

## A “Little Island” Comes to the Big Island

### *Rugged Splendor: Fogo Island Foodways at James Beard House*

#### FOR IMMEDIATE RELEASE:

**Fogo Island, NL., 16 January 2019**—Zita Cobb, Innkeeper, and Executive Chef Jonathan Gushue of Fogo Island Inn bring the North Atlantic to New York City this winter. A one-night-only culinary engagement at the James Beard House on Thursday, February 28, 2019 will be followed by a panel discussion between Cobb, Gushue, acclaimed food writer Gabriella Gershenson, and Mitchell Davis of the James Beard Foundation at the New School on Friday, March 1, 2019.

Zita Cobb and Chef Gushue come to New York at the invitation of Mitchell Davis, Executive Vice President of the James Beard Foundation. Davis first came to Fogo Island in July of 2018 to moderate the Island’s inaugural community Food Circle, where invited guests and local people conversed about everything from favourite recipes to mushroom cultivation to school gardens, all within the backdrop of Fogo Island’s culture of self-reliance and resourcefulness necessitated by life lived at the very edge of the North American continent. It was here that the idea to bring Fogo Island’s hyper-local philosophy to Manhattan’s James Beard House was born. Cobb’s introduction to Chef Gushue’s James Beard House menu will speak to the possibilities of a food system that is built on healthy relationships among local, regional, national, and global citizens.

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. His culinary gestures are dedicated to translating Fogo Island’s traditional foodways to contemporary cuisine. For Chef Gushue, locality is expressed when nature and culture come together through food. His work experience throughout Canada, England, France, and Japan have influenced his direct yet nuanced style of cooking. Gushue and the Inn’s kitchen team work together to add human knowledge to natural offerings and reflect a place-specific identity through their dishes.

While at the James Beard House, Chef Gushue will highlight place-specific ingredients that may include such culinary characters as cod, sea urchin, lobster, crab, herring, moose, turnip, seaweed, cabbage, rhubarb, birch, berries, and molasses. Chef Gushue faithfully represents each of Fogo Island's seven seasons by staying true to the two most important things: nature and culture.

A prominent US publication once referred to the people of Fogo Island as residents of a "tiny island." In actuality, the island of Manhattan is nearly three times smaller than Fogo Island, but its enormous population of over 1.6 million inhabitants dwarfs Fogo Island's 11 communities, which total fewer than 3,000 persons. Regardless of size, both islands face challenges common across communities—comparisons which are sure to be made during Zita Cobb and Chef Gushue's engagements in New York City.

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## **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 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. Fogo Island Inn has also made Elite Traveler's list of the Top 100 Hotels in the World (2018) and Condé Nast Traveler's Gold List in 2016 and 2017—the editors' choice list spanning six continents and 47 countries. This recognition from the US magazine followed the 2015 Gold List of its British sister publication, Condé Nast Traveller. The Inn is a community asset and all surpluses 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](mailto: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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