

Fireworks Feast on PEI: Enjoy chef Michael Smith's incomparable edible extravaganza from farm to fire to fork.

BY ANITA DRAYCOTT



When it comes to fabulous food and unique experiences, Canada's tiniest province is, (pardon the pun), no small potato.

For the most part, the PEI landscape defines the word bucolic: contented cows graze in rolling emerald pastures, fishing boats bob in rustic harbours, iconic lighthouses dot the coastline and the red mineral-rich earth imparts flavour to everything that grows here, including the famous spuds. Whether you've got a craving for some freshly harvested

Malpeque oysters, succulent lobster, prime beef, artisanal cheeses or locally made moonshine – you will never be far from a culinary treat on this 224 kilometre long slice of bliss, dubbed Canada's Food Island.

The hottest meal ticket on PEI is The Fireworks Feast at The Inn at Bay Fortune. Here, chef Michael Smith and his "fire brigade" create an unforgettable edible education and gastronomic adventure using ingredients from their organic farm as well as from a roster of PEI farmers, fisher folk, foragers and culinary artisans.

The "larger than life" chef Smith, who stands six feet/seven inches tall, has hosted *The Inn Chef*, *Chef at Home* and has judged on *Chopped Canada* on the Canadian Food Network. Smith is also Prince Edward Island's Food Ambassador, a nutritional activist and an advocate for sustainable home cooking and farm-to-table cuisine.



In 2015 he and his wife Chastity purchased The Inn at Bay Fortune where he had manned the stoves back in the 1990s. Chef Smith and his team of chefs and farmers have elevated the farm-to-fork concept.