

**For Immediate Release:**

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**FOODIES REJOICE: MASSACHUSETTS SERVES UP FLAVORFUL FARE ACROSS STATE**  
*Chefs Celebrate the Art of Cooking with Variety of Culinary Events*

**February 20, 2008 (Massachusetts)** – Whether you love to cook or just love to eat, it's time to awaken that food lover in you! From wine and food festivals, to discounted prix fixe menus at some of the state's finest dining establishments, or cooking competitions and classes, chefs across Massachusetts are teaming up to present you with the best food and beverage pairings they have to offer.

Following is a list of culinary events taking place throughout the state. Check them out, because we all know nothing warms you up better than a full stomach.

**Festivals, Tastings and Restaurant Events**

**Boston Wine Festival** – January 11–April 4

The Boston Harbor Hotel will host a wine-and-food-pairing series during themed dinners including the "Battle of the Cabernets," "Meritage Madness," and "Super Tuscans."

**Cost:** Event prices vary

Meritage at the Boston Harbor Hotel, Boston

617-330-9355

[www.bostonwinefestival.net](http://www.bostonwinefestival.net)

**Winter Restaurant Week, Boston** – March 9-14, March 16-21

The Greater Boston Convention & Visitors Bureau and American Express present Restaurant Week Boston, a bi-annual event that allows food lovers to sample new restaurants and visit old favorites at a discounted price. Diners can enjoy 3-course prix fixe lunches and/or dinners throughout Boston, Cambridge, and beyond.

**Cost:** \$20.08 for lunch, \$33.08 for dinner

Boston

[www.bostonusa.com/rw08/index.html](http://www.bostonusa.com/rw08/index.html)

**Taste of the South End** – March 11, 6:30-9:00 p.m.

Sample culinary creations from some of the best kitchens in Boston and get a taste of how delicious a night out in the South End can be. Participating restaurants will provide bite-sized versions of dishes taken directly from their menu's appetizers, entrees or desserts. Attendees will also enjoy an extensive wine tasting. This event is sponsored by and benefits the AIDS Action Committee of Massachusetts.

**Cost:** \$250.00 VIP Tickets, \$95.00 General Admission Tickets

Boston Center for the Arts, Boston

[www.aac.org/site/PageServer?pagename=events\\_taste](http://www.aac.org/site/PageServer?pagename=events_taste)

**9<sup>th</sup> Annual Flavors of Neponset Valley** – March 27, 5:00-9:30 p.m.

Experience fabulous food and beverage tastings offered by the area's finest chefs, confectioners, vineyards, specialty beers and exotic beverages. A wine seminar presented by Len Presutti,

Corporate Wine Educator of the Martignetti Companies, is included with admission. Live jazz music will be performed by Kathy Earabino and the Blue Wave Trio.

**Cost:** \$45 per person pre-paid (\$55 at the door)

Christina's, Foxboro

[www.nvcc.com/doc5.html](http://www.nvcc.com/doc5.html)

**Wine, Beer & Food Festival** – April 6, 2008, 4:00-6:00 p.m.

Sample the season's best wines and beers hand-selected by Yankee Spirits at The Publick House Historic Inn. Food tastings will be available from area restaurants including the Salem Cross Inn, The Vienna, The Tavern at Old Sturbridge Village and the Publick House. All proceeds will support people with developmental disabilities in that community.

**Cost:** \$35 per person

The Publick House Historic Inn, Sturbridge

508-347-8181 x105

[www.rehabresourcesinc.org/wine\\_beer\\_tasting.htm](http://www.rehabresourcesinc.org/wine_beer_tasting.htm)

**Spring Wine Event** – April 11-13

Meet the winemakers from Chateau Ste. Michelle and Cristom Vineyards wineries, while tasting and learning about some of the most exquisite wines from the Western United States. Event includes a Friday Reception, Saturday morning seminar and Saturday evening Five-Course Dinner with wine.

**Cost:** \$380 per person, double occupancy (two nights accommodations and daily full country breakfast included)

Cranwell Resort Spa and Golf Club

800-272-6935

[www.cranwell.com](http://www.cranwell.com)

**Salem Spring Restaurant Week** – April 13-17

During Spring Restaurant Week, many of Salem's finest restaurants will be offering prix fixe lunches for \$16.26 and three-course dinners for \$26.26, providing Salem residents with an economical way to enjoy their favorite restaurant or try a new location.

Cost: \$16.26 for lunch, \$26.26 for dinner

Salem

<http://www.salem-chamber.org/events.html>

## **Hearty Feasts**

**Maple Sugar Days 2008** – March 8-9, March 15-16

Maple Sugar Days is an exploration and celebration of the maple syrup season throughout the 35 towns of The Last Green Valley. Sugarhouses in northeastern Connecticut and south central Massachusetts have created special tours and demonstrations. Area restaurants will showcase their culinary favorites infusing locally-produced maple syrup, and the region's accommodations have created themed overnight packages to complement the event.

**Cost:** Free tours and demonstrations

Central Massachusetts

866-363-7226

[www.visitthelastgreenvalley.info/publications/Maple%20Days%20Events%20%20PDF.pdf](http://www.visitthelastgreenvalley.info/publications/Maple%20Days%20Events%20%20PDF.pdf)

**Maple Harvest Day** - March 9, 12:00-4:00 p.m.

This event celebrates the art of New England maple sugaring by offering presentations of tree tapping, sumac spile making and sap boiling over an open fire. Fireplace cooking, basket weaving and wool spinning demonstrations will also take place, and Storrowton Tavern will offer a special luncheon of regional foods featuring this "northeastern gold."

**Cost:** Free tours and demonstrations

Storowton Village Museum, West Springfield  
413-205-5051  
[www.thebige.com](http://www.thebige.com)

**Berkshire Grown's March Maple Dinner** – March 12, 6:00 p.m.

This maple-inspired dinner created by local chefs celebrates the first harvest of the season and includes cocktails, music and a local beer tasting. Participating chefs include Brian Alberg of the Red Lion Inn, Christopher Brooks of Blantyre, Peter Platt of Old Inn on the Green, Steve Sherman from The Marketplace of the Berkshires and host chef Douglas Luf from Spice Restaurant. This event is sponsored by Berkshire Grown, a non-profit organization that supports local farmers and promotes locally grown food. Reservations are required.

**Cost:** \$65; \$55 Berkshire Grown members; \$45 for farmers

Spice Restaurant, Pittsfield  
413-528-0041

[www.berkshiregrown.org](http://www.berkshiregrown.org)

**Salem Cross Inn's Fireplace Feast** – Weekends in April

Relax by the fire, sip mulled cider or wine or take part in 1700's style cooking techniques, which include the only known operating Roasting Jack in the country. Following a delicious feast, enjoy a horse-drawn wagon or sleigh ride through the fields. Tickets must be purchased in advance.

**Cost:** \$52 per person.

508-867-2345

[www.salemcrossinn.com](http://www.salemcrossinn.com)

**Cooking Competitions**

**"Fight Nights" at 10 Center Street Restaurant** – Tuesdays in March

This historic and hip restaurant puts its chefs to the challenged on Tuesday in March for "Fight Night," where the executive chef competes with the sous chef to make the best 3-course dinner based on the same main ingredients. Guests cast their votes and determine the winner.

Reservations are required.

**Cost:** \$30-\$40

10 Center Street Restaurant, Newburyport

978-462-6652

[www.tencenterstreet.com](http://www.tencenterstreet.com)

**2nd Annual Worcester's Best Chef Competition** – April 27, 6:30-10:00 p.m.

Come check out this culinary competition where the best chefs from Central Massachusetts and Metro West restaurants prepare his/her signature creation across several categories. Two talented chefs will be given either The People's Choice Award or the official Worcester's Best Chef award, which will be determined by a panel of professionals from the culinary arts community. This event will also feature a fashion show, tastings of Perrier-Joet Champagne, Sanderman's Port and Chivas Regal Scotch, and chair massages.

**Cost:** \$55.00 per person (\$45 if registered by February 29)

508-479-1171

Worcester Technical High School, Worcester

[www.worcestersbestchef.com](http://www.worcestersbestchef.com)

**Cooking Classes**

**Kids Culinary Arts Academy** – February-April

Falmouth's center for arts and culture is offering age-appropriate cooking classes for children age 3 to 16. In these classes children will be taught basic cooking skills, how to follow a recipe, nutritional considerations, and how to set and serve a table. Classes include Tots n' Pans for

ages 3 to 5; Kids Café for ages 6 to 10; Young Epicureans for ages 12 to 16; and Delicious Desserts for Future Pastry Chefs, for ages 10 to 13.

**Cost:** Prices vary per class

Highfield Hall, Falmouth

<http://www.falmouthchamber.com/more/calendar/event/1988>

**“Welcome to Germany” cooking class** – April 13, 11:00 a.m.

Participants will learn sensational menus and professional techniques with certified Master Chef Erhard Wendt. The class, which is limited to 6-8 participants, begins with a full breakfast buffet and includes a tasting luncheon of the prepared specialties with wine at the end of the class. Classes are ongoing on a variety of subjects, including French or Italian cuisine, Holiday Cooking & Baking, Berkshire Nature Wild Foods and Mushroom Hunting.

**Cost:** \$125

Williamsville Inn, West Stockbridge

(413) 274-6118

[www.williamsvilleinn.com/cooking\\_school.html](http://www.williamsvilleinn.com/cooking_school.html)

**School Vacation Cooking Class** – April 22, 3:00- 4:30 p.m.

Verrill Farm Chef Kevin Carey will teach kids how to prepare dinner during this hands-on class. Registration & prepayment are required.

**Cost:** \$20 per person

Verrill Farm, Concord

978-369-4494

[www.verrillfarm.com/events.html](http://www.verrillfarm.com/events.html)

### **Dinner and a Movie**

**The Berkshire Museum’s Little Cinema Sunday Film Feasts** – Dates ongoing, 3:00 p.m.

This special food and film series features food-related movies, expert discussion, and related meals at local restaurants.

- March 2, *Like Water for Chocolate* – Following this intoxicating film, Joshua Needleman from Chocolate Springs’ will discuss inventive ways to cook with chocolate, with a Mexican dinner following at Pancho’s Restaurant.  
Berkshire Community College
- April 13, *Sideways* - Following the cinematic romp through California wine country, participants will convene at Brix Bistro for a four course meal featuring complementary Pinot Noirs from around the world. Chef/owner Patrick Spencer will lead a discussion of the film as well as provide insight about Pinot Noir.  
The Berkshire Museum

**Cost:** Admission to film and lecture is \$15 (\$10 for members). Dinner is additional and ranges in price from \$15 to \$100, depending on venue.

(413) 443-7171 x10

[www.berkshireremuseum.org/calendar/index.php?ShowDate=2008/02/12&LimitType=5](http://www.berkshireremuseum.org/calendar/index.php?ShowDate=2008/02/12&LimitType=5)

*The Massachusetts Office of Travel & Tourism (MOTT) is the state agency dedicated to promoting Massachusetts as a leisure-travel destination in order to stimulate the Massachusetts economy by generating state and local tax revenues, creating jobs, and supporting the growth of travel-related businesses. MOTT serves as a leader in the tourism industry, bringing together the public and private sectors to promote Massachusetts as a leisure travel destination. Tourism is an integral part of the state's economy, generating more than \$887.2 million in state and local taxes and \$14.2 billion in travel related expenditures. The industry supports 125,800 in-state jobs.*

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