

A Seafood Culture in New Brunswick, Canada

Ever ask, "where do sardines come from?"

The worlds largest sardine processor is in Blacks Harbour, New Brunswick, Canada. I never knew that! :)

A sardine is a smaller Herring.

When we were shooting our documentary, my adventure on a Herring Carrier included witnessing how they 'purse and seine' Herring and bring the catch back to the plant to 'can' them.

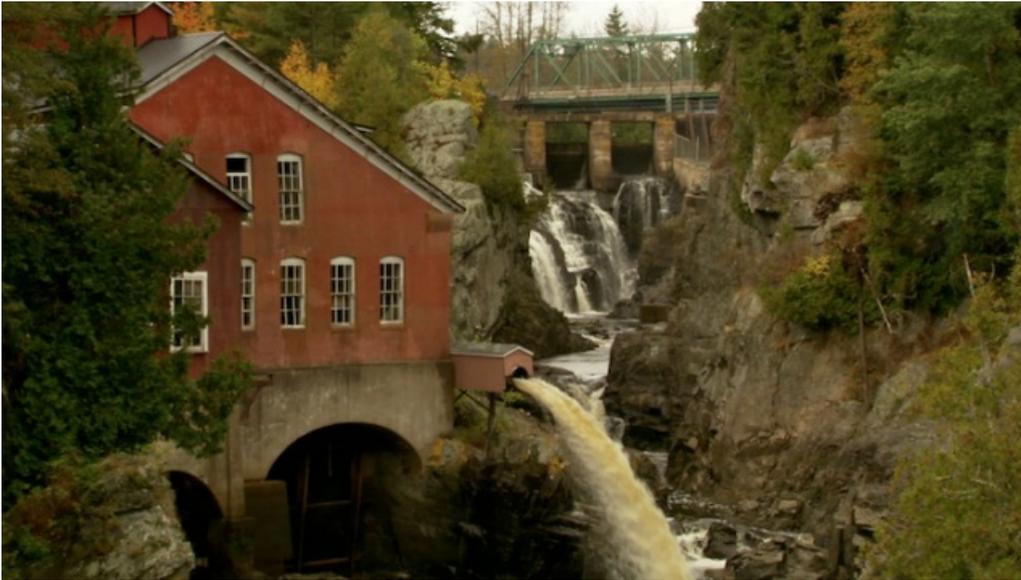
The Cannery was something out of a Lucille Ball show! The women, cutting by hand, fast and furiously-every tail and head. They get paid by the cans they fill.

The small herring for the sardine cans, the bigger ones for Kippers and a smoking process, and so on. Thus a smaller Herring IS a sardine.

When you see the label, 'Brunswick Sardines', now you know where they came from and the kind of labor that goes into ONE CAN of Sardines!

You could say its the 'purse' of the herring that keeps the small town of Blacks Harbour alive.

My Seafood curiosity also brought me to a Salmon Farm in the town of St. George. Facts about farmed Salmon in New Brunswick.



This photo was a 'stop and breathe' moment, taken in St. George- along the way to Saint John. Just some of the stunning landscapes in New Brunswick.

The Bay of Fundy is where the highest tides inworld come rolling in!

Snow Crabs await in the north!

When I traveled north to the French Village of Caraquet, to Hotel Paulin, Karen Mersereau taught me how to cook Snow Crab. It was caught off the Bay of Chaleur that morning.

I had no idea these giant crabs were amongst the vast Fishery in New Brunswick.

To top it off, she prepared an asian-type salad of 'peel and eat' shrimp and a wild mushroom, oyster bisque. You can find the shrimp recipe in 'recipes'.

Amadee from Maison BeauSoleil (the famous Beau Soleil oyster) feeds me oysters straight from the crate. BeauSoleil is located in a tiny French village called, Neguac.

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