

fogoislandinn

Joe Batt's Arm  
Fogo Island  
Newfoundland  
Canada  
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## Icon of Southern Food Chef Hugh Acheson Returns North for a Culinary Collaboration at Fogo Island Inn with Executive Chef Jonathan Gushue

*On Fogo Island, Newfoundland*

### FOR IMMEDIATE RELEASE:

**Fogo Island, NL., Monday, February 11, 2019**— Get a taste of the South and Fogo Island foodways from Friday, March 15 to Sunday, March 17, 2019 at Newfoundland's Fogo Island Inn. Esteemed Chef Hugh Acheson returns to his home country to join Executive Chef Jonathan Gushue for a blend of North and South in a collaborative weekend of learning, cooking, and sharing.

Chef Acheson arrives on Fogo Island from Athens, Georgia for a second engagement at the Inn. The James Beard Award-winning author and Canadian-born *Top Chef* judge will accompany guests on an exploration of the Island's rich foodways. Along the way, guests will be introduced to local foragers, sustenance farmers, fishers, and food artisans across Fogo Island's distinct communities, learning of time-honoured practices such as root cellaring, bottling, and preserving. Guests will further be warmly hosted by Community Hosts and discover the rustic pleasures of late-winter cabin culture in Fogo Island's rugged interior, where herds of wild caribou roam.

Two days of excursions, demonstrations and Community Host orientations culminate in a collaborative supper on Saturday

evening, when Chefs Acheson and Gushue will prepare a multi-course meal featuring deeply local ingredients harvested in the bountiful seasons and served at the height of Fogo Island's brief Pack Ice Season. The Inn's Chef Jonathan Gushue says, "We look forward to having Chef Acheson back with us in Canada for a weekend of nature and culture coming together through food."

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### **ABOUT CHEF HUGH ACHESON**

Hugh Acheson is a chef and food writer who lives in Athens, Georgia. He is the co-owner and partner of the Athens, Georgia restaurants 5&10 and The National, and the two Atlanta restaurants Empire State South, and Spiller Park Coffee. His cookbook, *A New Turn in the South*, won the James Beard Foundation award for Best Cookbook in the field of American Cooking in 2012. His fourth cookbook, *The Chef & the Slow Cooker*, was released in the fall of 2017. *Food & Wine Magazine* named him Best New Chef way back in 2002 and the James Beard Foundation awarded him Best Chef Southeast in 2012. Hugh has also competed in Bravo's *Top Chef Masters*, Season 3 and starred as a judge on *Top Chef*, Seasons 9 through 13.

### **ABOUT CHEF JONATHAN GUSHUE**

After more than two decades away from his home province, Newfoundland-born Gushue returned to his hotel roots as Executive Chef of Fogo Island Inn in February 2018. Gushue's work experience throughout Canada, England, France, and Japan have further influenced his precise style of cooking that balances imagination and tradition with a focus on the still-wild world. Gushue works with Fogo Island Inn's kitchen team to add human knowledge

to natural offerings and reflect a place-specific food identity.

## **ABOUT FOGO ISLAND INN**

The beneficial owner of Fogo Island Inn is the community of Fogo Island. The Inn is a community asset and all surpluses are reinvested in the community to help secure long-lasting resilience. More information on Fogo Island Inn can be found [here](#). Fogo Island Inn has achieved international recognition for its place specific, embodied form of hospitality. The Inn made Elite Traveler's list of the Top 100 Hotels in the World, 2018 & 2019. Travel + Leisure (T+L) readers voted Fogo Island Inn Best Resort Hotel, Canada in 2018 for the second consecutive year. Fogo Island Inn was also named Top Hotel in Canada by Condé Nast Traveler readers in both 2017 and 2018. Hideaway Report members picked the Inn as 2018's Most Culturally Connected Hotel, on the heels of its selection as one of Andrew Harper's Top 20 Hideaways in the World for 2017. The Inn has an Economic Nutrition Certification that shows how a purchase of a room night impacts the local and global economy by detailing how the money is distributed. More information on the Inn's Economic Nutrition certification 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: **709-658-3444** or **1-855-268-9277** or [reservations@fogoislandinn.ca](mailto:reservations@fogoislandinn.ca).

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