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An Epicurean's Guide to Planet **Maine**

Piping hot and cleverer-than-ever, the 2016 food scene unfolds.

BY CLAIRE Z. CRAMER

Remember when we used to think we couldn't possibly accommodate any more restaurants in this city? It's 2016 now, and rumors already abound that **Lee Farrington** is reopening **Figa** as **LB Kitchen** soon. **Scales** may (allegedly) finally open this winter on Commercial Street. The forces of **Empire** and **OTTO** are cooking up **Hero** (takeout sandwiches in Canal Plaza). **Rhum Tiki Bar** is materializing on Free Street. **Woodford Food & Beverage** is opening this month. And that's just to name a few.

It sounds crazy since they feel like old friends now, but all of these restaurants just opened in 2015: **Abilene**, **Crooners & Cocktails**, **Evo**, **Figgy's**, **Honey Paw**, **Isa**, **Ocho**, **Otherside Deli**, **Portland Patisserie**, **Roustabout**, **Tempo Dulu**, **Terlingua**, **Tiqa**, **Tomaso's**, **Veranda Noodle House**, and **Union**.

OK, 2016, let's see what you've got. →

Eggplant lasagna, in all its sensuous simplicity, is a hit at **Isa** on Portland's Portland Street.



ROCK DOWN TO... Washington Avenue

Suppose it's a cold, dreary mid-week lunch hour. You're winter-weary and hungry. You need a trip to **Washington Avenue**.

"What's good is the diversity," says **Bill Park**, co-owner and chef at **3 Buoys** on the corner of Washington and Cumberland avenues. His four-year-old seafood and sandwich shack—renowned for its **lobster rolls** and the breakfasts it serves seven days a week—is festooned inside and out with nets, buoys, starfish, and a zesty array of hot sauce bottles (dozens). With the tenacity of seagulls, a couple is finishing up a burgers and

fries feast at a corner table. "And the neighborhood's a lot nicer than it used to be."

Half a block away, **Tu Casa** serves a hearty lunch of **Salvadoran food**. "Sit wherever you like," says our smiling hostess, who follows us to a window table and adjust the blinds to admit plenty of daylight. We order a cheese-filled **pupusa** and a platter of **chicken enchiladas** to share, and then settle in with the other patrons to watch soccer beamed in from South America. Our selections arrive, with a dish of shredded cabbage in a bright, vinegary dressing

and jugs of red and green sauce. As he sets down the green, the waiter utters one word: "Hot."

The griddled **pupusa**—a cornmeal pocket—is delicate, and the cheese filling is seductive. Excellent flour tortillas full of hand-shredded chicken and cheese make fine **enchiladas**. We slosh on some of the green. *No kidding 'hot'*—this sauce could cure the common cold! We add more. This adventure for two is less than \$12, including tax.

Time for a trip to **Silly's** to check out the layer cakes of the day. Here, too, a

Epicurean Calendar

JANUARY

21-23 ICE BAR

The 11th annual bacchanal of ice cold fun at **Portland Harbor Hotel** has ice sculptures, an ice luge, fancy cocktails, tasty bites created by local restaurants, and outdoor fire pits to warm you up. portlandharborhotel.com

23 ROBERT BURNS LUNCHEON

The Brunswick Hotel & Tavern is the place for the St. Andrew's Society of Maine's annual birthday bash for Scotland's bard. Buffet lunch, poetry, and **haggis** come with a piper concert. Tartan attire encouraged. mainehighlandgames.org

31 NATIONAL PIE DAY Rockland hosts its 12th annual pie-crazy Sunday. The town's inns, restaurants, and provisioners serve up shepherd's pie, pizza pie, pot pie, pastys, **seafood pie**, glorious galettes, and wine-and-pie pairings. Tickets to the pie parade benefit the Outreach Food Pantry. 596-6611, historicinnsofrockland.com



31 FLANAGAN'S TABLE

This year, the theme is Word Play: The Color Series. First up is Purple. Chefs **Justin Walker** of **Earth** in Kennebunkport and **Thomas Pisha-Duffy** of **Honey Paw** take a turn creating a dinner in this popular monthly dinner party series at Flanagan Farm in Buxton to benefit MOFGA. flanaganstable.com

FEBRUARY

9 CAJUN COOKING CHALLENGE

"**Bayside American Cafe** (formerly Bintliff's) is the reigning champ," says **Dale Robin Goodman** at USM's radio station WMPG. The station's 21st annual delicious Mardi Gras party and celebration hosts local restaurants competing for a people's-choice vote on their



Grazing on Washington Avenue, from left: Pausing for lunch and conversation at Roustabout's bar; a platter of ribs at Terlingua; Tu Casa's rib-eye steak Plato Montanero; a Frisco on the rocks is served with a wink on a "man overboard" signal-flag cocktail napkin at Roustabout; one of Silly's luscious layer cakes.

brisk lunch trade is underway. A couple of women are sharing a towering "Nacho, Nacho Man" platter in the cozily cluttered bar; beer is being poured; Bob Dylan is singing. Cakes—chocolate, pumpkin, coconut—sit on domed pedestals behind the bar. "We make everything here," says the bartender. He points to pint bottles of hot sauce. "That recipe is a secret—Colleen [Kelly, the owner] makes it herself."

This is a make-it-yourself neighborhood. Check out the slats of wood next door at Terlingua that owner Pliny Reynolds salvaged from his

renovation of the space and turned into part of the interior design. "Pliny's an architect," explains bartender Joe Hardy. "He rescued this [poured-concrete] bar from the old El Rayo." He pulls a glass of beer for a patron wearing a Bissell Brothers cap who turns out to be Clayton Norris, owner of C.N. Shawarma food truck, who also moonlights across the street at Roustabout, the newest kid on the block.

We cross the street and somehow resist visiting the tasting rooms at Oxbow or Maine Meadworks—both of which are sandwiched between Coffee by Design—and the chockablock Repurposed antiques and whatnot shop.

One door further, Roustabout—at

once sleek and casual—strikes us as just the place to surrender to cocktail hour. Bartender Kristin Pearson shakes up a "Frisco" with Old Overholt rye and a few dashes of magic bitters from the selection of apothecary bottles lined up on the bar.

Our last stop is Red Sea Eritrean restaurant, where fragrant spices bewitch you at the door. Husband and wife Yemane and Akberet Tsegai are the host and chef co-owners. It turns out, the local Eritrean community is quite small. "Maybe 20 or so," says Yemane. His clientele is, instead, "Americans!"



Cajun dishes. The *bon temps rouler* with a lunch feast of gumbos, etouffées, jambalayas, and live music at noon at USM's Woodbury Campus Center. wmpg.org

9 MARDI GRAS

"It's Mardi Gras," she said, staring pensively out at the falling snow. "I feel nothing." Oh, yeah? Portland's Po' Boys and Pickles on Forest Avenue has the New Orleans

vibe all year, but on Fat Tuesdays, look for specials and music. Or head out of town to Ogunquit for a parade and partying; to Hallowell, the self-proclaimed "Little Easy"; or to Camden's Winterfest, which calls its week-long festival "Maine's Mardi Gras."

12-22 SNOFEST

Moosehead Lake's week-long celebration in Greenville in-

cludes chili and chowder cook-offs with prizes Feb. 12, a chocolate festival with treats and games Feb. 14, and an auction. Chase away your winter blues. mooseheadlake.org

16-19 FLAVORS OF FREEPORT

Food and drink, including pairings and demonstrations, showcase the talents of local chefs at Freeport's

inns and restaurants—ice bar, ice luge, and a barbecue. Shop between bites. freeportusa.com

27 FLANAGAN'S TABLE

Chef Amanda Hallowell of Nebo Lodge on North Haven and David Turin of David's cook up a "Red" themed dinner at Flanagan Farm in Buxton. flanaganstable.com

MARCH

1-12 MAINE RESTAURANT WEEK

Banish your winter blues for good when this annual happening returns for an extended "week." Chefs all over the state aim to dazzle you with clever fixed-price menus. There's an epic breakfast cook-off and a flashy cocktail party. In be-



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tween, you design your own festival by dining out at any of the dozens of participating restaurants. Sleuth the evolving list and the particulars at mainerestaurantweek.com



20 FREE ICE CREAM CONE DAY
"It's an annual tradition," says Lindsay Gifford, and a stampede. Gifford's ice cream flings open ice-cream season with a free cone from 6 to 8 p.m. at all five of their family-owned shops in Skowhegan, Farmington, Bangor, Waterville, and Auburn. "Even if there's a snowstorm. *Especially* if it's a snowstorm, because it still means it's officially spring." giffordsicecream.com

26 CHILI CHOWDER CHALLENGE
Vote for your favorite chili and chowder from over a dozen Augusta restaurants at Augusta Armory. All proceeds benefit the Augusta Children's Center. chilichowderchallenge.com

27 MAINE MAPLE SUNDAY
Another sure sign of spring comes on the fourth Sunday in March, when the state's maple farms open their sugar-house doors and demonstrate the art of turning sap into syrup, with tastings and treats. Find your friendly neighborhood sugar house at mainemapleproducers.com

APRIL

3 EAT THE HEAT CHILI COOKOFF
Sunday River's 25th annual fundraiser weekend benefits Sunday River Community Fund. After the Firefighter's Race, restaurants face off with a Beat-the-Heat chili competition, serving up batches to hungry crowds, with judging and a People's Choice award. sundayriver.com

2-3 PARROTHEAD Birds of a feather flock to Sunday River's food, music, and Margarita Mix-Off among local bartenders, plus a key-lime-pie eating contest. This hugely popular Jimmy Buffett/Key West-themed event is an annual tradition, with a Spam-carving competition and costumes. sundayriver.com

3 CHOCOLATE LOVERS FLING
The highly competitive, meticulously judged by local celebrities, and divinely delicious fund-raiser for SARSSM featuring local chocolatiers moves to the Marriott at Sable Oaks in South Portland for its 30th year. Vote for your favorites in categories including chocolate cake, cheesecake, mousse, fudge, and truffles. chocolateloversfling.org

6 PORTLAND SYMPHONY WINE DINNER & AUCTION Fine wine and beautiful music highlight the 15th edition of this glamorous annual extravaganza, headlined by a multi-course feast at Freeport's Harraseeket Inn. Star chefs **Nathan Nadeau** and **Ken Thomas** from **Fore Street**, **Matt Ginn** of **Evo**, **Josh Berry** of **Union**,

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Woodford F&B co-owners Birch Shambaugh and Fayth Preyer flank executive chef Courtney Loreg. Inserts: Woodford's Corner back in the day, and Loreg's choux puffs. Shambaugh's goal sounds tasty: "A mix between a diner and a bistro."

It looks as if Portland's crop of new restaurants in 2016 is going to be another blockbuster harvest. Count **Woodford Food & Beverage** as first out of the gate in January at 660 Forest Avenue. Owners **Birch Shambaugh** and wife **Fayth Preyer**, above, on either side of executive chef

Courtney Loreg, have remodeled the Woodford's Corner landmark with the jaunty roof line (where Valle's Steakhouse began in 1933) into a sleek new neighborhood hangout. Loreg is a Kansas native who's cooked at Fore Street, Bresca, and Aurora Provisions. "I moved back for the Woodford FB

job...from three years at The Restaurant at Wente Vineyards in Livermore, California... I am definitely excited about getting to work with Maine seafood again." She promises "shellfish with some interesting twists."

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Mike Wiley and **Andrew Taylor** from **Honey Paw**, and the **Harraseeket's Troy Mains** will preside. Maine artists donate art, event tickets, jewelry, getaways, and unusual items to live and silent auctions to benefit the symphony. 773-6128, portlandsymphony.org

16 TOAST ON THE COAST Easter Seals of Maine's annual gala at Portland's waterfront Ocean Gateway is a wine tasting with food from Portland restaurants that features dancing and a silent auction—including a chance for a 7-day trip to Napa wine country. toastonthecoast.com

28 FLANAGAN'S TABLE The theme is "Yellow" when **Krista Kern Desjarlais** of Bresca and **The Purple House** teams with **Josh Potocki** of 158 Pickett Street at Flanagan Farm's popular dinner series. flanaganstable.com

JUNE

6-11 KENNEBUNKPORT FESTIVAL Food, wine, and fine art come together in this event, with special meals prepared by restaurant chefs, and wine and art receptions around the village. 772-3373, kennebunkportfestival.com

12 OLD PORT FESTIVAL Portland's sprawling, melodic, delicious all-day party offers multiple sound stages for jazz, country, folk, and rock music; all manner of children's activities; and many jewelry, crafts, clothing, and tchotchke vendors. Even better, there's a food-stand festival within the festival. Emphasis is on authentic ethnic food from empanadas, curries, dumplings, and noodles to the usual french-fried snacks. portlandmaine.com

17-19 MIDSOMMER CELEBRATION Maine's Swedish immigrants established the northern Maine colony

of New Sweden in 1870. The public is invited every year to join the annual midsummer celebration of Swedish food, music, and dance. maineswedishcolony.info

26 FLANAGAN'S TABLE The theme is "Green," and **Rob Evans** of **Duckfat** and **Masa Miyake** of **Miyake** are the guest chefs this time at Flanagan Farm's popular dinner series. flanaganstable.com

23-25 GREEK FESTIVAL The annual party under the big tent on the corner of Park and Pleasant streets at Portland's Holy Trinity Greek Orthodox Church draws

throng for souvlaki, gyros, moussaka, spanakopita, Greek wine, strong Greek coffee—and heavenly Greek pastries made by tireless Greek church ladies. Dance off the Dionysian feast to live Greek music. 774-0281, holytrinityportland.com

25 MAINE WHOOPIE PIE FESTIVAL Bakers from far and wide bring these much-loved, cream-filled little pucks—in ever fancier flavors from pumpkin to chocolate chip to rootbeer float to blueberry pancake—to Dover Foxcroft to be sampled and judged. Maine Street is blocked off for a day of music, kids' stuff, rides, games, vendors,



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Le Sandwich

Portland's a competitive sandwich town—we know this. But have you tried the **Smokey** biscuit at **Figgy's**? How did chef/owner **Natalie DiBenedetto** (inset, right, at the window of her takeout palace on Walker Street) somehow make the combination of roasted eggplant rounds, smoked gouda, paper-thin slices of red onion, sprouts, and “paprika mayo” on a hot biscuit into the most divine lunch? DiBenedetto flashes her Mona Lisa smile. “A few of my favorite things,” she says.

And how about the **Otherside Deli's Banh Mi** sandwich (inset, bottom right) on Veranda Street? House cured, meaty pork belly on a hot, crisp baguette schmearred with

house-made chicken liver mouse and garnished with the requisite julienned fresh veggies, cilantro, and pickled jalapeno slivers (\$9)? Just perfect. “We cure all our meats here,” says chef/owner **Peter Sueltenfuss**, a fixture in notable Portland kitchens for the past eight years, including at **Fore Street** and **Miyake**, and most recently as executive chef at **Grace**. “And all our meat is from Maine farms. Whole-animal processing and charcuterie is what I'd always been aiming for.” Check out the house-cured corned beef, pastrami and bacon; smoked poultry; and a line of sausages, including the stunning **chicken florentine**.



and, well, makin' whoopie. 564-8943, mainewhoopiefestival.com

JULY

8-10 MOXIE FESTIVAL
Carbonated fun—plus Moxie ice cream, a Moxie recipe contest, Friday night fireworks, Saturday's Mox-

ie parade, a 5K race, music, entertainment—it's a week-end-long celebration of the soda they call “Maine in a bottle” in Lisbon Falls. moxiefestival.com

8-10 GREEK HERITAGE FESTIVAL
A 3-day homage to Greek culture, traditional food,

and folk arts includes live music and dancing in Saco takes place on the grounds of St. Demetrios Greek Orthodox church. The Byzantine architecture of church and stunning iconography inside are well worth touring. 284-5651

9-17 MAINE POTATO BLOSSOM FESTIVAL
The 69th annual homage to Maine's famous tuber takes place in Fort Fairfield when the potato blossoms are in bloom. Races, farmer competitions, mashed potato wrestling, potatoes

cooked up many ways, a lobster and clam bake, contests, pageants, and the crowning of a Potato Blossom Queen. fortfairfield.org

11-16 CENTRAL MAINE EGG FESTIVAL
Pittsfield's annual egg-stravaganza celebrates



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EMBERS

HUNGRY EYE

Epicurean Calendar

chickens and eggs in a big way. The brown egg industry sponsors a parade, street dance, window-painting contest, kids' events, early-bird breakfast, chicken barbecue, egg-lympics, fireworks, and contests for best quiche, cheese-cake, and pie. pittsfield.org

15-17 YARMOUTH CLAM FESTIVAL

Every year, for the past half-century, when the third Friday in July rolls around, it's time to fete the beloved bivalves for three whole days—clams are fried, steamed, chopped into chowders and clam cakes, plus there's a shucking contest, live music, crafts, and a road race. The food stalls are run by volunteers, and your clam-roll lunch supports an array of nonprofit organizations. 846-3984, clamfestival.com

15-17 MAINE CELTIC CELEBRATION

Come celebrate 10 years! On the waterfront in Belfast, enjoy music, food, Highland Games, a Kilted Canter race, and a unique cheese-rolling championship involving entire wheels of the State of Maine Cheese Company's cheeses. mainecelticcelebration.com

20-23 CULINARY SCHOONER CRUISE

Take a cooking vacation at sea aboard the *J&E Riffin* with schooner chef and author Annie Mahle, cooking with vegetables from her own garden and seafood fresh from Penobscot Bay. The cruise repeats August 22-25. 800-869-0604, mainewindjammer.com

24 OPEN FARM DAY

Farms all over the state open their gates to the public for tours on this summer Sunday. Animals for petting, fresh farm produce to sample and shop for—this is an annual chance to experience where Maine food comes from, right at the source. getrealmaine.com; maine.gov

31 FLANAGAN'S TABLE

The theme is "Pink," and the chefs are **Wilson Rothschild** of *Terlingua* and **Anders Talberg** of *Roustabout* at Flanagan Farm's dinner series in Buxton. flanaganstable.com

AUGUST

3-7 MAINE LOBSTER FESTIVAL

Every year, 20,000 pounds of Maine's superstar crustaceans are devoured at Rockland's annual bash. This year, "dedicated volunteers to the community" are honored. There's a big parade, a seafood cooking contest for amateur chefs, kids' events, a road race, arts and crafts, and the coronation of the festival Sea Goddess. The harbor setting on Penobscot Bay is hard to beat. 596-0376, mainelobsterfestival.com

7 **FLANAGAN'S TABLE** The theme is "Black," and they're calling it the "Sous Chef Dinner" this month at Flanagan Farm's popular

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BRAVO!

Portlanders first discovered **patatas bravas**—the tasty Spanish tapa made from chips or small wedges of potato—fried, subtly seasoned, and drizzled with spicy aioli—at **Local 188**. An addictive version appears on Tapas Mondays at **Lolita**. Most recently, we struck gold at **Abilene** in Woodford's Corner. Chef-owners **Anna Connolly** and **Travis Colgan** turn hand-cut wedges (with skins still on) into crisp-edged, tender transcendent **papas bravas** draped in roasted red pepper aioli (above).

Adieu, poutine!

dinner series in Buxton. flanaganstable.com

5-7 PLOYE FESTIVAL AND MUSKIE DERBY

PLOYES Ployes are the traditional buckwheat pancakes of the exiled Acadian French who settled northern Maine, and muskies are the local game fish. They intersect in a food/cultural/fishing event every summer in Fort Kent. 834-5354, fortkentchamber.com

12-15 ACADIAN FESTIVAL

The founding Acadian families who first settled the St. John Valley hold a family reunion every summer for one of the families. The public is invited to the concurrent festival of events that celebrate traditional food, crafts, music, cultural displays, a parade, and "Party du Main Street." acadianfestival.com

20 HIGHLAND GAMES

The Topsham Fairgrounds is the place for the annual celebration of Scots culture. See Highland dancers, pipe bands, sporting events, dog trials, and a chance to feast on Maine-made haggis. Wear plaid and come hungry. mainehighlandgames.org

27 WELLS CHILIFEST International Chili Society-sanctioned, juried competitions in the red, verde, and salsa categories for serious

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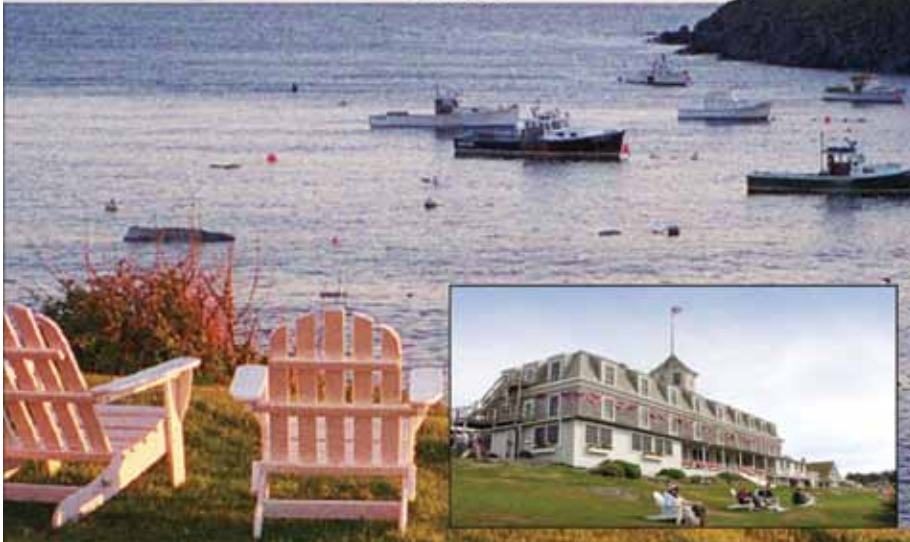
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competitors. At the same event, you'll find the Chilifest's own People's Choice amateur contest. Anyone can enter, and there are no rules about ingredients. A people's-choice vote determines the winner. Cash prizes, lots of spice. 646-2451, wellschilifest.com

SEPTEMBER

9-11 **MOUNT DESERT ISLAND**

GARLIC FESTIVAL The Smuggler's Den Campground turns into something of a garlic Woodstock. Area restaurants serve gourmet garlic creations, including garlic bread, garlic burritos, garlic brownies, and garlic cotton candy. Festival co-founder and party-guy **Frank Pendola** sells his "artisanal barbecue." Many farms participate in the farmers' market; arts and crafts vendors set up their wares; and musicians and brewers add to the fun. nostrano.com

17 **HARVEST FEST & CHOWDER**

COOK-OFF This autumn celebration of the start of fall foliage season includes two cookoffs—chowder and apple pie—along with vendors, farmers, crafts, and music. For 18 years, this annual attraction has been a big draw for the Bethel village common on the third Saturday in September. 824-2282 bethelmaine.com

23-25 **COMMON GROUND**

COUNTRY FAIR It's the Earth Mother of Maine's agricultural fairs, sponsored by the Maine Organic Farmers and Gardeners Association. Organic food vendors, cooking demonstrations, folk arts, and talks by chefs, farmers, and fishermen about growing, preserving, storing, and preparing local organic produce, livestock, and seafood. 568-4142, mofga.org

OCTOBER

6 **SIGNATURE CHEF AUCTION**

The annual elegant event for the March of Dimes "takes place upstairs at **DiMillo's** on Portland's

FROM LEFT: COLIN SARGENT



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HUNGRY EYE

Bistro Sorti & Hola, Ocho

She's gotta move: We gaze for the last time from **Petite Jacqueline's** picture window on Longfellow Square (left) on New Year's Eve. Owners **Steve** and **Michelle Corry** promise Petite will return in a new space this spring. In the meantime, **OTTO Pizza's** marketing manager, Eric Shepherd, confirms that **OCHO**, their creative-burrito offspring, will move into Petite's vacated space on State Street. "We realized the concept behind OCHO is probably bigger than the space it's in now [at 654 Congress Street]. We'd like to provide a lot more interesting ingredients, with plenty of space to eat, and a bar." OTTO's owners **Mike Keon** and **Anthony Allen** keep busy. They're also forging into the Back Cove/outer Forest Avenue neighborhood, with a full-service OTTO restaurant to open at 250 Read Street, and expanding their Yarmouth space.

Long Wharf," says event coordinator Rebecca Spear. "It's a great sampling from local chefs. We expect **Elsmere BBQ**, the **Frog & Turtle**, and DiMillo's chef **Melissa Bouchard** and plenty of others." Wine and dine and then bid on silent and live auction goods. "The chef's tasting dinners as auction items are really popular." 289-2080, marchofdimes.com/maine

1-10 DAMARISCOTTA PUMPKINFEST & REGATTA This is the ultimate pumpkin celebration—there's a pumpkin boat regatta, a pumpkin derby, pumpkin hurl and catapult, kids' events, pumpkin pie eating contest, pumpkin pancake breakfast, pumpkin carving, a pumpkin parade. The professional growers' competition has \$10,000 in prize money. damariscottapumpkinfest.com

2 FLANAGAN'S TABLE It's October, so the theme is "Orange." Chef power-couple **Ilma Lopez** and **Damian Sansonetti** of **Piccolo** and **Blue Rooster** join Andrew Taylor and **Michael Wiley** of **Hugo's** in Buxton at Flanagan Farm's popular dinner series. flanaganstable.com

1 CHOWDAH CHALLENGE Freeport's Fall Festival weekend is all about art and music and food, including this competition in which area restaurant chefs compete for brag-



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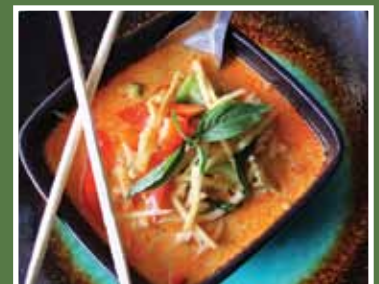
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- ★★ 2 Stars: Careful
- ★★★ 3 Stars: Adventurous
- ★★★★ 4 Stars: Native
- ★★★★★ 5 Stars: Showoff



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HUNGRY EYE

Epicurean Calendar

ging rights to the best seafood chowders. Taste all the entries and vote for your favorites as you benefit Freeport Community Services. At L.L. Bean's Discovery Park in Freeport. 865-3985, freeportusa.com

9 **OPEN CREAMERY DAY** Cheese makers around the state invite you to tour and taste their wares. Maine has more than 70 licensed cheese makers (second only to New York state)—and many have won awards. Here's your chance to check out the cheese scene. See mainecheeseguild.org for the list of participating creameries.

15 **YORK HARVESTFEST**



DINE AROUND TOWN VIA TROLLEY

"These turned out to be so popular that we're already planning the 2016 schedule," says coordinator Nicki Bean, of the successful **progressive dinners**—via trolley—the **Nonantum Resort** runs at some of Kennebunkport's most popular restaurants. "You start and finish here at the Nonantum with a champagne toast. The first two stops are appetizers, then an entree stop. Dessert is back here. The \$95 ticket covers one course and one drink and the gratuity at each stop." Stops may include **Salt + Honey**, **Old Vines Wine Bar**, **Craft Cocktails & Kitchen**, **One Dock Prime**, **Stripers**, **Bandaloop**, **Jillyanna's Wood-fired Kitchen**, and **Ocean** at the **Cape Arundel Inn**. All this and you never have to give a thought to parking. "Our progressive trolley dinners are always on Sunday nights, during the shoulder seasons and on right through Christmas Prelude." Check nonantumresort.com for the first dates in late spring.

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16 GREAT MAINE APPLE DAY

Explore the history and variety of Maine apples through apple cooking, cider-making, art, tree care workshops, and tastings of some of Maine's rare and heirloom apples at the Common Ground Educational Center in Unity. Farms around the state invite you to pick your own. 568-4142, mofga.org

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nosh

Pronunciation: \nash\

Yiddish, To snack or eat on the sly

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HUNGRY EYE

Epicurean Calendar

Virgil Morse would run a classified ad in the *Lincoln County News*: “Kraut’s ready.” Nowadays, the fresh sauerkraut at Morse’s in Waldoboro is produced almost year-round, but owners David Swetnam and Jacque Sawyer still run the little November ad—they’re happy to perpetuate the perception that autumn is kraut season, as it was when Virgil first started fermenting his fall cabbage crop into legend in 1918. The kraut can be found in many Hanafords and neighborhood groceries; it’s on the menu at Moody’s and at Fore Street. And Morse’s on Route 220 is a lot more than a kraut shop—it’s a destination, with a European market, an extensive deli, and a German deli/restaurant. To this day, Morse’s sauerkraut is only sold fresh, never canned or bottled. 832-5569, morsessauerkraut.com

19 LE BEAUJOLAIS NOUVEAU EST ARRIVÉ An annual event that begins with a pressing of the gamay grape in a few designated French villages every autumn turns into a *Beaujolais nouveau* event at a zillion restaurants around the world on the third Thursday in November. Celebrate in Portland at the **Little Tap House**, **MJ’s Wine Bar**, and **Portland Patisserie**.

DECEMBER

3 FLANAGAN’S TABLE

The theme is “White.” Chef **Larry Matthews** of **Back Bay Grill** collaborates with chef Jason Williams from the Well at the year’s final feast at Flanagan Farm’s popular dinner series in Buxton. flanagantable.com

3 EARMUFF DAY Better known as Chester Greenwood Day, this ice blast is in Farmington, hometown of the native son who invented earmuffs there in 1873 at the age of 15 when his ears got cold while ice skating. He’s celebrated every December on the first Saturday, with a parade and day of festivities that include gingerbread house and chili competitions and an earmuff fashion show. franklincountymaine.org

2-4 & 9-11 CHRISTMAS PRELUDE Kennebunkport’s wonder-filled holiday celebration lasts two weekends in December, with candlelight caroling, holiday shopping with refreshments, special restaurant meals, Christmas decorations, hot chocolate, crafts, a tree lighting and the arrival of Santa via lobster boat. christmasprelude.com ■

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