

HOT OFF THE GRILL

WHAT'S **NEW** IN THE WORLD OF CULINARY TRAVEL



Fogo Inn Newfoundland
Scallops in Saffron Broth

ALEX FRADKIN

Explore new Newfoundland cuisine on Fogo Island

FOGO ISLAND, one of Canada's top culinary destinations, also happens to be one of the country's most challenging locations to visit. Located off the coast of Newfoundland in the North Atlantic, the island is often wrapped in ice, thick fog and freezing wind so spring is a prime time to visit. Upon arrival, your first stop should be the Fogo Island Inn, where you can explore a menu featuring salted meat, foraged vegetables, partridgeberries, fresh squid and other island bounty, all of it presented in inventive ways by chef Murray McDonald. The architecturally stunning inn, overlooking Fogo island's craggy shore, offers luxury accommodation with homey touches such as hand-made quilts and furniture crafted from local spruce, birch and fir. Another authentic dining choice is Nicole's Café, open seasonally in the coastal hamlet of Joe Batt's Arm.

www.fogoislandinn.ca

www.nicolescafe.ca



Northern Portugal

Get active in Northern Portugal this spring

FOR 2014, **CULTURE XPLORERS** has added three eight-day departures of its *Active, Uncorked & Around the Table* tour of northern Portugal for spring and summer. Culinary highlights include visiting hip urban cafés and eclectic artisan shops in Porto as well as lunching at Casa Sezim, a wine estate that's been in the same family for 32 generations. What makes this small-group tour especially unique is the inclusion of plenty of active outdoor adventures such as hiking ancient stone pathways through the vineyards of the Douro wine region and kayaking the UNESCO World Heritage Site of the Upper Douro Valley amid breathtaking views of terraced vineyards.

www.cultureexplorers.com

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COMPILED BY MICHELE PETERSON



Travel to Ethiopia on the rise

IN RESPONSE TO GROWING DEMAND for travel to Ethiopia, Travcoa, a leading California-based company specializing in luxury tours to the Middle East and Africa, has added two new excursions for 2014. Choose from *Cultures in the Cradle of Humankind*, a small group escorted tour of 10 or 17 days or *Cradle of Mankind*, a 9-day privately guided independent travel experience exploring the country's rich culture, UNESCO World Heritage Sites, subterranean rock-hewn churches, lush plateaus and red canyons. For culinary adventurers, the tours also offer a rare opportunity to meet indigenous tribes known for their beehive houses, lip disks, ochre hair sculptures and serpent worship, while sampling Ethiopia's legendary cuisine such as *wat*, (peppery stew) injera bread, fresh Iab cheese and coffee.

www.travcoa.com 

Aeroplan enhances rewards program

distinction 

AEROPLAN, celebrating its 30th anniversary in 2014, has announced several enhancements to its loyalty program. One major addition is the introduction of the elite Distinction program with dSilver, dBlack or dDiamond categories based on miles collected (25,000, 50,000 and 100,000 respectively) each calendar year. These levels feature exclusive flight reward benefits, bonus mile offers, Call Centre priority and more. Also new is that mileage levels for one-way flight rewards have been decreased and the Seven Year Mileage Redemption Policy cancelled, meaning if your account has at least one activity every 12 months you keep your miles rather than have them expire. And remember that you can redeem Aeroplan miles for rewards beyond airline flights; enticing culinary experiences include a Chocolate, Wine and Dessert tour of New York City (6,500 miles) or adopting an Italian olive tree (and enjoying its olive oil harvest) for a year (10,000 miles). www.distinction.aeroplan.com 