



FRIDAY APRIL 21 STAGE SCHEDULE



New Brunswick Entertainment Stage



Taste of Nova Scotia Culinary Stage

1:20 pm – 2:05 pm	Tomato/Tomato	12:30 pm	Cooking with Friends & Welcome to <i>SaltsCAPES</i> Expo <i>SaltsCAPES</i> Food Editor, Alain Bosse, The Kilted Chef
2:35 pm – 3:10 pm	Erik and Rémi Arsenault	1:30 pm	The Nova Scotia Seafood Trails – Lobster 101 <i>SaltsCAPES</i> Food Editor, Alain Bosse, The Kilted Chef
3:15 pm – 3:45 pm	A Buzz about New Brunswick – Mead to Order Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	2:30 pm	Cooking with Salt Cod – One of Newfoundland's Most Traditional Ingredients Chef Jason Lynch, Neddies Harbour Inn
3:50 pm – 4:35 pm	Adam Robichaud	3:30 pm	Celebrating Aboriginal Cuisine Chef Shaun Zwarun, Kiju's Restaurant, Membertou Trade & Convention Centre
4:40 pm – 5:05 pm	Farm to Table – Nose to Tail Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	4:30 pm	Meat me at the BBQ – Summer BBQ Ideas from Meadowbrook Meat Market Margie Lamb, Meadowbrook Meat Market
5:10 pm – 5:55 pm	Tomato/Tomato	5:30 pm	Nova Scotia Good Cheer Trail – Still Fired Local Spirit Infusion Still Fired Distillery
6 pm – 6:30 pm	Better Together – The Best of New Brunswick Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	6:30 pm	The Cutting Edge Chowder Cook-off – Competition 1 Chef Shaun Zwarun, Membertou Trade & Convention Centre Versus Chef Richard Sanford, Dirty Nelly's, An Authentic Irish Pub
6:30 pm – 7:15 pm	Erik and Rémi Arsenault	7:30 pm	Pizza 101 – Cutting out the Gluten? Gluten-free pizza with Valley Flax Ltd. Valley Flax Ltd.
7:30 pm – 8:15 pm	Adam Robichaud		

Subaru Songwriters Stage - Dock Area

Subaru Songwriters Stage - Gate Area



12:30 pm – 1:30 pm	Jeff Bonang	11:30 am – 12:30 pm	Jessica Jurgerliemk
1:30 pm – 2:30 pm	Jon Cyr	12:30 pm – 1:30 pm	Jon Cyr
2:30 pm – 3:30 pm	Jeff Bonang	1:30 pm – 2:30 pm	Jeff Bonang
3:30 pm – 4:30 pm	Jessica Jurgerliemk	2:30 pm – 3:30 pm	Jon Cyr
4:30 pm – 5:30 pm	Jon Cyr	3:30 pm – 4:30 pm	Paul Tupper
5:30 pm – 6:30 pm	Jeff Bonang	4:30 pm – 5:30 pm	Jeff Bonang
6:30 pm – 7:30 pm	Witchita Duo	5:30 pm – 6:30 pm	Witchitaw Duo
7:30 pm – 9 pm	Jeff Bonang	6:30 pm – 7:30 pm	Paul Tupper





FRIDAY APRIL 21 STAGE SCHEDULE (CONTINUED)



Saltscapes Ideas & Inspiration Stage



Saltscapes Kitchen Garden Stage

1 pm – 1:45 pm	Cooking with Nova Scotia Lamb with Wine Pairing Chef Lauren Cameron, Sobeys Tantallon Craig Campbell, Devonian Coast Wineries	1 pm – 1:20 pm	Creating a Colorful Flower Arrangement Holly Winchester, Deans Flowers
2 pm – 2:30 pm	Fish Filleting Workshop Hana Nelson, Afishionado Fishmongers	1:35 pm – 1:55 pm	DIY – How to Grow Micro Greens Such as Pea Shoots Year Round at Home TapRoot Farms
2:45 pm – 3:15 pm	Healthy Coleslaw with a Beet Twist Celina Mattson, Sobeys dietician	2:10 pm – 2:30 pm	Terrariums and Succulent Gardens Holly Winchester, Deans Flowers
3:30 pm – 4:15 pm	Root Vegetable Salad with Hidden Mountain Maple Syrup & Farm Girl Preserves with Wine Pairing Chef Andrew Farrell, Two Doors Down Craig Campbell, Devonian Coast Wineries	2:45 pm – 3:05 pm	Edible Container Gardening TapRoot Farms
4 pm – 4:30 pm	Stop by for our Culinary Surprise	3:20 pm – 3:40 pm	Spice Up your Garden Life – Easy to Grow Herbs and How to Use Them Jodi DeLong, <i>Saltscapes</i> Gardening Editor
4:45 pm – 5:15 pm	Oyster Shucking and Shellfish 101 Hana Nelson, Afishionado Fishmongers	3:55 pm – 4:15 pm	The Life of an Organic Farmer – the TapRoot Farm Story from Seeds to Crops TapRoot Farms
5:30 pm – 6 pm	Stop by for our Culinary Surprise	4:30 pm – 4:50 pm	Spring into the Garden – Check out Some Early Bloomers to Watch For Jodi DeLong, <i>Saltscapes</i> Gardening Editor
6:15 pm – 7 pm	Root Vegetable Salad with Hidden Mountain Maple Syrup & Farm Girl Preserves with Wine Pairing Chef Andrew Farrell, Two Doors Down Craig Campbell, Devonian Coast Wineries	5:05 pm – 5:25 pm	Centrepiece Ideas for Outdoor Entertaining Holly Winchester, Deans Flowers
7:15 pm – 7:45 pm	The Benefits of Eating Micro Greens Greg Veinott, Good Leaf Farms	5:40 pm – 6 pm	It's All About Apples Noggins Farm Market
8 pm – 8:45 pm	Root Vegetable Salad with Hidden Mountain Maple Syrup & Farm Girl Preserves with Wine Pairing Chef Andrew Farrell, Two Doors Down	6:15 pm – 6:35 pm	The Portable Kitchen Garden – Herbs to Greens, Veggies to Flowers Jodi DeLong, <i>Saltscapes</i> Gardening Editor
		6:50 pm – 7:10 pm	Terrariums and Succulent Gardens Holly Winchester, Deans Flowers
		7:25 pm – 7:45 pm	Building Local Capacity – From Farm Markets to Farmers Markets to CSA's TapRoot Farms
		8 pm – 8:20 pm	Centrepiece Creations for Weddings Holly Winchester, Deans Flowers



Saltscapes Kids in the Kitchen Stage Hosted by Kitchen Door Catering

12:30 pm – 1:15 pm	Beyond Pasta – Exploring Italy Chef Ben Kelly	4:30 pm – 5 pm	Make Ahead Breakfast Casserole Patty Howard
1:45 pm – 2:30 pm	Spring Special – Fresh Ideas Chef Ben Kelly	5:45 pm – 6:30 pm	Beginner Tips to Get Kids in the Kitchen Patty Howard
3:30 pm – 4 pm	Black Rice Pudding – Nutrient Packed Breakfast or Snack Patty Howard	7:15 pm – 8 pm	Mason Jar Desserts – Simple and Fun Dessert Ideas for Kids Brittany Hillier



SATURDAY APRIL 22 STAGE SCHEDULE



New Brunswick Entertainment Stage



Taste of Nova Scotia Culinary Stage

10:45 am – 11:30 am	Adam Robichaud	10:30 am	Wild about Blueberries – Learn All About this Amazing Berry <i>Saltscapes</i> Food Editor, Alain Bosse, The Kilted Chef Peter Rideout, Wild Blueberry Association of Nova Scotia
11:35 pm – Noon	A Buzz about New Brunswick – Mead to Order Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	11:30 am	What's the Difference? Hot and Cold Smoked Salmon <i>Saltscapes</i> Food Editor, Alain Bosse, The Kilted Chef Justin Grandy, J. Willy Krauch & Sons/Comeau's Seafoods Ltd.
Noon – 12:45 pm	Tomato/Tomato	12:30 pm	The Cutting Edge Chowder Cook-off - Competition 2 Surprise Chef Versus Chef Jeffrey MacNeil, Rime Restaurant + Wine Bar
12:50 pm – 1:20 pm	Farm to Table – Nose to Tail Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	1:30 pm	Nova Scotia Good Cheer Trail – Classic Cocktails with a Nova Scotia Twist Halifax Distilling Company
1:25 pm – 2:10 pm	Erik and Rémi Arsenault	2:30 pm	The Cutting Edge Chowder Cook-off – Competition 3 Chef Jonathan Rhyno, Lane's Privateer Inn Versus Chef Shane Robilliard, Fox Harb'r Resort
2:15 pm – 2:40 pm	A Buzz about New Brunswick – Mead to Order Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	3:30 pm	Nova Scotia Wine & Cheese Pairing for Summer Entertaining Brendan MacNeil, Benjamin Bridge, Fox Hill Cheese, Tangled Garden
2:45 pm – 3:30 pm	Adam Robichaud	4:30 pm	The Good Cheer Trail Microbrew 101 – Exploring Nova Scotia's Craft Beer Scene Propeller Brewing Co., Liquid Assets
3:45 pm – 4:30 pm	Tomato/Tomato		
5 pm – 5:45 pm	Erik and Rémi Arsenault		

Subaru Songwriters Stage - Dock Area

Subaru Songwriters Stage - Gate Area



10:30 am – 11:30 am	Lacewood	9:30 am – 10:30 am	Lacewood
11:30 am – 12:30 pm	Jon Cyr	10:30 am – 11:30 am	Jeff Bonang
12:30 pm – 1:30 pm	Jon Cyr	11:30 am – 12:30 pm	Jeff Bonang
1:30 pm – 2:30 pm	Skin & Jones	12:30 pm – 1:30 pm	Skin & Jones
2:30 pm – 3:30 pm	Jon Cyr	1:30 pm – 2:30 pm	Jeff Bonang
3:30 pm – 4:30 pm	Witchitaw Duo	2:30 pm – 3:30 pm	Jeff Bonang
4:30 pm – 5 pm	Jeff Bonang	3:30 pm – 4:30 pm	Amy Grant
5 pm – 6 pm	Amy Grant		





SATURDAY APRIL 22 STAGE SCHEDULE (CONTINUED)



Saltscapes Ideas & Inspiration Stage



Saltscapes Kitchen Garden Stage

- 11 am – 11:20 am** Stop by for our Culinary Surprise
- 11:30 am – 12 Noon** Fish Filleting Workshop
Hana Nelson, Afashionado Fishmongers
- 12:15 pm – 1 pm** Cooking with Nova Scotia Fresh & Smoked Fish with Wine Pairing
Chef Adrian Moore, Sobeys Wyse Road
Craig Campbell, Devonian Coast Wineries
- 1:15 pm – 1:45 pm** The Benefits of Eating Micro Greens
Greg Veinott, Good Leaf Farms
- 2 pm – 2:45 pm** Butternut Squash Risotto with Toasted Valley Flax Seeds and Foxhill Cheese with Wine and Mocktail Pairing
Chef Andrew Farrell, Two Doors Down
Barbara Thomson, Petite Riviere Vineyard
Jim MacDonald, Normaway Farms
Howard Selig, Valley Flax
- 3 pm – 3:30 pm** Healthy Coleslaw with a Beet Twist
Maria Vautour, Sobeys dietician
- 3:45 pm – 4:30 pm** Butternut Squash Risotto with Toasted Valley Flax Seeds and Foxhill Cheese with Wine And Mocktail Pairing
Chef Andrew Farrell, Two Doors Down
Barbara Thomson, Petite Riviere Vineyard
Jim MacDonald, Normaway Farms
Howard Selig, Valley Flax
- 4:45 pm – 5:15 pm** Oyster Shucking and Shellfish 101
Hana Nelson, Afashionado Fishmongers

- 11 am – 11:20 am** The Portable Kitchen Garden – Herbs to Greens, Veggies to Flowers
Jodi DeLong, *Saltscapes* Gardening Editor
- 11:35 am – 11:55 am** Building Local Capacity – From Farm Markets to Farmers Markets to CSA's
TapRoot Farms
- 12:10 pm – 12:30 pm** Spring into the Garden – Check out Some Early Bloomers to Watch For
Jodi DeLong, *Saltscapes* Gardening Editor
- 12:45 pm – 1:05 pm** DIY – How to Grow Micro Greens Such as Pea Shoots Year Round at Home
TapRoot Farms
- 1:20 pm – 1:40 pm** Creating a Colourful Flower Arrangement
Holly Winchester, Deans Flowers
- 1:55 pm – 2:15 pm** Edible Container Gardening
TapRoot Farms
- 2:30 pm – 2:50 pm** Centrepiece Creations for Weddings
Holly Winchester, Deans Flowers
- 3:05 pm – 3:25 pm** The Life of an Organic Farmer – the TapRoot Farm Story from Seeds to Crops
TapRoot Farms
- 3:45 pm – 4:05 pm** It's All About Apples
Noggins Farm Market
- 4:20 pm – 4:40 pm** Spice Up your Garden Life – Easy to Grow Herbs and How to Use Them
Jodi DeLong, *Saltscapes* Gardening Editor
- 4:55 pm – 5:30 pm** Terrariums and Succulent Gardens
Holly Winchester, Deans Flowers



Saltscapes Kids in the Kitchen Stage *Hosted by Kitchen Door Catering*

- 10:30 am – 11 am** Beginner Tips to Get Kids in the Kitchen
Patty Howard
- 11:15 am – 12 Noon** Cookie Decorating 101
Brittany Hillier
- 12:20 pm – 1 pm** Black Rice Pudding – Nutrient Packed Breakfast or Snack
Patty Howard
- 1:30 pm – 2 pm** International Street Food – Demystifying the Bahn Mi
Chef Ben Kelly
- 2:30 pm – 3:15 pm** Spring Special – Fresh Ideas
Chef Ben Kelly
- 3:45 pm – 4:15 pm** Mason Jar Desserts – Simple and Fun Dessert Ideas for Kids
Brittany Hillier
- 4:45 pm – 5:30 pm** Beyond Pasta – Exploring Italy with Spirit Pairing
Chef Ben Kelly, Halifax Distilling Company



SUNDAY APRIL 23 STAGE SCHEDULE



New Brunswick Entertainment Stage



Taste of Nova Scotia Culinary Stage

10:15 am – 11 am	Tomato/Tomato	10:30 am	Cooking with Friends & Welcome to Saltscapes Expo <i>Saltscapes</i> Food Editor, Alain Bosse, The Kilted Chef
11:25 am – 12:10 pm	Adam Robichaud	11:30 am	Feel It Hot Hot Hot! Pepperhead Spice Easy Ideas for Summer Entertaining <i>Saltscapes</i> Food Editor, Alain Bosse, The Kilted Chef, Pepperhead Spice
12:10 pm – 12:30 pm	A Buzz about New Brunswick – Mead to Order Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	12:30 pm	The Cutting Edge Chowder Cook-off – Competition 4 Chef Chris Bolt, The Press Gang & Oyster Bar Versus Chef TJ Pitman, Old Fish Factory and Ice House Bar
12:30 pm – 1:15 pm	Erik and Rémi Arsenault	1:30 pm	The Art of Decorating – Sweet Tips and Tricks for Decorating Cakes and Cookies The Cake Lady
1:15 pm – 2 pm	Farm to Table - Nose to Tail Dan Myers, Crowne Plaza Fredericton New Brunswick Culinary Ambassador	2:30 pm	The Nova Scotia Seafood Trails – Lobster 101 <i>Saltscapes</i> Food Editor, Alain Bosse, The Kilted Chef
2 pm – 2:45 pm	Tomato/Tomato	3:30 pm	Eating your Way through Nova Scotia Culinary History Chef Chris Bolt, The Press Gang Restaurant & Oyster Bar
3 pm – 3:45 pm	Adam Robichaud	4:30 pm	Taste of Nova Scotia Chowder Cook-off Competition Results Don't Miss the Exciting Announcement of the Winning Chef!
3:55 pm – 4:40 pm	Erik and Rémi Arsenault		

Subaru Songwriters Stage - Dock Area

Subaru Songwriters Stage - Gate Area



10:30 am – 11:30 am	Jon Cyr	9:30 am – 10:30 am	Amy Grant
11:30 am – 12:30 pm	Jon Cyr	10:30 am – 11:30 am	Jeff Bonang
12:30 pm – 1:30 pm	Hupman Brothers	11:30 am – 12:30 pm	Witchitaw Duo
1:30 pm – 2:30 pm	Hupman Brothers	12:30 pm – 1:30 pm	Jon Cyr
2:30 pm – 3:30 pm	Skin & Jones	1:30 pm – 2:30 pm	Amy Grant
3:30 pm – 4:30 pm	Skin & Jones	2:30 pm – 3:30 pm	Jeff Bonang





SUNDAY APRIL 23 STAGE SCHEDULE (CONTINUED)



Saltscapes Ideas & Inspiration Stage



Saltscapes Kitchen Garden Stage

11 am – 11:30 am	Fish Filleting Workshop Hana Nelson, Afashionado Fishmongers	11 am – 11:20 am	Spice Up your Garden Life – Easy to Grow Herbs and How to Use Them Jodi DeLong, <i>Saltscapes</i> Gardening Editor
11:45 am – 12:15 pm	Stop by for our Culinary Surprise	11:35 am – 11:55	Building Local Capacity – From Farm Markets to Farmers Markets to CSA's TapRoot Farms
12:30 pm – 1:15 pm	Roasted Sweet Potato Soup with add-your-own Gatehouse Plantation Style Hot Sauce with Wine Pairing Chef Andrew Farrell, Two Doors Down Craig Campbell, Devonian Coast Wineries	12:10 pm – 12:30 pm	Edible Container Gardening TapRoot Farms
1:30 pm – 2pm	Healthy Coleslaw with a Beet Twist Jennifer Hamm, Sobeyes dietician	12:45 pm – 1:05 pm	DIY – How to Grow Micro Greens Such as Pea Shoots Year Round at Home TapRoot Farms
2:15 pm – 3 pm	Piri Piri Salmon with Strawberry & Grilled Onion Salsa with Wine Pairing Chef Tom Emmott, Sobeyes Bedford Highway Craig Campbell, Devonian Coast Wineries	1:20 pm – 1:40 pm	Spring into the Garden – Check out Some Early Bloomers to Watch For Jodi DeLong, <i>Saltscapes</i> Gardening Editor
3:15 pm – 4 pm	Roasted Sweet Potato Soup with add-your-own Gatehouse Plantation Style Hot Sauce Chef Andrew Farrell, Two Doors Down	1:55 pm – 2:15 pm	Centrepiece Ideas for Outdoor Entertaining Holly Winchester, Deans Flowers
4:15 pm – 4:45 pm	Oyster Shucking and Shellfish 101 Hana Nelson, Afashionado Fishmongers	2:30 pm – 2:50 pm	The Life of an Organic Farmer – the TapRoot Farm Story from Seeds to Crops TapRoot Farms
		3:05 pm – 3:25 pm	The Portable Kitchen Garden – Herbs to Greens, Veggies to Flowers Jodi DeLong, <i>Saltscapes</i> Gardening Editor
		3:40 pm – 4pm	It's All About Apples Noggins Farm Market
		4:15 pm – 4:35 pm	Terrariums and Succulent Gardens Holly Winchester, Deans Flowers



Saltscapes Kids in the Kitchen Stage

Hosted by Kitchen Door Catering

10:30 am – 11 am	Cookie Decorating 101 Brittany Hillier
11:15 am – 12 Noon	International Street Food – Demystifying the Bahn Mi Chef Ben Kelly
12:20 pm – 1 pm	Beginner Tips to Get Kids in the Kitchen Patty Howard
1:15 pm – 2 pm	Spring Special – Fresh Ideas Chef Ben Kelly
2:30 pm – 3:15 pm	Black Rice Pudding – Nutrient Packed Breakfast or Snack Patty Howard
3:45 pm – 4:30 pm	Beyond Pasta – Exploring Italy with Spirit Pairing Chef Ben Kelly, Halifax Distilling Company

