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FINE WINE

Chef Emil Rivera's Sweet Pea Hummus with Lemon Sabayon and Mint Oil is just one favorite at **Sur Lie**.

My Favorite Year

Maine's **culinary landscape** keeps even the savviest foodies on their toes.

BY OLIVIA GUNN KOTSISHEVSKAYA AND ASHLEY BRINDAMOUR

OUR CHEFS ARE AMERICA'S most innovative, turning Mr. Beard's head ceaselessly (Maine touted 11 semifinalists in 2018), while staples and newcomers are highlighted by media giants almost weekly. (We're still blushing a bit, *Bon Appétit*.)

COURTESY SUR LIE

But Maine's got a good head on her shoulders. She knows where her lobster roll is buttered. Even now, donning the title "Restaurant City of the Year" in Portland, she's just as proud of her clam chowders as she is of the vibrant, curious dishes coming out of chef Josh Berry's Union kitchen—see the



JANUARY

18-20 / 25-26 **Annual Glacier Ice Bar & Lounge**

Melt the night away at the Annual Glacier Ice Bar & Lounge at the Samoset Resort. It's the perfect option for a stay-cation, with cocktails, bites from Enoteca Wine Bar, and live entertainment at La Bella Vita. samosetresort.com

HUNGRY EYE

front cover of this issue of *Portland Monthly*.

Come take the cook's tour. We'll show you the newest spots in town, do a little sightseeing along the coast, and serve up some loving dishes of nostalgia.

PORTLAND CH-CH-CH-CH-CHANGES

Every time we turn our heads, a new bar, restaurant or cafe sets up shop. Some turn out to be flashes in the pan, while others fit like a glove.

The Portland waterfront is looking at yet another shake-up come summer 2019. A 200-seat **Luke's Lobster** is in the works at 60 Portland Pier. Luke Holden, originally from Cape Elizabeth, announced plans for the Portland edition of his chain restaurant in December. You know the parking's going to be exciting. Off peninsula, an East Deering pizza joint changes hands and is in for a facelift. The now closed Angelone's on Washington Avenue is being transformed by Steven Quattrucci and Neil Rouda. Quattrucci, known for his **Back Bay Grill**, plans to reopen the former Angelone's location as **Monte's Fine Foods**, a specialty food market.

Grace Restaurant will undergo a conversion in the new year. In November, owner Anne Verrill announced that she would be ending full dining service at the start of the new year. "We have decided it is time to concentrate on events exclusively, and to that end, we will continue booking seamlessly and under the same management," Verrill writes on Facebook. With chef Adam Flood heading the kitchen, Grace opened in 2009 in the former Methodist church, built in 1856, on Chestnut Street.

Commercial Street might look a bit less rosy with **Rosemont Martket's** doors closed. Emily Smith, marketing manager and produce department head, says the decision didn't come easily or quickly. "We remain grateful for the many close relationships we formed with our customers there, but rising rent led us to make the difficult choice to close." But a Portland loss is a Falmouth gain here. "We're very excited to bring Rosemont's neighborhood-market spirit to Falmouth later this winter."

Barbecue fans were disappointed to learn that Johnny St. Laurent's return to Portland would be short-lived. The Uncle Billy's pop-up opened in April at 539 Deering Avenue, and it was soon announced that a permanent location was in the works. But the pop-up restaurant closed abruptly, and plans for brick and mortar were pulled. As it goes in Portland, one restaurant closes a heartbeat before another swoops in to sign the lease. **Bird & Co.**, a Mexican eatery, owned by Jared Dinsmore and William Dowd, will heat up the same spot this winter.

The Old Port is a little sweeter this new year with the opening of **Gross Confection Bar**. Pastry chef Brant Dadaleares raised over \$35K to launch his dessert bar at 57 Exchange Street, where sugar fiends can revel in all their glory.

Bringing even more flavor and camaraderie to Portland is **Eaux** at 90 Exchange, with its "soul & provisions" by chef Evan Richardson from Shrimp & City Grits to Gumbo. "We have a community dinner every month which we schedule up to four months in advance," Richardson says. "This includes a collabora-

Shop Shots

Candid photos taken straight from the grill by the chefs themselves.

Chef Damian Sansonetti always surprises with the blind tasting menu at **Piccolo**. Pictured are Sardines and Swiss Chard.



Chef Isaul Perez of **Isa** serves up the deep with his Octopus Stew with Potatoes, Olives, Capers, and Smoky Guajillo Peppers

CLOCKWISE FROM LEFT: SUZIE ST. PIERRE, ISA; COURTESY OF RESPECTIVE CHEF/RESTAURANT



At **Vinland**, chef David Levi offers Sheep's Milk Feta with Tomato, Black Walnut, Verbena Pesto, Parsley Ghee, Lovage, and Oat Flatbread.



Chef Fred Eliot of **Scales** features Pâté En Croûte: Berkshire Pork Belly, Duck Breast, Foie Gras, Sweetbreads, and Green Peppercorn.



At **Eaux**, chef Evan Richardson livens things up with Gumbo Ya-Ya with Haddock, Mahogany Clams, Mussels, Shrimp, Andouille, Mustard Greens, and Uni.



Chef Matt Ginn's artfully plated Duck Leg with Squash, Pumpkin, Quince, Onion, and Star Anise at **Evo Kitchen + Bar**.

JANUARY

26 **Portland On Tap**

Start 2019 off right at the 5th annual Portland on Tap event at the Cross Insurance Arena. Step it up a notch and go VIP if you want to try over 120 beers from 60 different brewers. americaontap.com/event/portland-on-tap/

24-26 **Ice Bar at BlueFin**

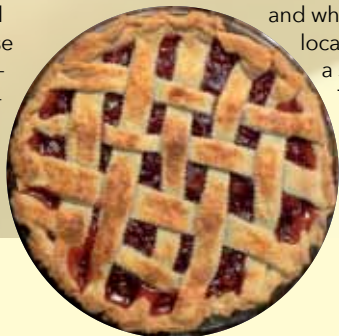
The annual Portland Harbor Hotel ice bar returns this January at BlueFin restaurant. With a live DJ, ice sculptures, complimentary food and fire pits, this is a party not to be missed. portlandharborhotel.com

26 **Allagash Wild Beer Roundup**

It's the most wonderful time 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. allagash.com

27 **Pies on Parade Rockland**

Sample more than 50 pies at the 15th annual Pies on Parade. Featuring old favorites like apple, raspberry, and blueberry, and savory twists like gourmet pizza pies, seafood pies, and whoopie pies from local businesses, it's a sweet dream.



Ticket sales benefit the AIO Food Pantry. historicinnsorockland.com

28 **Chef Summit**

The fourth annual Chef Summit at Sunday River brings 12 chefs and mixologists together for a unique evening of world-class food and beverages, through February 2. sundayriver.com

HUNGRY EYE

tion between two to four local businesses highlighting a themed dinner. Ideally, a brewery and fellow restaurant/food truck are included, but not always.”

Independent Ice Company is inspired by the legendary ice harvesters of the Kennebec River. Now there’s some work to drive up a thirst! Nestled near Oasis and Pearl on Wharf Street, the bar offers a whiskey menu that stretches across continents.

LOOKING GOOD, BAYSIDE

Last year, “Inner Washington” was Portland’s favored child. Now Bayside is seeing some promising new ventures. The **Portland Zoo** is the tiny gem on Fox Street started by Mark Miller and Chris Blake, with Josh Maner managing. The name pays homage to the Ol’ Dirty Bastard song “BrooklynZoo.” “Our vision all along was East Bayside or nothing,” Miller says. “It’s our favorite neighborhood in the city, and we hope to be able to bring more amazing community involvement in the near future to continue its growth. We also painted the building teal as a tribute to the old-school Sea Dogs colors. We believe this beer, wine, art section of Portland will continue to be a bright, positive personality within the city.” Miller says this is just the beginning and that the crew is preparing a new pop-up brewery called Illmadic.

And ‘Yeast’ Bayside welcomes Austin Street Brewery’s second location, at 115 Fox Street, next to Rising Tide. The tasting room opened December 22. According to Portland Food Map’s Anestes Fotiadis, “Their new location is nearly 9,000 square feet in size overall with a 2,000 square foot larger tasting room and outdoor area.”



Fresh Air, Fresh Feasts

BY ASHLEY BRINDAMOUR

Farm-to-table *al fresco* dinners are filled with straight-from-the-garden ingredients—a bit of an upgrade from the bologna-sandwich picnics you had as a kid.

Christina Frazier, event planner for **Graze at Pineland Farms** in New Gloucester, says of their monthly dinners with **The Black Tie Company**, “Everything served is local—local, fresh ingredients, with different menus every month.” The event begins with an hors-d’oeuvre cocktail hour followed by dinner. Round and family-style tables with mid-length white linen and Mason jars sit underneath the Pineland Farms tent in the summer, but meals are moved inside to the Camp Hammond dining room in the winter. “The centerpieces are assorted flowers from the Pineland garden across the street,” Frazier says.

In Freeport, **Wolfe’s Neck Center for Agriculture and the Environment** hosts three events a year in the historic Mallet Barn. Each event matches the flavors of the season. The June kickoff is filled with fresh

spring vegetables and seafood, while the Lamb Stew, made with farm lamb, squash, and yogurt sauce cooked in a cast iron cauldron, is a favorite come fall’s chill.

Each meal features a different chef, such as Masa Miyake and 2018 Maine Chef of the Year Troy Mains of the Harraseeket Inn. “Not only are guests getting an incredible meal and experience,” communications manager Marissa Mastors says, “the cost of each ticket is helping Wolfe’s Neck fulfill our mission of training new farmers, teaching children and families about where their food comes from and working towards building a healthier planet.”

If you’re looking to become a frequent diner, the Sunday Supper Club at **The Farm at McKenney Road** in Saco hosts a weekly meal. And in Cape Elizabeth, **The Well at Jordan’s Farm** adjusts its menu daily to match what’s in season.

These dinners present the opportunity to try something new, and, as Frazier says, “Trying new beers, new food items, the assigned seating, and meeting new people is what diners enjoy most.”

JANUARY

28 Portland Food Council Annual Party

Celebrate Portland Food Council and the relaunch of Fork Food Lab. Over drinks and bites, foodies can meet Fork and council members to learn more about supporting the local food system. portland-foodcouncilme.org

30 Cellardoor Winery’s Asian Style Pairings

The talented Patrick Anderson pairs up with Cellardoor Winery to create a knock out event of wine and Asian cuisine food pairings. mainewine.com/event/pairings-101-discover-asia

FEBRUARY

16 Wines & Valentines at The Burleigh

The Kennebunkport Inn continues the romantic season with a wine and small-plate tasting. Whether you bring your partner or ride it solo, this event is guaranteed to warm you up.

7-9 Ice Bar at Brunswick Hotel and Tavern

The Brunswick Hotel and Tavern hosts the annual ice 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

9 Earth at Hidden Pond’s Winter Dinner

Located at Cape Arundel Inn and Resort in Kennebunkport, this dinner is a sneak peek into chef Joe Schafer’s spring menu. With the perfect wine paired with each course, this is a perfect event to get rid of the winter blues.

14 Beer Hearts Chocolate

Allagash hosts a romantic beer and chocolate pairing event on Valentine’s Day. A portion of the proceeds go toward benefiting the American Heart Association. How sweet is that? allagash.com



FEBRUARY

28 **Incredible Breakfast Cook-Off**

Wake up for Maine Restaurant Week a few days early at the annual Incredible Breakfast Cook-off at Sea Dog Brewing Co. The area's best restaurants go beyond the scramble, and proceeds from tickets benefit Preble Street. mainerestaurant-week.com

MARCH

1-12 **Maine Restaurant Week**

With special menus at nearly every restaurant in town, the 11th Maine Restaurant Week can't be missed. It's the deal of the year, so make reservations in January or February. mainerestaurant-week.com

5 **Mardi Gras**

WMPG hosts its 24th Fat Tuesday celebration at the USM Woodbury Campus Center. Live Acadian and New Orleans music highlights Cajun Cookin' Challenge as local restaurants compete for the crown. wmpg.org

10 **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. mainerestaurant-week.com

23 **Annual Chili Chowder Challenge**

Recognized as the biggest and longest lasting chili and chowder competition in Maine, the

18th 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

24 **Maine Maple Sunday**

Check this off of your Maine bucket list this year. Get an up-close glimpse at how Maine maple syrup producers create liquid gold on Maine Maple Sunday—always the fourth Sunday in March. mainemapleproducers.com



Lone Pine's "Maple Sunday" will be released in cans for the first time this year. In partnership with the Maine Maple Producers Association, this brown ale will be available at Lone Pine's Portland tasting room on Anderson Street starting March 24.

31 **Eat the Heat Chili Cook-Off**

Be the judge at Sunday River's annual chili cook-off, where local restaurants and home cooks vie for the title of the Champion of Chili. 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

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- *Fore Street*
- *The Frog & Turtle*
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- *Little Tap House*
- *Lolita Vinoteca + Asador*
- *Maine Street Meats*
- *Natalie's*
- *Newcastle Publick House*
- *Rising Tide Co-op*
- *Roma Cafe*
- *Rosemont Market & Bakery*
- *Sammy's Deluxe*
- *Wealden Farm Market*
- *Woodfords Food & Beverage*
- *Van Lloyd's Bistro*
- *Vignola Cinque Terre*

SAME CHEF, NEW DIGS

It didn't take chef **Nick Verdisco** long to move on from Bolster, Snow & Co., which abruptly closed its doors in November. Fans of the chef's dishes can now find his takes on Maine and European classics at the **Falmouth Country Club**, along with Erica Archer of **Wine Wise**, who was hired as the sommelier. "As a chef, you have to be able to walk away from a situation, even if it's your heart and soul," Verdisco says. He was hired as head chef at Bolster in late 2017 and brought a crew he calls his "kids" with him from New York. When the group, including Sarah Miller, Tyler Dederick, and Chris Papp, was informed Verdisco would be leaving, they followed suit and will be joining him in Falmouth. Plans for his own restaurant are in the works, and Verdisco hopes to be opening something this spring but hasn't announced a name or space.



APRIL

13 **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/events/maine-brew-fest

3 **38th Annual PSO Wine Dinner**

The Annual Portland Symphony Orchestra wine dinner will be held this year at the Harraseeket Inn in Freeport. The event features five chefs, including Troy Mains (Harraseeket Inn). portlandsymphony.org

25 **Chocolate Lover's Fling**

Get your sugar fix at the 2019 Chocolate Lover's Fling at Thompson's Point. With desserts from Standard Baking Company, the

Holy Donut, Izzy's Cheesecakes and more, there's no heading home hungry from this annual event (now in its 33rd year!). chocolateloversfling.org

25 **Gulf of Maine Seafood Celebration**

Give a toast to the bounty of the ocean at the 6th 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



MEAGHAN MAURICE; COURTESY PHOTOS



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22 Austin Street Brewery at Sur Lie Beer Dinner

Ending the Winter Beer Series with a bang, Austin Street and Sur Lie put their skills together to create a family style dinner with the perfect beer pairings. Get your tickets soon, this private event is going to be a quick sell out.

MAY

9 Toast on the Coast

The 8th annual Toast on the Coast welcomes spring the right way. Held each 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

18 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



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JUNE

1 Street Eats and Beats

Thompson's Point's Street Eats and Beats has over 25 food trucks, cocktails, and live music.

3-9 Kennebunkport Festival

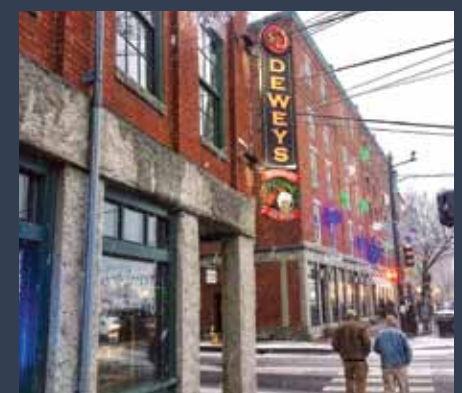
A week-long celebration of area chefs and craft beverage producers and distillers, it's the perfect way to enjoy the spirit of Kennebunkport—one unforgettable bite and sip at a time. kennebunkportfestival.com

9 Old Port Festival

It's how Portland does summer—the annual Old Port Festival. Featuring 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. portland-maine.com/old-port-festival

Welcome Back, Deweys

The July news that **Three Dollar Deweys** had closed sent many Portland pub urchins into a panic. But word that the staple will remain spread even faster in November when a sign appeared in the Commercial Street window reading "Returning Soon." **Joe Christopher** will resurrect Deweys with "new aesthetics, a new menu, and superior service." Christopher is a Maine entrepreneur who founded Three Rivers Whitewater Inc. in 1997. Now he's taking on 36 taps and a lot of history with a bar that originally opened in 1980 on Fore and Union and has remained a favorite—free popcorn, bench seating, sticky floors, and all. Christopher will add a few notes of his own. "Maine and Portland have a great music scene and heritage. I play guitar and sing myself. We're excited to have some of Maine's best performing here," he says. "We'll also have a new menu that will embrace the Commercial Street waterfront with some great chowders including my grandmother's recipe, Princes Point Seafood Chowder."



Remembrance of FEASTS PAST

Ann Hood guides us through “life, love, and food”
in her new collection of essays, *Kitchen Yarns*.

BY OLIVIA GUNN KOTSISHEVSKAYA

“I’ve been happily reading the newspaper,” Ann Hood says during her phone call that’s interrupted her morning routine. “Well.” She stops. “Not happily, because the news is never good.” She’s got a voice like Bacall (but natural, not honed) and a sweet, warming humor. Full disclosure: As a home kitchen dweller and reader, I’m smitten.

“I’d almost call it an accidental book,” Hood says of her newest, *Kitchen Yarns*. She’s written numerous books and essays throughout her career, which kicked off with her first novel, *Somewhere Off the Coast of Maine*, published in 1987 when she was still working as a flight attendant for TWA.

“It wasn’t until someone pointed out to me, ‘Do you know you use food a lot in many of your essays?’” that her new project sparked. “It wasn’t really intentional. I just believe food is such a portal into bigger emotions, that when you’re trying to write about grief, or disappointment, or even something joyful, it’s easy to land on a happy food or a sad food memory as a way to explore a larger theme.”

And the memories overflow in *Kitchen Yarns*. Hood guides us from her childhood home’s tiny kitchen filled with the aromas of red sauces, fresh vegetables, and herbs to the streets of Rome, where she fell madly in love—with spaghetti carbonara.

“I’m from an Italian-American family. We moved into the house where my family lived [since] 1887. When I was a kid, we used to have a building we called ‘the shack.’ It was just one big room: screened windows, a big six-burner stove, a double sink, and a table. It was in West Warwick, [Rhode Island], a small mill town, all immigrant families. There was a big community garden everyone in the neighborhood shared. It was very common for me when I was young to see women coming from that garden with



baskets they’d made themselves overflowing with eggplants, tomatoes, fruits. So we had this building called the shack, and I just have so many memories. There was a big kitchen table—I actually have that table now—chairs, and a couch. And I used to lie on that couch on a hot summer day and just watch my grandmother and great-grandmother roll out pasta, cut watermelon, cook corn, make sauces. We’d all eat in there because it was cooler than the house.

“Then, you know, progress happened. My great-grandmother died, we rearranged the yard, and the shack was knocked down. From then on, all our family meals were cooked in a tiny kitchen—no counter. Somehow, as many as forty people would be fed inside that kitchen on Sundays and on holidays. My grandmother was the matriarch of the family after my great-grandmother died. She was around four foot eleven. Bright red hair—not dyed. It just never turned gray. Curly hair. She’d stand in

there, and out of that kitchen would come our lasagnas at Christmas, the seven fishes for Christmas Eve. After she died, it was my mom in there. My mom passed away in February, and I’m getting ready to sell the house. It’s a very emotional time for this book to come out. We’ve had it since 1887. How many years is that?”

The essays included in the collection were written over the last 10 years, a decade that’s presented Hood with plenty of material on top of an already colorful life. After winning the Best American Food Writing Award for her essay “Tomato Pie,” the last essay in *Kitchen Yarns*, Hood’s editor told her to look through more of her work. “I did that and realized that, yes, I did have a lot but not very many that were representing my present life—I’d gone through some big life changes. So from that luncheon to last year, about two more years, I wrote around three or four new essays that dealt with life changes like my son going off to college, getting a divorce, moving out of my home I’d been in for 25 years, and then a happy ending—getting remarried.”

Hood doesn’t sensationalize the moments you might expect her to. She maintains a stunning candor in her writing. In “My Father’s Pantry,” she tells of her father’s battle with lung cancer and how a simple box of Shake ‘n Bake still offers a dose of reassurance. In “Allure,” she writes of a time in her life when she was “living the exact life I should be living,” without keeping from us the monumental losses she’s suffered: her brother’s sudden death at 30 in a home accident, the death of her five-year-old daughter, Grace—she couldn’t write for two years after Grace’s death. Hood never shies away from the good, the bad, or the ugly matters of life. Not to mention the recipes.

“But there was a brief time when I felt solid, rooted, happy, right...”

HUNGRY EYE

My friends lived in my neighborhood, in historic houses like mine. There were filmmakers and artists and dancers and writers, and on weekend nights we drank wine and ate expensive cheese, fed our kids quesadillas and put on a video for them to watch while we ate *coq au vin* or mustard chicken. On one of these nights someone proposed a progressive dinner: appetizers at one house, main course at another, dessert at a third...

Again, I can't remember what we ate, just the memory of one woman taking all the kids to her house across the street to watch a video and the stars hanging heavy over us that summer night... So Mary—she was in charge of dessert—went home and came back with two beautiful peach pies. These were not typical peach pies. They had a shortbread crust and a moist filling and the peaches were ripe and perfect, as only peaches can be at a certain time in summer. In his poem "From Blossoms," Li-Young Lee writes about the pleasure of eating "not only the sugar, but the days." —From *Kitchen Yarns*

"Food ultimately brings comfort—whereas some songs that come on, you burst into tears, or if you see a picture or catch a certain scent. I lost my daughter Grace

when she was five in 2002. She died in April. Her sixth birthday would've been in September. She was only five, so she didn't have a very sophisticated palate. But her favorite meal was just pasta, butter, and Parmesan cheese. And she loved cucumbers. So a dream dinner was that and sliced cucumbers. I've eaten that on her birthday every day since 2002 when she died. It just still connects me to her. There are some things I still haven't been able to do even though it's been 16 years. But eating her favorite meal and remembering cooking it for her, sitting next to her while she ate it, the funny way she said 'noodles.' That dinner, simple as it is, still brings me comfort."

And that bite that whisks her to treasured days like Proust's madeines in *Remembrance of Things Past*? "Scallion pancakes and fried dumplings at Hua Yuan, my favorite Chinese restaurant on 42 East Broadway in Manhattan, always bring me back to China, where streets are lined with woks filled with bubbling oil to fry these up. That was 2005, when we went to adopt my daughter, Annabelle." ■

JUNE

15 **Ogunquit's Day in the Park**

The second annual Ogunquit's Day in the Park includes concerts, vendors, and food trucks. visitogunquit.org

27-29 **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! holytrinity-portland.org

17-23 **Portland Wine Week**

It's the event winos

wait for all year. With grand tasting parties and evening sails, it's seven days uncorked in Portland. portlandwine-week.me

22 **Maine Whoopie Pie Festival**

Fans of Maine's official state treat will be in seventh heaven at the 2019 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."

mainewhoopiepie-festival.com



FILE PHOTO



PLOYES

French Acadian flat bread. Serve with any meal. Excellent with roasts, stews, chili, or as a sandwich wrapped with your favorite filling. Try it for breakfast pancakes, fill with scrambled eggs and sausage. Or just top with butter and shake on some maple sugar.

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HUNGRY EYE

JULY

13-21 **Maine Potato Blossom Festival**

Visit beautiful Aroostook County for the annual Maine Potato Blossom Festival this July. A parade, live music, contests, and activities are planned when the potato blossoms are in full bloom. Take the trip to Fort Fairfield to see it for yourself.

fortfairfield.org



12-14 **Moxie Festival**

Held in Lisbon since 1982, the annual Moxie Festival is a tradition celebrating Maine's favorite drink. Did we mention we still crave it after all these years?

moxiefestival.com

19-21 **Maine Celtic Celebration**

Belfast is the host city for the annual Maine Celtic Celebration, and it's the best fit on the coast. Music, dancing, and the Highland Heavy Games make this cultural event a summer must.

mainecelticcelebration.com

A MAINE NAME ROLLS ON



When **Momma Baldacci's** closed in 2008, an era that stretched four generations ended. Now, the family restaurant will take to the streets with Paul Baldacci at the wheel. Originally opened in 1975 on Alden Street in Bangor, the restaurant became a stop on the campaign trail for politicians, including Hillary Clinton and Ted Kennedy, according to the *Bangor Daily News*. And the Baldaccis served up a few of their own public servants—a governor, mayor, and city council member—but the real attraction was the Italian-American dishes that kept politicians and Mainers alike coming back for more. "After my father [Paul Baldacci Sr.] passed away in 2006, I took the restaurant over until 2008," Baldacci says. "It was always a dream of mine to have Momma Baldacci's back in Bangor. Now with a food truck, I can be apart of both great communities in Westbrook and Bangor." He says fans can expect a more "modern, fast-casual product." You'll soon find the truck at **Mast Landing** in Westbrook and **Orono Brewing Company** in Bangor.

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

27 **Festival of Nations**

Perhaps the most culturally 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

19-21 **Yarmouth Clam Festival**

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. Get your lawn chairs out now! clamfestival.com



28 **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

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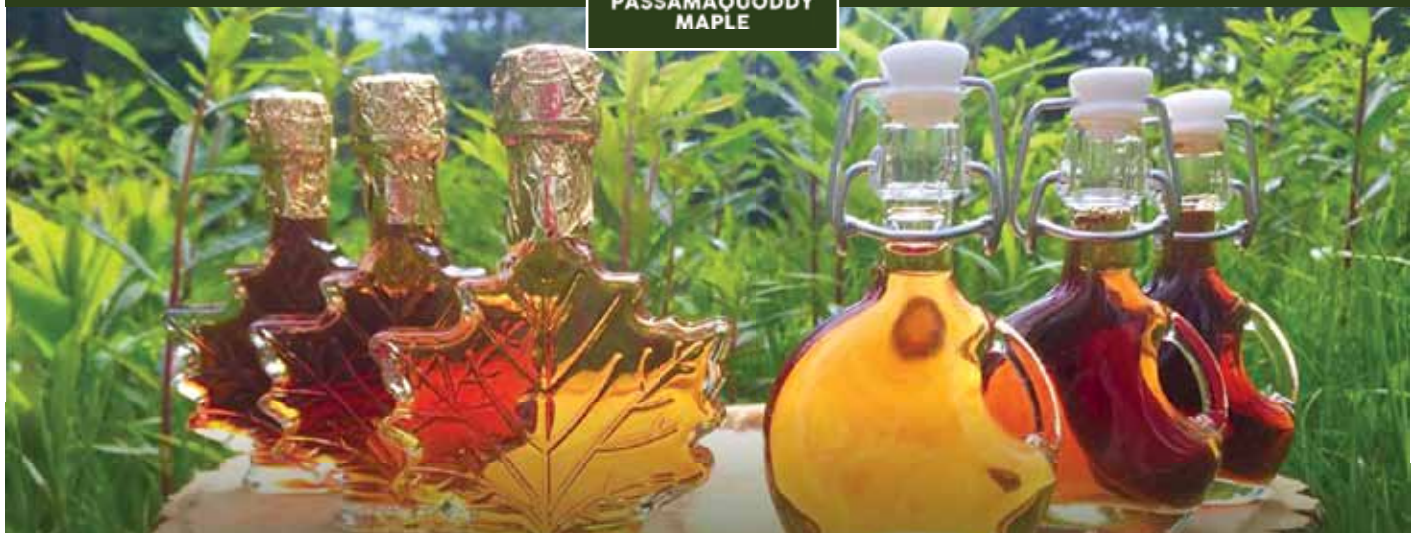
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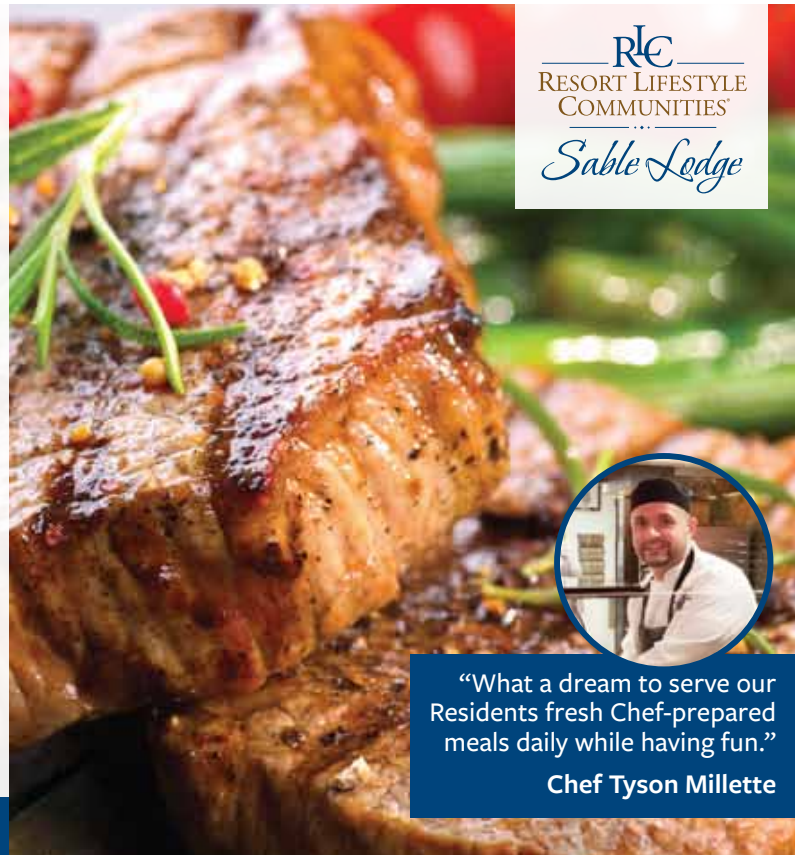
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HUNGRY EYE

JULY

31 Maine Lobster Festival

Mainers celebrate their favorite crustacean each year at the Maine Lobster Festival, 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. Through August 4. mainelobsterfestival.com

AUGUST

3 Wells

Harbor-Fest

From the lumberman's challenge to a doughnut eating contest, this town festival is filled with events for the entire family.

visitmaine.com/events/2019-wells

10 Craft Brew Races

Best way to end a 5k? Refueling with a cold one! The Craft Brew Races is a series of 5k timed races followed by a 3-hour beer tasting from over 30 breweries as well as live music and food trucks.

17 Sanford on Tap

First time's a charm, so is the second! Sanford celebrates its second Sanford on Tap Event with beer tastings and a huge beer truck lineup.

17-24 Union Fair in Union, Maine

If you've been looking for a place to try 20 Maine Wineries all at once, look no further. Grab a glass while watching the horse racing and get ready to kick back mainewineryguild.com/mainewinery-guild-events/

10 Portland Art in the Park Show

Bringing together some of the finest artists Maine has to offer, the 40th annual Portland Art in the Park Show is a must-attend event for anyone interested in supporting the local artist economy. With live music and a food court filled with sandwiches and ethnic cuisine you won't be leaving hungry.



SHORT SUPPLY

In November, shortly after closing the café portion of **Aurora Provisions** on September 1, owners Melissa Carr and Art Durity announced an end to their catering business as well. The building at 64 Pine Street, now under the management of Kevin T. O'Donovan, faced auction as 2019 opened (Jan. 10). "Potential buyers have different ideas for the building," John Hatcher of Keller Williams Realty-The Hatcher Group says, "Some plan to keep it what it is, while others talk about condos."

FOODIE FIELD TRIP

These new points south are all within an hour of Portland and worth the drive. Start the trip with a morning joe at Biddeford's **Time and Tide Coffee**, the new kid on Main Street. Husband and wife Jon Phillips and Briana Campbell opened the shop in November. Originally from New York, the couple "came to Maine...to build our business in a place we wanted to live—near the ocean, in an artistic and engaged community, close to cities but not in the center of one—and Biddeford fit the bill perfectly."

Passing through the Kennebunks, take a short detour to Argentina with chef Germán Lucarelli as your Patagonian guide at **The Lost Fire** [see our Restaurant Review, page 57]. This Cape Porpoise Argentinian grill house is the smokin' sister to Lucarelli's Ports of Italy.

Dinner at **Festina Lente** in Kittery concludes this 60-mile tour. Before opening as an intimate Italian eatery, the building was occupied by Bill's Original Kitchen. Though the space may be small, there's nothing little about chef Sam Ostrow's cooking. "I love every dish on the menu," Ostrow says. "If I didn't I wouldn't put it on. We are locally sourced and seasonally focused, so there are [instances] when a dish I love can only be made certain times of the year."



15- 18 **Acadian Festival**

Celebrate Acadian culture and history at the 42nd 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

17 **Maine Highland Games and Scottish Festival**

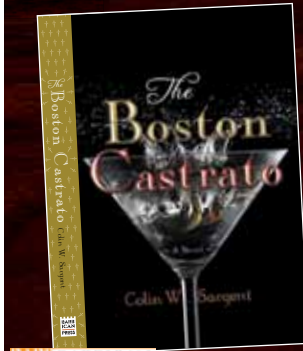
You don't need your kilt or bagpipes, but make room for plenty of haggis at the 2019 Maine

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. mainehighland-games.org

9-10 **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

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AUGUST

24 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



16-18 Maine Apple Camp at Camp NEOFA

An apple lovers dream, this three

day event in Liberty is both educational and delicious. Learn how to forage wild fruit, market crops, and of course taste the ciders. maine-heritageorchard.org

SEPTEMBER

8 Maine Cheese Festival

Sample the finest *fromage* Maine has to offer from over 30 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. mainecheeseguilde.org



LIGHTS UP ON WESTBROOK

Rock Row could be Westbrook's big moment. The plan for a 110-acre development on the Westbrook/Portland border is in the works and will encompass the area of the former Blue Rock quarry. The project could host as many as "750 residential dwelling units," according to Jennie P. Franceschi, director of planning and code enforcement for the city of Westbrook. Plans are still in early development but include restaurants, retail shops, a concert venue with 8,200 seats, and a **Market Basket**, which is expected to open by fall 2019.



You're welcome wine lovers, you finally got a holiday! mainewineryguild.com/maine-open-winery-day

dening Association (MOFGA), it's an excellent chance to enjoy and embrace the bounty of our state. mofga.org

13-15 Maine Brew Fest-September Session

Over 100 beers are featured at Sunday River, along with great food and live music. sundayriver.com/events/maine-brew-fest-fall-session

21 Maine Open Winery Day

Open Winery Day is a statewide event dedicated to wineries and their customers. Not only will you be tasting, but you'll also be learning what goes into our favorite adult grape juice.

20-22 Common Ground Country Fair

Celebrate rural living and organic farming at the Common Ground Country Fair in Unity, Maine. Presented by the Maine Organic Farming and Gar-

28 Bilttoberfest

Celebrate the work of head brewer Bill Boguski at Foul-mouthed Brewing in South Portland. Grab a frosty mug of German-style lager and cheers your neighbor! foulmouthedbrewing.com

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Swooping in to take over Zapoteca's abandoned Fore Street location are Enrico Barbiero and Mauro Stoppani with **Pizzarino**. Barbiero is also the chef behind **Paciarino**, the Italian eatery celebrating ten years this month.



OCTOBER

5 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 Community Services programs, it's a win-win for everyone involved—and a tasty one, at that.

fcsmaine.org

5 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

19 Saco Pumpkin Harvest

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HUNGRY EYE

Festival

The 19th annual festival takes place in historic downtown Saco. The donut and pie eating contests get fierce.

sacomainstreet.org

15-20 Harvest on the Harbor

Harvest on the Harbor is the highlight of Portland's fall. Maine's best chefs and mixologists showcase their work, and each ticket sold benefits Full Plates Full Potential, with a mission to ending childhood hunger in Maine.

harvestontheharbor.com

NOVEMBER

23 & 24

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

DECEMBER

5-15

Kennebunkport Christmas Prelude

The festivities span more than a full week, and bring you near endless holiday cheer. Keep your eyes peeled for Santa on a lobster boat. christmasprelude.com ■

COURTESY PHOTO

Maria's Ristorante

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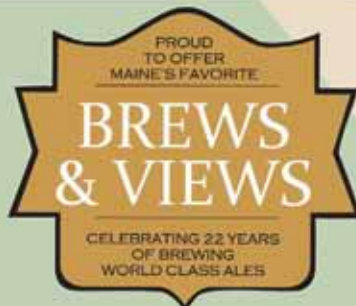
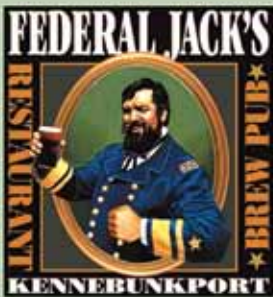


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