 902-542-0588 to reserve your dining adventure.

SLOW FOOD NOVA SCOTIA’S FIRST ANNUAL SPRING SUPPER will be held on Saturday, May 1 at Christ Church in Dartmouth, NS. Nova Scotia chefs and producers will gather to welcome the change in seasons and celebrate this province’s bounty from land and sea. Tickets for this six-course meal paired with local wines are available from Tempest Restaurant, Chives Canadian Bistro, Brooklyn Warehouse, Emma’s Eatery and at the Halifax Farmers’ Market on Saturday, April 24. You may also contact mail@slowfoodns.ca for more information about these two events. Funds raised will be used to support Slow Food Canada and Slow Food Nova Scotia, Taste of Nova Scotia, The Winery Association of Nova Scotia and Select Nova Scotia are proud partners of this delicious event. There are 120 seats available for this dinner.

For more information about Slow Food, visit www.slowfood.com or www.slowfoodns.blogspot.com

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