

EXPLORER

ANTHONY BOURDAIN: ONE-OF-A-KIND ♦ SPECIAL FEATURE ♦ JUNE 8, 2018

Behind the Scenes with Anthony Bourdain

DURLINE DUNHAM-MELANSON



Celebrity chef, writer and world-travelling TV personality Anthony Bourdain, host of CNN's *Anthony Bourdain Parts Unknown*, was found dead in his hotel room in France of an apparent suicide by hanging on June 8, 2018. Bourdain was 61.

Explorer Guide had the wonderful opportunity to welcome him to Nova Scotia when he opened the Devour Film Fest in Wolfville on Nov. 12, 2014. Champlain presented Bourdain and other celebrity chefs with Order of Good Cheer certificates. This was his first trip to Nova Scotia, and it was a whirlwind 24 hour stop in between tapings. The next day he was off to Madagascar.

At a small pre-gala press conference, Bourdain expressed his lifetime love of the North Atlantic. His family spent summers at the coast when he was a child. He related how he had gotten his start working in seafood restaurants while living in Cape Cod. He said that the smell of the sea was forever in his mind -- a connection Atlantic Canadians know well.

"So many important parts of my happy moments of my life when I was relatively responsibility-free was spent smelling the North Atlantic, hearing the sounds of the North Atlantic, swimming in it. The colour is unique," he explained. "You know, I've been in most of the oceans, most of the seas of this world, and there's nothing like the North Atlantic. It's not beautiful. It's MAGNIFICENT. It's impressive. It lets you know, you know, who's in charge."

Although this was Bourdain's first visit to Canada's East Coast, he said he had purchased a lot of products from Nova Scotia as a chef. He was very impressed with the province and expressed a desire to return to shoot an episode for his show. He declared, emphatically with a huge grin, that the top food on his list to examine would be the donair.

"It's number one on my list of things to do. I'm not joking at all. It is absolutely. I look for unique foods, unique to the region. It is your most famous, and singularly, it's the signature dish," he mused.

"You know, love it or leave it, you know, New York has its dirty water hot dog. We love it. We don't apologize for it. It's ours and ours alone. I'm always intrigued, you know, whatever, whatever your version of the New York dirty water hot dog, or whatever mutant sort of street food guilty pleasure is. I always, that's exactly what we always look for first on our show, and when we do a show in this area, it will probably be the first thing we go looking for."

Bourdain also related Nova Scotia with the story of the Acadians. He admired their strength and courage and looked forward to trying Rappie Pie when he returned to film an episode for his show. He also appreciated Nova Scotia's commitment to the organic farming method of crop and livestock production which he deemed very important.

With Bourdain, what you saw was exactly what you got. He was raw, candid and real. Our time with him was refreshing, captivating and very memorable. He touched many lives and will be greatly missed. https://www.youtube.com/watch?v=xpmBdSQ9_GE

