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Hunger *II* Games

One enchanting state, 365 days of cuisine excitement.

BY CLAIRE Z. CRAMER

We love new-restaurant anticipation in Portland. This year promises fresh surprises from proven winners. The return of Stephen Lanzalotta and his Sicilian Slab to the former Portland Public Market building at the corner of Cumberland Avenue and Preble Street has as much buzz as the mystery surrounding a new venue for Guy and Stella Hernandez to replace their popular Bar Lola. Miyake Diner will open at the original tiny Miyake storefront on Spring Street. Two doors down from the Diner, watch for dumplings.

"Have you ever been to a dumpling house?" asks Cara Stadler, chef/owner of the Asian-fusion runaway hit restaurant Tao Yuan in Brunswick. "China's full of them. It's not dim sum—they're much less elaborate. We'll serve them steamed, fried,

and boiled, very traditional but with creative fillings." She's talking about her as-yet-unnamed dumpling house to open this spring at the corner of Park and Spring streets, the present location of West End Deli. "We'll do our riff on, say, chicken ca-

"This was really fun," says chef Shannon Bard of Zapoteca, shown above at the international food dinner at Harvest on the Harbor in October. "We heard there was going to be other Mexican food so we decided to make a splash with roast suckling pig tacos with *achiote habanero* sauce. The Mexican way is to use the whole animal—we make stock for *posole* (soup) with the head. But that night, everyone was fighting for the *dicharrones*, the cracklings!"

Catch Bard's nose-to-tail talents at Zapoteca at 505 Fore Street, at the October 3 Signature Chef gala for the March of Dimes, and at a new Spanish restaurant she and husband Tom Bard plan to open in Portland this year.

Cara Stadler Tao Yuan

shew hoisin or kung pao chicken, but as dumpling fillings."

Stadler, 26, started cooking in restaurants when she was 16. "I spent four years cooking in Asia—Beijing, Shanghai, and Singapore—and one in Paris." Her style of cooking at Tao Yuan layers Asian and European flavors and methods with local produce and meat. "We go to farmers' markets four times a week and I get my fish right at the dock. My grandparents were both born in Shanghai, but my mother, Cecile, is American-born. We cooked together in China, and her recipes are amazing. She's not in the kitchen at Tao Yuan, but she's the nuts and bolts of the business."

And what becomes of West End Deli and its tasty takeout sandwiches? "Look for us to open in the former Gleason Fine Art Gallery at 545 Congress by the end of January," says owner Nancy Arnold. "It's a great spot. We'll have more room for specialty foods—cheese, meats, pastries."

OK, 2014, here we go.



Kilts, Haggis, Poetry, Whisky!

JANUARY 25 ROBERT BURNS DINNER

There will be kilts. The Inn at Brunswick Station's third annual birthday bash for Scotland's bard comes with all the trimmings. "The haggis is brought in with bagpiping; everyone toasts with a wee dram of Scotch, and then we cut into it," says Tavern chef Kevin Cunningham. "Haggis is actually good, it's got a nice cured, meaty flavor, with oats and sage." Cunningham's feast includes Scotch eggs, cock-a-leekie soup and "bubbling jock," a turkey dinner. And "there's a lot of poetry." 837-6565

JANUARY 25 ROBERT BURNS DAY IN PORTLAND

"The party is at Portland & Rochester," says bon vivant and wine-guy Ned Swain of Devenish Wines. Verses will be recited, whisky will be quaffed, and the pub fare will be festive. "The Rosemont Market is making us a haggis, and special scotches will be offered." Watch for details on portlandfoodmap.com and at 118preble.com

JANUARY 23 - 25 ICE BAR

The 10th annual bacchanal of ice cold fun at the Portland Harbor Hotel features ice bars, ice sculpture, an ice luge, fancy martinis, and tasty bites created by local restaurants—and outdoor fire pits to warm you up. portlandharborhotel.com

JANUARY 26 NATIONAL PIE DAY

Rockland hosts its 10th 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 whoopie pies. Tickets to the pie parade benefit the local Outreach Food Pantry. 596-6611, historicinnsofrockland.com

JANUARY 26 FLANAGAN'S TABLE

Portland chef Masa Miyake takes his turn creating a dinner in this popular monthly dinner party series at Flanagan Farm in Buxton to benefit Maine Farmland Trust. flanaganstable.com

FEBRUARY WILD THINGS AT THE HARRASEEKET

It's a tradition—Chef Eric Flynn at Freeport's Harraseeket Inn goes wild for game all month long. Nightly specials may include quail stew or pheasant pot pie in the dining room, buffalo meatloaf, and venison or moose burgers in the Broad Arrow Tavern. 800-342-6423, harraseeketinn.com

FEBRUARY 15 - 22 SNOFEST

The Moosehead Lake region's week-long celebration in Greenville includes chili and chowder cook-offs with prizes, a pancake breakfast, a chocolate festival with treats and games, and an auction. Just the thing to warm you up. 695-2702, mooseheadlake.org

FEBRUARY 18 LOCAL FOODS NETWORKING BREAKFAST

Portland's Local Sprouts invites any and all passionate locavores to come together and talk over homemade breakfast, every third Tuesday of the month, 899-3529

FEBRUARY 21 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. The bonus is all the shopping you can fit in between bites. freeportusa.com

FEBRUARY 23 FLANAGAN'S TABLE

Chef Justin Walker of Earth in Kennebunkport cooks up a dinner at Flanagan Farm to benefit Maine Farmland Trust. flanaganstable.com

MARCH 1 - 10 MAINE RESTAURANT WEEK

Banish your winter blues for good when this annual happening arrives for the sixth consecutive year. Chefs all over the state set out dazzle you with clever fixed-price menus. The 10-day week starts with a lavish breakfast cook-off and ends with a great big cocktail



FROM LEFT: COURTESY OF HIGHLAND SCOTCH; MEAGHAN MAURICE(3); WIKICOMMONS; MOIRA QUINN



"I love dumplings," says Chef Cara Stadler of Brunswick's Tao Yuan. "Very traditional, very casual, eat in and take out." She'll open a traditional dumpling house in Portland this spring in the storefront currently housing the West End Deli, which is moving to bigger digs on Congress Street. Shanghai-trained Stadler's pan-fried dumplings at Tao Yuan, above, are prettier and tastier than your average potsticker.

HUNGRY EYE



DAY-BOAT DELIGHT

The season is now underway for Maine's 70-day winter harvest of huge, tender, day-boat scallops. Huge and sweet, they are coveted by discerning scallop-hounds. The first of the season were \$18.99 per pound shucked at Harbor Fish.

"One way we do them is *a la plancha*—seared on a really hot flat cast-iron surface so they caramelize quickly and seal in the juices," says John Floyd, in the kitchen at Boone's Fish House. "Then we have six sauces to choose from. The bacon jam's fantastic with scallops, and so is the sage-caper vinaigrette."

"We serve them as sashimi and we grill them *teppan* style," says Sean McCarthy at Yosaku. "We also broil them with shizhimi spice powder and then turn them into really great spicy scallop rolls."

party. In between, you design your own festival by dining out at any of the dozens of participating restaurants. Check out the list and the particulars at mainerestaurantweek.com

MARCH 4 CAJUN COOKIN' CHALLENGE

WMPG's 19th annual delicious Mardi Gras party pits local restaurants competing for a people's choice vote on their Cajun dishes. (Last year the Great Lost Bear and Bayside Bowl tied for top honors.) The *bon temps rouler* with the lunch feast and live music at noon on Fat Tuesday at USM's Woodbury Campus Center. wmpg.org



Summertime Means Berry Festivals

Among Maine's seasonal fruits, strawberries signal the official start of summer and blueberries are the late-summer reward for home bakers. The jams! The pies! The pancakes! If you don't bake, find yourself a small-town diner and show up for breakfast. If you do, don't forget to check your local farmers' market. If you want to have fun, seek out a festival.

There's a strawberry festival in New Gloucester June 23, and the Farm Alliance of Cape Elizabeth will hold its third annual collective festival June 27-28. Then there's South Berwick and Cornish on June 30. The ripening and the festivals continue up the mid-coast into early July.

The largest of Maine's blueberry festivals is in Machias (August 15 to 17); it features cooking contests for best blueberry pancakes, donuts, and wine, plus a pie eating contest. (machiasblueberry.com) Find other blueberry festivals in towns all over the state, including Kennebunk July 28, Rangeley August 21, Wilton August 1-2 and at the Union Fair August 16-23.



MARCH 4 MARDI GRAS

"We always have a party," says Peter Zinn at Portland's Po' Boys and Pickles. His Forest Avenue eatery has the New Orleans vibe all year, but on Fat Tuesdays "We run specials and there's live music; it's cool." 518-9735, poboysandpickles.com

MARCH 14 FREE ICE CREAM CONE

"Oh, it's definitely an annual tradition," laughs Lindsay Gifford. And a stampede—when Gifford's ice cream marks the opening of 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

MARCH 22 CHILI CHOWDER CHALLENGE

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



MARCH 23 MAINE MAPLE SUNDAY

Another sure sign that spring really is here comes on the Sunday when the state's maple farms open their doors to the public and demonstrate the art of turning sap into syrup. There are always tastings and treats. Find your friendly neighborhood sugar house at mainemapleproducers.com

MARCH 23 FLANAGAN'S TABLE

Chef Peter Sueltenfuss of Grace presides over dinner at Flanagan Farm to benefit Maine Farmland Trust. flanaganstable.com

MARCH 26 PORTLAND SYMPHONY WINE DINNER & AUCTION

The 13th annual edition of this celebrity chef extravaganza includes a multi-course feast with Greek wines from Crete at Freeport's Harraseeket Inn. This year's chefs include Eric Flynn of the Harraseeket, Mitchell Kaldrovich of Sea Glass at the Inn by the Sea, Sam Hayward of Fore Street, Niko Regas of Emelitsa, and Damian Sansonetti of Piccolo. Maine artists and businesses donate art and unusual items to the live and silent auctions to benefit the symphony and it's always quite a night. 773-6128, ext. 318, portlandsymphony.org



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Chris Gould Central Provisions

Chris and Paige Gould at the choice Old Port location of what will soon be Central Provisions. Gould's yellowfin tuna (below) with radish, mustard, and sesame reflects the international style he favors.

"I call it a true American restaurant, meaning food from around the world but in a newly evolving style," says chef Chris Gould, who, with his wife Paige, is about to open Central Provisions in the Old Port. Think international small plates.

The Bethel native and his wife, both 30, know from international. He completed a three-year apprenticeship program at the Balsams resort in New Hampshire and later learned the fine points of sushi and crudo from chef Ken Oringer in Boston. Paige Gould is a C.I.A. graduate and will be Central Provisions' general manager.

"We'd been looking for a space in Portland for a while and then this building came up lease-free so we bought it." It's on the choice corner of Fore, Dana, and Wharf streets, hard to beat. "Construction can be a little unforgiving, but we intend to open by the end of January. There'll be a bar downstairs with stools and Barcelona-style stand-up tables. Up on Fore Street, there'll be tables and a bar."



MARCH 30 ANNUAL CHILI COOKOFF

Sunday River's 24th annual fundraiser weekend, this year for Maine Adaptive Sports & Recreation, watch area restaurants face off with a chili competition, serving up batches to the hungry crowds, with judging and a People's Choice award. sundayriver.com

APRIL 3 TOAST ON THE COAST

Easter Seals of Maine's annual gala at Portland's waterfront Ocean Gateway is a wine tasting with food from many Portland restaurants that features dancing and a silent auction—all to benefit area charities that support the disabled. maine.easterseals.com

APRIL 4-6 PARROTHEAD FESTIVAL

Food, music, and a Margarita Mix-Off among local bartenders—think Key West only in Newry with snow. This hugely popular Jimmy Buffett-themed event is an annual tradition, with a Spam-carving competition and costumes. sundayriver.com

APRIL 6 FLANAGAN'S TABLE

Chef Steve Corry of Five Fifty-Five and Petite Jacqueline takes a turn making dinner at Flanagan Farm to benefit Maine Farmland Trust. flanaganstable.com

APRIL 7 CHOCOLATE LOVERS FLING

The highly competitive, meticulously judged, and divinely delicious fund-raiser event for SARSSM returns to Portland's Holiday Inn by the Bay for the 28th year, featuring 10 local chocolatiers. Vote for your favorites in the categories of chocolate cake, cheesecake, mousse, fudge, and truffles. 828-1035, chocolateloversfling.org



A BRIGHT GREEN RITE OF SPRING

We know we're out of the woods and free from winter when those curly little fiddleheads appear in May. The harvesting and consumption of Maine's native ostrich fern is a tradition that began with the Wabanaki native people; the violin's neck shape of the coiled young shoots appears in native carved art.

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Wine 101

Tastings are here to stay; they're free, they're fun, and they're a great opportunity to learn. Most post the particulars on Facebook shortly before the day of the event.

JUNE 2 - 7 KENNEBUNKPORT FESTIVAL

Food, wine, and fine art come together in this event. Special meals are prepared by many Maine restaurant chefs, and there are wine and art receptions around the village. 772-3373, kennebunkportfestival.com

JUNE 8 OLD PORT FESTIVAL

Portland's sprawling, melodic, delicious all-day party offers multiple sound stages for jazz, country, folk, and rock music; all sorts of children's activities; and many jewelry, crafts, clothing, and tchotchke vendors. And there's a food-stand festival within the festival. Emphasis is on authentic ethnic foods from many lands—empanadas, curries, noodles, poutine—plus familiar domestic noshes. portlandmaine.com

JUNE 20 - 22 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

JUNE 19 - 22 LA KERMESE

The annual *Franco Americaine* festival has been the signature happening in the downtowns of Biddeford and Saco for more than 30 years. It began as a celebration of Franco food, crafts, dance, and music, but has broadened its cultural scope over the years. lakermessefestival.com

JUNE 26-28 GREEK FESTIVAL

The annual tented bazaar on the corner of Park and Pleasant streets at Portland's Holy Trinity Greek Orthodox Church draws throngs for souvlaki, gyros, moussaka, spanakopita, Greek wine, strong Greek coffee—and authentic Greek pastries made by energetic Greek church ladies. Dance off the Dionysian feast to live Greek music. 774-0281, holyltrinityportland.com

JUNE 28 MAINE WHOOPIE PIE FESTIVAL

Many bakers from far and wide bring thousands of these much-loved, cream-filled disks—in flavors from strawberry to pumpkin to chocolate chip—to Dover Foxcroft to be sampled

and judged. Maine Street is blocked off and turned over to a day of music, kids' stuff, rides and games, vendors, and snacking. 564-8943, mainewhoopiepiefestival.com

JULY 11 - 13 MOXIE FESTIVAL

Carbonated fun—and Moxie ice cream, a Moxie recipe contest, Friday night fireworks, Saturday Moxie parade, 5K race, music, entertainment—it's a weekend-long celebration of the soda they call "Maine in a bottle" in Lisbon Falls. moxiefestival.com

JULY 11-13 GREEK HERITAGE FESTIVAL

A 3-day homage to Greek culture, traditional food, and folk arts including live music and dancing, in Saco on the grounds of St. Demetrios Greek Orthodox church. The church is a distinctive Byzantine replica filled with iconography, and is well worth a tour. 284-5651

JULY 12 - 20 MAINE POTATO BLOSSOM FESTIVAL

The 67th 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. 472-3802, fortfairfield.org

JULY 14-19 CENTRAL MAINE EGG FESTIVAL

Pittsfield's annual egg-stravaganza celebrates chickens and eggs in a big way. The brown egg industry sponsors, with 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

JULY 18 - 20 YARMOUTH CLAM FESTIVAL

Behold the beloved bivalves for three whole days—clams are fried, steamed, chopped into chowders and clam cakes, and there's a shucking contest. The food stalls are run by volunteers and your clam roll lunch supports an array of non-

Aurora Provisions, Portland
Usually two per month, Thursday evenings
871-9060, auroraprovisions.com

Black Sheep Wine Shop, Harpswell

Usually two per month

725-9284, blacksheepwine.com

Bow Street Market, Freeport

At least one per month

865-6631, bowstreetmarket.com

Browne Trading, Portland

Monthly, 1st & 3rd Saturdays

775-7560, brownetrading.com

The Clown, York

Monthly, 2nd Friday

351-3063, the-clown.com

Cork & Barrel, Falmouth

Dates vary; check website or join email newsletter

781-7955, mainecorkandbarrel.com

Downeast Beverage, Portland

Usually 2 or 3 per month

828-2337, downeastbeverage.com

Leroux Kitchen Monthly,

1st Saturdays beginning Feb. 1

553-7665, lerouxkitchen.com

Old Port Wine & Cigar, Portland

Monthly, 3rd Wednesday of the month

772-9463, oldportwine.com

Perkins & Perkins, Ogunquit

646-0288, perkinsandperkins.com

Rosemont Markets, Portland & Yarmouth

At least 2 per month, days vary

774-8129, rosemontmarket.com

Treats, Wiscasset

At least once a month

882-6192, treatsofmaine.com

West End Deli, Portland

Monthly, first Fridays

874-6426, thewestenddeli.com

The Wine Seller, Rockland

At least one per month

594-2621, thewineseller.biz



FROM LEFT: MEAGHAN MAURICE; FROMWAY.COM



HUNGRY EYE

GOOD TIMES & GOAT CHEESE IN GRAY

Ten Apple Farm in Gray hosts Sunday hikes—a two-mile loop on woodland trails with Karl Schatz and Margaret Hathaway's herd of Alpine goats at on Jan. 11 & 25; Feb. 9; April 6; May 10; June 7 & 14. "Along the way, we'll talk about goats as pack animals and you'll learn a thing or two about raising and caring for them. After the hike, try your hand at goat milking and sample the farm's chèvre back at the farmhouse," Says Hathaway. She and Schatz, author and photographer of *The Year of the Goat* and *Living With Goats*, also host a bread-baking workshop on March 22 and a day of cheese-making on May 18. Experience family homesteading first-hand. 657-7880, tenapplefarm.com.



Good things come in threes



profit organizations. 846-3984, clamfestival.com

JULY 18 - 20 MAINE CELTIC CELEBRATION

On the waterfront in Belfast, there is 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

JULY 27 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



"The diner will be an *izakaya*, Japanese pub-style menu," says William Garfield, co-owner of Portland's soon-to-be third Miyake restaurant, this one on Spring Street. "Think Japanese tapas. Just 16 seats at a bar and communal table, it'll be a traditional Japanese neighborhood pub." Above, server Kathleen Keister at Pai Men Miyake on Spring Street, where the focus is noodles, sushi, and steamed buns.

sample and shop for—this is an annual chance to experience where Maine food comes from, right at the source. getrealgetmaine.com, maine.gov

JULY 27 FESTIVAL OF NATIONS

Portland's Deering Oaks Park is the place for this colorful showcase of Maine's ever-expanding cultural diversity. A day of food, dance, music, crafts, and exhibits representing more than 60 countries and a great time to venture out of your culinary comfort zone and take a taste of the wider world. portlandmaine.com

JULY 30 - AUGUST 3 MAINE LOBSTER FESTIVAL

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HUNGRY EYE

star crustaceans are devoured at Rockland's annual bash. There's a big parade, a seafood cooking contest for amateur chefs, kids' events, road race, arts and crafts, and coronation of the festival Sea Goddess. The harbor setting on Penobscot Bay is hard to beat. 596-0376, mainelobsterfestival.com

AUGUST 8-24 MADAWASKA ACADIAN FESTIVAL AND CONGRESS

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

Main Street." The festival overlaps with the 2014 World Acadian Congress to be held at venues throughout the St. John Valley. It's expected to host 100 family reunions and attract 50,000 visitors. The Acadian Congress has convened only four times previously in its 20-year history; it encompasses seminars and events addressing the future of the Acadian people and culture, and the history of "Le Grand Derangement." This diaspora—the expelling of the Acadians from Maritime Canada in the mid-1800s—led to separate Acadian enclaves in Quebec, Maine, and Louisiana. The Congress and the attendant food and musical events are not limited to those of Acadian heritage, though. Everyone is welcome

at this cultural celebration. 728-7000, greater-madawaskachamber.com

AUGUST 8-10 PLOYE FESTIVAL AND MUSKIE DERBY

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 combination food/cultural/fishing event every summer in Fort Kent, and this year they'll be part of the World Acadian events in August in the St. John Valley. 834-5354, fortkentchamber.com

AUGUST 16 HIGHLAND GAMES

The Topsham Fairgrounds is the place for

(Continued on page 77)



Greek gets chic

Demos Regas, chef and co-owner of Portland's elegant Emilitsa, shares a little wine with Margarita Martinez, host of *Neighborhood Kitchens*, Boston's WGBH-TV's roving food show, after demonstrating the fine points of making Greek mezethes. Greek Independence Day is March 25, if you'd like a reason to indulge in impeccable lamb or seafood with Greek wine at Emilitsa. Or enjoy Regas's sous-chef son Niko's cooking at the annual Portland Symphony Wine Dinner (see calendar above March 26) or in the TV episode: <http://www.wgbh.org/programs/Neighborhood-Kitchens-1859/episodes/A-Visit-to-Emilitsa-in-Portland-Maine-47380>



Master Class

Learn something new and feel like a chef—winter and spring are prime time for cooking classes of all sorts. Here, fruit tarts receive garnishing dabs of cream at Stonewall Kitchen's busy cooking school in York. See below for particulars on this and other cooking classes, both demonstration-style and hands-on.

Appleton Creamery wins awards for its cheese; owners Brad and Caitlin Hunter offer winter classes beginning in January in home cheese making, exploring French cheeses, cow's milk cheese, and basic goat cheese making at their Appleton farm. appletoncreamer.com

Black Tie Company in Portland offers evening cooking classes January to May in their professional kitchen. Learn to make fresh pasta, macaroons, tamales, and other exotic fare. blacktieceo.com

Five Seasons Cooking School Lisa Silverman has been teaching macrobiotic cooking in Portland for 20 years, in single classes and in series of up to six classes. The macro-community holds potlucks, too. 233-6846 fiveseasonscookingschool.net

The Hartstone Inn From January to June, on Saturday and Sunday afternoons two to four times per month, the Camden inn's chef and owner Michael Salmon teaches demonstration classes in Caribbean cuisine, chocolate desserts, dim sum, and pasta making, to name a few. Come for the class or check in and stay the weekend, too. 788-4828, hartstoneinn.com

Saltwater Farm is a working Lincolnville farm where one- and three-day cooking classes and workshops are held June to October. Learn the fundamentals of garden-to-kitchen skills, or master the art of braising. saltwaterfarm.com

Stone Turtle Baking and Cooking School Michael and Sandy Jubinsky are former baking professionals now

living the good life in Lyman with their wood-fired stone oven (the "stone turtle"), teaching traditional wood-fired bread baking, and hosting baked-goods workshops with such food mavens as pastry chefs Mitch Stamm and Ciril Hitz. stoneturtlebaking.com

Stonewall Kitchen Everyone loves them for their fine condiments, tableware, and cookware, but did you know that the flagship headquarters in York also offers cooking classes almost every day in winter and spring? Learn to make lobster fra diavolo, perfect pork chops, Indian home cooking, and many other ethnic and exotic dishes from a stable of expert chefs. 877-899-8363 stonewallkitchen.com



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www.bucksnaked-bbq.com

Harvest on the Harbor

October 22-25



Hunger Games II (continued from page 64)

the annual celebration of Scots culture. Highland dancers, pipe bands, sporting events, dog trials, and a chance to feast on Maine-made haggis. Wear plaid and come hungry. thehighlandgames.org

AUGUST 18 - 21 CULINARY SCHOONER CRUISE

Take a cooking vacation at sea aboard the *J&E Riggin* with schooner chef and author Annie Mahle, cooking with vegetables from her own garden and seafood fresh from Penobscot Bay. The cruise repeats September 17-20. 800-869-0604, mainewindjammer.com,

AUGUST 23 - 24 WELLS CHILIFEST

Two days, two different juried competitions in the red, verde, and salsa categories for serious competitors. At the same event, you'll find the Chilifest's own amateur contest—anyone can enter and there are no rules about ingredients—with a People's Choice vote determining the winner. 646-2451, wellschilifest.com

SEPTEMBER 13 MT. DESERT ISLAND GARLIC FESTIVAL

The Smuggler's Den Campground turns into a garlic Woodstock Nation, with area restaurants serving 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 huge farmers' market; arts and crafts vendors set up their wares; and musicians and brewers add to the fun. nostrano.com

SEPTEMBER 20 HARVEST FEST & CHOWDER COOK-OFF

This autumn celebration that includes two cookoffs—chowder and apple pie—along with vendors and farmers, is a much anticipated annual event on the Bethel village common and has been drawing crowds for 16 years. 800-442-

5826, bethelharvestfest.com

MID-SEPTEMBER OPEN WINERY DAY

Check out the mainewinetrail.com website for the September date when Maine's wineries—and there are more of them than you may think—open their doors to the public. Or combine a fall foliage tour with stops at a few wineries of your choice on another date. Use the map and contact information on the website and off you go.

SEPTEMBER 19-21 COMMON GROUND COUNTRY FAIR

One of the biggest and best, and certainly 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 3 VINFEST

An annual harvest dinner dance under a tent at Cellardoor Winery's Lincolnville vineyard features food from talented chefs, wine, and live music. mainewine.com

OCTOBER 3 SIGNATURE CHEF AUCTION

The annual elegant event for the March of Dimes to benefit local charities is in its 14th year at DiMillo's on Portland's Long Wharf. Past events have featured dishes from Portland star chefs including Shannon Bard of Zapoteca, Adam White of the Salt Exchange, Bob Napolitano of Bruno's, and DiMillo's own Melissa Bouchard. Wine and dine and then bid on silent and live auctions. 289-2080, marchofdimes.com/maine

OCTOBER 4-13 DAMARISCOTTA PUMPKINFEST



AND 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, and the official weigh-in for the largest pumpkin in the state. damariscottapumpkinfest.com

OCTOBER 4 CHOWDAH CHALLENGE

Area chefs compete for bragging 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

OCTOBER 12 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.

OCTOBER 18-19 YORK HARVESTFEST

Two days of traditional fall harvest food, activities, crafts, pony rides, and live music at York Beach. maineoktoberfest.org

LATE OCTOBER 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

HUNGRY EYE

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

OCTOBER 22-25 HARVEST ON THE HARBOR

Thousands flock to Portland to experience Maine cuisine at this busy, delicious and well-run extravaganza. Seminars, workshops, assorted tastings of Maine grown and produced food and drink, and meals created by Maine chefs. Most events are held at the Ocean Gateway on the waterfront. Plan ahead because quite a few events sell out. harvestontheharbor.com

NOVEMBER SAUERKRAUT SEASON

Every autumn, the late, great cabbage king Virgil Morse would run a concise 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 Jacques Sawyer don't mind perpetuating the perception that autumn is kraut season, as it was when Virgil first began fermenting his fall cabbage crop into legend in 1918. Nowadays the kraut is distributed around the state 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, morsessauekraut.com

NOVEMBER 1 MAINE MADE 2014

The first annual Maine Grocers and Food Producers Association and Penobscot Regional Chamber of Commerce show will debut at the Samoset Resort in Rockport. "This is a brand-new event," says Cathe Morrill of the State of Maine Cheese Co. in Rockport, who will be among the exhibitors. Discover, sample, and purchase locally grown and produced food and locally made products of all sorts, all under one roof. mainedreamvacation.com

NOVEMBER 20 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 has become a *Beaujolais nouveau* event at a zillion restaurants around the world on the third Thursday in November. Order a glass and maybe a *fromage* board with crusty bread at Portland's Petite Jacqueline, and join the party. 553-7044, bistropj.com

DECEMBER 6 EARMUFF DAY

Better known as Chester Greenwood Day in Farmington, hometown of the native son who invented the earmuff there in 1873 at the age of 15 when his ears got cold while ice skating. He's celebrated there 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

DECEMBER 5-7 & 12-14 CHRISTMAS PRELUDE

Kennebunkport's wonder-filled holiday celebration lasts two weekends in December, with candlelight carolling, 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

DECEMBER 31 FEAST OF THE SEVEN FISHES

The Italian Christmas food tradition is alive and well in Portland. At Portland's Harbor Fish Market, the best sellers for home cooks are just about everything: eel, calamari, oysters, salt cod, fresh anchovies if they are available from the Mediterranean (fresh sardines stand in if not), shrimp, clams, and mild flounder or cod that can be baked simply with olive oil. 775-0251. Vignola Cinque Terre is open on Christmas Eve, and the restaurant's four-course feast includes seared scallop and lobster ravioli. 347-6154. ■

For more, visit portlandmonthly.com/portmag/2013/12/foodie-extras.

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