



August 5, 2008
For Immediate Release

PRESS RELEASE

The Best of Nova Scotia: Five Chefs Invited to Showcase Local Flavours at James Beard House

Halifax, N.S. – Five Nova Scotia chefs have been invited to create a “Best of Nova Scotia” dinner for the prestigious James Beard House in New York City on Thursday, August 7, 2008.

“The opportunity to cook at James Beard House is a once in a lifetime experience,” says Chef Michael Howell, owner of Tempest Restaurant. “It is a badge of honour that chefs can wear with pride their entire culinary career...to have the chance to show New York (and the world) that world-class cuisine is happening in Nova Scotia and that our growers, fishermen and producers are creating products the envy of the world, is a truly remarkable prospect.”

Participating chefs include Michael Howell (Tempest, Wolfville), Dennis Johnston (FID Cuisine, Halifax), Craig Flinn (Chives Canadian Bistro, Halifax), Martin Ruiz Salvador (Fleur de Sel, Lunenburg) and consulting chef, Ray Bear.

The chefs will prepare a completely Nova Scotia menu paired with some of Nova Scotia’s award-winning wines. From Roulade of Lunenburg Lobster, Bras d’Or Oysters Rockefeller Croustilles and Oulton’s Farm Smoked Duck to Avondale Plum Cake with Wild Elderberry–Apple Slaw, the guests of James Beard are in for an impressive Nova Scotia culinary experience.

“To be invited to James Beard is recognition that all the hard work involved in the restaurant business does not go unnoticed by one’s peers, as can sometimes feel the case,” says Howell. “We represent with pride all the chefs and cooks in Nova Scotia as we showcase this beautiful area to an appreciative audience who will no doubt visit us some day when they see and taste what we can offer.”

Paired with each course, featured wines include Gaspereau Vineyards’ 2007 Riesling and L’Acadie Vineyards’ 2007 L’Acadie Star Reserve, both recent medal winners at the 2008 All Canadian Wine Championships as well the recently-released, inaugural Nova 7 from Benjamin Bridge.

“The fact that we have five chefs invited to James Beard House is an honour and a distinction,” says Janice Ruddock, executive director of Taste of Nova Scotia. “It is hoped all Nova Scotians can understand what an incredible opportunity this is for the chefs, our wineries and the promotion of Nova Scotia’s food and wine culture.”

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About Taste of Nova Scotia

Taste of Nova Scotia is a unique, province-wide marketing program, whose members are committed to offering the very best culinary experiences and products that Nova Scotia has to offer. The Taste of Nova Scotia membership base includes more than 100 quality food producers and processors, as well as a collection of the best restaurants in the province. www.tasteofnovascotia.com

About the Winery Association of Nova Scotia (WANS)

WANS was formed in 2002 to represent the interests of wine producers in Nova Scotia, to serve as a voice for local industry and to promote the growth and development of Nova Scotia wines. Members include Bear River Vineyards, Benjamin Bridge, Blomidon Estate Winery, Domaine de Grand Pré, Gaspereau Vineyards, Sainte-Famille Wines, Lunenburg County Winery, Petite Riviere Vineyards and Jost Vineyards. The province's newest winery, L'Acadie Vineyards opened May 9, 2008.

www.winesns.com

About James Beard

The James Beard Society in New York, NY is a prestigious culinary organization dedicated to the memory of James Beard, one of the founding fathers of American cuisine. He was a famous cookbook author, founded a culinary school and was an ardent supporter of professional chefs attempting to utilize fresh wholesome ingredients in the preparation of fine food.

Each year a select few chefs (approximately 100 per year) from around the world are invited to showcase their talents to members of the organization which include important current culinary figures, writers, restaurant owners, media and gourmands. Each dinner is a multicourse (5 or more courses) prepared by the invited chef(s) and their staff for 75-90 diners. *www.jamesbeard.org*

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