

NEWFOUNDLAND CHEFS COME TO THE EDGE for Canadian Thanksgiving at Fogo Island Inn

FOR IMMEDIATE RELEASE: September 24, 2013- A radical new cultural and ecological hub, at the very edge of the North Atlantic is gathering culinary minds and six of Newfoundland's leading chefs for a Thanksgiving celebration at the Fogo Island Inn, October 11 to October 14, 2013.

Joining Fogo Island Inn's own Chef Murray McDonald, will be Chef Todd Perrin, Mallard Cottage; Chef Jeremy Charles, Raymond's Restaurant; Chef Roary Macpherson, Sheraton Hotel and Chefs Michelle LeBlanc and Shaun Hussey of Chinchéd Bistro.

The **Chefs on the Edge Thanksgiving Weekend** celebrates Newfoundland and Labrador ingredients as well as some more locally foraged, fished, hunted and grown delicacies from the rugged 260 sq. km of Fogo Island. These upcoming mid-October days herald the approaching close of Berry Season, the most bountiful among the island's seven seasons. Guests of Fogo Island Inn will have the opportunity to experience the old ways and the new ways that have emerged on the island-through the fishery, foraging, art, architecture, design and food.

A Friday night reception sets a welcoming tone for the arriving guests as the evening moves from a casual gathering, to a supper prepared by the Fogo Island Inn's Chef McDonald. (Chef and his brigade have recently been nominated for Air Canada's highly-acclaimed **enRoute** award for "Best New Restaurants of Canada") The evening closes with a local talent bonfire night.

Saturday morning begins with an island orientation, guided by a community host on an afternoon saunter, hike or climb up Brimstone Head (one of the four corners of the earth). The Thanksgiving weekend then continues with a seven course, gourmet supper prepared by Chef McDonald and all five of the visiting Newfoundland chefs. The menu explores the time-honoured traditions learned from the ancestors of each participating chef.

The culinary experience resumes on Sunday in the main dining room with a brunch, sparked by all chefs engaging in a Newfoundland and Labrador food and talk session. The afternoon includes time for an art program that traces the intangible cultural history of Fogo Island. Sunday evening gives praise to the almighty codfish during a private screening of Newfoundland born Barbara Doran's, "Random Passage."

The two night **Chefs on the Edge Thanksgiving Weekend** package includes all gratuities, full-board accommodation (all meals). Rates start at \$675 per night for two persons. The package features: welcome reception and bonfire, island orientation, guided hike, seven course gourmet dinner, brunch and dialogue with the chefs,

artist-led and culturally focused drawing session, private film screening and all additional meals, excluding alcohol.

For further information visit: www.fogoislandinn.ca/fii/packages Reservations may be made at: 709-658-3444 or email reservations@fogoislandinn.ca

Ground transfers rates between Gander, Newfoundland Airport and the Farewell ferry to Fogo Island are available upon request.

ABOUT FOGO ISLAND INN:

Fogo Island Inn, an architectural gem located on Fogo Island in Iceberg Alley – at the very edge of the North American Continent – is a radical newcomer on the world's travelscape. Tangled up in a place of powerful and elemental beauty, to the curious and intrepid it is a place that quickens the imagination, extends profound outpost hospitality and gives you back to yourself. www.fogoislandinn.ca

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