

fogoislandinn

Joe Batt's Arm  
Fogo Island  
Newfoundland  
Canada  
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## South by Northeast: Luminary Southern Chef Hugh Acheson cooks up a North Atlantic Canadian Thanksgiving Feast for the Fifth Annual Chefs' Weekend at Fogo Island Inn

*On Fogo Island, Newfoundland*

### FOR IMMEDIATE RELEASE:

**Fogo Island, NL. Friday June 30, 2017**—Southern flavours drift North this Canadian Thanksgiving at Fogo Island Inn, as two-time James Beard Award-winning chef and cookbook author Hugh Acheson sails in from Athens, Georgia. The Canadian-born and internationally acclaimed *Top Chef* judge and past contender will work in collaboration with the Fogo Island Inn Kitchen Collective to regale guests over a two-night Canadian Thanksgiving culinary getaway beginning on Friday October 6 through to Sunday October 8, 2017.

Live music by Fogo Island musicians will serve as the soundtrack to this memorable weekend with Chef Acheson, and Fogo Island fare such as berries and cod—the humble fish that changed the world—will share the culinary stage. Acheson and the Fogo Island Inn team will showcase time-honored methods through tastings, a workshop, and a chef's dialogue brunch over the course of this two-night getaway.

A rustic Canadian Thanksgiving feast will be held in the Dining Room on Saturday night, featuring panoramic views of the tempestuous ocean. The supper brings together Southern-style flair and North Atlantic ingredients foraged, harvested, and raised on Fogo Island. The five-course menu will be a demonstration of Chef Acheson's reverence for Southern technique and food history interpreted through the ingredients and foodways of Fogo Island.

On Saturday and Sunday, guests can join in the annual Partridgeberry Festival—a focal point on the Island's calendar for artists, musicians, bakers and makers, who share their talents with neighbours and visitors alike. Daily outdoor guided or self-guided excursions offer

opportunities to enjoy the simple pleasures of foraging the berry patch for 20 varieties of local berries, or heading out with a community host to take in the unique architectural highlights of the island, the rich bird and animal life, or the rugged hiking trails with their breathtaking views.

The [Chefs' Weekend Canadian Thanksgiving](#) two-night stay starts at \$1,925 per night for two people and includes all meals. It is based on two persons sharing (solo travellers deduct \$200; family suites are available) and offers cultural activities, full use of guest facilities and all meals in the Inn's award-winning dining room.

To book, please call 709-658-3444, toll-free in North America at 855-268-9277, or email [reservations@fogoislandinn.ca](mailto:reservations@fogoislandinn.ca)

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#### **ABOUT CHEF HUGH ACHESON**

Hugh Acheson is the author of the James Beard Award-winning cookbook *A New Turn in the South: Southern Flavors Reinvented for Your Kitchen*. He is also chef-owner of restaurants Five & Ten and The National in Athens, Georgia, the restaurant Empire State South and coffee shop Spiller Park Coffee in Atlanta, and The Florence in Savannah. Acheson founded the non-profit organization Seed Life Skills, a living, multimedia curriculum built to serve the needs of the modern Family and Consumer Sciences classroom. *Food & Wine* magazine named him Best New Chef in 2002 and the James Beard Foundation named him Best Chef Southeast in 2012. Hugh competed in Bravo's *Top Chef Masters* and has also starred for several seasons as a *Top Chef* judge.

#### **ABOUT FOGO ISLAND INN'S KITCHEN COLLECTIVE:**

*Timothy Charles, Bryce Degner, Paul Donahue, Ian Sheridan*

Fogo Island Inn's Kitchen Collective, a culinary dream team of inspired, curious and inventive chefs, is the embodiment of community and collaboration. The Collective's seasonal menus are created around locally farmed, fished, foraged, hunted and raised ingredients, as well as historically traded food and drink. The Inn's philosophy puts a new spin on the traditional dishes and techniques of Fogo Island, and the collective approach means that fresh, exciting, and unprecedented ideas are born in the kitchen every day.

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## ABOUT FOGO ISLAND INN

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 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 [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 for \$800 (1–4 person capacity). 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](mailto:reservations@fogoislandinn.ca)

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

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For press information, please contact: [press@fogoislandinn.ca](mailto:press@fogoislandinn.ca)

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