

A Wild Picking of Fogo Island Foodways this Berry Season

On Fogo Island, Newfoundland

FOR IMMEDIATE RELEASE:

Fogo Island, NL., Friday, August 10, 2018— From September until early November, Fogo Island is carpeted with wild edible berries. Blueberries, marshberries, crowberries, and the ever-popular partridgeberry are just some of the varieties prized by Fogo Islanders, all of whom have a favourite berry patch to share. Guests of Fogo Island Inn will celebrate Berry Season over a series of September, October, and November weekends with Canadian icons of food and music, Executive Chef Jonathan Gushue, and Island ambassadors versed in time-honoured traditions of foraging, farming, fishing, and food preservation. Fogo Island Inn's Berry Season programming begins August 31 and runs through November 4, 2018.

FORAGE AND FIRE (Friday, August 31 – Monday, September 3, 2018): Join **Lori McCarthy**, head forager of Cod Sounds, to discover wild ingredients from the land and sea. The Labour Day weekend itinerary includes an outport boil-up, a berry-picking excursion, and a workshop on time-honoured preservation techniques. Learn how Fogo Islanders have sustained themselves on the edge of the North Atlantic for generations.

CANADIAN THANKSGIVING (Friday, October 5 – Monday, October 8, 2018): Revel in an intimate live performance by Newfoundland musician **Tim Baker**, formerly of the Juno and Polaris Prize-nominated band Hey Rosetta!, as he debuts solo material at Fogo Island Inn. Discoveries of traditional foodways, activities, and a special Thanksgiving Supper are included in this itinerary.

WILD ON THE HILLS (Friday, October 12 – Sunday, October 14, 2018): Forage shoreline edibles and gather wild berries with a resident guide by the ocean and on the hilly interior of Fogo Island. Learn from **Executive Chef Jonathan Gushue** about place-based cuisine and experience a traditional boil-up as well as cocktails created with Fogo Island-centric ingredients.

TALK DIRT (Friday, October 19 – Sunday, October 21, 2018): One-time Food Network personality and long-time organic farmer **Antony John** brings his "soiled reputation" to Fogo

Island Inn. Participate in the local root vegetable harvest, sample Island-grown vegetables, and learn about the struggles and triumphs of Northern gardeners from the Manic Organic Gardener himself.

FOR THE LOVE OF CHEESE (Friday, October 26 – Sunday, October 28, 2018): **Afrim**

Pristine, the world's youngest maître fromager, brings his favourite aged cheeses to Fogo Island to lead exquisite tastings and Island outings. A special supper by Executive Chef Jonathan Gushue and the Fogo Island kitchen team will feature a dish from Afrim's new book "*For the Love of Cheese*."

DEVOUR! FOOD & FILM (Friday, November 2 – Sunday, November 4, 2018): **Chef Michael**

Howell and **Lia Rinaldo**, founders of DEVOUR! The Food Film Fest, share a carefully curated program of films for gourmands. The twist? Fogo Island Inn Executive Chef Jonathan Gushue will pair these cinematic works with creative menus of place-specific dishes.

Fogo Island Inn's Berry Season weekend itineraries include all meals, special programming, and an Island Orientation with a Community Host. To reserve, call International Reservations at +1 709 658 3444, US & Canada Reservations at +1 855 268 9277, or email reservations@fogoislandinn.ca.

ABOUT FOGO ISLAND INN

Travel + Leisure (T+L) readers recently voted Fogo Island Inn *Best Resort Hotel, Canada*, in 2018 for the second consecutive year. Fogo Island Inn made the Condé Nast Traveler's Gold List 2016 and 2017—the editors' choice list spanning six continents and 47 countries. This recognition from the US magazine comes on the heels of a place on the 2015 Gold List of its British sister publication, Condé Nast Traveller. Fogo Island Inn sits on an Island, off an Island, at one of the four corners of the Earth. Every one of the Inn's 29 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 long-lasting resilience for Fogo Island, Newfoundland.

More information on Fogo Island Inn can be found [here](#).

ACCESS TO FOGO ISLAND, NEWFOUNDLAND, CANADA

Gander, Newfoundland is the international gateway to Fogo Island. Commercial flights from Toronto with

connections in St. John's or Halifax can bring travellers to Gander in just over four hours. The Inn offers a land-and-ferry pick-up and return service to Gander. Travel from Gander to Fogo Island takes two hours by car or around 30 minutes by charter plane or helicopter. All transfer logistics and accommodations can be arranged by the Inn's reservations team at: **855-268-9277** or reservations@fogoislandinn.ca.

More information on Fogo Island Inn can be found [here](#) or by calling **1-855-268-9277** (toll free) or direct at **709-658-3444**.

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