Food Festivals Around the World

Most celebrations cannot be held without food, whether they are birthdays, weddings, or holidays.

Sometimes, however, food itself is the reason to celebrate.

Whether you like trying unusual foods such as garlic ice cream or worm milkshake, or just enjoy learning about foreign dishes, food festivals are often held to celebrate the food traditions of the region where they take place.

Here are some unique food festivals, from fish to fruit to side dishes.

Why don’t you stop by and try some of the tasty food offerings, if ever you have a chance to travel to one of these regions and come upon a food festival?

International Mango Festival 国제 맛고 축제 (인도 뉴델리, 6월-7월)

Summers and mangoes go hand in hand in India.

The international Mango Festival, held every year in the summer, celebrates everything about mangoes.

It features many events and activities associated with the mango, including mango eating competitions, quizzes, and mango carving.

Started in 1987, the festival exhibits more than 550 varieties of mangoes and provides a rare opportunity to taste them all for free.

Various products based on mangoes, such as mango juice and mango ice cream, are offered while chefs from famous restaurants present new recipes that include mangoes.
## Maine Lobster Festival

### Rockland, Maine, U.S. August

The Maine Lobster Festival is a celebration of dishes made from fresh lobsters caught off the coast of Maine.

The first festival was held in 1947 as a one-day event.

Now it is a five-day festival.

At cooking contests that use lobsters as the main ingredient, visitors can taste unusual dishes, including lobster Caesar salad and lobster wraps.

Visitors to the festival can also enjoy other local seafood dishes such as shrimp and steamed clams, either as street food or in restaurants.

The festival also has a parade and a race called the Great International Lobster Crate Race, in which participants run over lobster crates floating in the harbor, something falling into the cold water.

Many volunteers help the organizers hold this festival, and almost one ton of lobsters are served to both locals and visitors from outside the region.

## Baltic Herring Festival

### Helsinki, Finland, October

Every year in early October, Helsinki’s harbor changes into a lively, colorful set for the Baltic Herring Festival, first held in 1743.
Fishermen from all over Finland bring their latest catch to Helsinki to take part in one of Finland’s oldest festivals.

Sellers in bright orange tents line the harbor and sell herring in every imaginable form: fried, pickled, smoked, in bottles, in cans, in soup, on pizza, and in sandwiches.

The choices are endless.

On the first day of the festival, competitions are held to select the most delicious seasoned herring and the best herring surprise.

Herring surprise is a traditional dish made with herring, cheese, and onions.

The winner of each competition is awarded a trophy.

Music performances, cooking shows, and a kids’ concert take place at the festival.

For those who do not regard herring as their favorite food, there are many booths and street food shops offering other traditional Finnish food, including warm salmon soup.

Gwangju World Gimchi Festival 광주 세계 김치 축제

Gwangju, Korea, October 한국 광주, 10월

The Gwangju World Gimchi Festival celebrates Gimchi, a traditional Korean dish made of salted vegetables with a variety of seasonings such as red pepper and garlic.

First held in 1994, the festival is one of the largest food festivals in Korea and offers an unusual opportunity for visitors to taste many different kinds of Gimchi from Jeolla-do.
Visitors to the festival can enjoy a variety of activities.

Anyone who loves the Gimchi of this region will not only be able to taste it but also have a chance to learn to make it.

Among the many kinds of Gimchi featured in the demonstrations are Baechu Gimchi and Gat Gimchi.

There is a competition to pick the best Gimchi, as well as another one for foreigners to demonstrate their Gimchi-making skills.

Volunteers offer free Gimchi cooking lessons for anyone who wants to learn some new recipes.