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Pronunciation: \năsh\

Yiddish, To snack or eat on the sly

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# A Gastronomer's Guide to Planet Maine

**What's cooking in 2017?** We take a glimpse at the **events**, eateries, and exciting **epicurean trends** on Maine's horizon.

STORIES BY SARAH MOORE, BAILEY O'BRIEN,  
KATE ODDEN & WILLIS KUELTHAU

**F**OR A CITY WHERE much of the action crystallizes on a peninsula, there's only so much space available to us. So when a new restaurant surfaces on the radar, it's often inhabiting the space of an earlier incarnation of the food scene. Rather like a game of musical chairs, Portland's eateries are shifting: chefs circulate, new owners acquire old favorites (see **Caiola's** in Restaurant Review, page 63), and stunning new concepts pop up in old spaces. It may take time before a shiny new spot shakes the ghost of its predecessor. "**The Honey Paw**—you know, where the **Pepperclub** was."

The new year promises many fresh delights. Wunderkind chef **Cara Stadler** of **Bao Bao** and **Tao Yuan** in Brunswick has announced she will open **Lio**, a restaurant with an accompanying wine shop in 6 City Center (the home of soon-to-depart **Styxx** nightclub) with sommelier **Chris Peterman**. The former **Borealis Bakery & Bistro** on Ocean Avenue was recently transformed into the Neapolitan-themed **Tipo**, the brainchild of a power pairing between the Goulds of small-plate-mecca **Central Provisions** and former **Scales** chef **Mike Smith**.

Old favorites have returned in the form of **Brea Lu Cafe**, now sup-

**Sneak Peek:** Taste Naples, Italy, at **Tipo**, new to Woodford's Corner. (L): beef carpaccio with arugula, smoked allium aioli, aged balsamic, and parmigiano reggiano (\$12). (R): Hand-made **Garganelli** pasta made with oven-braised lamb ragu, apricot, tarragon, and pecorino (\$14/\$21). Don't forget the **Negroni** (\$12)!



## HUNGRY EYE



**Big Fin Poké** brings a West Coast craze to Westbrook.



**Hunt + Alpine Club** will open **Little Giant** bar and grocery on Clark Street.



**Lio** restaurant and wine shop will open at **Six City Center**.



plying Westbrook with its signature super-sized pancakes stacks, while Portlanders were relieved to see the return of **El Rayo** to Free Street in the former site of **Papier Gourmet**. Other restaurants transforming retail spaces to food service include **Sichuan Kitchen**, which will bring Chinese cuisine to the Congress Street site occupied by **Anna's Used Furniture & Collectibles** for many years—surely the most dramatic makeover of the year. On Fore Street, the **Carla Bella Boutique** has become **Baristas and Bites**, a high-end cafe and patisserie with a to-go lunch service. **Lowell Designs** on Exchange Street is currently under construction to become a speakeasy-style cocktail joint named **Proper Charlie's**. And over on the West End, **Vespucci's** variety shop will soon be supplanted by **Little Giant**, a combination bar and premium corner store from the owners of **Hunt + Alpine Club**.

### ARRESTED DEVELOPMENT

Meanwhile, we wait to discover the fate of David Levi's **Rossobianco**, open just four months before an indefinite closure halted our small-plate indulgence. According to the Facebook page, **Rossobianco** is "restructuring and will reopen in the new year." Since bidding a sad farewell to **Petite Jacqueline's** reign on Longfellow Square (they're now at 46 Market Street), we've been watching in antici-

tion for the forces behind **OTTO** to establish their long-awaited flagship burrito joint **Ocho** at this prize piece of Portland real estate, 190 State Street. Don't hold your breath—**Mike Keon** and **Anthony Allen** confirm they have no plans to pursue the project in 2017. "We've decided to stay focused on **OTTO**. There won't be any new openings this year." Ditto for the joint venture with **Hero** sandwiches, which folded in August after five months of business. "It didn't work out. We're walking away from the **Hero** brand." This leaves a question mark over the pair's three empty locations (Monument Square, Longfellow Square, and Congress Street). "We're paying *rent* on empty spaces right now. It's something we'll have to figure out. It may be that we rent these spaces out to someone else."

### BIG PLANS FOR BIG TREE

It feels like we've been waiting for ages to welcome **Baharat**—the Middle-Eastern-style eatery from the owners of **CN Shawarma food truck**—to Washington Avenue, but that could just be our hunger for its arrival. On the same street, Pho restaurant **Cong Tu Bot** promises to be a fixture of our new year. In Westbrook, **Big Fin Poké** is set to take over the space previously inhabited by the **Dancing Elephant Indian Restaurant**. The healthy counter service eatery will offer poké bowls—the Hawaiian

tuna dish much hyped in California. Think of it as the new sushi.

Talk about on the move. **John Myers**, beverage director of starry **Eventide Oyster Co.**, recently let slip that "You definitely busted me on my nonchalance regarding the Boston trip...I am so excited for the future of **Eventide** and the Boston project." Owners **Mike Wiley**, **Andrew Taylor**, and

It may take time before a shiny new spot shakes the ghost of its predecessor. "The Honey Paw—you know, where the Pepperclub was."

**Arlin Smith** of **Big Tree Hospitality** are taking their successful oyster-bar franchise down to Beantown, where they're opening **Eventide Fenway** on Boylston Street in 2017. The *Press Herald* quotes Wiley: "It's less seasonal down there." Ouch. Seems like this chic neighborhood can't resist adopting its own 'Maine' flavor. Hope it doesn't go the same way as the already-closed **M.C. Spiedo**, another brave attempt by legendary Maine restaurateurs to expand into Boston.



# Epicurean Calendar 2017

## JANUARY

**18 PAIRINGS 101: Comfort Food**  
Enjoy an evening with **Cellardoor Winery** on Thompson's Point as you dive into the artistry behind food and wine pairings. Escape the cold with a few glasses of wine partnered perfectly with small plates of comfort food prepared by Chef Patrick of Churchill Events and Catering. **Devon Pearse-Theroux**, a pairing expert from Cellardoor, explains that the wine choices are both local and imported, matched with "comfort food chosen to fit the season." With an emphasis on learning about evoking complementary and contrasting flavors, Pearse-Theroux describes it as a night of "edu-tainment."

[mainewine.com](http://mainewine.com)



## 28 CHEF SUMMIT

For an exceptional day of food and skiing, head to **Sunday River's** gathering of some of the finest chefs and mixologists in New England. The day begins with a blueberry pancake cook-off for breakfast with eight teams of chefs and Sunday River's own maple syrup. Spend the day out on the slopes before capping it off with a star-studded tasting featuring ten top chefs including teams from Portland's **Eventide Oyster Co.**, **The Honey Paw**, **Hugo's**, **EVO**, and **Five Fifty-Five**. [sundayriver.com](http://sundayriver.com)

## 28 PORTLAND ON TAP

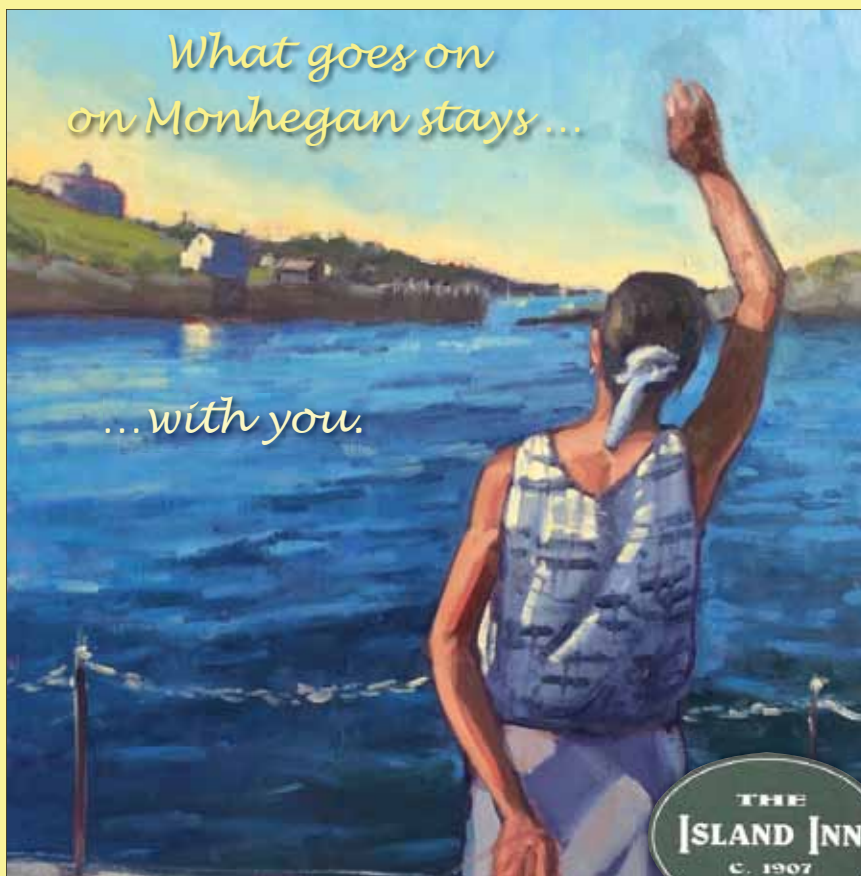
**The Cross Insurance Arena** in downtown Portland hosts more than 65 breweries from Maine and beyond. With 130 releases planned for 2017, there's something to sample for beer snobs across the spectrum. [americaontap.com](http://americaontap.com)

## 28 FROSTED! ICE BAR

The Portland Harbor Hotel may not be hosting its annual ice bar event in 2017, but fear not—**David's KPT** in Kennebunkport will assuage your desire for icy-drinks luges, s'mores, and hot chocolate. [boathouseme.com](http://boathouseme.com)

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## HUNGRY EYE

### JANUARY

#### 28 CHANNEL YOUR INNER POET ON RABBIT BURNS DAY

Pull on your ghillies and strap on your sporran for the annual Robert Burns Luncheon at **The Daniel Pub** in Brunswick. **The St. Andrews Society of Maine** celebrates the Bard of Ayrshire with an annual birthday feast. "We pipe in the haggis;

then there will be a poetry reading, naturally. Traditionally, one of our male members gives a 'toast to the last season,' and one of the ladies gives a 'toast to the laddies.' Entertainment includes a piper, kilt-making demonstrations, and a harp recital," says president Patti Tillotson. [mainehighlandgames.org](http://mainehighlandgames.org)

#### 29 PORK OSSO BUCCO AND THE ART OF BRAISING

Expand your culinary universe by learning how to prepare this classic Italian meal. **TIQA's** chefs promise to teach you the perfect braising techniques to master the "warm and wonderful winter dish," including how to cook and enjoy the flavorful bone marrow at TIQA restaurant on Commercial Street. [tiqa.net](http://tiqa.net)

#### 29 PIES ON PARADE

Downtown Rockland is



dessert mecca for one special Sunday. Make a pilgrimage for the coastal town's 13th annual **Pies on Parade**. Sweet, savory—even seafood pies make the cut, served up solo or paired with wines at inns, restaurants, and bakeries all over town. Ticket sales benefit the Outreach Food

Pantry. 596-6611 [historiccinnsofrockland.com](http://historiccinnsofrockland.com)

### FEBRUARY

4-6 **BRUNSWICK ICE BAR** The Brunswick Tavern promises all the luge shots you can stomach this winter at the annual **Ice Bar**. "We usually completely sell out! But you can always buy the hotel package deal, just in case you overindulge on the luge shots,"



## Four's the Charm

As recognizable on the restaurant scene as his signature dishes, **Jason Loring** shows no sign of slowing his foodie reign in 2017.

Last year was a big one for you. The Fifth Food Group opened two new spots (Rhum & Grog and Big J's Chicken), effectively doubling your restaurant real estate.

It was an extremely busy year. I was doing things at a pace I'd never done before. Mike [Frazer of Bramhall Pub] and I had been working on **Rhum** for about a year, but Big J's was born out of necessity. Chris [Thompson] and Jeb [Troubh] saw the potential for a small food slot in the space be-

low the Cryptozoology Museum next to Bissell Bros., so we decided to go for it. It could have been as simple as a coffee shop, but that's not really what I'm into!

What's on the horizon for 2017?

Thompson and Troubh have big plans for Thompson's Point. We're going to be working together to develop the Brick South building into a big events space with a functioning kitchen and bar and even a wholesale bakery. I'm consulting and helping to plan out the food side of things. The Point

is even bigger than the Old Port in terms of square-footage—and it has parking!

We caught you filming *Off the Menu*. Are you a TV star now? A friend from Nosh put me in contact with *Off the Menu*, [whose] CEO is friends with [actress] Shay Mitchell (*Pretty Little Liars*), who was filming [*Cadaver*] in Boston. They came up to shoot for their Youtube channel, so I took them for back-to-back meals at Slab, Big J's, and Rhum. She totally stuffed her face. I didn't even know who Shay was when we met. She's cool as s\*\*t. People started following us around town as soon as they spotted her. It was surreal.





## Star Spud

It's not just new restaurants to look out for. Maine's newest tuber, the whimsically named "**Caribou Russet**" potato (a nod to Senator Collins, a Caribou native who has supported potato breeding programs), will make its debut after many years in development. "Feedback suggests it's very versatile," says Don Flannery of the Maine Potato Board. "It works well baked or mashed." Breakout quality? "A sweet flavor." Flannery says the Caribou Russet "will be available in most grocers next year."

says Whitney Pelletier.  
[thebrunswickhotelandtavern.com](http://thebrunswickhotelandtavern.com)

### 5 ROMANTIC BREAKFAST-MAKING CLASS

Surprise your Valentine with a breakfast to remember. Join the chefs at **TIQA** restaurant on Commercial Street and learn how to make the perfect Eggs Benedict with a homemade Hollandaise, French toast, hash, and pancake filled with a sweet cheese called Katayef. [tiqa.net](http://tiqa.net)

### 11 WINES & VALENTINES

Feel the love with wine tastings & food pairing at the **Kennebunk Inn** to celebrate the season's most romantic holiday. Bottoms up! [kennebunkportinn.com/](http://kennebunkportinn.com/)

### 12 HOW TO MAKE PASTA AT HOME

A joint pasta-making class could be the ideal Valentine's date (or subtle gift for your culinary-challenged partner). Either way, the chefs at **TIQA** restaurant on Commercial Street will teach the ins and outs of making the perfect pasta dish. After all, who doesn't love carbs? [tiqa.net](http://tiqa.net)

### 17-19 FLAVORS OF FREEPORT

Tour confectioners counters, sample local plates, and enjoy pairings around town at **Freeport's** inns and restaurants. The ice bar offers cool libations all weekend long, best enjoyed fireside or while getting down on the dance floor to **Motor Booty Affair** on Saturday night. [freeportusa.com](http://freeportusa.com)

### 19 CHOCOLATE FESTIVAL

Head up to Moosehead Lake to satisfy your sweet tooth with samples of fabulous confections at the 13th annual **Chocolate Festival**. While you glut yourself on plenty of delicious chocolate, make sure to



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## HUNGRY EYE

also join in on the family activities, and take part in the Chinese raffle and silent auction to support local businesses. [mooseheadlake.org](http://mooseheadlake.org)

### FEBRUARY

#### SEASONAL UPDATE

The Atlantic States Marine Fisheries Commission has

announced the ban on the Maine shrimp harvest will continue throughout 2017.

#### 20-24 COOKING CAMP FOR KIDS

Campers will learn rules for kitchen safety; how to handle a knife properly; how to chop, blanch, and shock vegetables; how to prepare a homemade

stock, and much more at TIQA restaurant on Commercial Street. [tiqa.net](http://tiqa.net)

#### 28 FAT TUESDAY CAJUN COOKING CHALLENGE

Join WMPG for **Mardi Gras** madness at the USM Woodbury Campus Center in Portland for the radio station's 22nd annual

celebration of all things Cajun with live music and creative cuisine. Local restaurants compete for bragging rights in a battle of Franco-American food. The reigning champion is **Bayside American Café**, which promises to up the ante from 2016's gumbo with chicken and andou-

ille sausage with mini corn cakes. [wmpg.org](http://wmpg.org)

#### 28 MARDI GRAS

Fat Tuesday gets into full swing across Maine with local events spanning the state. Have your fat-test Tuesday yet by enjoying specials and live music at **Po' Boys and Pickles** on Forest Avenue

## Notes from the Foodie Front Line

**ANESTES FOTIADES** of the **Portland Food Map** ([portlandfoodmap.com](http://portlandfoodmap.com)) is a kind of cuisine cartographer, charting the geography of Portland's shifting food scene in its many developments and evolutions. He shares with us his most awaited openings of the new year. "There's a really good pipeline of interesting spots that will open between now and the start of the summer tourist season." Here are his most interesting developments:

### Baharat

91 Anderson Street



**Coming January 2017:** "The couple who launched the **CN Shawarma** food truck is transforming the business into a brick-and-mortar Middle Eastern restaurant in East Bayside."

### Black Cow

Location to be revealed

"Gary Bowcott and chef Nick Nappi's vision is bring back to life the **classic American soda fountain**." TBA.

### Cong Tu Bot

59 Washington Avenue

**Early 2017:** "Chef Vien Dubai and Jessica Sheahan are opening a **Pho** restaurant on Washington Ave. I've been waiting several years since the last Cong Tu Bot pop-up dinner to have another bowl!"



### Izakaya Minato

54 Washington Avenue

**January 2017:** "Newcomers Elaine Alden and chef Thomas Takashi Cooke are set to open a **casual Japanese** restaurant on Washington Ave. Reviews from their pop-up dinner at Bao Bao were universally positive."



### Lio

3 Spring Street

**January 2017:** "Chef **Cara Stadler** and sommelier Chris Peterman are teaming up to open a wine restaurant, where the cuisine will be designed to complement the wine list."



### Tipo

182 Ocean Avenue

**Early 2017:** "Chris and Paige Gould from **Central Provisions** are opening a Neapolitan restaurant in the Back Cove neighborhood."

### Gross Confection Bar

Location to be revealed

"Longtime **Fore Street** pastry chef Brant Dadeleares plans to open a combination dessert and cocktail bar." TBA

### Sticky Sweet

28 Monument Square

**January 2017:** Serving up Thai sweet sticky rice with a Maine twist. Located upstairs in the Public Market House.



### The Purple House

378 Walnut Hill Road, North Yarmouth

**January 2017:** "James Beard-nominated chef **Krista Kern Desjarlais** is opening a wood-fired bakery and cafe in North Yarmouth. Anyone who had the chance to eat at Bresca is anxiously anticipating opening day."

### Little Giant

211 Danforth Street

**January 2017:** "Andrew and Briana Volk from the **Hunt + Alpine Club** have bought a building in the West End where they plan to open a restaurant and neighborhood market."







# Back on the Block

**T**HOSE FAMILIAR WITH **Figa**, the Asian fusion attraction of the East End food scene which closed in 2013 after two years, will be stunned at the transformation of 249 Congress Street from cozy neighborhood eatery to a bright, modern bistro with a distinctly European aesthetic. Welcome to **LB Kitchen**. Vacant for three years, the original red brick walls are now painted a cool white, matching the extensive subway tiling along the counters and quirky accents on the wooden furniture. “The interior came to me in a dream back in 2007. I know, I know—that sounds weird,” says Lee Farrington, looking relaxed as she moves around the open-plan kitchen, its layout unchanged since the days of Figa. The chef isn’t going it alone this time. LB stands for Lee and Bryna, life and business partners. Bryna Gootkind also works for an organic super food brand, Navitas Naturals.

“LB Kitchen is our shared vision,” Goodkind says. “It’s something we talked about for over a year,” says Gootkind. “The menu concept is based around functional food—it tastes good and each component does you good. I’m the one who is full of ideas and weird food information. Lee is the magician who pulls it together.” One such example of this dynamic is the bone broth (\$7), served to-go in paper cups like coffee. The salty, tasty broth is packed with healthy fats and protein, although “It took Lee a while to get on board with the idea,” admits Bryna.

The star of the menu is surely the LB Bowls (crafted by local ceramicist Amanda Scimino), heaped servings of grains and super foods galore. Figa evangelists will cele-



brate the reincarnation of Farrington’s wild boar as an LB Bowl, along with coconut and red curry (“I was getting emails about that dish when I closed Figa,” says Farrington. “It had to be included.”). The menu is a mixture of both virtuous and sinful. The healthful bowls, featuring the label “Not Diet Food,” are an enormous portion for \$10. Farrington’s fans who know her penchant for cake will not be disappointed. The Practically Famous Cake Slice (\$4) is rich, chocolaty...and vegan. “I served it to Norah Jones before her show at State Theater,” says Farrington. “She was like, ‘there’s no way this can be vegan!’”

The bistro will focus on breakfast and lunch servings, closing at 2 p.m. in an attempt to secure that elusive work/life balance for the couple, who have a young child. That being said, their excitement and ambition is palpable. “We’re planning to do ticketed pop-up dinners a couple of times a month,” says Gootkind. “We also see ourselves packaging and selling some of our ingredients, like the ‘Cashew Crack’ nut butter. And I’d love to see a few more locations in the local area in the future.”



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## HUNGRY EYE

### FEBRUARY

in Portland. Ogunquit, Hallowell, and Camden boast parades, parties, and persillade.

#### 28 INCREDIBLE BREAKFAST COOK-OFF

This annual event, often referred to as "Maine's best breakfast," hosted at **South Portland Sea Dog**, is also for a good cause—100 percent of the proceeds are donated to Preble Street.

[mainerestaurantweek.com/events](http://mainerestaurantweek.com/events)

### MARCH

#### 1-12 MAINE RESTAURANT WEEK

Okay, so it's actually a week and five days, but you'll be glad it went overtime.

**Throughout Maine**, chefs indulge your tastebuds' wildest fantasies at every meal. Prix-fixe dinners are the main event, but don't forget to save room for dynamic breakfasts, lunch deals, craft cocktails, and more. [mainerestaurantweek.com](http://mainerestaurantweek.com)

#### 3-4 SUNAANA FESTIVAL

Rather than waiting for the summer sun to herald the return of Maine's festival spirit, **Thompson's Point** wants to be your year-round destination for a good time. This March will see the inaugural Sunaana Festival, "a massive party right before winter departs for the season," according to co-organizer Darren Elder of Halo Studios. Sunaana will bring together all of our favorite things: food, drink, and entertainment. Indulge in some liquid warmth with libations from **Bissell Brothers**, **Cellardoor Winery**, or **Stroudwater Distillery**. Enjoy aerial artists and gymnastic marvels from Circus Maine along with a variety of musical talents hand-picked by The Halo Studios. Elder says the musical acts are a "curation of what is currently percolating." Whatever that may mean. [Sunaana.com](http://Sunaana.com)

#### 5 PERFECT PAIRING CHALLENGE

Featured bakers and bakeries serving sweet and savory treats are paired with a variety of **Coffee By Design** styled roasts. New for 2017, coffee beers, stouts, porters, and others will also be poured.

[mainerestaurantweek.com/events](http://mainerestaurantweek.com/events)

#### 11 FULL MOON DINNER

Nothing says "Mountain Magic" like a gourmet meal by moonlight. **Sunday River** invites gastronomers to enjoy dinner and drinks with stunning views at the mid-mountain Peak Lodge. [sundayriver.com](http://sundayriver.com)

#### 12 SPIRIT QUEST

A self-guided cocktail and paired bites walking tour that takes participants to **Old Port and Arts District** restaurants and bars throughout Portland. A delicious way to spend the afternoon.

[mainerestaurantweek.com/events](http://mainerestaurantweek.com/events)



## 15 PORTLAND SYMPHONY WINE DINNER & AUCTION

Hosted once again at the **Harraseeket Inn** in Freeport, this annual fundraiser combines glamour with gourmet. Wine is the nucleus of the event, and 2017 means divine vintages from Germany, France, and Austria. Chefs Sam Hayward (**Fore Street and Scales**), Brian Hill (**Francine Bistro**), Krista Kern Desjarlais (**The Purple House, Bresca & the Honey Bee**), and Cara Stadler (**Tao Yuan, BaoBao Dumpling House, and Lio**) share the kitchen with the Harraseeket's Troy Mains, creating perfect dishes to complete pairings. 773-6128, [portlandsymphony.org](http://portlandsymphony.org)

## 24 FREE ICE CREAM CONE DAY

Spring marks the return of lots of good things in Maine, **Gifford's Ice Cream** included. At all five of its family-owned shops in Skowhegan, Farmington, Bangor, Waterville, and Auburn, the shops celebrate the start of the season with free cone day. Snow or no, it's never too cold for free dessert. [giffordsiccream.com](http://giffordsiccream.com)

## 26 BRISKET DERBY

Fuel up to shred the slopes with a day's worth of barbecue tastings and competitions to benefit the **Sunday River** Community Fund. The day pairs a brisket cook-off featuring "the best BBQ this side of anywhere" with an exhibition by local fire departments in which firefighters will race a slalom course in full turnout gear. As Sunday River puts it, "a smoke show like no other." [sundayriver.com](http://sundayriver.com)

## 26 CHILI CHOWDER CHALLENGE

Chili and chowder cook-offs are never far away in the Pine Tree State, but none can compare to Augusta's annual Chili Chowder Challenge. Local restaurants battle for the glory at the **Augusta Armory** while raising funds for the Augusta Children's Center. [chilichowderchallenge.com](http://chilichowderchallenge.com)

## 26 MAINE MAPLE SUNDAY

Maple farms across Maine offer tastings, syrup-making demonstrations, and sweets to satisfy your sweet tooth. [mainemapleproducers.com](http://mainemapleproducers.com)

Mar. 31 - Apr. 1 **SPRING FESTIVAL Sunday River** continues a yearly tradition of food, music, and Margarita Mix-Off among local bartenders, plus a key lime pie eating contest. Live music and rousing rounds of Sip 'n' Flip keep the fun going all week long. [sundayriver.com](http://sundayriver.com)

## APRIL

### 2 CHOCOLATE LOVERS FLING

The most delicious fundraiser in Maine returns to **South Portland's Marriott at Sable**

# No Sign of Slowing



**J**UST IN CASE you were worried the momentum behind the Maine craft brewing movement could not sustain itself any longer, fear not. The coming year looks set to welcome even more openings and expansions by local brewers. In Maine, craft beer remains king.

East Bayside originals **Bunker Brewing** have made the journey south to a larger space in Libbytown. The 9,000-square-foot brewery and tasting room will be situated just a stone's throw from Bissell Brothers brewery...and the Cumberland County Jail. In its four years on Anderson Street, owners Chresten Sorenson and Jay Villani (of Salvage BBQ, Local 188, and Sonny's fame) saw East Bayside transform from industrial wasteland to one of the city's hottest new spots. Perhaps the move to Libbytown is a signal of things to come?

Joining the ranks of Foundation, All-agash, and Austin Street, **Battery Steele** will be the new kid on the block at One Industrial Way come February. Owners Shane Noble and Jake Condon cut their teeth working at Gritty McDuff's brew pubs over the years before deciding to go it alone. "We know we have to hit the pavement running," says Condon. "There are so many discerning palates around Portland. We grew up on farms in Aroostook County, so our goal is to use as many locally sourced

and sustainably grown Maine-based products as possible. In the fall of 2017, our goal is to start using grains from a Maine farmer that were planted especially for us."

Over in Westbrook, joining the ranks of Mast Landing Brewing will be the affirmatively named **Yes Brewing Co.** on 609 Main Street, slated to open in April 2017. We quizzed owner John Bigelow on his decision to open outside of Portland. "Portland is absolutely saturated. [Westbrook] is just far enough away from the city that we get that little bit more notoriety...not to mention just that the town itself is phenomenal."

A casualty of the craft brewing boom, **D.L. Geary Brewing Co.**, a.k.a. the one that started it all in 1983, has reportedly taken a cut in production due to decreased demand following stiff competition from its younger counterparts. According to statistics from the Bureau of Alcoholic Beverages, Geary's production went down by 34.5 percent between 2011 and 2015. Meanwhile, craft breweries made 113.8% more beer in 2015 than in 2011. As more breweries establish themselves in the state (59 in total, according to figures from Brewers Association in 2015) brewers are having to fight to slake the thirst of an increasingly competitive market. Multiple requests for comment have been rebuffed.



# Thirsty?

Drink events across the year.

## **Aurora Provisions**, Portland.

Two to three free tastings each month on Tuesdays. 871-9060 [auroraprovisions.com](http://auroraprovisions.com)

## **Bow Street Market**, Freeport.

Up to three events per month in certain months, Saturdays. 865-6631 [bowstreetmarket.com](http://bowstreetmarket.com)

## **Browne Trading Market**, Portland.

Regular tastings March-June in addition to special events. 775-7560, [brownetrading.com](http://brownetrading.com)

## **Cellardoor Winery**, Portland.

Free weekly tastings at The Point, Sundays 1-3 p.m. 763-4778 [mainewine.com](http://mainewine.com)

## **The Clown**, York.

Free tastings on the 2nd Friday of each month, 5-8 p.m. 351-3063 [the-clown.com](http://the-clown.com)

## **Craft Beer Cellar**, Portland.

Craft beer tastings every Friday. "One of the things we're looking to do in 2017 is to have tastings from two different breweries at the same time, like a West Coast/East Coast competition," says Jason Martin, manager. 956-7322 [craftbeercellar.com](http://craftbeercellar.com)

## **Cross Insurance**

**Arena**, Portland. Portland on Tap, two sessions of the country's best craft beers, Jan. 28. 775-3458 [crossarenaportland.com](http://crossarenaportland.com)

## **Leroux Kitchen**, Portland.

Free tastings on the 2nd Saturday of each month, 1-3 p.m. 553-7665, [lerouxkitchen.com](http://lerouxkitchen.com)

[lerouxkitchen.com](http://lerouxkitchen.com)

## **Old Port Wine Merchants**, 223

Commercial St., Portland. Wine tasting every third Wed. 772-9463 [oldportwine.com](http://oldportwine.com)

## **Otherside Deli**, 164 Veranda

St., Portland. Wine tasting every first Tues. 761-9650 [othersidedeli.com](http://othersidedeli.com)

## **Rosemont Markets**, Portland

and Yarmouth. Two to three free tastings and events each month on Fridays. 774-8129 [rosemontmarket.com](http://rosemontmarket.com)

## **Sweetgrass Winery & Dis-**

**tillery**, Portland. Maine-made wine, bitters, and spirit tastings daily. 761-8446 [sweetgrasswinery.com](http://sweetgrasswinery.com)

## **West End Deli**, Portland.

Monthly tastings. 874-6426 [thewestenddeli.com](http://thewestenddeli.com)

## **The Wine Seller**, Rockland.

Free tastings twice monthly. 594-2621 [thewineseller.biz](http://thewineseller.biz)

Or join decorated Sommelier

and native Portlander Erica Archer on a **Wine (and Food)**

**Walk or Sail** in the area. Walks happen at least twice monthly.

"These walks attract people who are interested in understanding the burgeoning Portland food and drink scene. This year we're planning to do more walks specific to neighborhoods," says Archer. 619-4630 [winewiseevents.com](http://winewiseevents.com)

[winewiseevents.com](http://winewiseevents.com)

## APRIL

**Oaks** for year 31. The event is a showcase for Maine's best chocolatiers, competing for the flavor favor of attendees. You're not "ganache" want to miss this one. All proceeds go to the Sexual Assault Response Services of Southern Maine. [chocolateloversfling.org](http://chocolateloversfling.org)

## 27 **GULF OF MAINE SEAFOOD CELEBRATION**

A celebration featuring local chefs, live music, and local seafood. Sample delectable seafood dishes by **Culinary Partners** while enjoying spring views of Casco Bay and mingling with local fishermen and marine scientists. [gmri.org](http://gmri.org)

## MAY

### 4 **TOAST ON THE COAST**

This annual wine tasting gala at **Ocean Gateway** benefits Easter Seals of Maine. Portland chefs face off in friendly competition while patrons judge the contest between sips of more than 100 varieties of wine. Dancing and a silent auction round out the night and one lucky gala-goer will win a seven-day trip for two to California wine country. [toastonthecoast.com](http://toastonthecoast.com)

## JUNE

### 6-11 **KENNEBUNKPORT FESTIVAL**

**Downtown Kennebunkport** serves up a food, wine, and an art festival with restaurant specials and gallery receptions around town. 772-3373, [kennebunkportfestival.com](http://kennebunkportfestival.com)

### 11 **OLD PORT FESTIVAL**

Portland's historic **Old Port** district warms up at the start of the summer with this annual party. Live music provides a soundtrack for a day filled with local flavor. Food stands, carts, and trucks are at attention, dishing up a variety of fried fare and ethnic foods. [portlandmaine.com](http://portlandmaine.com)

### 24 **GREEK FESTIVAL**

#### **Holy Trinity Greek Orthodox Church**

hosts its annual Greek Festival the last weekend in June. Skip breakfast and head to the big tent on Pleasant Street to fill up on pita, moussaka, and pastries that would make Yia-Yia proud. 774-0281, [holytrinityportland.com](http://holytrinityportland.com)

### 24 **MAINE WHOOPIE PIE FESTIVAL**

Contrary to claims in Pennsylvania, whoopie pies are a New England trademark.

What better way to celebrate

Maine's rich heritage than

to gobble the state's official

state dessert? **Dover-**

**Foxcroft's** annual Maine

Whoopie Pie Festival is the

ultimate homage, offering a slew

of unique flavors and whoopie-related activities, including a road race to free up those







## Lobster Brew?

MAINE'S LOVE FOR LOBSTER and craft beer knows no bounds. **Oxbow Brewing** will once again release Saison dell'Aragosta, a traditional farmhouse ale brewed over 11 months using Maine lobsters, infusing the beer with a unique, briny quality. While the mash-up sounds a bit quirky, it seems beer aficionados have responded with zest—Oxbow promises an even larger batch this year. Saison dell'Aragosta is expected to be released in early July. [oxbowbeer.com](http://oxbowbeer.com)



extra calories. 564-8943,  
[mainewhoopiefestival.com](http://mainewhoopiefestival.com)

## JULY

### 7-9 MOXIE FESTIVAL

The Moxie Store is closed, but its spirit lives on in **Lisbon Falls** with the continuation of that infamous Maine soda. The Moxie Festival is a journey beyond the soft drink, with Moxie-infused food, fireworks, live entertainment, a parade, and a 5K race. [moxiefestival.com](http://moxiefestival.com)

### 9-17 MAINE POTATO BLOSSOM FESTIVAL

The 70th annual homage to Maine's famous tuber takes place in **Fort Fairfield** when the potato blossoms are in bloom. "Our parade is one of the largest in Northern New England," said Tim Goff, director of the festival. "We have 100 events over nine days. There's mashed potato wrestling (which is hugely popular), a tater-tot eating competition, and a giant fireworks display." That's not to mention the races, farmer competitions, potatoes cooked up many ways, a lobster and clam bake, contests, pageants, and the crowning of a **Potato Blossom Queen**. [fortfairfield.org](http://fortfairfield.org)

### 11-16 CENTRAL MAINE EGG FESTIVAL

Need an egg-scuse to gorge on quiche? Look no further than **Pittsfield's** annual Central Maine Egg Festival. This annual tradition is sponsored by the region's brown egg industry and celebrates the chicken and the ovum. Seek the answer to which one came first while enjoying egg-themed activities, a



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# Who, What, Where

**W**HICH STAR SHARES your favorite local haunt? Don't forget to keep your eyes peeled next time you eat out—you never know who might be at the next table.



**Tina Fey** is “one of Duckfat’s biggest fans,” according to Zagat. Duckfat’s **Nancy Pugh** tells us the restaurant’s other



stellar visitors include “**David Byrne** of Talking Heads, **Annie Clark** of St. Vincent, **Michael Pollan**, **Rachael Ray**, **Martha Stewart**, and **David Chang**.”

Back when she really *was* a Scrappy Little Nobody, we spoke to **Anna Kendrick**, then 22, about her favorite place to eat out in Portland [February/March 2008]. “My dad and I have to get the spicy scallop roll at **Yosaku**. I also love **Foley’s Bakery** and **Street & Co.**”



When he’s not directing blockbusters and mingling with A-listers in LA, director/producer **JJ Abrams** cools his heels at his mansion in Camden. Here in town, Abrams has been known to frequent **Eventide Oyster Co.** “It was a total surprise when he arrived!” says chef **Mike Wiley**. Hmm. Straight to the front of the line?

Portland native **Judd Nelson** has a penchant for **J’s Oyster**, according to Rita Yarnold. His favorite Breakfast Club? “For many years now, ever since I was a little boy, my favorite breakfast spot in Portland has been the **Miss Portland Diner**,” [Portland Magazine, October 2014].

Some *really* don’t like it haute. **Stephen King** recently tweeted this confession: “My eating habits are horrible. My favorite restaurant is **Waffle House** [in Bangor].” Horrors, Stephen.

## JULY

parade, and egggy foods. [pittsfield.org](http://pittsfield.org)

### 14-16 MAINE CELTIC CELEBRATION

A fitting host city for such a celebration, **Belfast** presents its 11th annual Maine Celtic Celebration. Music, dancing, and feasts of strength mark the occasion, but none compare with the remarkable cheese-rolling championship. Show up and cheer on the cheese-chasers...or the wheel of Dubliner. [mainecelticcelebration.com](http://mainecelticcelebration.com)

### 19-22 CULINARY SCHOONER CRUISES

Chef **Annie Mahle** hosts a unique epicurean experience aboard the sleek **J. & E. Riggin** windjammer. Immerse yourself in the natural bounty of land and sea with spectacular scenery and savory substance gathered from Chef Annie’s

own garden, local farms, and farmers markets. Cruises include lodging, meals, and shore excursions. [getrealmaine.com](http://getrealmaine.com)

### 21-23 YARMOUTH CLAM FESTIVAL

Fried, steamed, caked, or chowdered, this beloved annual feast takes over **Main Street, Yarmouth** with all the mollusks you can eat, as well as a road race, Maine crafts, art, live music and more. Proceeds benefit several nonprofits. 846-3984, [clamfestival.com](http://clamfestival.com)

### 23 OPEN FARM DAY

Your day to connect to life on a Maine farm. The wonder of growing plants and animals will be on full display at participating farms scattered across the state. Approximately 100

**Maine farms** open their gates to greet guests and tell the story behind the products they sell. Various locations. [getrealmaine.com](http://getrealmaine.com)

### 29 FESTIVAL OF NATIONS

Now recognized as one of the most outstanding family-oriented cultural events held in the state of Maine, this festival celebrates the smorgasbord of cultures that meet in our state. Expand your mind with music, dance, and local cuisine from Somalia, Mexico, and Thailand while strolling through the bright fluttering flags and colorful traditional dress in **Deering Oaks Park**. [facebook.com/greater-portlandfestivalofnations](http://facebook.com/greater-portlandfestivalofnations)

## AUGUST

### 2-6 MAINE LOBSTER FESTIVAL

Boiled lobster, lobster rolls, lobster macaroni and cheese, lobster bisque, lobster pot pie...

## A Fleeting Affair

POSSESSING A WOODSY, slightly nutty flavor, Maine fiddleheads are a blink-and-you’ll-miss-it delight. “It’s a short season,” says John Schreiber of **Rosemont Market**, so make sure to keep your eyes peeled in early June for their appearance on menus across town. Last year, **Flatbread Co.** even offered a seasonal pizza entirely covered in the curly green ferns. Other verdant summer offerings include ramps, a pungent relative of the leek, which appear in **mid-May** and can be found at local farmer’s markets across the state. When cooking, substitute your white onions for these unique alliums for an enticing seasonal twist.



# What We DON'T Do

Save yourself a headache and avoid these Portland foodie faux pas:

## -Try to get into Fore Street on Saturday night without a reservation.

In spite of their claiming to keep one-third of their seating open for walk-ins, even Johnny Carson was turned away for not having a reservation, according to an urban myth. And look what happened to him!

## -Try to sit a large group at Eventide in summer.

Make this your go-to date spot instead during the off-season and save yourself the agony of waiting two hours watching other people's brown butter lobster rolls glide past.

## -Take your vegetarian pal to Nosh.

Likewise any friend attempting to diet. The outlandishly indulgent menu is designed to break anyone's resolve entirely. Either way, you'll bear the brunt of the regret afterwards.

## -Take your no-frills friends to Novare Res.

The shame you'll feel when they ask for a Bud Light won't fade for some time. Try **Brian Boru** instead. The Irish pub straddles the line between mainstream and local beers.

## -Attempt to impress your international relatives with a trip to Green Elephant at peak time on the weekend.

The increasingly common no-reservation rule can make spontaneity a challenge. Prepare to wait for three hours before hunger drives you to **Down Town Lounge** next door for Miller High Life and burgers.



- Anonymous

## AUGUST

the visionary chefs, both professional and amateur, give Bubba Blue a run for his money. **Rockland's** annual Maine Lobster Festival celebrates Maine's most famous seafood. Activities abound for all ages, including cooking contests, a road race and a craft show, and more. 596-0376, [mainelobsterfestival.com](http://mainelobsterfestival.com)

## 12-13 PLOYE FESTIVAL AND MUSKIE DERBY

Better than Bisquick, ployes are traditional Acadian flapjacks. These **buckwheat pancakes** have sustained Franco-Americans for centuries. In Fort Kent, fuel up on these filling cakes before setting out on the Saint John River for the annual Muskie Derby. 834-5354, [fortkentchamber.com](http://fortkentchamber.com)

11-15 **ACADIAN FESTIVAL** Party in the streets of Madawaska at **The County's annual Acadian Festival**. Join your

French cousins for one big family reunion with traditional foods, artisan displays and craft sales, music, a parade, and true Acadian culture. [acadianfestival.com](http://acadianfestival.com)

## 19 HIGHLAND GAMES

Every summer, the St. Andrews Society of Maine brings together all things Scottish at the **Topsham Fairgrounds**. Traditional musicians and dancers provide the live entertainment, along with sporting events, shepherd dog trials, and the hallmark of any good gathering of Scotsmen: haggis. [mainehighlandgames.org](http://mainehighlandgames.org)

## 26 WELLS CHILIFEST

Whether you are a seasoned pro or an amateur chili maker, the Wells Chilifest is the ultimate Maine battleground for savory Southwest stew. The event is sanctioned by the **International Chili Society**, running categorized competitions for seri-

ous cooks. "Whoever wins our competition represents Maine in the ICS World Championship. Chili cooks come from all over the Atlantic seaboard," said Wells Chamber of Commerce president Eleanor Vadenais. There's also a People's Choice cook-off for part-time flavor engineers. 646-2451, [wellschilifest.com](http://wellschilifest.com)

## 19 FARM TO FORK FONDO

Cycle for your supper at the Maine Farm to Fork Fondo. A non-competitive event across southern Maine, ending with a pint from **Maine Beer Co.** and a **lobster bake** by 111 Maine Catering at Wolfe's Neck Farm. [farmforkfondo.com](http://farmforkfondo.com)

## SEPTEMBER

## 8-10 MOUNT DESERT ISLAND GARLIC FESTIVAL

Don't forget the Altoids when you head to **Southwest Harbor** for the an-

nual Mount Desert Island Garlic Festival at Smuggler's Den Campground. What started as a friends-only harvest party has grown into a beloved island tradition. Local chefs serve up garlicky goodies, and farmers present their finest bulbs at a farmer's market. Craft beer and live music keep the campgrounds rocking all weekend long. [nostrano.com](http://nostrano.com)

## 16 HARVEST FEST & CHOWDER COOK-OFF

This fall festival set on **Bethel's village common** kicks off the cold weather right. This autumn festival has something for everyone: crafts, vendors, live entertainment. But the two cookoffs—chowder and apple pie—really make the weekend. 824-2282 [bethelmaine.com](http://bethelmaine.com)

## 22-24 COMMON GROUND COUNTRY FAIR

This one-of-a-kind agricultural fair celebrates organic farming in Maine. Sponsored by the **Maine**

**Organic Farmers and Gardeners Association**, the Common Ground Country Fair is rural homesteader heaven. Programs include demonstrations for growing and preparing food, livestock showings, and organic food chain-related talks, as well as vendors sling-ing crafts, produce, and organic fair food. 568-4142, [mofga.org](http://mofga.org)

## OCTOBER

## 7 CHOWDAH CHALLENGE

**Freeport's Fall Festival weekend** guarantees a good time. Chefs all over town cook up specials and purvey pairings. But one culinary event stands above the others: the Chowdah Challenge. "Ten area restaurants showcase their best chowder, and those attending decide which is the best," said Nancy Trottier, events and communications coordinator of Freeport Community Services. "All





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## HUNGRY EYE

proceeds from ticket sales go to Freeport Community Services," she added. Join in the festivities at L.L.Bean's Discovery Park in Freeport. 865-3985, [freeportusa.com](http://freeportusa.com)

### 7-9 DAMARISCOTTA PUMPKIN-FEST & REGATTA

Gourd-ness gracious! **Damariscotta** turns orange for one weekend in October for the 11th annual Pumpkinfest and Regatta event. "Anything you can think of doing with a pumpkin, we do it!" says volunteer Robin Mayer. "There are a fleet of hollowed out pumpkins designed into boats floating around the bay; Artists sculpt 1,200 lb. pumpkins into works of art; the Pumpkin drop sees 700-800 lb. gourds dropped from 200 feet onto parked cars; there's even a pumpkin derby! It's a lot of fun." 865-3985, [freeportusa.com](http://freeportusa.com)



### 15 MAINE CHEESE FESTIVAL

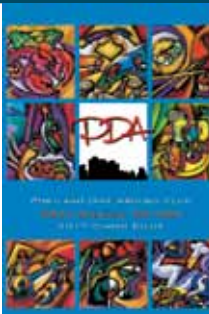
The Maine Cheese Guild hosts this dairy-infused celebration at **Savage Oaks Vineyard and Winery** in Union. What better place for Maine cheesemakers to gather? Guild members offer tastings and sell their wares to chefs and civilian aficionados alike. [mainecheeseguild.org](http://mainecheeseguild.org)

### 15 GREAT MAINE APPLE DAY

Compare apples to apples at the **Common Ground Educational Center** in Unity. Growers and educators present the history and science behind Maine's apple varieties and their products. "There's apple tasting all day long. We have hundreds of different apples, and we show you how to use them," said Anna Mueller, MOFGA events coordinator. "One vendor always sells apple pizza, and there's an apple pie contest." On this fruity day, farms around the state invite you to pick your own. 568-4142, [mofga.org](http://mofga.org)

### 19-23 HARVEST ON THE HARBOR

Thousands flock to Portland to experience Maine cuisine at this **foodie extravaganza**. Spectacular celebrity-chef feast events, tastings of Maine-grown and produced food and drink, and a "big eat" opportunity to sample offerings from dozens of local eateries and beverage purveyors in one large venue. Most events are held on the waterfront. Plan ahead because quite a few events sell out. [harvestontheharbor.com](http://harvestontheharbor.com)







## The Sweetest Thing

BEEKEEPING OPERATIONS of all sizes are buzzing through Maine. The fall harvest, usually darker and richer than the mild summer harvest, took a severe hit from 2016's August and September drought. Meghan Gaven, co-owner of **The Honey Exchange** in Portland, estimates they "only collected about 20 percent of the normal harvest during the fall." Last year's limited yield may underscore the larger issues facing honeybees nationally, but local concoctions such as **Maine Mead Works's Honeymaker Dry Mead** and **Gritty's Honey Brown Ale** show us Maine's honey is still in high demand.

## NOVEMBER

### 11-12 MAINE HARVEST FESTIVAL

The Maine Potato Board presents this annual event at the **Cross Insurance Center** in Bangor. The event showcases the Maine food chain from farm to fork, including growers, processors, brewers and wineries, food retailers, restaurateurs, and more. Samples are ample. [maineharvestfestival.com](http://maineharvestfestival.com)

## DECEMBER

### 1-3 & 8-10 CHRISTMAS PRELUDE

Kennebunkport's annual holiday celebration won't fit in one weekend. Attendees enjoy in-town shopping in the crisp December air, candlelight caroling, restaurant specials, hot cocoa, and more. Sheila Matthews-Bull, who's been involved with the Prelude from the start, highlighted "the hat parade. This event grew from people wearing Christmas-themed hats to the Prelude. The parade first started eight or nine years ago. Now we have over 500 people marching in it." And feel free to bring your furry friend for the annual costumed pooch parade. A veritable winter wonderland, the town receives the man in red himself at the dock—Santa arrives on a lobster boat. [christmasprelude.com](http://christmasprelude.com) ■

—Compiled by Jeanne Dudley

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