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Healthy, fresh Thai food—not a crab Rangoon in sight—at **Cheevitdee** on Fore Street opposite the Mariner’s Church.



# Epicurious Maine

Join us on a journey through Maine’s culinary jungle.

BY SARAH MOORE, MADISON ANDREWS, AND ERIK NEILSON

**H**UNGRY? There’s almost no reason to stay in and cook when Maine’s food scene refuses to show signs of plateauing in creativity. Media like *The New York Times*, *Bon Appétit*, and *Thrillist* continue to prick their ears in our direction, sniffing the air for fresh wonders from the little city that could. In the following pages, we invite you to consider delicious gossip, emerging trends, and a boggling list of new restaurant launches and exciting culinary events.

PHOTO COURTESY CHEEVITDEE

## THE CALENDAR

### JANUARY

#### 12-14 / 19-20 Annual Glacier Ice Bar & Lounge

Sip cocktails at what’s equally the “hottest and coolest” bar on the Maine coast this January at the Annual Glacier Ice Bar & Lounge at the Samoset Resort. It’s the perfect option for a stay-cation, with bites from Enoteca Wine Bar and live entertainment at La Bella Vita. [samosetresort.com](http://samosetresort.com) →



## HUNGRY EYE

### HAVE YOU HEARD...

Last year, we waxed lyrical about the imminent arrival of **Lio**. Cara Stadler's promised launch in the site of the former Styxx nightclub. But nothing happened—it's been crickets for the last 12 months. "I talked too much about the project out of the gate last time and things didn't work out on time," says Stadler. "I had some family issues to deal with alongside running **Bao Bao** and **Tao Yuan**. But Lio will open in 2018, in mid-winter. The whole concept has changed. It will still be a wine-focused dining experience, and Chris Peterman [American Sommelier of Maine] is no longer a partner."

In addition, Stadler will be creating an **aquaponic greenhouse** attached to Tao Yuan that will begin as "a kind of experiment. We're going to see if you can have a financially viable model. Year-round produce is one of the challenges the local restaurant industry faces. Greenhouses demand a lot of heat during the winter, and kitchens produce an enormous amount of heat, so we're working with Harpswell Coastal Academy and Canopy Farm to see if we can grow vegetables and keep fish in a sustainable and economical way. We'll also open a bakery and pastry shop."

Stadler isn't letting her excitement draw her in this time around. "I'm not going to talk about Lio ahead of opening. I'm just going to open it quietly and see what happens." You heard it here. Keep your eyes on

Lobster buns at Blyth and Burrows, Exchange Street's exclusive new watering hole.



the shopfront at 3 Spring Street. **Lio is coming soon.**

### FLASH AND FLAMES

Familiar faces and new arrivals are popping up across the state with tempting new offerings from the creative minds of Maine's chefs and restaurateurs.

► In 2018, **Maine & Loire** and **Drifters Wife** will move into a neighboring space in the Nissen Building that once housed Roustabout. "The new space has a much larger bar and kitchen area," says Orenda Hale. "Chef Ben Jackson will finally have a hood, a gas stove, space for support staff, things most people start out with. Operations will expand, but the ethos of a small local, seasonal menu won't change."

► **Big Fin Poké**, Westbrook's stand-out star of 2016, introduced us to the Hawaiian trend sweeping the West Coast. Bowls of spicy raw tuna with crunchy vegetables and punchy dressing were an instant hit, fuelling lines out the door. Jimmy Liang is building on the poké craze with a brand new location at 29 Western Avenue in South Portland.

► **Quill Books & Beverage** will open in Westbrook under the direction of longtime Lolita bartender Matthew Irving and partner Allison Krzanowski. Situated on Westbrook Common, the cafe/bar will sell a curated selection of used books. "We'll offer simple foods like sandwiches, salads, and cheese boards with wine and beer four nights a week until 10 p.m.," Krzanowski



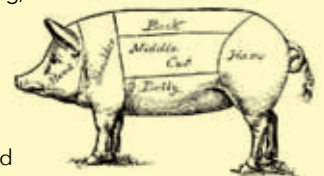
## CROWDSOURCING A DREAM

**B**rant Dadaleares is restaurant shopping. The pastry chef, who earned his stripes at Fore Street, Hugo's, and Central Provisions, plans to open a dessert bar named **Gross Confection** in downtown Portland in 2018 but has yet to sign a lease. For once, it's not lack of funds holding a project back. Dadaleares has \$35,273, thanks to a successful Kickstarter campaign. He's one of a several Maine food and drink entrepreneurs who have turned to the online community for financial backing. In the cinema of the delicious, is crowdfunding the latest launching pad for a new generation of restaurateurs?

Dadaleares's inspiration for his dessert

### 12-13 **Whole Hog Culinary Workshop**

This one-of-a-kind master class involves breaking down a whole pig, learning the craft of creating prosciutto, sausage, and other smoked and cured meats, and





Dadaleares's "'Brown Butter Spanish Bar Cake.' My grandparents would always bring a Spanish Bar Cake when they visited us in Maine. I believe it originated at the A&P stores. It was basically a spiced raisin and applesauce cake with a cream cheese icing. I reimagined the recipe with heirloom apple jam, cream cheese mousse, pomegranate jus, coconut sorbet, and fennel seed tuile."



Food Lab, Blake Orchard Juicery, Union Bagel, Bearded Lady's Jewel Box, Strong Brewing, and the recent target-hitter Stars & Stripes Brewing.

bar began with a hail of keystrokes. "I was posting pictures of my desserts online with the caption #gross, a nod to the sarcasm that runs rampant in professional kitchens. I started to get a positive response online, and the idea to open a dessert bar grew." Gross Confection will serve a changing seasonal menu of sweet treats, "from large-format desserts for five to six people to individual bites, plus a full bar that will specialise in digestifs."

Is it really as simple as creating a campaign page to bring your dreams to life? "It's a full-time job. You need to spend around two months planning everything out before you even go live," says Dadale-

ares, who hit his target in October, pledging everything from bon-bons to private parties as incentives to grassroots investors. "People are bombarded by information online. You need to be able to really captivate an audience. The campaign was a full-time job. I hadn't expected that. You need to constantly work on your online presence, field questions. There were times I wanted to huck my phone down the stairs."

Other local businesses have used Kickstarter to take flight in recent years. David Levi launched Vinland in 2013 after raising over \$45,000 on the platform, on which he shared a fervent 2,000-word manifesto on his locavore vision. Others include FORK

For the tech-savvy, strategic entrepreneur willing to market themselves to the local scene, crowdfunding sites present a diplomatic entryway into the local food scene. No need to schmooze big investors or take out loans, but you will have to create the voice and vision to make your idea in a crowded, quickly diverted space. For those who don't reach their target in the set time, none of the existing investment pledges will be honored.

"I was very humbled to reach my target," Dadaleares says. "I remember looking up an investor whose name I didn't know. It turned out to be a burlesque drag show team in Washington D.C. That was awesome."

FROM TOP: ZACK BOWEN (2); COURTESY PHOTOS

enjoying the final results at a formal dinner. Not for the faint of heart, the Whole Hog workshop takes place over a two-day period at Nezinscot Farm in Turner, ME, led by the brother-sister duo of Castonguay Meats. Get ready to pig out. 225-3231. [castonguaymeats.com](http://castonguaymeats.com)

### 13 **Maine Brewers' Guild Beer Festival**

Celebrate Maine's craft beer at the winter session of the annual Maine Brewers' Guild Beer Festival at Thompson's Point in Brick South, featuring an extensive selection of Maine-brewed ales and lagers, as well as live

music and plenty of grub from local food trucks to soak up the suds. [mainebrewersguild.org](http://mainebrewersguild.org)

### 14 **Cider Series Dinner #1 at Bolster, Snow & Co.**

Bolster, Snow & Co.-located within Portland's newest boutique hotel, The Fran-



cis-hosts Brian Smith of Oyster River Winegrowers for a four-course communal dinner with cider pairings, including discussions

about apple varieties and the re-emergence of artisanal cider-making practices. [bolstersnow.com](http://bolstersnow.com)

### 18-20 **Ice Bar at Brunswick Hotel and Tavern**

Head north to the Brunswick Hotel and Tavern for their annual ice →



## HUNGRY EYE

says. “It feels like there aren’t a lot of options for nights out in Westbrook right now, so we plan to host acoustic nights and poetry readings.”

► **Leavitt & Sons Deli** opened a second location on Kennebec Street a block down from 2017’s unlikely hero, Bayside Bowl. “We built for a neighborhood that hasn’t been built yet!” says owner Peter Leavitt. The deli is popular for its simple, hearty offerings and a strong selection of wine. “You don’t always want a fancy, gourmet sandwich with avocado and such. That’s why my chicken pot pie is so popular.”

► Harding Lee Smith is adding more rooms to his culinary mansion with a rumored second **Front Room** in Falmouth and continued development to the **Mountain Room** at Sunday River Ski Resort.

► The Marriott Hotel chain **AC Hotel** will open in April 2018 on 158 Fore Street. Its bar, called the AC Lounge, will function as the “centerpiece and focus of the hotel,” says manager Jeff Lidinsky. “The whole philosophy is fun, trendy, vibrant, and European-inspired. It’s geared toward everything Portland stands for.” Lidinsky just moved to Portland from Chicago.



bar celebration. Warm up with an assortment of specialty drinks, hors d’oeuvres, outdoor grilling, and live entertainment each night from 5-10 p.m. [thebrunswick-hotelandtavern.com](http://thebrunswick-hotelandtavern.com)

**23 Babette’s Feast Opening Night**

Portland Stage presents the opening night of *Babette’s Feast*, an adaptation of the story of how a refugee transforms a community by throwing a lavish dinner party. The production runs through February 18.

[portlandstage.org](http://portlandstage.org)

**25/27 Ice Bar at BlueFin**

The annual Portland Harbor Hotel ice bar returns once again this January at the new BlueFin restaurant. With a live DJ, ice sculptures, complimentary food and fire pits, this is a party not to be missed.

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

**27 Allagash Wild Beer Roundup**

It’s the most exciting beer release of the year at Allagash! As well as offering a diverse array of rare releases, guests are invited to the brewery for games, prizes, and music. *Prost!* [allagash.com](http://allagash.com)

**28 Pies on Parade Rockland,**

Dubbed “Pie Town USA” by Food Network, Rockland hosts the 14th annual pie-centric parade just a few days after National Pie Day (January 23). Seize the opportunity to sample more than 50 pies, featuring old favor-

## TRENDING INTO MAINE

For months now, there’s been a great deal of talk about bringing back ‘the neighborhood,’ however local or global. A westward stroll down Congress Street will land you at the new incarnation of **The Roma**, delighting red-sauce pasta lovers and doubling-down on a shot of nostalgia. Venture deeper into the West End, you’ll encounter **Chaval** and **Little Giant**, the second child of Damian Sansonetti and Ilma Lopez of Piccolo, and Briana and Andrew Volk of Portland Hunt + Alpine Club respectively.

Looking eastward, impossibly buttery croissants popped up seemingly overnight on the counter at **Belleville** at One North Street on Munjoy Hill. **Baharat** brought the Middle East to East Bayside, plating up succulent shawarma and smoky bowls of baba ghanoush. Meanwhile, Washington Avenue showed no sign of slowing its rapid development from industrial outlier to gastronomic destination. One of the area’s original occupants, **The Portland Pottery Cafe**, now has an alluring after-hours alter ego: **Lena’s Italian**. The menu is pure comfort food, with spaghetti and meatballs and chicken parm as headliners. Across

# SO LONG

Which restaurants shuffled off the mortal coil of Portland’s dining scene in 2017? New Year’s Day 2018 marked the end of Old Port watering hole **Sonny’s**. The popular bar and Latin-style restaurant, which has inhabited the 19th-century brick building that once housed Portland Savings Bank for nine years (and later F. Parker Reidy’s), announced its plans to reincarnate as **Black Cow**, “a casual hamburger-and-shake shop featuring a classic soda fountain,” according to new head chef Nicholas Nappi in an interview with the *Press Herald*. “Sonny’s is near BRGR bar, Elevation Burger, Five Guys, Nosh, Rosie’s, and b good. How are you going to break into that market? Every tier of burger is covered,” challenges one Facebook user.

In a surprise turn, **David’s KPT**, the brainchild of chef David Turin, closed without warn-

the street, Boston’s **Island Creek Oysters** opened a Portland location in the former Creighton’s Flower Market, where they offer fresh, plump local oysters and Spanish-inspired tinned fish in a sleek setting.

There’s really no chance of going thirsty in this neck of the woods. **Maine Craft Distilling** relocated into the space adjoining Island Creek, allowing for bigger production volumes and the space to host a Sunday Roast dinner series. The Nissen Building, which once pumped out baked goods as the Nissen Baking Co. and now creates more adult concoctions with grain and yeast, hosts **Maine & Loire** wine shop, **Maine Mead Works**, **Oxbow Brewing**, and, most recently, **Hardshore Distilling** (whose craft gin was named best in 2017 by *USA Today*).

## FOUND IN TRANSLATION

We spotted the emergence of a new breed of Asian restaurants back in October [“New Wave Asian”], and the momentum has yet to slow. **Sichuan Kitchen** kicked things off in style on New Year’s Day 2017 with fi-



ing in October. Kennebunk Resort Collection owns the restaurant and "plans to reopen a reimagined restaurant in The Boathouse Waterfront Hotel in Spring 2018," says Rachel Pelkey of KRC. "We're working on a new concept and design." Will Turin return as head chef? "I believe we'll hire a new head chef," Pelkey says. KRC was unable to confirm if the restaurant's 45 former full-time staff members will be offered their old jobs back.

Bramhall Square proved a tough spot to stick it out for Vinland chef David Levy, who saw two ventures close in quick succession at 3 Deering Avenue. First was Rossobianco, followed by its successor, rustic **Trattoria Fanny**, which lasted from February to August.

ery broths and authentic dishes from a region of China often underrepresented in Maine. Then **Izakaya Minato** brought artful Japanese dishes and fusion plates like *Udon Vongole*, a salty and tasty hybrid of Japanese-Italian cooking, to Washington Avenue. **Mami** Food Truck, of Japanese comfort food fame, found a brick-and-mortar home on Fore Street, just a few feet away from a healthful Thai eatery, **Cheevitdee**. Speaking of food trucks, **Hakka Me** brought Cantonese to the streets of Portland, right alongside the Cambodian newcomer **Nom Bai Street Kitchen**. Even **Boda** got in on the mobile action, selling grilled quail eggs and lemongrass beef skewers from a tiny window that managed to end up wherever the crowds were. What else? **Công Tử Bôt** made diners sit up and take notice with an authentic approach to Vietnamese cuisine in a thoroughly modern setting. The husband-and-wife team at **Yo-bo** brought us Korean charm with Bibimbap bowls and local ingredients, and **Sun Bakery & Restaurant** quietly opened doors just two days after Thanksgiving.

**OK 2018, let's see what you've got.**

ites like apple, raspberry, and blueberry, and savory twists like gourmet pizza pies, seafood pies, and whoopie pies from local businesses. Ticket sales benefit the AIO Food Pantry. [historicinnsoprockland.com](http://historicinnsoprockland.com)



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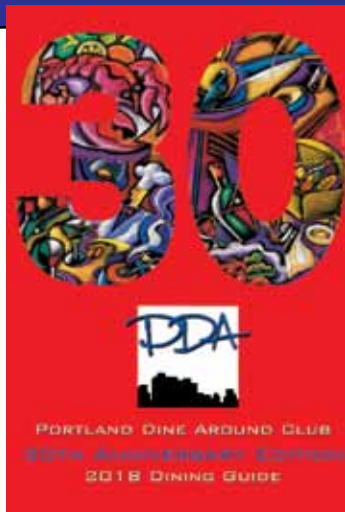
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# SCHMEAR CAMPAIGN



Consider the humble bagel. A grab-and-go staple of everyday life, it might seem an unlikely food hero. **Mister Bagel** set the bar locally in 1977 with Brooklyn native Rick Hartglass's first shop on Forest Avenue. Over 40 years later, we're experiencing the second coming of the old-school Jewish treat. Here's hoping the trend doesn't go the way of New York's multi-colored, sugar-sprinkled 'unicorn bagels'...

"I think what we're seeing now is a modern interpretation. Bagels today are a lot lighter and less dense, because that's the taste now," says Audrey Farber as she serenely plaits a *challa* in the sun-washed second floor of **Fork Food Labs** on a weekday morning. Farber launched **Bubbe & Bestemor** baking company last year to celebrate her Ashkenazi Jewish and Norwegian heritage. Hailing from New Jersey, she moved to Maine aged 12 with her family, including her father, a fervent bagel fan. "He's doing a taste test of every bagel in Maine. He says they're all good



but not quite right. We think of the New York bagel like the New York slice—as the benchmark—but I actually don't like a lot of the recipes from the iconic bagel makers. I'm a nerd for the traditional recipes and methods. It's a matter of taste."

Looking like a slice of 1970s Lower East Side New York, **Rose Foods** on Forest Avenue (formerly home to BreaLu cafe) is certainly tapping into our faith in the New-York-style bagel experience. "I developed the recipe over the winter in my kitchen," says Chad Conley, who also owns the popular **Palace Diner** in Biddeford. "I worked hard to develop the right texture: a crisp bite to the exterior and a light chewiness."

Conley grew up down the street from Rose Foods and recalls when dining out in the area involved a trip to Olive Garden. He fell for the idea of a traditional-style bagel shop while traveling to New York and Vancouver. Creations like the Luxe Lox–Nova lox, salmon caviar, and lox cream cheese—eaten in the tiny, tiled deli-style shop—will almost transport you to downtown Manhattan. As will the price tag, \$16.

Elsewhere, Lew-



iston bakery **Forage Market** will expand into the former Creighton's Flower Market at 123 Washington Avenue. The bakery's fire-blistered bagels have been ranked one of the best in the country by *Saveur* magazine. Nearby, **Union Bagel** announced it will open a second, larger location on Veranda Street to meet growing demand from wholesalers, though they'll keep their cozy storefront on Cumberland Avenue. In Biddeford, **Rover Bagels** added to the city's ever-expanding ros-

## FEBRUARY

### 3 Chef Summit

The third annual Chef Summit at Sunday River brings 12 chefs and mixologists together for a unique evening of world-class food and beverages. Featuring dishes from Chef Josh Berry (Union),

Chef Mike Wiley (Hugo's), Chef David Turin (David's) and more, it's the foodiest event of the year on the mountain.

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

### 12 Beer Hearts Chocolate

Allagash hosts a romantic beer and chocolate pair-

ing event right in time for Valentine's Day. A portion of the proceeds go toward benefiting the American Heart Association. How sweet is that?

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



### 28 Incredible Breakfast Cook-off

Kick Maine Restaurant Week off a few days early with the annual Incredible Breakfast Cook-off! Taste the best of what the city has to offer for morning treats from some of the area's best restaurants. Who will win

bragging rights?

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

### 13 Mardi Gras

WMPG hosts the 23rd Fat Tuesday party at the USM Woodbury Campus Center. There will be live Acadian and New Orleans music and local restaurants will prepare their



ter of eateries with a wood-fired bagel shop on Elm Street. James Beard award-winner **Krista Kern Desjarlais**, owner of **Brescia** and the **Honey Bee**, surprised Yarmouth locals by opening the diminutive **Purple House** on Walnut Hill Road and serving Montreal-style bagels from a wood-fired oven. Meanwhile, South Portland favorite **Scratch Baking** proves that bread binges have become an elevated experience by opening the sleek **Scratch Toast Bar** at 205 Broadway. -By Sarah Moore

best Cajun and Creole dishes to be crowned the champion of the Cajun Cookin' Challenge. [wmpg.org](http://wmpg.org)

## MARCH

1-12 **Maine Restaurant Week**

FROM LEFT: ROVER BAGEL PHOTO BY ABBY JOHNSON-RUSCANSKY; MEAGHAN MAURICE (4)



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## HUNGRY EYE



# LOBSTER = LOVE

Mainers love our lobster year-round, but there's something about the delectable lobster roll that feels exclusive to summer—until now.

Enter **Highroller Lobster Company**, which opened its cherry-red doors on 104 Exchange Street in December 2017. The jump from sidewalk cart to sit-down eatery was somewhat spontaneous. "Initially, a permanent space was not the dream at all," co-owner Andy Gerry says. "We had a lot of tourists who'd seek us out, thinking we were a restaurant. And the local demand keeps getting higher and higher." The new space, a cheerful red-and-white refuge complete with old-school booths and an industrial bar, enables Highroller to serve up fun and fresh fare featuring Maine's favorite crustacean all year long. "We think of our food as the everyman's lobster," Gerry says. "A lot of places put lobster on a pedestal, but we have fun with it." Dishes like the lobster cheese crisp taco and the lobby pop (a seafood version of a corndog) have an almost cult-like following among Portland residents. Of their decision to open a brick-and-mortar spot, Gerry declares, "Lobster rolls are no longer seasonal."

The once gaudy exterior of 3 Buoys on Washington Avenue now stands whitewashed and empty, awaiting its reincarnation as **Bob's Clam Hut**. It's been all quiet on the eastern front since owner Michael Landgarten announced plans to expand beyond Kittery a year ago. "We're definitely still coming to Portland," says Landgarten. "We'll open in April or May. It's going to be an urban Bob's. We're going to sell classic favorites like lobster rolls and fried clams but there will be more of a late night feel."

Migrate south for **The Commissary** in Scarborough, owned and operated by **Bite into Maine**, one of Portland's original food truck success stories. "The Commissary was the working kitchen for our trucks," says co-owner Sarah Sutton. "We wanted to have the capability to work year-round, so we opened it up to customers." The venue is modest—a take-out counter and 12 dining seats—but their menu has grown. "Guests can enjoy our famous lobster rolls, plus grown-up grilled cheese and chowder."

Keep your eyes peeled for the long-awaited arrival of **Maine Lobster Shack**, which has teased its arrival on 425 Fore Street since 2015. There's no official opening date as yet, but CFO Michael Michalski is currently working with contractors to convert the 1,800-foot space that sits next to **Gelato Fiasco**. The delay may have to do with tax deposit issues in California by Old Port Lobster Shack owner Russell Deutsch, a Mainer who is California-based.

—By Madison Andrews

"It's going to be an urban Bob's."

—Bob's Clam Hut owner Michael Landgarten

2018 marks the 10-year anniversary of Maine Restaurant Week, when practically every restaurant in town offers multi-course menus at fixed prices. It's the deal of the year, so be sure to grab reservations in January or February. [mainerestaurantweek.com](http://mainerestaurantweek.com)

### 2-3 SUNAANA

SUNAANA winter festival returns for its second year, this time stretching into a two-day event. Jam-packed with music, art, craft beer, spirits and local food, it's one of the most eclectic events of the year at Brick South, Thompson's Point. [sunaana.com](http://sunaana.com)

### 4 Coffee and Dessert Pairing

Get your sweet on at Coffee By Design! Featuring signature desserts from some of the city's best restaurants and plenty of caffeine, there's no better way to shake off the winter doldrums. [coffeebydesign.com](http://coffeebydesign.com)

### 6 Maine Brew Fest Spring Session

Taste over 100 craft beers and ciders at the spring session of the Maine Brew Fest. Taking place at Sunday River's South Ridge Lodge, it's the perfect way to wind down after a day on the slopes. [sundayriver.com](http://sundayriver.com)

### 11 Spirit Quest

A self-guided walking tour through the Old Port and Arts District, Spirit Quest takes guests on a journey to taste the best cocktails and paired bites the city has to offer. [visitmaine.com](http://visitmaine.com)

### 14 7th Annual PSO Wine Dinner

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## HUNGRY EYE

Company, the 17th Annual Portland Symphony Orchestra wine dinner will be held this year at the Harraseeket Inn in Freeport. Look for culinary creations from Paola Laboa (Solo Italiano), Sara Jenkins (Nina June), Ilma Lopez (Piccolo, Chaval), Sam Hayward (Fore Street, Scales) and Troy Mains (Harraseeket Inn). [portlandsymphony.org](http://portlandsymphony.org)

### 24 Annual Chili Chowder Challenge

Recognized as the biggest and longest lasting chili and chowder competition in Maine, the 17th Annual Chili Chowder Challenge is a fun- and food-filled family event with a charitable component. Proceeds from the event benefit the Children's Center. Beyond the main event of tasting the state's best chili and chowder from local restaurants and caterers, guests can enjoy crafts, a silent auction, and live music. [childrensctr.org](http://childrensctr.org)

### 25 Maine Maple Sunday

Get an up-close glimpse at how Maine maple syrup producers create liquid gold on Maine Maple Sunday—always the fourth Sunday in March. Bring your sweet tooth! [mainemapleproducers.com](http://mainemapleproducers.com)

### 25 Eat the Heat Chili Cookoff

Be the judge at Sunday River's annual chili cookoff, where local restaurants vie for the title of the Champion of Chili. This year's twist? Individuals without a restaurant affiliation are invited to compete. The Firefighters' Race, live music, and a Bloody Mary Bar from Shipyard Brew Haus tops it off to deliver you a perfect Sunday. [sundayriver.com](http://sundayriver.com)

## APRIL

### 6 Maine Brewfest: Spring Session

After a day of skiing and snowboarding on the mountain, switch gears at night at Sunday River's second annual brew festival, highlighting 100 different beers and ciders from 40 local brewers. The event, which kicks off the mountain's Spring Festival Weekend, includes plenty to eat and live music to rock out to. [sundayriver.com](http://sundayriver.com)

### 8 Chocolate Lover's Fling

Get your fill of chocolatey goodness at the

2018 Chocolate Lover's Fling. With desserts from Standard Baking Company, the Holy Donut, Izzy's Cheesecakes and more, there's no leading home hungry from this annual event (now in its 33rd year!).

[chocolateloversfling.org](http://chocolateloversfling.org)

### 26 Gulf of Maine Seafood Celebration

Give a toast to the bounty of the ocean at the 5th annual Gulf of Maine Seafood Celebration. Mingle with marine scientists, local fisherman, and more while tasting an endless array of dishes highlighting the best our waters have to offer—it's educational and delicious. [gmri.org](http://gmri.org)

year at the Ocean Gateway terminal on Portland's historic waterfront, guests can expect to sample fine wines and plenty of food pairings, and proceeds always go to a good cause. Tickets are limited, so secure yours today! [toastonthecoast.com](http://toastonthecoast.com)

### 19 8 Great Plates

Beer and bites for a good cause, 8 Great Plates brings together eight local restaurants for a night of beer and food pairing, with all proceeds going to charity. [allagash.com](http://allagash.com)

## JUNE

### 4-9 Kennebunkport Festival

A week-long celebration of area chefs and craft beverage producers and distillers, it's the perfect way to enjoy the spirit of Kennebunkport—one unforgettable bite and sip at a time. [kennebunkportfestival.com](http://kennebunkportfestival.com)

### 10 Old Port Festival

Kick off your summer with the 45th annual Old Port Festival. With over 250 vendor booths offering an eclectic mix of food, music and art, this rain-or-shine event draws thousands of attendees to Portland's downtown from 11 a.m.–5 p.m. [portlandmaine.com/old-port-festival](http://portlandmaine.com/old-port-festival)

### 21-23 Greek Festival

A 3-day event that draws over 10,000 people each year, the annual Greek Food Festival is a family-friendly Portland tradition. Come for the spanakopita, lamb souvlaki, and loukoumades—stay for the live music and traditional dancing! [holyltrinityportland.org](http://holyltrinityportland.org)

### 23 Allagash Street Fair

Industrial Way becomes a veritable festival each year at the annual Allagash Street Fair. A collaboration between area restaurants and benchmark breweries from Maine and beyond, it's one of the finest ways to soak up some sun and suds this summer. [allagash.com](http://allagash.com)

### 23 Maine Whoopie Pie Festival

Fans of Maine's official state treat will be in seventh heaven at the 2018 Maine Whoopie Pie Festival. With samples of countless different interpretations of the classic Maine treat to choose from, it's the ultimate education on all things "whoopie." [mainewhoopiepiefestival.com](http://mainewhoopiepiefestival.com)



The Roma was reincarnated in 2017. Guests can enjoy traditional Italian favorites amid the glamour of the refurbished Rines Mansion.

## MAY

### 11 Toast on the Coast

Spend an evening overlooking beautiful Casco Bay while enjoying gourmet fare at the 7th annual Toast on the Coast. Held each



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## HUNGRY EYE

### JULY

#### 7-14 **Maine Potato Blossom Festival**

Visit beautiful Aroostook County for the annual Maine Potato Blossom Festival this July. Over 100 performances, contests

and activities round out what is undoubtedly the state's biggest homage to the potato, including a... potato blossom pageant? You'll just have to show up in Fort Fairfield to see it for yourself. [fortfairfield.org](http://fortfairfield.org)

#### 9-14 **Central Maine Egg Festival**

Truly the event of the year in Pittsfield, ME, the annual Central Maine Egg Festival celebrates the humble egg in style. You'll never view eggs the same way again after witnessing

the "Egglympics." [centralmaineeggfestival.org](http://centralmaineeggfestival.org)

#### 13-15 **Moxie Festival**

Held in Lisbon, ME since 1982, the annual Moxie Festival is a Maine tradition like no other. Celebrate the origins of one

of the world's most eccentric beverages with other Moxie lovers from across the country. Did we mention we still love the taste all these years later? [moxiefestival.com](http://moxiefestival.com)

#### 20-22 **Maine Celtic**

## BOOZE NEWS

There's no shortage of places to imbibe, thanks to the explosion of brewery tasting rooms in 2017, including **Good Fire Brewing Co.**, **Battery Steele Brewing**, and Westbrook's **Yes Brewing**. But if you're all sampled-out of your favorite ales, don't fret—there's more to come.

"Enjoy your beer—that's an order!" says Brad Nadeau, founder of **Stars & Stripes Brewing**, a veteran-owned-and-operated company that plans to open a brewery and taproom in Portland in early 2018. The military-themed brewery, which hit its \$20,000 Kickstarter campaign target in December [see "Crowdsourcing a Dream"], will donate a portion of its proceeds to veterans organizations. "Our name says it all. It's patriotic," says Nadeau, who served in the U.S. Marine Corps.



"Our mission is to make great beer for great people. We want to bring everyone, veterans and veterans' families especially, together to talk and share stories."

Beyond Portland, newcomer **Nuts and Bolts Brewing** plans to set up shop in Biddeford by spring, while **Brickyard Hollow Brewing** will open a taproom in Yarmouth. **Lone Pine Brewing** recently purchased space in Gorham to increase their production.

But it's not all hops. **Blue Lobster Wine Company**, having mastered the craft of canned wine, plans to forge ahead with a tasting room in Portland. "Our rosé and Bayside Blend have been really well received around town. We're stoked," says owner Chris Gamble. "We're currently sampling wines that we plan to bring into our East Bayside facility to have available by spring." *-By Madison Andrews*

COORG, INDIA: CBD FARM VISIT SEPTEMBER 2015

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## HUNGRY EYE

A Maine summer tradition ever since 1965, the Yarmouth Clam Festival draws thousands of people each year for live music, arts & crafts and—of course—as many clams as you can put back. Don't miss the Carnival on the Midway! [clamfestival.com](http://clamfestival.com)

### 22 Open Farm Day

Grow your sense of connection with Maine farmers on Open Farm Day, which gives families the chance to visit working farmers throughout all 16 Maine counties. It's one of the most educational events of the year, with many farms offering plenty of tasty bites of locally grown meats and produce along the way. [maine.gov](http://maine.gov)

### 29 Festival of Nations

Perhaps the most cultur-



ally diverse event to take place in Maine all year, the Festival of Nations in Deering Oaks Park is not to be missed. Expect a wide variety of authentic, traditional cuisines from around the world, as well as plenty of live music, dancing and other festivities. [visitportland.com](http://visitportland.com)

## AUGUST

### 1-5 Maine Lobster Festival

Lobster lovers have been

flocking to Rockland since 1947 for the Maine Lobster Festival, an ode to the crustacean complete with cooking contests, carnival rides, and plenty of culinary creations to try. All of the proceeds are donated back to communities in the Midcoast area each year, which makes the MLF one of the most guilt-free indulgence events of the year. [mainelobsterfestival.com](http://mainelobsterfestival.com)

### 4 Picnic Music and Arts Festival

Bringing together some of the finest artists Maine has to offer, the Picnic Music and Arts Festival is a must-attend event for anyone interested in supporting the local artist economy. With a heavy food truck presence, there's no way you're going home hungry.

### 10 Acadian Festival

Celebrate Acadian culture and history at the 41st annual Acadian Festival in Madawaska, ME. It might be a bit of a drive, but we promise the poutine and "baby crawling contest" will be worth it. [acadianfestival.com](http://acadianfestival.com)

### 17 Maine Highland Games and Scottish Festival

Get your fill of haggis and Scotch whiskey at the 2018 Maine Highland

Games and Scottish Festival. Hosted by the St. Andrews Society of Maine, it's the event of the year for anyone with an interest in Scottish culture. Yes—there will be bagpipes.

[mainehighlandgames.org](http://mainehighlandgames.org)

### 18-19 St. Peter's Church Annual Italian Bazaar

Classic Italian food, street games, and tons of family fun characterize the St. Peter's Church Annual Italian Bazaar. Don't leave without a sausage sandwich!

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

### 25 Wells Chili-Fest

Fully sanctioned by the International Chili Society, the Wells Chili-Fest is a serious competition. Contestants will compete in various categories, including chili, chili verde, and salsa. Don't forget the antacids!

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

JULY

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## SEPTEMBER

7-10 **Maine**

### Garlic Festival

Held every year in Southwest Harbor, the Maine Garlic Festival features live entertainment, plenty of food and drink, and the chance to mingle with experienced garlic growers. It's also an important fundraiser for local nonprofits, so get ready to trade in your fresh breath for a good cause. [downeastacadia.com](http://downeastacadia.com)



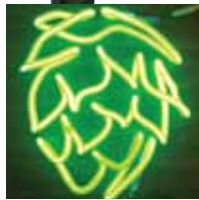
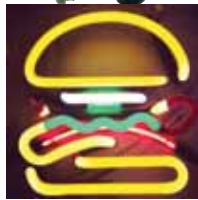
### 21-23 **Common Ground Country Fair**

Celebrate rural living and organic farming at the Common Ground Coun-



# UP IN LIGHTS

How can you entice diners off the street and into your restaurant? A slice of light might work. Portland bars and restaurants are bringing back the retro appeal of neon signs with the help of artist David Johansen, also known as **Neon Dave**. Rose Foods, Sister's Gourmet Deli, Hot Suppa, BGR Bar, and Blake Orchard (left) have all recently commissioned glowing artworks. "Neon has always waxed and waned through our cultural aesthetic," says Johansen. "There were waves, sometimes lasting well over 10 years, roughly in the 1920s, 1950s, 1980s and, I would say, now. Social media is one thing playing a role in the current resurgence of neon's popularity in the commercial and fine art worlds. Neon makes an impact both 'in real life' and on screen and is something regularly shared, posted, liked, and remembered." Keep an eye out for his futuristic designs as you eat and drink your way around town. Think of it as a game of neon bingo.



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**HUNGRY EYE**

try Fair in Unity, Maine. Presented by the Maine Organic Farming and Gardening Association (MOFGA), it's an excellent chance to enjoy and embrace the bounty of our state— plus everything is organic and locally grown! [mofga.org](http://mofga.org)

**29 Billtoberfest**  
Celebrate the work of head brewer Bill Boguski at Foulmouthed Brewing in South Portland. Grab a frosty mug of German-style lager and cheers your neighbor!  
[foulmouthedbrewing.com](http://foulmouthedbrewing.com)

**OCTOBER**

**6 Chowdah Challenge**  
Freeport's tastiest event of the year, the Chowdah Challenge brings together offerings from area restaurants, all clamoring for first plate. With all proceeds benefiting Freeport Com-

munity Services programs, it's a win-win for everyone involved—and a tasty one, at that. [fcsmaine.org](http://fcsmaine.org)

**14 Maine Cheese Festival**  
Sample the finest fromage Maine has to offer from over 25 creameries at the Maine Cheese Festival. It's

an excellent opportunity to meet your local cheese-makers, learn more about the process, and taste some of the most complex cheeses in the state. [mainecheeseguild.org](http://mainecheeseguild.org)

**18-21 Harvest on the Harbor**  
Harvest on the Har-



*MAINE STATE PIER...MARKET?*

Portland's working waterfront and celebrated food scene are the beating heart of the city, which is why perhaps why a proposal to create **The Market at the Maine State Pier** has put us in such a state of excitement. "The market is a proposed concept at this point," says Jessica Grondin, Director of Communications for City of Portland. "It was just unveiled at the last Economic Development

FROM LEFT: COURTESY PHOTO; PORTLANDMAINE.GOV

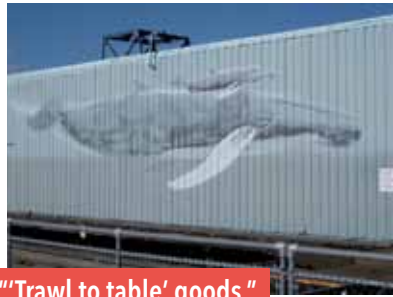


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[harvestontheharbor.com](http://harvestontheharbor.com)

**22 Brett Camp**  
 Get funky at Austin Street Brewery with a full line-up of beers fermented with brettanomyces—a prized strain of wild, naturally occurring yeast. There'll even be a few special, limited-run bottles to bring home.  
[austinstreetbrewery.com](http://austinstreetbrewery.com)



"Trawl to table' goods."

Committee meeting." The proposal outlines a vision for **The Market** that would champion local harvesters, "showcase world class seafood, and promote 'trawl to table' goods." The proposed expansion of the Maine State Pier, in "timeless materials, like stainless steel, stone, wood tile, and concrete," would aim to provide "50-percent fish mongers and seafood purveyors and 50-percent bakers, butchers, grocers, and wine merchants, with at least one brewery tasting room, coffee roaster, and satellite restaurant." -By Sarah Moore

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# Thirsty? Drink Events Across the Year

**Rising Tide Brewing Company**, Brewing Up Weddings, 103 Fox St. Explore Rising Tide's new venue while enjoying fresh local craft beer and meeting vendors, Jan. 17. 370-2337

**Cross Insurance Arena**, 1 Civic Center Sq. Portland on Tap, two sampling sessions of over 120 craft beers from more than 60 breweries, plus live music, food, and local vendors, Jan. 27. 775-3458

**The Clown**, 659 US Rte 1, York. Free tastings on the second Friday of each month, 5-8pm. 351-3068

**Wine Tasting at LeRoux Kitchen**, Join LeRoux Kitchen for nibbles, great conversation and a complimentary wine tasting, featuring a different theme each month.

**Maine Brew Bus**, Thirsty Thursday, Beerunch! (Fridays and Saturdays), Breaking Brews (Saturdays), Friday Night Flights. Hop on the bus and visit three local breweries. 200-9111

**Maine Brewers' Guild**, Beer Festival: Summer Session, July 28.

**Rosemont Markets**, Portland and Yarmouth. Two to three free tastings and events each month on Fridays. 774-8129

**Saturday Bubbles**, TIQA, 327 Commercial St. Grab a glass of Prosecco for \$5 and enjoy on the patio or in the lounge, every Saturday from 2 p.m. to 6 p.m. 808-8840

**Sweetgrass Winery & Distillery**, 324 Fore St. Maine-made wine and spirit tastings daily. 761-8446

**West End Deli**, 545 Congress St. Monthly beer and wine tastings. 874-6426

**The Wine Seller**, 15 Tillson Ave., Rockland. Free tastings twice monthly. 594-2621

-By Madison Andrews

OCTOBER

## 28 Goods from the Woods

Oxbow Brewing Company's annual celebration features a huge variety of rare beer, gourmet food from some of Portland's finest chefs, live music,

and art. Every attendee is sent home with a commemorative Oxbow glass and two very special bottles of Oxbow beer.

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



## NOVEMBER

### 17-18 Maine Harvest Festival

Experience the best of "farm fresh" at the Maine Harvest Festival at the Cross Insurance center

in Bangor. A culmination of brewers, fiber artisans, chefs and farmers, it's an ideal way to sample and learn more about the Maine growing season. [maineharvestfestival.com](http://maineharvestfestival.com)

# DIGITAL DETOX

If you're vacationing to a remote location or simply steering clear of your inbox for a weekend, you might have thought about grabbing a magazine or three. Studies have shown that readers both retain information and recognize branding through printed material much more than through digital media. Plus, you never have to worry about forgetting a power cord.

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# DREAM SPOTS

What's stirring beneath the surface of Portland's notable empty spaces? The former Frame Shop on **184 State Street**, The Schwartz Building at **600-606 Congress Street**, and the former Sahara Club at **135 Washington Avenue** are all begging to be transformed into the next 'it' spot. Broker John Hatcher of The Hatcher Group keeps his ear to the ground: "**The Frame Shop** is up for rent right now. A short while ago, someone wanted to open a photography studio there, but it didn't work out. It's a shame," **The Schwartz Building**, which, like The Frame Shop, is owned by landlord Geoffrey Rice, has long stood derelict despite its killer location facing Congress Square. "Again, there's not much progress to report," says Hatcher. Encouraged by the Friends of Congress Square Park Committee, Rice has contributed to Little Village art collective to install a charming "Arcs & Angles" light installation in the four-story building's windows until February 1. "I'd love to relocate into that space," says



neighbor and Kurier owner Jasmine Clayton. "I'm looking to expand, and it's an incredible spot. It would be great to see it occupied."

In 2017, **White Cap Coffee Co.** announced plans to open a cold-brew coffee tasting room in the former Sahara Club on Washington Avenue, but a 'For Lease' sign has since reappeared in the window. Will 2018 be the year these three dream spots become destinations on our cultural map?

FROM LEFT: COURTESY PHOTOS(2); PORTLAND DOWNTOWN

## DECEMBER

### 1-9 Kennebunkport Christmas Prelude

The Kennebunkport Christmas Prelude spans more than a full week to bring you near endless

holiday cheer. Enjoy shopping, dining and plenty of merriness, including Santa on a lobster boat.

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



### 8 Champagne and Caviar Tasting at Browne Trading Company

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