

Seacoast Home & Garden Show

Schedule of Events

TASTE Meet the Chefs Cooking Series

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Locations: Mezzanine of the Whittemore Center (elevator from concourse)

Outdoor Grilling: At the entrance of the Whittemore Center

Please see the Meet the Chefs schedule. Times and presentations may change.

MEET THE CHEFS hosted by Brenda Broder in our Viking Kitchen Studio

FRIDAY, March 28 Show Hours: 11 a.m. – 7 p.m.

Tastings on the concourse: 12:00 – 5:00 The Lollipop Tree

1:00–2:00 Meet the Chefs: Chef Kevin Fitzgibbon

The Chef's Cottage Cooking School, Exeter, NH

Dish: Chicken breast with pan roasted red pepper sauce and Scallop stuffed zucchini with Rose sauce

2:15 – 3:15 Meet the Chefs: Chefs Jennifer and Richard Beach

Popovers on the Square, Portsmouth, NH

Dish: Afternoon Tea in the Garden.....tea sandwiches, mini pastry and scones.

3:30 – 4:30 Meet the Chefs: Chef Ted McCormack

Flag Hill Winery & Distillery, Lee, NH

Dish: Maple Tiramisu

SATURDAY, March 29 Show Hours: 9 a.m. – 7 p.m.

Tastings on the concourse: 11:00 - 4:00 Appledore Cove

10:00 – 11:00 Meet the Chefs: Chef Karl Mace

Union Bluff Hotel, Beach Street Grill & Pub, York Beach, ME

Dish: Veal "3" Ways. Oven roasted veal loin, Veal Cheek Mashed Potato and Pan Fried Sweetbreads, Turned Carrots and Micro Herb Salad

11:15 – 12:30 Meet the Chefs: Chef Emily Marcus

Three Chimneys Inn, Durham, NH

Dish: Seared Duck Breast over warmed rice noodle stir fry with pear ginger sauce.

12:45 – 1:45 Meet the Chefs: Chef Mary Ann Esposito

Mary Ann has been recognized by countless organizations for her efforts to preserve the traditions surround Italian food and culture, and has become the doyenne of PBS. In addition to producing *Ciao Italia with Mary Ann Esposito*[™] and making nationwide appearances, Mary Ann has written 10 cookbooks. Her most recent-- *Ciao Italia Slow and Easy* (St. Martin's Press)

Book Signing immediately following demonstration

Dish: Skillet Lasagna with Artichokes and Cheese, (Lasagne in Padella al Carciofi e Formaggio) and Chocolate Olive Oil Cake (Torte di Cioccolato di Olio di Oliva)

2:00 – 3:00 Meet the Chefs: Chef James Walters

Pesce Blue, Portsmouth, NH

Dish: Mint and Pine nut filled gnocchi with fresh peas and cream of pine nut and mint tossed with a cream sauce and English peas.

3:15 – 4:15 Meet the Chefs: Chef Kathy Gunst

Cookbook Author, Radio Personality and Writer. Recent cookbooks: Stonewall Kitchen Harvest and Stonewall Kitchen Favorites

Dish: Beet Napoleons and Deviled Eggs Revisited, an elegant appetizer or side dish, yellow and red beets are roasted and then layered with an herbed cheese spread and serviced with a simple chive puree. The Deviled Eggs offer a sophisticated New England twist on an old favorite.

Book Signing immediately following demonstration

4:30 – 5:30 Meet the Chefs: Chef Harley Smith

10 Center Street, Newburyport, MA

Dish: Scallops & Bacon. Pan Roasted Scallops, House Cured Hickory Smoked Belly Bacon, Creamed Corn, Sashimi of Avocado

SUNDAY, March 30 Show Hours: 10 a.m. – 5 p.m.

Tastings on the concourse: 11:00 – 3:00 Stonewall Kitchen

11:00 – 12:00 Meet the Chefs: Chef Denise Landis

The Cook's Cook, author of *Dinner For Eight* and Recipe Tester for the New York Times

Dish: Crispy Mushrooms with Ginger Sauce

Book signing immediately following demonstration

12:15 – 1:15 Meet the Chefs: Chef Jethro Loichle

Ristorante Massimo, Portsmouth, NH

Dish: Homemade ravioli and whole fish. To show guests how to make pasta dough and fillings and the proper method of de-boning fish.

**1:30 – 2:30 Meet the Chefs: TASTE Magazine Editor and cookbook Author Jean Kerr with
Chef and Food Columnist Paula Sullivan**

Author of the just released Union Oyster House cookbook and Mystic Seafood

Dish: *The classic oyster dish inspired by the original New Orleans recipe. Maine Shrimp Bisque,
a velvety bisque using this great seasonal seafood.* **Book signing**

immediately following demonstration.

Book signing immediately following demonstration

2:45 – 3:45 Meet the Chefs: Chef Craig Spinney

Robert's Maine Grill And Market, Kittery, ME

Dish: *Howard's Mussels, Maine Johnny Blue Mussels sautéed with Italian Sausage, fennel,
reduced cream and seasonings.*