

# Story Time - Culinary Osoyoos



## Farm Foraging, Lakeside Picnicking, Winery Tasting & Vineyard Terrace Sitting.



Food is a primary element of our lives. At a time when people are more and more interested in where their food comes from and travel is motivated by regional cuisine and flavours, Osoyoos is a place where the cultivation of culinary ingredients has been a practice for generations.

The valley is bounded on one side by rolling orchards full of apricots, peaches, cherries and apples, along with crops of green veggies – and on the other side, by lush vineyards of Merlot and Chardonnay.

Enviably growing conditions and an entrepreneurial spirit in Osoyoos have produced a wide range of farm-to-table experiences that are second to none.



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## Farm-to-table

The Osoyoos culinary scene goes beyond talented chefs, award-winning wines and menus inspired by the world famous bounty of the Okanagan Valley. Here there is a passion for supporting sustainable agricultural practices and becoming stewards of the land. It is more than just a trend to purchase ingredients locally, it is a practice that makes good business sense and supports the very essence of what makes Osoyoos and the Okanagan stand out on the global stage.

## Dine around the world

Dining out is a favourite pastime of locals and visitors alike. If you are looking for a different culinary experience every day of your visit, try any number of Osoyoos' restaurant offerings – wine-country comfort food, First Nations-inspired fare, tapas and wine, Italian, Greek, East Indian, steak & seafood, pub-style, or an authentic pizza parlour. Looking for a big-city offering in a small town? Osoyoos boasts Italian cappuccinos, handcrafted breads, fresh-baked muffins, croissants, and even dim sum!

## The spirit of agricultural authenticity

Being Canada's "hot-spot" means fruit grown in Osoyoos is ready before anywhere else in the country. Starting in late June, the harvest is ready for the picking, and the best way to taste the offering is to stop in to one of the many local roadside fruit and veggie stands. Savour the healthy goodness of fruits, berries and veggies in the spirit of agricultural authenticity.

## World-class entrepreneurs

Emerging entrepreneurs around Osoyoos have embraced the area's traditional agricultural roots and have gone one step further to produce organic wines, gelato, authentic apple cider, wine-country-inspired menus, jams, coffee and baking. There are so many ways to spread your culinary wings in Osoyoos! Taste some of the 50 flavours of locally made gelato and sorbetto, sign up for a food & wine pairing seminar at Home Hardware, forage farmer-style at local farmgates and markets, satisfy your sweet tooth with old-fashioned sweet candy and fudge made on-site, and even stop into the supermarket to pick up the ingredients for a lakeside picnic – artisan cheeses, olives, deli meats and fresh-baked breads. If a guided tour is more your style, MJO Tours offers comprehensive scheduled and customized wine and culinary tours through Destination Osoyoos.

## Here are a few of our favourites:

Osoyoos Gelato [www.osoyoosgelato.com](http://www.osoyoosgelato.com)

Passa Tempo Restaurant [www.passatempo.biz](http://www.passatempo.biz)

Orchard Hill Estate Cidery & Fruit Market [www.orchardhillcidery.com](http://www.orchardhillcidery.com)

Ferreira's Fruit Market 250.495.6284

Osoyoos Home Hardware 250.495.7077 [www.osoyooshomehardware.ca](http://www.osoyooshomehardware.ca)

Campo Marina Café & Restaurant [www.campomarina.com](http://www.campomarina.com)

The Sonora Room at Burrowing Owl Estate Winery [www.burrowingowlwine.ca](http://www.burrowingowlwine.ca)

O'Delights – Your Hometown Bakery & More 250.495.2899

Dolci Deli [www.dolcideli.com](http://www.dolcideli.com)

MJO Tours [www.mjotours.com](http://www.mjotours.com)