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October 28, 2010

Lobster Chef of the Year 2010: Azure Café's Kelly Patrick Farrin

This year's Maine Lobster Chef of the Year top honors went to Kelly Patrick Farrin, Sous Chef at Freeport's Azure Café. Here is his outstanding, prize-winning recipe.



image: Maine Lobster Promotion Council

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Posted by MF&L Staff on October 28, 2010 at 03:32 PM in [Blogs & Sites](#), [Events](#), [Food and Drink](#), [Lobster Chef Of The Year](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#),

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[Technorati Tags](#): [Azure Cafe](#), [Freeport](#), [Herb Grilled Maine Lobster Tail on Arugula with Chive Ricotta Gnocchi and Corn Milk](#), [Kelly Patrick Farrin](#), [Maine Lobster Chef of the Year 2010](#), [recipe](#)

October 27, 2010

The Edge: Not Your Mother's Boiled Dinner

Chef Bryan Dame of The Edge in Lincolnville offers up one of my favorite traditional meals in the latest issue of *Maine Food & Lifestyle* magazine. But this is not your mamma's boiled dinner.



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Rockland Farmers Market
Slow Food Portland
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White Cedar Inn Today
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Chef Bryan Dame's New England Boiled Dinner. image © Jim Bazin 2010

Dame works to preserve traditional area cuisine like corned beef and cabbage, injecting it with new creative life. His emphasis on locally sourced ingredients also make his dishes as authentic as they can get. I got to chow down on this gorgeous creation soon after it was plated, and I have to say it was incredible. A work of art.

For Bryan's "Not Your Mother's Boiled Dinner" recipe, pick up a copy of *Maine Food & Lifestyle* issue 12. [Subscribe today!](#)

Posted by [Melanie Hyatt](#) on [October 27, 2010 at 04:36 PM](#) in [Blogs & Sites](#), [Food Traditions](#), [Food and Drink](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)
Technorati Tags: [Bryan Dame](#), [corned beef and cabbage](#), [Issue 12](#), [Lincolntonville](#), [Maine Food & Lifestyle magazine](#), [New England Boiled Dinner](#), [new issue](#), [recipe](#), [The Edge](#)

October 26, 2010

Brevetto Mussels

Josh Hixson, chef/owner of Brevetto in Camden, believes in making comfort food that is "inspired, not restrained, by Italian cuisine. Good food doesn't have to be complicated," he says. With that, Josh shares a bit about himself and offers up for our readers one of the perennial favorite appetizers at his restaurant, Brevetto mussels.

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MF&L Reads

 [The New England Clam Shack Cookbook](#)



Chef Josh Hixson's Brevetto Mussels, as served at Brevetto in Camden

Robust with a complex flavor, Josh also recommends the broth from these mussels, with a bit of added cream, as a heavenly pasta sauce!

For Josh's recipe for Brevetto mussels, pick up the new issue of *Maine Food & Lifestyle* magazine, on stands now. [Subscribe now](#) to bring the taste of Maine to your door!

Posted by MF&L Staff on October 26, 2010 at 04:52 PM in [Blogs & Sites](#), [Food and Drink](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Maine Restaurants](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(2\)](#)

Technorati Tags: [Brevetto](#), [Brevetto mussels](#), [Camden](#), [Issue 12](#), [Josh Hixson](#), [Maine Food & Lifestyle magazine](#), [new issue](#)

Basic Halibut en Papillote with Lemon and White Wine

To cook en papillote means to cook in parchment paper. All the ingredients are



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[Food in Colonial and Federal America \(Food in American ...](#)

Sandra Oliver
(Hardcover - Oct 30,



[At Home, at Sea: Recipes from the Maine Windjammer](#)

Anne Mahle (Paperback - May 2004)



[The Arrows Cookbook : Cooking and Gardening from Maine's Most Bea...](#)

Clark Frasier, Mark



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wrapped inside and the moisture trapped inside steams the fish. It's perfect for fish that are more delicate and harder to handle. You can even serve the fish in its parchment wrapping, like a present on a plate. Healthy, easy, presents... what's not to love?



image: eatdrinkdish.net

[Continue reading "Basic Halibut en Papillote with Lemon and White Wine" »](#)

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Technorati Tags: [Blue Jean Chef: Comfortable in the Kitchen](#), [cookbook](#), [halibut](#), [halibut en papillote](#), [Meredith Laurence](#), [recipe](#)

October 25, 2010

Sunfire Mexican Grill: Fish Tacos

Sunfire Mexican Grill is a popular Rockland eatery. Owner Pam Cota and

husband Alan welcome patrons with warm smiles and a wonderful and creative menu. Their authentic Mexican cuisine using locally sourced ingredients can't be beat. One of the greatest things about Sunfire is their staff. Their employees come from a wide range of ethnicities, all the way from Bulgaria, Poland, and Mexico and are some of the nicest people you'll meet anywhere.



Maine Fish Tacos at the Sunfire Mexican Grill. photo by Lorena Stackpole.

In the new issue of *Maine Food & Lifestyle* magazine, we talked with Pam about her food roots, inspirations, and got her recipe for Sunfire's Grilled Fish Tacos (made with fresh haddock from Jess's Fish Market). For this recipe, and many more, [subscribe](#) today!

Posted by MF&L Staff on October 25, 2010 at 04:18 PM in [Blogs & Sites](#), [Food Traditions](#), [Food and Drink](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Restaurants](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

Technorati Tags: [Fish Tacos](#), [Issue 12](#), [Maine Food & Lifestyle magazine](#), [new issue](#), [recipe](#), [Rockland](#), [Sunfire Mexican Grill](#)

October 24, 2010

Oatmeal Bourbon Cookies

When you're looking for a cookie with a nippy zip, consider these bourbon-spiked treats. A cake mix gives you a running start on measuring.



image: whatscookingamerica.net

[Continue reading "Oatmeal Bourbon Cookies" »](#)

Posted by MF&L Staff on October 24, 2010 at 04:40 PM in [Blogs & Sites](#), [Books](#), [Food and Drink](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)
Technorati Tags: [cookbook](#), [Cookielicious: 150 Fabulous Recipes to Bake and Share](#), [Janet Keeler](#), [oatmeal bourbon cookies](#), [recipe](#)

October 23, 2010

Evangeline restaurant: Maine Chicken and Lobster

In the new issue of *Maine Food & Lifestyle* magazine, Portland Chef/Proprietor Erik Desjarlais of Evangeline restaurant talks about the Grateful Dead, Henry Wadsworth Longfellow, GQ, and oh yes, some cooking!



Mitra's Clabber-fed Chicken & Maine Lobster, prepared by Chef Erik Desjarlais

Read about his intriguing story, his start in the business, and get the recipe for his fantastic featured dish, "Mitra's Clabber-fed Chicken and Maine Lobster." Maine made, Maine inspired, all in issue 12 of *Maine Food & Lifestyle!*

Posted by [Melanie Hyatt](#) on [October 23, 2010 at 10:01 PM](#) in [Blogs & Sites](#), [Food and Drink](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Maine Restaurants](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(1\)](#)

Technorati Tags: [Erik Desjarlais](#), [Evangeline](#), [Issue 12](#), [Maine Food & Lifestyle magazine](#), [Mitra's Clabber-fed Chicken and Maine Lobster](#), [new issue](#), [Portland](#), [recipe](#), [restaurant](#)

October 22, 2010

Arrows Restaurant: Butter-Poached Maine Lobster

In the new issue of *Maine Food & Lifestyle* magazine, we asked Maine chefs to share their recipe versions of the "Essence of Maine." What we learned was there is a lot of taste and talent out there! Chefs also shared some interesting and little know facts and stories about themselves, which we share with you.

James Beard Award Winners for Best Chefs Northeast, Mark Gaier and Clark

Frasier of Arrows restaurant in Ogunquit, talked about the serendipity of their culinary path and their favorite recipe: Butter-Poached Maine Lobster.



Butter-poached Maine Lobster, oh my! Image © Ron Manville 2010.

If you enjoy eating, you know we are lucky to live in Maine. If you don't believe it, just pick up the new issue of *Maine Food & Lifestyle* magazine today!

Posted by MF&L Staff on October 22, 2010 at 06:00 PM in [Blogs & Sites](#), [Food and Drink](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Maine Restaurants](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(2\)](#)

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October 21, 2010

Cheese Crackers

It's not too early to begin thinking about the holidays and the entertaining that lies ahead.

One recipe that I keep in my arsenal (actually in my freezer, and ready at a moment's notice) is cheese crackers. Ever so easy to make, the dough when shaped into logs will freeze beautifully and is easy to handle. The logs slice more uniformly when semi frozen, so this is a quick hors d'oeuvre that's smart to keep at the ready.

And these cheese crackers can do double duty. Being prepared for impromptu visitors, or having a hostess gift at the ready takes some of the stress out of spontaneous gatherings and gives you a leg up on socializing.

Isn't enjoying yourself, and having time with family and friends, really what it's all about?



image: courtesy of goodcheapeats.com

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Posted by [Laura Cabot](#) on [October 21, 2010 at 04:11 PM](#) in [Blogs & Sites](#), [Entertaining](#), [Food and Drink](#), [Maine Chefs](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(1\)](#)
Technorati Tags: [cheese crackers](#), [Entertaining](#), [hors d'oeuvres](#), [Laura Cabot](#), [Laura Cabot Catering](#), [recipe](#)

New Food-Related Businesses

"Beginnings" is an article in Issue 12 of *Maine Food & Lifestyle* magazine highlighting some of the new food-related businesses in Maine, places like Shepherd's Pie in Rockport, Port Clyde Seafood Company in Camden, and Fiore in Rockland.

It's a very tasty time to be living in the state, as this article shows! Researched and written by our summer editorial intern, Chelsea Sonksen, find out what's new in the Midcoast.

Read more in the new issue of *Maine Food & Lifestyle* magazine!



Brian Hill's Shepherd's Pie chimichurri steak image courtesy of MF&L subscriber Bob Jobes

Posted by MF&L Staff on October 21, 2010 at 04:10 PM in [Blogs & Sites](#), [Food and Drink](#), [Lifestyle](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Maine Restaurants](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)
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October 20, 2010

Great Maine Apple Day

This Saturday, October 23, MOFGA invites you to celebrate [Maine Apple Day](#). Come rain or shine to learn about and taste rare and heirloom apples, attend educational workshops and talks about fruit tree pruning and cooking with old-time apple recipes, and learn about wine and cider making. There will be an apple pie contest and more!



Posted by MF&L Staff on October 20, 2010 at 04:37 PM in [Blogs & Sites](#), [Events](#), [Food Traditions](#), [Food and Drink](#), [Gardening](#), [Lifestyle](#), [Local Ingredients](#), [Maine Perspective](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

Technorati Tags: [apple pie contest](#), [fruit tree pruning](#), [Great Maine Apple Day](#), [heirloom apples](#), [MOFGA](#), [old time apple recipes](#), [wine and cider making](#)

Wild Edibles

Purslane? Lamb's quarters? These are the two wild edibles featured by author and MF&L contributing columnist Tom Seymour in the new issue of *Maine Food & Lifestyle* magazine. To many, these are weeds to eradicate, to Tom, they're dinner (and a very healthy one, at that)!



image © Tom Seymour 2010

True health foods that are free and plentiful, Tom clues us in where to find them, and how to prepare them. Boiled lamb's quarters and Purslane stir-fry are on the menu, and no, they don't taste just like spinach!

Read more in the new issue of *Maine Food & Lifestyle* magazine.

Posted by MF&L Staff on October 20, 2010 at 02:59 PM in [Blogs & Sites](#), [Food and Drink](#), [Lifestyle](#), [Local Ingredients](#), [Maine Authors](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

Technorati Tags: [Issue 12](#), [lamb's quarters](#), [Maine Food & Lifestyle magazine](#), [new issue](#), [purslane](#), [Recipes](#), [Tom Seymour](#), [Wild Edibles](#)

October 19, 2010

Martha Greenlaw's Barbecued Lobster

Don't put that grill away just yet! Give it one more workout with this Barbecued Lobster with Lime and Chili Butter recipe from *Isle au Haut* cookbook author and talented home chef, Martha Greenlaw.



image © Jim Bazin 2010

Find Martha's recipe in her "Notes From Isle au Haut" column in the new issue of *Maine Food & Lifestyle* magazine, available now!

Posted by MF&L Staff on October 19, 2010 at 06:56 PM in [Blogs & Sites](#), [Food and Drink](#), [Local Ingredients](#), [Maine Island Living](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(2\)](#)

Technorati Tags: [Barbecued Lobster with Lime Chili Butter](#), [Issue 12](#), [lobster](#), [Maine Food & Lifestyle magazine](#), [Martha Greenlaw](#), [new issue](#), [Notes From Isle au Haut](#), [recipe](#)

October 18, 2010

Bluefish

They aren't called "Wolves of the Sea" for nothing. These highly predatory and edible fish are fun to catch and great to cook. Contributing writer Mary Syrett shares some of her favorite recipes for bluefish that are broiled, grilled, or prepared in a casserole. A fun article for cooks and fishing fans alike.



image © Jim Bazin 2010

Subscribe to [*Maine Food & Lifestyle*](#) magazine today for great stories, recipes, and photography!

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Technorati Tags: [bluefish](#), [Issue 12](#), [Maine Food & Lifestyle magazine](#), [new issue](#)

October 17, 2010

Creative Vegetarian

Creative vegetarian Mary Lake knows the secrets to utilizing vegetables, fruits, and grains to a hearty and healthy advantage.



Zucchini Corn Cakes. Image © Mary Lake 2010.

With a focus on using local produce in simple ways, Mary's column "Creative Vegetarian" is always popular. In this issue, she shares her zippy recipe for zucchini corn cakes with a black bean salsa cruda. Truly creative, truly delicious!

Find Mary's recipe in the new issue of *Maine Food & Lifestyle* magazine, on sale now!

Posted by MF&L Staff on October 17, 2010 at 07:14 PM in [Blogs & Sites](#), [Food and Drink](#), [Local Ingredients](#), [Maine Perspective](#), [Recipes](#), [Vegetarian](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)
Technorati Tags: [black bean salsa cruda](#), [Creative Vegetarian](#), [Issue 12](#), [Maine Food & Lifestyle magazine](#), [Mary Lake](#), [new issue](#), [recipe](#), [Vegetarian](#), [zucchini corn cakes](#)

Do Your Own Pig Roast Event

For those of you intrigued by Paula Anderson's article, the "Pig Kahuna," in the latest issue of our magazine, *The Wall Street Journal* has a great article by Chris Nuttall-Smith entitled **The Pig Event**. It's all about creating your own pig roast, complete with recipe and step-by-step instructions.



Photo by Rob Fiocca for The Wall Street Journal

Posted by MF&L Staff on October 17, 2010 at 10:28 AM in [Events](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

Technorati Tags: [Pig Roast](#), [Recipe for Pig Roast](#), [Wall Street Journal](#)

October 15, 2010

Apple Pie

In a charming story about Wolf River Heritage Apples, (which are an heirloom variety), local caterer Laura Cabot shares big apple memories and her favorite apple pie recipe. A lovely reminder of one of the many reasons we love to live in Maine...apple picking season. You'll love this column a bushel and a peck.



Image © Jim Bazin, 2010.

Read Laura's column "Locavore's Kitchen," for her story and her great apple pie recipe in the new issue of *Maine Food & Lifestyle* magazine!

Posted by MF&L Staff on October 15, 2010 at 02:39 PM in [Blogs & Sites](#), [Food Traditions](#), [Food and Drink](#), [Lifestyle](#), [Local Ingredients](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

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October 14, 2010

Lani Temple: Basil Bonanza

It's time for a basil bonanza! Megunticook Market's Lani Temple shares several ideas to put all that green to good use. Among her great recipes she shares with readers in the new issue of *Maine Food & Lifestyle* magazine are her basil cocktail, basil pesto, and chicken with asparagus, cherry tomatoes, ravioli and pesto cream sauce. She finishes her article with her top 10 list of things to do with fresh basil. Delicious!



Image © Jim Bazin, 2010.

Read Lani's column, "Easy Entertaining," in the new issue of *Maine Food & Lifestyle* magazine on stands now!

Posted by MF&L Staff on October 14, 2010 at 09:33 PM in [Blogs & Sites](#), [Entertaining](#), [Food Traditions](#), [Food and Drink](#), [Local Ingredients](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(0\)](#)

Technorati Tags: [basil](#), [Camden](#), [Issue 12](#), [Lani Temple](#), [Maine Food & Lifestyle magazine](#), [Megunticook Market](#), [new issue](#), [Recipes](#)

Maine Taste Goes Mobile

Food trucks are one of the year's biggest food trends, rolling from neighborhood to neighborhood in cities across the country, laden with everything from Red Velvet cupcakes, saucy poutine and Korean bulgogi to spicy breakfast tacos, goat curries and organic soups. Driver/chefs use Twitter to update eaters on their ever-changing locations as well as to request help with parking spaces — in exchange for grub, of course.



[Continue reading "Maine Taste Goes Mobile" »](#)

Posted by [Jessica Strelitz](#) on [October 14, 2010 at 09:03 AM](#) in [Food Traditions](#), [Food and Drink](#), [Local Ingredients](#), [Travel](#) | [Permalink](#) | [Comments & Trackbacks \(2\)](#)
Technorati Tags: [bread](#), [food trucks](#), [Jessica Strelitz](#), [lobster](#), [Maine products](#), [shrimp](#), [Travel](#), [whoopie pies](#)

October 13, 2010

Wine 'n' Dine: Peekytoe Crab

Maine has its own special type of crab, and its name is peekytoe. But do you know where the name originated? Browne Trading's Jen Flock does, and she's sharing her intimate knowledge, along with a real Maine recipe for Peekytoe Crab Linguine with Fresh Tomato and Herbs. Scrumptious.



Image © Jim Bazin, 2010.

And as always, Jen offers us several wine pairing selections to enhance our dining experience.

Subscribe to [Maine Food & Lifestyle magazine](#) now!

Posted by Melanie Hyatt on October 13, 2010 at 06:17 PM in [Blogs & Sites](#), [Entertaining](#), [Food Traditions](#), [Food and Drink](#), [Lifestyle](#), [Local Ingredients](#), [Maine Chefs](#), [Maine Chefs and Restaurants](#), [Maine Perspective](#), [Recipes](#) | [Permalink](#) | [Comments & Trackbacks \(2\)](#)
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