



The Fifth Annual Craft Spirits Festival
Oct. 25 – 27, 2019
Lunenburg, Nova Scotia
Schedule & Workshop Details

Festival Mandate: Celebrate the growth of the artisan distilling industry in Nova Scotia with a collection of fun, informative, delicious, playful events and workshops all set in the beautiful environment of Lunenburg.

This is now our fifth year and yet again we are bringing new distillers into the fold. After four successful Festivals, we are returning with even more events and workshops to engage our guests. Several of the most successful and fan favourite workshops will return while we introduce new faces and distillers to the mix. There are more innovative products to enjoy and all the distillers will be on hand to introduce you to their creations. As usual we're inviting some of the best mixologists / bartenders to join in the fun, and teach you new ways to enjoy the locally made spirits. Best of all, you can still check in on Friday and stay until Sunday at noon, and never once need to get back into your car!

Friday, Oct. 25th

Noon – 5:00 p.m. Arrivals

Pick up your passes and tickets at Ironworks Distillery, 2 Kempt Street
Check in at your accommodations.

5:00 p.m. – 7:00 p.m. Spirited Dining:

Explore Spirited Specials at several of Lunenburg's fine restaurants.

7:00 p.m. – 10:00 p.m. Sip & Dash

Always one of the most fun events of the Spirits Festival. 8 venues, 5 mixologists and 3 distilleries leading you on a cocktail / sampling tour. Get together with your team at the Lunenburg School of the Arts then head out to discover some of Lunenburg's nifty places; this year's location list includes the shop at Adams & Knickle and the iconic Lunenburg Dory Shop as well as our new fish monger's shop, Dory Mates.

10:00 p.m. - The After Party Windup

After the "dashing", join everyone at the Fisheries Museum to have a snack, compare notes on the cocktails of the evening and wind down with a specially made "Mocktail" by Jenny's Cocktails. There'll also be special Sip and Dash team prizes!

Saturday, Oct. 26th

Breakfast: On your own.

10:30 a.m.–12:00 p.m. Morning Schedule of Workshops

Round One – Select one (Details below – Tickets required for workshops).

- Cocktails & Colonies: The Spirited History of Nova Scotia with Shane Beehan aboard the saltbank schooner, *Theresa E. Connor*.
- DIY Gin: It's the Ginnaisance era! History, geography & gin! Create your own to take home
- Shrubs and Other Oddities: a look at "outside the box" cocktail ingredients and how to best combine them.
- Beer Cocktails: Set in the tiny perfect space of Shipwright Brewery, the talented Steven "Crusher" Cross will teach you the many ways to combine spirits and beer.
- Whisky Ribs: The meeting of spirits and flesh. Chef Paolo Colbertaldo joins with a Nova Scotia Whiskey Distiller to prepare a delectable treat.

12:30 p.m. - 2:00 p.m. Lunch break: On your own

2:30 p.m.–4:00 p.m. Afternoon Schedule of Workshops

Round Two – Select one (see Workshop Details below – Tickets required for all workshops).

- Cocktails & Colonies: The Spirited History of Nova Scotia with Shane Beehan aboard the saltbank schooner, *Theresa E. Connor*.
- DIY Gin: It's the Ginnaisance era! History, geography & gin! Create your own to take home
- Shrubs and Other Oddities: a look at “outside the box” cocktail ingredients and how to best combine them.
- Bartending 101: hosted by our guest mixologist from the West, this could turn into a magical mystery tour of mixology. Take home his tricks to improve your bartending skills and learn how to incorporate Nova Scotia liqueurs into your cocktails.
- Beer Cocktails: Set in the tiny perfect space of Shipwright Brewing Company, the talented Steven “Crusher” Cross will teach you the many ways to combine spirits and beer.

Afternoon Events: FREE OF CHARGE!!

At the corner of Montague and Prince Streets there will be a selection of excellent events that will be free and open to the public. Amongst these will be:

- **BOOK LAUNCH: “Canadian Spirits:”**
12:00 pm – 1:00 pm at Lunenburg Bound Books, 139 Montague St.
- **DISTILLERS’ MARKETPLACE :**
1:00 – 4:00 pm on the Ground Floor of Lunenburg School of the Arts, 6 Prince St.
- **“FIRE IN THE BARREL” – Barrel reconditioning demo will take place in the parking lot across the street from the Lunenburg School of the Arts**

CHECK BELOW FOR MORE DETAILS ON THESE FREE EVENTS!

5:00 p.m. – 7:00 p.m. Spirited Dining in Lunenburg:

Explore Spirited Specials at several of Lunenburg’s fine restaurants.

7:30 p.m. - 10:00 p.m. Spirited Away Gala: Lunenburg Opera House.

Join with ten of our local craft distillers, as well as our special guest from the West. Watch the mixologists show off their spirited talents. Taste samples from the distillers. Tasty nibbles, great company & smooth music in a unique heritage setting.

Sunday, Oct. 27nd

Windup Brunch 9:00 a.m. – Noon. Windup Breakfast at Lincoln Street Food, featuring locally sourced ingredients, lovingly prepared and beautifully presented by Paolo Colbertado & his team. Bon Voyage to all.

WORKSHOP DETAILS:

Cocktails and Colonies: A Spirited History of Nova Scotia

Saturday, October 26th – 10:30 a.m. & 2:30 p.m.

Location: Theresa E. Connor fishing trawler (Limited spaces)

Mixologist: Shane Beehan. 90 minutes.

Quench your thirst for some history aboard the Theresa E. Connor, the last fishing trawler to sail out of Lunenburg. Follow Shane down into the ship's galley to listen to his spirited history of Nova Scotia spirit making. All this fun, while sampling his cocktail creations using locally distilled spirits.

DIY Gin making: Create your own bottle of Gin!

Saturday, October 26th – 10:30 a.m. & 2:30 p.m.

Location: Ironworks Distillery Production Room, 2 Kempt Street

Distillers: Ironworks Lynne and special guests... 90 minutes. Limit of 20 participants.

Vodka is science, but making Gin, that is an art! Explore one of the world's most personal spirits. Lynne from Ironworks Distillery will introduce you to the many botanicals and methods used in the production of Gin. Express your artistry and compound your own personal bottle of Gin to take home and all the while learning about Gin's wild and wooly history. With a few samples along the way. All of this fun takes place in the Quarrie Room, at Ironworks Distillery.

Shrubs and Other Cocktail Oddities: Out of the Box Ingredients

Saturday, October 26th – 10:30 & 2:30 p.m.

Location: The Lunenburg Makery, 230 Lincoln Street

Mixologist Anne-Marie Bungay-Larose is one of the stars of the Halifax cocktail universe and this year she's bringing back her tour of the tasty oddities she's discovered in her time tending bar. Join her and treat your taste-buds to an adventure. She'll test you with blind tastings, introduce you to a host of odd ingredients and give you lessons in shrub making that you can take home to enjoy!

Beer Cocktails: Odd Couple no more...

Saturday, October 26th, 10:30 & 2:30 p.m.

Location: Shipwright Brewing, 82 Montague Street.

Lunenburg now has its very own brewery. Shipwright Brewery, upstairs from The Grand Banker Grill. Join the veteran mixologist and barkeeper, Steven Cross as he introduces you to the art of combining spirits and suds all while you get to sample his cocktails. There's more to it than you would think!

Bartending 101: A Guide to The Perfect Home Bar and exploring the “Lure of Liqueur”

Saturday, October 26th, 2:30 pm

Location: Lunenburg School of the Arts, 6 Prince Street

For the first time in Lunenburg, Mitchell Vernaroli, award winning bartender from Murietta’s Grill in Calgary will join us and take participants on his own magical tour of mixology. Take home his tricks to improve your bartending skills and set up your home bar. Then solve the mystery of how to better use all our delicious local liqueurs.

Whisky Ribs: The Meeting of Spirits and Flesh

Saturday, October 26th, 10:30

Location: Lincoln Street Food, 200 Lincoln Street.

At Lincoln Street Food, local food and beverage is a religion presided over by owner and head Chef Paolo Colbertaldo. His “Market Dinners” are legendary in town and his culinary combinations are often startling and always delectable. This year, Paolo joins the Festival roster with a morning workshop on combining whiskey from Nova Scotia’s own Authentic Seacoast Distillery in a delicious recipe with local ribs. Folks from the distillery will be there to introduce you to their smooth spirits with tastings and cocktail ideas. Breakfast of champions indeed!

EVENT DETAILS:

Spirited Dining: Friday and Saturday, October 25th & 26th

Once again we have challenged Lunenburg’s talented Chefs to create something special integrating our local spirits into their menus! Please reserve directly at participating restaurants.

Sip & Dash: Friday, October 25th

7:00 p.m. – 10:00 p.m.

Starting at the Lunenburg School of the Arts, join up with your team mates and head out on the town. Eight venues each with a mixologist creating fabulous cocktails or a local distiller presenting their products for sampling. We will take you to some of the hidden gems of Lunenburg like the Dory Shop or Adams & Knickle Fish Co.- walk with your team from one venue to the next, exercise along with your libations – dare we say it’s almost good for you? After the hike, join other Festival visitors, Mixologists and Distillers for a get together back at the Lunenburg School of the Arts. Compare notes on the evening’s cocktail creations and wind down with a slice of delicious J3 Pizza and a specially made “mocktail” from Jenny’s Cocktails.

FREE EVENT! Open to the public**BOOK LAUNCH: “Canadian Spirits:” Sat. Oct. 26th, 12:00 pm – 1:00 pm**

Location: Lunenburg Bound Bookstore, 139 Montague Street

The festival is proud to host the launch of *CANADIAN SPIRITS: The Essential Cross-Country Guide to Distilleries, Their Spirits, and Where to Imbibe Them*. Written by Stephen Beaumont and Christine Sismondo. Nimbus Publishers and the authors will be presenting their book at the bookstore, where you can meet and chat with them about their book while indulging in some light snacks. Best of all, right across the street you’ll get to meet many of the east coast distilleries featured in the book. Think of the autograph possibilities....

FREE EVENT! Open to the public**DISTILLERS’ MARKETPLACE: Sat. Oct. 26th, 1:00 pm – 4:00 pm**

Location: Main Floor, Lunenburg School of the Arts, 6 Prince Street

Meet and chat with all the Distillers, as they present their products in the spacious main floor galleries of the LSA. Learn from the makers, what goes into the creation of fine spirits and liqueurs. Better still, you’ll be able to purchase from the Distillers in attendance, perhaps something you’ve never tasted before!

FREE EVENT! Open to the public**“FIRE IN THE BARREL”: Lessons from a Professional Cooper**

Sat. Oct. 26th, 1:00 pm – 4:00 pm across from Distillers Marketplace

Our friend, Pete Bradford, a veteran cooper and barrel reconditioning artist from Ontario will be demonstrating his art and alchemy across from the Distillers’ Marketplace. Distillers invest a considerable amount of capital in our oak barrels but after years of aging the spirits can pull much of the life and effect from the wood. It is then time to bring in someone with Pete’s unique abilities to bring life back into the oak. Watch the master at work as he takes the barrels apart, and sets fire to the interior to introduce fresh charring. Pete is a talented and engaging speaker, who truly loves what he does. Fireworks and education at the same time.

SPIRITED AWAY GALA

Sat. Oct 26th, 7:30 pm – 10:00 pm

Location: Lunenburg Opera House, 290 Lincoln Street

Join us again in the stately Lunenburg Opera House. Craft Distillers from across Nova Scotia will be sampling and selling all their new products. A team of mixologists from across Canada will be on hand mixing cocktails with Nova Scotia spirits/liqueurs. Great snacks, mellow music and minimal speeches.

WIND UP BREAKFAST: Sunday, Oct 27th, 9:00 am – Noon

Location: Lincoln Street Food, 200 Lincoln Street

Well that was fun! We wind up our weekend with the fine morning fare at Lincoln Street Food. Local foods, lovingly prepared and beautifully presented by chef Paulo Colbertaldo and his talented team. Bon voyage to all until next time!