

Chefs Come to the Edge
Ontario's Urban and Rural Gather at the Fourth Corner
for a Canadian Thanksgiving at Fogo Island Inn

FOR IMMEDIATE RELEASE: Fogo Island, NL, September 12, 2014: -- An architectural gem, that offers an internationally recognized gastronomic experience on the edge of the earth, is gathering culinary minds and five leading Canadian chefs for a Canadian Thanksgiving weekend during Fogo Island, Newfoundland's Partridgeberry Festival at [Fogo Island Inn](#) from October 10 through to October 13, 2014.

Fogo Island Inn's very own Chef Murray McDonald joins forces with Ontario's urban and rural culinary influencers for a weekend of fine food and chefs' dialogue on a remote island off the Northeast coast of Newfoundland. Chef Murray McDonald opens up the Fogo Island Inn kitchen to Ontario Chefs: Jamie Kennedy, [Jamie Kennedy Kitchens](#), Toronto; Chef Chris McDonald, [Cava](#), Toronto; Chef Alex Molitz, [Meadow Sweet Farm](#), Stouffville; and Chef Ryan Crawford, [Gastrohomestead](#), Niagara. They all arrive in time for the annual Partridgeberry Festival celebrating the island's bounty and the arrival of the cherished partridgeberry.

The guest chefs, all renowned for sourcing the most local and finest ingredients available, will have a sensory awakening in a new edible island playground: field cucumbers turn to sea cucumbers; farmed arugula is replaced by caribou moss; Ontario berries bow to foraged bakeapples, juniper and marshberries; farm raised beef is substituted for wild game; shipped fish defers to the catch of the bay and markets are replaced by local gardens on Fogo Island.

Over the weekend the visiting chefs and guests will head back in time with a flash forward on today's way of using old methods for new things, including foraging by the sea, picking on the hills and travelling to local gardens and neighbouring root cellars with local hosts. Inside a root cellar, the stone-walled room is dark, cool, and humid, storing vegetables as it has for centuries. It tells the story of how Fogo Islanders were able to hold on in times of struggle.

The **Chefs Come to the Edge Weekend** is a rare chance to experience and share cultural knowledge that will deepen awareness and broaden one's perspective. It includes the opportunity to linger at a geotourism destination that is Fogo Island Inn, recently named to the [Condé Nast Traveler 2014 Hot List](#), and to experience the collective culinary expertise of some of Canada's top chefs from the outside and inside of Fogo Island Inn's dining room, named among the top three "[Best New Restaurants of Canada](#)" by *enRoute* magazine.

The **Chefs Come to the Edge Weekend** is a celebration of the locally foraged, fished, hunted and grown delicacies from the rugged 260 sq. km Fogo Island. According to the Inn's Chef McDonald, "For the Ontario Chefs, it's a time to expand their locally sourced repertoire and for me it's a chance to connect, absorb their perspectives and deliver a

rare sense of place for our guests.”

The full-board three night **Chefs Come to the Edge Package** starts at \$1,275 per night, exclusive of taxes, for two persons (solo travellers deduct \$200 off base rate per night) and includes: all meals, including a traditional Fogo Island boil-up and a five course gourmet supper prepared by five chefs, brunch and dialogue with chefs, a visit to one of the four corners of the Earth, a foraging outing, an afternoon at Fogo Island’s annual Partridgeberry Festival and full use of the Inn’s facilities.

For further information visit: www.fogoislandinn.ca/fii/packages

To secure your booking, please call: 709-658-3444 or toll free in North America at 855-268-9277 or email reservations@fogoislandinn.ca.

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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 sits on an Island, off an Island, off one of the four corners of the Earth. Every one of the Inn’s 29 one-of-a-kind guest suites has dramatic floor-to-ceiling windows that open onto the wildest and most powerful ocean on the planet, located less than 100 feet from an organic natural-fibre dream bed. Most suites have a wood-burning fireplace stove; all are furnished with quiet luxuries and handmade furniture and quilts - a stimulating relief from the numbing uniformity of modern times. Built on the principles of sustainability and respect for nature and culture, the award-winning Inn was designed by architect Todd Saunders. The Inn is a community asset and all surpluses from the operation are reinvested in the community to help secure a long-lasting resilience for Fogo Island, Newfoundland. More information on Fogo Island Inn can be found at <http://www.fogoislandinn.ca/fii/events/> .

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