

SPRING 2026

Culinary Travels

A TASTE OF PLACE

PUGLIA BY THE PLATE

&

CULINARY EXPERIENCES
ACROSS CANADA

JAPAN BEYOND THE SUSHI

A NEW ERA OF DINING AT SEA

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On the cover:

Puglia by the Plate, page 20

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Culinary Travels

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Published Spring 2026

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Culinary Travels, a division of Baxter Media, is distributed through The Globe and Mail to select homes in the Greater Toronto Area. Additional distribution is supplied through the digital edition of Canadian Travel Press, Canada's foremost travel trade publication. Next issue: SUMMER 2026

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culinarytravelsmagazine.com



A Taste of Place

Canadian culinary workshops that blend terroir and technique.

By Sabrina Pirillo

Set against the country's most striking landscapes, these hands-on culinary experiences offer a deeper connection to the ingredients and stories that shape each dish.

Nimmo Bay, British Columbia

On the rugged coast of British Columbia, Nimmo Bay delivers an immersive culinary journey through the Great Bear Rainforest. The one-day Taste the Wild Culinary Adventure invites guests to forage for local ingredients, including freshly harvested seafood, on a guided coastal excursion. Paired with curated beverages and led by Nimmo Bay's expert team, the experience is as much about storytelling as it is about taste, offering a profound connection to one of Canada's most impressive ecosystems.

Le Germain Charlevoix Hotel & Spa, Québec

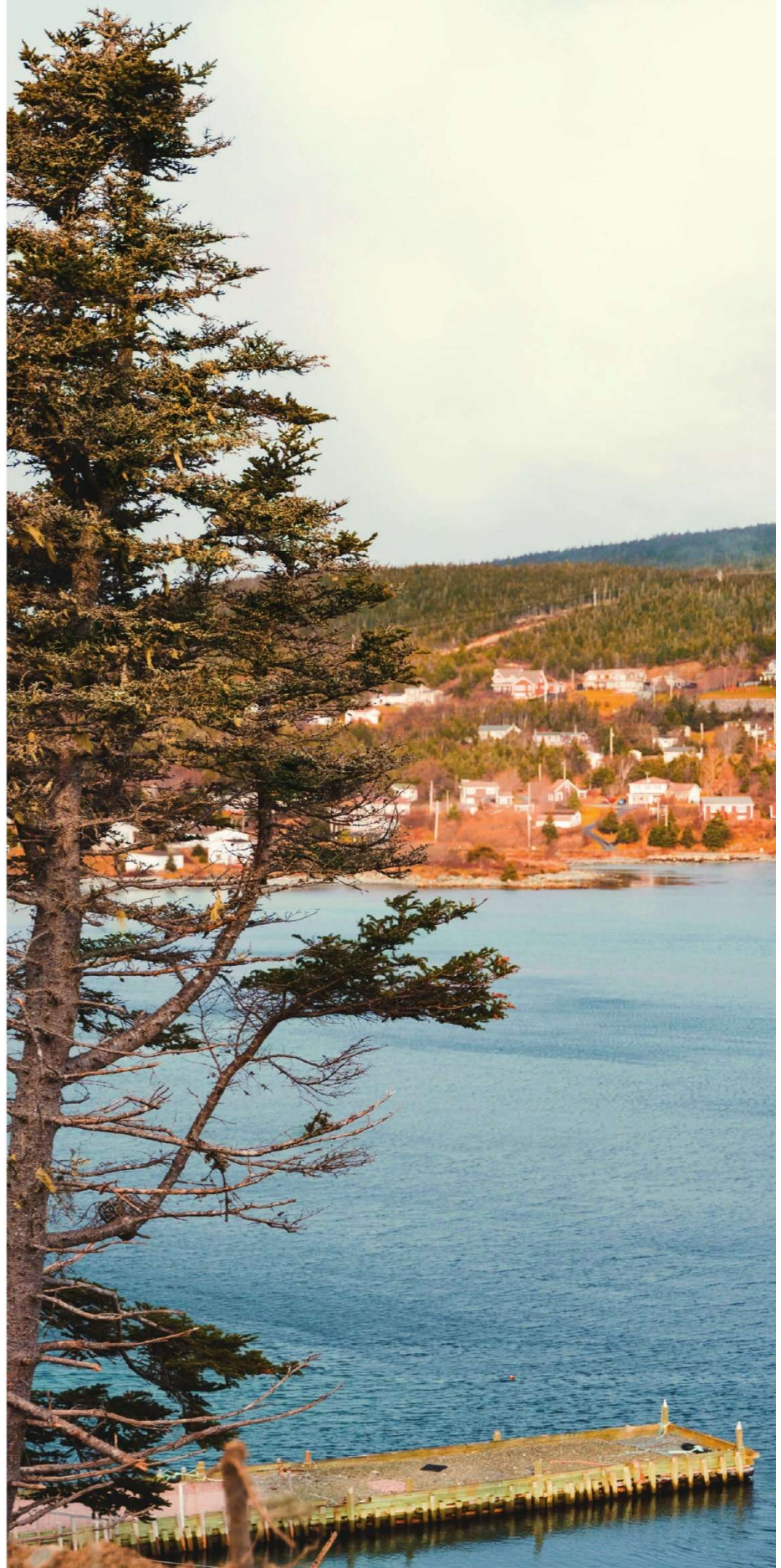
Set between the rolling Charlevoix mountains and the St. Lawrence River, Le Germain Charlevoix Hotel & Spa draws directly from its surroundings for a grounded, nature-led experience. This spring, onsite horticulturist Virginie hosts intimate workshops focused on growing microgreens indoors. Guests tour the property's lush gardens, learn how to regrow common kitchen vegetables, and gain insight into the region's sustainability efforts. Additional seasonal workshops roll out through the summer, further connecting visitors to the land.

Anupaya Cabin Co., Ontario

Near Ottawa and Algonquin Park, Anupaya Cabin Co. offers a thoughtful return to nature through its Wild Path experience. The journey begins with a guided foraging walk, where wild greens and mushrooms are gathered for the evening meal. From there, guests explore the gardens before settling in for a refined farm-to-table dinner crafted by chef Justin Champagne of Perch Restaurant. As the day winds down, a sunset fire by the river provides a quiet, contemplative finish.



Le Germain Charlevoix



The Cape



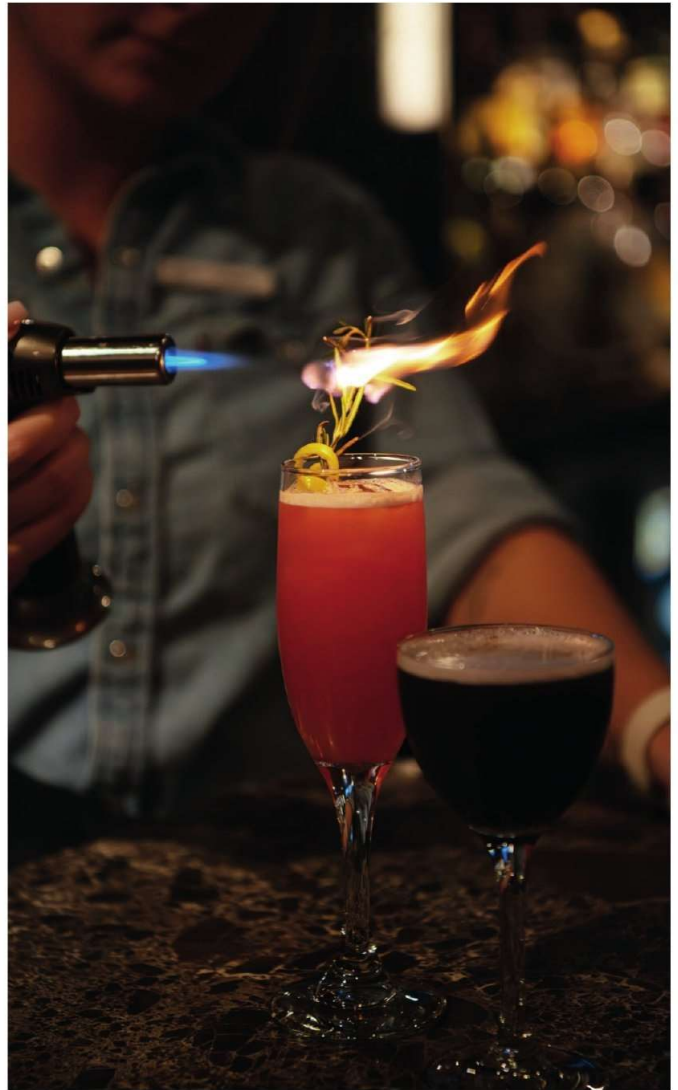
The Cape Retreat, Newfoundland

In the coastal community of Cape Broyle, The Cape offers an intimate retreat shaped by Newfoundland's wild landscapes. Led by Culinary Director Alex Shaw, culinary experiences range from multi-course land-to-sea dinners to hands-on pasta and pastry classes. Whether cooking or gathering at the communal table, each meal is rooted in seasonality and storytelling, along with a mindful approach to using every ingredient.



Kananaskis Mountain Lodge, Alberta

Surrounded by sweeping alpine views, Kananaskis Mountain Lodge, Autograph Collection, offers a spirited take on hands-on learning. Its seasonal cocktail classes – often timed with long weekends and special events – are led by the lodge's expert bartenders and mixologists. Each session reflects the flavours of the season, from bright, spice-forward summer margaritas to the indulgent Signature S'Mores Old Fashioned. It's a social, flavour-driven experience that blends technique with a sense of place.



Schoolhaus Culinary Arts, Saskatchewan

In Regina, Schoolhaus Culinary Arts brings a more playful, laidback approach to culinary education. With a rotating calendar of classes ranging from vegan street food to 1920s Sicilian cuisine, there's something for every taste and skill set. Guests are guided through each step in a welcoming, hands-on environment where creativity is encouraged and enjoyment is essential.

