

EDIBLE EVENTS



CAN'T MISS

January 26-28. The Annual Venison Feast featuring venison done every which way. Elks' Club Lodge, 605 County Rd. 39, Southampton, 283-1574.

January 27. Blue Point Brewery's Annual Cask Ale Festival. Try beer the traditional way. Features Long Island and Northeast microbrews. 161 River Ave., Patchogue, 475-6944, bluepoint-brewing.com.

February 8. Southampton Publick House, 11th Annual Love Life Lingerie Fashion Show benefiting the South Fork Breast Health Coalition. Chinese auction, grand prize raffle, and award-winning microbrews. 40 Bowden Sq., Southampton, 283-2800.

February 10. Valentine's Day Dinner Dance at the Inn and Spa at East Wind. Indulge your sweetheart with a gourmet dinner and your favorite cocktails, and then dance the night away in their romantic ballroom. 5720 Route 25A, Wading River. 929-6585, eastwindlongisland.com.



WINE COUNTRY HEATS UP IN WINTER

Now in its third year, the Long Island Culture and Wine Winterfest gives locals and tourists alike a reason to brave the East End's wine country in the harsher months. From the end of January until the end of March, people can purchase a Winterfest Passport entitling them to barrel tastings, gallery tours, live music, meals, and discounts at restaurants, hotels, and B&Bs. For those who don't purchase a passport, the offseason is still a great time to get to know some new wineries.

For more information, visit liwinterfest.com, call 951-3900 ext. 327, or ask your favorite winery for details.

BROOKLYN MEETS EAST END

On May 9, New York's most delicious borough meets its hottest wine region at the first annual Brooklyn Uncorked tasting event. *Edible East End*, and our sister magazine *Edible Brooklyn*, are working with the Long Island Wine Council to bring the flavors of more than 20 Long Island wineries to the palates of Brooklyn. See more information about the event in coming issues of *Edible* or visit ediblebrooklyn.net.

TIPS FOR HOLIDAY MEALS

There is no better time than winter to gather for a meal and warm the hearts and tummies of friends and family, according to Executive Chef Cheryl Stair and John Kowalenko, of Art of Eating catering and events organizers in Amagansett. Whatever the reason for celebrating, the couple suggests picking dishes you know guests will enjoy, expect or remember from good times before or based on family traditions. Here are some of their tips for warm winter cooking:



1. We are staunch advocates of buying local and organic, even in winter. Ideas for welcome winter comfort foods are creamed cauliflower, cauliflower gratinee, chicken dumplings, turkey pot pie and beef bourguignon.

2. Hot spiced apple cider is a holiday favorite. Use both tart and sweet apples from a local orchard, or use their apple cider as a starter. Add raisins and make a spice bag of anise, cardamom, nutmeg and clove. Mull for 20-30 minutes. Top with sliced oranges, rind removed. Sprinkle cinnamon on top. Sip and savor.

3. All winter long, local fish may be sourced from your favorite seafood market. Always ask what's been caught locally, but expect to see halibut, cod and winter flounder or fluke. Look out for local scallops—they are so very tasty and good.

4. Chicken and turkey may be bought year-round from local butchers. For goose, duck, or venison, connect with a local hunter but make sure to check for pellets or shot.

5. A medley of root vegetables looks great and tastes delicious. Mix butternut, acorn and delicata (sweet potato) squashes, parsnips and Brussels sprouts. Top with orange juice and honey or maple syrup and bake.