

PROVINCETOWN
FOOD & WINE
FESTIVAL 2022
NOV 2 - NOV 6



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



November 4th,
5th & 6th
Final Weekend
of the 2022
Season.

See you Friday,
May 5th for
First Tea 2023!

THE BOATSLIP | HOTEL + BEACH CLUB
PROVINCETOWN WWW.THEBOATSLIP.COM 508.487.1669





SPONSORED IN PART BY
THE PROVINCETOWN
TOURISM FUND

Each year we want to bring more improvements and experimentation with the festival and that starts with a theme. In honor of the 75th annual Portuguese Festival and Blessing of the Fleet back in June, we decided to choose "Celebrate Portugal! and the Iberian Peninsula!" as this year's guiding theme. But it is only a guide as we always want to include wines from around the world and food from around the block.

Further, to include as many businesses as possible, we launched a restaurant week non-ticketed event to showcase businesses who continue on throughout the off-season.

We listened to a lot of feedback from our first year and we hope you will find as we grow we will 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 now 5 day 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



ORIGINAL COVER ART BY
GASTON LACOMBE

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.

INTRODUCING OUR
NEW WATERFRONT
APARTMENTS



164 COMMERCIAL ST.
PROVINCETOWN, MA
02657
508-487-1850



BENCHMARK INN

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



6 Dyer St., Provincetown , Massachusetts

www.benchmarkinn.com

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

BENCHMARK INN
PROVINCETOWN

The Boatslip
161 Commercial St.
508-487-1669
www.theboatslip.com



Clarendon House
118 Bradford St.
508-680-4444
www.theclarendonhouse.com



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Cape Air



TRAVEL & ACCOMMODATIONS



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



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



Pilgrim House
336 Commercial St.
508-487-6424
www.pilgrimhousetown.com



Prince Albert Guest House
164 Commercial St.
508-487-1850
www.princealbertguesthouse.com

Be aware: Bay State Cruise Company will be ending seasonal service to Provincetown on October 10th.

For a list of other accommodations:



158 BRADFORD ST
PROVINCETOWN, MA
508.487.9665
WWW.ADMIRALSLANDING.COM



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- PRIVATE BATHS
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- DELIVERED BREAKFAST

EVENTS AT A GLANCE

Uncorked Opening Reception at the Masthead Resort & Cottages 3pm
Trivia at The Provincetown Brewing Co. 7pm

FRIDAY

Gallery Sip & Stroll (Multiple Locations) 1pm-4pm
Fine Wine Tasting at Café Heaven 4pm-6pm
Tea Dance at The Boatslip 4pm-7pm
H.O.W. Fundraiser dinner at Strangers & Saints 7pm
SkiP Fundraiser dinner at Tin Pan Alley 7pm

SATURDAY

The GRAND Tasting, Provincetown Town Hall 1pm-4pm
Tea Dance at The Boatslip 4pm-7pm
The Commons Cookbook Fundraiser at balena at The Crown & Anchor 7pm
Chocolate & Port v Reds Dessert Pairing at The Harbor Lounge 9pm

SUNDAY

Pop! Cava Drag Brunch at The Pilgrim House 11am & 1pm
Pie Competition and recipe swap at The Commons 1pm-3pm
Last Splash Tea Dance at The Boatslip 4pm-7pm

TICKETS ARE
AVAILABLE FOR
PURCHASE BY
GOING TO OUR
WEBSITE

TAKE TIME AND
PLAN YOUR
FESTIVAL WEEK
EARLY SO YOU
DON'T MISS
ANYTHING!



For mortgages of all sizes, Nikki can help make that happen.



At The Cooperative Bank of Cape Cod, we help make life happen. For some, that means finding a jumbo mortgage to pursue a first or second home on the Cape. As a long-time resident of Provincetown, **Nikki Rickard is your savvy local partner to help get your offer accepted.**



Nikki Rickard
Residential Mortgage Loan Officer
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617.605.3667 • 508.568.3271
mycapecodbank.com
NMLS #22392

Dining by the Sea

Fanizzi's

PROVINCETOWN

Eclectic offerings from your community
year-round all day restaurant



LUNCH: 11:30-3:30

DINNER: 4:30-9:30 PM

539 Commercial Street, Provincetown, MA 02657

508-487-1964 • info@fanizzisrestaurant.com

www.fanizzisrestaurant.com

WEDNESDAY - SUNDAY

November 3rd - November 6th



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.cafeheaventown.com



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



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



Jimmy's Hideaway
179 Commercial St.
508-487-1011
www.jimmyshideaway.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



Tin Pan Alley
269 Commercial St.
508-487-1648
www.tinpanalleytown.com



Strangers & Saints
404 Commercial St.
508-487-1449
www.strangersandsaints.com

Multiple Locations
**Wednesday, November 2nd -
Sunday, November 6th**
Restaurant hours vary

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.

Looking for breakfast? Try Café Heaven or The Post Office Café. Lunch favorites include Fanizzi's, Bayside, Tin Pan, The Brewery or balena.

Be sure to make dinner reservations if you're looking for a private meal on your own or check out the Ticketed Dinner Events at some of these fine establishments throughout this program guide book.

Each restaurant has their individual hours of operation, so please check their websites.

**HERE'S A TIP: FANIZZI'S AND
MAC'S FISH HOUSE HAVE PARKING!**

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!

For links to hours of
operations and reservations,
scan this QRCode



Provincetown
Business Guild

PROVINCETOWN ALWAYS IN SEASON



PTOWN IN THE FALL
**WASHASHORE MUSIC
FESTIVAL**

WOMEN'S WEEK

SPOOKY BEAR
HALLOWEEN WEEKEND

25TH ANNUAL
HOLLY FOLLY

FIRST LIGHT

WINTER BEAR WEEKEND
OUT OF HIBERNATION

& SO MUCH MORE

PLAN YOUR TRIP @ PTOWN.ORG

@VISITPTOWN

THURSDAY
November 3rd

Uncorked Opening Reception \$50

The Masthead Resort & Cottages

Thursday, November 3rd

3pm-5:30/Sunset

reception at The Masthead Resort & Cottages in the beautiful West End of Provincetown. Overlooking the harbor, the Masthead's pier has one of the most serene views of the bay. Tented to protect from the elements, enjoy a classic sunset while sipping fine wines curated for the event accompanied by a delicious spread of delights.

This year we will be having LIVE entertainment during the reception! We are happy to have Mike Flanagan on Piano & Sax with Christian McCarthy on percussion. With the vocal stylings of João Santos!



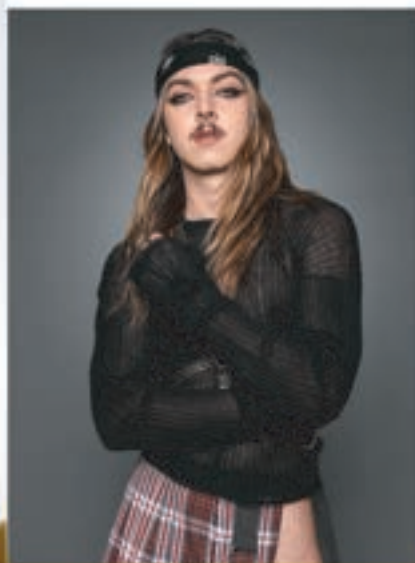
STAYING THE WEEKEND FOR THE FESTIVAL? BOOK A COTTAGE OR ROOM AT THE MASTHEAD. MENTION THE FESTIVAL TO RECEIVE AN EXTRA 10% OFF OF YOUR STAY.



MIKE FLANAGAN



CHRISTIAN MCCARTHEY



JOÃO SANTOS



OUR GENEROUS FRIENDS AT FREIXENET WILL BE POURING SOME FREIXENADE COCKTAILS IN ADDITION TO SPANISH WINES FROM THEIR EXTENSIVE EUROPEAN PORTFOLIO.

THURSDAY
November 3rd

Trivia Night \$10*
Provincetown Brewing Co.
Thursday, November 3rd
7pm-9pm

ready for a fun night of trivia focusing on FOOD, SPIRITS & PROVINCETOWN history and lore! Amazing PRIZES to win including gift certificates to local restaurants and much much more!

**Your first drink is INCLUDED with your entry fee.*



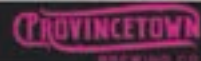
SPECIAL HOSTS

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HARRISON**

FROM THE INFORMATIVE & ENTERTAINING
FRIDAY MORNING YOUTUBE SHOW

**WAKE UP! IN
PROVINCETOWN**

**WE ARE
QUEER
BEER**



TAPROOM OPEN EVERYDAY 141 BRADFORD ST
www.provincetownbrewingco.com @ptownbrewingco

FRIDAY November 4th

Gallery Sip & Stroll Non-ticketed
Multiple Locations
Friday, November 4th
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.



The Commons
46 Bradford St.
508-257-1748
www.commonstowntown.org

1



CUSP Gallery
115 Bradford St.
www.cusp.gallery.com

2



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

3

ARTWORK SPOTLIGHT

This year's cover art and logo were modifications to this piece you can view in person at Studio Lacombe.

The original art was created by local Provincetown artist Gaston Lacombe. The painting "Portuguese Heritage" is inspired by the beautiful blue and white tiles, the Portuguese flag, and the classic "Galo de Barcelos."
Obrigada Gaston!!



ON
CENTER
gallery

4

www.oncentergallery.com

GREG
SALVATORI
GALLERY

5

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



Original Photography by
Greg Salvatori

6


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

7

Rice Polak Gallery
430 Commercial St.
508-487-1052
www.ricepolakgallery.com

**RICE
POLAK
GALLERY**

8

 **THESCHOOLHOUSEGALLERY**
www.gallerieschoolhouse.com
The Schoolhouse Gallery
494 Commercial St.
508-487-4800
www.gallerieschoolhouse.com

9

GAA GALLERY
GAA Gallery
494 Commercial St.
508-413-9621
www.gaa-gallery.com

10

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

20 
Create • Communicate
BERTA WALKER GALLERY

 **THESCHOOLHOUSEGALLERY**
www.gallerieschoolhouse.com
Celebrate Food, Wine, & Fine Art!



Elise Ansel | Flowers in a Glass Vase (Green), 2022
494 Commercial St | Provincetown MA | 508.487.4800

FRIDAY
November 4th

11

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



12

Larkin Gallery
405 Commercial St.
508-487-6111
www.larkingallery.com



13

ArT LoVe GaLLerY
445 Commercial St.
www.studiojackie.com

14

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

15

 OUTERMOST
Outermost Art + Objects
427 Commercial St.
www.outermosthome.com



PROVINCETOWN
Art Gallery
Association



Coupling Old World
inspiration with New
World innovation, Jansz
Tasmania crafts their wine
from vineyards throughout
Tasmania, Australia.

FRIDAY
November 4th

Across the Pyrenees Fine Wine Tasting \$150 *Café Heaven*

FRIDAY, NOVEMBER 4TH
4pm-6pm

This casual yet elegant fine wine tasting will put Bordeaux wines up against those from the Priorat region of Spain as we explore the differences and similarities of these two regions.

Special guests will be sharing their knowledge at this afternoon soirée as they pour these hidden gems. Don't worry, we are decanting them ahead of time so they will have opened and be ready!

A portion of the ticket sales is going to The Rachel Schwolow Foundation



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CAFÉ HEAVEN
WILL BE
HAVING LIGHT
FARE TO
DELIGHTFULLY
PAIR WITH
THESE
AMAZING
WINES.

Last year we did Super-Tuscans, so this year we are continuing to explore Bordeaux Blends from France, Spain AND California!

Afternoon Tea Dance *The Boatslip Resort* Friday, November 4th 4pm-7pm *Covercharge may apply*



**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...



*sinfully
delicious dining
for all of
provincetown's
angels*


199 COMMERCIAL
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cafeheavenptown.com
info@cafeheavenptown.com

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*Eat,
Drink
&
Be
You*

Brunch 8:30am-3pm

Dinner 4pm-9pm

303 COMMERCIAL ST

508-487-0008

www.postofficecafe.net

For Box Office and Entertainment Inquiries:

508-487-0087

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PAN
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DAILY

PIANO BAR
ENTERTAINMENT
NIGHTLY

508.487.1648
Reservations Recommended

269 Commercial

St • Provincetown MA 02657

www.TinPanAlleyPtown.com

FRIDAY
November 4th

TIN
PAN
ALLEY

Spanish Wine Dinner & Fundraiser \$175

Tin Pan Alley

Friday, November 4th

7pm



CHOPPED



food
network

GUEST CHEF **JOE REGO**

FOOD NETWORK WINNER FROM CHOPPED &
CUTTHROAT KITCHEN

Joe moved to the USA in 1984 from Portugal with his parents and sister. He settled in the city of New Bedford, MA. After graduating high school, he made the decision to forgo a full music scholarship in favor of a shipyard opportunity that would help support his family. After the persistent encouragement from a friend to pursue his culinary talents, he applied and was accepted into the prestigious Johnson & Wales University. Upon graduation, he began his career at the French-inspired brasserie, The Union League Café, in New Haven CT, followed by successful stints at Atlanta's most critically acclaimed restaurants including South City Kitchen, Fritti and Allegro. He gained French cooking skills working in St. Tropez and learned to make fresh Italian pasta through many years of valuable experience at Sotto Sotto in Atlanta. After his returned to his hometown in Boston MA, he was instrumental in opening four franchises of Not Your Average Joe's. He helped these restaurants earn several awards including Bon Appétit's "Best Italian Restaurant in Atlanta," Atlanta magazine's "Best Restaurant", and Jezebel magazine's number nine spot in "100 Top Best Restaurants." In 2012, he was rated as one of the top chefs to watch out for by Creative Loafing Atlanta. In 2012 Joe was a winner on the Food Network show Chopped and also the winner of Food Network show Cutthroat Kitchen in 2016. Joe spends his days off cooking and experimenting with food alongside his wife who is a graduate of Baking and Pastries from Johnson & Wales.

Enjoy this food & wine pairing experience at Tin Pan Alley. We have two special guests for the evening sure to make this dinner memorable. Introduce yourself to amazing Spanish wines while you dine on creations from a Food Network celebrity.

10% of ticket sales are being gifted to SKiP (Soup Kitchen in Provincetown).



BORSAO
BODEGAS

WINE SPECIALIST
KEITH ROSS
FROM BORSAO BODEGAS



Keith left the US Army Military Police Corps in 1988 after working in Frankfurt and Berlin (West) Germany, he obtained a degree in English Writing from the University of Illinois at Chicago (UIC). He has been in the wine business since 1993, first in sales with Wirtz Beverage (now Breakthru), then partnering and running a successful restaurant in Chicago which ended up leading him to the Terlato Wine Group. Keith spent five years at Terlato Wines as a regional manager primarily in Chicago, learning about wines, distribution, supply chain and most importantly the accounts both on and off premise and their individual unique needs.

Keith then became General Manager of Garnacha Wines of Illinois in 2009 and within four years accomplished four times the business in sales. In 2013 he became the Brand Ambassador for Bodegas Borsao in the United States coordinating the individual markets and distributors with the winery. He has guided brand education in the United States since being named to that position. His passion for the garnacha and syrah grapes continues to flourish for Bodegas Borsao and Bodegas Alto Moncayo. He is a graduate from The Chateau Estates Bordeaux Wine Program at Chateau Magnol in Bordeaux as well as the UC Davis Wine Business Summer Program.



ANNE HUTCHINSON
LICENTIOUS
HISTORY TOURS & ORATION

See Provincetown from a viewpoint that most visitors never experience: through the eyes of the infamous 17th-century Anne Hutchinson on this walking tour. With a costumed guide who plays Hutchinson with a gender twist, see the town's landmarks as you hear both traditional and irreverent "heretical" accounts of its history—the latter inspired by Hutchinson's challenging of the Puritanical mores of her time. With commentary reflecting the "licentiousness" Hutchinson was accused of, the tour content is suitable for adults only.



Jimmy's
HIDEAWAY

179 Commercial St
 Provincetown, MA

508-487-1011
 jimmyshideaway.com

359 Commercial St
 Provincetown, MA 02657
 508-413-9527
 theharborlounge.com



LUNCH DINNER RAW BAR

balena
 247 Commercial St
 Provincetown, MA
 508-487-1430
 onlyatthecrown.com

CROWN & ANCHOR

STRANGERS
 EST. & 2016
SAINTS
PROVINCETOWN

404 Commercial St
 Provincetown, MA 02657
 508-487-1449
 strangersandsaints.com



Scan for
 RESY.COM



**Iberian Peninsula Fine Wine
Dinner & Fundraiser \$300**
Strangers & Saints
Friday, November 4th, 7pm

There is nothing better than an evening of great food, amazing wines, lively conversation, and uncorked bottles to share. Together with certified wine specialist, Jessica Brennan, Strangers & Saints is hosting an intimate gathering to explore the food and wines of the Iberian peninsula. From the West Coast of Portugal to the Southern edge of the Pyrenees. Portuguese and Spanish wines will flow while Jessica guides the evening's tasting and helps demystify some of the confusion around this areas vast array of varietals, regions and styles. Wines will be paired with a menu specially designed by chefs Fred Latasa-Nicks and Matt Forant for the night.



10% of ticket sales are being gifted to H.O.W. (Helping Our Women of Provincetown)

WINE SPECIALIST
JESSICA BRENNAN
FROM MARTIGNETTI

Division of Martignetti Companies. She is well versed in wines from all over the globe. She was thrilled to be asked to host this eclectic wine dinner for the festival for the 2nd year in a row. Last years dinner was the first dinner she had hosted since the beginning of the pandemic. It was a moment of hope and much needed normalcy. The dinner at Strangers was filled with excitement, energy and fabulous wines, a perfect depiction of what Provincetown's Food & Wine Festival has to offer.

Jessica has been in the wine business for ten years. She's held every role from bartender to sommelier to beverage director and is now the Fine Wine Specialist in the Connoisseur

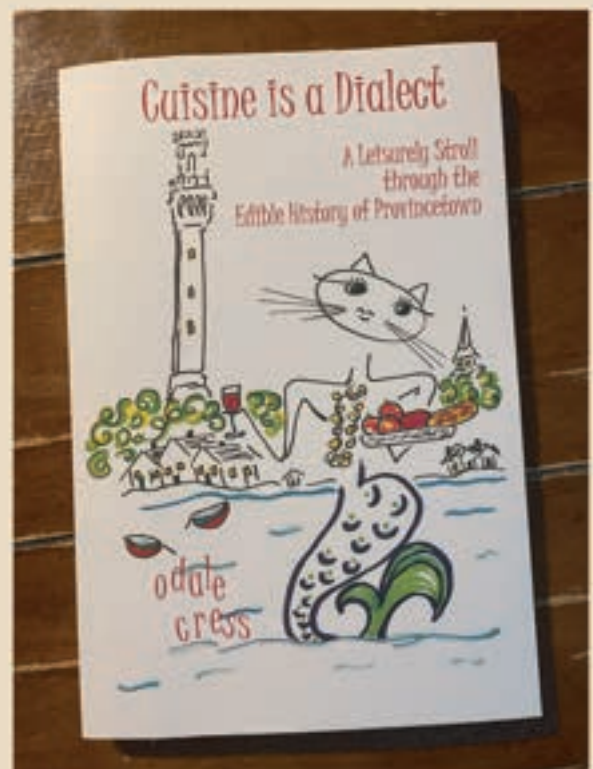
CUISINE IS A DIALECT
*A Leisurely Stroll through the
Edible History of Provincetown*
by Odale Cress

THE PERFECT COMPANION TO THE FOOD & WINE FESTIVAL IS ODALE'S NEW BOOK.

THIS DELIGHTFUL BOOK TAKES YOU ON AN ENTERTAINING TOUR OF PROVINCETOWN, EXPLORING ITS CULTURE AND HISTORY AS TOLD THROUGH ITS FOODWAYS, TRADITIONS AND CUISINES.

ITS PAGES ARE SPRINKLED WITH ILLUSTRATIONS BY THE AUTHOR AND OTHER LOCAL ARTISTS, AS WELL AS PROSE, POETRY, LYRICS AND RECIPES FROM SOME OF THE TOWN'S FAVORITE WRITERS, SONGSMITHS AND CHEFS.

Available at
East End Books Ptown
389 Commercial St
Provincetown, MA 02657 eastendbookstown.com



SATURDAY
November 5th

The GRAND Tasting at Town Hall \$75
Provincetown Town Hall

1pm-4pm



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 of *Portugal & the Iberian Peninsula* does not limit what we are pouring. Expect a global representation!

Scan the QRCode
to purchase
tickets to The
GRAND Tasting



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!

PERRY'S
— PROVINCETOWN —
SINCE 1934
FINE WINES & LIQUORS

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, PERFECT PICNIC PTOWN, THE PORTUGUESE BAKERY AND SCOTTCAKES WILL ALL BE SHOWING OFF SOME TREATS!

RECEIVE A COMMEMORATIVE ETCHED WINE GLASS UPON ADMISSION!

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



Afternoon Tea Dance
The Boatslip Resort
Saturday, November 5th

4pm-7pm *Covercharge may apply*

...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...





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NEW ZEALAND

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Management



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BaysideBetsys.com

SATURDAY
November 5th

The Commons Cookbook Fundraiser Dinner \$300
balena at The Crown & Anchor hosted by The Provincetown Book Shop
Saturday, November 5th 7pm

Crown & Anchor with this special event hosted by the Provincetown Bookshop, in benefit of The Commons and in celebration of the anticipated Commons Cookbook. (Ticket price includes Cookbook)

A PORTION OF TICKET SALES IS BEING
GIFTED TO THE COMMONS
ptowncommons.org

PROVINCETOWN
BOOKSHOP

***Everybody Loves
A Comeback!***

Cape Cod's oldest bookstore
will be reopening soon.
Purchase your gift
cards online today.

provincetownbookshop.com
[@ptownbookshop](https://www.instagram.com/ptownbookshop)

EXECUTIVE CHEF
RAINA STEFANI



Raina Stefani's family has been part of Provincetown for 5 generations and she was born and raised here herself. Raina comes from a large family of artists and fishermen, and it is with this background that she found her own passion as a self taught Chef. In 1988, at the age of 22, she owned her first restaurant, Cafe Express in Provincetown, a tiny year round cafe that was beloved by the local year round, young emerging artists and writers and poets. By 1992 she started Terra Luna in N. Truro and was the chef and owner until 2011 when she sold it to her sous chef and it is still in operation. In 2016 she took a job as Executive Chef at the brand new Spindler's Restaurant in Provincetown under the consultant of Chef Barbara Lynch. One year later Raina opened her own restaurant called Baie Bar Resto, a tiny rooftop bistro, which she ran for three amazing summer years. While running Baie Bar Resto she also took the job of Executive Chef at Strangers and Saints in 2019. After Baie Bar Resto closed Raina did much catering and private Chef work, including working at The Provincetown Arts Society at the Mary Heaton Vorse House. Raina feels most at home in the restaurant world and is happily at the helm at the new Crown and Anchor.

Dessert Tasting \$25
Harbor Lounge
Saturday, November 5th, 9pm



THIS UNIQUE CHOCOLATE PAIRING SHOWS OFF RED WINE AND PORT FROM AROUND THE GLOBE. OUR SPECIAL GUESTS WILL GUIDE YOUR SENSES!

RUBY v TAWNY
CABERNET v SYRAH

ARTISINAL CHOCOLATES TO EXPLORE AND ENHANCE.

WINE SPECIALIST
TOM CHAMPINE
NATIONAL SALES
MANAGER



BARNARD
GRIFFIN

Growing up in Michigan, Tom caught the wine bug while studying at Michigan State University. The connection wine makes between people and place drew him in to pursue a deeper understanding of wine regions from around the world. While studying at Willamette University College of Law, living in the Pacific Northwest enabled him to explore the regions's quickly emerging wine industry. Tom jumped head on into the wine business in 2005 and has worked as a Sommelier, Wine Buyer, Cellar Hand, Distribution Sales and National Sales Manager for multiple wineries. When he's not traveling or working, he's probably with his dog Frances, or eating fried chicken.

We are happy to welcome Tom to the festival. As a proud member of the LGBTQ+ community, we are always encouraged by and promote diversity within the wine industry.



ARTISAN CHOCOLATIER
PAUL JOHN KEARINS
CHOCOLATASM & RELISH BAKERY

Born in London, Paul studied English literature and Fine Art and was the only boy and the only student to study cookery at high school. After a successful graduation he continued following his passion for the beauty of food at the prestigious Cassio School of Patisserie. Here, he nurtured his passion for the art of sugar craft and chocolate.

A career in pastry and chocolate followed, both in London and in Amsterdam where he was a part of the chocolate innovation of Puccini Bomboni, until his departure from The Netherlands in 2006. Since then Paul has been developing a style all his own. Traveling extensively, this London born Dutchman has captured the flavors of the Mediterranean, North America and the islands of the Caribbean.

In 2012 Paul arrived in the US to further grow in the world of chocolate and explore new avenues of innovative cookery. He opened his artisan chocolate company Chocolatasm in 2013, serving the whole USA through the online store and wholesale outlets in major cities.

He has frequently held wine and chocolate pairing events in the wine country of North Georgia, his previous home, and at the former Purple Feather Café here in Provincetown where he was Baker and Chocolatier. After a busy season at the ever popular Connie's Bakery Paul is now baker & chocolatier at Provincetown's iconic Relish Bakery and Sandwich Shop.



Relish Bakery & Sandwich Shop
93 Commercial St
ptownrelish.com

A hand is shown pouring a golden, bubbly liquid, likely sparkling wine, from a bottle into a flute glass. The liquid is captured mid-pour, creating a dynamic splash and bubbles within the glass. The background is dark, making the light-colored liquid stand out.

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to That!*

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November 6th

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Sunday, November 6th
11am SHOW & 1pm SHOW



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November 6th

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The Commons Event Space

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Sunday, November 6th

1pm-3pm

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SUNDAY
November 6th

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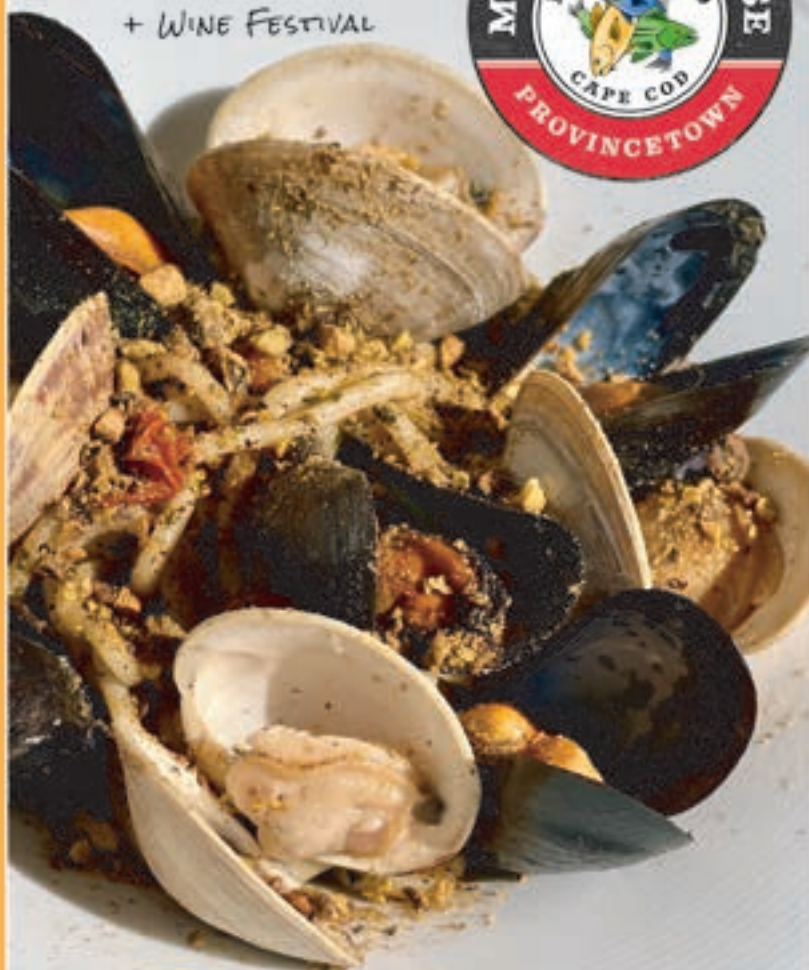
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EXPLORING WINES FROM THE IBERIAN PENINSULA

HIDDEN TREASURES FROM PORTUGAL AND SPAIN

One of the first spots I go to in a wine shop is that of the Iberian Peninsula. Checking out the selection of wines that your favorite store has to offer from Portugal and Spain is where one often finds great value, unique choices and countless hidden treasures. The biggest hurdle is often not knowing what to look for. Allow me to provide several suggestions, pointers and guidelines so that you too can benefit from selecting wines from this often neglected region of Europe.

CAVA

We do NOT call Cava "Spanish Champagne," it deserves so much more credit than that. Like many fine sparkling wine regions of the world, Cava has rules and regulations on when it can be called Cava. The most important rule is that it must be produced using the traditional method (no longer called *méthode champenoise*), so in that sense, it does show the same body and style as Champagne. The biggest difference in flavor profile is due to the use of the regional varietals. Instead of Chardonnay, Pinot noir and Pinot meunier, found in Champagne, Cava is typically made from Macabeo, Parellada and Xarel-lo. You will discover that great value can be found in Cava.

VINHO VERDE

This is the most common white table wine from Portugal. It is NOT a grape, it is a classification. It simply means "green wine" or "young wine" as it is released three to six months after harvest. This young wine may be characterized by its slight effervescence and is usually very low in alcohol but bright in acidity and fruitiness. Due to its winemaking process, this wine is very affordable.

PORTUGUESE REDS

We usually go by region rather than varietal in Portugal, so look for the region and try to connect the flavor profiles. Over time you'll know just what to expect. Here are a few guidelines. Dão reds have more of a Pinot Noir body and style while the Douro region gives more robust and full body similar to Rioja. Reds from Douro are made from the same varietals as Port wine, so, think port flavor without the sweet. The regions of Lisboa and Alentejo yield reds akin to Malbec and Cabernet Sauvignon.

A favorite white wine varietal with two names. Spanish Albariño and Portuguese Alvarinho are the same grape. Found in the northwest of the Iberian Peninsula, the vineyards here get strong Atlantic winds. That salty mist from the sea air works wonders on this white. As a result of this moderate ocean climate, the skin of the grapes often carries this salinity into the winemaking process. It can be subtle, but when you look for it, it is always there. Bright minerality and crisp salinity are a trademark of this wine.

GARNACHA & TEMPRANILLO

Two red varietals in Spain that really dominate the shelves, and rightly so! Both of these grapes can give a variety of styles and flavors so don't be alarmed if you have two Garnacha wines that are very different. A lot can differ depending on winemaking, region, and aging. If it says crianza or reserva on the label, then it has seen oak and that's the major difference. Once you start to put together the aging terms with the varietals and regions you'll begin to see the patterns. And yes, Garnacha is simply Spanish for Grenache!

RIOJA & RIBERA DEL DUERO

Two regions in Spain are close in proximity but differ in many ways. Rioja gets all the cache but Ribera del Duero is the sleeper hit of this region and often a greater value. The reds from both regions use a LOT of Garnacha and Tempranillo in their winemaking and both do levels of oak aging, so if you are looking for red wines from medium to full in body and flavor, these are in your wheelhouse. Be sure to do some research (read the labels), as the regions often blend in Cabernet Sauvignon, Malbec & Merlot to build complexity rivaling that of Bordeaux, Tuscany and Napa. One thing to look for is the vintage year. Spain tends to hold their wines much longer before release, so if you are looking for that punch-in-the-face red, you need younger, while the older wines will be soft and refined.

When I see Priorat on wine lists or on the shelf in the store, I smile. The highest quality wines in Spain come from either Rioja or Priorat. What sets Priorat apart from Rioja is its prolific use of blending Bordeaux varietals, Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc, as well as Rhône varietals such as Syrah. Single varietal wines from Priorat are often made from Grenache or Carignan. Be sure to explore wines from this region in Catalonia.

PORT & SHERRY

Dessert wines from the Iberian Peninsula can be very polarizing, but there are so many choices, styles, and flavors to explore. From Portugal we get a long history with Port. Remember, these are always sweet and high in alcohol. I suggest starting with a younger fruitier Ruby Port to get a sense of flavor profiles before heading into aged nutty Tawny and luscious rich Vintage. More confusingly, Spanish Sherry has different styles from bone dry and oxidized to sweet and decadent. For a dry delight, try Manzanilla and Fino Sherry. Enjoy oxidation? Try Amontillado and Oloroso. And for sweet, stick to Cream Sherry or Pedro Ximénez.

Portugal & Spain have an abundance of wines to choose from and it can be challenging to get a grasp on such a broad spectrum of varietals and regions. At this year's second annual Provincetown Food & Wine Festival we have created and curated several dinners and tastings to showcase wines from the region. As always, The GRAND Tasting in Town Hall showcases wines from around the world. This year, we have some amazing Spanish and Portuguese wines to offer. Take some time and taste through the wines from the Iberian Peninsula. Cheers!

Matthew King
The Wine Chemist

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HOW PORTUGUESE IMMIGRANTS CAME TO NEW ENGLAND

ARTICLE ORIGINALLY PUBLISHED BY
THE NEW ENGLAND HISTORICAL SOCIETY

In 1915, four Madeiran men organized a feast at the Church of the Immaculate Conception in New Bedford, Massachusetts. They did it to celebrate the safe arrival of Portuguese immigrants after a stormy journey. The festival mimicked the traditional religious feast observed in their village on Madeira Island. It included a celebration of the Roman Catholic Mass, a grand procession, traditional food and folk dancing. Today, the century old Feast of the Blessed Sacrament is the largest Portuguese festival in the world. It reflects both the size and the identity of the Portuguese-American population in New England.

Two great waves of Portuguese immigration gave Southeastern Massachusetts and Rhode Island the densest concentration of people with ancestry from Portugal, including the Azores and Cape Verde. They made their mark with restaurants and bakeries, with fishing fleets, with Roman Catholic churches and with the Boston Red Sox. Dustin Pedroia, Jonny Gomes and Shane Victorino all have Portuguese ancestry. So do actor Tom Hanks, U.S. Senator Jack Reed and Aerosmith's Joe Perry. Portugal also produced John Philip Sousa, who composed that most American march, Stars and Stripes Forever. And Emma Lazarus, who came from Portugal, wrote the inscription on the Statue of Liberty.

During the Colonial period, a small number of Portuguese immigrants came to the islands of Martha's Vineyard and Nantucket. Jewish Portuguese immigrants came early to America to escape persecution. Wealthy merchant Aaron Lopez and his associates brought the sperm oil industry to Newport, RI. They also built the Touro Synagogue in the 18th century. Until about 1870, whaling drew Portuguese sailors from the Azores and the Cape Verde Islands. Poverty and military service sent them. They signed on for low-paying, dangerous work on whale ships. Then they settled in whaling communities in New England, California and Hawaii.

In the late 19th century, many Portuguese, mainly Azorean and Madeiran, settled in Providence, Bristol and Pawtucket in Rhode Island. They also settled in New Bedford, Taunton, Fall River, Gloucester and Provincetown in

in those early days," wrote Portuguese immigrant Lawrence Oliver in his autobiography. "America was a free port. To get in, all you needed was a little money in your pocket, so that the authorities could be sure you wouldn't be destitute and on relief right away."

Even during the Great Depression, Portuguese immigrants found opportunity in America. As Captain Joseph Captiva, a Provincetown fisherman told a government interviewer in 1938, "...it's a good place to live. Good money an' chances for th'young people. They say it's bad times now, but we ain't never seen bad times here like in ol' country..."

The newcomers began to form fraternal benefit societies. They also printed their own newspapers, such as *A civilizacao luso-americano* in Boston. They maintained strong ties to the Roman Catholic Church and formed committees of *festeiros* to stage the religious festivals that survive today. The religious festivals subsequently helped Portuguese immigrants retain their sense of community and identity. Throughout Massachusetts, Rhode Island and Connecticut, Portuguese-Americans hold religious festivals in the summer. They include the Feast of St. Anthony's in Pawtucket, West Warwick and Portsmouth, RI. In Massachusetts, they celebrate the Festa do Divino Espirito Santo in East Taunton, The Feast of the Holy Ghost in Fall River and the Provincetown Portuguese Festival and Blessing of the Fleet. In Connecticut, a Portuguese Day Festival is held every year in Danbury. Festa De Sao Joao is held in Waterbury. Portuguese-American residents of Stonington, CT, also hold an annual Feast of the Holy Ghost.



Portuguese immigration peaked between 1910 and 1920, then slowed considerably. Literacy was low in Portugal, and many Portuguese immigrants couldn't get in after the US government instituted a literacy test in 1917. Then the government followed with a quota system that further reduced the numbers of Portuguese immigrants.

A series of volcanic eruptions in the Azores from 1957-58 spurred the second wave of Portuguese immigration to the United States. The Capelinhos volcano, on the coast of the Azorean island of Faial, erupted on Sept. 27, 1957. And it didn't stop until Oct. 24, 1958. No one was killed, but the volcanic activity covered the island with ash. It also destroyed homes and forced several thousand residents to leave. As a result, in September 1958, Congress passed the Azorean Refugee Act allowing 4,800 Azoreans to immigrate. Then, seven years later, the Immigration and Nationality Act of 1965 abolished the quota system, spurring a new wave of Portuguese immigration. Portuguese then began to enter the United States at the rate of 11,000 to 12,000 per year. Consequently, 44.5 percent of all Portuguese immigration to the United States took place between 1961 and 1990.

People of Portuguese descent make up only four-tenths of one percent (0.4%) of the entire US population, but in Rhode Island they make up 9.7% of the population. As a result, that's the densest concentration of Portuguese in the country. Though Rhode Island has the densest Portuguese population, it only has the third largest. Massachusetts has more Portuguese residents with ancestry from Portugal than any other state in the country with Fall River, MA having the densest concentration of Portuguese-Americans in the US at 43.9%.

*Written by Leslie Landrigan
www.newenglandhistoricalsociety.com*

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Established in 1992, the Soup Kitchen In Provincetown (SKIP) provides a hot, nourishing lunch to Outer Cape Cod residents, November through April, Monday through Friday. Lunch is served from 12:30 pm to 1:30 pm on weekdays at the Provincetown United Methodist Church, 20 Shank Painter Road, Provincetown.

SKIP serves over 125 meals a day, over 15,000 meals each season, to residents who are either in need or seek community during the long, wintertime months. The lack of proper nutrition is a serious problem for many in this area, affecting both seniors on fixed incomes, and the workers facing seasonal unemployment caused by the tourist economy. The warm, sociable atmosphere of the dining room can also be as nourishing as the meal itself.



Helping Our Women educates, empowers and supports women in the towns of Eastham, Wellfleet, Truro and Provincetown who are living with chronic, disabling or life threatening health conditions. We maintain an open-door policy to provide education and referrals to all community members.

Assistance for women who qualify; and programs promoting wellness and social engagement.

The core values of compassion, assistance and support that brought together the first group of volunteers remain the foundation on which the staff and leadership at Helping Our Women carries out our mission today.

Incorporated in 1993 as a 501(c)3, we expanded the scope of services from cancer patients to include all women diagnosed with chronic, life threatening and/or disabling illness in 1994. In 2018, we celebrated 25 years of service and paid off the mortgage on our office at 34 Conwell Street in Provincetown.

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WHY AGE WINE IN OAK? WHAT IS REALLY HAPPENING? AND WHAT AM I TASTING?



ORIGINAL TRANSCRIPT FROM
THE WINE CHEMIST YOUTUBE CHANNEL

A lot has to happen to turn a grape harvest into wine, but, it doesn't stop simply because we turned the sugars into alcohol. After the winemaking process, the vintner may decide to age their wine in oak. Oak barrels are what we usually mean but there are other techniques such as oak chips and staves but those are usually for mass production.

Prior to seeing oak, wine has its primary flavors and aromas. These are all of the flavors that come directly from the grapes including fruit, floral, minerals and herbs. When stored in oak, the porous barrel allows the wine to swell and release within the wood over time. This is where the organics within the wine extract and combine with those within the oak. Here is where the wine develops its secondary flavors. These flavors include smoke, spice, dried fruit, toast, nut, cocoa and roasted coffee to name a few.

This happens because of the molecules within the oak. Phenols and aldehydes are the major players and they are the reason we smell and taste these secondary notes. One example of a molecule found in oak is furfural. It is an aldehyde that changes the flavors of the fresh fruits in the wine to that of dried or stewed. It also contributes to burnt sugar or toast flavors. Another is the phenol known as guaiacol. This little guy adds the aromatics of smoke and roasted coffee. Meanwhile, a similar compound called eugenol is the phenol that brings spice into the profile, that is, clove, nutmeg, cinnamon, and bay leaf. Lastly, the phenolic aldehyde vanillin gives flavors and aromas of... well.. vanilla. These are the chemicals that interact with wine to develop the flavors and aromas that we perceive.

The goal is to always enhance the primary flavors and not have the secondary steal the show, so the winemaker may limit the overall oak effect on wine. How do we limit oak's impact? Think of the oak barrel like a tea bag. At first use, the tea bag adds the most amount of flavors, but if you use it a second and even a third time, it's very dilute. Until at some point, there are no more tea flavor to extract. This is what happens to oak barrels. New oak barrels add higher levels of phenols and aldehydes while neutral and used barrels simply soften wines and add minimal flavor impact.

WINEMAKERS USE
OAK BARRELS TO
AGE THEIR NEWLY
MADE WINES FOR
MANY PURPOSES



DIFFERENT
MOLECULES FROM THE
OAK ARE EXTRACTED
INTO THE WINE OVER
TIME

THESE MOLECULES
INTERACT WITH THE
WINE TO GIVE
DIFFERENT AROMAS
AND FLAVORS



When wine has been aged in oak, or 'seen' oak, it does not mean it necessarily tastes like wood.

Varietals interact with oak differently. When chardonnay interacts with the molecules in oak, it results in flavors and aromas of vanilla, brioche, caramel, toast, and hazelnut.

But when those same oak molecules are introduced to pinot noir, we taste and smell cinnamon, clove, cedar, nutmeg, and smoke.

Further, there are additional and differing phenols and aldehydes found in different oak that lend other flavors. For instance, while French oak provides aromas of vanilla and spice, American oak shares scents of dill and coconut! This is why it is often asked what type of oak the wine was stored in, and why French oak is the gold standard.

Aging in oak also allows additional chemical reactions to occur. For example, while stored in oak, young harsh tannins in red wine are exposed to low levels of oxygen and begin to polymerize or soften. This is why aged reds lose some of that astringent feeling. Furthermore, oak aging aids in having bright malic acid soften to lactic acid as the wines slowly go through degrees of malolactic fermentation. Most all reds go through this process while one popular white does as well, you guessed it, chardonnay.

And, since oak contains tannins, aging in oak is a way for the winemaker to add tannins to some wines that have very limited tannins on their own, so those wines can further age in the finished bottle. These include red varietals like gamay or pinot noir. These lighter reds become more complex through oak.

TASTE, DISCOVER & ENJOY AT HOME

SPANISH WINES FROM
RIOJA ARE THE KEY IN
LEARNING HOW TO
TASTE THE EFFECTS OF
OAK AGING



Many regions age wines in oak with varying time and barrel age. Chardonnay in California may see many months of new oak. Pinot noir in Burgundy may see new or used for 6 to 12 months. It's really up to the winemaker and there aren't many rules so it's often difficult to get some benchmarks to hone your tasting skills. But there's one place that has strict rules on oak and aging. Rioja, Spain. This region in Spain is going to help you taste the effects of oak.

Red wines from Rioja are predominantly made from tempranillo (other varietals include garnacha, mazuelo and graciano) and have specific classifications. So let's start examining the labels and figure out what we are drinking.

When reading Rioja labels, if the wine sees no oak it is simply labeled Rioja or perhaps simply Tempranillo. Tasting this wine allows us to single out the bright red fruit flavors and high acidity. However, if that label says Crianza, that wine must see a minimum of 1 year in oak and 1 year bottle aging. Next up is Reserva. This sees a minimum of 1 year in oak and 2 years in bottle. Both Crianza and Reserve Rioja show vanilla and spice and a softening of texture. Lastly, Gran Reserva requires 2 years in oak and 3 years in bottle. Gran Reserva exhibit a much richer, dryer, rounder and complex flavor profile.

Rioja provides several wines from the same region using the same grapes with the only variable being the aging. This is a perfect way to taste through these wines and recognize the flavors, aromas, and textures that oak contributes. I suggest getting a few friends together, pour four different Rioja types, and taste through these remarkably different red wines. Or, substitute your amigos with a plate of Manchego cheese and some Spanish olives and study on your own! I mean, it's the only way you'll really learn.

THE WINE
CHEMIST



FOR MORE INFORMATION ON THE FUNDAMENTALS OF WINE CHECK OUT THE WINE CHEMIST ON YOUTUBE. AS ALWAYS, KEEP EXPERIMENTING WITH WINE. CHEERS!



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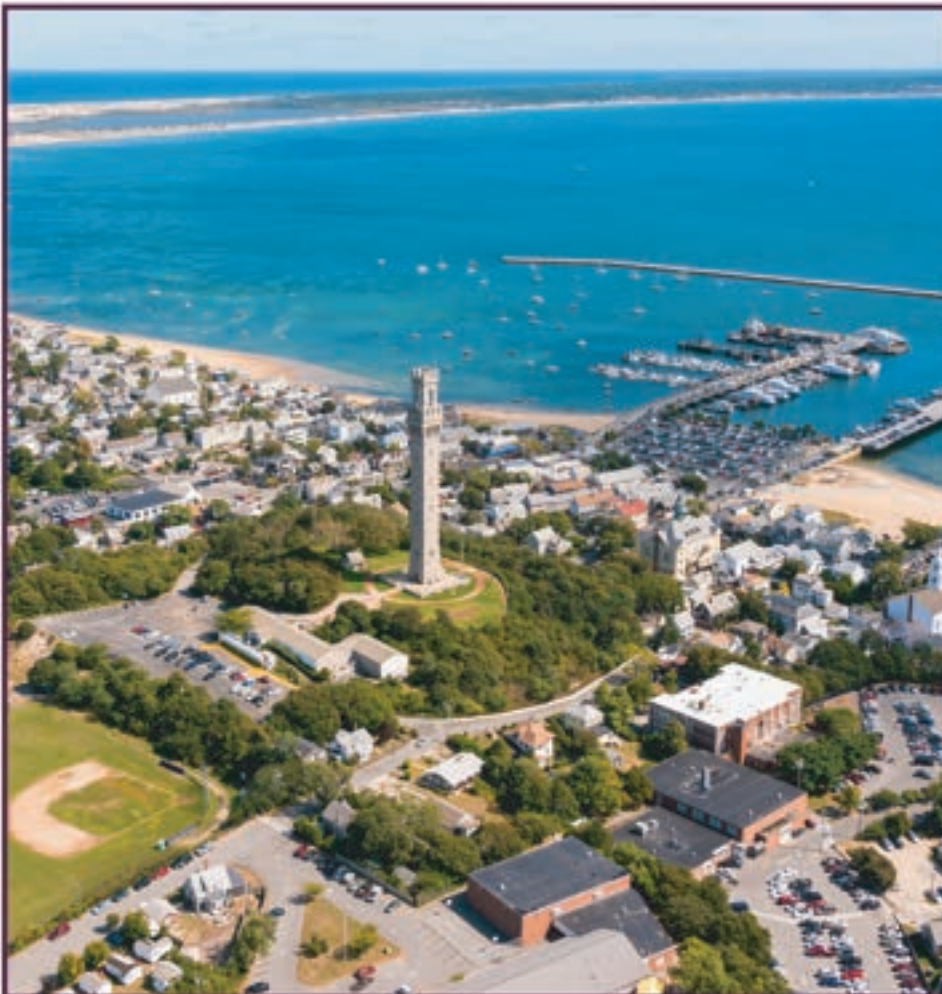


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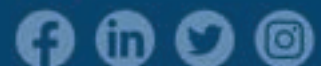
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