"Come savor the taste of winter on the waterfront." Steve DiMillo



Join Us For

Cozy Ambiance Fireside Lounge Seasonal Recipes \$15 Early Dinner Specials Extended Happy Hour



In the Old Port • Portland, Maine • 772-2216 • www.dimillos.com Free Parking While On Board • Full Marina Services: 773-7632 Think of this story as a banquet tableand bring a fork!

CUISCENE

A Foodie's Guide To Planet Maine

As 2013 bursts open, Harding Smith surprises by REINTERPRETING BOONE'S

to create a dramatic new harborside Room.

tiently for the next new thrill. So how unexpectedly wonderful is it to learn that Portland's extinct, unlamented dinosaur–Boone's Restaurant–will rise again on Custom House Wharf this spring as the fourth in Portland restaurateur Harding Smith's string of highly successful Rooms?

"Lobsters-and full lobster bakes with the mussels and kielbasa and all-will be steamed over rockweed, like they do at lobster pounds up the coast, only without the paper plates," says Smith of the new, as yet unnamed, Room. The harborside showplace will feature two floors of dining space, with outdoor seating in summer. "We'll have fresh seafood displayed on ice that we can grill, simply, to order...and a few classics, like lobster pie." An oyster and raw bar will be upstairs, with a small kitchen and "surprise menu" of clever seafood creations. We look forward to seeing what an innovative pro can do with a traditional Maine seafood venue.

So everything old really can be new again. Meantime, the new year is already open for business and it's time to get tasting. See our calendar of delicious events that follows for something–classic or surprising–for your next thrill.

Harding Lee Smith stands poised to expand his Room empire to the former site of Boone's. "Our hammers are already swinging."

JANUARY 23 NATIONAL PIE DAY

Portland's 4th annual tribute to National Pie Day turns up at the Mayo Street Arts Center with a sweet and savory pie potluck, pie art auction, live pie drama and pie-ku. And for sale, a pie cookbook to which local chefs have contributed recipes, all to benefit Preble Street Resource Center. f64publishing.com

JANUARY 27 NATIONAL PIE DAY-AGAIN!

Enjoy an all-pie Sunday in Rockland, where inns, restaurants, and provisioners serve up shepherd's pie, pizza pie, seafood pies, whoopie pies, and glamorous galettes. Tickets to the pie parade benefit the local Outreach Food Pantry. 596-6611, historicinnsofrockland.com

JANUARY 25 ROBERT BURNS DINNER

There will be kilts: The annual birthday bash for Scotland's number one bard comes with

all the trimmings at the Tavern at the Inn at Brunswick Station. That means bagpipes, scotch eggs, cock-a-leekie soup, Burns poetry, a wee dram or two of scotch, and the carving of the haggis. "Haggis has come a long way." says Tavern chef Kevin Cunningham. "It's edible now!" 837-6565

JANUARY 26 WINTER GOAT HIKE

Head to Ten Apple Farm in Gray for a 2-mile trail hike in the woods with 8 snow-loving Alpine dairy goats, followed by lunch and goat milk hot cocoa. Reservations required: 657-7880, tenapplefarm.com

19 Crazy Nights (& Days,



MARCH 1-10 MAINE RESTAURANT WEEK

Savor the best chance you'll get to try out new restaurants at lower-than-usual prices. Eateries statewide offer special three-course *prix fixe* specials at low rates to attract new customers. Participants in Portland include Walter's, David's, DiMillo's, RiRa, Petite Jacqueline, Sonny's, Local 188, Five Fifty-Five, Bar Lola, Carmen at the Danforth, Zapoteca, El Rayo, Twenty Milk Street, and the Front, Corner and Grill Rooms. In Cape Elizabeth, The Good Table and Sea Glass; in Freeport, the 1912 Café and Freeport Seafood Co.; in the Kennebunks, Federal Jack's, One Dock at the Kennebunkport Inn, and the Academe Brasserie; in Wiscasset, Le Garage; in Lewiston, Fish Bones and Fuel; in Auburn, Great American Grill; in Bangor (and Topsham and South Portland), The Sea Dog Brewing Co.; in Camden, 40 Paper and the Hartstone Inn; and in Bath, Solo Bistro. Restaurant week includes events such as the Incredible Breakfast Cook-off on March 1, the Bartender and Pastry Chef Competition on March 10, and the Camden Gourmet Adventure. mainerestaurantweek.com

42 PORTLAND MONTHLY MAGAZINE

MAINE SHRIMP SEASON

The Atlantic States Marine Fisheries Commission has cut the 2013 shrimp catch limit by 74 percent after scientists warned our shrimp population is at risk due to overfishing. The season for trawlers won't open until January 22, and it's likely to be short–the seasonal catch limit is down from more than 13 million pounds in 2011 to just 1.38 million for 2013. The financial impact on the hundreds of fishermen and processors who rely on this winter harvest will be significant, and fans of the diminutive winter crustacean fear the end of an era. Post-announcement, a Hannaford seafood associate offered another viewpoint: "There's gonna be a lot of upset customers."

PORTLAND HARBOR HOTEL hosts the 8th Annual Ice Bar January 24-26, from 5-9 pm, with Smirnoff martinis sliding down Ice luges. The sparkling carved ice bars are complimented by tastes from Zapoteca, Spread, and Wharf Street's new Buck's Naked BBQ. For the ordinary Joes, Shipyard ales will offer alternative refreshments on tap. \$20 -\$26, portlandharborhotel.com

FEBRUARY WILD THINGS AT THE HARRASEEKET

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

FEBRUARY 12 MARDI GRAS

Portland's Po' Boys and Pickles has the New Orleans vibe year 'round, but on Fat Tuesday they add costumes, live music, and \$2 drafts. 518-9735, poboysandpickles.com

FATTUESDAY PARTY

Head to the Old Port for Creole and southern food, beads, and prizes for best costumes at the Salt Exchange. Let the *bon temps rouler*, Portland! 347-5687, thesaltexchange.com

FEBRUARY 15 SNOFEST

The Moosehead Lake region's week-long celebration includes a chili and chowder cookoff in Greenville. Just the thing at this time of year. mooseheadlake.org

FEBRUARY 15-16 FLAVORS OF FREEPORT

Food and drink, including clever pairings and demonstrations, showcase the talents of local chefs at Freeport's inns and restaurants. And don't forget to shop. freeportusa.com

FEBRUARY 17 CHOCOLATE FESTIVAL

Another edible event at the Snofest at





Moosehead Lake, this one has an array of chocolate treats, games, prizes, auction. 695-2702, mooseheadlake.org

MARCH 6 PORTLAND SYMPHONY WINE DINNER & AUCTION

The 12th annual edition of this celebrity chef extravaganza includes a multi-course feast with carefully chosen wines at the Harraseeket Inn in Freeport. This year's chefs include Eric Flynn of the Harraseeket, Mitchell Kaldrovich of Sea Glass at the Inn by the Sea, Ian Hayward of Petite Jacqueline, his dad Sam Hayward of Fore Street, and Ilma Lopez of Grace. Maine artists and businesses donate art and unusual items to the live and silent auctions. Quite a night. 773-6128, portlandsymphony.org

MARCH 15 FREE ICE CREAM CONE

Gifford's-Maine's award-winning ice creammarks the opening of ice cream season with a free regular size cone from 6 to 8 p.m. at all five of their family-owned shops in Skowhegan, Farmington, Bangor, Waterville, and Auburn. giffordsicecream.com

MARCH 24 ANNUAL CHILI COOKOFF

In conjunction with a Ski-A-Thon fundraiser weekend, area restaurants face off with a homemade chili competition, serving up batches to the hungry crowds. sundayriver.com

MAINE MAPLE SUNDAY

Another sure sign that spring really is here, comes

Italian Heritage Center

Portland's Finest Event Center

We Specialize in Amazing Complete Wedding Packages

Rooms Accommodate Groups from 50-500

Bereavement Luncheons Professionally orchestrated on very little notice.

Corporate • Social • Wedding

Italian Heritage Center 40 Westland Avenue Portland, ME 04102 207-772-2500 • FAX: 207-780-8505 www.italianheritagecenter.com

Email your inquiries to: ihcmgr@maine.rr.com



on the Sunday when the state's maple farms open their doors to the public and demonstrate the art of turning sap into syrup. There are always tastings and treats. Find your neighborhood sugar house at mainemapleproducers.com

APRIL 5-7 PARROTHEAD FESTIVAL

Food, music, and of course margaritas-think Key West with snow. This hugely popular Jimmy Buffett-themed event is an annual tradition, with a local bartender margarita mix-off, Spam-carving competition, and costumes. sundayriver.com

APRIL7 CHOCOLATE LOVERS FLING

This wildly popular, highly competitive, meticulously judged, and divinely delicious event returns to Portland's Holiday Inn by the Bay for the 27th year. Vote for your favorites in the categories of chocolate cake, cheesecake, mousse, fudge, and truffles. 828-1035, chocolateloversfling.org

APRIL 11 TOAST ON THE COAST FOR EASTER SEALS

A new venue at Portland's waterfront Ocean Gateway for this annual wine tasting with food from many Portland restaurants, that features a silent auction, all to benefit a number of area charities that support the disabled. maine.easterseals.com

JUNE 4.8 KENNEBUNKPORT FESTIVAL

Food, wine, and fine art come together in a 5-day event. Special meals prepared by many Maine restaurant chefs, and wine and art receptions in various locations around the village. 772-3373, kennebunkportfestival.com

JUNE 9 OLD PORT FESTIVAL

Portland's sprawling, delicious one-day party turns 40 this year. Expect multiple sound stages for jazz, country, folk, and rock music, all sorts of children's activities, and many jewelry, crafts, clothing



Smelt lovers eagerly await the arrival of Maine's unpredictable spring smelt season. At Sonny's in Portland, their own Bunker Brewing beer is used for the springtime batter-fried smelt special. At Susan's Fish and Chips in Portland, smelt season brings a small but steady stream of sport fishermen from the lakes, and a few offshore commercial fishermen, who pay the restaurant's \$5 charge to cook and serve them their catches. "Their wives won't cook 'em at home," laughs owner Susan Eklund. "The house smells for two days!"

Diver Scallops

During the cold winter months, roughly December through March, scallop harvesting is done in day trips closer to shore rather than far offshore for weeks at a time as it is in warmer months. "The term 'diver scallop' gets thrown around *way* too often," according to Mike Alfiero at Harbor Fish Market. Although there are some scallop divers going out on these winter day trips, most *day boat scallops*, the more accurate term, come up in nets.

and tchotchke vendors. And a food stand festival within the festival. Emphasis is on authentic ethnic comfort foods from many lands–empanadas, curries, noodles, poutine–plus familiar domestic chow. portlandmaine.com

JUNE 21-23 MIDSOMMER CELEBRATION

Maine's Swedish immigrants established the northern Maine colony of New Sweden in 1870. The public is invited every year to join their annual midsummer celebration of Swedish food, music, and dance. maineswedishcolony.info

JUNE 22 MAINEWHOOPIE PIE FESTIVAL

Many bakers from far and wide bring thousands of the sweet little pucks to Dover Foxcroft to be sampled and judged. Maine Street is blocked off and devoted to a day of music, kids' stuff, rides and games, vendors, and snacking. 564-8943, mainewhoopiepiefestival.com

JUNE 20-23 LA KERMESSE

The annual Franco Americaine festival has been the signature happening in the downtowns of Biddeford and Saco for past 30 years. It began as a celebration of Franco food, crafts, dance, and music, but has broadened its cultural scope over the years. This year, expect a Beatles tribute band! lakermessefestival.com

JUNE 27-29 GREEK FESTIVAL

The annual tented bazaar on Portland's Pleasant Street at the Holy Trinity Greek Orthodox Church draws a serious crowd for souvlaki, gyros, moussaka, spanakopita, Greek wine, Greek coffee-and authentic Greek pastries made by traditional Greek church ladies. And you can dance it all off to live Greek music. holytrinityportland.com

JULY 12-14 MOXIE FESTIVAL

Carbonated fun- and Moxie ice cream, Moxie reci-

pe contest, Friday night fireworks, Saturday Moxie parade, music, entertainment–it's a weekend-long celebration of the soft drink they call "Maine in a bottle" in Lisbon Falls. moxiefestival.com

JULY 12-14 GREEK HERITAGE FESTIVAL

A 3-day homage to Greek culture, traditional food, and folk arts including live music and dancing, in Saco on the grounds of St. Demetrios Greek Orthodox church. The church itself, a distinctive





Byzantine replica filled with iconography, is worth a tour. 284-5651, stdemetriosmaine.org

JULY 13-21 MAINE POTATO BLOSSOM FESTIVAL

The 66th annual homage to Maine's most famous vegetable takes place in Fort Fairfield when the potato blossoms are abloom. Races, farmer olympics, mashed potato wrestling, potatoes prepared many ways, and the crowning of a Potato Blossom Queen. 472-3802, fortfairfield.org

JULY 19-21 YARMOUTH CLAM FESTIVAL

It's all about the beloved bivalve for three whole days-clams fried, steamed, metamorphosed into chowders and clamcakes, and a shucking contest. The food stalls are run by volunteers and your fried clams support an array of nonprofit organizations. 846-3984, clamfestival.com

JULY 19-21 MAINE CELTIC CELEBRATION

On the waterfront in Belfast, there will be music, food, Highland Games, and a unique cheese rolling championship involving an entire wheel of the State of Maine Cheese Company's cheddar. mainecelticcelebration.com

JULY 21 OPEN FARM DAY

Farms all over the state open their gates to the public for tours. Animals to pet, fresh farm produce for sale and to sample, this is the annual opportunity to experience where Maine food comes from-right at the source. getrealgetmaine.com

JULY 15-20 CENTRAL MAINE EGG FESTIVAL

Pittsfield's annual egg-stravaganza celebrates chicken and eggs in a big way. Sponsored by the brown egg industry, with a parade, street dance,

(Continued on page 80)

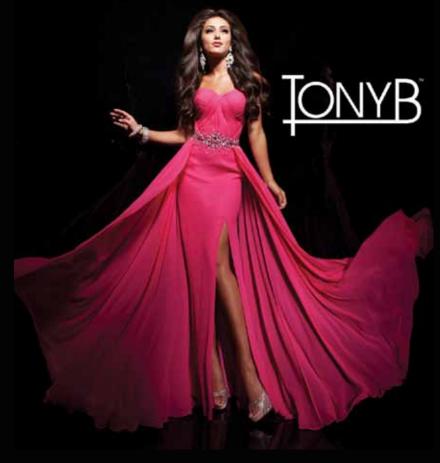


No longer just for foragers-powerfully earthy, oniony ramps and mild, pretty fiddleheads have ascended from forest to farmers market. Home cooks now seek new and clever ways to prepare them. Jeff Landry, chef/owner of The Farmers Table in Portland, sautes fiddleheads and ramps together to serve alongside fish, and he pickles ramps to garnish charcuterie and slip into cocktails in lieu of pickled onions. At Cafe Miranda in Rockland, chef Kerry Altiero roasts fiddleheads with caramelized onions and finishes them with a drizzle of balsamic vinegar. Sonny's in Portland sautes fiddleheads in chipotle butter with a bit of pork belly, and uses ramps often in aioli to put on fish and sandwiches.





High fashions at affordable prices, locally. Why go anywhere else? Ladies fashion gowns, dresses, separates, shoes and jewelry by designers including Mon Cheri, Tony Bowls, Blush, Clarisse, Shali K and Mac Duggal. Our special occasion attire is perfect for Mother of the Bride/Groom, pageant, prom, or a night out. Come see what all the talk is about! New arrivals for Prom season are now available at Trisha's! Visit our store where we can dress you from head to toe and make your Prom night memorable!



Topsham Fair Mall, Topsham, ME • (207) 729-4696 • www.trishasboutique.com

ED AILYMEAL.COM



the black tie | simply

company REMARKABLE

www.theblacktieco.com 207-761-6665





CUISCENE

A Foodie's Guide... (continued from page 45)

window painting contest, kids' events, early bird breakfast, chicken barbecue, egglympics, fireworks, and contests for best quiche, cheesecake, and pie. pittsfield.org

LATE JULY FESTIVAL OF NATIONS

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

JULY 31 - AUGUST 4 MAINE LOBSTER FESTIVAL

20,000 pounds of Maine's superstar crustacean are consumed at this annual shindig. There's a big parade, a seafood cooking contest, kids' events, road race, arts and crafts, and coronation of the festival Sea Goddess. The setting overlooking Penobscot Bay is hard to beat. 596-0376, mainelobsterfestival.com

AUGUST 8-15 MADAVVASKA ACADIAN FESTIVAL

The founding Acadian families who first settled the St. John Valley hold a family reunion every summer for one of the families, and the public is invited to the concurrent festival of traditional food, crafts, and music, a parade and "Party du Main Street." 728-7000, greatermadawaskachamber.com

AUGUST 9-11 PLOYE FESTIVALAND MUSKIE DERBY

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

AUGUST 17 HIGHLAND GAMES

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

AUGUST 19-22 CULINARY SCHOONER CRUISE

Take a culinary vacation at sea aboard the *J&E Riggin* with schooner chef and author Annie Mahle, cooking with vegetables from her own garden and seafood fresh from Penobscot Bay. The cruise repeats September 20-23. 800-869-0604, mainewindjammer.com,

AUGUST 24-25 VVELLS CHILIFEST



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

SEPTEMBER 14 MT. DESERT ISLAND GARLIC FESTIVAL The Smuggler's Den Campground turns into a

WINE TASTINGS IN GREATER PORTLAND

This city is crazy for tastings. Most of them are free, and all of them are a great opportunity to learn.

AURORA PROVISIONS 2 per month, Thursday evenings auroraprovisions.com

BROWNE TRADING Monthly, 1st & 3rd Saturdays brownetrading.com

CORK AND BARREL Falmouth, times vary; check website mainecorkandbarrel.com

> **LEROUX KITCHEN** Monthly, 1st Saturdays lerouxkitchen.com

OLD PORT WINE SHOP Monthly, 3rd Wednesday

ROSEMONT MARKETS

At least 2 per month, days vary rosemontmarket.com **RSVP**

Schedule varies; call for details or to join the email list, 773-8808

THE SALT EXCHANGE

Bourbon tastings, first Fridays 347-5687, thesaltexchange.com

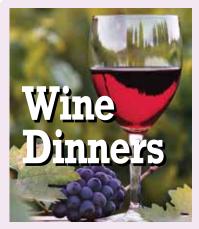
WEST END DELI

Monthly, wine or beer, first Fridays thewestenddeli.com

garlic happening, with area restaurants serving gourmet garlic creations including garlic bread, garlic burritos, garlic brownies, and garlic cotton candy. Festival co-founder and *bon vivant* Frank Pendola sells his "artisinal" barbecue. Area farmers offer produce, vendors set up their arts and crafts, and musicians and brewers add to the fun. nostrano.com

SEPTEMBER 21 HARVEST FEST & CHOVVDER COOKOFF

This autumn celebration that includes two cookoffs-chowder and apple pie-along with vendors and farmers, is a much anticipated annual event on the Bethel village common and has been drawing crowds for 15 years. 800-442-5826, bethelharvestfest.com



Sea Glass Restaurant in Cape Elizabeth kicks off the year with an Argentinian wine dinner on February 21 featuring Catena wines and Argentinian-themed food using local seafood and meat. 799-3134, innbythesea.com

Bar Lola on Portland's Munjoy Hill hosts their first wine dinner of the year on January 22 with Oregon wine maker Rob Stuart. Monthly wine nights are a tradition at Lola; they sell out quickly, so check the website and reserve early. 775-5652, barlola.net

Azure Cafe in Freeport has a season of regional Italian wine dinners in the first part of the year, beginning with food and wine of Northern Italy on January 22, followed by Tuscany February 2, Southern Italy March 26 and a benefit dinner April 30 for Freeport Community services with special selections from the wine cellar. 865-1237, azurecafe.com

Cleonice in Ellsworth opens the annual wine dinner season on January 27 with a "Big Night" tribute dinner to the memorable 1996 movie starring Stanley Tucci and Tony Shalhoub as brothers who open an Italian restaurant in the 1950s. Cleonice's menu will fearlessly include the suckling pig and magnificent pasta-encased *timpano*. Monthly wine and/or beer dinners continue through the year. 664-7554, cleonice.com

Portland's **Bibo's Madd Apple Cafe** has been holding wine dinners for all of their 14 years. Past themes have roamed the globe with French, Greek, Italian, and Australian menus. Check the website for the January date and theme. 774-9698, bibosportland.com

The Salt Exchange in Portland has a 5-course beer and bacon dinner, planned for late January, with Vermont's Long Trail Brewery's beers. Special dinners are planned for every month, including a March 29 Good Friday seafood and wine dinner. 347-5647, thesaltexchange.com

Eve's at the Garden at the Portland Harbor Hotel will begin a series of themed dinners in February. The first menu will be Middle Eastern. 775-9090, portlandharborhotel.com



240 US Route 1 Falmouth, ME 04105 207-781-4265 • rainbowtoysme.com

Folia

foliajewelry.com



50 EXCHANGE STREET PORTLAND, MAINE 207.761.4432 Custom designs our specialty

MID-SEPTEMBER OPEN WINERY DAY

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

MAINE FOODIE TOURS

Quite the feast in Freeport: Azure Cafe's executive chef Christopher Bassett puts the finishing touch on Filet Tartufo–all natural Pineland Farms steak topped with grilled local cremini and oyster mushrooms and gorgonzola nested on a bed of garlic mashed potatoes.



A sure sign of spring is the return of walking tours around the food scenes in Portland and Kennebunkport, on weekends in the spring and then all week long in the summer–including bicycle and trolley tours. This is an opportunity to sample cheese, crabcakes, chowder, artisanal bread, and whoopie pies–all in an afternoon, and with lots of fresh air and sightseeing thrown in for free. 233-7485, mainefoodietours.com

SEPTEMBER 20-22 COMMON GROUND COUNTRY FAIR

One of the biggest, best, and most important of Maine's fairs, sponsored by the Maine Organic Farmers and Gardeners Association. Organic food vendors, cooking demonstrations, folk arts, and talks by chefs, farmers, and fishermen about growing, preserving, storing, and preparing local organic produce, livestock, and seafood. 568-4142, mofga.org

SEPTEMBER 28 VINFEST

An annual harvest dinner dance under a tent





EATIN' THE BLUES BLUEBERRIES & BLUEBERRY FESTIVALS

Among Maine's seasonal fruits, blueberries may be the most anticipated of all by home bakers. The pies! The pancakes! If you don't bake, find yourself a small-town diner and show up for breakfast. If you want to get serious, seek out a festival. The largest of Maine's blueberry festivals is in Machias (August 16 to 18); it features cooking contests for best blueberry pancakes, donuts, and wine and a pie eating contest along with a fish fry, baked bean supper, and pancake breakfast. machias-blueberry.com. Find other blueberry festivals in towns all over the state, including Kennebunk July 29, Rangeley August 8-5, Wilton August 2-3. and at the Union Fair August 17 to 24.

Starlight Custom akes

Dramatic and Jaw Dropping Completely Edible Showstoppers Cakes that delight the eye as well as the palette (207) 236-4813 | StarlightCustomCakes.com











at Cellardoor Winery's Lincolnville vineyard features food, wine, and live music, with dinner prepared by the Kitchen Chicks of Kennebunk. mainewine.com

OCTOBER 5 SIGNATURE CHEFAUCTION FOR THE MARCH OF DIMES

An annual elegant event in its 13th year at DiMillo's on Portland's Long Wharf, featuring signature dishes from many Portland chefs including Jeff Landry of The Farmer's Table, Shannon Bard of Zapoteca, Adam White of the Salt Exchange, Bob Napolitano of Bruno's, and DiMillo's own Melissa Bouchard. Wine and dine and then bid on silent and live auctions. 289-2080, marchofdimes.com/maine

OCTOBER 5-14 DAMARISCOTTA PUMPKINFEST AND REGATTA

This really is the ultimate in "all things pumpkin." Besides the official weigh-in for the largest pumpkin in the state, there is a regatta in pumpkin boats, a pumpkin derby, kids' events, pumpkin dessert and pie eating contest, underwater pumpkin carving, and a pumpkin parade. damariscottapumpkinfest.com

OCTOBER 5 CHOVVDAH CHALLENGE

Local chefs compete for bragging rights to the best seafood chowders. Taste all the entries and vote for



Black Tie–The busy Portland caterer and prepared foods purveyor offers cooking classes January to May, theblacktieco.com

Girl Gone Raw–Elizabeth Fraser of Portland teaches classes and embraces the raw food lifestyle. girlgoneraw.com

Five Seasons Cooking School–Lisa Silverman has been teaching macrobiotic cooking in Portland for 20 years, in single classes and in series of up to 6 classes. The macro-community holds potlucks, too. fiveseasonscookingschool.net

Immigrant Kitchens–Lindsay Sterling teaches a monthly class in cuisines from around the world at the Freeport Community Center. She makes finding and using exotic spices and ingredients accessible to everyone and her classes raise money for the food pantry. Recent feasts included Costa Rican *arroz con pollo* and Indian tandoori chicken. immigrantkitchens.com

Stonewall Kitchens–Twice monthly cooking classes in the Portland store after hours are offered January to May and September to early November. January themes are undeniably appealing: Comfort Food and French Bistro. stonewallkitchens.com

Stone Turtle Baking and Cooking School– Michael and Sandy Jubinsky are former high-powered baking professionals now living the good life in

Lyman with their French Le Panyol stone oven (the

84 PORTLAND MONTHLY MAGAZINE



your favorites as you benefit Freeport Community Services. At L.L.Bean's Discovery Park in Freeport. 865-3985, freeportusa.com

OCTOBER 13 OPEN CREAMERY DAY

Cheese makers around the state invite you to tour and taste their wares. Mainers produce more than 150 artisanal cheeses-and many win awards. A perfect chance to check out the cheese scene. See mainecheeseguild.org for a list of participating creameries.

OCTOBER 19-20 YORK HARVESTFEST

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

LATE OCTOBER GREAT MAINE APPLE DAY

Explore the history and variety of Maine apples through apple cooking, cider-making, art, tree



"stone turtle"), teaching traditional wood-fired baking and cooking, and hosting the workshops with other food mavens such as cheese maker Caitlin Hunter of Appleton Creamery and Johnson & Wales pastry chef Mitch Stamm. stoneturtlebaking.com

The Hartstone Inn in Camden– Beginning in January, on Saturday and Sunday afternoons two to four times per month, the inn's chef Michael Salmon will teach classes that include French Specialties, Maine Seafood, Thai Cuisine Simplified, Italian Favorites all things Lobster. You can come for the class or check in and stay the weekend, too. 788-4828, hartstoneinn.com

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

Ten Apple Farm in Gray maintains a dairy goat herd and they know a thing or two about chevre. Monthly classes beginning with home cheese making in February, bread baking in March. tenapplefarm.com

Appleton Creamery in Appleton has won awards for their cheese; they offer winter classes beginning in January in home cheese making, exploring French cheeses, and basic goat cheese making. appletoncreamer.com

CHAMPION SUCCESS





NORTH YARMOUTH ACADEMY Sometimes, finding your passion means looking in places you've never looked before. At NYA we offer the kinds of opportunities that allow students to try new things and to stretch academically, athletically, and artistically.

Call or visit us online for more information about enrollment opportunities.

COLLEGE PREP FOR GRADES 5 THROUGH 12 (207) 846-2376 WWW.NYA.ORG



Don't Miss Life's Little Details

MAINE Eye Center

Northern New England's Most Comprehensive Eye Specialty Practice

Blade-Free iLasik and Refractive Surgery Cataract & Anterior Segment Surgery Retinal & Vitreous Diseases and Surgery Glaucoma Management and Surgery Corneal/External Diseases and Surgery Pediatric Ophthalmology Adult Strabismus Oculoplastic Surgery Routine Eye Care Optical Shop and Contact Lenses

207-774-8277 • MaineEyeCenter.com

Lowell Street Campus 15 Lowell Street, Portland, ME 04102 Stroudwater Campus 1685 Congress Street, 3rd Floor, Portland, ME 04102

care workshops, and tastings of some of Maine's rare and heirloom apples at the Common Ground Educational Center in Unity. Farms around the state invite you to pick your own. 568-4142, mofga.org

OCTOBER 23-26 HARVEST ON THE HARBOR

Thousands of people flock to Portland to experience Maine cuisine at this lavish 3-day event. Seminars, workshops, assorted tastings, and meals created by Maine chefs. Most events are held at the Ocean Gateway on the waterfront and quite a few sell out. harvestontheharbor.com

NOVEMBER SAUERKRAUT SEASON

Nowadays, the fresh sauerkraut at Morse's in Waldoboro is produced almost year round, but owners David Swetnam and Jackie Sawyer don't mind perpetuating the perception that autumn is kraut season, as it was when the late Virgil Morse first began fermenting his fall cabbage crop into legend in 1918. And nowadays Morse's on Route 220 is a lot more than just kraut shop–it's a destination, with a European market, an extensive deli, and a German deli/restaurant. To this day, Morse's sauerkraut is only sold fresh, never canned or bottled. 832-5569, morsessauerkraut.com

NOVEMBER 21 LE BEAUJOLAIS NOUVEAU EST ARRIVE

An annual event that begins in a few French villages on the third Thursday every November turns into beaujolais nouveau festivity at a zillion restaurants around the world a week later. Order a glass and maybe a bit of house-made pate on crusty bread at Portland's French bistro Petite Jacqueline, and become a part of the party. 553-7044, bistropj.com

DECEMBER 7 EARMUFF DAY

Better known as Chester Greenwood Day in Farmington, hometown of the native son who invented the earmuff there in 1873 at the age of 15 when his ears got cold while ice skating. He's celebrated there every December with a parade and day of festivities with gingerbread house and chili competitions and an earmuff fashion show. franklincountymaine.org

DECEMBER 6-8,13-15 CHRISTMAS PRELUDE

Kennebunkport's wonder-filled holiday celebration lasts two weekends in December, with candlelight carolling, holiday shopping with refreshments, special restaurant meals, Christmas decorations, hot chocolate, crafts, a tree lighting and the arrival of Santa via lobster boat. christmasprelude.com

FEAST OF THE SEVEN FISHES

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

