

The Taste Our Island Award

In 2007 the PEI ADAPT Council created an award to honor chefs and restaurants who purchase and promote PEI agriculture. By supporting farms from this locality these innovative chefs and restaurateurs are supporting sustainable and regional food systems.

This award is about agriculture. The products grown here on PEI are the best products for our market. When our PEI restaurants purchase products from Island farmers they are buying the freshest, tastiest, and greenest products in the world.

This award is about industry. Our restaurants use creativity and imagination to produce amazing culinary creations. We have the renowned Culinary Institute of Canada right here on our doorstep. They produce a great crop of culinary experts every year, many of whom decide to stay on our beautiful Island.

This award is about tourism. The beauty of PEI draws many tourists every year. Tourists challenge us. They are, adventurous, demanding, and hungry. When PEI restaurants offer tourists our rich resource of raw ingredients they are creating a culinary experience unique to PEI.

And finally, this award is about Islanders. As we watch our rural communities falter in the face of mounting global competition the best thing we can do is support the producers and the industries that choose to live here and set up businesses. By supporting each other we strengthen our Island, our people, and our culture.

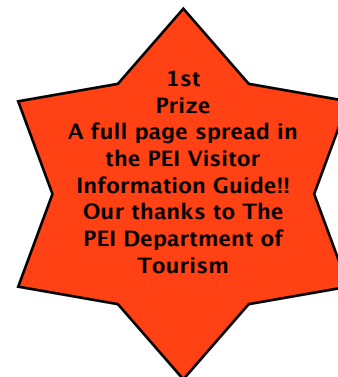
By awarding this title annually we honor those who take the time to support each other.

Please help us by nominating someone whose outstanding culinary talents you admire. Your nominee should be someone who has built effective relationships with farmers, wholesalers and distributors in order to help sustain a regional agricultural food system in new, innovative and effective ways.

Criteria for evaluating awards will be based upon:

How supportive has the chef/restaurant (C/R) been in promoting a local and sustainable food system? Please explain how the C/R achieves this.

What is the percent of Island foods included on menus? By including a photocopy of the menu the judges can see where promotional efforts are being made.



How creatively is the local food initiative is profiled within the restaurant? If the C/R is doing some innovative things in their restaurants to promote PEI agriculture please make sure the judges know about it.

How well does the C/R advertise and promote it's use of PEI agriculture to its customers? If the C/R has mentioned their use of local food in any advertising, publicity, or other media please make the judges aware of this.

Any other innovative ideas that are used by the C/R should be communicated to the judges.

Thank-you so much for taking the time to nominate a chef or restaurant that has gone the extra mile for our culinary pleasure.

We would like to thank our sponsor of the Taste Our Island Award, The PEI Department of Tourism. They very generously donate a full page ad in the PEI Visitors Guide to the winner each year. This is a prize valued at \$8000. We would also like to thank The Victoria Glass Studio for their excellent craftsmanship. They designed and produced our beautiful personalized award plates.

Nominations must be received by August 21, 2009. Nominations may be made online or [save this form](#) and mail it to:

PEI ADAPT Council 'Taste Our Island Award Nominations'
c/o The Farm Centre
420 University Avenue, Suite 103
Charlottetown, Prince Edward Island C1A7Z5.

For additional information, please contact phil@adaptpei.com or valuechain@eastlink.ca

Online Nomination Form

For a wonderful dining experience where you can be assured of supporting the sustainable food movement visit any of our winners or finalists restaurants.
Thank-you for your support!

Winner 2008

Chef Shirleen Peardon, The Merchantman Pub, Charlottetown, PEI.
<http://www.merchantmanpub.com/>

Finalists 2008

Chef Andrew Morrison, Dalvay by the Sea, Dalvay Beach, PEI.
<http://www.dalvaybythesea.com/>

Chef Francois de Melogue, Dayboat, Oyster Bed Bridge, PEI.
<http://www.dayboat.ca/>

Owner Maxine Delaney, The Pearl Cafe, North Rustico, PEI.
<http://www.thepearlcafe.ca/>

Chef Stephen Hunter, The Victoria Village Inn, Victoria, PEI.
<http://www.victoriavillageinn.com/>



Winner 2007

Chef Dianna Linder, The Maplethorpe Cafe, Bedeque, PEI.
<http://www.historicmaplethorpe.com/>

Finalists 2007

Chef Mark Gregory, The Delta Hotel, Charlottetown, PEI.
<http://www.deltahotels.com/hotels/hotels.php?hotelId=28>

Chef Warren Barr, The Inn at Bay Fortune, Fortune, PEI.
<http://www.innatbayfortune.com/>

Owner Eugene Sauve, The Landmark Cafe, Victoria, PEI.
<http://www.victoriabythesea.ca/dine.html>

Chef Shirleen Peardon, The Merchantman Pub, Charlottetown, PEI.



<http://www.merchantmanpub.com/>