

at home with



TONY COBB

PHOTOGRAPHY **SARAH TACOMA**

For eight generations, Anthony Cobb's family has lived on Fogo Island off Newfoundland's east coast. His was the first generation not to fish. Little did Cobb know then how he would, down the road, help the fishing community. He left the island, settled in Toronto, and raised a family with Kitchener-born artist Janice Thomson while spending their weekends at their farm in Rob Roy. They now live here full time. Cobb's dedication to Fogo Island has only deepened. He returned to the island with two of his siblings and built the renowned and award-winning Fogo Island Inn and artist studios. After construction of the inn, Tony and Janice saw a need and opportunity for another social enterprise: Fogo Island Fish. They offer premium prices to island fishers for top quality, hand-lined North Atlantic cod by distributing it only to discerning chefs in Ontario and Alberta. Fogo Island cod is on the menu in Collingwood at Azzurra Trattoria.

OUR HOMES: What is your connection to Rob Roy?

TONY COBB: We searched the Southern Georgian Bay area for a farm that would let us see nature out of every window and enjoy four seasons with our family. I renovated the pump house as a gift to Janice when we married (on our 20th anniversary), which is now her art studio and part of tidalart.ca, our art and consulting business.



OH: How does your home connect you to Fogo Island?

TC: Living here on the mountain and on the ocean on Fogo Island provides us with "strong weather," which we connect with deeply. Every day from our home office on the farm we sell our cod to chefs. We have quite a few things here that were made on the island, like a model boat my Dad (now deceased) built of a traditional fishing boat and a beautiful wreath that friends from Joe Batt's Arm created from driftwood.

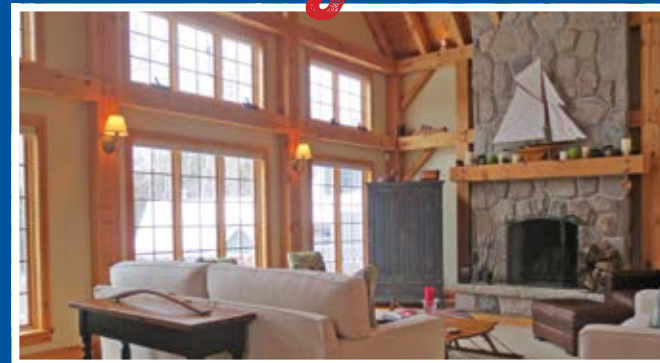


OH: How do you prepare the cod and how is it different from other cod?

JANICE THOMSON: Our cod is hand-lined, meaning it is fished one at a time, bled, gutted and washed at sea, then back to the wharf the same day to be flash frozen. The method leaves fillets that are whiter than white, firm and flavourful. We sell to chefs who appreciate the amazing quality so that we can pay our fishers double the market price. I like to honour our fish by preparing it simply to let the true taste come through: pan-fried with a bit of butter and oil to make a crispy skin. I finish it with a bit of local honey and serve over local vegetables and Canadian lentils or pasta. **OH**

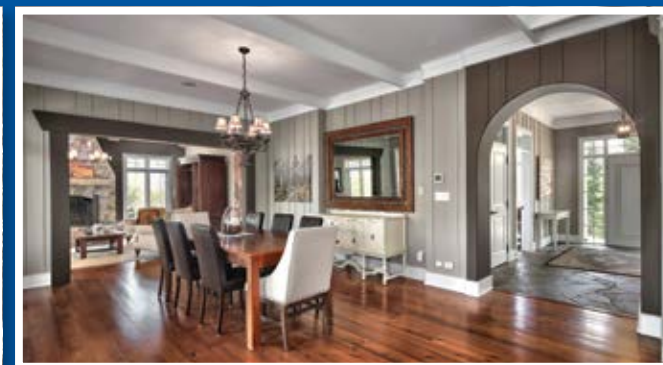


Serving the Ski Community



104 ALEXANDER WAY, BLUE MOUNTAINS - NORMERICA CUSTOM POST & BEAM CHALET

Beautiful Post and Beam chalet with wood-burning granite fireplace. Lovely, professionally landscaped backyard oasis with a salt water pool. 6 bedrooms 3 1/2 bathrooms, with main floor master. Walk or shuttle to Craigeleith. Go to forsalecollingwood.com for more photos and information. **\$1,499,000**



119 SALZBURG PLACE, BLUE MOUNTAINS - CRAIGLEITH CUSTOM BUILT CHALET

Extraordinarily crafted chalet with gourmet kitchen, large dining room and wood-burning fireplace in the living room. Stunning reclaimed wood floors. 5 bedrooms and 4.5 well appointed bathrooms. Lovely newly finished lower level. Minutes from Craigeleith and Alpine. **\$1,599,000**



ONLY 1 LOT LEFT! 120 LENDVAY ALLEY, BLUE MOUNTAINS

Don't miss out! Build your dream home/chalet in this desirable area of unique homes and chalets. Walk to Craigeleith Ski Club, Blue Mountain and Northwinds Beach. Scenic Mountain and water views. Gas, water and sewer to the lot line.

\$368,000



MARK VEER

broker

Direct: 705.443.7911
markveer@remaxcollingwood.com

www.forsalecollingwood.com

MARY RIOPELLE

sales representative

Direct: 705.446.5466
mriopelle@icloud.com

