

Spoon & Shutter

In and out of the kitchen with writer and photographer Susan and Ted Axelrod

[Home](#) [About](#) [Axelrod Photography](#) [Photo of the Week](#) [Recipes](#) [Events](#) [Restaurants](#) [Home and Garden](#) [Travel](#)

Events

We regularly receive press releases for food events – some just for fun, and others that help promote some of our favorite food and wine enterprises while raising funds for a good cause.

GRAND HARVEST WINE FESTIVAL

Waterloo Village, Stanhope, N.J., Saturday-Sunday, Oct. 2-3

The Garden State Wine Growers Association returns to Waterloo Village in Stanhope with its annual Grand Harvest Wine Festival, Oct. 2 and 3, featuring nearly 300 locally-produced wines, an array of culinary delights, live entertainment and the opportunity to experience one of New Jersey's significant historic landmarks.

Saturday's entertainment will be Robert Eric's Tribute to Billy Joel. Also known as "Philly's Piano Man,"

S E A R C H

S U B S C R I B E T O S P

Enter your email address to subscribe to this blog and receive notifications of new posts by email.

Sign me up!



Eric performs regularly in Atlantic City and along the Jersey shore. Sunday's entertainment will be the Gas House Gorrillas, a jump blues band with the ability to cross over to swing to rock and back again, often within the same set.

Rich in history, Waterloo in its earliest iteration was home to the Lenape Indians who made use of the rich natural resources and the abundance of the landscape and waterways. Later, with the discovery of rich veins of iron nearby, the Andover Forge was established there, making bar iron for shipment to England before the American Revolution. The village had its most active period when it became a small inland port on the Morris Canal in 1831. Today, the Village is an example of a bygone era. Festival visitors will be able to roam among its buildings including a church, canal house, general store, stagecoach inn, grist mill, saw mill, blacksmith shop and other structures.

Advance tickets can be purchased only at the association web site for \$18 a person. Tickets are \$20 a person at the gate. For more information, visit newjerseywines.com or call The Garden State Wine Growers Association at 609-588-0085.

SINATRA WINE DINNER

Zylo Tuscan Steakhouse, W Hotel, Hoboken, N.J. Sunday, Oct. 3

Wines from **Sinatra Family Estates** will be uncorked in Ol' Blue Eyes' hometown at a wine maker dinner hosted by Nancy Sinatra and her daughter Amanda Erlinger, beginning at 7 p.m. The cost is \$150 per person, plus tax and gratuity. The W Hoboken is located at 225 River Street. For wine dinner reservations, call 201-253-2502. The La Voce label is in homage to Sinatra's first and longest-lasting nickname, "the voice." Here is the dinner menu with wine pairings:

Market Amuse

Prosecco

Love Letters in Charcuterie Consommé

Sinatra, La Voce IGT, 2008 (first tasting, not even available yet)

Monkfish "Saltimboca", roasted Brussels sprouts, exotic mushroom ragu

Sinatra, Cabernet Sauvignon, 2007



foodbuzz

PROJECT
FOOD BLOG

2000
BLOGGERS
10
CHALLENGES
1
WINNER

WHO WILL
BE THE NEXT
FOOD BLOG
STAR?

VOTE NOW

R E C E N T P O S T S

Transition Cake

Dolcetto d'Alba braised Veal Cheeks, black truffle potato puree

Sinatra, Cabernet Sauvignon, 2008

Pumpkin Ricotta Cheesecake

Coffee and tea



Chefs Craig Shelton, Anthony Bucco, Scott Cutaneo, Ike Koutrakos and Arnold Kruck

CREATIVE HEARTWORK® DINNER OF HOPE 2010®

Park Avenue Club, Florham Park, N.J., Monday, Oct. 15

Cocktails start at 6:30 p.m. with a six course culinary dinner to follow. President Karen Carbonello, announced that this year's theme will be "***Farm to Table***," featuring organically grown foods prepared and donated by New Jersey and New York chefs. ***A Dinner of Hope 2010*** celebrity cast includes Craig Shelton, formerly of the Ryland Inn, who is this year's culinary coordinator; Anthony Bucco from Uproot Restaurant (Warren, N.J.), Scott Cutaneo from Equus Tavern (Bernardsville, N.J.), Ike Koutrakos from Cooking In Your Kitchen & Catering (Fair Lawn, N.J.), Josh Kroner from Terrapin (Rhinebeck, N.Y.), Arnold Kruck from The Park Avenue Club and Wine Director Terri Baldwin from The Bernard's Inn (Bernardsville) will be selecting the wine pairings. We've worked with some of these fine chefs and are sure this will be a fabulous evening from a culinary standpoint. Craig Shelton and Ike Koutrakos were both subjects of stories written by Susan in *(201) Magazine* and Arnie Kruck is an old friend who worked for Susan years ago at her restaurant in Ridgewood!

🚩 [The Red Diner By The Roadside](#)

🚩 [Better Muffins Through Bacon](#)

🚩 [Lamb Curry ala Jamie Oliver](#)

🚩 [Nearly Labor-less Labor Day](#)

R E C E N T C O M M E N T

[Evie on The Red Diner By The Roadside](#)

[Joan Axelrod on The Red Diner By The Roadside](#)

[Pam on The Red Diner By The Roadside](#)

[spoonandshutter on Nearly Labor-less Labor Day](#)

[Mari Austin on Nearly Labor-less Labor Day](#)

S H A R E T H I S B L O G



S U S A N O N T W I T T E

Food editor gift of the day: big box from ShopRite packed with salsas, sauces, jam and risotto.

1 hour ago

[@doriegreenspan](#) Starting column for The Record newspaper (I'm food editor) where I do a recipe from "cookbook of the week" - yours is first!

3 hours ago

[@doriegreenspan](#) Your publisher just sent me a copy

Unlike in previous years, Creative Heartwork has aligned with **The Morris County InterFaith Food Pantry** and will make small donations in their sponsor's honors in lieu of presenting awards and donate all the produce donated by local farms that is used in staging the event as a farmer's marketplace.

This year's annual World of Difference Award recipient is the Morris County Board of Chosen Freeholders. The award is presented annually to the individual, company or foundation that has made the greatest impact on the lives of the children enrolled in the program. Their support includes both program funding and temporary space leased for the 2010 transition year.

Tickets for Dinner of Hope are \$1,000 per person. For more information, see creativeheartwork.org.

HARVEST ON THE HARBOR

Portland Maine, Thursday – Saturday, Oct. 21-23

If you love food, and you love New England fall weather, you couldn't ask for a better weekend food and wine experience than this! Some of our favorite chefs will be participating in the third-annual event, hosted by The Greater Portland Convention & Visitors Bureau at Ocean Gateway on Portland's picturesque waterfront: Mitchell Kaldrovich from Sea Glass at Inn by the Sea, Lee Skawinski from Vignola and Cinque Terre and Eric Simeon from Grace, who Ted recently photographed. New events this year will include *The Ultimate Seafood Splash*, a pristine spread of environmentally sustainable seafood samplings and savory wines, and *The Perfect Pairing*, an epicurean affair featuring gourmet hors d'oeuvres, paired with the perfect pours, to bring out the farm-fresh autumnal flavor of these first-class fusions.

This year, Harvest expands its scope to highlight some of the best wines on local chefs' lists. Wines from all over the world will be featured— from large, state of the art wineries to small-production, handcrafted bottlings, made from grapes you may have never encountered.

Harvest on the Harbor delivers an exceptional experience that celebrates our area's talented chefs and myriad of delectable dining establishments, while showcasing authentic and gourmet products from local farmers, fishermen, food artisans and wine, beer and spirit makers. Thousands have turned out for the event in past years, and *People* magazine named Harvest on the Harbor one of four "Great Ideas" for fall food fests.

"We are so proud that Harvest on the Harbor has earned a reputation as one of the best food and wine festivals

of your glorious new book, "around my french table" - can't wait to jump in! [3 hours ago](#)

C A T E G O R I E S

Select Category

C O O K B O O K

- ▼ Recipes
- ▼ Starters
- ▼ Mains
- ▼ Breads and Breakfast Baking
- ▼ Desserts
- ▼ Drinks

A R C H I V E S

- ▼ [September 2010](#)
(8)
- ▼ [August 2010](#)
(6)
- ▼ [July 2010](#)
(10)
- ▼ [June 2010](#)
(12)
- ▼ [May 2010](#)

in the country, and this year's event will only boost that standing," says Barbara Whitten, President of the Greater Portland Convention & Visitors Bureau. "In addition to our traditional events, such as the signature Grand Tasting and The Maine Lobster Chef of the Year Competition, we've added new events that will enhance the experience and celebrate what makes Maine a true culinary destination."

A Line Up Of The 2010 Harvest On The Harbor Events Include:

The new **Ultimate Seafood Splash**, will be held Thursday, Oct. 21 from 11:30 a.m.-1:30 p.m., in the Ocean View Room at Ocean Gateway. The tastes of savory smoked salmon and locally harvested oysters from Maine's fabulous "blue thumbs," will be complemented by an assortment of wines from around the world.

The **Grand Tasting on the Harbor** which sold out last year, is slated for Thursday, Oct. 21 from 6-8:30 p.m., in the Ocean View Room at Ocean Gateway. This amuse-bouche ("pleasing to the palate") event features the region's premier culinary talents, combined with a unique cross-section of local and international wines. Guests will have the opportunity to interact with esteemed chefs and beverage connoisseurs.

The Maine Lobster Chef of the Year Competition, sponsored by the Maine Lobster Council, is scheduled for Friday, Oct. 22 from 11:30 a.m.-1:30 p.m., in the Ocean View Room at Ocean Gateway. Three Maine finalists, chosen by a distinguished panel of judges, will prepare their best lobster recipes, and attendees will have the opportunity to taste all three dishes as part of a four-course lunch, (and dessert by Wicked Whoopies) then vote for the winner. Last year's Lobster Chef of the Year winner, Mackenzie Arrington, represented Maine at the Great American Seafood Cook-off in New Orleans in August.

During **The Perfect Pairing** from 5-7 p.m. Friday, Oct. 22 in the Ocean View Room at Ocean Gateway, National and local celebrity chefs and fine wineries showcase an event where attendees experience cooking demonstrations, learn tips, techniques and expertise from food and wine professionals.

This year, due to popular demand, there will be two sessions of the **Savory Samplings at the Marketplace** (Food and Wine Marketplace) on Saturday, Oct. 23 from noon-2:30 p.m. and from 4-6:30 p.m. More than 140 food artisans, epicurean purveyors, nationally acclaimed cookbook authors and Maine-made products will be available at the expanded Oceanside Pavilion along Portland's waterfront. Grilling and baking demonstrations will be presented throughout each session. A coffee café and live music stage will also be featured this year.

The wine component of the festival has been significantly expanded this year. "Fine wines have certainly always been a part of this prestigious festival, but this year, I urge everyone to take advantage of the opportunity to meet the experts, ask questions and taste some of the most exciting wines ever offered at any public event in

(17)

▼ [April 2010](#)

(19)

▼ [March 2010](#)

(25)

▼ [February 2010](#)

(21)

B L O G R O L L

▼ [Baristanet](#)

▼ [Cake Spy](#)

▼ [Cooking At Home](#)

▼ [Deirdre's Dish](#)

▼ [Food 52](#)

▼ [Framed – My Life, One Picture at a Time](#)

▼ [Framed Goes Out](#)

▼ [Ho Springs – the web's hottest new serial novel](#)

▼ [How Not to Act Old](#)

▼ [Jersey Bites](#)

▼ [Lake Superior Spirit](#)

▼ [Maine Food & Lifestyle's blog](#)

▼ [Mano a Vino](#)

Maine,” says Tom Hansen, Wine Director for Harvest on the Harbor.

More than 50 wineries, up from 27 last year, will be represented. Samplings of the over 400 wines represented include: Rombauer Chardonnay, Merriam Vineyards Cabernet Sauvignon; Treana Winery Red and Domaine Drouhin Pinot Noir from the U.S; Bisol Prosecco, Allegrini Amarone and Tenuta Caparzo Brunello di Montalcino from Italy; Veuve Clicquot Champagne Rosé and Carillon Puligny Montrachet from France.

Adds Hansen, “There also will be wines even the most serious enthusiasts will find new and unusual. Paul Turina will be at Harvest on the Harbor with his family’s Italian wines made from Gropello and Marzemina grapes, and Vias Imports will be showing off fantastic wines from Campania—Greco di Tufo and Falanghina. There really will be something for everyone.”

Other not-to-miss wines include: Cliff Edge Shiraz, Boekenhoutskloof Chocolate Block, Cloudy Bay Sauvignon Blanc, the wines of Joel Gott and, of course, Maine’s own Big Claw, designed specifically to be paired with lobster.

Sponsors of the event include Maine Office of Tourism, Down East magazine, and WHOM 94.9FM. For more information, see harvestontheharbor.com

Spoon & Shutter will see you there!!

Share this:  [StumbleUpon](#)  [Digg](#)  [Reddit](#)  [Share](#)

▼ [My Baking Addiction](#)

▼ [Off the Broiler](#)

▼ [Pretty Good Food](#)

▼ [Second Helpings](#)

▼ [Serious Eats](#)

▼ [Smitten Kitchen](#)

▼ [The Good Mood Food blog](#)

▼ [The Pioneer Woman](#)

▼ [The Strong Buzz](#)

▼ [Wild Table](#)

S I T E S W E L I K E

▼ [\(201\) Magazine](#)

▼ [Axelrod Photography](#)

▼ [Boho Magazine](#)

▼ [Cook & Tell](#)

▼ [Ellen Postolowski, personal chef extraordinaire](#)

▼ [Foodgawker](#)

▼ [James Beard Foundation](#)

▼ [Jamie Oliver's Food Revolution](#)

W Madgirl World

W Pamela Redmond Satran

W Spoon

W Table Hopping with Rosie

W The Peasant Chef

W E S U P P O R T J A M I
R E V O L U T I O N



 **The Foodie BlogRoll**

Total food Blogs: 8865

News:

- › Contests & Giveaways

Most Recent 5 Blogs:

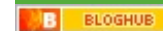
- › I can't believe I ate the whole th
- › Dulcis in Furno
- › It's Foodtastic!
- › Hippo Flambe
- › Saturday Night Foodies

Today's 5 Random Blogs:

- › Seychelles food sensations
- › Top Spanish Tapas
- › Another Diabetic Foodie
- › Read My Hips
- › Gourmet For Guys

 **Remember to enter our Giveaways!**

Add Your Blog



C O N T A C T U S

susan@axelrodphotography.com

ted@axelrodphotography.com

T O P I C S

Ariane Daguin

Axelrod Photograph

Y Boho magazine Boothbay

Harbor Maine breakfast

recipes Chef Central Cook

& Tell D'Artagnan Dave

Pasternack David Burke

Del Posto easy dessert

recipes Emeril Lagasse

Felidia Fortunato Nicotra

Harvey Cedars Harvey

Cedars LBI Ho Springs

hosprings.com hosprings

recipes Ironbound Ken

Haedrich LBI Lidia

Bastianich Local 188 Long

Beach Island **Maine food**

Maine lobster Mark Ladner

Montclair NJ Newark

NJ Nisi Estiatorio Off the

Broiler **Portland Maine**

Portland Maine food

Portland Maine

restaurants Portland Maine

A D M I N

 [Register](#)

 [Log in](#)

 [Entries RSS](#)

 [Comments RSS](#)

 [WordPress.com](#)

C O P Y R I G H T

Copyright © Susan and Ted
Axelrod and Spoon and Shutter,
2010. Unauthorized use and/or
duplication of this material
without express and written
permission from this blog's author
and/or owner is strictly prohibited.
Excerpts and links may be used,
provided that full and clear credit
is given to Susan and Ted Axelrod
and Spoon and Shutter with
appropriate and specific direction
to the original content.

shopping snow Spoon
& Shutter baking
Spoon &
Shutter recipes
Spoon and Shutter garden

Table to Table ted
axelrod
photography
Ultimate Chef Bergen County

Valentine's Day

Theme: Vigilance by [The Theme Foundry](#).

[Blog at WordPress.com.](#)