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Seasoned Plate and the Craft Beer Association of Nova Scotia launch 2022 Pints & Plates campaign  
30 beer-infused recipes will help showcase local craft brewers across Nova Scotia

**Halifax, Nova Scotia:** Seasoned Plate Culinary Ltd. today announced a new collaboration with The Craft Beer Association of Nova Scotia (CBANS). This partnership will see the development of the 2022 Pints & Plates guide, a compilation of 30 customized beer-infused recipes and pairings developed by Chef Stephen Barrett from Seasoned Plate.

The guide will help showcase local Nova Scotian breweries during a busy and pivotal 2022 tourist season. Like all Nova Scotians, craft brewers have been hit hard by the pandemic and are facing a long road ahead to recovery. As major tourist destinations, local craft breweries can play a big role in helping locals and tourists alike to discover new corners of the province.

The 2022 Pints & Plates guide aims to highlight exceptional beers crafted with artistry and know-how by passionate brewers and demonstrate how to incorporate local craft beer into approachable yet tantalizing meals. The recipes will be combined with other media assets to form an engaging multi-platform campaign that can be followed at [www.nscraftbeer.ca](http://www.nscraftbeer.ca), [www.seasonedplate.ca](http://www.seasonedplate.ca), or on social media @seasonedplate and @nscraftbrewers

*“Nova Scotia is home to some of the country's most sensational breweries,”* says Chef Stephen Barrett, CEO & President at Seasoned Plate. *“Our goal is to help you discover your next favourite Nova Scotian beer and some new and unexpected ways to enjoy it!”*

*“There are so many different kinds of beer now; all flavours and really, there is one for every taste,”* says Debbi MacDonald, Executive Director at the Craft Beer Association of Nova Scotia. *“Having such a diverse assortment of award-winning beer and incorporating it into amazing menu ideas that home chefs can prepare themselves, is in itself a winning combination. But a specialized recipe for each brewery incorporating a beer you might not have even thought to try before, well there is the adventure! And this is clearly a Nova Scotian culinary adventure!”*

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**About Seasoned Plate:** Since 2015, Seasoned Plate has been showcasing high-quality local food and drink with reviews, and expert analysis from Chef Stephen Barrett. Stephen attended culinary school in Melbourne, Australia and now calls Halifax, NS home. He regularly appears on CTV Morning Atlantic, was featured as a Guest Chef at the 2021 Prince Edward Island Fall Flavours event and was recognized as the Influencer of the Year by the Restaurant Association of Nova Scotia in 2019.

**About Craft Beer Association of Nova Scotia:** CBANS is a broad Association representing most of the 70+ provincial small brewers, allowing them to speak in a unified voice. CBANS helps build industry relationships, works constructively with government and crown corporations, and strives to promote a thriving local industry that benefits all areas of the province.