

CHEF MICHAEL SMITH OF THE INN AT BAY FORTUNE JOINS OCEAN WISE® SEAFOOD PROGRAM

Bay Fortune, PEI – Just in time for World Oceans Day on June 8, renowned chef Michael Smith and FireWorks restaurant at The Inn of Bay Fortune has joined the Ocean Wise® sustainable seafood program as its newest partner. A longtime advocate of local fisheries and farms, chef Smith has made a name for himself in Canada and abroad for his simple and healthy home cooking.

This weekend at the Inn, Smith will be joined by Chef de Cuisine Chris Gibb, Farmer Kevin Petrie, the Fire Brigade and special guest Ocean Wise executive chef Ned Bell for a unique, Prince Edward Island-style seafood feast. The World Oceans Day feast will include a sustainable seafood roundtable conversation between chefs Smith and Bell, an oyster hour and garden tour, and a FireWorks Feast dinner. The special, all-seafood dinner will feature Ocean Wise seafood items like Atlantic salmon and halibut, oysters and blue mussels.

“Chef Michael’s vision for healthy oceans fits perfectly with the Ocean Wise seafood program. He emphasizes local, sustainable and simple cooking and has helped raise awareness of the bounty of seafood that can be found around Prince Edward Island,” said Bell. “On a personal level, I’ve admired him as a peer and friend, and a great ally to have as we both continue to grow momentum in the sustainable seafood movement. This partnership with Ocean Wise will help us to generate awareness together and highlight the need to protect our oceans and our fisheries, from the east coast to the west.”

In 2014, Bell biked across Canada to raise awareness about sustainable seafood with his organization Chefs for Oceans. He partnered with numerous chefs and restaurants across the country to host events, including Smith and the Inn at Bay Fortune. The two chefs have both been passionate advocates for responsible aquaculture in North American and around the world.

Smith and his wife Chastity Smith are the proprietors of the Inn and in 2015, Smith realized a lifelong dream of building a 25-foot brick-lined, wood-burning, fire-breathing beast that would contain every form of live fire cooking known to man. The old-school cooking appliance is known as FireWorks, which also became the name of the onsite restaurant. The regular menu at FireWorks will include Atlantic salmon grown in a land-based farm from New Brunswick company Sustainable Blue, as well as PEI rope-grown mussels, quahogs, and Atlantic halibut.

“Like all great culinary teams we are passionate about our ingredients.” Says Smith. “As chefs we have a responsibility to ethically source our raw materials, to know and understand their stories and by doing so show respect for our guests and the environment around us.”

For more information about the World Oceans Day event, please call 1.888.687.3745

Ocean Wise® Seafood Program

Overfishing is a major threat to our oceans. With thousands of Ocean Wise seafood partner locations across Canada, Ocean Wise makes it easy for consumers to choose sustainable seafood for the long-term health of our oceans. The Ocean Wise symbol next to a seafood item is our assurance of an ocean-friendly seafood choice. www.ocean.org/seafood

About FireWorks

FireWorks is named after the 25 foot brick-lined, wood burning, fire-breathing beast that anchors the nightly Feast at The Inn at Bay Fortune in Fortune, Prince Edward Island. The Fire Brigade create a new menu daily using ingredients from The Inn at Bay Fortune's culinary farm and herb gardens and showcase a myriad of locally sourced flavours. The Feast begins at 5:00pm daily with a farm tour that leads into an epic Oyster Hour. At 7:00pm, the Feast begins. A six-course meal is served family style to guests at long butcher-block tables overlooking beautiful Bay Fortune. Learn more at innatbayfortune.com

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Social Media

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