

Feast Your Way Through Berry Season on Fogo Island

On Fogo Island, Newfoundland

FOR IMMEDIATE RELEASE:

Fogo Island, NL., Wednesday, August 16, 2017— September and October mark Berry Season on Fogo Island, Newfoundland. The bounty of this singular season will be celebrated over six weekends during the **Island Harvest Series**. A multi-faceted line-up of adventurous culinary programming begins at the Inn on the last weekend of September and runs through to the first weekend of November, 2017. On the menu are a series of events showcasing the foodways of Fogo Island, the talents of Fogo Island Inn's Kitchen Collective, and internationally recognized guest chefs.

From Friday, September 29 – Sunday, October 1, 2017, guest chef Tyler Shedden, Culinary Director of Toronto-based [Chase Hospitality Group](#), will join Fogo Island Fish to kick things off with the **FOR THE LOVE OF COD** weekend. Highlighting the humble fish that changed the world, this culinary collaboration between Fogo Island Inn's Kitchen Collective and community fishers celebrates all things cod and includes: hikes by land, visits to fishing stages, cod dishes prepared several ways, optional seafaring excursions to fish for cod by the traditional handline method, and a compelling Q+A session with chefs and fishers.

Guests will celebrate Canadian Thanksgiving from Friday, October 6 – Sunday, October 8, 2017 during the **SOUTH BY NORTHEAST** collaboration, featuring James Beard Award-winning guest chef [Hugh Acheson](#), of Athens, Georgia, USA. Always an unmissable event, this year's Canadian Thanksgiving weekend will feature nightly live music, access to the Island's Partridgeberry Harvest Festival, a guided berry-picking excursion, and a chef's dialogue brunch.

Friday, October 13 – Sunday, October 15, 2017 will have guests and chefs **ON THE HILLS AND OFF THE GRILL** for a weekend of Fogo Island foodways. Guided by a local naturalist, guests will forage for wild edibles which they'll later taste at a traditional boil-up, in drinks, and on the supper plate. Saturday evening closes at the Inn's bonfire pit for a fireside chat.

The **BUTCHER, BAKER, PRESERVES, AND CAVIAR MAKER** weekend takes place Friday, October 20– Sunday, October 22, 2017 and brings together community food artisans and guest caviar purveyor Cornel Ceapa of [Acadian Sturgeon and Caviar](#). A five-course supper will showcase the world's only caviar produced from wild sturgeon. Guests will immerse themselves in Fogo Island's Berry Season foodways through hands-on activities, and attend a Sturgeon Academy session and caviar tasting.

From Friday, October 27– Sunday, October 29, 2017, chef Craig Grozier, Scottish Highlander and founder of bespoke culinary events company [Fallachan](#), will headline **GHOST TALKS AND CHEF WALKS**. Along with the Fogo Island Inn Kitchen Collective, he'll uncover the mysteries and magic of the juniper berry and more wild edibles found on Fogo Island's otherworldly landscape. There will be a Q+A session, a chef walk to a traditional root cellar and fishing stage, and a supernatural storytelling session with a Community Host.

The founders of **DEVOUR! THE FOOD & FILM FEST** will be Fogo Island Inn's special guests from Friday, November 3– Sunday, November 5, 2017. On this weekend curated by [DEVOUR!](#) for cinephiles and epicures, the Inn's Kitchen Collective will offer a six-course supper of food-and-film pairings. Guests will join Community Hosts on Island Orientations, and share stories of the National Film Board's pioneering cinematic legacy, *The Fogo Process*.

All Island Harvest Series bookings, transfers, and logistics can be arranged by contacting Fogo Island Inn at reservations@fogoislandinn.ca, toll-free in North America at 1-855-268-9277, or direct at 709-658-3444.

ABOUT FOGO ISLAND INN

Travel + Leisure (T+L) readers recently voted Fogo Island Inn *Best Resort Hotel, Canada*, further naming it 12th 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 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's **Island Harvest Series** can be found [here](#) or by calling **1-855-268-9277** (toll free) or direct at **709-658-3444**.

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