

## **Halloween on Fogo Island: A spirited adventure in food and ghostly traditions with guest chef Craig Grozier**

*On Fogo Island, Newfoundland*

### **FOR IMMEDIATE RELEASE:**

**Fogo Island, NL., Tuesday, October 10, 2017** —From the Highlands of Scotland to the offshore islands of Newfoundland, guest chef Craig Grozier hosts a culinary foray in celebration of Halloween on Fogo Island during **Ghost Talks and Chef Walks** (Friday, October 27 to Sunday, October 29, 2017), in which he'll uncover the magic of the juniper berry. In this fifth installment of the **Island Harvest Series**, guests will sup on frightfully delicious food prepared by Fogo Island Inn's Kitchen Collective, join a chef walk to a traditional root cellar (claustrophobics beware), and enjoy an evening of supernatural storytelling around a roaring bonfire.

The end of October means two things on Fogo Island: the natural wind-up of Berry Season (especially the juniper berry, the key ingredient in gin), and Halloween, a ritual rife with magical and paranormal tales to entertain the listener. If there's one thing Newfoundlanders are good at, for sure it's storytelling. It's no surprise that Scottish chef Craig Grozier, who's worked his magic in Michelin-starred restaurants throughout the British Isles, chose the last days of this harvest season to visit Fogo Island Inn.

Grozier, who has also staged at such critically-acclaimed London restaurants as Hibiscus in Mayfair, Tom Aikens in Chelsea, The Ledbury in Notting Hill, Relae in Copenhagen, and the recently three-starred Maaemo in Oslo, is the founder of Fallachan, a Scottish culinary company that specializes in bespoke dining experiences. During his stay on Fogo Island, Grozier will get to the root of the magic of the juniper berry and other wild berries and plants native to Newfoundland's largest inhabited offshore island.

The itinerary for the two-night **Ghost Talks and Chef Walks**—which promises to intrigue and indulge curious-minded guests—includes a foraging expedition through the hills and barrens of Fogo Island for the last of the season’s plump berries, and a Q&A session in which Chef Grozier and Fogo Island Inn’s Kitchen Collective chefs will share the challenges and joys of cooking on a remote island. In the spirit of the season, guests will participate in a chef walk to a traditional root cellar and fishing stage, and listen to supernatural storytelling around a bonfire. The brave-hearted will be enticed to join a hike along Fogo Island’s Lion’s Den trail, which travels through two abandoned communities and where wild foxes frolic by day...and who knows what roams at night. Lunch takes the form of a traditional Newfoundland boil-up cooked over an open fire on the beach, while Saturday dinner consists of a delicious five-course meal showcasing the juniper berry and other foraged ingredients—perfectly suited for guests who share an appetite for adventure and fine food.

The **Ghost Talks and Chef Walks** itinerary (Friday, October 27 to Sunday, October 29) includes accommodation, all meals, guided walks, storytelling, Q&A sessions with the chefs, and cultural activities.

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 FOGO ISLAND INN**

Travel + Leisure (T+L) readers recently voted Fogo Island Inn *Best Resort Hotel, Canada*, and it was named 12<sup>th</sup> on T+L’s Best List for 2017. 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 stoves; 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 travelers 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**.

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

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