

TIDINGS

The Ebb & Flow of Happenings at The Tilghman Island Inn



*Celebrate the
Holidays
With Us With
Special Rates*

Thanksgiving, Christmas and New Year are great times to be with us. To celebrate what we hope is the end of the recessions we have lowered the price on our packages. We are also offering off season room rates Sunday thru Thursday starting October 1 instead of November 1. Visit www.tilghmanislaninn.com/events for details.

Upcoming Wine Weekends at The Tilghman Island Inn

**October 10 – 12 Wines Made by Robert Pepi
and Food Inspired by Julia Child**



Pepi is one of the earliest wine making families in California. The son Robert is one of the best winemakers today and makes wines for himself and for other California vineyards and consults with various Argentine quality winemakers.

Pepi's own label, Two Angels Winery, is located in the new AVA of High Valley in Lake County California which is just North of NAPA. Steep sloping vineyards stress the vines to give more complexity to the wines.

In Argentina Valentin Bianche, an Italian immigrant, founded the namesake winery.

Valentin's grandsons Valentin Eduardo, Ricardo Stradella and Alejandro Ruben have risen to positions of prominence within the company. Today with the continued expertise of their fathers, they are the third generation to run what is now called Valentin Bianchi SA.

In 1996, Valentin Bianchi's grandsons hired winemaker Robert Pepi, of Napa Valley's famed Robert Pepi winery, as a consultant to introduce new techniques while maintaining the wines' Argentine character. His expertise with the vineyard management and talent at producing "wine lover" wines have helped keep Valentin Bianchi competitive and successful in many countries where they are sold.

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OCTOBER 2009

Happenings in October & November

- October 9 – 11 Robert Pepi, Julia Child Wine Dinner
Juried Craft Show –
Academy of the Arts Museum
- October 16 – 18 Tilghman Island Day
Fall Into St. Michaels Scare Crow Contest
- October 23 – 15 Fall Into St. Michaels
Pumpkin Festival
- October 30 –
Nov. 1 Fall Into St. Michaels
Halloween Festival
- November 6 – 8 Oyster Festival Chesapeake Bay
Maritime Museum
- November 13 – 15 J Lohr Wild Game Wine Weekend
Easton Waterfowl Festival
- November 19 – 21 Cooking School Weekend
- November 26 – 30 Thanksgiving



Fall into
St. Michaels

October 17 SCARECROW FESTIVAL
1st Annual Scarecrow Contest on Talbot Street

October 23-25 PUMPKIN FESTIVAL
The Great Pumpkin Festival complete with 5k walk/run, Talbot Street Pumpkin Carvers, Master Pumpkin Carving Competition, Pumpkin Pie Contest, Pumpkin Patch, Games and Treats for children, Ghost Tours, Outdoor Movie: Phantom of the Opera, Jack Russell Races, and Volunteer Fire Dept. Auction

October 31 HALLOWEEN FESTIVAL
Spooktacular Parade at 4PM, Kids' Dance at St. Michaels Elementary School (ages 5-12)
Ghost Tours - B O O O O O O O O O O O O O O O!

November 7 OYSTERFEST
Celebrate our local harvest at OysterFest Chesapeake Bay Maritime Museum and throughout St. Michaels with cooking demos, aquaculture & restoration demos, live music, and much much more!

For more information or details, check out
STMICHAELSMD.ORG CBMM.ORG STMICHAELSCC.ORG
410.745.0411 or 410.745.6073

St. Michaels
Historic District
Chesapeake Bay

Tilghman Island Day

COME celebrate Maryland Seafood industry. Oyster shucking, crab picking and boat docking contests are among the activities to highlight key activities in the seafood industry. Lots of local seafood for sale, to eat and it all benefits the Tilghman Island Volunteer Fire Department (www.tilghmanmd.com/tilghmanday) carving, guitar making and more.



Cooking School Weekend

Come join Executive Chef David McCallum and Chef de Cuisine William Dickey for a weekend of Thanksgiving Tips, Culinary Fun on Ingredient Driven Cooking. November 19-21.

Using fresh local ingredients can reward you great flavor and value.

You will meet some of our local purveyors and get some hands on experience.

Bob Mayes, the owner of Marinetics which raises the aqua cultured oysters that we have will answer questions about the process and show us some pictures. Lisa Jones Raymond, the owner of Dogwood Farms which supplies a lot of our produce and eggs will be here. For details see www.tilghmanislandinn.com/ events.

Wine Weekends

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November 11 – 13 Wild Game and J Lohr Wines

This weekend coincides with the Waterfowl Festival in Easton which is one of the largest on the east coast. Painters, decoy carvers and decorative carvers exhibit in this juried event. Also dog trials and other events take place. The area is also teeming with migratory birds.

We will be featuring dishes with quail, venison other game and local seafood.

In the late 1960's, Jerry Lohr began an extensive investigation of grape growing regions throughout California. As a result of his farming background, he has always understood and respected the importance of soil quality, climate and location, which led him to California's Central Coast region.

By the late 1970's, J. Lohr wines were distributed throughout the United States, and in the late 1980'S an international sales department was added. Today the J. Lohr products are available throughout the United States and in more than 25 countries worldwide.

The goal of J. Lohr brands is to produce varietals that can compete with the finest in the world, using a style that focuses on flavor and complexity through vineyard selection, technology and innovation. The complete menus are on the website.

December 11 – 13 An Italian Christmas with Wines Imported by Bedford Imports

Prosecco, Panettone and other festive foods and wine will make a great celebration. It also coincides with Christmas in St. Michaels with house tours and other seasonal activities. A frequent guest at the Inn is sharing some of her family holiday recipes. The Bistro dinner will be a traditional dinner.

Wine Dinner Packages include

Two nights lodging,

Friday welcome reception 5:30pm - 7:30pm,

Saturday 3-5 Cooking Demo & Wine Tasting,

Wine Dinner Reservations 6-10Pm

and Sunday Brunch



Tilghman Island Inn CHEF'S PICK-



Oyster season is here. I would like share a very tasty, simple recipe for a classic N'Orleans dish. Serve it with a spicy remoulade sauce.

Oysters en Brochette

16 Oysters

4 Slices of Bacon Apple

wood smoked is very nice

Cup Cornstarch

Soda Water as needed

Cup Beer

Lemon, Salt, Pepper, Skewers

Pre-cook bacon slightly to render some the fat. Soak skewers in water for about a half hour. Wrap Oyster in bacon put on skewer, dip in batter and deep fry.

Remoulade Sauce

Cup whole grain mustard

Cup mayonnaise

Cup catsup

2 Tbs. smoked paprika

Mix ingredients. Taste and adjust seasoning with salt, pepper & Tabasco.



Tilghman Island Inn Celebrates a Wedding.

*W*e had a great wedding last weekend and thought we would share some pictures Michael Whittington took. We would love to host a wedding for you, your friends and family.

