



1 **Congratulations to the Bearspaw Lions Farmers' Market** on their 30th anniversary! Check out more than 100 vendors selling food, produce, and items baked or grown in Alberta, on Sundays before October 1 between 10am-2pm. 25240 Nagway Road. bearspawlion.com

There's no stopping Ribeye Butcher Shop! With three locations in Edmonton and one in St. Albert, the latest addition to the family is in Sherwood Park at Unit 630 - 205 Festival Way. You'll find Japanese A5 wagyu and local dry-aged steaks, poultry and game, as well as prepared foods and items from 17 small Edmonton food producers. Watch out Calgary - they're headed here soon, but meanwhile Ribeye offers province-wide shipping. Seven days 10am-7pm, ribeyebutcher.ca

And there's no stopping Good Earth Coffeehouse! They've opened their 28th coffeehouse in Calgary at the new Bridge at Bridgeland, 65 9 Street NE - a community gathering place to enjoy ethically sourced coffee and fresh, wholesome food (and our faves, Very Berry Bran Muffins and Broccoli Cheese Scones!).

1 **Aalto is now open in Pyramid Lake Lodge,** 6 k north of downtown Jasper. Make sure to snag a seat next to one of the many big windows to take in the beautiful views over Pyramid Lake while you dine on chef de cuisine Shane Rutledge's elevated regional "lake food". Aalto serves breakfast, lunch, and dinner, and from 11am-5pm they offer a grazing menu which includes a stunning shareable land and sea board with expertly smoked and



cured meats and fish. Don't miss it! 8am-9pm seven days.

Brazil-based Oakberry has arrived in Calgary, with a pop-up location in the Brookfield Place courtyard (open until end of September), and a new location inside The District at Beltline. Their healthy organic açai bowls and smoothies are gluten- lactose- and GMO-free. Just choose your size, and add your choice of fruit, and toppings such as granola, chia seeds, cacao nibs and more. oakberry.com

Tiger Sugar have just opened their second Alberta location at 10075 109 Street NW in Edmonton. They launched six years ago in Taichung, Taiwan, and have now achieved cult status for Boba (bubble tea) worldwide as the original creators of the "Tiger Stripe" Black Sugar Drink. Seven days from 11:30am. tigersugaralberta.com

2 **My Little Italia is a new 25-seat restaurant opened in Calgary's Mission area** at 2015 4 Street SW, run by chefs Miran Won and Kevin McGill, who met while working in the kitchen at Centini Restaurant. Won makes her seven types of pasta, breads (the milk buns are delicious!) and desserts, from scratch every morning while McGill focuses on super flavourful sauces and stocks. They're putting their own creative twists on traditional Italian dishes for extra flavour, such as peeled, pickled tomatoes with the caprese salad, and creamy carbonara arancini. Generous portions and terrific value prices. Open for lunch and dinner, closed Wednesdays. Reservations essential. mylittleitalia.com



3 **Just up the road, Class Clown Hamburgers have opened** in the old Burger Inn location, at 1711 4 Street SW. The brainchild of Xian Fullen and Noel Sweetland, it's unpretentious, with 80s-style diner decor and California-style burger food - good food and good value! Sauces are all made in-house, and there's a choice of five big and beefy burgers with quality Alberta chuck and brisket ground every day and "smashed" for crispiness, two chicken and two fish burgers, and a lentil/pea veggie burger, all served in "squishy buttered buns". Choose from four types of crinkle-cut fries (get the loaded "Super Duper Fries!"), and wash it all down with local beer or a natural wine - yes, they're trying to demystify it. And expect things to get a little messy - in a good way! 11-11, closed Monday. classclown.ca

Chef Greg Sweeney is the man behind the dishes at Edmonton's new Arbour, recently opened in the former Famoso spot at 10421 82 Avenue. His small menu of robust flavours and shareable dishes, inspired by his extensive travels, is getting rave reviews, particularly the butter-poached radishes in black vinegar with salsa macha; his veggie leek, mushroom, and jalapeño pea puree croquettes; and chicken liver mousse with his sourdough focaccia. A couple of salads and five lovely pizzas round out your choices, along with a curated wine, cocktail, and local beer list. 11:30-late, closed Mondays. arbouryeg.ca

Four Dogs Brewing has opened in Calgary's Beltline at 1205 1 Street SW, and it's canine-friendly! You can pop them into plush, mini-egg swing chairs and along a featured wall beside human-sized swing chairs, and you can snap a Polaroid to add to "Our Pack" photo wall. Four beers are available in pints or as a flight (served in



4 glasses placed inside a dog bowl with a side of popcorn!), along with two cocktails. Cans are available to purchase, with 25 cents from each supporting the Alberta Animal Rescue Crew Society. Open seven days, fourdogs.ca

And Calgary has another new brewery!

After four and a half years of contract brewing, Evil Corporation has opened its bricks-and-mortar location at 1220 20 Avenue SE. Alberta's most sinful small barrel batches has a tongue-in-cheek mission of world domination through quality craft beer. The opening tap list includes six Evil beers, cider and non-alcoholic drinks, and snacks of pasties, sausage rolls, pretzels and nuts. Seven days from noon. evilcorpbrewing.com

Edmonton has a new taqueria - Carne Asada Mexican Taqueria is now open at 10508 Jasper Avenue, with a small menu of just four super-stuffed tacos – steak, pork, chicken, and mushroom, and Campechano with chorizo added. It's a no-gimmick approach, with a few sides and alcohol-free drinks. 11am-7pm, closed Sundays. carneasada.ca

4 Calgary's Cafe Alchemist has revealed their new concept - Alchemist Bistro! Currently only open Saturday evenings from 6-9pm at the café location, 850 2 Street SW, you're in for a super elevated experience from two engineers-turned-chefs, Sam Ovoici and Taylor Moon, who are getting creative in the kitchen and serving up some beautifully conceived dishes. We loved their take on melon and prosciutto with peach salmorejo, their branzino with dill and lemon ice cream, and the lamb cooked in coconut milk with mango sauce



6 is a masterpiece! With only 14 tables for two and one sitting, expect to book well in advance. cafealchemist.com/bistro

Jerusalem Shawarma have opened a second Edmonton location at 1297 Windermere Way SW only 15 months after heading north! You'll find their ever-popular hummus, falafel, beef and chicken shawarma, and salads, 10-10pm every day. jerusalem-edmonton.com

5 Alberta indigenous chef and cookbook author Shane Chartrand has joined The Maple Leaf restaurant in Banff, with a new à la carte feature menu exploring the reawakening of Indigenous cuisine, created to honour his culture and traditions. Try the superb cinnamon-cured salmon appetizer, bison tenderloin, cornmeal-crust rainbow trout and more at The Maple Leaf, 137 Banff Avenue, and see Chef Chartrand's full menu at banffmapleleaf.com.

Community Natural Foods has a new store in Edmonton's Old Strathcona district at 7917 104 Street NW. As well as organic produce, meat and dairy, and a broad selection of grocery items, there are more than 150 bulk items including



a selection of alternative sweeteners, flours, and keto/paleo baking mixes, and you can bring your own clean bags and containers to fill with any of the bulk products. Big supporters of Edmonton Food Bank, Celiac Association, Fringe Festival, Edmonton Pride and Folk Fest, and local non-profits, the store and café are open seven days 9am-9pm, communitynaturalfoods.com

6 After Windermere in Edmonton, Airdrie, and Stony Plain, Alberta now has its fourth Wingin' It franchise at 1126 Kensington Road NW, in Calgary. Choose from 115 flavours of wings, boneless or bone-in (or cauli), breaded or plain, or go for fish n chips, ribs, burgers, nachos and more. On a spice level scale of 1-5, the NFOD (No Fear of Death) is a 10 and requires a waiver! Seven days to 11pm. wingnit.ca

7 A little further west, The Lodge has now opened in the former 1918 Tap and Table space, at 1918 Kensington Road NW, below the Royal Canadian Legion Branch #264. It's a comfortable, family restaurant (yes, there's a kid's menu too!) created as a traditional, cosy mountain lodge, owned by restaurant professionals, Emilie Fortin and two Chads – Taylor and McCormick. The menu was created by consensus (as in "Best Friend's Bowl", which we really enjoyed!) with the team's favourite foods, all made in house, and it's full of familiar, comforting dishes and some from family recipes too. It's simple



food, done well at accessible prices – and it’s done very well; our cheese and beer fondue hit the spot. Cocktails are done well too! Open seven days from 11am, with an “apres (happy) hour” from 3:18-6:21pm, and weekend brunch. thelodge1918.com

Edmonton’s Century Hospitality Group has opened Stingray, a new casual Japanese restaurant in Crestwood, at 9682 142 Street NW. It’s a great menu, especially if you’re sharing with friends; there are traditional sushi, sashimi, salads, bowls, and kushiyaki dishes as well as some fun takes, like Shaka Shaka Wedges - crispy spiced potato wedges in a bag with wasabi ketchup, Shishito Pepper Roulette, and yum – deviled miso soy marinated tamago (eggs)! There’s a good selection of Japanese spirit cocktails and an extensive sake and whisky list. Seven days 11am-late, from 3pm on Sundays. centuryhospitality.com/stingray

And there are two more new restaurants in Edmonton’s Crestwood! Happy and Olive is a collaboration between the folks from Red Ox Inn, Canteen, and The Wired Cup, and it’s going to be very long days for them with a café menu from 7am, followed by casual lunch and dinner menus, as well as a small happy hour menu from 2-5pm! 9640 142 Street. happyandolive.ca

And Edmonton chef Levi Biddlecombe’s Backstairs Burger is back with a bricks and mortar location at 11010 51 Avenue NW, serving up the much-acclaimed elevated burgers, tots, wings, crack fries, shakes and more from 11am until sold out.



8 You’ll find expertly crafted cocktails and vegan bites at the new Magpie in Calgary’s East Village, in the ex-Yardarm spot at 535 8 Avenue SE. Cook and baker (and Highline Brewing part owner), Jordan McKibben, has teamed up with Josh Ruck (ex-Milk Tiger) to create a dark and intimate space with good vibes – and fabulous classic cocktails (some only \$10 from 5-7pm). There’s a small menu of plant-based bites such as muhammara and hummus with pita, steam buns, dumplings, a veggie banh mi and ‘lobster’ roll, cookies, and lovely black cloth napkins! Only 12 seats upstairs and 16 seats downstairs, Wednesday-Sunday 5pm-late. magpieyyc.com

El Jardin is El Corazon’s second restaurant and now open in the former Rostizado/Tres Carnales location in Edmonton’s Mercer Warehouse at 10359 104 Street. There’s a large menu of tapas and tacos, cold and hot plates, and Latin-inspired cocktails – like at El Corazon, you might be spoiled for choice! Seven days, 3pm-late. eljardinyeg.com

It’s a busy autumn for Calgary’s Heritage Park! They’ve planned so many fun (and delicious) events so check out heritagepark.ca/events before - like the Prince House Lawn dinner - they’re sold out. The spectacular Carnivale is the biggest fundraiser of the year on September 15, then comes Ghost and Gourmet, Ghost Tours, Night at the Midway... and of course, Once Upon a Christmas!

Baekjeong Korean BBQ House is expanding! As well as their Calgary Trail location and their Sarcee Trail, Calgary location, they’ve opened another in Edmonton at 224 Mayfield Common NW,



for grilling up your short ribs, brisket, pork belly, and ribeye, at your table with bottomless salads and veggies. Seven days from 4:30pm, baekjeong.ca

9 Calgary has a boutique liquor store dedicated to Caesars! Rachel Drinkle, founder of YYCaesarfest, has opened Caesar Shop in Inglewood at 1323 9 Avenue SE, with everything you need to make your own caesars at home, with a focus on Canadian spirits, as well as ready to drink canned cocktails, rimmers and mixes. Wednesday-Sunday from 11 am.

10 Pilav Central is making authentic Eastern European dishes for you to eat at home, cooked by Ukrainian refugees who worked as cooks in their home country. This hearty food is made from scratch in Elena Pinkhasov and husband Rueben’s Heritage Plaza store in Calgary at 8330 Macleod Trail SE, with recipes passed down from their families. We’re big fans of their filled breads: Georgian potato or cheese Khachapuri, ground beef Cheburek, savoury Pirozhki, and Samsa - triangular flaky pastries filled with beef and lamb (all meat is halal). And there’s more - cabbage rolls, meat or veggie-based borscht, stews, Olivier potato salad, and seven flavours of pierogies including two sweet varieties, as well as of course the famous Uzbek Pilav, cooked in front of you. Don’t miss the decadent Napoleon and their superb honey cake for dessert. Seven days from 11am. pilavcentral.com

Do you have a notable achievement we should know about? A new opening, launch, rebrand, or accolade? Email us at info@culinairemagazine.ca!