

Points East Coastal Drive Fall Flavours Events 2010

SIGNATURE EVENTS

Date	Event & Location	Description	Price
September 10, 2010 2:45pm (Wood Islands) 4:30pm (Caribou)	Chef on Board -Chef Michael Smith Event <i>NFL Ferry</i> 58 Route 1, TCH Wood Islands, PE Route 106, TCH Caribou, NS	Chef on Board! Travel with celebrity Chef Michael Smith on board the Northumberland Ferries (www.peiferry.com). Sail from PEI and taste our delicious appetizers and chowder on the cruise. Sail from Caribou and try our entrees and dessert. Smell the fresh sea air while tasting delights of the land and sea. Join us as we set sail on a culinary adventure.	\$25/One-way \$50/Return Free walk on ticket with purchase of \$50 return ticket. Regular car fees apply.
September 12, 2010 11:00am -4:00pm	Wine, Dine & Shine Festival <i>Rossignol Estate Winery</i> 11147 Route 4 Little Sands	Come and experience Rossignol Estate Winery's Blueberry Stomp. Sample tastings of Myriad View Artisan Distillery's Strait Shine, Prince Edward Distillery's Potato Vodka and Eastern PEI's Restaurant specialty dishes. Experience fiddlers, dancers, re-enactments, storytelling and artisan demonstrations (jewelers, potters, painters, & blacksmiths) Enjoy a wagon ride from the Antique Tractor Show & Shine. Chat with your local agricultural & seafood producers as you enjoy flavours of PEI in a stunning coastal setting.	\$10/PP Free/Children under 12 Tasting Samples additional fee
September 17, 2010 4:00pm - 8:00pm	Tribute to Comfort Food: Honouring Down Home Cooking <i>The Kings Playhouse</i> 65 Grafton Street Georgetown	Take a trip back in time to the food our mothers use to make. Pick up recipes along the way while you experience a traditional Jiggs Dinner, fishcakes, meat pies, meatloaf, baked beans, fresh baked bread; join the BBQ on the patio featuring ribs & bar clams. Complete your culinary memory with a tasty souvenir from our old fashioned baked sale.	\$20/PP
September 18, 2010 6:00pm - 9:00pm	Roma Gala Heritage Feast <i>Roma Heritage Site</i> <i>Roma at Three Rivers</i> 78 Roma Pt. Rd. Brudenell Point	Jean Pierre Roma and all his workers cordially invite one and all to join them at his National Historic Site. Prince Edward Island's best "From the Land and the Sea" are featured during his reception and feast. While it is almost 300 years since Monsieur Roma arrived at Three Rivers you will find him as enthusiastic as ever! He'll be expecting you to join with him to partake in his evening of "good times", "good cheer" and "good food".	\$80/PP Wine pairing additional fee
September 24, 2010 6:30pm - 8:30pm	Fortune Feast - Chef Michael Smith Event <i>Inn at Bay Fortune</i> 358 Route 310 Bay Fortune	Join Chef Michael Smith for an intimate evening at The Inn at Bay Fortune, his home kitchen for many years. Special guest winemaker, John Rossignol of PEI's own Rossignol Estate Winery, will pour his best while Chef Michael and the kitchen team prepare a seven course tasting menu celebrating the best of the Island and the season. Also joining the fun will be the moonshine masters from Myraid View Artisan Distillery and Canada's first potato vodka producers from Prince Edward Distillery!	\$195.00/PP

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CULINARY EVENTS

Date	Event & Location	Description	Price
September 11, 2010 2:00pm - 4:00pm	Chocolate - Food of the Gods <i>Roma at Three Rivers</i> 78 Roma Pt. Rd. Brudenell Point	Cultivated by slaves, consumed by the elite, paid as a tribute to conquerors: chocolate - 'the Food of the Gods' - has had a long and eventful history. While it's almost 300 years since Jean Pierre Roma brought chocolate to Roma at Three Rivers, chocolate is still a tantalizing indulgence. Come and partake in the delectable tastes of chocolate. Close your eyes and dream of the days of 1730 and listen as it is explained why chocolate today is in the top 15 most-eaten foods on the whole planet.	\$18/PP
September 13, 2010 – September 18, 2010 3:00pm -5:00pm	St. Peter's Bay Eco-Tour & Mussel Bake <i>Sea Quest Adventures</i> 3 Riverside Drive Morell	Enjoy a scenic cruise down the Morell river and into St. Peter's Bay. Tour the mussel leases and observe the boats at work and learn the process of cultivating and harvesting this delicious shellfish. Our tour concludes with a meal of fresh mussels and bread while ashore at the breathtaking Greenwich dune system. Reservations are required.	\$25/PP
September 13, 2010 – September 18, 2010 10:00am – 1:00pm	Mussel Munchies at the Inn <i>Inn at St. Peter's</i> 1668 Greenwich Road St. Peter's Bay	Learn about growing cultivated mussels as we stand in front of one of PEI's largest mussel beds. Walk into our gardens, gather some produce then head to the kitchen where our chefs will cook some mussel dishes for you. Enjoy your mussel dish while the chefs prepare your three course lunch from their Fall Flavours menu. You will go home with recipes and an Inn at St. Peter's apron.	\$59/PP
September 16, 2010 6:30pm -9:00pm	Fortune Harvest Dinner <i>Inn at Bay Fortune</i> 358 Route 310 Bay Fortune	Enjoy a harvest meal in its finest form. A family style feed with platters of food and a seasonal welcoming cocktail.	\$49/PP
September 17, 2010 4:00pm – 6:00pm	Ceilidh on the Water <i>Cruise Manada</i> 1 Station Street Montague	The only Island Kitchen Party on the water! Come out and enjoy a two-hour cruise through Canada's New Heritage River, with the best of Island entertainment. Exceptional entertainers will have plenty of stories to tell, traditional and local songs to sing, and some great foot-stomping fiddle tunes to create the perfect mix of entertainment for a small, intimate gathering. Fresh steamed Island Blue Mussels and more! Cruising with us is a great activity <i>rain or shine</i> in our fully weather-equipped vessels.	\$40/PP \$38/ Students and Seniors \$22.50/ ages 5 to 13 Free/ Children under 5

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TASTING EVENTS

Date	Event & Location	Description	Price
September 12, 2010 – September 18, 2010 11am, 2pm, and 4pm	Bayside Chowder Factory Mussel Stew Sampling <i>Bayside Country Inn</i> 5560 Route 2 St. Peters Bay	The Chowder Factory produces various types of chowders, soups and specialty products for our onsite eatery for our retail and wholesale customers. Come and enjoy our award winning seafood chowder as our signature product. For the week of Island East Fall Flavours we will be offering a special "mussel stew" with sampling from 4pm -7pm daily.	Free Admission
September 13, 2010 9:00am - 5:00pm	Island Product Taste Test Challenge <i>St. Peter's Bay Craft & Giftware</i> 15465 Route 16 St. Peters Bay	Take the "Taste Test Challenge" and you get to judge the best of P.E.I.'s food products straight from P.E.I.'s best kitchens. This is a blind test where you don't know what product you're testing until you've tested them all. Then all is revealed to you in a full media kit including company profile, product history, favourite recipes as well as where the products can be purchased. Then take home a selection of your favourites from our cupboards to create a family "Taste Test Challenge."	Free Admission

HANDS ON EXPERIENCE & PARTICIPATORY EVENTS

Date	Event & Location	Description	Price
September 12, 2010 - September 18, 2010 10:30am - 3:30pm	Giant Bar Clam Dig & Cook-Out <i>Tranquility Cove Adventures</i> 1 Kent Street Georgetown	This 5 hour adventure on Boughton Island features a giant bar clam dig and beach cook-out where we will cook the clams you dig in a down east traditional beach cook-out style. You will deep sea fish for mackerel and we will BBQ your catch on board.	\$89/PP \$69/Children under 12
September 12, 2010 – September 18, 2010 11:00am – 6:00 pm	The Home of Shine <i>Myriad View Artisan Distillery</i> 1336 Route 2 Rollo Bay	Islanders have been making illegal Moonshine for 100's of years! We now bring this Island Tradition forward for all to enjoy. Tour the distillery and witness as "Strait Shine" is collected straight from the still (it doesn't happen anywhere else. You will learn how to bottle from the still. On site and tastings of "Strait Shine", "Strait Vodka", "Strait Gin", "Strait Lightning".	Free Admission
September 12, 2010 - September 18 2010 4:30pm – 7:00pm	Deep Sea Fishing Experience and on Board BBQ <i>Tranquility Cove Adventures</i> 1 Kent Street Georgetown	This 2 1/2 hour adventure features deep sea fishing for mackerel and we will BBQ your catch on board. While the fish are grilling we do a Seal Watch, haul a Lobster Trap, a Rock Crab Pot, and a Mussel Sock Haul. Get ready for a quick stop at Panmure Island for a Lighthouse photo shoot.	\$49/PP \$39/Children under 12
September 13 2010, September 15 2010, September 17 2010 Dependant on tides. Call for details. ½ day	Happy Clammers <i>Corkinview Beach House</i> 1750 Point Prim Road Point Prim 902-659-2572	Find a hole, find a clam! Gilbert will show you how to properly dig for clams and help you measure to ensure you don't take the young ones. Once you've dug your feed, Gilbert will take you back to his house where Goldie will be waiting. Besides steaming up the clams you bring back, she'll have her world famous clam chowder and biscuits waiting for you in the kitchen.	\$80/PP 2 adults \$60/PP 3 adults \$50/PP 4-8 adults \$25/PP Children under 12
September 13, 2010 – September 17, 2010 3:30pm - 4:15pm	From the Earth to Excellence <i>Prince Edward Distillery</i> 9985 Route 16 Hermanville	Learn about the distillation process at Prince Edward Distillery, Producers of Potato Vodka. Potatoes produce smoother and creamier textured vodka than vodka made from grain. Being located in PEI, the Prince Edward Distillery has access to some of the best potatoes in the world!	\$22/ PP

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September 13, 2010 – September 18, 2010 3:00pm - 5:00pm	Wine Lovers Paradise <i>Rossignol Estate Winery</i> 11147 Route 4 Little Sands	Wine Lovers Paradise. Get a peek 'behind the curtain' at Prince Edward Island's first commercial Winery, Rossignol Estate Winery. John Rossignol will take you on a tour of the vineyard. See the plants, steel vats and oak barrels, try the fruit presses all these things are essential to small batch artisan wine production. Sample the award winning fruit wines, aperitifs and liqueurs and take home a complimentary bottle of Rossignol Wine!	\$29/PP Space is limited. Advance bookings required.
September 14, 2010 – September 15, 2010 11:00am - 1:00pm	Charcuterie Curing and Smoking Class <i>Inn at Bay Fortune</i> 358 Route 310 Bay Fortune	Receive a personal hands on instruction in curing and smoking bacon, salmon, and prosciutto. Enjoy snacks, wine and have what you created packaged to go!	\$59/PP Space is limited. Advance bookings required.
September 14, 2010, September 16, 2010 Dependant on tides. Call for details. ½ day	Seaweed Secrets <i>Corkinview Beach House</i> 1750 Point Prim Road Point Prim 902-659-2572	Gilbert, Goldie and marine botanist, Dr. Irene Novaczek, want to share the secrets of seaweed with you. Gather and learn about the edible sea plants of PEI with Dr. Irene. Gilbert will teach you to rake Irish moss using traditional methods to protect the species and the environment. At the Gillis home help Goldie prepare seaweed soup, dulce biscuits and her famous seaweed pie dessert.	\$60.00/PP \$30.00/ PP Children under 12
September 14, 2010 - September 16, 2010 5:30 pm - 8:30 pm September 18, 2010 10:30am – 6:00 pm	Cooking Classes at the Georgetown Inn <i>Georgetown Inn</i> 62 Richmond Street Georgetown	Learn by having fun in our Hands-On Cooking Classes. No boring demos here, everyone cooks; everyone eats; everyone has fun. The Georgetown Inn Cooking Classes are suitable for all levels of cooking expertise from the beginner to the gourmet. This weeks' classes focus on using local fresh ingredients to create a unique gourmet dinner. Join Chef Joel Short for an entertaining culinary experience.	\$50/PP
September 16, 2010 4:00pm - 6:00pm	Shucking with Rick <i>Ricks Fish n Chips & Seafood House</i> 5544 Route 2, St. Peters Bay	Join Rick Renaud at Rick's Fish N' Chips & Seafood House for an impromptu demonstration on oyster shucking. Rick will teach you the tricks the pros use, and then let you shuck a few. Once everyone learns how to shuck an oyster a friendly competition will take place. The winner gets bragging rights not mention the chance to sample some tasty PEI oysters.	Free Admission
September 17, 2010 Available throughout September. 1/2 day.	Create and Ocean Gem: Dine & Design <i>Fire & Water Creations</i> 690 Route 310 Bay Fortune	Come and try your luck in a search for authentic sea glass. We will then turn this newfound treasure into a piece of art - a unique jewelry pendant made by you, for you, or a loved one. You may wish to bring your own treasure found on a previous hunt. Be with Teri as she shares her knowledge of the journey of the glass that turns a fragment into a gem. As a finishing touch we will sit on an outdoor deck overlooking Bay Fortune, enjoying local organic veggies with homemade dip, created by Teri's friend, local Chef Michael Smith (signed recipe provided).	\$56/PP Space is limited. Advance bookings required.

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FALL FLAVOURS SPECIAL MENUS

Date	Event & Location	Description	Price
September 11, 2010, September 17, 2010, September 18, 2010 Check in at 3:00pm	Tao Tea Retreat <i>Harbour Lights Guest House</i> 6434 Route 16 Elmira 902-357-2127	Arrival dinner featuring authentic Shandong Cuisine. In the morning receive a Chinese breakfast that includes Dim Sum served with Gongfu style tea. Enjoy Chinese entertainment in the form of music or film.	\$180/single \$310/double per night
September 12, 2010 - September 18, 2010 11:00am - 7:00pm	Higher Ground Cooking <i>Higher Ground Café</i> 4702 Route 1, TCH Eldon	Serving fresh island mussels and lobster harvested within 20kms. Our fries are hand-cut PEI potatoes. All our baking and desserts are baked on-site from scratch.	à la Carte
September 12, 2010 - September 18, 2010 11:00am - 7:00pm	Ricks Mussel Madness <i>Rick's Fish N Chips and Seafood House</i> 5544 Route 2 St. Peters Bay	Taste Ricks innovated Fall Flavours marinated mussels, seafood chowder and his infamous Cajun mussels.	à la Carte
September 12, 2010 - September 18, 2010 11:00am - 8:00pm	Brehaut's Homemade Chowder <i>Brehaut's Restaurant</i> 7 Mariner Lane Murray Harbour	Local fishing provides most of the ingredients for Brehaut's soup, sandwiches and dessert. Our Fall Flavours menu includes our famous homemade chowder.	à la Carte
September 12, 2010 - September 18, 2010 6:00pm - 10:00pm	David's Specialties <i>Rodd Crowbush Resort</i> 632 Rte. 350 Crowbush	Experience a wide variety of Island specialties that are sure to please the most discriminating palate. Enjoy our Fall Flavours menu as you watch the Island sunset over the ocean.	à la Carte
September 12, 2010 - September 18, 2010 6:00pm - 10:00pm	Creative Cuisine at Stillwaters <i>Rodd Brudenell Resort</i> 86 Dewars Lane Brudenell	Experience creative Island Cuisine with picturesque views of the Brudenell River as you are treated to our Fall Flavours menu. Enjoy the cozy and intimate setting of Stillwaters Fine Food and Spirits.	à la Carte
September 13, 2010 - September 18, 2010 11:30am - 3:00pm	The Inn at Spry Point Restaurant Specials <i>Inn at Spry Point</i> 6 Ark Lane Spry Point	Join the culinary team at the Inn at Spry Point for one of their mouth watering daily menu selections created from local produce, seafood, herbs, and meat.	à la Carte
September 13, 2010 - September 18, 2010 11:30am - 9:00pm	Clam Diggers Special <i>Clam Diggers Beach House Restaurant</i> 7 West Street	Chose from one of our 3 restaurant experiences. Casual yet exceptional dining in the Clam Diggers Room, the relaxed atmosphere of the Beach House or Sun Sets and Seafood on the Deck. All on the waters of Historic Georgetown Harbour!	à la Carte
September 13, 2010 - September 18, 2010 6:00pm - 8:30pm	Inn at Bay Fortune Restaurant Specials <i>Inn at Bay Fortune</i> 358 Route 310 Bay Fortune	Enjoy a culinary delight prepared from fresh, local ingredients by Chef Warren Barr, one of Maritime Canada's highest rated chefs.	à la Carte
September 14, 2010 - September 16, 2010 5:30pm - 8:30pm	Island Taste Treasures <i>Georgetown Inn</i> 62 Richmond Street Georgetown	Enjoy an outstanding Fall Flavours menu that celebrates local produce at the Historic Georgetown Inn.	à la Carte

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FARMERS MARKET

September 13, 2010 -- September 18, 2010 9:00am - 6:30pm	Balderston's Farm Market <i>Balderston's Farm Market</i> 11057 Route 1, TCH Stratford	Stock your food basket with locally made preserves, jams, jellies, salsa, Island honey, maple syrup, homemade bakery items and fruit pies. Ice cream cones, sundaes and milk shakes are a special treat while you stroll through our U-pick flower patch and herb garden to select your fresh cut flowers and herbs for those special occasions.	Free Admission
September 13, 2010 – September 17, 2010 10:00am – 4:00 pm	Springwater Farm Tour <i>Springwater Farm</i> <i>Shepherd's Nook</i> 697 Route 4 Albion Cross	Springwater Farm is a working farm raising quality island lamb. We also tan sheepskins and make related products. Tour the farm and learn about agriculture, sheep husbandry, and the tanning process. Visit the Shepherd's Nook to find lamb, sheepskins and PEI Wool Blankets and yarn.	\$10/PP
September 15, 2010 2:00pm	Walk & Dine: Macphail Woods Ecological Forestry Project Identification Workshop & Edibles <i>Sir Andrew Macphail Homestead</i> 126 MacPhail Park Road Orwell	Staff of the Macphail Woods Ecological Forestry Project will lead a workshop on identifying shrubs native to Prince Edward Island. Participants will learn easy tips for distinguishing a wide variety of species throughout the year. The nursery and arboretum offer a close look at different species such as the dogwoods, elders, hazelnuts and wild raisin - some of which have long been used as sources of food. Sample wild edibles as you stroll through the lovely MacPhail Woods.	Free Admission

CULTURAL EVENTS

Date	Event & Location	Description	Price
September 12, 2010 – September 18, 2010 12:00pm - 5:30pm	Lighthouse Salvation Cranberry Cake and Point Prim Lighthouse Tours <i>Point Prim Lighthouse</i> 2147 Point Prim Road Point Prim	Be sure to enjoy our Lighthouse Salvation cranberry pound cake. Lighthouse tours of Prince Edward Island Heritage Site, and various craft demonstrations culminating in a 70-mile yard sale event! Point Prim Lighthouse is the only round brick lighthouse in Canada. The oldest lighthouse in PEI, it was designed and built in 1845 by Isaac Smith, the same architect who designed Provincial House in Charlottetown.	Free Admission
September 12, 2010 – September 18, 2010 9:00am – 4:30pm	Belfast Mini Mills Tour – Textile Manufacturing and Fibre Processing Mill <i>Belfast Mini Mills</i> 1820 Garfield Road Belfast	Belfast Mini Mills is a complete fibre processing mill where we process animal fibre from angora rabbits, llama , alpaca, bison, camel, angora goat, and cashmere. Come tour the mill and taste our local organic treats.	Free Admission
September 13, 2010 & September 15, 2010 8:00pm	Mussel Madness & Theatre Showcase <i>St. Peter's Bay Courthouse Theatre</i> 5697 Route 2 St. Peter's Bay	Eastern Prince Edward Island is home to world class entertainers. Come to St. Peter's Bay during Mussel Madness and enjoy some of the best local music, art, and theatre. Guests will be treated freshly prepared Island mussels, beverages, and a children's menu as part of their theatre experience.	\$20/PP \$12/Children under 12
September 16, 2010 8:00pm – 10:00pm	Old Time Kitchen Party <i>St. Peter's Rink</i> Sparrow's Road St. Peter's Bay	What trip to PEI is complete without a good old fashioned kitchen party? A kitchen party is a true Island tradition and tonight you get to join in on all of the musical filled fun. Island favourites will take the stage in St. Peter's Bay to keep you entertained while a variety of culinary treats are prepared and poured to whet your whistle. A true Island tradition!	\$5/PP Free/Children under 12
September 18, 2010 8:00pm – 10:00 pm	Belfast Variety Concert <i>Belfast Recreation Centre, Belfast Arena</i> 3033 Garfield Road Belfast	Variety concert featuring Lester MacPherson as their headliner.	\$10/PP