

Get your plate out of the past and back to the future. *How?* Ditch the stuffy 1980s “foodie” label and get ready for some lip-smacking fun right here in Maine.

*Gastrodnome's\**

A ~~Foodie's~~ Guide to Planet Maine rolls out

# Eat 3.0

BY JUDITH GAINES

January 23, 2011 **PIES ON PARADE**

Participants walk or hop a trolley to sample 45 different sweet or savory pies at Rockland inns, restaurants, and businesses. Proceeds support the Area Interfaith Outreach Food Pantry. 877-762-4667, [historicinnsrockland.com](http://historicinnsrockland.com)

February 19-20 **MAINE HOME, REMODELING, AND GARDEN SHOW**

Includes “Meet the Chef” series: chefs from Maine and New Hampshire show how to prepare their most famous dishes. 935-2845, [homegardenflowershow.com](http://homegardenflowershow.com)

March 8 **FAT TUESDAY PARTY & CAJUN COOK-OFF**

WMPG radio invites the public to join in a live broadcast and Cajun Cook-off for Fat Tuesday. Sample jambalaya, gumbo, and crawfish etouffée made by some of Greater

Portland’s best chefs—and vote for your favorite dishes. Individual entries welcome. 780-4151, [wmpg.org](http://wmpg.org)

March 16 **MAINE RESTAURANT AND LODGING EXPO**

Trade show for restaurant/lodging professionals features exhibits from over 120 companies. Cumberland County Civic Center, Portland. 623-2177, [mainerestaurant.com](http://mainerestaurant.com)

March 18 **FREE ICE CREAM**

Gifford’s offers free ice cream cones to welcome Spring. Skowhegan, Bangor, Farmington, Auburn, and Waterville locations. [giffordsiccream.com](http://giffordsiccream.com)

March 25-26 **FLAVORS OF FREEPORT**

Tastings and demonstrations by Freeport chefs and food purveyors. 865-9099, [flavorsoffreeport.com](http://flavorsoffreeport.com)


*Delicious Winter*

**DINING ON THE PEAK**

Ride the chondola up the mountain at Sunday River ski resort in Bethel for dinner on the mountaintop. Saturdays only. 824-5076, [sundayriver.com](http://sundayriver.com)

**DINNER WITH ROMANN**

Three- (\$38), four- (\$46), or five- (\$55) course dinner special. January-April, Grissini Italian Bistro, Kennebunkport. Reservations required. 967-2211, [restaurantgrissini.com](http://restaurantgrissini.com)



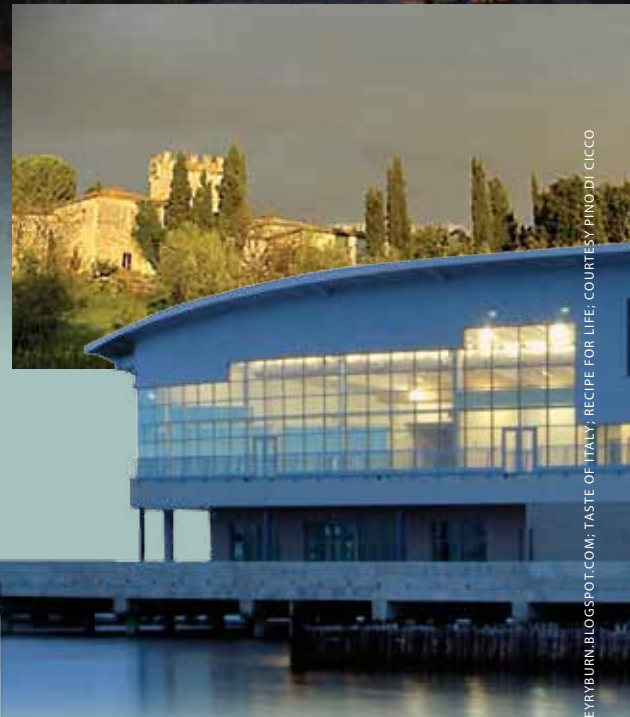
A daring combination that works: Crisp citrus notes of a pomegranate martini complement buttery, steamed Maine mussels in a roasted garlic, thyme, and gorgonzola cream sauce. Taste of the Town, Ogunquit.

We  
applaud *The Village Voice's* very public  
decision last year to ban the word  
'Foodie' as sounding so Last Century,  
so Ross-and-Rachel. *Seattle Weekly*  
Food writer Jason Sheehan, in his blog post  
"Suck It Foodies," ventures 'Grubnik' or  
'Gastronaut' as alternatives. At press  
time, a couple of glasses of wine to the  
wind, we've selected 'Gastrofnome.'  
By way of clarification, the former  
New York Jets football star is  
Mark Gastineau.



# Ciao, Portland!

The Italians are Coming!  
June 10-12, Ocean Gateway



This won't have a 'big-tour-bus' feel," says Midge Vreeland of the upcoming Italian Life Expo, a three-day celebration of Italy's boisterous culture and bold cuisine. Co-sponsored by the Spannocchia Foundation—a Portland- and Siena, Italy-based group dedicated to "encouraging global dialogue about sustaining cultural landscapes for future generations," of which Vreeland is president—the event will provide a 'small-town-Italy' experience for much less than a plane ticket.

For roughly \$30, attendees will enjoy sipping a deep, velvety Barolo from the family-owned Salvano vineyard nestled in the Piedmont region; tucking into an egg lasagna "au gratin" with beef, fennel seed, and Tuscan sausage ragu by Chef Pino di Cicco of Antica Osteria Da Divo in Siena; speaking with Tuscan artist Ferro Battuto Biagiotti about his handcrafted iron wares; and imagining themselves on an "agriturismo" vacation, exploring a romantic, centuries-old organic farm under a brilliant Tuscan sun.

For Vreeland, the eponymous co-owner of a Yarmouth marketing firm, the journey is a sentimental one. "My husband, Stew, and I fell in love with Italy and eventually

bought a house in the Umbrian hilltown of Panicale.

When we are there, we are always thinking of the season and eating accordingly. When our friends, Peter and Gail Cinelli (the Cinelli family has owned Castello di Spannocchia in Siena since 1925, when author Delfino Cinelli acquired the property to use as a place to write) offered me a spot on Spannocchia's board, I didn't hesitate." The organization boasts 700 Mainers on their mailing list ([spannocchia.org](http://spannocchia.org)), and the event is expected to draw about 1,500 attendees.

"We chose to host this event in Portland rather than someplace larger, like Boston, because we wanted an intimate, personable feel. It's been our experience that the smaller regions and organizations get overwhelmed at the bigger shows by Milan fashion shows and huge auto companies, et cetera. This is about real people."

Sponsors include Auto Europe and the Institute for International Studies.

➤ For more information, visit [italianlifeexpo.com](http://italianlifeexpo.com).

CLOCKWISE FROM TOP: DIANE HUDSON; FILE PHOTO; COURTYNE BURRILL BLOGSPOT.COM; TASTE OF ITALY; RECIPE FOR LIFE; COURTESY PINO DI CICCIO





**March 27 EAT THE HEAT CHILI COOK-OFF**

Professional and amateur cooks vie for the title "Best Chili Cook." White Cap Base Lodge. 824-3000, sundayriver.com

**March 27 MAINE MAPLE SUNDAY**

Sugarhouses throughout the state invite the public to join in making maple syrup. 287-3491, getrealmaine.com

**April 1-3 PARROT HEAD FESTIVAL**

Featuring a margarita mix-off and Key Lime pie-eating contest. Sunday River. 824-3000, sundayriver.com

**April 22-24 FISHERMEN'S FESTIVAL**

A fish fry, lobster trap hauling, and dory bailing. Boothbay Harbor. 633-6280, boothbayharbor.com

**April 29 AN EVENING WITH FRIENDS**

Fine dining with paired wines to support scholarships for Southern Maine Community College and other rotary-club charities. SMCC. 799-2314, breakwater-rotary.org

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# Taste of Italy

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Braised short ribs, Asian-inspired, served over crispy rice cakes with baby bok choy

Braised veal osso bucco, Milanese-style, served over saffron risotto with gremolata and a pan sauce

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## CUISCENE

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### MAINE RESTAURANT WEEK

March 1-12 & November

Restaurants throughout the state offer special, three-course meals at \$20.11, \$30.11, or \$40.11 for dinner, or \$15.11 for lunch. Proceeds help hungry and homeless Mainers. Past participants have included Hugo's, Eve's at the Garden, Back Bay Grill, Five Fifty-Five, The Front Room, Cinque Terre, Bar Lola, and Bresca. This is a great way to sample a restaurant you've been wanting to try and also help those in need. Some hotels and inns offer special stay-and-dine packages. Reservations advised. 775-2126, mainerestaurantweek.com

#### May 2 TASTE OF OOB

Participating Old Orchard Beach businesses offer samples of their wares—edible or otherwise. 281-2114, oob365.com

#### May 21-22 SEED TO SOIL

Enjoy a vegetarian feast. Rippling Waters Farm, Steep Falls. 642-5161, ripplingwaters.org

#### June 1-5 FINE LIVING FESTIVAL

Fine food, cooking demonstrations, and wine tastings to celebrate Food Independence Day. Kennebunkport. 423-9387, finelivingfestival.com

#### June 3-4 FESTIVAL FRANCO FUN

Franco-American food favorites. 783-1585, francoamericanheritage.org

#### June 4 FAMILY FISHING FESTIVAL

Catch your own fish for an outdoor BBQ! Learn to spin and fly cast with complimentary rods and reels. 824-3694, upperandro.com

#### June 12 OLD PORT FESTIVAL

Featuring local ethnic food. 772-6828, portlandmaine.com

#### June 17-19 MIDSOMMAR CELEBRATION

Swedish communities in New Sweden, Stockholm, Woodland, and Caribou celebrate Maine Swedish Colony's 141st anniversary with traditional food at various venues. 896-5240, maineswedishcolony.info

#### June 18 DAIRY DAY AT MORRIS FARM

Sample cheese, milk, and yogurt from several Maine dairies. Butter churning and milking demonstrations. Wiscasset. 882-4080, morrisfarm.org

#### June 23-25 GREEK FOOD FESTIVAL

Greek food prepared in the tradi-



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Thursday, Friday and Saturday Nights

10:00 pm - 1:00 am

### Hours

Tuesday - Wednesday 11:30 am - 9:00 pm

Thursday - Saturday 11:30 am - 1:00 am

Sunday 11:30 am - 9:00 pm

(Happy Hour Daily 2-6 pm)



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## Sensational Spring

### PORTLAND SYMPHONY WINE DINNER

Enjoy wines expertly paired with culinary creations in a multi-course meal prepared by Maine's most distinguished chefs. Proceeds benefit the PSO. portlandsymphony.org

### FIDDLEFEST

Celebrate spring with its tasty harbingers: fiddleheads, peas, ramps, and asparagus, fixed imaginatively. March 11, University of Southern Maine. maineasta.org

### MAINE FOODIE TOURS

Explore why Portland is a culinary destination with daily walking tours stopping to sample locally-made food and drink. This year the tour focuses on Portland's "West Side Story" and its ethnic flare. Tours begin in the spring and continue through December. 233-7485, mainefoodietours.com





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INTERFACE

Art and food come together in a creative collage.

ART AT THE GRILL

Monthly receptions for local artists, featuring different works each month. Includes free appetizers, wines, and cocktails by Chef Rick Hirsch. Year round, Damariscotta River Grill. 563-2992, damariscottarivergrill.com

SLOW FOOD PORTLAND WRITERS' NIGHT

Authors who write about food read from their works, with tasty food offerings from Maine's most talented Slow Food cooks. Past participants have included Ed Behr, Anne Mendelson, Max Watman, Sandy Oliver, Nancy Harmon Jenkins, and Kathy Gunst. March 10. slowfoodportland.org

POP THE CORK

Three toasts to the arts with food, wine, music, and dance and proceeds to benefit a local arts NPO. June 23, MidCoastal area; July 28, Ogunquit; August 18, Portland. 763-4478, mainewine.com

KENNEBUNKPORT FESTIVAL

Paintings and sculptures grace inns and restaurants in Kennebunkport, and chefs create special meals inspired by the art. Includes a Grand Tasting of global wines and Maine food at The Colony restaurant, a casual BBQ and microbrew fest, plus dinners with wine-makers and artists in private homes. June 1-5. 772-3373, kennebunkportfestival.com

WRITERS' NIGHT

Regional food writers join local culinary talents to present a January evening of readings and a taste of Maine's winter bounty. Past readers have included Ed Behr, Nancy Harmon Jenkins, Sandy Oliver, James Peterson, Anne Mendelson, and Margaret Hathaway. slowfoodportland.org

tional way using authentic ingredients. Holy Trinity Greek Orthodox Church, Portland. holytrinityportland.org

June 24-26 SPIRIT IN AMERICA

Featuring a "night glow," tethered balloon rides, lobster bake, and BBQ contest. Old Orchard Beach. 934-0860, oob365.com

July 4 FOOD INDEPENDENCE DAY

Savor your independence with locally sourced ingredients or food you've raised yourself. foodindependenceday.org

July 8-10 GREEK HERITAGE FESTIVAL

A three-day homage to Greek culture, with traditional food and entertainment. St. Demetrios Orthodox Greek Church, Saco. 284-5651, stdemetriosmaine.org

July 9-17 MAINE POTATO BLOSSOM FESTIVAL

Nine days to enjoy miles of fields with lovely lavender and white blossoms, farmer olympics, and mashed potato wrestling. Fort Fairfield. 472-3802, potatoblossom.org

July 15-17 MAINE'S CELTIC CELEBRATION

Features the U.S. National Cheese Rolling Championship.

BOOKMARK

REVEL WITH THE RABBLE

French writer Francois Rabelais' last words reportedly were: "I go to seek The Great Perhaps." This could be the motto for this Portland bookstore of the same name, purveyors of fine books on food, wine, farming, and gardening. *Bon Appetit* calls it "the clubhouse" for Maine food-lovers who gather for receptions, signings, exhibits, book club meetings, and discussions throughout the year. rabelaisbooks.com

BETA VERSION

MAINE FOOD LAB (at the former Roma Cafe)  
769 Congress Street

Watch for delicious developments at Maine Food Lab, Quimby Colony's "culinary incubator" featuring lectures, workshops, and tastings for the general public. To track up to 12 events per month here, visit mainefoodlab.com.

Participants race downhill to catch wheels of cheddar cheese by State of Maine Cheese Company. Winner gets the whole hunk. Also a contest to pick the "Celtic Iron Chef." Belfast waterfront. 338-2692, mainecelticcelebration.com

July 15-17 YARMOUTH CLAM FESTIVAL

Three days of fried whole clams in batter, fried whole clams in crumbs, clam cakes, steamed clams, clam chowder, clam pizza, fried clam strips, and clam-shucking. 846-3984, clamfestival.com

July 15-17 WATERFORD WORLD'S FAIR

Traditional agricultural fair in a small community. 583-4993 or 514-0333, waterfordworldsfair.org

July 18 WEED AND FEED

Help pick weeds in return for a locally raised lunch, and go on a wild food treasure hunt in the forest. Rippling Waters



BITS & BYTES

Late October HARVEST ON THE HARBOR

Seminars, tastings of Maine-made products, and meals crafted by the state's best chefs. Greater Portland Convention and Visitors Bureau. harvestontheharbor.com

As You Like It

MEALS IN THE FIELDS

Chef Sebastian Carosi orchestrates meals in farm fields, barns, creameries, and other romantic spots using organic, locally grown ingredients. eatmainefoods.org

MOON MEALS

Once a month all year round, on the eve of the full moon, Salt Water Farm in Lincolnville offers a special four-course meal for \$65, BYOB. 230-0966, saltwaterfarm.com

FARMERS' MARKETS

Locals sell freshly harvested produce, meat, cheese, bread, flowers, and assorted speciality products directly to their neighbors. Maine has nearly 100 of these markets throughout the state, including during the winter months. 287-3491, getrealmaine.com

MEAL DEAL

Solo Bistro in Bath offers a special three-course dinner for \$15.99 every Wednesday. 443-3373, solobistro.com

CHEF ENCOUNTERS

Watch Executive Chef Jeffrey Hodgdon prepare your feast right in front of you at the Chef's Table. Reservations required. The Salt Exchange, Portland. 347-5687, thesaltexchange.net

BUDGET GOURMET

Chefs-in-training from Southern Maine Community College's Culinary Arts program prepare four-course dinners Wednesday and Thursday, buffet lunch on Friday. \$12. SMCC Dining Room, South Portland. 741-5612, smcme.edu

CROSTINI BAR

Family-style platters of your favorite crostini. Every Wednesday, 5-8:30 p.m. Grotta at Grissini Italian Bistro, Kennebunkport. 967-2211, restaurantgrissini.com

TUTORIAL

APPLETON CREAMERY

Two-day workshops for cheeses you can make at home, including jack, mozzarella, and ricotta, as well as butter, using grocery store cow's milk. Appleton Creamery, Appleton. appletoncreamery.com

BAYLEAF BISTRO

Cooking classes June through September on Wednesdays featuring different international cuisines. Lincolnville. 505-0458, bayleafcottages.com

BLACK TIE BISTRO

Classes throughout the year. Topics include truffles and brittle, tempeh, risotto, Cajun and Creole, and mixology. 761-6665, blacktieco.com

CAFÉ MIRANDA

Chef Kerry Altiero offers Saturday cooking classes throughout the year. 594-2034, cafemiranda.com

CELLARDOOR WINERY

Cooking classes throughout the year including "Lobster Lovers" and "Cooking with a Maine Farmer." Lincolnville. 763-4478, mainewine.com

HARTSTONE INN

Chef Michael Salmon offers weekend cooking classes, including Tuscan dishes and gourmet meals on a budget. Camden. 236-4259, hartstoneinn.com

MAINE CULINARY VACATIONS

Join chef and cookbook author Anne Mahle on a several-day wind-jammer cruise during August, with cooking demonstrations on the ship's wood-burning stove. 800-869-0604, mainewindjammer.com

ON THE MARSH BISTRO

Join Executive Chef Jeffrey Savage, a Wine Spectator Award of Excellence winner and James Beard presenter, for "An Insider's Culinary Class." May-June, Kennebunk. 967-2299, onthemarsh.com

SALT WATER FARM

Classes held throughout the year. Topics include home brewing, cassoulet, Catalan cuisine, and cheesemaking. Lincolnville. saltwaterfarm.com

STONE TURTLE BAKING AND COOKING SCHOOL

Classes held throughout the year, with topics that include breads, pies, tarts, and cake decorating. 324-7558, stoneturtlebaking.com

TEN APPLE FARM

Homesteading workshops offered throughout the year. Topics include cheesemaking, bread-baking, and cleaning and cooking your own duck. Gray. tenapplefarm.com

THE WHITE BARN INN

Classes held the first and third Thursday of every month from November to April. Kennebunkport. 967-2211, restaurantgrissini.com

Farm, Steep Falls. 642-5161, ripplingwaters.org

July 19-23 CENTRAL MAINE EGG FESTIVAL

Early bird breakfast, chicken BBQ, "egglympics" for kids, quiche contest, and one of the world's largest frying pans! Pittsfield. 680-0646, eggfest.craftah.com

July 24 OPEN FARM DAY

Farms throughout Maine offer demonstrations, hay rides, and pick-your-own possibilities. Also free tours by Sabbathday Lake Shaker community in New Gloucester. 287-3491, getrealmaine.com. 926-4597, shaker.lib.me.us

August 3 A TASTE OF GREATER WATERVILLE

Dine under the stars in historic downtown Waterville. Features a beer garden. 873-3315, midmainechamber.com

(Continued on page 82)

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SHARING

Feast your eyes and feed your belly during First Friday Art Walks!

**9 HANDS GALLERY**  
Appetizers and sparkling water. 615a Congress St., Portland. 865-1300, ninehandsgallery.com

**FRASER ART STUDIO**  
Appetizers, vegan options. 81 Congress St., Portland. 650-3437, pointsquared.com

**THE GALLERY AT HARMON'S AND BARTON'S**  
Wine and appetizers. 584 Congress St., Portland. 775-2303, harmonsbartons.com

**MIKE'S ROCK AND ROLL SANDWICH SHOP**  
Food platters. 437 Congress St., Portland. 809-5113, mikeroskdeli.com

**MAINE HISTORICAL SOCIETY**  
Appetizers and drinks. 489 Congress St., Portland. 774-1822, mainehistory.org

**SPACE**  
Appetizers. 538 Congress St., Portland. 828-5600, space538.org

**Eat 3.0** (continued from page 58)

**August 3-4 MERRYSRING'S ANNUAL KITCHEN TOUR**  
Tour interesting kitchens in the Camden, Rockport, and Lincolnville areas, with refreshments provided by local chefs. 236-2239, merryspring.org

**August 3-7 MAINE LOBSTER FESTIVAL**  
Savor a succulent lobster as you look out over Penobscot Bay. Last year, more than 20,000 pounds of lobster were steamed here in "the world's largest lobster cooker," a show in itself. Book signings and cooking contests. Rockland. 596-0376, mainelobsterfest.com

**August 11-15 ACADIAN FESTIVAL**  
Sample traditional Acadian dishes. Madawaska. 728-7000, acadianfestival.com

**August 12-14 PLOYE FESTIVAL & MUSKIE FISHING DERBY**  
Sample this Franco-American favorite, see "the world's largest ploye," and try muskie fishing on the St. John River. Fort Kent. 834-5354

**August 13 BACKYARD LOCAVORE TOUR**  
Educational garden tour in Cumberland County, provided by University of Maine's Cooperative Extension Service, showcases ways to increase self-sufficiency. 780-4213

**August 13-14 CELEBRATE MAINE**  
Sample bean-hole beans, local cheeses, fruit juices, beer, Moxie, and mussels. Raitt Homestead Farm Museum, Eliot. 748-3303, celebratemainefestival.com

**August 19-21 MACHIAS WILD BLUEBERRY FESTIVAL**  
Enjoy blueberry pancakes, muffins, and pies and pie-eating contests. 255-6665, machiasblueberry.com

**August 25-28 PISCATAQUIS VALLEY FAIR**  
Features a milking parlor and ice cream. Dover-Foxcroft. 943-2650, piscataquisvalleyfair.com

**August 27 MEAL BY A MAZE**  
Four local chefs prepare a difference course for a dinner in the fields by a maze on Sherman Farms on the Fryeburg/

FOR ARMCHAIR TRAVEL AT ITS BEST!

**LATIN NIGHT**  
South American and Spanish tapas and wines. March 11, Blue Sky on York Beach. 363-0050 for reservations, blueskyonyorkbeach.com

**DINE AROUND THE WORLD**  
Over 25 Greater Portland restaurants and caterers offer samples of international hors d'oeuvres, entrées, and desserts. Proceeds benefit Gary's House. March 23. 400-7169, mercyhospital.com

**ARGENTINEAN WINE DINNER**  
Featuring cuisine from Chef Mitchell Kaldrovich's native Argentina during its harvest time. February 24, Sea Glass Restaurant, Inn by the Sea, Cape Elizabeth. 799-3134, innbythesea.com

Summer Seductions

**BAR HARBOR FOOD & WINE CLASSIC**  
This nine-day celebration includes wine tastings and dinners featuring local ingredients. 800-328-5033, theharborsidehotel.com

**LA KERMESSE FRANCO-AMERICAN FESTIVAL**  
Franco-American block party with traditional foods. St. Louis Field, Biddeford. 282-2894, lakermessefestival.com

**STRAWBERRY FESTIVALS**  
Maine's succulent strawberry is honored with short-cakes, berries and cream, chocolate-covered berries, pies, and assorted activities in communities around the state, including South Berwick (June 25, southberwick-strawberryfestival.com), Wells, Oquossoc, Sangerville, Lincolnville, New Gloucester, Washington, Bangor, Boothbay Harbor, Wiscasset, and Locke Mills. Contact local chambers of commerce for additional information.

**TWILIGHT DINNERS**  
On alternating Thursdays Turkey Hill Farm in Cape Elizabeth offers evening dinners in its orchard, starting food grown on the farm. July-September. 761-4769, cultivatingcommunity.org

East Conway border. Dinner preceded by a trolley ride to several farms in the Mt. Washington Valley. 800-367-3364 for tickets, fieldsonthesaco.com

**August 27 WELLS CHILIFEST**  
Annual chili and salsa cookoff, sanctioned by the International Chili Society. Winners advance to the World Chili Championship. 646-2451, wellschilifest.com

**August 28 KITCHEN GARDEN DAY**  
An international time for celebrating home harvests. Participants recognize the day in different ways—from

STAFF PHOTO



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## LOVE EMOTICON

### VALENTINE'S FOUR-COURSE DINNER

February 12. Sea Glass Restaurant, Inn by the Sea, Cape Elizabeth. 799-3134, innbythesea.com

### VALENTINE'S DAY GOURMET

February 14 presents plenty of dining opportunities for grubnik couples: Aphrodisiac Tasting Menu at Hugo's, Portland, 774-8538, hugos.net; a special five-course meal at Five Fifty-five, Portland, 761-0555, fiftyfifty-five.com; a special four-course meal at Blue Sky, York Beach, 363-0050, blueskyonyorkbeach.com

### CHOCOLATE FESTIVAL

Choose a dozen samples from 30 decadent chocolate desserts at this family festival, sponsored by Moosehead Lake's Chamber of Commerce. February 20, Greenville's Masonic Hall. 695-2702, mooseheadlake.org

### CHOCOLATE LOVERS' FLING

An afternoon of chocolate delights created by chefs and chocolatiers in York and Cumberland Counties. Proceeds support Sexual Assault Response Services of Southern Maine. April 3, Holiday Inn by the Bay, Portland. 828-1035, chocolateloversfling.org

### CAVIAR DINNER

Champagne and caviar followed by a four-course meal with wine and caviar pairings. Caviar expert Rod Mitchell of Browne Trading Company will be on hand to add to the flavor. October. 775-9090, portlandharborhotel.com

organizing garden tours to hosting home-grown potluck dinners. 956-0606, kitchengardeners.org

### September 4 TOMATO TASTING AND LUNCHEON

Join the Morris Farm's master gardeners on the porch for an heirloom tomato tasting followed by a tomato-filled lunch. 882-4080, morrisfarm.org

### September 8-10 LEWISTON-AUBURN GREEK FESTIVAL

Greek pastries, a taverna, and Greek lunch and dinner. 783-6795, holytrinitymaine.org

### September 11 MAINE APPLE SUNDAY

Visit apple orchards around the state. Check out apple festivals in Alfred, Cornish, Monmouth, Livermore Falls, Manchester, and Farmington. maineapples.org

### PORTLAND HARBOR HOTEL ICE BAR

It's cool to be cool at this ice bar sculpted by artist Jeff Day. Drinks and appetizers by new chef William (Bill) Clinton. January 27-29. 775-9090, portlandharborhotel.com

### LAKES BREWFEST

Down beers from more than 20 different brewers from throughout Maine and beyond. September 24, Point Sebago Resort, Casco. 647-3472, mainelakesbrewfest.com

### ACADIA'S OKTOBERFEST

Cheese and wine pairings and a brewfest. October 7-8. 244-9264, acadiaoktoberfest.com

### September 16 SOIL TO SUPPER

Held at Rippling Waters, a CSA in Standish, the event brings food-lovers right to the source for a late-summer potluck that includes music and agricultural education 2-6:30 p.m. slowfoodportland.org

### September 17 MT. DESERT ISLAND GARLIC FESTIVAL

Chefs, brewers, and garlic growers celebrate the pungent little bulb at Smugglers' Den Campground. 288-0269

### September 23-25 COMMON GROUND COUNTRY FAIR

Participate in discussions of hot topics in farming, gardening, and food preparation, sponsored by MOFGA. Unity. 568-4142, mofga.org

### September 25 PEMAQUID OYSTER FESTIVAL

Slurp only the best oysters at this annual festival. Schooner's Landing Restaurant, Damariscotta. 380-9912

### October 1-10 DAMARISCOTTA PUMPKINFEST & REGATTA

A ten-day homage to all things pumpkin: a sanctioned

pumpkin weigh-off (last year's winner totaled an amazing 1,471 pounds), pumpkin catapulting, pumpkin boat races, pumpkin pie-eating, and a cooking-with-pumpkin contest. 592-6184, damariscottapumpkinfest.com

### October 2 SLOW FOOD MID-COAST MAINE AMERICAN HARVEST PICNIC

Celebrate rare foods grown by local farmers and prepared by area chefs. Apple pie contest, and cider pressing. Morris Farm, Wiscasset. 882-4080, morrisfarm.org

### October 9 OPEN CREAMERY DAY

Award-winning Maine cheesemakers offer samples, and cheesemakers around the state invite you to visit their operations. mainecheeseguild.org

### October 15-16 YORK HARVESTFEST

A roasted ox and bean-hole beans—who can refuse? 363-4422, gatewaytomaine.org

### October 29 or 30 GREAT MAINE APPLE DAY

Workshops on cider and wine making, cooking with old-time recipes, apple art, and tasting of heirloom varieties. Common Ground Educational Center, Unity. 568-4142, mofga.org

## BUZZ

### BREWFEST

Maine brewers provide a traditional German brewfest. October. York. 363-4422, gatewaytomaine.org

### BREWERS' FESTIVAL

Meet Maine's award-winning brewmasters and sample their creations. Includes the popular "Dinner with the Brewers," a multi-course meal with beer pairings. November 5, Portland Expo Center. learnyourbeer.com

### BREWERS' WORKSHOP

Brew a pale ale and learn how to bottle your own home brew. November 29. Morris Farm, Wiscasset. 882-4080, morrisfarm.org

### SPIRIT TASTINGS

Spirit tastings the last Wednesday of every month. The Salt Exchange, Portland. 347-5687, thesaltexchange.net

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## CUISCENE

### Fall Fantasies

#### MAINE FARE

A three-day, September celebration of Maine's culinary harvest with panels, tastings, classes, films, dinners, and a marketplace featuring an array of local artisanal products. Camden. mainefare.com

#### ANNUAL GRAND VIEW FARM DINNER

Staffs of Cinque Terre and Vignola jointly create this meal in September. Grand View Farm, Greene. 347-6154, cinqueterremaine.com

#### MAINE SALMON FESTIVAL

Eastport heats up in September with a community potluck "pie party" featuring savory and sweet pies, a chowder lunch, and a grilled salmon dinner. Other events include a salmon cooking demonstration and juried vendor competition selling smoked salmon and other treats. 853-2300, eastport.net

#### TWENTY-MILE MEAL

Local culinary superstars craft tastings from ingredients grown, raised, or landed at the Turkey Hill Farm in Cape Elizabeth or within a 20-mile radius. October. 761-4769, cultivatingcommunity.org

#### FOLIAGE, FOOD, AND WINE FESTIVAL

Chefs and food producers invite you to sample their best treats on scenic Blue Hill peninsula in mid-October. 374-3242, bluehillpeninsula.org

#### November 12 SAVOR THE FLAVOR

This progressive dinner in Old Orchard Beach goes from restaurant to restaurant for a six-course meal and then in reverse for drinks. 281-2114, oob365.com

#### November 19 GREEK HOLIDAY BAZAAR

Greek food is the main attraction at this gathering, where you can get a hot meal or holiday gifts for food-loving friends. St. Demetrios, Saco. stdemetriosmaine.org

#### November 26-December 24 TASTE OF BETHEL

Sample specialties of local chefs. bethelsemaine.com

#### December 2-11 CHRISTMAS PRELUDE

A week of festive fare, including champagne receptions, roasted chestnuts at the monastery, and holiday table-setting tips. Kennebunkport. christmasprelude.com

#### December 3 CHESTER GREENWOOD DAY

The Farmington fellow who invented the earmuff is remembered with chili and gingerbread house contests. 778-4215, franklincountymaine.org

#### December 3 SHAKER CHRISTMAS FAIR

Homemade, Shaker baked goods, including Brother Arnold's famous biscuits, cheese, pickles, wreaths, and the famous Shaker oval boxes. New Gloucester. 926-4597

#### December 24 FEAST OF THE SEVEN FISHES

Traditional holiday Italian feast with four courses and seven fishes. Cinque Terre, Portland. 347-6154 for reservations.

### » FRIEND ME

#### MAINE WHOOPIE PIE FESTIVAL

Bakers "from around the country" share their versions of whoopie pie. June 25, Center Theatre, Dover-Foxcroft. 564-8943, centertheatre.org

#### MOXIE FESTIVAL

Created by Maine's own Dr. Augustin Thompson, Moxie is our official soft drink and a cult object for followers who gather for this annual tribute. Includes a contest for the best recipe incorporating Moxie, which was described on its original label like this: "Contains not a drop of Medicine, Poison, Stimulant or Alcohol..." July 8-10, Lisbon Falls. moxiefestival.com



# WINEPAEDIA

## DOUBLE DIAMOND WINE DINNER

Prestigious French wines expertly paired with a five-course gourmet dinner. February 10, Double Diamond Steakhouse, Sugarloaf. 237-4220

## A TASTE OF ITALY

Enjoy the best of Italy at this premier event. Four-course dinner with wines pairings, along with expert wine commentary to benefit Cathedral School. February 11, 7 p.m. Maria's Restaurant, Portland. 772-9232 or 775-1491, cathedralportland.com

## CELLARDOOR WINERY

Learn to identify and evaluate wine flavors and aromas at a "Demystifying the Wine Experience" class, April 13. Also wine-making classes May 28, June 18, and July 9. Lincolnville. 763-4478, mainewine.com

## VINFEST

Grape-stomping, homemade wine competition, wine tastings, cellar tours, dinner, and dancing in the vineyard fields. September 30-October 1. Cellardoor Winery, Lincolnville. 763-4478, mainewine.com

## WINE CAMP

Learning vacation features hands-on wine-making education at Cellardoor Winery in Lincolnville, a cooking class with Lawrence Klang, chef de cuisine at Camden Harbour Inn, a four-day stay at the inn, and a take-home wine-making kit. Mid-October. 800-236-4266, camdenharbourinn.com, mainewine.com

## Sips to Savor Wine Tastings

### BLACK CHERRY PROVISIONS

Every second Saturday, 2-5 p.m. Falmouth. 781-5656, blackcherrymaine.com

### BROWNE TRADING COMPANY

Every third Thursday, 5-7 p.m. Portland. 775-7560, brownetrading.com

### HAVANA SOUTH

"\$10 for 10" wine tastings every third Wednesday, 5:30-8 p.m. Portland. 772-9988, havanamaine.com

### OLD PORT WINE MERCHANTS

Every third Wednesday, 4-7:30 p.m. Portland. 772-9463, oldportwine.com

### RSVP

Every second Wednesday, 4-7 p.m. Portland. 773-8808

### WEST END DELI & CATERING

Every first Friday, 6-8 p.m. Portland. 874-6426, thewestenddeli.com

### WINE WISE TASTINGS

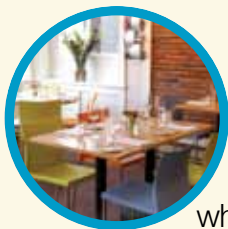
Organized tastings at different venues throughout the year. 619-4630, winewiseevents.com

## Hungry Holidays:

### CHRISTMAS BY THE SEA

Ogunquit's holiday merriment features chowder and chocolate feasts. 649-2939, ogunquit.org

Join the fun! To submit entries and for event updates, visit [portlandmonthly.com/portmag/2010/12/eat-30](http://portlandmonthly.com/portmag/2010/12/eat-30). ■



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