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### News from Edible Cape Cod July 2006

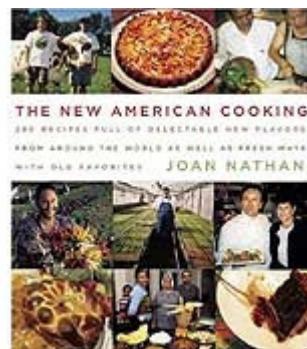
#### IN CASE YOU MISSED IT IN TIDBITES...

After reading about Nantucket Wild Gourmet & Smokehouse in the TidBites section of our summer issue, we just had to take a drive to Chatham to try their smoked salmon. And are we glad we did, it was melt-in-your-mouth sensational! Co-owner/chef Peter O'Donovan hand makes each batch in the traditional manner - small batches, slowly cold smoked - of the Irish and Scottish masters who trained him in a facility that is as pristine as a microprocessor cleanroom. Right now they are only smoking wild king salmon from Alaska but co-owner Marco Protano tells us that are planning to work with Cape fisherman to offer smoked locally caught fish in the near future. While we were visiting, a photographer from The Boston Globe was wrapping up a photo session for an upcoming article. Before the word gets out, do yourself a favor and try some with a dab of cream cheese, a few capers, chopped hardboiled egg and a sprinkle of chopped red onion mmmmmmmmmmm. Visit them at 1223 Main Street in Chatham or online at [www.nantucketwildgourmet.com](http://www.nantucketwildgourmet.com).



#### SECOND ANNUAL MARTHA'S VINEYARD SLOW FOOD POTLUCK

Join the Martha's Vineyard Slow Food Convivium at 6:30 PM on Thursday, July 27 for a potluck dinner to learn about the Slow Food movement and to hear a keynote address by internationally acclaimed, award-winning cookbook author and summer resident, Joan Nathan. Ms. Nathan will talk about **The New American Cooking** and will sign copies of her cookbook. Please bring a dish to share prepared with local ingredients, the recipe, your own plate, cup, utensils, beverage of choice, and crayons (yes, crayons!). Suggested donation is \$5. For more information contact Suzan Bellincampi at 508-693-3260 or email at [suzabell6@hotmail.com](mailto:suzabell6@hotmail.com).



#### PIG ROAST TO BENEFIT FALMOUTH FARMS

Friends of Falmouth Farms, a group of local citizens concerned about the continuing loss of farmland in Falmouth, is hosting a Pig Roast at Coonamessett Farm (277 Hatchville Road, East Falmouth) on Saturday, July 29 from 5:00-8:00 PM. "I Smell Smoke", an award-winning barbeque team from Fitzwilliam, New Hampshire (recent awards include a championship at the Peters Pond Tournament in Sandwich) will be tending the 150-lb. pig. In addition to pulled pork, the menu includes pulled chicken, sweet potato fries, chili, corn bread, assorted salads, and homemade desserts. Music will be provided by two bands, and Nancy Todd, founder of New Alchemy Institute, will give a brief presentation about her upcoming book, **A Safe and Sustainable World: The Promise of Ecological Design**, followed by a book signing. The cost per person is a mere \$20. Tickets can be reserved/purchased at Coonamessett Farm: 508-563-2560.



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### RIPPER AUSSIE EVENING

Join the Thornton Burgess Society for an Adventure Down Under from 5:30-9:30 PM on Sunday, July 30 at the Oak Crest Cove Yacht Club in Sandwich. The event will feature the corker (i.e., excellent) Australian cuisine of Jason Drysdale, Corporate Executive Chef of Norwegian Cruise Lines, a wine tasting from Australia's top vineyards, and live and silent auctions. The price per person is \$65.00 and all proceeds benefit the educational programs of the Thornton W. Burgess Society. For reservations, call 508-888-6870.

### JULY 31-AUGUST 6 IS EAT LOCAL WEEK

How much of the food you eat is grown within 100 miles of where you live? That's what a group of local teens will be asking you this August. Welcome to the second annual Eat Local Week, which is taking place July 31 through August 6, 2006. The week features activities around the country—all initiated by the young people of The Food Project, a non-profit based in Boston, Lincoln, and Lynn, Mass. Take the Eat Local Challenge and pledge to spend \$10, \$50, or more on local food during Eat Local Week. "Did you know that, in the United States, your food travels an average of 1,700 miles to your plate?" asks Lily Perkins-High, one of the teens at The Food Project. "When you savor the flavor of your own community instead, you benefit your body, your taste buds, our economy, and our environment." So put your money where your mouth is, and pledge online at [www.thefoodproject.org/eatlocal](http://www.thefoodproject.org/eatlocal). Or come by the Edible Cape Cod booth at the Mid-Cape Farmers' Market on Wednesday mornings to sign the pledge

form. Chef/owner Gil Pepin of Restaurant 902 Main in South Yarmouth has pledged to spend \$4,000 on local food in August. Can we get a pledge for \$4,100?

Warm regards,  
Doug Langeland, Publisher, Edible Cape Cod  
Dianne Langeland, Editor, Edible Cape Cod



Chef Pepin with an installment on his \$4,000 local foods pledge.

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