



Welcome to
"The Maine
Event"
at Salt
Water Farm



THE MAINE EVENT
at
SALT WATER FARM
featuring:

TOM MYLAN
CAROLINE FIDANZA
DENNIS SPINA
MILLICENT SOURIS

butchering - shucking - roasting - smoking - pickling - preserving

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C. Bourne
ART



During the first warm, blue-skied days of summer, on the Maine coast, five Brooklyn chefs headed to Salt Water Farm to teach 21 food obsessed guests the art of butchering, preserving, pickling, curing, smoking, shucking and much more.

Tom Mylan, New York City's favorite butcher, slung half of a 300 pound sow over his shoulder, with a holster of cutlery swinging from his belt and laid her down on a picnic table for the demonstration. The pig was broken down from snout to tail into pork rillets, headcheese, cassoulet, pulled pork sandwiches, cured pork belly and Toulouse style sausage. Brent Young, Tom's knife totting protégée, impressed the crowd tremendously with his infinite wisdom on the subject of swine and his ability to stuff 50 feet's worth of sausage casing. Keep this guys name on your radar . . . he's handsome, articulate and very skilled. The pig demos culminated in a festive swine super, the star of which was a rich and deeply flavorful cassolet, labored over by Dennis Spinna, the chef at The Roebling Tea Room. The meal was complete with live bluegrass, locally brewed Andrew's Pale Ale and some friends of the farm including a local mushroom forager who brought with him several pounds of chantarelle mushrooms from his most recent trek into the Maine woods.

The next animals on the line were 6 hearty chickens, calmly awaiting the killing cone. After a cold shot of vodka and pickle juice at 10am, each of the chefs took their turn with the knife and then students slipped into rubber gloves and feathered the chickens one by one. The birds made for tasty chicken and herb salad sandwiches on the schooner ride out into the Penobscot Bay the following day.

Caroline Fidenza and Millicent Souris of Egg taught a workshop on pickling and preserving. Caroline, one of Brooklyn's finest and most seasoned chefs, explained the science of pickling roast beets and Kirby cucumbers while Millicent, the queen of butter based pastry, rolled out pie crusts and filled them with Maine blueberries that the class had raked on a mountain top earlier that morning.





Brick oven pizza night was lead by two students, proprietors of “Pies and Pints” down in West Virginia, who had guests crowding the pizza oven in a cloud of flour and smoke. That night, under a starry sky, the group watched a 1970’s documentary entitled “Dead River Rough Cut,” the story of two men in the Maine woods, living a sweet and simple life setting beaver traps and contemplating the pursuit of life.

The following day, Dennis taught the students how to shuck an oyster with gumption. Within hours, beginners turned to pros. Moose and Moxie, the farm’s two Australian Shepherds, herded the crowd down to the rocky shore for a Maine lobster feast that included cold Busch beer and Led Zepplin, blasting from the speakers of the Salt Water Farm pick-up truck.



That evening, just when I thought the crowd might collapse from over-feasting, the students put on aprons, opened up a fridge full of leftovers and concocted a meal for the chefs of hand made pasta with a pork and tomato ragout. When it came time to leave, guests held my mother as if she was their own asking to come back as interns. It was like the last day of summer camp, but for foodies. Guests all promised to have cocktails back in the city and off they went with a few mason jars of homemade pate and a hand screened t-shirt to mark the event.

What was originally intended to be an annual event, may now become seasonal, giving chefs a chance at a working vacation and students, the opportunity to work along side their favorite culinary craftsmen.



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