



Backgrounder 2022

2022 marks the 25th anniversary of Canada's biggest shellfish celebration, the Prince Edward Island International Shellfish Festival, which takes place September 15th to 18th in Charlottetown, Prince Edward Island. It all began in 1996 when a one-day event was held in Charlottetown to celebrate the Island shellfish industry. Buoyed by the enthusiastic response from locals and visitors, the event became an annual celebration and, over time, evolved into the PEI International Shellfish Festival.

The PEI International Shellfish Festival is now a 4-day festival each September at the Charlottetown Event Grounds. The 2022 festival kicks off Thursday, September 15th, with Feast & Frolic presented by the Lobster Fishers of PEI. This Fall Flavours Festival presented by Sobeys signature event will feature plenty of shellfish appetizers, a sit-down surf-n-turf dinner prepared by an army of talented chefs, and live entertainment.

The weekend features a packed itinerary of culinary demos, industry competitions, and local entertainment throughout each day. High-energy, East Coast entertainers headline the festival's Friday and Saturday evenings, creating an incredible kitchen party presented by Eastlink in the festival's big tent. An on-site food pavilion also features several local chefs serving up shellfish-centric dishes throughout the Festival.

Highlights of the 2022 PEI International Shellfish Festival include:

- Celebrity Chef Ned Bell will host the kick-off event, Feast & Frolic presented by the Lobster Fishers of PEI, along with the weekend's culinary demonstrations and cookbook signings
- Feast & Frolic presented by the Lobster Fishers of PEI will feature local talents Chef Jesse MacDonald, Chef Andrew Smith and Canadian Chef of the Year, Irwin MacKinnon.
- Signal Hill will headline Friday evening. Big Bad Party Band will headline Saturday evening
- Logan Richard, The Love Junkies, Boys in the Kitchen and Ellis Family Band will also make appearances on the main stage, along with other talented Island entertainers.

- The Garland Canada International Chef Challenge will feature 12 top chefs vying for a top prize of \$10,000. This year's competitors are Edgar Gutierrez, Chef and Owner, Kanto Eatery, Edmonton (AB), Carmen Ingham, Executive Chef of Wickaninnish Inn, Tofino (BC), Samantha Medeiros, Chef de Cuisine at La Palma and Casa La Palma Toronto (ON), Kyle Puddester, Chef and Owner of Fork, Mobile (NFL), Imrun Texeria, Chef and Owner of Wanderlust by Imrun Texeria; Toronto (ON), Jamie Power, Executive Chef of Blue Mussel Cafe and Slaymaker & Nichols Gastro House, North Rustico & Charlottetown (PE), Jaeyoung Park, Junior Sous Chef of Boulevard Kitchen & Oyster Bar, Vancouver (BC), Ruby Gatt, Chef and Owner of Caffè Un Po' Di Più, Montreal (QC), William Kresky, Chef de Cuisine, Richmond Station, Toronto (ON), Andrew Smith, Executive Chef of Red Shores Racetrack & Casino; Charlottetown (PE), Leia Gaccione, Chef and Owner of South + Pine American Eatery; Morristown, New Jersey and Michael Roszell of Chef de Cuisine, Quaaout Lodge; Chase, British Columbia
- A new afternoon-only pass option will provide festival-goers with more flexibility. An afternoon-only pass starts at \$10, an all-day pass starts at \$40, or a weekend pass starts at \$70.
- Live competitions will be held throughout the weekend, including: Tie One On Mussel Industry Competition, Raspberry Point International Oyster Shucking, Irish Point PEI Oyster Shucking, PEI Potato Chowder Championship, Mott's Clamato Best Caesar in Town, Junior Chef Challenge and the Garland Canada International Chef Challenge.

A joint project of The PEI Shellfish Association and The PEI Aquaculture Alliance

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