

INN THE MOMENT

Roll out onto floured board to form an oval 8 x 10 inches. With a rolling pin, slightly crease dough just off center, parallel to the melted butter. Fold the smaller section over the larger.

Place on an ungreased baking sheet that has been covered with a brown paper bag. Bake in 350° oven for 45 minutes or until crust is well browned. Brush with remaining butter, sprinkle with vanilla sugar. Serve warm, or cool on a wire rack. Wrap tightly in aluminum foil for 2-3 days or freeze. To reheat, place loaf in moderate oven for 30 minutes.

Ken and Ellen are very creative individuals. After meeting years ago in the theatre, they continue to have a hand in local theatrics. They have designed a yearly float for Rockland's Holiday parade.

The Limerock Inn

The first inn to open in Rockland, the Limerock Inn holds the standard for quality service with a smile. Owners Frank Isganitis and PJ Walter ditched the corporate marketing and finance scene for the innkeeper lifestyle in order to create a home away from home for guests and family. "When you move to Maine, you get a lot of company." The secret to their success stems from constantly asking the question, "Is this for my convenience, or for my guests?" The Limerock is a stately Victorian manor overlooking a quiet, tree lined street two blocks from Main Street. The graceful Victorian is filled with period furnishings, restful color schemes, contemporary art, and photography. PJ's images of local scenery grace the main hallway.

Rooms are equipped with period style ceiling fans, portable oil heaters, and private baths, some with claw foot tubs. Thick carpets and pillow topped beds ensure a restful night's sleep. Each room or suite is named after an island in Penobscot Bay. Unique touches are the norm here. Bottled water, stemmed glasses, and wine bottle openers are provided for guests' comfort. A CD player is provided, along with an iron for getting the wrinkles out of travel worn clothing. Behind the inn is a huge green space graced by a gazebo and flower garden for hosting outdoor events for up to 200 guests.

Frank's recipe is perfect for last minute guests. Company's coming in an hour! Think Fast! The beauty of this recipe is that it's quick and easy to prepare with ingredients on hand...even if the fridge is almost empty!

Limerock Inn "Cinch in a Pinch" Mini Quiches



- Refrigerated pastry/pie dough
- 2 large slices Vidalia onion, finely chopped
- 4 thick slices zucchini or yellow squash, finely chopped
- 2 large eggs
- 1 Tablespoon pecorino cheese
- Salt and pepper, to taste
- ¼ cup heavy cream

Roll out the pie dough onto cutting board to ⅛ inch. Cut out 24 small crusts with a biscuit cutter. Spray tart pan with nonstick cooking spray and line with the crusts, being careful to push them in so they touch the bottom. Add the onion and zucchini into each tin.

Whisk the eggs, pecorino, salt and pepper, and cream together; spoon in over vegetables.

Bake for 10 – 12 minutes at 350° until golden brown. Yields 24.

