12 TRAVEL + INDULGENCE



NATURAL SELECTIONS

Wild times in Newfoundland

JEREMY BOURKE

ccording to the Newfoundland Dictionary of English, what I have in my hands today is the remnants of a "growler". Definition: "A piece of floating ice; very unstable." In the hier-archy of such descriptions, growlers sit at the bottom, just below "bergy bits", and there are plenty of both circling their "mother ship". Welcome to Iceberg Alley.

Every spring hundreds of icebergs that have slid off glaciers in Greenland several years earlier arrive off Newfoundland's Atlantic coast. This coast should almost be called Iceberg Graveyard, because here they're in the last throes of life. "In a month this one will have gone," explains Kris Prince, skipper of our inflatable Zodiac, as we approach an iceberg that's toying with the light, constantly changing our perception. On first view it's like the sails of a two-master, one a copy of the other except that the front speci-men is a deep, rich blue while the one

behind appears almost translucent. From another angle, it's horseshoe-shaped, brilliant white with a sloping top and several distinct cracks. Further around again and we're peering into an icy can-yon, so bright it's almost

dazzling. And that is just the 10 per cent that's visible. JERE Kris runs Sea of Whales cruise company,

and his stock in trade is whales; the minkes, humpbacks and sperm species that feed around Newfoundland's Bonavista Peninsula. But if the whales are being elusive, like today, then at the right time of year, from late April to June, icebergs are guaranteed. And they're as menacing as they are astoundingly beautiful. This one is sitting in Blackhead Bay, off Cape Bonavista, and on our approach the ocean is surging at one end. A slice has just broken off, and we're lucky not to have been too close. Pieces as big as a bus can be launched into the air by the wave force of a cracking iceberg, Kris says, adding that it "sounds like thunder". Residents reckon the crockery rattles when one blows close to the coast. When smaller bits break up, the escaping air makes a guttural sound, hence the "growler" description.

Even bergy bits and growlers can do the unexpected, but Kris reckons we're OK as he nets a few offcuts to taste. Despite the briny environment, this ice is the purest water im-aginable and the oldest, having fallen as rain or snow between 10,000 and 25,000 years ago

Despite their unpredictability, icebergs are

free to a good home, and snaring one can produce liquid gold. At the Fish Exchange restaurant in the Newfoundland and Labrador capital, St John's, the waiter assures me both the gin and the beer with "iceberg" on the label are the real deal.

The water is taken either from shards collected in the bays or, if they're confident the berg has grounded itself, a boat will use a huge claw on the bow to dig out the ice.

Quidi Vidi Iceberg Beer certainly is re-freshing; it needs to be to balance the rather sinewy texture of my fried cod tongue appetiser. It sounds like a dish spoofed up for gull-ible visitors, such as seal flipper pie. But this is a genuine local favourite, as is char-grilled halibut. Later I walk off the fine meal with some twacking, which the Newfoundland dictionary defines as "window shopping". As far east as you can be in North America,

this rocky shore fooled Anglo-Italian explorer John Cabot who, although credited with naming this "new-found-land" in

1497, believed he'd reached Asia but didn't stay to take a proper look. Even though the exact spot of Cabot's landing, anywhere from Labrador to Maine, is disputed, St John's has impressive stone an Cabot Tower to under-

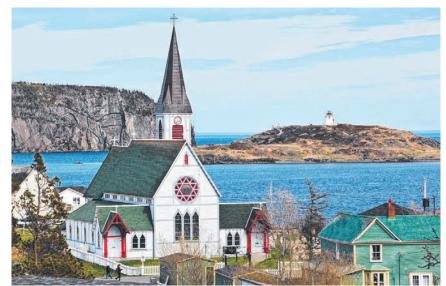
score its claim, and it was from here in 1901 that another sig-JEREMY BOURKE nificant trans-Atlantic crossing was achieved when Marconi received the first radio signal from Europe.

While the Atlantic beyond can often be knotty (Newfoundlandese for "rough weath-er"), St John's is a rainbow, where a row of timber terraces can present individual facades in purple, apricot, burgundy, butter, teal and pistachio. These are called jellybean houses. My accommodation is in a sturdier waterfront warehouse converted into the maze-like Murray Premises Hotel, where my guestroom is an expansive haven, with a fake fire set in front of a comfy lounge chair and welcoming chocolate.

I intend to start my iceberg quest in St John's because Cape Spear, 15km south, is one of the best land-based viewing spots in the province. According to icebergfinder.com, with its clickable map and photos, there are some splendid examples awaiting me. But a diaphanous iceberg has no chance against the fog that has enveloped the peninsula, so I pin my hopes on better luck with Captain Kris on the Bonavista and set the sat-nav for Trinity.

If you wanted a template for Toy Town Trinity is it. Dotted across a peninsula that juts into a natural harbour, no two of its cute





picket-fenced cottages are the same colour. Everything used to be white, but the profes-sionals from St John's seeking a weekender haven discovered it 20 years ago and brought

the capital's jellybean palette with them. The most prominent building is St Paul's Anglican Church, said to be the largest wood-en church in North America, while down by the harbour, historic Lester Garland House was the first brick building in Newfoundland. Closed for 40 years, the blacksmith's forge is hot again, producing everything from letter openers to anchors.

Meanwhile, traffic on Iceberg Alley is humming, and a drive to the top of Bonavista Peninsula provides a postscript to the morn-ing's successful cruise. Heading through Elliston on the way to a nearby puffin-viewing site, a bergy bit sits in the bay. Later, as the road descends to Bonavista town, there's another just off the beach, the size of a cruise ship.

IN THE KNOW

Newfoundland's main airport is St John's but there are also direct flights from the likes of Toronto to Deer Lake on the opposite side of the island. Car ferries connect Newfoundland with mainland ports in summer. icebergfinder.com

newfoundlandlabrador.com

pc.gc.ca explorecanada.com.au

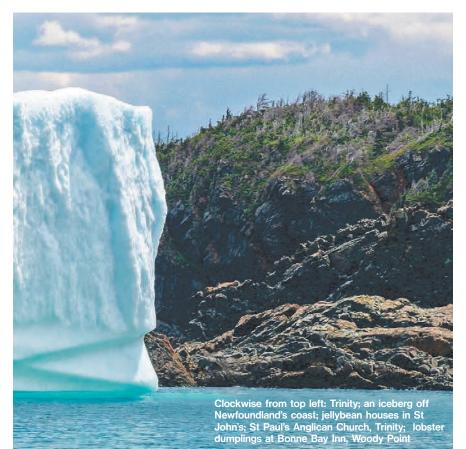
The evening meal is a boil-up courtesy of Bonnie Stagg, whose Bonavista Adventure Tours offers an experience to visitors that's just normal for locals. "In summer it's too hot to cook inside, so we come to the beach." Over firewood burning on the shore, Bonnie boils delectable snow crab and lobster and roasts capelin. Similar to a large sardine, capelin is beloved of both whales and Newfound-

landers, who scoop them up on the beach. In contrast to this icy east coast, the west side of Newfoundland merely chills out. A few small communities cling to its inlets, and within its World Heritage-listed Gros Morne National Park lies a rare landscape. The layer of earth we live on is the crust, thin but solid. Below it is the mantle, a constantly moving layer of slushy rock. And in only three places does this slush, now solidified, show its face: Oman, Papua New Guinea and Gros Morne, Newfoundland.

The exposed section here is called the Tablelands, and while the texture is stony but spongy, the striking feature is its burnt orange colour. According to Parks Canada guide Chris, who leads tours into this stark wilder-ness, the peridotite rock is toxic so nothing substantial grows. But peridotite produces methane, just like on Mars, and research sci-entists love this place. As do caribou. Normally camouflaged according to the season (white in winter, brown in summer) on this late-spring morning a still-white herd trun-dles through the gully below us. Gros Morne's other standout is Western

Brook, a half-hour drive then a 45-minute walk north of Rocky Harbour. On a two-hour cruise into this landlocked fjord, the sen-

TRAVEL + INDULGENCE 13



sation is of entering somewhere primeval. The isolation of Gros Morne makes its hospitality endearing.

tality endearing. In Woody Point, yet another dreamy waterfront village, the Bonne Bay Inn's owners have turned a 60s motel into a small hotel with classy touches, from the subtly earthy decor to the food. I would drive a long way

(indeed, I just have) for lobster dumplings with chilli aioli, deconstructed devils on horseback and the chef's take on a jam-jam (a much-loved local biscuit) with black tea custard and bee pollen.

Across the inlet in Rocky Harbour, a group of five veteran musos known as Anchors Aweigh perform rousing local folk songs in



MORE TO THE STORY

The biggest business in the Bonavista Peninsula village of Trinity is not that apparent at first look. Artisan Inn is a collection of cottages scattered around town. Some are historic gems, restored by Artisan Inn's founder Tineke Gow and her husband John, while others are new but built to blend seamlessly with the old, which includes finding a colour that hasn't been used elsewhere in Trinity's rainbow streetscape. Mine is Blueberry Cottage, a bright new three-bedroom house on a

the Ocean View Hotel three times a week and give a good notion of what it is to be a Newfoundlander. This includes, apparently, being able to play the ugly stick, a cross between a lagerphone and scarecrow. They canvass the room for the state of origin of audience mem-

bers who get a song from home. For Australia, it's Eric Bogle's poignant promontory that looks across Trinity Bay to a typical Newfoundland lighthouse; square, wooden and painted red and white. And tonight, coming from that general direction, is the low groan of the foghorn. Tineke says some guests find the noise disturbing, although it's happily lulling me to sleep after a wonderful meal at Artisan Inn's cosy Twine Loft restaurant, consisting of tomato soup with iceberg gin, roast duck leg and a ginger cake topped with caramel sauce seasoned with screech which, according to the inn's copy of the Newfoundland dictionary, is the province's "rather dark and cheap rum".

And The Band Played Waltzing Matilda. Then, to the vocal accompaniment of a surprising percentage of this mainly Canadian audience, the band *does* play Waltzing Matilda.

Jeremy Bourke was a guest of Newfoundland and Labrador Tourism and Destination Canada.

