



Events

Friday, June 13

Stowe Mountain Resort presents the Vermont Culinary Classic Kickoff Event at Stowe Country Club – Help us celebrate the launch of a 10-day epicurean adventure in the green mountains at a beautiful setting overlooking the rolling hills and valleys of Stowe village. Our resort chef will present a multi-station grazing menu featuring the flavors of Vermont and the fine artesian product of our various farm and fresh food partners. A Vermont craft beer tasting as well as Green Mountain Sunshine Organic Vodka Martini Bar will be a center of attention.

6:00pm - 8:30pm

Kirkwoods Pub at the Stowe Country Club

Cottage Club Road, Stowe

\$25.00 Tickets for sale in advance

Call 802-253-3000 for more details.

www.stowe.com

Saturday, June 14

The 2nd annual **Bounty Festival** at **Stowe Mountain Resort** – Bringing together dozens of area restaurants, artisans, farmers and food-related purveyors for a special day-long gathering chock-a-block with things to see, do, eat, and enjoy, including a WDEV 3-hour live remote broadcast. Great for “foodies” and families alike.

Free admission!

10:00am - 3:00pm

Under the Big Top at Spruce Peak

Mountain Road, Stowe 802-253-7321

Trapp Family Lodge – Delight in Trapp Family Lodge specialty food samples including jams, mustards, salad dressing, baked goods & maple syrup from our very own Sugarhouse.

10:00am - 3:00pm

At the Bounty Festival

802-253-8511

www.trappfamily.com

7Nights Culinary Pub Quiz – Still hungry for foodie fun after the Bounty Festival ends? Join 7Nights, The Seven Days Guide to Vermont's Restaurants & Bars, at the Rusty Nail for our first ever "Culinary Pub Quiz." Could you pick Remy, the Ratatouille rat, from a crowd of cartoon rodents, give the English translation for fromage or name the unit used to measure a jalapeño's heat? Then you could win a fabulous prize! Play alone or bring a team -- It'll be delicious!

7:00pm – 9:00pm

Rusty Nail Bar & Grille

1190 Mountain Road, Stowe

www.7dvt.com

Sunday, June 15

Chez Claudine "Cheese Run" – Starting the Mountain and visiting four Cheese farms with Ellen Ogden, including Jasper Hill, Bonnieview and two other farms. Ending the evening with a beer and cheese dinner at Chez Claudine.

\$100 / per person which includes lunch and dinner

Starting at 9:00am

Mountain Road, Stowe

Or Call 802-253-2033 for more details.

Blue Moon Café – Offering a three-course dinner featuring Pete’s greens with Vermont goat cheese, Vermont lamb chops with spring-dug parsnip gratin, and rhubarb pie for dessert.

6:00pm – 9:00pm

Blue Moon Café

35 School Street, Stowe

802-253-7006

www.bluemoonstowe.com

Monday, June 16

Michael’s on the Hill Cooking Class: Ramps – Learn how to use the locally foraged ramp, a tender and delicious wild leek! Interactive cooking demonstration and lunch. Chef/Owner Michael Kloeti will teach you how to make Potato Ramp Vichyssoise and a Homemade Pappardelle Pasta with Sea Scallops, Ramp Pesto and Local Herb Salad. Afterwards, relax and enjoy this wonderful Ramp lunch!

\$50.00 / per person, tax and gratuity included. Beverages not included

Wine pairing available for an additional \$15.00 + tax and gratuity.

11:00am - 1:30pm

Michael’s on the Hill

4182 Waterbury-Stowe Road, Waterbury Center

802-244-7476

www.michaelsonthehill.com

Lake Champlain Chocolates Tasting* – Lake Champlain Chocolates (LCC) will feature a free chocolate tasting. Attendees will sample a flight of four all-natural chocolates from around the world, arranged from lowest to highest cocoa content.

7:00 pm

Stowe Free Library

90 Pond Street, Stowe

www.stowelibrary.org

802-253-6145

Tuesday, June 17

Make Your Own Bagels at **The Bagel** – Learn the art of making bagels the old fashioned way. Ever wonder how bagels are really made? Join us at the Bagel and make your own. Select your bagel from any of our twenty flavors and place it into our large kettle of boiling water. Place the toppings of your choice on your boiled bagel and actually bake it in our Ferris-wheel type oven until golden brown. Take your bagel to our line staff to have a lunch sandwich of your choice made using the bagel you created. And take the rest home with you. You must be 18 years of age to operate our equipment. Wear rubber-soled, closed toe shoes.

\$20.00 / per person

10:30am -11:30am

The Bagel

394 Mountain Road, Stowe

Reservations: 802-253-9943 – Space is limited

Gracie's Restaurant Vermont Products Dinner – Featuring Boyden Farms beef paired with Boyden Valley wine. Build your own multi-course meal from a delectable array of made-in-Vermont appetizers, main courses and desserts, including a mixed grill plate of Vermont sausages, hydroponic tomatoes with Vermont mozzarella and fresh Vermont fruit shortcake with maple cream anglaise and fresh Vermont whipped cream.

5:00pm - 9:30pm

Gracie's

1652 Mountain Road, Stowe.

www.gracies.com

802-253-8741

Meet **Marialisa Calta**, author of *Barbarians at the Plate** – Stowe Free Library presents an evening with Vermont author, Marialisa Calta, whose book, *Barbarians at the Plate*, discusses eating well as a family.

7:00 pm **Stowe Free Library**

90 Pond Street, Stowe www.stowelibrary.org 802-253-6145

Wednesday, June 18

Pie In The Sky Dough Throwing & Pizza Making Workshop

\$19.25 / per pie

2:00pm and 4:00pm

Pie in the sky

492 Mountain Road

www.pieintheskyvt.com

802-253-5100

Michael's on the Hill Farmer's Dinner – Celebrate Vermont's Bounty with Us!
Enjoy a wonderful dinner while learning from the Farmers who Make Vermont Special!

\$75.00 / per person; \$100.00 / per person with wine pairing; tax and 20% gratuity not inclusive.

6:30pm

The Barn Dining Room at Michael's on the Hill

4182 Waterbury-Stowe Road, Waterbury Center

802-244-7476

www.michaelsonthehill.com

The Bakery at Trapp Family Lodge – Join Executive Pastry Chef, Marshall Faye, at The Bakery at Trapp Family Lodge and learn to make such favorites as Linzertorte, Maple Cookies and other tasty treats!

\$47.00 / per person. Registration is required. Please call 802-253-5704.

3:00pm – 5:00pm

The Bakery at Trapp Family Lodge

700 Trapp Hill Road, Stowe

802-253-8511 www.trappfamily.com

Thursday, June 19

Make Your Own Bagels at The Bagel – Learn the art of making bagels the old fashioned way.

(for complete details, see event description on Tuesday, June 17)

Argentinian Wine Sampler Dinner at the **Partridge Inn Restaurant** – A four-course menu paired with the fabulous wines of Argentina. Great tastes with incredible values in today's wine market.

\$55.00 / per person. This event is by reservation only.

6:00pm - 9:00pm

The Partridge Inn Restaurant

504 Mountain Road, Stowe

802-253-8000

Blue Moon Café – Offering a three-course dinner featuring Vermont products. (for complete details, see event description on Sunday, June 15)

The **Vermont Foodbank's Salvation Farms Gleaning Network*** – join this informative presentation/discussion session designed to inform Lamoille Valley based community members about the growing gleaning movement in Vermont. These interactive evenings will include introductions to the current work of the Vermont Foodbank, the history of gleaning, and how the Vermont Foodbank is working to increase food security for Vermonters by securing locally produced foods and taking communities about local food resources. Please join the conversation and the solution.

Suggested donation \$5.00

6:00pm

Stowe Free Library

90 Pond Street, Stowe

www.stowelibrary.org or www.salvationfarms.org

802-253-6145

The Pub at the Grey Fox Inn

Caribbean Night

990 Mountain Road, Stowe

www.stowegreyfoxinn.com

802-253-8344

Friday, June 20

Stowe Wine & Food Classic Friday Wine Tasting Kick-Off

Join us Friday evening from 4:00 – 6:00 pm for a tasting of traditional versus non-traditional Italian wines from great **Brunello di Montalcino** producers. This tasting is sponsored by **Fine Wines Cellars** and will be presented in the wine cellar of the **Trapp Family Lodge**. Space is limited so reserve your place early.

Event: Friday Wine Tasting Kick-Off

Date: Friday, June 20, 2008

Time: 4:00– 6:00 pm

Location: wine cellar at the Trapp Family Lodge

Presented by: Fine Wines Cellars

Price: \$75 per person payable at the door

Reservations: email Ed Schwarz edschwarz@finewinecellars.us

or call (802) 253-2630 www.stowewine.com

Stowe Inn & Tavern Cooking Seminar

\$45.00 / per person, includes lunch, tax and gratuity. Beverages not included.

11:00am

123 Mountain Road, Stowe

www.stoweinn.com

802-253-4030

Trattoria La Festa Wine Tasting Dinner – featuring the food and wine of Tuscany complemented by Vermont Cheese.

From 6:00pm

4080 Mountain Road, Stowe

www.trattoriastowe.com

802-253-8480

Saturday, June 21

Winfield's Bistro at the Stoweflake Resort – Join us for a delectable 4-course meal created with the freshest ingredients available in Vermont. The menu includes Vermont Heirloom Tomato Consommé with Smoked Shrimp, Pete's Organic Greens and Beet Thread Salad with a Warm Vermont Chevre Cake and Lavender Vinaigrette, Half a Local Pheasant with Thyme Jus, Pea Tendrils and Orzo Salad topped off with Ben & Jerry's Belgian Praline Crepes. This is a not to miss event for an elegant, yet comfortable dining experience.

Winfield's is the recipient of the Wine Spectator Award of Excellence since 1996, serving over 50 wines by the glass, specializing in premium Angus Beef Steaks, fine Seafood and Vermont Fresh products.

\$45.00 plus tax and gratuity

6:00 - 9:00 pm

The Farmer and the Chef presented by **Applecheek Farm** and **JDC's Just Delicious Catering** – Two brothers have partnered to offer you a unique on farm culinary experience. Enjoy a gourmet localvore lunch, cooking demonstrations, farm tours, pasture walks, wagon rides, and children's activities.

\$8.00 Children / \$10.00 Adults; includes all farm activities; Localvore Lunch \$7.00 Children / \$13.00 Adults; Ages 3 and under free admission and free lunch.

10:30am - 2:00pm

Applecheek Farm

567 McFarlane Road, Hyde Park

www.applecheekfarm.com

802-888-4482

The Cliff House Restaurant "Farmers Lunch" – This weekend only (Saturday, June 21st & Sunday June 22nd), Chef Jeff Egan will offer a special three course "Farmers Lunch" menu using the freshest seasonal and artisan ingredients available. Includes gondola ride and three course menu, with a la carte lunch available as well. Distinctively situated atop the gondola on Mount Mansfield, the Cliff House has spectacular panoramic-view seating with floor-to-ceiling windows that frame the surrounding alpine peaks.

\$35.00 / per person

Serving 11:00am - 3:00pm

Open daily for lunch from 11:00am to 3:00pm when the gondola is in operation.

Stowe Mountain Resort, Stowe

For more details, email cliffhouse@stowe.com

802-253-3665

Stowe Wine & Food Classic Gala Dinner & Live Auction

Gala Auction & Dinner Under the summer stars of a beautiful Saturday in June, enjoy a stunning gastronomic collaboration between wineries and renowned chefs. Enjoy a glass of sparkling wine provided by **Schramsberg Vineyards** as you meet the vintners presenting wines at the Classic. Then sit down to a phenomenal five-course meal with wine pairings provided by Hand Picked Selections. As the evening progresses, you'll be enticed to bid on amazing and one-of-kind items, from spectacular wines donated from the cellars of our participating wineries and private collectors to vacation getaways while dancing to the musical styling of the Penny Arcade. It will be an evening not to be missed.

Event: Gala Dinner & Live Auction

Date: Saturday June 21, 2008

Time: 6:00 pm

Location: Trapp Family Lodge

Price: \$150 per person

Reservations: www.stowewine.com

Sunday, June 22

Wild Foods Walk & Discussion with Nova Kim and Les Hook – 11:00am - 1:00pm

Come walk on the wild side with **Nova** and **Les** to learn the Importance of the Wild Food Around You as they focus on fresh wild edibles that are near all of us and just “out your back door”.

A Wild Spring Tasting with Chef David Hoene – 1:30pm – 3:00pm

Chef David shares years of experience in handling and preparing all the normal wild edibles plus the tender, delicate flavors of young angelica, spicy pepperwort and wild ginger plus many more.

These events will occur in Randolph, VT, located in the central part of the state, right in the midst of the Green Mountain Range, just off I-89, less than an hour’s drive from Stowe.

Two Event Combination / \$40.00. Please make reservations as space will be limited. Contact Nova at 1.802.673.4838 or wildorganic@yahoo.com

The Cliff House Restaurant "Farmers Lunch" – a la carte lunch available as well. Serving 11:00am - 3:00pm.

(for complete details, see event description on Saturday, 6/21)

Grand Tasting & Silent Auction Wine & Food Classic Tasting A day not to be missed! Visit with winemakers and culinary experts and enjoy world- class food selections in the pastoral ambiance of Stowe, Vermont. Kick off the day with front row seats at a live cooking demonstration by Oprah's premiere chef, Art Smith, hosted by Tony Campos of New England Cooks. Then select a wine seminar designed to permit the novice or seasoned wine collector to discover more about the noble grape. You will be enticed by over 100 premium wines while visiting with the winemakers and sampling world-class food selections from renowned chefs. Throughout the day you will enjoy demonstrations of the skills of award winning chefs in our Viking Demonstration Kitchen, presented by Allen's Kitchen & Bath. Examine and bid on the splendid offerings at our silent auction of fine and rare wines, a variety of vacation getaways and other great treasures. With exquisite food and unforgettable wine in the back drop of the world famous Trapp Family Lodge overlooking the Village of Stowe, you'll wish that the day never ends.

Event: Grand Tasting & Silent Auction

Date: Sunday, June 22, 2008

Time: 12:00 - 4:00 pm

Location: Trapp Family Lodge

Price: \$60 per person

Reservations: www.stowewine.com

Throughout the Week

Cactus Café – Featuring local products and beer. In-house smoked specialties. Specials change daily.

6:00pm – 9:00pm

Cactus Café

2160 Mountain Road, Stowe

www.cactuscafestowe.com

802-253-7770

Winfield's Bistro at the Stoweflake – Steak house cuisine with a local flair in an elegant, candlelit, yet casual atmosphere. Recipient of the Wine Spectator Award of Excellence since 1996, serving over 50 wines by the glass.

Stoweflake Mountain Resort & Spa

1746 Mountain Road, Stowe

www.stoweflake.com

802-253-7355

Magic Hat Brewing Company

Where ancient alchemy meets modern day science.

Magic Hat Brewing Company

5 Bartlett Bay Road, South Burlington, VT

www.magichat.net 802-658-2739

The Whip Bar & Grill at the Green Mountain Inn – Vermont microbrews and Vermont products featured on specials menu throughout the week.

Green Mountain Inn
18 Main Street, Stowe
www.gminn.com
802-253-4400.

Timbers Restaurant, Claybrook at Sugarbush – Locavore menu options nightly featuring local meats, artisanal cheese, produce and grains. All served in our 45-foot tall signature post-and-beam barn at the base of the Green Mountains. Closed Tuesday and Wednesday.

Sugarbush
1340 Sugarbush Access Road, Warren
www.sugarbush.com
802-583-6800

Ye Olde England Inne Harpoon Brewery features a beer-tasting dinner pairing fine ales with superb cuisine every night at **Mr. Pickwick's**.

Ye Olde England Inne
433 Mountain Road.
www.Englandinn.com
802-253-8944

The Dining Room at Trapp Family Lodge – Executive Chef **Juergen Spagolla** will create nightly Austrian dinner specials paired with Austrian wines in The Dining Room at Trapp Family Lodge.

Enjoy live harp music in The Dining Room and jazz pianist **John Cassel** in The Lounge. Join us for a little of Austria and a lot of Vermont. Reservations requested.

June 15-20; 5:30pm – 9:00pm
Trapp Family Lodge
700 Trapp Hill Road, Stowe VT

www.trappfamily.com

802-253-8511

The Partridge Inn Restaurant – The restaurant will feature oysters, clams and sashimi-grade tuna every night of the Stowe Culinary classic. (excluding June 18, see event above).

The Partridge Inn Restaurant

504 Mountain Road, Stowe

802-253-8000

Boyden Winery Walk through our vineyards, take a free tour of the winery daily at 11:30am and 1:00pm, and enjoy a tasting of our award winning wines for \$5 a person. Open daily from 10am-5pm. www.boydenvalley.com

Stowe Mercantile Extensive made-in-Vermont product sampling daily from 10:00am-5:00pm • 802-253-4554

Other Events of Note:

National Pollinator Week The week following the Culinary Classic is National Pollinator Week – and without bees, we won't be doing much eating locally! Tuesday, June 24th at 6pm, the Stowe Free Library welcomes Ross Conrad, author of Natural Beekeeping, as he speaks about Colony Collapse Disorder, the current state of beekeeping, and the important role bees play in providing us with local food.

The next day, Wednesday, June 25th, at 2pm Carrie Riker from the Lamoille County Nature Center presents "**Get the Buzz on Bees.**" Join us as we learn why bees dance, how bees collect pollen and turn it into honey, and what happens in a beehive.

For more details on individual events, please call the phone numbers provided.

* These **Stowe Free Library** events are part of our year-long series on Eating Local, a collaboration with the Lamoille County Natural Resources Conservation District. For more information on this special series, please visit: <http://www.stowelibrary.org/eatinglocal>.