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Size matters

**Karen Pinchin** samples the history of a disruptive New Brunswick oyster farmer

Tasty, tiny oysters are the ultimate fancy party food. On ice-heaped platters, they perch like jewels and are easily and quickly slurped down in one sexy, salty, creamy mouthful. But the lovely morsels served at your local oyster bar weren't always the norm. Back in 2000, the Beausoleil cocktail oyster, a dark, thin-shelled rebel from New Brunswick, revolutionized a global industry.

At the time, oysters were a commodity product, sold by the gallon and grown as large as possible. "The industry was coming out of an entirely different era. Hardcore oyster eaters, even if they were eating on the [raw] half-shell, wanted big oysters," says Rowan Jacobsen, the Vermont-based author of The Essential Oyster and A Geography of Oysters. "Beausoleil were visionaries, because the entire market has come to them."

When co-owner Amédée Savoie and his business partners first shipped samples of their "cocktail" oysters, one American seafood agent said he wouldn't be able to sell them. This past winter, the company moved half a million oysters in a single week, and sold about 800 tonnes this past year.

Based in windswept eastern New Brunswick, Beausoleils are slowly grown for four to five years by hundreds of contracted producers living in small communities along the rocky coast. Jacobsen claims Beausoleil's clean taste and consistency makes them the best choice for newbies. "They're always nicely salty, and have what I've described as a champagne, yeasty, biscuit quality," he says.

Visitors to New Brunswick can find these babies at restaurants across the province, including 1809 Restaurant & Bar in Miramichi, Fredericton's Wolastoq Wharf, Billy's Seafood in Saint John, Moncton's Pumphouse Restaurant, Déjà Bu! in Caraquet, and Le Up'n Down Resto-Bar in Tracadie. For pairing, Savoie suggests chablis, muscadet or even a frosty beer, but agrees that champagne is always a safe - and glamourous - bet.

For more information, visit www.maisonbeausoleil.ca



Eastern promise A reputation for fine baubles, learns

Odessa Paloma Parker, is taking hold in Halifax

ll that glitters isn't only found in Canada's more obvious fashion destinations. Though usually closely associated with fibre-based arts, Nova Scotia's fine and contemporary jewellery scene is thriving thanks to organizations such as the Nova Scotia Centre for Craft and Design and the province's acclaimed Nova Scotia College of Art and Design (NASCAD).

Graduates of the latter's Jewellery and Metalsmithing program include Parris Gordon, one half of the buzzy fashion brand Beaufille, and Dorothée Rosen. Rosen's designs (pictured above), which often incorporate precious stones such as sapphire and garnet, are examples of the unique offerings from the island's community of jewellery makers. "There are a number of studio jewellers settling in the area and there is a feeling of something growing here," says Pamela Ritchie, a professor at the college. NSCAD's Starfish Student Awards event, on

signers in various disciplines including jewellery; one student will win \$5,000 for their entry and the piece will become part of the university's permanent collection. "We have a level of study called studio practice," says Ritchie. "It's here where our students find their own vocabulary that allows them to build a body of work that is unique."

April 20, will feature the work of ten student de-

Halifax isn't only home to up-and-coming makers. Founded in 1977, Fireworks Gallery, located near the city's Citadel, showcases custom work created by its in-house design team, and also that of artists including Lynda Constantine who works from a studio on the south shore of Nova Scotia. "Most artists may have to sell their work in many cities, not just Halifax," says Ritchie. "But the fact that there is a core group of artists choosing to stay is exciting."

For more information on NSCAD's event, visit www.nscad.ca.



Baie St. Paul has the highest number of galleries per capita in the country and celebrates the city's abundance of art during the Festival of Painting, Sept. 22 to Oct. 1. www. cultures. www

Satisfy that Shediac, lobster

in Fredericton with a market breakfast at Boyce Farmers Market a local institution where more than 250 farmers and small food companies

craft ales ooasting local including Nev Brunswick wild chanterelles and maple, at Big bed and oreakfast, on the shores of the St.

Dine on some of the province's most innovative

expected launch date for the expanded and newly renovated Beaverbook Art Gallery in Fredericton and along with the new space, the gallery plans to show off newly acquired pieces donated by

of red and white bloom as six gardens Canada's birthday are unveiled around the province.

Satisfy your sweet tooth at Beach Resort monthly s'mores nights featuring different flavour in each province

Wilderness's three cabins on the North River Bay feature original stained glass and ironwork, and aren't equipped with WiFi for a truly off-the-grid

dance, art. costume and cuisine, Drummondville's Mondial des Cultures, on July 7 to 15, celebrates the world's most colourful

lobster craving by world, where the Lobster Festival from July 5 to 9 will offer plenty of dining room at its 305-metre long

cuisine – think rustic bread with molasses butter, creamed salt haddock and plenty of oysters – at St. John's Port City Royal. www