

FRIDAY,
SEPTEMBER 30
& SATURDAY
OCTOBER 1

The Coast
HALIFAX'S WEEKLY

HALIFAX OYSTER FESTIVAL GUIDE

EVERYTHING YOU NEED TO
KNOW ABOUT THIS WEEKEND'S EVENTS

Agricola Street Brasserie
JESSICA EMIN

MEET YOUR SEA FARMERS

You'll enjoy oysters from 16 producers at the festival, representing both east coast and west.

NOVA SCOTIA



EEL LAKE OYSTER FARM

Ste. Anne du Ruisseau
902-648-3472

Eel Lake Oyster Farm Ltd, home of the Ruisseau Oyster! In 1996, Nolan D'Eon had just put his first 25,000 oysters in the nutrient-rich waters of Eel Lake. Fast-forward to 2015, now more than four million oysters occupy our growing areas. Eel Lake is a brackish tidal lake which boasts fast-growing, full-bodied and flavourful oysters.

MERIGOMISH OYSTER FARM

Trenton
902-755-1985

Harvested in the clear waters surrounding Little Island, Merigomish Harbour is a dream home for an oyster. The Merigomish oyster has a pearly white shell with a luscious and delicious salty and creamy meat, filling to the brim. It's plump, with a great texture that you can sink your teeth into.

PRISTINE BAY

New Glasgow
902-759-1211

The waters of the southern Gulf of St. Lawrence are classified as pristine, so the name came easy for Stephen MacIntosh and his wife Cathy. These nutrient-rich waters produce oysters second to none, with a smooth briny taste and deep cup. Pristine Bay oysters are grown in an area with a long-standing history dating back hundreds of years. This product grown by nature comes to you by hand on one of the MacIntoshes' three farms in the Merigomish and Little Harbour areas of Northumberland Strait in Pictou County, a heartland of quality. Like their oysters, Stephen and Cathy are lifelong residents of the area.

SAM'S POINT OYSTER CO.

Mabou Harbour
902-258-5233

Sam's Point Oysters operates in Mabou Harbour, on Cape Breton Island. It is a family owned business and sells organic, sustainable and delicious oysters.

SHANDAPH OYSTERS

Big Island
902-928-8581
shandaph.com

ShanDaph Oysters was established in May of 1999, but its roots go back over 30 years. Owner and operator Philip Docker's grandparents helped to re-establish growing and harvesting oysters from the nutrient-rich waters on the shores of Big Island, Nova Scotia. The name ShanDaph is Philip's tribute to his family: "Shan" is derived from Philip's grandfather Everett (Shan) Baudoux, who was a WWII pilot; and "Daph" from Daphne Baudoux.

SOBER ISLAND OYSTERS

Sober Island
siol@bellaliant.net

Sober Island is an offering from Mother Nature to the spirit of the oyster, located on the outskirts of the garland of islands adorning the Atlantic coastline of eastern Nova Scotia. Trevor and Michelle Munroe have built this oyster farm with passion and dedication since 2004.

BAY ENTERPRISES

Malagash
902-717-7657
bayent.wix.com/shellfish

Bay Enterprises Limited, founded in 1974, is owned by the Purdy family, who began growing oysters in Malagash in 1899. The Purdy family believes in the sustainable production of oysters and quahogs using traditional and modern methods that protect the ecology of the area and provide a safe, nutritious and delicious product.

CARIBOU ISLAND OYSTERS

Pictou County
902-305-3509

Jamie Doucette has been farming in Caribou Harbour for the past three years. When he first brought his oysters to Halifax restaurants, they fell in love with the quality. You can now find his oysters at Lot Six, The Bicycle Thief and The Press Gang.

CABOT OYSTERS

Antigonish County
hboysters@gmail.com

With over 20 years' experience in the oyster fishing industry, the Mattie family saw the great potential in the oysters grown in the nutrient-rich waters of their native harbours. In 2015, Cabot Oysters was established and began to produce oysters out of a small 13-hectare lease in rural Antigonish County. The company is owned and operated by the Mattie boys (Hugh, Matthew, and Stephen) and their focus is a quality choice oyster, grown naturally through bottom culture methods.



Pristine Bay

A vertical advertisement for Select Nova Scotia oysters. The background is a light blue wooden plank texture. At the top left is a crab. In the center is a ship's wheel with leaves. Below it, the text "FEEL FREE TO INDULGE." is written in large, bold, black letters. Underneath is a stylized leaf graphic. Below that, "WE'VE GOT AN OCEAN FULL HANDY." is written in large, bold, black letters. To the right of this text is a photograph of a platter of oysters, including clams, scallops, and a lemon wedge. At the bottom left is a circular logo with a crown and the text "Select NOVA SCOTIA". To the right of the logo is the website "Selectnovascotia.ca" with a leaf graphic. At the bottom is a red and white buoy on a fishing net.

PRINCE EDWARD ISLAND



BILL & STANLEY OYSTER COMPANY

Vernon River
billandstanleyoysterco@gmail.com

Bill & Stanley Oyster Company is a family business operating out of Atlantic Canada in both the eastern shore of Nova Scotia and Prince Edward Island. The company name is a tribute to two men: A father and a neighbour who were influential in the lives of the owners, who wholeheartedly enjoyed the consumption of raw oysters. In their honour, please raise a shell and slurp back a plump, delicious oyster!

COLVILLE BAY OYSTER COMPANY

Souris
902-687-2222
colvillebayoysterco.com

Colville Bay oysters are farmed by the Flynn family in a small bay in northeast PEI. They have a distinctive aqua-green shell and the meat is plump, briny and clean-tasting, "like distilled ocean." Colville Bay oysters are known for having a salty-sweet flavour that reflects the waters they grow in.



Colville Bay Oyster Company

LESLIE HARDY & SONS LTD

East Bideford
902-831-2577
hardyoysters.com

Home of the world-famous Malpeque Oyster judged tastiest oyster at the 1900 Paris World's Fair. Leslie Hardy & Sons is a family owned and operated business located in East Bideford, Prince Edward Island. The Hardy family has been farming oysters for over four generations. Along with his four sons and many grandchildren, Leslie has taken great pride in the quality and delicious taste that the fresh clean waters of PEI have to offer oysters. The Malpeque oyster is the perfect blend of sweet and salty. The Hardy motto: For the love of oysters.

RASPBERRY POINT OYSTERS

Cavendish
902-393-8308
raspberrypoint.com

Raspberry Point Oysters have been in the business for over 20 years and are harvested from one of the most northern stocks of oysters in North America, these oysters take about 6 years to reach market size. This cold water growing area produces this beautiful 3 to 3½ inch oyster. They have a wonderful salty taste, clean flavour with a delightful sweet finish.



Mallet

NEW BRUNSWICK



MALLET

Shippagan
506-336-8415
malleyoyster.com

Mallet, also known as L'Étang Ruisseau Bar Ltd., is a third-generation family owned business that is one of the oldest aquaculture operations in the Maritimes. Based in Shippagan, on New Brunswick's northeast coast, and growing a variety of shellfish, Mallet is especially proud of its La St-Simon oysters.

MAISON BEAUSOLEIL

Neguac
506-776-4545
maisonbeausoleil.ca

Acadian company Maison BeauSoleil was established in New Brunswick in 1999 and farms its oysters in floating trays, having never touched the ocean floor. Eating a BeauSoleil oyster is not only the pleasure of savouring a seafood product, it is also a fine dining experience. Each oyster from Maison BeauSoleil offers both salty and sweet tastes with hints of hazelnut, while offering a full and firm flesh.

BRITISH COLUMBIA



ORGANIC OCEAN

Vancouver
organicocean.com

Organic Ocean is an independent west coast operation which believes in a balance between our traditional way of life and the impact on the fisheries. Yuniku Oysters are small, sweet and less salty than their Atlantic cousins. Pacific oysters are grown in the inter-tidal zone, where they eat microscopic algae and phytoplankton by filtering up to 20 gallons of seawater through their gills each day.



Pearls
ARE NICE, BUT
WISDOM
IS MORE
VALUABLE.

Talk to an Assante Hydrostone advisor today for financial advice that will help you make wise decisions. Enjoy Oysterfest!

PROUDLY SPONSORED BY



GESTION DE PATRIMOINE
Assante®
WEALTH MANAGEMENT

Hydrostone

AssanteHydrostone.com 888-305-7526

Assante Capital Management Ltd. ("ACM"), and Assante Financial Management Ltd. ("AFM") are indirect, wholly-owned subsidiaries of CI Financial Corp. ("CI"). The principal business of CI is the management, marketing, distribution and administration of mutual funds, segregated funds and other fee-earning investment products for Canadian investors through its wholly-owned subsidiary CI Investments Inc. Wealth Planning Services may be provided by an accredited Assante Advisor or Assante Private Client, a division of CI Private Counsel LP. ACM is a member of the Investment Industry Regulatory Organization of Canada and the Canadian Investor Protection Fund. AFM is a member of the Mutual Fund Dealers Association of Canada ("MFDA"), and MFDA Investor Protection Corporation. Insurance products and services are provided through Assante Estate and Insurance Services Inc.



SO YOU HAVEN'T TRIED OYSTERS BEFORE?

There is a wealth of opportunity at #HFXOysterFest to get your slurp on with oysters that are perfect for even the most novice of bivalve lovers! If you have never tried one before, why not start a smaller cocktail-sized oyster like Maison Beausoleil or Sober Island—they are not too big but they still pack a punch of flavour!



at the shell when you're done—oysters don't just taste different, they also look different too and this is based on the natural characteristics of the oyster but also how it is farmed and harvested. Talk to the producer at each booth, learn more about what they do and how they do it!

When it comes to chewing or swallowing, we always recommend chewing twice! First try an oyster naked with no condiments on it, really experience the difference in taste that each oyster will have, this is caused in large part by the waters they are grown in. Then try it with a bit of lemon or Maritime Madness Hot Sauce! Take a look

Oyster Fest isn't just for the already converted! We want everyone to love oysters as much as we do!

Last bit of advice: Don't get too freaked out by the whole process, raw oysters on the half shell are definitely an acquired experience, but once you acquire it...well, look out! Once you get the hang of it you won't want to stop. Don't be shy, try them all!

THANK YOU TO OUR FESTIVAL PARTNERS

Halifax Oyster Festival would not be possible without the support of our festival partners who work with us throughout the year to make this one shell of an event!



SEAFARMERS.CA

Come visit our tent to learn more about Aquaculture and get your **FREE BBQ or Candied Salmon Sample**

FESTIVAL PEARLS OF WISDOM

SATURDAY, OCTOBER 1, 2-5PM & 7-10PM

Answering questions so you can wonder less, enjoy more.

WHAT DOES MY HALIFAX OYSTER FESTIVAL TICKET INCLUDE?

A session ticket includes unlimited oysters, plus a complimentary sample of Nova 7. There are two sessions on for Saturday: The afternoon is 2-5pm and the evening is 7-10pm.

WILL THERE BE TICKETS AT THE DOOR?

Yes, but we recommend purchasing tickets in advance. You save \$15 when you purchase a ticket in advance. Buy tickets at tickethalifax.com.

WILL THERE BE ALCOHOL?

Yes! Some of the province's best breweries, wineries and distilleries will be on hand at the event. Drinks will be served in sample-sized quantities. See menu below.

WHAT CAN I BUY IN THE SELECT NOVA SCOTIA STORE?

This year we will have sweatshirts, hats, t-shirts, tea towels, canvas bags, shuckers, hot sauce AND oysters. Oysters from the sea farmers you have been sampling at the festival will be sold by the two dozen and can be purchased to take home. Pick up some of your favourites on your way out at the Afashionado tent. Oysters are good for a few weeks as long as they are kept refrigerated—great for next week's Thanksgiving feast.



WILL THERE BE AN ATM ON SITE?

Yes!

ARE OYSTERS HEALTHY AND SAFE TO EAT?

The impressive health benefits of oysters come from their vast stockpiles of minerals, vitamins and organic compounds. As for safety, all Oyster Festival producers go through Canadian Food Inspection Agency testing to ensure the highest standards. However, the CFIA cannot guarantee oysters really are aphrodisiacs.



Daniel Notkin at this year's Canadian Oyster Shucking Championships in Tyne Valley, PEI.
TYNE VALLEY OYSTER FESTIVAL FACEBOOK

HOW MUCH DOES EXTRA FOOD AND DRINK COST?

We have a lot of extra food this year and are looking forward to tasting and sippin' in-between slurpin'. Extra food and drink will be available for purchase by tickets. Each ticket costs \$1. When you buy your oyster festival ticket at tickethalifax.com you can pre-purchase food and drink tickets or buy more on site. Each vendor sets their own price for food and drink. Menu items include:

DRINK

Beer: 2 tickets
(Gahan House, Garrison, Spindrift, Propeller)
Bulwark Cider: 2 tickets
Nova 7: 2 tickets
Benjamin Bridge Tidal Bay: 2 tickets
Benjamin Bridge Non Vintage: 4 tickets
Lightfoot & Wolfville, Pinot Rose: 2 tickets
Lightfoot & Wolfville, Tidal Bay: 2 tickets
NS Spirit Co. Caesars: 4 tickets
NS Spirit Co. mini martinis: 3 tickets
NS Spirit Co. vodka ice shooter oyster topper: 2 tickets

FOOD

The Barrington's seafood chowder: 5 tickets
Roll With It frites: 5 tickets
Roll With It lobster arancini: 6 tickets
Roll With It mussels: 6 tickets
Shuck's local popcorn shrimp: 6 tickets

IS THERE A SAFE PLACE I CAN PARK MY BIKE?

Yes! Halifax Bike Valet will be located near the Oyster Festival front gate on Lower Water Street, just across the street from Shuck restaurant.

WHY ISN'T THE FESTIVAL IN THE SUMMER?

October is the start of the best oyster season on the east coast, when the water is getting cold—reducing risks of the sorts of shellfish problems you sometimes hear about on the news—and the oysters are getting fat and juicy. These oys are worth wearing a sweater for.

ARE KIDS ALLOWED TO COME?

Minors are welcome as long as they're accompanied by a parent or guardian, plus children 12 and under get in free to both sessions. However, we do recommend children attend the afternoon session rather than the evening, because nighttime is going to be salty.

DO I HAVE TO GET ALL DRESSED UP?

Not at all! This isn't oysters-and-champagne during intermission at the Vienna Opera. Oyster Festival is a fun event on the Halifax waterfront in a big white unheated tent, and it's happening rain or shine or hurricane. So the dress code is simply...Maritime.

CAN YOU TAKE MY PICTURE?

Sure, kinda. The InstaThat photo printer will be on site, so if you tag your 'grams with the official hashtag #HFXOysterFest you'll get a free printout of all your slurpy memories with your new salty friends! Free prints can be collected near the Select Nova Scotia store.



Daniel Notkin is back as the host of our Nova Scotia Shucking Championships. Notkin is this year's Canadian Oyster-Shucking Champion and just competed at the World Shucking Championships in Galway, Ireland. If you would like to compete, register at oysterfest.ca by Saturday morning. There's \$500 cash on the line, plus bragging rights.

The story of a family get together.

NOVA 7

Find Nova 7 at your favourite wine store or buy it at benjaminbridge.com and have it delivered right to your door.

It's how Nova Scotia gets together.

Did someone say, aphrodisiac?

Head to hammock for weekend-inspired living, slipcovered seating, and bedding that stimulates desire faster than a chilly Malagash Thrumcap.

hammock

by THORBLOOM

@hammockns 902.832.1824 Sunnyside Mall Bedford

THE FIVE FISHERMEN GRILL

1740 Argyle Street, Halifax NS
(902) 422-4421 | fivefishermen.com

OYSTER HAPPY HOUR

Six fresh local oysters on the half-shell, served with any 12oz draught or 5oz glass of wine. \$15 plus HST

4:30-6:30pm Daily



f /fivefishermen

t @5fishermen

i /5fishermen



GAHAN HOUSE Harbourfront

GAHAN.CA
1869 Upper Water Street



VOTED BEST NEW RESTAURANT IN 2015
by THE COAST



Halifax Oyster Fest 2016
BUCK-A-SHUCK
OCT 1st 5 - 7pm

2305 Clifton St
eliotandvine.com

THE PEARL JAM

AN INSIDER TOUR OF MARITIME OYSTERS & COCKTAILS

FRIDAY, SEPTEMBER 30, 7-9PM

OFFICIAL
OYSTER
FESTIVAL
KICK OFF
EVENT



Join Pearl Jam co-hosts David McMillan (pictured above) and John Bil on Friday night, for a chance to chat with chefs and sea farmers—over specially prepared drinks—in a more intimate setting. PHOTO COURTESY DAVID MCMILLAN

The Pearl Jam is a unique event to kick off this year's Halifax Oyster Festival. For Friday night, we've asked local chefs and oyster farmers to create a menu to showcase some of the world's best oysters, and food legends David McMillan and John Bil are hosting the fun. In small groups across four separate stations, you get to eat, listen and learn from these passionate oyster experts—while enjoying a delicious cocktail pairing at each station. And not only are you receiving a rare deep-dive into the oyster world, you're helping that world, too, because a portion of the proceeds for this event will be thrown back into the ocean through Ocean Wise. Shells yeah! Book your ticket now at tickethalifax.com.

GUEST HOSTS

David McMillan, Joe Beef, Liverpool House, Le Vin Papillon, Montreal, QC
David McMillan is co-owner of the restaurant group Joe Beef/Liverpool House and Vin Papillon. He is also co-author of the best selling *The Art of Living According to Joe Beef: A Cookbook of Sorts* (2011).

John Bil, Honest Weight, Toronto, ON
Master shucker and restaurateur.

LOCAL CHEFS

Annie Brace-Lavoie, Potions and Provisions
Annie Brace-Lavoie is a graduate of the ITHQ Culinary Program in Montreal, one of the top schools in the country, and has been a professional cook for nearly 10 years and crafted her skills as a chef in Montreal, Toronto and London, England. Working for some of Canada's best restaurants such as Nora Gray (#24 Canada's Best Restaurants 2015, *enRoute* #10 Best New Restaurants 2012), Buca (#3 Canada's Best Restaurants 2015), Bar Isabel (#8 Canada's Best Restaurants 2015, #1 *enRoute* Best New Restaurant 2013) and Bar Raval (#5 *enRoute* Best New Restaurant 2015), Annie has had the opportunity of working closely with some of the restaurant industry's best mentors and chefs over the course of her career as a professional cook.



JIVE PHOTOGRAPHIC



JUSTIN FLOYD



Top Annie Brace-Lavoie, Jenner Cormier, Allan MacPherson oyster recipe, Dan Vorstermans, Tyson Wachter

Allan MacPherson, Picnic at Dart

Chef Allan ("Al") McPherson is the chef and owner of Picnic at Dart. After a year of memorable and delicious pop-ups at the Dart Gallery featuring menus inspired by art exhibits honouring David Bowie, Jim Henson and the movies of 1984, Dart and Picnic joined forces to offer a dining experience like none other. At Picnic at Dart you can enjoy art plus amazing food and drinks in a relaxed, yet elegant setting. Chef Al is trained in classical French cuisine, has worked in some of Halifax's best fine-dining establishments, and has been a BBQ "pit-boss" for a few years. His style of cooking can be characterized as "Modern North American" with both French and Asian influences. He enjoys experimenting with modernist cooking techniques and has been called a "creative genius."

Dan Vorstermans, Field Guide, Highwayman

Dan Vorstermans is the 28-year-old chef and co-owner at both Field Guide and Highwayman restaurants. This has been his biggest, busiest year yet, with the opening of Highwayman; Field Guide placing #52 on Canada's 100 Best Restaurants list and Highwayman being nominated for enRoute Canada's Best New Restaurants 2016. Dan enjoys listening to records, bouldering and snacking in his time off.

Tyson Wachter, Mother's Pizzeria

After falling in love with the restaurant industry at an early age, Tyson Wachter opened a small restaurant in the Turks and Caicos Islands in 2008. Extensive travels through Italy and the Caribbean helped hone a unique passion and approach to his style of cuisine. Tyson is established as the chef and proprietor of Mother's Pizza in Halifax's north end, with a culinary background that has been defined by a lifetime of exploring relationships between food and culture.

Menu designed in collaboration with Chef **Dennis Johnston**, FID Kichen

MIXOLOGIST

Jenner Cormier, Potions and Provisions

A beverage professional with 10 years experience in the hospitality industry, Jenner has acquired skills from bartenders from around the globe by competing in national and international bartending competitions. He was named Canada's best bartender by winning Diageo World Class Canada 2013, and he won Canada's BOL's Around The World competition in 2013. Jenner has been fortunate to visit distilleries from Scotland to Oaxaca, and was involved behind the scenes at the world's largest cocktail convention for four years. He takes a lot of pride in where he comes from and decided to take the knowledge he has acquired over the past decade to bring something new and exciting back to his hometown, Halifax.

OYSTER FARMERS

Maxime Daigle, La Maison BeauSoleil, NB

Spends more time with oysters than people.

Philip Docker, Shandaph Oysters, NS

Owner/operator Philip Docker's grandparents helped to reestablish the growing and harvesting of oysters on the pristine shores of Big Island, Nova Scotia. Over the decades, the native oyster seed they set in the 1960s and 1970s has matured into productive oyster beds. Philip set his first oysters in 1999 and has been growing and harvesting a premium oysters. He's one salty dog.

Nolan D'Eon, Eel Lake Oyster Farm, NS

In operation since 1996, Eel Lake Oyster Farm has become more successful each year. Nolan feels confident that he will be able to produce oysters in Eel Lake for many years to come. Recently, he introduced floating bag technology which has reduced labour costs and this venture has proven phenomenal for growth and appearance. In his town Nolan is known as The Oysterman and that suits him just fine. Often you will find him in the midst of a gathering shucking his Ruisseau oyster with a story or two that relates to it.

Rachael MacKenzie, Bay Enterprises, NS

Rachel works alongside her parents as part of a multi-generational Purdy business who have been farming oysters since 1974 on Nova Scotia's north shore. Responsible for processing and buying any incoming product to Bay Enterprises Rachel works on the water and in the plant to grow and harvest in the most sustainable and natural oysters.

NON-PROFIT PARTNER



A portion of the proceeds for this event will be thrown back into the ocean through Ocean Wise Canada. In Fall 2016, Ocean Wise established a permanent office in Halifax and they look forward to working more with chefs, suppliers, and consumers on this coast. Ocean Wise is a Canadian marine conservation program created to educate consumers and businesses about the issues facing the world's fisheries and aquaculture practices to empower them to make informed decisions about sustainable seafood.

The Pearl Jam

Friday, September 30, 7-9pm
Halifax Oyster Festival tent, 1521 Lower Water Street
\$100 tickets available at tickethalifax.com
19+

Presented with Assante Wealth Management and Nova Scotia Spirit Co.

BEER WORTH FINDING

Craft beer enthusiast? Well you'll want to discover Spindrift Brews as soon as possible. Find them on tap at your favourite pub, and in cans at your nearest NSLC. But if you want the full Spindrift experience our retail store is well worth finding in Burnside.

spindrift BREWING CO.

Must be 19+ • Please enjoy responsibly

21 Frazee Avenue, Burnside Industrial Park, Dartmouth
902.703.7438 • spindrittbrewing.com

f i t /SpindriftBrew

Nova Scotia Spirit Co.

FISHERMAN'S HELPER WHITE RUM

BLUE LOBSTER VODKA

WILLING TO LEARN GIN

Nova Scotia Spirit Co. is proud to be a part of Halifax Oyster Fest. Thanks to The Coast for always choosing local.

THE BARRINGTON STEAKHOUSE & OYSTER BAR

Halifax's Premium Steakhouse Experience.

NOW OPEN FOR LUNCH & DINNER

BarringtonSteakhouse.ca

#TheBarringtonSteakhouse @BarringtonSteakhouse

The Coast
HALIFAX'S WEEKLY
PRESENTS



Oyster Festival



HALIFAX WATERFRONT

TICKETS \$65
TICKETHALIFAX.COM
(INCLUDES TAXES + FEES)

SATURDAY OCTOBER 1, 2016 | 2 Sessions 2-5PM | 7-10PM

NS WINE + BEER • ALL-YOU-CAN-SLURP • SHUCKING
CIDER + SPIRITS • OYSTERS • COMPETITIONS

FESTIVAL DETAILS + HALIFAX MARRIOTT HARBOURFRONT ROOM PACKAGES
AT
OYSTERFEST.CA

#HFXOYSTERFEST



Hydrostone



HALIFAX

