Celebrate Multiculturalism 2023

International Food Festival

August 10th to 14th

About us:

Celebrate multiculturalism was established in 1982, and has been running an annual international food festival in Point Pleasant Park ever since. The international food festival is especially fitting for the Halifax Regional Municipality – owing to the numerous ethnicities that make up Halifax’s population – and always draws a large crowd. Last year, 30 000 Halgonians visited our “Bahamas Mama” festival between August 5th and 9th; our largest crowd yet. This year, we are hoping to draw even larger numbers with our cultural focus on New Zealand. Our theme will be “I’ve been Kiwied!” and the festival will feature eight traditional New Zealand recipes, ten New Zealand bands (from folk music to rock music) and a number displays featuring traditional artwork and crafts. This, of course, will be in addition to the hundreds of other food exhibits, art displays and musical/dance acts that we already have lined up for the festival. Our chairperson, Chloe Malone, is excited about this year’s festival: she believes that this year’s festival will be our most successful yet. Let’s pray for good weather ☺

About the festival:

Theme: I’ve been kiwied!! The Tastes of New Zealand

When: Thursday, August 10th to Monday August 14th.

Where: Point Pleasant Park, Halifax, Nova Scotia.

Cost: Adult - $5

Senior - $4

Student (5 -18) - $3\*

Child (under 5) – free

\* University/College students will valid ID’s will be charged $3. If no ID is produced to prove your age or your attendance in a post-secondary institution, then you will be charged the adult rate.

Festival Hours:

|  |  |
| --- | --- |
| Thursday, August 10th | 6pm to 11 pm |
| Friday, August 11th | 12 pm to 11 pm |
| Saturday, August 12th | 12 pm to 11 pm |
| Sunday, August 13th | 1pm to 6pm |
| Monday, August 14th | 1pm to 5pm |

2010 Multicultural Feature:

The Tastes of New Zealand

These are some of the traditional New Zealand recipes that Celebrate multiculturalism will feature at this year’s festival. Try your hand at one of these favourites!

March features:

Paraora Parai

This is Maori bread is indigenous to New Zealand. The Maori believe this bread form looks like rocks, and Paraora Parai supposedly translates directly into “fried stones.” This bread was traditionally made with fermented potatoes (*rewena*), but is now made with yeast or baking powder.

Ingredients:

|  |  |
| --- | --- |
| 2 cups | All Purpose Flour |
| 4 tsp | Baking Powder |
| OR |  |
| 3 tsp | Dry Yeast |
| Sufficient | Salt |
| Sufficient | Milk |

Instructions:

|  |  |
| --- | --- |
| Baking Powder Version:   1. Sift flour, baking powder and salt together two times. 2. Add enough milk to form sticky dough 3. Knead for 5 minutes on floured surface 4. Form dough into cylindrical shape 5. Cut into even pieces 6. Roll into oval shape | Dry Yeast Version:   1. Sift salt and flour together two times. 2. Warm milk to room temperature and sprinkle in yeast 3. Allow to ferment in warm place 4. Add to flour, combine to make sticky dough 5. Knead 5-10 minutes 6. Cut into even pieces 7. Roll into oval shape |

Deep fry dough ovals at 180˚C for 10 minutes until bread is golden brown

Drain and serve while still hot.

Recipe found on: <http://www.hub-uk.com/tallyrecip03/recipe0135.htm>

Pavlova

This is a simple dessert enjoyed by citizens in New Zealand and Australia, and is a meringue dessert, pilled high with fresh fruit and whipped cream. Sounds crazy yummy… I can’t wait to try it!!

Ingredients:

|  |  |
| --- | --- |
| 4 | Egg Whites |
| 1 tsp | Vanilla |
| 2 tsp | White Vinegar |
| 1 cup | Sugar |
| Plenty | Fresh Fruit of Choice |
| 250 ml | Whipping Cream |

Instructions:

|  |
| --- |
| 1. Preheat oven to 300˚F (150˚C) 2. Grease oven tray 3. Beat egg whites until very stiff 4. Fold in vinegar and vanilla 5. Add sugar; beat until smooth 6. Pile mix onto tray (it should be the size of a medium cake) 7. Place in oven; reduce temperature to 100˚ C 8. Cook for 90 minutes |

To Serve:

Arrange sliced fruit on top of the Pavlova, and cover with whipped cream. If cooked correctly, the Pavlova should be crunchy on the outside and have the consistency of marshmallow on the inside.

Recipe found on: <http://www.azmetro.com/nzrecipe.html>

Other feature recipes include:

|  |  |
| --- | --- |
| ANZAC biscuits (April feature)  Kumara soup (April feature)  Blackberry bread pudding (May feature)  Macaroni cheese bake (May feature)  Cheese pies (June feature) | Tararura biscuits (June feature)  Afghan biscuits (July feature)  Cervena (venison) ragout (July feature)  Kumara salad (August feature)  Ginger beer (August feature) |

The tastes and sounds of multiculturalism 2010

Please join us for this great Celebrate multiculturalism tradition. Each year we try to fill our festival with the sounds and tastes from around the globe. While most exhibits are generally places strategically throughout the park, the stage is placed right in the centre of the park, to the right of the beer tent. Come down for a pint and a good song or two.

Registered Multicultural Food Exhibits:

|  |  |
| --- | --- |
| “I’ve been Kiwied”  New Zealand traditional recipes | “Mediterranean Bliss”  Mediterranean recipes |
| Nova Scotia Sweets and Treats  As assortment of fish flavoured treats | Mama’s Italian Ice Cream  (try the Pistachio, it’s the best!) |
| “Not Just Haggis and Scotch”  Other Scottish foods | “Les friandise Acadienne”  Acadian sweets and desserts |
| “Hambriento?”  Staple Mexican recipes | “It’s all about Spice”  Traditional Indian Foods |
| “Aloha”  Hawaiian Favourites | “Sushi?”  An edible demystification… |
| “Salt Fish, Jig’s Dinner and Toutons”  Discover Newfoundland and Labrador | Absolutely Sweden:  Tasty Swedish Cuisine |
| “Frozen Delicacies”  Artic Cuisine | “Do you like it sour?”  Famous sour soups of Romania |
| “Les Pains de la France”  The Best of French Bread and French Toast |  |

2010 Registered musical/dance participants:

|  |  |  |
| --- | --- | --- |
| August 10th | 6 pm | “Opening Ceremonies” |
|  | 7 pm | “Beaut”  New Zealand rock group |
|  | 8 pm | Dartmouth Dance  Multicultural Interpretations |
|  | 9 pm | TBA |
|  | 10 pm | The O’Keefe’s  Traditional Irish Tunes |
| August 11th | 12 pm | Ukrainian Dance  “The Great Easter Egg Mystery” |
|  | 1 pm | Porter’s Lake Greek Orthodox Men’s Choir |
|  | 2 pm | TBA |
|  | 3 pm | The Best of Garage  Halifax’s Favourite Locals |
|  | 4 pm | TBA |

Are you interested in volunteering? Contact us!

As we do each year, celebrate multiculturalism is looking for volunteers to help make this year’s festival a success. We need a whole team of volunteers and all people are welcome. No one is expected to volunteer at the festival all four days and positions are available for each day. If you are interested, please browse our list of available volunteer positions and contact Joey Seth at [j.seth@celebratemulticulturalism.org](mailto:j.seth@celebratemulticulturalism.org) with a copy of your resume. Bonus: Free admission to the festival (a.k.a. Free Food!!)

Available Volunteer Positions:

Ticket Booth Operator – we need trusty, customer service friendly individuals who are handy with a calculator… (I do know you exist!!) Sometimes it can get pretty lonely in the booth, so we always pair you up with another volunteer – make sure to bring lots of water!!

First Aiders – we are looking for certified volunteers who would like to get some on the spot training for minor cuts and bruises, heat exhaustion and the occasional chopped off finger. Standard First Aid is a minimum.

Security – this isn’t necessarily a security position, we just need individuals to monitor the crowds at the park. Keeping an eye out for pick pockets and vandals and any other number of mischievous activities would be your duties. Bonus: you get to carry around a walkie talkie.

Ground Crew – this job requires individuals who are capable of doing heavy lifting: setting up the stage and the tents requires a lot of strength and energy. Still Interested?

Beverage Vendors – while there is a lot of food at the festival, water and other beverages are usually in short demand. Again, we need customer service and juice knowledgeable individuals to run these booths.

Are you interested in participating? Contact us!

Celebrate multiculturalism invites any new entries interested in participating in the festival to register with our festival co-ordinator, Jesse Turner. All entries wishing to participate in the festival need to fill out our registration form (see attached), which you then can mail or drop off to our office. If you have any questions regarding registration, Jesse would be more than happy to help you. You can reach him at [j.turner@celebratemulticulturalism.org](mailto:j.turner@celebratemulticulturalism.org) or 422-5129. Please address your registration forms to:

Jesse Turner

Celebrate Multiculturalism 2010 Registration

47 Ochterloney Street

Dartmouth, Nova Scotia

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