



## Pasta salad, good warm or cold

“Oh, that’s a great question.” I can’t begin to estimate how many times I’ve said that. It’s a transition sentence, a time-filler, something that pours from my mouth — and so many other people’s mouths, too. It’s what I say whenever I need a beat to consider what the answer to a question should really be.



SARAH WALKER CARON

It’s also what I sometimes say when I am not sure what’s for dinner, or I am still uncertain what I will be making for this column. This week, I wasn’t entirely sure what I would make. Would it be a chocolate version of my favorite French toast bake to use up the leftover French bread in my kitchen? Or maybe a bread pudding? Or should I go with something more savory?

I ultimately decided on something more savory that makes a lovely lunch and a fantastic side dish for dinner, too. This pasta salad is delightful warm or cold.

### Lemon Oregano Pasta Salad

Serves 4

- ½ lb orecchiette pasta
- ¾ cup frozen broccoli cuts
- ½ cup julienne cut carrots
- ¼ cup diced red onions
- Juice of 1 lemon
- 2 tablespoons extra virgin olive oil
- 1 tablespoon honey
- 1 teaspoon dried oregano
- Salt and pepper, to taste

Cook the orecchiette pasta according to package directions. When the pasta is about 4 minutes away from completion, stir in the frozen broccoli and continue cooking. Drain.

In a large bowl, combine the carrots and red onions. Add the pasta and broccoli and stir well to combine.

In a small bowl, whisk together the lemon juice, olive oil, honey, garlic and oregano. Season with salt and pepper, to taste. Pour over the pasta mixture and toss well to combine.

Enjoy hot or chilled.

Going back to that thing I often say, I can’t help but notice that it’s funny the things we say and how they don’t always match up precisely with what we mean. In this case, with this column, I really meant that I just wasn’t sure yet. There are so many recipes I want to share, but what I do comes down to what I really feel like making.

I’ve had this dish in the back of my mind for a while — but more as a concept than a plan. I knew it would have orecchiette pasta, with its little round, almost hat-shaped pieces. And broccoli would be part of it, too. But the details — fresh-roasted broccoli or frozen, what to put in the dressing, should it be hot or cold, or does that matter — were the pieces of a recipe puzzle I had to put together.

So I did. In our fridge, there almost always are lemons and limes, all year long. They are perfect for marinades, guacamoles and dressings — and for cocktails, too, when I make them. Red onions usually are there, too, and carrots.

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## The Chocolate Festival is back

BY SHELBY HARTIN  
BDN STAFF

For some, there’s Valentine’s Day. For others, there’s chocolate.

Instead of waiting for Feb. 15 candy sales, the Moosehead Lake Region Chamber of Commerce has an event suited for those whose favorite part of Feb. 14 isn’t flowers or diamonds but the decadent dessert many people love.

The annual Chocolate Festival, now in its 12th year, will take place on one of the biggest chocolate holidays of the year: Valentine’s Day. From 1 to 4 p.m. Sunday, Feb. 14, the Masonic Temple on Pritham Avenue in Greenville will feature everything chocolate, from cookies to cakes.

As one of the Moosehead Lake Region Chamber of Commerce’s biggest fundraisers, the Chocolate Festival brings visitors from all over the region to sample chocolate of all kinds. As long as there’s chocolate in it, festival organizers will take it. Visitors can expect much more than just traditional candies and can sample 12 items from a selection of more than 40

different chocolate treats.

“Think of it like a chocolate buffet,” Angie Arno, executive director of the Moosehead Lake Chamber of Commerce, said.

Traditional chocolate fare will be available, but more unique items have been featured in the past, including chocolate-dipped bacon, dessert lasagna and chocolate-raspberry petit fours, which are expected every year from organizer Diane Bartley.

The Chocolate Festival was founded by the fundraising committee of the Moosehead Lake Region Chamber of Commerce. Bartley was one of the original organizers of the event and helps see it through to this day, but she attributes the original idea to Susan Hamer, chairman of the committee at the time.

Bartley’s father, Tony “King Chocolate” Bartley, has also been involved from the beginning. At 84 years old, he makes a point to attend each year with his chocolate fountain in hand and a treat to offer others. This year, it’s brownie coconut cookies.

Locals have been supportive of



MOOSEHEAD LAKE REGION CHAMBER OF COMMERCE

Tony “King Chocolate” Bartley prepares strawberries to dip in his chocolate fountain with his daughter Diane Bartley, one of the founders of the Moosehead Lake Region Chamber of Commerce Chocolate Festival, which will be held on Feb. 14 this year.

the festival, bringing it success each year, but Arno and Bartley agree that when the event falls on Valentine’s Day — it’s always held the second weekend of February — numbers are strongest.

“In this area, funds are difficult

to come by. There’s no money for just marketing, so the chamber wanted to figure out an idea that was specifically for the region,” Bartley said. All funds raised from the event will benefit the

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## Tiki lounge opens in the heart of winter

BY KATHLEEN PIERCE  
BDN STAFF

PORTLAND — There are pupu platters and fog cutters, scorpion bowls and miso soup, chopsticks and umbrella drinks. But similarities to all Asian-themed restaurants you know and love end at Rhum’s octopus door handles.

In the heart of winter, in between snowstorms, what’s a tiki lounge doing opening in downtown Portland? It’s giving locals a reason to shuck their mittens and fleece, navigate the icy sidewalks, hop a snowbank and descend a dark passageway into the tropics.

But first, is it a restaurant or a bar? Rhum is a lounge, filling a void in Portland, said co-owner Jason Loring.

“It’s about escapism,” said Loring, who also owns Portland hot spots Slab and Nosh.

“We have so much talent in this room,”



KATHLEEN PIERCE | BDN

Rhum opened in Portland last weekend with a tiki lounge and exotic Polynesian fare.

## Rich, Creamy Chocolate Mousse

Serves 8-12

- 1½ pounds of semi-sweet chocolate (bits or bars)
- ½ cup brewed coffee
- ½ cup rum or orange or coffee liqueur
- 5 eggs separated
- 1 cup cream
- ¼ cup granulated sugar

Melt the chocolate in a heavy saucepan over a low heat, stirring gently.

Stir in the coffee then the rum or liqueur. Let cool.

Beat the egg yolks one at a time into chocolate mixture.

In a bowl, beat the cup of cream until it is foamy, then gradually add the sugar; beat

until the whipped cream is stiff. In a separate bowl, beat the egg whites with a pinch of salt until they are stiff. Then fold the whites into the beaten cream.

Add about a third of the cream and egg white mixture to the chocolate mixture and stir together to lighten the chocolate.

Add the rest of the cream and egg whites to the chocolate, folding them together gently.

Spoon into individual dishes or put into a presentation bowl. Refrigerate.

To serve, you may wish to beat another cup of cream with a teaspoon of vanilla added until stiff and top each serving with it.

## Rich, creamy mousse for your valentine

This is the richest, creamiest, most luscious chocolate mousse I have ever eaten. You may want to make this for a special someone or just for yourself. Or tuck the recipe away for the next time you need an elegant dessert, when effort spent and calories ingested are not at the forefront of your concerns.

The main ingredients are chocolate, eggs, cream and sugar. You can use chocolate chips or break up some bars of baking chocolate. Just remember that

better-quality chocolate makes better mousse. You can use heavy cream or whipping cream, but I’d advise against trying to use half-and-half. Then you’ll need some coffee, a liqueur or spirits and vanilla. You can play with the spirits by using rum or bourbon or orange or coffee liqueur according to what you have

on hand and what flavors you think you’ll enjoy. I used rum but wished I had an orange liqueur — and that sent me looking for a do-it-yourself recipe for imitation Triple Sec or Cointreau, but more on that some other time.

The original recipe this is a riff on says it makes eight servings, but I think it is so groaningly rich that you can easily satisfy up to 12. Halve it for more modest-sized gatherings.

In assembling the mousse, I managed to dirty up every third pan and

bowl in the house. Lots of bowl, beater and spoon licking ensued. It was wonderful.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email sandyliver47@gmail.com. For recipes, tell us where they came from, list ingredients and do not abbreviate measurements. Include name, address and daytime phone number. And make sure to check out Sandy’s blog at [tastebuds.bangordailynews.com](http://tastebuds.bangordailynews.com).



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