

A vibrant watercolor illustration featuring various food items and wine glasses. In the foreground, there are several wine glasses filled with yellow liquid, likely wine. Surrounding them are various food items, including what appears to be a large lobster or crab, a fish, and other seafood. The background is a mix of soft watercolor washes in shades of blue, purple, and green, with some architectural sketches of buildings. The overall style is artistic and celebratory.

**PROVINCETOWN
FOOD & WINE
FESTIVAL 2023**
NOV 2 - NOV 5

OFFICIAL PROGRAM GUIDE

Overlooking Provincetown Harbor!

The Masthead Resort & Cottages offers distinctive accommodations in an authentic Old Cape Cod Setting.



- Rooms, Suites & Cottages
- 450 feet of Private Dock
- Sun Deck On the Water
- Spacious Lawns
- Beautifully Landscaped Grounds
- Walking Distance to Town Center



the original world famous

tea dance[®]

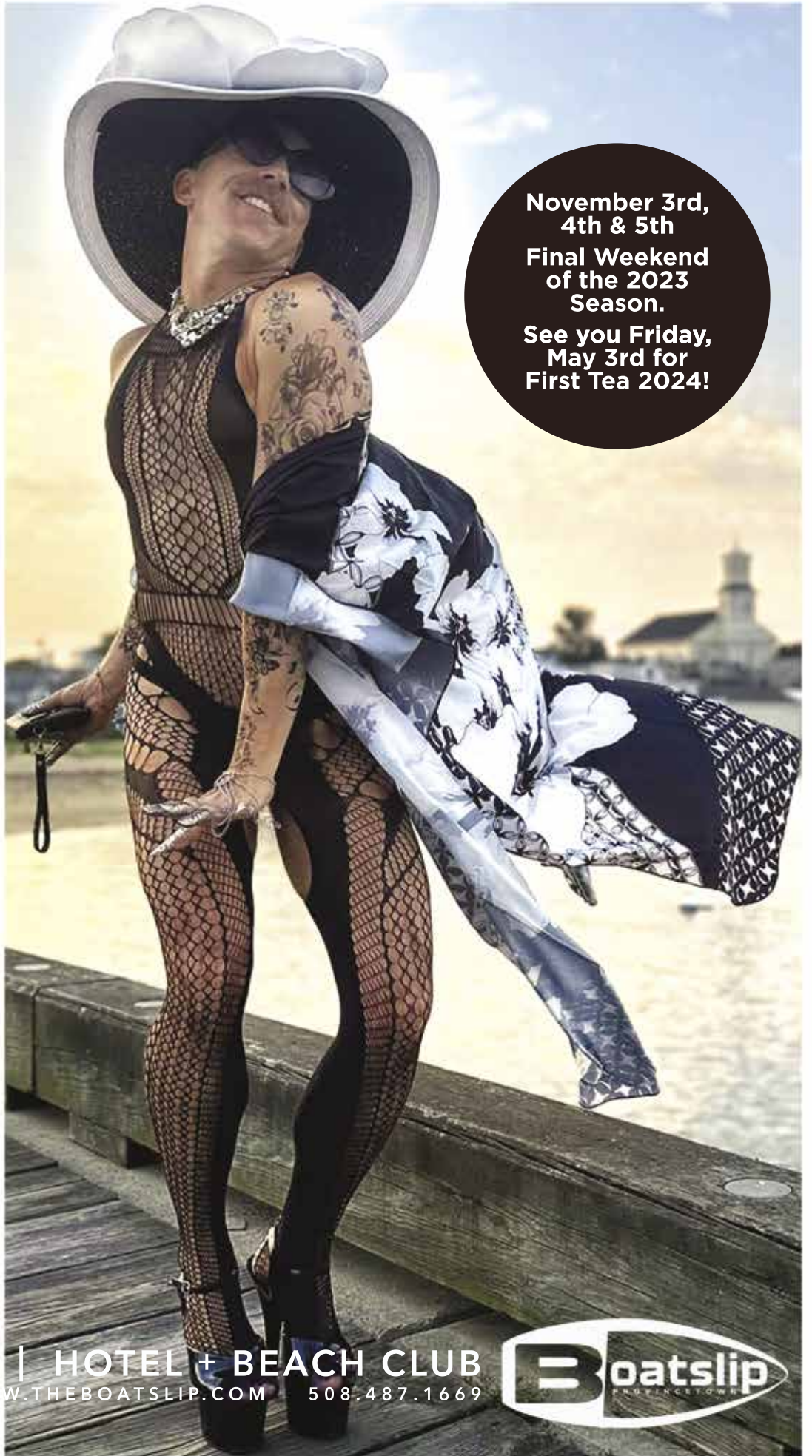
friday • saturday • sundaysolidgold • djmaryalice • 4p - 7p

THE BOATSLIP
PROVINCETOWN

WWW

| HOTEL + BEACH CLUB
THEBOATSLIP.COM

508.487.1669



November 3rd,
4th & 5th
Final Weekend
of the 2023
Season.
See you Friday,
May 3rd for
First Tea 2024!

FROM THE EVENT DIRECTOR

We are excited to present the 3rd annual Provincetown Food & Wine Festival.

This year's theme is LOCAL FOOD for GLOBAL WINES. We are highlighting the indigenous bounty of Cape Cod from LAND & SEA. Wellfleet oysters, Eastham turnips and Provincetown Clams... wild cranberries, foraged mushrooms... and everything that local gardens have been growing all season long.

We listen to feedback each year and we hope you will find as we grow we continue to improve and expand upon what we started. With so many new sponsors and participating businesses, we are excited to share our concepts as they come to life in this growing festival.

We raise our glasses high in thanks and appreciation to the entire hospitality industry for their dedication and support.

Here's to Provincetown!

And as always, here's to experimenting with wine.

Cheers!



Matthew King
Event Director

Provincetown Food & Wine Festival

PROVINCETOWN FOOD & WINE FESTIVAL 2023



SPONSORED IN PART BY THE PROVINCETOWN TOURISM FUND

All events for the Provincetown Food & Wine Festival will be in accordance with State and Local restrictions and mandates in response to COVID-19 to provide for the safety and well-being of all town residents, employees, and participants in the festival.

Please be understanding and respectful as these mandates may change prior to and during the festival. For current COVID-19 restrictions and mandates, please visit the Town of Provincetown website.

www.provincetown-ma.gov

All participating venues and businesses have the right to require proof of COVID-19 vaccination.

GRAPHICSMITH

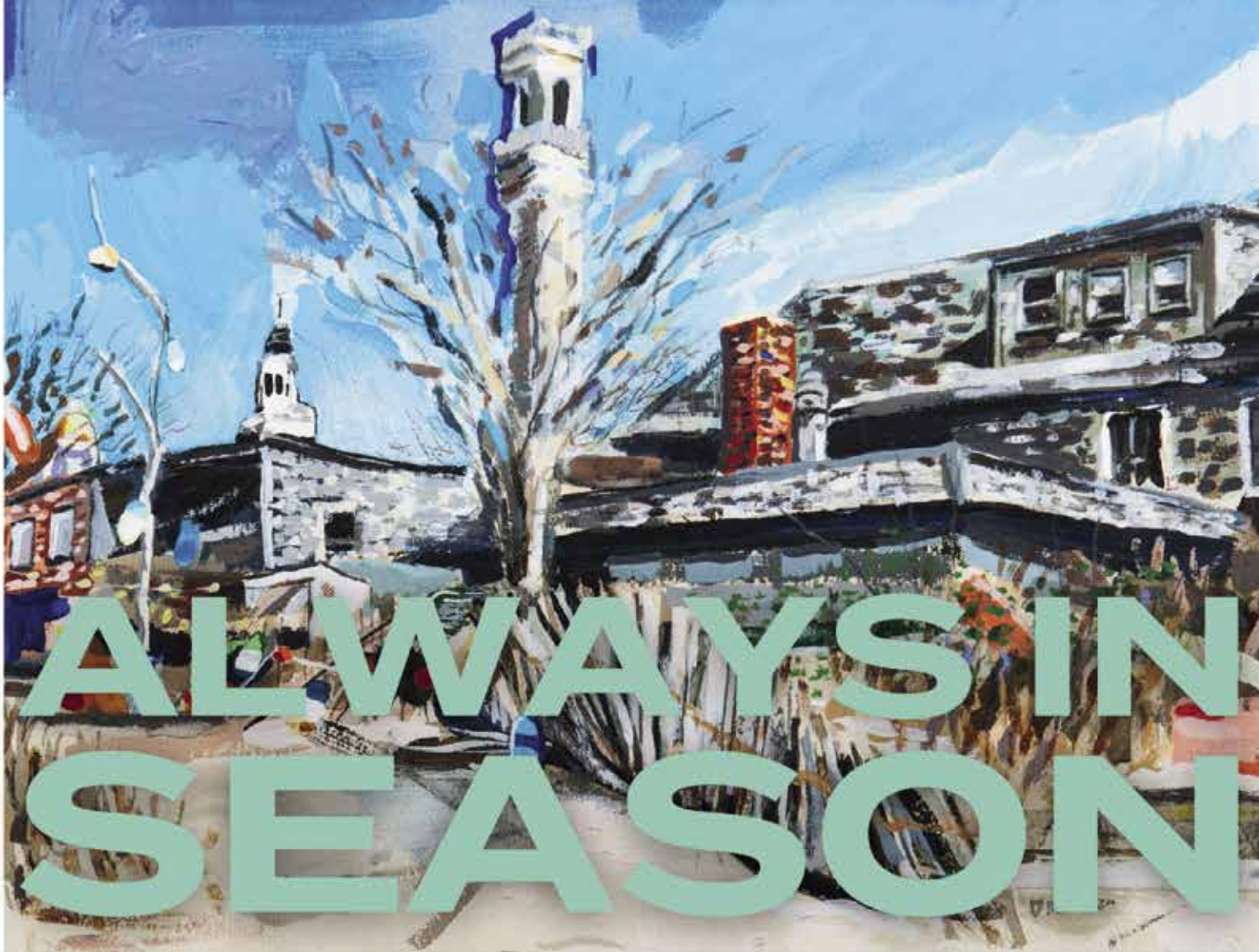
PRINTING & MAILING

508-523-0325

WWW.GRAPHICSMITHASSOC.COM

A VERY SPECIAL THANK YOU TO CHUCK SMITH AND HIS TEAM AT GRAPHICSMITH. THIS IS OUR THIRD YEAR WORKING TOGETHER TO PRINT THE PROGRAM GUIDE BOOKS. THEY PROVIDE EXCEPTIONAL SERVICE AND CUSTOMER SUPPORT.

PROVINCETOWN



ALWAYS IN SEASON

PTOWN IN THE FALL

WASHASHORE FESTIVAL

WOMEN'S WEEK

TRANS WEEK

SPOOKY BEAR
HALLOWEEN WEEKEND

NEW ENGLAND LEATHER

PTOWN IN THE WINTER

HOLLY FOLLY

FIRST LIGHT
NEW YEAR'S WEEKEND

SNOWBOUND
LEATHER WEEKEND

OUT OF HIBERNATION
WINTER BEAR WEEKEND

...AND SO MUCH MORE

PLAN YOUR TRIP AT PTOWN.ORG

@VISITPTOWN

TRAVEL & ACCOMMODATIONS

Stay at one of our sponsoring guest houses and inns. November is sure to offer some great deals for your getaway. Give a call and mention that you're coming for the festival!

Driving down for the week? Fear not! As of November 1st, public lots become complimentary. How about that?! Think of the money you'll save on parking!

Admiral's Landing

158 Bradford St.

508-487-9665

www.admiralslanding.com

Benchmark Inn

6 Dyer St.

508-487-7440

www.benchmarkinn.com

The Boatslip

161 Commercial St.

508-487-1669

www.theboatslip.com

The Brass Key

67 Bradford St.

508-487-9005

www.brasskey.com



**Admiral's
Landing**

BENCHMARK INN
PROVINCETOWN



**Admiral's
Landing**

- Centrally Located
- Delivered Breakfast
- Private Bathrooms
- Included Parking

508.487.9665
www.AdmiralsLanding.com

TRAVEL & ACCOMMODATIONS



Crown & Anchor
 247 Commercial St.
 508-487-1430
www.onlyatthecrown.com



The Masthead Resort
 31-41 Commercial St.
 508-487-0523
www.themasthead.com



Gifford House
 11 Carver St.
 508-487-0688
www.giffordsprovincetown.com



Queen Vic Guest House
 166 Commercial St.
 508-487-8425
www.queenvicptown.com

Coming from Boston?
 Take advantage of the
 ferry!

Bay State Cruise
 Company will be
 running their
 off-season weekend
 schedule.



www.baystatecruisecompany.com

Bon Appetit!

from the
Provincetown
 Chamber of Commerce



PtownChamber.com 508.487.3424



**Bay State Cruise Company's
 Late Fall Weekend Schedule 2023
 October 13 – December 3**

BOSTON TO PROVINCETOWN			PROVINCETOWN TO BOSTON		
DEPART	ARRIVE	FREQUENCY	DEPART	ARRIVE	FREQUENCY
BOSTON	PTOWN		PTOWN	BOSTON	
5:30 PM	7:10 PM	FRIDAY	7:30 PM	9:10 PM	FRIDAY
8:30 AM	10:10 AM	SAT & SUN	3:00 PM	4:40 PM	SAT & SUN

We are happy to offer extended service for our passengers to enjoy the beauty of sweater weather in Provincetown, beyond our regular daily service, ending October 9th. Sail to Provincetown with us, on the weekends, from October 13th to December 3rd, to enjoy Women's Week, FanFair, Single Women's Weekend, Halloween, Thanksgiving Weekend, Holly Folly & More!



QUEEN VIC

BED & BEVERAGE

- JOSH'S HOMEMADE HOT BREAKFAST
- PRIVATE BATHS IN EVERY ROOM
- NEWLY INSTALLED HOT TUB
- AIR CONDITIONING
- KING OR QUEEN BEDS WITH LUXURIOUS LINENS
- LARGE STATELY ROOMS
- WI-FI, CABLE TV WITH FLAT SCREENS
- MEET AND GREET IN ONE OF THE BEST FRONT YARDS ON COMMERCIAL ST
- FIREPIT FOR THOSE COOL EVENINGS
- STEPS FROM THE BEACH
- ACROSS THE STREET FROM THE WORLD FAMOUS TEA DANCE
- FULL BAR AND WINE



Queen Vic Guest House
166 Commercial Street, Provincetown MA 02657
508-487-8425 or Toll Free 844-842-7896
reservations@queenvictown.com



BENCHMARK INN

P R O V I N C E T O W N



6 Dyer St., Provincetown, Massachusetts

www.benchmarkinn.com

EVENTS AT A GLANCE

THURSDAY

Mini Tasting at Yardarm Liquors 3pm
Sunset Opening Reception at the Gifford House 4pm (EVENT TIX \$50)

FRIDAY

Gallery Sip & Stroll (Multiple Locations) 1pm-4pm
Tea Dance at The Boatslip 4pm-7pm
Local Food/Global Wines pairing dinner at Tin Pan Alley 7pm (VENUE TIX \$185)
Fireside Cocktails at Shipwreck Lounge 5pm-1am LIVE MUSIC 8pm-11pm

SATURDAY

Cookbook Chat with Chef Tropepe at East End Books 12pm- 1:30pm
The GRAND Tasting, Provincetown Town Hall 1pm-4pm (EVENT TIX \$75)
Tea Dance at The Boatslip 4pm-7pm
Local Food/Local Lore Immersive Dinner at The Crown & Anchor 7pm (VENUE TIX)

SUNDAY

Big Gay BOOZY Brunch at The Crown & Anchor 10am (VENUE TIX)
Pie Competition and Wine pairings at The Commons 1pm-3pm
Last Splash Tea Dance at The Boatslip 4pm-7pm

EVENT TICKETS ARE AVAILABLE FOR PURCHASE BY GOING TO OUR WEBSITE

SPECIFIC VENUE TICKETS ARE AVAILABLE DIRECTLY THROUGH THE VENUE - LINKS ARE IN THIS BOOK AND ONLINE



THROUGHOUT THE FESTIVAL
"FIRST DIG" sponsored by Villa Maria Wines
Friday Low Tide 9:58am
Sunday Low Tide 10:51am



A Provincetown Tradition Since 1979

321 Commercial Street
508-487-0842
ptownlobsterpot.com

WE SHIP ON
GOLD BELLY

HERE'S \$20 TO SHIP YOUR FIRST ORDER

SHIPLOBSTERPOT

SCAN CODE TO EXPLORE OUR EXCLUSIVE MENU ON GOLDBELLY



THURSDAY
November 2nd

Warm-up Wine Tasting!

Yardarm Liquors

Thursday, November 2nd

3pm-6pm

Wet your whistle with a sampling of wines courtesy of Barnard Griffin Winery from Washington state. Stock your cellars when you pop into Yardarm Liquors and sample through their complimentary selection with expert guidance from Tom Champine.

We are excited to welcome Tom back to his second year at the festival. Be sure to grab some one on one time with Tom and also catch him at other festival events including the Gallery Stroll and the Grand Tasting.

Barnard Griffin relies heavily upon several vineyards through-out the Columbia Valley for the Signature line – blending the best lots to create the ‘signature’ style of Barnard Griffin’s Washington wines. For the Reserve wines, we lean toward specific sites; the fruit from which Rob and Megan have worked with year over year – crafting truly spectacular wines with a sense of place and a style all their own.

SPECIAL GUEST
WINE SPECIALIST
TOM CHAMPINE



**BARNARD
GRIFFIN**

YARDARM LIQUORS 38 CONWELL ST. PROVINCETOWN 508-487-0700

JOIN US AT
YARDARM LIQUORS
FOR A
COMPLIMENTARY
TASTING

THURSDAY,
NOVEMBER 2ND
3-6PM



**BARNARD
GRIFFIN**

ESTD. 1983

FAMILY-OWNED AND OPERATED
MAKING FINE WASHINGTON WINE FOR 40 YEARS

THURSDAY
November 2nd

Sunset Opening Reception \$50
Gifford House - The Oscar Wilde Room
Thursday, November 2nd
4pm-6:30/Sunset

The Festival weekend begins at this afternoon reception within the newly renovated Gifford House in the heart of town. We are kicking off the festival with an afternoon celebration of arts and culture in the tradition of LA BELLE EPOQUE. We encourage dressing the part.

Enjoy Oscar Wilde's favorite drink of choice - ABSINTHE, and cheers with a "Death in the Afternoon" delight created with ingredients from our friends at MUMM Sparkling and Pernod Absinthe.

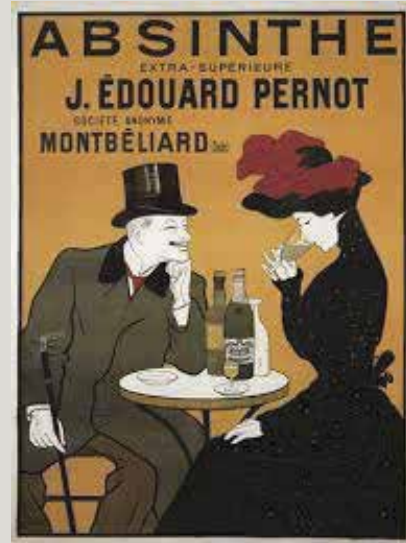
Also, we are celebrating what is OLD and NEW, A perfect way to show off what's new at the classic Gifford House. Red and white wine from Old World France and New World California will be yours to compare as you enjoy a sampling of catered foods.

Additional cash bar available for those with particular palates.



There will be plenty of LIVE ENTERTAINMENT throughout the afternoon and perhaps a visit from the GREEN FAIRY! Salut!

"DEATH IN THE AFTERNOON"



INGREDIENTS

4 OZ. MUMM SPARKLING BRUT
1/3 OZ. PERNOD ABSINTHE

ADD ABSINTHE FIRST
COMPLETE WITH BRUT
STIR GENTLY (1:12 RATIO)

**"WHAT DIFFERENCE IS THERE
BETWEEN A GLASS OF ABSINTHE
AND A SUNSET?" -OSCAR WILDE**



STAYING THE WEEKEND FOR THE FESTIVAL? BOOK A ROOM AT THE GIFFORD HOUSE
WWW.GIFFORDSPROVINCETOWN.COM

FRIDAY

November 3rd

Gallery Sip & Stroll Non-ticketed
Multiple Locations

Friday, November 3rd

1pm-4pm

To view on
your phone
scan the
QRCode



Spend the afternoon sampling wines at various participating galleries. Each gallery will showcase a spotlight wine to enjoy while you explore carefully curated art and installations. The following is a list of the spots to grab a splash but the town is full of additional galleries to explore.



Studio Lacombe
237 Commercial St.
Whaler's Wharf
www.studiolacombe.com

1



Stewart Clifford Gallery
338 Commercial St.
508-487-0451
www.stewartcliffordgallery.com

2

Woodman /
Shimko Gallery

Woodman/Shimko Gallery
146 Commercial St.
508-487-0606
www.woodmanshimkogallery.com

3



ARTWORK SPOTLIGHT

This year's cover art was created by Eric Lesh. His piece truly captures the essence of this year's theme "LOCAL FOOD for GLOBAL WINES."

Visit his studio in Whaler's Wharf or online.

@edldraws
www.edldraws.com



4 **ON CENTER**
gallery

On Center Gallery
352 Commercial St.
www.oncentergallery.com

5 **GREG SALVATORI**
GALLERY

Greg Salvatori Gallery
366 Commercial St.
www.gregsalvatori.com



Original Photography by
Greg Salvatori

6 *four eleven gallery*
four eleven gallery
411 Commercial St.
www.fourelevengallery.com

7 **RICE POLAK GALLERY**
430 Commercial St.
508-487-1052
www.ricepolakgallery.com

8 **The William ■ Scott Gallery**
The William Scott Gallery
439 Commercial St.
508-487-4040
www.williamscottgallery.com

9 **THE SCHOOLHOUSE GALLERY**
www.galleryschoolhouse.com
The Schoolhouse Gallery
494 Commercial St.
508-487-4800
www.galleryschoolhouse.com

10 **Berta Walker Gallery**
206 Bradford St.
508-487-6411
bertawalkergallery.com

VISITING ARTIST
ILYAS KIRKAN

@KIRKANART



Entirely self-taught Kurdish Danish Artist Kirkan, Ilos Ilyas Elias was born in Turkey in 1972, brought up in Denmark. After living in London for over 18 years, where he started his arts career, he decided to move to Lisbon.

Kirkan has had numerous exhibitions of his abstract layered textured collage based paintings in diverse cities such as London, Brighton, Godalming, Copenhagen, Paris, Antwerp, Beirut, Montreal, Tokyo, Fort Myers, Fort Lauderdale, Palm Springs and Lisbon.

Kirkan has twice been a part of the JAALA Art Tokyo BIENNALE at the Tokyo Metropolitan Art Museum as well as the International Montreal Arts Festival.

His upcoming exhibitions will be held in Florida at the Marco Island Center For The Arts on Marco Island (2024) and the Sidney & Berne Davis Arts Center in Fort Myers (2025).

View his work in Provincetown at Woodman/Shimko Gallery.



SHIPWRECK LOUNGE

at The Brass Key Guesthouse

Join Us Friday, November 3

during the Provincetown Food & Wine Festival

**An evening fireside event featuring
Bailey's & Ketel One**

Beginning at 5:00pm



espresso martinis, s'mores, live entertainment, giveaways, and much more!

The Shipwreck Lounge opens at 5:00pm daily
10 Carver Street | www.ptownlounge.com

Afternoon Tea Dance
The Boatslip Resort
Friday, November 3rd
4pm-7pm



UNEXPECT
EVERYTHING!

It's 4 pm and time for Tea. Portable bars replace lounge chairs, a line queues up out front and Resident DJ Maryalice, a Provincetown favorite for over 25 years drops the needle on the first song of a supercharged 3 hour set...

Local Food/Global Wines
Pairing Dinner \$185
Tin Pan Alley
Friday, November 3rd, 7pm



RESY

Enjoy the experience that Chef Evon Campbell has created in a five course locally sourced delectable dinner.

Add to that the amazing Sarah Barry from M.S.Walker and her incredible knowledge of the global wines she has chosen.

We have a match made in Heaven, all LOCAL food meets GLOBAL wines.

This is the 3rd year Tin Pan has hosted a wine pairing dinner for the festival and THIS year, you can make reservations directly through RESY by visiting their website: tinpanalleypTown.com



Fireside Cocktails
Shipwreck Lounge at The Brass Key
Friday, November 3rd, 5pm open,
LIVE MUSIC 8pm-11pm

Brought to you with the help of our friends at Baileys & Ketel One and the incredible team at The Brass Key & Shipwreck Lounge. Join us before and/or after dinner!

Make your own HOT CHOCOLATE - Baileys Treat Cart will be set up fireside with toppings for guests to garnish their own hot chocolate... AND...

Get cozy under a wool lap blanket by the fire as you enjoy Ketel One ESPRESSO MARTINIS.



WE ARE JAZZING IT UP
EVEN MORE - LIVE MUSIC
PROVIDED BY MIKE
FLANAGAN AND CHRIS
GRASSO! (8PM-11PM)



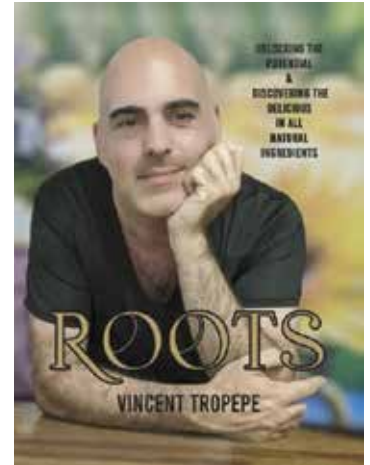
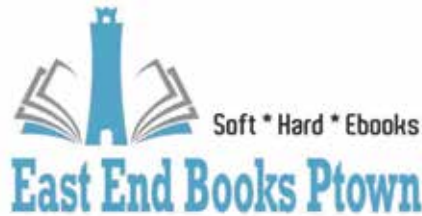
SATURDAY
November 4th

Cookbook Chat with Chef Vincent Tropepe

East End Books

Saturday, November 4th, 12-1:30pm

Welcome Chef Vincent Tropepe to Provincetown as part of his book tour! His new cookbook will be available for purchase and autographed! Chef is excited to share his new book and have a follow-up Q&A hosted at East End Books.



ROOTS: Unlocking The Potential & Discovering The Delicious In All Natural Ingredients is Chef Tropepe's culinary love letter that reaffirms his proclivity to cook with fresh, all- natural ingredients that have been one of his culinary hallmarks throughout his career. Chef Tropepe is proud to offer this 10 chapter book with over 200 recipes, over 100 full-color photographs that span over five cuisines in ROOTS knowing that these recipes will become new favorites to your friends and family.

Award-winning chef Vincent Tropepe is a celebrated culinary personality, cookbook author, speaker, restaurant consultant, small business advocate and designer. Born and raised in the Bensonhurst section of Brooklyn, New York, Vincent is a culinary school graduate of the Art Institute of New York.




East End Books Ptown

*A full service bookstore located on
the East End of beautiful Provincetown.
A lovingly curated collection of books in
print, e-books, audio books & magazines.
Locally owned & operated. LGBTQ owned.*



East End Books Boston Seaport
300 Pier 4 Boulevard

East End Books Ptown at
 **Fine Arts
Work Center**
24 Pearl Street

389 Commercial Street (next to Utilities)
508-413-3225 www.eastendbooksptown.com

LISTEN TO



Doug & Jenn

in the
morning

106
WCOD

cape cod

DISCOVER ABSINTHE



1 1/2 PARTS OF PERNOD ABSINTHE
6 PARTS OF ICED STILL WATER
1 SUGAR CUBE

The classic French Absinthe ritual. Measure Pernod Absinthe into a glass. Place the sugar cube on a perforated absinthe spoon that lies across the top of the glass. Slowly drip ice cold water onto the sugar so that it gradually dissolves into the Absinthe below.

*"AFTER THE FIRST GLASS
OF ABSINTHE,
YOU SEE THE THINGS
AS YOU WISH THEY WERE."*

Oscar Wilde



SATURDAY
November 4th

The GRAND Tasting at Town Hall \$75
Provincetown Town Hall
Saturday, November 4th
1pm-4pm

Scan the QRCode
to purchase
tickets to The
GRAND Tasting



Dozens of vendors, suppliers & distributors. Winemakers and winery ambassadors. This event allows you to taste through a plethora of selections from local vineyards to well known favorites as well as some unique wines brought in to pair with the diversity of Provincetown. Pace yourself! We will be showing over 300 wines at this extraordinary event!

This year's theme is LOCAL FOOD for GLOBAL WINES. and our goal is to provide food & wine pairing education!

FIND SOME FAVORITES AT THE GRAND TASTING AND WANT TO PURCHASE SOME FOR THE HOLIDAYS? FANTASTIC! THE TEAM AT PERRY'S WILL BE ON HAND TO TAKE YOUR ORDER. LIVE ON THE CAPE, SOUTH SHORE OR EVEN BOSTON? DELIVERY MAY BE AVAILABLE!



IN BETWEEN SPLASHES OF WINE, GRAB SOME FOOD AT ONE OF THE PARTICIPATING BUSINESSES SET UP IN TOWN HALL SO YOU CAN GET RIGHT BACK TO TASTING! RELISH AND SCOTTCAKES (AND MANY OTHERS) WILL BE SHOWING OFF SOME TREATS!!

RECEIVE A COMMEMORATIVE ETCHED WINE GLASS UPON ADMISSION!

A portion of all ticket sales for this event will be donated to SKiP (Soup Kitchen in Provincetown).



Relish Bakery & Sandwich Shop
93 Commercial St
ptownrelish.com



ScottCakes
353 Commercial St

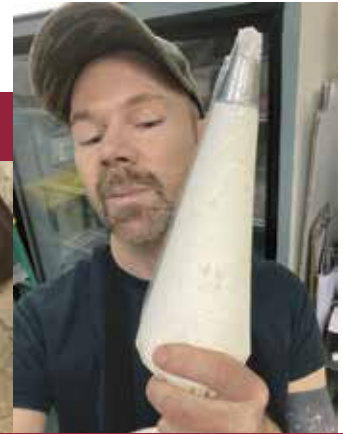


**SATURDAY
November 4th**

EXPERIMENT WITH FOOD & WINE PAIRING

One of the most unique qualities about wine is its symbiotic relationship with food. But all too often we shy away from exploring all of the possibilities, and even more often, we are misled, have cloudy information, and can't seem to make connections. We know how complicated food & wine pairing can be, so this year we are making an effort to help everyone, from novice to expert, dig into this fun experiment! With all of these wines available, and all of the experts we have in Town Hall for this event, we are making the most of this opportunity. Look for all of the pairing explorations we have throughout this tasting and you might end up learning something new... and perhaps, even shocked at the power and impact of food and wine pairing!

SPECIAL GUEST



**ARTISAN CHOCOLATIER
PAUL JOHN KEARINS
CHOCOLATASM & RELISH BAKERY**

**THE GRAND TASTING IS THE PERFECT PLACE TO
EXPLORE NEW WINES, MEET NEW FRIENDS AND
CHEERS TO PROVINCETOWN'S HOSPITALITY!!**



**Afternoon Tea Dance
The Boatslip Resort
Saturday, November 4th
4pm-7pm**

...Come as you are and expect the unexpected at Provincetown's biggest outdoor dance party. Brimming with spontaneous excitement, you never know who or what you'll see...



SATURDAY
November 4th

Local Food/Local Lore
Immersive Dining Experience
The Crown & Anchor
Saturday, November 4th, 7pm

Explore Provincetown's rich history through food & wine with beloved local Chef Raina Stefani.

Hosted by Anne Hutchinson with live performances throughout, The Crown & Anchor continues their tradition of creating a unique immersive dining experience.

All tickets for this event are being sold using the box office at The Crown & Anchor. You may visit in person to purchase or online at onlyatthecrown.com



HOSTED BY LOCAL LEGEND
ANNE HUTCHINSON

THE CROWN & ANCHOR HAS EXCEPTIONALLY REDEFINED THEATRICAL DINING



PAIRS WITH
PROVINCETOWN
DECOY

THE DUCKHORN PORTFOLIO, ST. HELENA, CA. © MUST BE 21+ PLEASE ENJOY RESPONSIBLY

THE RESTAURANT AT THE CROWN

LAND HO.

SATURDAY, NOVEMBER 4th | 7pm
LOCAL FOOD WITH LOCAL LORE
(AND WINE OF COURSE)

Explore Provincetown's rich history through food and wine with beloved local Chef Raina Stefani.

Hosted by Anne Hutchinson with live performances throughout, The Crown continues their tradition of an immersive dining experience after the success of last years 'Taste the Myth of Persephone'.

balena
brasserie

BIG, GAY, BOOZY BRUNCH

SUNDAY, NOVEMBER 5th | 10am

Join *James Beard Award Winner* Kelly Fields along with a cast of Provincetown's finest entertainers.

Bloody Marys, Mimosas, Espresso Martinis.
Brunch will never be the same.



FOR MORE INFORMATION VISIT: WWW.ONLYATTHECROWN.COM

SUNDAY
November 5th

Big Gay BOOZY Brunch
The Crown & Anchor
Sunday, November 5th

10am

Join James Beard Award winner Kelly Fields along with a cast of Provincetown's finest entertainers. Yes this is at 10am but you'll be fine! We fall back with daylight savings.

Bloody Marys, Mimosas, Espresso Martinis... Brunch will never be the same!

All tickets for this event are being sold using the box office at The Crown & Anchor. You may visit in person to purchase or visit their website www.onlyatthecrown.com



**JAMES BEARD
AWARD WINNER
KELLY FIELDS**



THE CROWN & ANCHOR HAS AMAZING PERFORMERS LINED UP FOR THIS UNFORGETTABLE BRUNCH

**Sweet & Savory
Pie Competition**
The Commons Event Space
46 Bradford St.
Sunday, November 5th
1pm-3pm

What better way to fill the final day of the festival than with PIE! Join us at The Commons for our 2nd Annual PIEFEST, an afternoon of music, art and food. In conjunction with the Provincetown Food and Wine Festival The Commons invites you to move on up and get a piece of the pie.

Host Saltine will serve up the sweets while pie judges will weigh in on their favorites. Participating bakers' pies will be auctioned off to support The Commons.

Get a peek of The Commons cookbook and take one home with you just in time for the holidays. Meet with friends, swap recipes and enjoy beautiful works of art honoring food! And of course we will have something to sip on.

A special judging panel will be tasting and awarding first in show to the best pies! With a variety of categories from SWEET to SAVORY and BEST PAIRED.

THIS IS A COMPLIMENTARY EVENT. THE COMMONS IS A NON-PROFIT ORGANIZATION THAT RELIES ON CHARITABLE DONATIONS. YOUR SUPPORT IS GREATLY APPRECIATED!



THIS YEAR ENJOY
COMPLIMENTARY
WINES FROM MICHAEL
DAVID WINERY
INCLUDING
BREAKSHOW
CABERNET



THE COMMONS





MICHAEL DAVID®
EST. | WINERY | 1984



SUNDAY
November 5th

Afternoon Tea Dance
The Boatslip Resort
Sunday, November 5th
4pm-7pm



LAST TEA
OF 2023!!

...An historically important and revered institution for almost 50 years, the legendary Tea Dance at The Boatslip is a “must do” event for first timers and seasoned visitors alike. Join us and discover why. **So let’s dance... the last dance... of the SEASON!**



IHEARTRADIO IS A PROUD
SUPPORTER OF THE LGBTQ+
COMMUNITY AND THE ENTIRE
EQUALITY MOVEMENT.



AMERICA'S #1 AUDIO COMPANY

REACHING 9 OUT OF 10 AMERICANS EVERY MONTH

RADIO • PODCASTS • DIGITAL • SOCIAL • INFLUENCERS • DATA • EVENTS

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THURSDAY - SUNDAY
November 2nd - November 5th



balena at The Crown & Anchor
247 Commercial St.
508-487-1430
www.onlyatthecrown.com



Bayside Betsy's
177 Commercial St.
508-487-6566
www.baysidebetsys.com



Café Heaven
199 Commercial St.
508-487-1991
www.cafeheavenptown.com



Fanizzi's
539 Commercial St.
508-487-1964
www.fanizzisrestaurant.com



Harbor Lounge
359 Commercial St.
508-413-9527
www.theharborlounge.com

Additional Venues & Events

Multiple Locations



Lobster Pot
321 Commercial St.
508-487-0842
www.ptownlobsterpot.com



Mac's Fish House
85 Shank Painter Rd.
508-349-6333
www.macsseafood.com



Post Office Café
303 Commercial St.
508-487-0008
www.postofficecafe.net



Provincetown Brewing Co.
141 Bradford St.
508-413-9076
www.provincetownbrewingco.com

LOOK FOR MORE EVENTS

Provincetown restaurants are what keep our visitors and locals fueled all year long. Take some time to explore some of these greats during the festival.

This year, many venues are hosting their own events for the festival and we encouraged them to do so! Be sure to reach out to these individual places and find out what they have cooking. They may have ticketed, reserved or walk-in events planned.

Be sure to make dinner reservations if you're looking for a private meal on your own. Each restaurant has their individual hours of operation, so please check their websites.

There are many choices of places to dine while in Provincetown. We encourage you to further explore as this list is just the beginning. Bon Appétit!

HERE'S A TIP: FANIZZI'S AND
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FIRST DIG!



CLAMMING SEASON IN PROVINCETOWN

Provincetown is a unique place to go shellfishing. Due to our lack of rocks and abundance of sand we are a clammin' town. All waterfront towns throughout Cape Cod have their own set of rules and regulations for clamming. There are certain areas that may be clammed year-round and others that are closed at times for food safety and propagation. The one area of Provincetown that opens in the fall is at the BREAKWATER. The first nice day with good tides after this area opens for clamming, we call it... FIRST DIG. There is not an official time or date but it's the first nice day when EVERYONE shows up.

This year, opening day will be Friday, Nov 3rd with a low tide at 9:58 AM. We have to see what the weather does but regardless, some hearty souls will go no matter what.

Further, clamming in this area is only permitted on Fridays and Sundays once open until season completes in the Spring. This is why we are celebrating clams on this first weekend of November, which by no accident, happens to coincide with our Food & Wine Festival.



Clamming is a process of digging for clams in the sand. It is important to have the proper equipment before heading out to the beach. A sizing gauge, clam rake and a basket are essential for collecting clams. Waders are also recommended, as they will keep you dry while you are digging. Depending on the time of year, you will also have to consider the weather and temperature of the ocean.

When you are ready to start clamming, head to a sandy area of the beach in an open area. Look for areas where the water is shallow and there is a lot of sand. Start digging for clams with your rake. Once you have found a clam, size it and if large enough, use your basket to collect it. Repeat this process until you have collected enough clams. Clamming is a great way to enjoy the outdoors and to get fresh seafood. With a little bit of planning and the proper equipment, you can have a great time clamming in Provincetown. It is an exciting and rewarding activity that will immerse you in the local culture and traditions. Meeting other locals clamming is a great way to connect to the community and share in the bounty of the sea.



ENJOY VILLA MARIA
SAUVIGNON BLANC AND
PINOT NOIR WITH LOCAL
CLAMS AT
TIN PAN ALLEY
AND CELEBRATE FIRST
DIG!



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**VILLA MARIA
NEW ZEALAND**

SHELLFISHING IN THE TOWN OF PROVINCETOWN MASSACHUSETTS

Is a permit required for recreational shellfishing in Provincetown?

Yes, permits are required for the taking of shellfish in Provincetown. Annual and weekly permits are available.

How much do permits cost?

Annual permit for Provincetown resident \$15

Annual permit for non-resident \$50

Weekly permit for non-resident \$25

How long are permits good for?

Annual permits are valid from November 1 and expire October 31 the following year. Weekly permits are valid for seven consecutive days beginning on the date of purchase.

Where do I get a permit?

Use this QRCode:



Where can I go shellfishing in Provincetown?

All year-round shellfish can be collected from Allerton St. to the Truro town line all days of the week. Shellfishing on one or the other side of the West End Breakwater is permitted from November 1 to April 1 on Fridays and Sundays only. Be careful to only harvest from areas open to shellfishing.

When can I go shellfishing in Provincetown?

One half hour before sunrise to one half hour after sunset. The West End Breakwater area is open on Fridays and Sundays only from Nov. 1 to April 1. Far East End is open for shellfishing all year round.

What types of shellfish can I harvest?

Quahogs, oysters, soft shell clams, razor clams, sea clams and blue mussels are found in the waters of Provincetown.

How much shellfish can I take home?

The combined weekly catch limit is one 10-quart basket. The weekly limit for sea clams is 2- 10 quart baskets per week.

What are the size limits for shellfish in Provincetown?

Quahogs must be a minimum of 1" across the hinge

Soft shell clams must be a minimum of 2" long

Mussels must be a minimum of 2" long

Razor Clams must be a minimum of 3" long

Oysters must be a minimum of 3" long

Sea Clams must be a minimum of 5" long

Can I take someone shellfishing with me?

Yes. But remember the limit is for the permit holder only.

What equipment do I need to shellfish?

You are required to have a shellfish gauge in your possession. In addition, a 10-quart wire basket is recommended. You will also want a rake, boots and gloves.

How do I collect shellfish?

Rake the area where you see little holes in the sand. Usually quahogs are about as deep as the tines on your rake. Soft shell clams and razor clams are typically deeper and require digging a hole. Remember to fill in your hole and to replace any undersized shellfish. Do not disturb the eelgrass beds.

Can I shellfish for crabs?

State law prohibits taking of crab between January 1 - April 31. Use of pots or traps requires a license from the Division of Marine Fisheries.

Anything else?

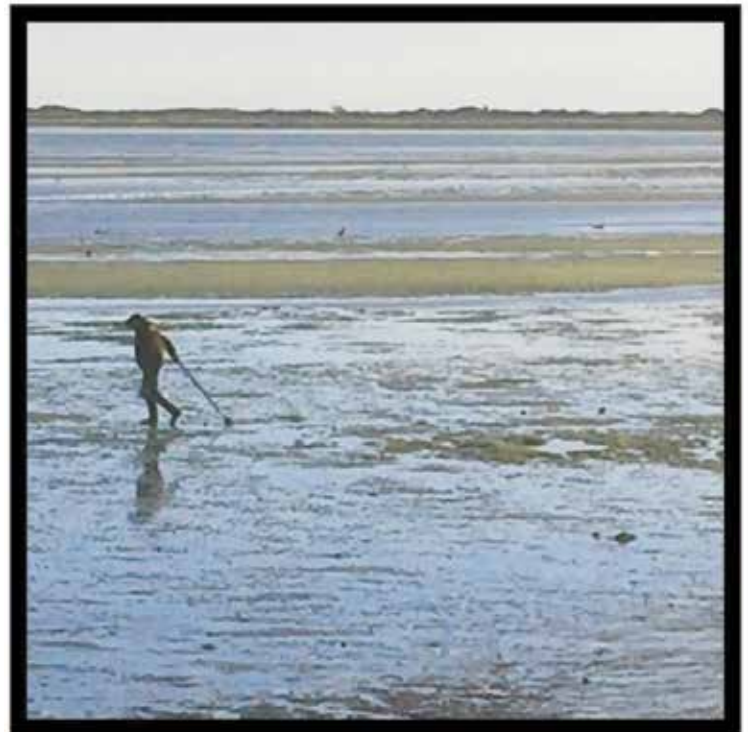
Please use 10 qt. wire basket.

Please fill in your holes.

Please replace & bury all undersized shellfish. Field shucking is not permitted.

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SHELLFISH GAUGE BECAUSE SIZE MATTERS



Oyster must be a minimum 3"



Quahogs must be a minimum of 1" across the hinge

Razor clams must be a minimum 3" long



Blue mussel must be a minimum 2"

Soft-shell clams must be a minimum of 2" long



QUAHOG & CHOWDER CLAMS



The Narragansett tribe waded and dove for these clams, which dominate the clam-scape of the East Coast. They called the local mollusk poquauhock, which morphed into "quahog" as it entered the English language. Common nomenclature around this clam varies up and down the coast, including the simple "hard" or "hardshell," and the preparation depends on the size. From smallest to largest, generally, countneck, littleneck, topneck, cherrystone, and chowder all describe different widths of the clam—and the word "quahog" itself is sometimes used specifically to describe chowder clams.

SOFT-SHELL OR STEAMERS



Steamers are also known as soft-shells, and as that name implies, these clams have a brittle exterior, leaving shell crumbs behind in the mud of the Northeast, where they grow. The mud's level of acidity changes the color of their shell: for more flavor, look for darker shells. The other common name for these comes from its main preparation: steamers. When prepared this way, they're often served with a bowl of the steaming liquid and clarified butter on the side; dipping the clams in the liquid serves to rinse off any remaining grit before they get dunked in the butter and devoured.



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BOB'S NO PORK, NO FLOUR CLAM CHOWDER COURTESY OF BOB KEARY

Condensed version taken from The Commons Cookbook

If you do not have access to fresh clams, you need to buy clam juice available in small 8 oz bottles.

Fresh is best! Bob's husband doesn't eat pork and Bob prefers a nice brothy chowder as opposed to a super thick one, hence the absence of pork and flour.

Half a basket of fresh Provincetown clams
(about ½ of a 10 qt basket)

6 oz butter

Two large leeks

One large yellow onion

Six celery stalks

Four cloves of garlic

Two bay leaves

A bunch of thyme

Four large russet potatoes

Two cups heavy cream

Flat leaf parsley

Salt & pepper to taste



Thoroughly clean your clams. Hose them down outside to get most of the dirt off, scrub them clean in the sink; then let them soak in some salted water so they can filter out sand while you prep your veggies.

Leeks are wicked dirty so be sure to clean them very well after you chop off the tops and bottoms. Slice them in half lengthwise and then chop into half rounds ¼ in. thick. Finely chop onion. Chop celery into small pieces. Peel and mince the garlic.

Steam your clams. Large pot with insertable basket works best. Fill the bottom of pot with a few inches of water. Once boiling, place enough clams to cover the bottom in a single layer and cover. Steaming takes as long as it will take for you to peel and chop your potatoes. After about 10-15 minutes remove all open clams, you can toss the ones that refuse to open (they are dead). Remove from shells but hold on to all of the broth that comes out as well as the pot water. Chop clams and set aside.

In large soup pot melt butter over medium heat. Add leeks, onions and celery and sauté until softened, about 5 minutes. Add garlic, bay leaves, thyme and cook for a few more minutes. Add potatoes and filtered or strained clam broth (no sand or grit), enough to cover vegetables. Bring to boil. Lower heat and continue for 30 minutes. Turn off heat, remove bay leaves and thyme stems. Stir in chopped clams and cream. Add salt and pepper to taste.

Set aside for an hour for flavors to blend, this should stay warm but you can reheat on low when ready to serve. Do NOT allow to boil. Top with fresh parsley prior to serving.



For the more detailed original recipe printed in the Commons Cookbook, scan the QRCode and order your cookbook filled with more recipes from other Provincetown residents!

Hello there Palm Springs!



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