

Virgin Caesar



INGREDIENTS

1 lime wedge
 To taste, celery salt
 7 mL (0.25 oz.) Monsieur Cocktail
 Sirop de gingembre
 7 mL (0.25 oz.) Monsieur Cocktail
 Mix à bloody
 120 mL (4 oz.) Clamato juice
 A drop of sesame oil
 15 mL (1 tbsp.) sliced green onions

METHOD

Rub lime wedge on the outside rim of a highball glass.

Dip moistened rim in celery salt. Fill glass with ice and add all ingredients.

Mix with a bar spoon.
 Garnish with lime and green onion.



THERE'S A NEW FiN IN TOWN - Restaurant Shifts Gears to Focus on Community and Sustainability

By **Brianne Hogan** Photos **Courtesy of FiN Folk Food**



Fans of FiN Folk Food at the Blackbush Resort in Grand Tracadie will notice some big changes at the restaurant this summer. Don't worry – menu favourites like the delicious lobster rolls, fish tacos or fish'n'chips are not going anywhere anytime soon- but for the upcoming season, owner Tim Banks says visitors and locals can expect a more compelling experience, all with one goal in mind: putting Grand Tracadie back on the map as a must-see tourist destination.

"We want to see the economic revitalization of Grand Tracadie and make it a tourist destination for all visitors, which it was in the old days," Banks says. "In the late 1800s there was a famous health and wellness resort in Grand Tracadie called the Lorne Hotel. Tourists would travel from all over, with some travelling over 30 hours by boat to visit in the summers. Unfortunately, the hotel burned down in 1906. The area was also known for canneries which have since closed."

Now, says Banks, the resort wants to restore Grand Tracadie back to its former glory through their sustainability program. "We want to bring jobs to the area and teach entrepreneurship. Supporting the local community is a key strategy for Blackbush, prioritizing hiring from the local community and having many employees from the North Shore surrounding area."

On the restaurant front, Banks says they want to work with as many local suppliers as possible. "Prince Edward Island has some incredible products and services and we're proud to showcase them. We want to work with as many local suppliers as possible. One of our key local suppliers is Maple Bloom Farms, which is an organic farm located in Grand Tracadie. Other suppliers include East Point Potatoes, ADL, and Duinkerken Foods."

When it comes to the resort and adding value to the property, Banks



fish'n'chips, Banks also recommends the featured seafood platter called 'FiN Sampler' which allows guests to try a little bit of everything. "The panoramic views from our restaurant are truly incomparable to anything else on the island," Banks says. "At FiN, you get to enjoy your meal with a captivating backdrop of Tracadie Beach, the ocean and the grand dunes of Blackbush. It is something you need to see for yourself to understand the significance that is in our own backyard."

After dining at FiN Folk Food, Banks' desire is for Islanders "to take away a sense of community and an appreciation for natural beauty. From the local wildlife, legendary beach and the grand dunes, it's a pretty special place. It sometimes reminds Islanders that they live in such a remarkable spot in Canada."

As for the upcoming season, Banks says the future is bright for FiN and Blackbush. "It's very much a local secret that is about to be loudly rediscovered again in more ways than one. Our goal is to create an atmosphere that is not only enjoyable and delicious but also an experience that fosters a sense of connection and belonging. That's when you know you're at Blackbush!"

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-Tim Banks

Overall, "It's about giving back to the communities that have helped shape who we are and always giving more than we take," Banks explains. "By partnering with local businesses, supporting local entrepreneurs and providing youth employment opportunities we're not only providing our guests with a truly authentic and locally-sourced experience, but we're also helping inject some economic vibrance into the local economy and into the people who live here. Blackbush is a win-win situation for everyone involved."

Other changes to the resort include adding an oyster bar called Jimmy & Brenton Still Fishin' to showcase local flair. "The oyster bar upstairs is sure to wow guests with some of the best products on the island," Banks raves. FiN also has a new upstairs patio deck with exceptional views that will surely add to the enjoyment of your meal. Among FiN menu favourites like the cold and hot lobster rolls, fish tacos and

can purchase fresh seafood. "We will continue to leave open opportunities for other prospective operators who wish to get involved with our Blackbush revitalization development," Banks says. "We encourage them to reach out with their proposals and how they can bring value to the resort."



says that will also be done through partnerships with external local companies. The resort will partner again this summer with Outside Expeditions at Blackbush who will continue to offer kayak and paddle board rentals. An exciting

new addition will be Harry's Dairy Bar at Blackbush operated by young entrepreneur Harrison Duffy of Somerset Ice Cream from Kinkora, PEI. Also new to open will be a fish market that will serve the North Shore, providing fishermen with an outlet to sell their catch, and where customers



FIN FOLK FOOD

106 Beach Road
Grand Tracadie
902.672.4330
www.finatblackbush.ca

