

TIDINGS

The Ebb & Flow of Happenings at The Tilghman Island Inn

wine notes

During the summer season there are several wines which might be enjoyed on one of those warm afternoons or early evenings: Two Hands Moscato "Brilliant Disguise," Australia – Bright and fruity aperitif or try with our delicious local crab salad. Aptly named "Brilliant!" Alexander Valley Winery "New Gewurztraminer" – This is the wine you want with a spicy salad or



ethnic dish. Just a note that we have just received notice of our 14th award of the Wine Spectator Award of Excellence for 2009, and they refer to our wine prices as

inexpensive again. Each weekend we feature two white and two red wines in a white flight and a red flight of two wines each of new, unique or just plain scrumptious wines available at dinner or at the lounge bar.

Cooking School weekends at The Tilghman Island Inn

Join us for a weekend of good food and cooking tips. We are planning two weekends. September 11 – 13, we will focus on local ingredients. Meet some of the growers and join Executive Chef David McCallum and Chef de Cuisine William Dickey as they supervise class members in preparing lunch on Saturday based on the ingredients we have gathered. November 20 – 22 we will focus on tips for a great Thanksgiving Dinner. The weekends will include a welcome reception on Friday. Farm visits on Saturday morning, supervised groups will prepare lunch. After lunch perhaps a visit to St. Michaels Winery or Shopping in St. Michaels. Dinner in our dining room Saturday evening (seating 6 – 10 pm) and the Champagne Brunch send off on Sunday. The September Weekend will be & \$720 - \$820 and the November Weekend will be \$580 - \$680 depending on the type of room selected.



Tilghman Island Inn CHEF'S PICK-

Buy Local is a Growing Trend

The Inn has been using local produce for many years. We established a relationship with Lisa and Doug Raymond of Dogwood Farms in the nineties, Friendship Farms (now Blades Orchard) and we were the first restaurant to use Choptank Sweets, farmed oysters from Marinetics, Inc.

Governor O'Malley is hosting a Buy Local Cookout to kick off the Buy Local Week which encourages all consumers to use locally grown products. We have been selected out of 60 teams of chefs and producers as one of 15 participants.

The recipe below features Marinetics oysters, Dogwood Farm produce and local crab meat to create a great dish to make on the grill.

Corn, Crab and Bacon Oyster Topping

20 Freshly Shucked Choptank Sweets

5 Strips Applewood Smoked Bacon

1/2 C Red pepper minced

1/2 C Minced green peppers

1/4 C Minced Shallots

2 C Fresh corn kernels

1/2 lb. Backfin crab meat

1/2 Small cucumber peeled and diced

1/2 C Grated Gruyere

1/2 C White Wine

Salt and Pepper to taste



Cook bacon until crisp remove and reserve. Pour off all but 3 tbs fat. Deglaze with wine, reduce. Add crab meat crumbled bacon and cucumber. Adjust seasoning. Place atop freshly shucked Choptank Sweets. Sprinkle with cheese. Heat through over hot coals covered.

Serves 4 as a first course.

The Chesapeake Bay Maritime Museum

The CBMM is one of Talbot County's greatest assets. It is one of the premier Maritime Museums in the country. July 25 there will be a Chesapeake Folk Festival. If you want to capture the essence, food, and traditions of the Bay in one place, on one day, the Chesapeake Bay Maritime Museum's Chesapeake Folk Festival would be your best bet. This opportunity comes only once a year, so make plans to be at the Festival on Saturday, July 25, from 10 am to 6 pm.

A celebration of the Bay's people, traditions, work, food and music, the folk festival offers a unique chance to enjoy hands-on demonstrations by regional craftspeople and live musical performances by the Zionaires, the New Gospelites, Chester River Runoff and the Raging Unstoppable. There will also be skipjack and buyboat rides on the Miles River along with plenty of crab cakes, beer, and barbeque chicken.

"The festival is a way to celebrate our traditions on the Bay beyond just looking at the past. We'll be celebrating the people and work being done here on the Bay right now," says Dr. Melissa McCloud, director of the Museum's Breene M. Kerr Center for Chesapeake Studies.

The Chesapeake Folk Festival will boast more traditional demonstrations than any other festival the Museum has held. Visitors will be treated to live demonstrations of trot line, for crabs, boat building, pound net weaving, decoy carving, guitar making and more.



Ask the Chef:

If you have any questions about these or other recipes, or anything else email me at chef@tilghmanislandinn.com

Tomato Festival

The annual Tomato Festival will be held August 21 – 23. Our menu will feature a variety of tomato dishes and on Saturday from 3 – 5 pm we will have a tomato tasting of more than a dozen varieties grown for us at Dogwood Farm.



Tomatoes of every size, color & variety are found at the Tomato Festival held at The Tilghman Island Inn.



Tilghman Island Inn co-owner, Jack Redmon oversees the festival.



Dogwood Farms, home of the tomatoes and their growers.

Looking Back

Checkout the April issue for recent restaurant reviews and the May issue for summary of some of the activities available on the Island. Share our newsletter please with friends and family.

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410-886-2141, Appointments Please

Located at The Tilghman Island Inn
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