





Portland chef Shannon Bard serves grilled oysters (left), shrimp skewers (center) and Steve Corman of Vena's Fizz House serves a custom gin, blueberry and spicy pepper on Friday.

## Camp

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has made people want more than a how-to for throwing a flashy cocktail party. This is more like chef's camp, aprons included, for kitchen enthusiasts eager to sharpen their skills.

"It's a full immersion into the Portland foodie and culinary scene," said marketing director Amanda Howland, formerly of O'Maine Studios and Media Kitchen in Portland.

Forget soup to nuts. Here guests witness everything come to life, from blueberry mustard to mango lime sorbet made tableside with liquid nitrogen. That's what Shannon Bard, chef at Portland's Zapoteca and the culinary adviser here, whipped up last week during a test run.

The chef, who has competed on "Beat Bobby Flay" and "Kitchen Inferno," was right at home in the alfresco kitchen while a handful of bloggers and journalists

munched away. "People come into the restaurant and want to meet you," she said while grilling lobster for a tasty sandwich paired with gazpacho. "Here you get a personal experience.

Because intimate food

get their hands dirty while rubbing elbows with a professional. In October, a workshop on how to butchcourse on Asian street food is in the works. Top chefs from Washington, D.C., New York, Boston and Maine will cook alongside guests over four-day week-

At a sprawling 12,000 square feet, the estate originally was built as a retreat for the head of Shaw's supermarket. Now it's getting a new life.

ends.

"It was beyond my needs when I saw it," Christensen, who has lived here nearly two years, said. "I always had a vision that it would be a great place for corporate retreats or weddings.'

By tapping St. Onge, who splits her time between Portland and New York City, he has contacts in the food world.

"It will take time to build," Christensen said. "But once people from Boston and New York banites looking to escape the concrete jungle — arrive, they will find highend relaxing in a place where you can totally get

Get away and indulge in top-tier trappings just outside the state's fast-grow-

experiences are so sought ing food city. The target after, home chefs want to audience is "people who love the foodie culture of Portland and Maine," How-

land said.
"We will give them the er a pig is planned, and a full foodie experience with amazing classes but also show them Portland and the restaurants, bartenders, stores and people that make up the fabric of the Portland foodie scene."

Daylong and evening classes are expected to attract local participants from Maine and New England. Though bookings have not yet begun, the concept is designed for 'people who have a solid foundation in cooking already and want to go to the next level and have a one on one experience with the chefs," Howland said, adding that kids classes will be added if there is a demand.

For the overnights, a huge gourmet kitchen gives way to an outdoor grill and swimming pool. Seven bedrooms, each with its own bathroom, await overnight guests. A shuttle from Portland conveys people direct from the Jetport. A trip to a farmers market, lobstering for the day and blueberry picking can be arranged. Prices run up to \$2,000 without airfare for the three-night package.

In the winter, guests can work off the indulgent spread on cross-country



Portland chef Shannon Bard is teaming up with the Food Network to start a culinary school in this Falmouth mansion called Chef Camp. The estate features several kitchens, a pool and an indoor batting cage.

ski trails out back.

With a workout room, basketball court and batting cage and the option of a private yoga class on the lawn, who needs Bora Bora? Should you want to practice braising at 3 a.m., the house's three kitchens are at your disposal.

Between cooking classes, where chefs such as Bard walk you through the steps to a gourmet feast — last week that included caul-fatwrapped halibut with oven-

mushrooms and a Maine bouillabaisse — guests unwind in the rural yet luxurious Maine setting.

Although it feels very Robin Leach, "it's about food," St. Onge said. "We want to promote Maine, the ocean, the dairy and the produce."

Local businesses such as Portland's Vena's Fizz House are invited in to whip up a few drinks, as they did last week with

roasted Maine potatoes and blueberry infused boozy cocktails. The concept is manifold: "To promote local businesses in the area and Maine," Howland said, and introduce people to the culinary breadth of the state.

> "There are tons of places you can go for one-day classes," Howland said. "But there are not many where you can experience an extended weekend."

Culinary vacations begin in mid-September.



SARAH WALKER CARON | BDN

(and second) time. From the dance tent, where my daughter kicked up her heels in a tireless dance, to "The Red Trouser Show" that debuted this year, we discovered why people love it so much.

Soon, soccer will start for the kids. Homework will fill our evenings. And, if we're being very honest, it won't be long before the up later this month. The from the Bangor Farmers

Oliver

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The recipe is incredibly elastic: You can use more rice than veggies or vice versa. The oil and vinegar ought to be added to taste, or

you can use your favorite vinaigrette. Before adding them, I always have preferred to blanch vegetables,

such as green beans, cauli-

squash than the other vege-

tables I've mentioned because they don't have pro-

nounced flavor and are a bit

soft, though if diced would

excitement of school startstart dragging their feet in the mornings, wanting a little bit more sleep, a little bit more breakfast time, a little bit more anytime.

While summer remains if only in season, not spirit they are getting even more we're not done yet. There's still a little more time to enjoy whenever our days allow. The Common Ground Fair, which we also missed last year, is coming onions and other goodies

swing with everything from fresh zucchini and tomatoes to corn, potatoes and more. We'll eat as much fresh veggies and fruits as we can in the coming weeks. And hopefully there's still time somewhere to hit the beach a few more times and hike our favorite trails at Acadia again.

And there will be more ice cream. Because as fleeting as summer feels, it's not done just yet — even if we won't be running out for it at bedtime anymore.

As that same friend told me, we need to find our new rhythm now — whatever ing wears off and the kids that is. Because there's no reason the joy of summer cannot carry in some ways into the fall.

Did I mention we're still enjoying the farmers marthing-but-catching-the-bus kets? Because we are. I was so excited a few weeks ago to find tomatoes there. Now plentiful. You can bet we'll be eating tons of tomatoes while we can.

> Recently, I also picked up some zucchini, beef chorizo,

farmers markets are in full Market. Those were the base this a meal by serving it for this fabulous fall dish.

This recipe for zesty Chorizo Stuffed Zucchini Boats farmers market, too. takes about 45 minutes to make but is worth every minute. The flavorful filling is delicious inside the tender baked zucchini. Make

with a big salad — and perhaps some bread from the

What are you cooking from the farmers market these days?

Sarah Walker Caron is the

senior features editor for the Bangor Daily News and author of "Grains as Mains: Modern Recipes Using Ancient Grains." For more delicious recipes, check out Maine Course at mainecourse.bangordailynews.



## Caron

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SANDY OLIVER Rice Salad with Vegetables.

flower or broccoli, to improve their flavor and brighten them. I'd be less inclined to use summer

be okay to use. Aim for half a cup of cooked rice per person or a quarter cup of raw. Sometimes I dump in a little

cooked red quinoa because

it is pretty. Suiting yourself is the rule of thumb.

Send queries or answers to Sandy Oliver, 1061 Main Road, Islesboro 04848. Email sandyoliver47@ gmail.com. For recipes, tell us where they came from,

list ingredients, specify number of servings and do not abbreviate measurements. Include name, address and daytime phone number. And make sure to check out Sandy's blog at tastebuds.bangordailynews.

Seaweed

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Hillary Krapf, founder of the festival, staged the event for the second consecutive year to spread the word.

"Maine seaweed is an undervalued resource that peo-ple are not aware of," she said. "I created this as a platform to meet your harvester." Merging land and sea is

the theme. But in the food department, making kelp taste great is the goal. Tara Treichel of South Portland startup SeaMade sampled her kelp energy snacks made with dried fruits, whole grains and nuts. Festival attendees snapped

them up. As a pair of tourists who

stumbled upon the scene set on the water at the entrance of Spring Point Ledge Lighthouse dipped spoons in chocolate seaweed ice cream, the secret was out.

"We are enjoying it very much. We just had kelp fish and chips," Bill Seldon from New Jersey said. "I only think about seaweed at Japanese restaurants.

Not anymore.

