

The GUIDE FOOD

A long table overflows with morning treats, including a tomato-and-basil breakfast pie, FOREGROUND, from The Berry Manor Inn and lemon crêpes with blueberry compote, BACKGROUND, from the Old Granite Inn.





PHOTOGRAPHS BY
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CATRINE KELTY

Inn Good Company

In one small community in coastal Maine, 'too many cooks' is a recipe for success.

BY ANNIE B. COPPS

Half the charm of a night spent at a cozy inn or bed-and-breakfast is the home-cooked feast the following morning. Innkeepers are known for their kitchen magic, especially when it's the first meal of the day. All too often, though, they're far too busy with the logistics of running a small business—taking care of the guests and their own families, booking reservations, doing the laundry, maintenance, and marketing—to enjoy the fruits of their own labors. A few years back, though, a small band of Maine innkeepers decided to do something about all that.

Today, the owners of four Rockland venues—The Berry Manor Inn, the Old Granite Inn, the LimeRock Inn, and the Captain Lindsey House—are pooling their talents as the Historic Inns of Rockland, Maine, an association that promotes each of their properties and their charming coastal town. Among other tasks, they work together to plan events that would be cost prohibitive (not to mention too much work) as solo operators. And when they meet, especially in the winter when things are less hectic around this bustling seaside community, they like to prepare a meal, too.

"We're all known for our breakfasts, but never get to eat each other's food," says Berry Manor co-owner Cheryl Michaelsen. "So instead of lunch, we now have breakfast meetings. The food is great. Sometimes we test out recipes and often end up serving each other's food at our inns. We're good at sharing. The camaraderie is strong, and we all get to do what we do well, and that benefits our overall goal."

"We use the downtime to look closely at our businesses," says Joan Hantz, who runs the Old Granite Inn with her husband, Ed. "We all have strengths, and we bring those strengths to the association, so there isn't a lot of repetition, and everyone is involved in a way that makes sense for them."

Frank Isganitis and PJ Walter left corporate America for coastal Maine for all the familiar reasons. Shortly after getting the LimeRock Inn underway, they immersed themselves in their new community. "Through this small association, we can leverage all of our strengths, while still taking risks—calculated risks," Isganitis notes.

BONUS RECIPES!

To download recipes for the Tomato-and-Basil Breakfast Pie and Sweet Lemon Crêpes with Blueberry Compote, go to: YankeeMagazine.com/10Things



"And although our styles differ, our core values are all the same."

To that point, each member has assumed responsibilities that reflect his or her gifts. Isganitis is the networker; Walter manages a lot of the technical and computer projects; Michaelsen handles much of the marketing and many organizational tasks; Ken and Ellen Barnes of the Captain Lindsey House bring to the table nearly three decades of running businesses in the area (including the historic schooner *Stephen Taber*), plus Ken's considerable talents as an illustrator; and the Hantzes offer their skills in graphic design and copy editing. Each inn is state-certified as an environmental leader, and owners can buy commodities such as heating oil together.

"There's a lot to do and see here," says Ken Barnes, "and not just in the summer. We have three really great museums, plus art galleries and boutiques. It jumps here in the warm weather, but winter is nice too. We want people to know that, so we use an economy of scale to get attention for all of us."

True, they compete for guests, but each property has its own particular features and location—and, of course, its own special recipes.

OLD GRANITE INN GINGER SCONES

TOTAL TIME: 1 HOUR; ACTIVE TIME: 30 MINUTES

Co-owner Ed Hantz does most of the cooking at the inn and offers this recipe as his twist on the traditional; he likes the biscuity texture of these scones.

Zest of one orange

- 1/4 cup crystallized ginger
- 1 1/2 cups all-purpose flour, divided,
plus extra for work surface
- 1/2 cup whole-wheat flour



- 1/2 cup powdered sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 stick (1/4 pound) unsalted butter,
cut into 1/2-inch pieces
- 3/4 cup cream, divided
- 3 teaspoons vanilla, divided
- 1 large egg
- 1 teaspoon vanilla
- 1/4 cup (approx.) raw sugar

ABOVE, FROM LEFT, Ed and Joan Hantz at the Old Granite Inn; their ginger scones pair deliciously with butter and jam.

Heat oven to 400°. In the bowl of a food processor, pulse together orange zest, ginger, and 1/2 cup all-purpose flour. Process until zest is finely chopped. Add remaining all-purpose flour, whole-wheat flour, powdered sugar, baking powder, salt, and butter. Process until mixture has the consistency of cornmeal. Transfer to a mixing bowl and set aside.

In a separate bowl, lightly beat 1/2 cup cream, 2 teaspoons vanilla, and egg. Combine with flour/butter mixture; this is a dry dough. Place dough on a lightly floured surface. Form into a

ball and knead just until dough sticks together; don't overwork it. Roll dough out into a circular disc about 1½ inches high. Cut disk into 8 wedges.

On a nonstick cookie sheet, re-assemble disc, leaving one inch of space between wedges. Brush each wedge with a mixture of remaining cream and vanilla and sprinkle with raw sugar. Bake 18 minutes or until an inserted knife comes out clean. *Yield: 8 scones*

CAPTAIN LINDSEY HOUSE SOUFFLÉ

TOTAL TIME: 1 HOUR; ACTIVE TIME: 30 MINUTES

Don't let the term soufflé fool you—this recipe is easy to pull off and even works well as a dinner-party starter.

- 3 tablespoons unsalted butter,
plus extra for soufflé mold
- 3 tablespoons flour,
plus extra for soufflé mold
- 1 cup milk
- ½ teaspoon table salt
- Dash freshly ground black pepper
- Dash freshly grated nutmeg

BELOW, FROM LEFT, this light and puffy soufflé is warm from the oven; Ellen and Ken Barnes at the Captain Lindsey House.



BONUS RECIPE!

Non-Yeast Cinnamon Rolls are another Captain Lindsey House specialty.

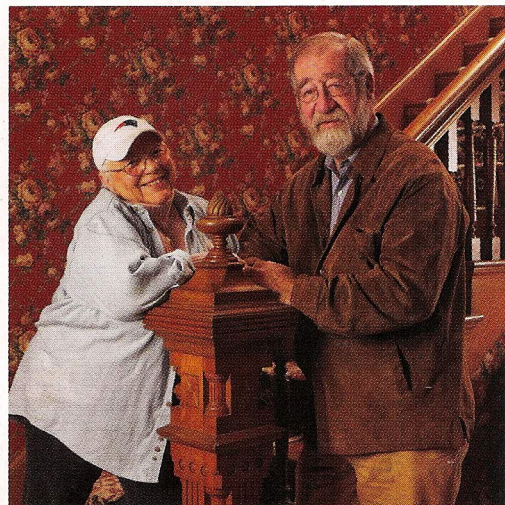
To download the recipe, go to:
YankeeMagazine.com/10Things

- 5 large eggs, separated
- 2 large egg whites
- 1½ cups grated Gruyère cheese
- 3–4 thin slices Swiss cheese

Heat oven to 400°. Butter a half-quart soufflé mold, dust with flour, and place in refrigerator. In a large, heavy saucepan over low heat, melt butter. Slowly whisk in flour, and cook, while whisking, about 3 minutes; don't let the mixture brown.

Remove from heat and whisk in milk. Whisk in salt, pepper, and nutmeg. Return to low heat, whisking until mixture bubbles. Remove from heat and let cool 5 minutes. Whisk in 5 egg yolks one at a time and set aside.

In a separate bowl, whip whites of 7 eggs with a hand mixer until they hold firm, shiny peaks. Fold one-third of whipped egg whites



into liquid mixture. Fold in Gruyère. Fold in remaining whipped egg whites.

Pour into chilled soufflé mold, top with overlapping slices of Swiss cheese. Place on a baking sheet and bake 20 to 25 minutes, or until firm. *Yield: 2 servings*

LIMEROCK INN CRÊPES BENEDICT

TOTAL TIME: 30 MINUTES; ACTIVE TIME: 30 MINUTES

You may make these crêpes ahead of time if you like. Store between sheets of wax paper in a zip-lock storage bag; they'll keep in the refrigerator for up to one week.

- 1½ cups milk
- 3 large eggs
- 1 tablespoon vegetable oil
- 1 cup flour
- 30 asparagus spears, blanched
- 15 slices Canadian bacon, cut in half
- 1 dozen eggs, cooked scrambled
- Hollandaise Sauce

In the bowl of a standing mixer, combine milk, eggs, and oil on low speed. Sift flour slowly into mixture until batter is complete.

Over medium heat, ladle about ¼ cup batter into center of a 10-inch (or larger) nonstick skillet. Rotate skillet to coat the bottom evenly with batter. Return to heat and cook 1 minute. Remove crêpe from pan and repeat until you've used all the batter.

On a large platter, lay blanched asparagus spears down in an overlapping pattern and set aside. Lay one crêpe on a work surface. Place two half-slices of Canadian bacon on the crêpe. Spoon scrambled eggs over the Canadian bacon. Fold over and roll into a log shape. Place on top of asparagus. Repeat with remaining



BONUS RECIPE!

The LimeRock Inn's Banana Nut Muffins are gluten-free. To download the recipe, go to: YankeeMagazine.com/10Things

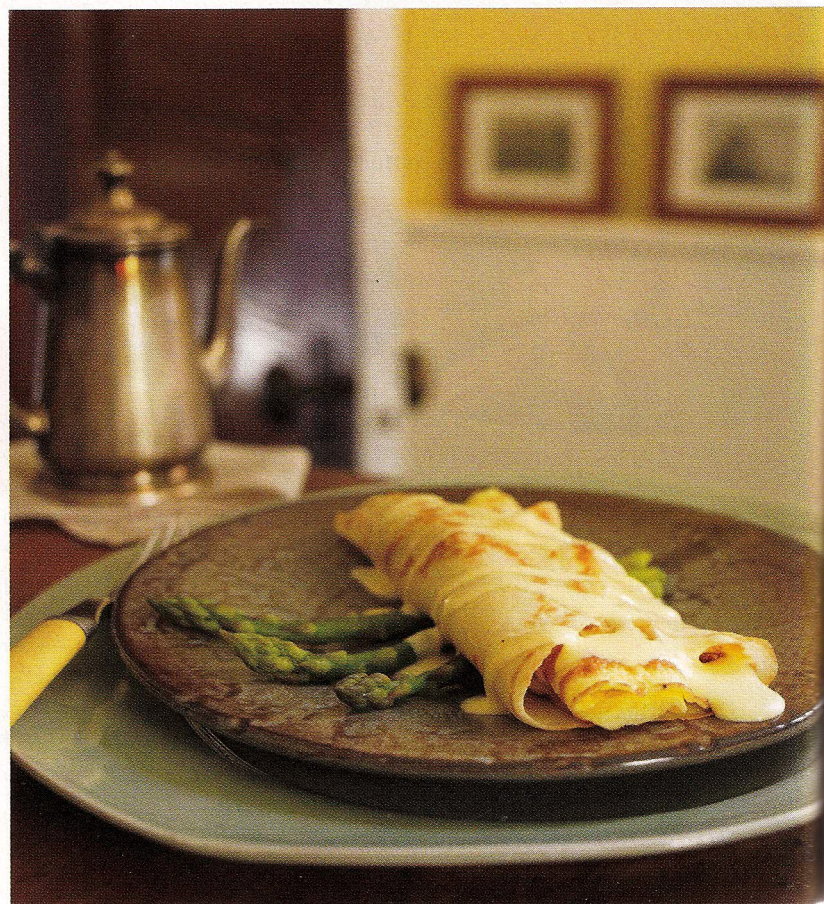
crêpes, bacon, and eggs. Drizzle with Hollandaise Sauce. *Yield: 15 crêpes*

HOLLANDAISE SAUCE

- 2 cups (approx.) water,
plus 1 tablespoon extra
- 3 egg yolks
- 1 tablespoon freshly squeezed
lemon juice
- 1 stick (¼ pound) unsalted butter,
divided
- ¼ teaspoon Tabasco Pepper Sauce

Bring about 2 cups water to a simmer in a saucepan. In a small bowl that fits on top of the pan, whisk together egg yolks, lemon juice, and 1 tablespoon water. Cut butter into three equal pieces and whisk one piece into egg mixture.

BELOW, FROM LEFT, PJ Walter (sitting) and Frank Isganitis (standing) in the kitchen at the LimeRock Inn; asparagus is a perfect accompaniment to crêpes benedict with hollandaise sauce.





ABOVE, FROM LEFT, velvety blueberry soup; Mike and Cheryl Michaelsen on the porch of The Berry Manor Inn.

Once it's melted and incorporated, whisk in second piece. Once that's melted and incorporated, whisk in third piece. Remove from heat and stir in Tabasco. Set aside for serving, but stir occasionally to ensure mixture's consistency.

BERRY MANOR INN BLUEBERRY SOUP

TOTAL TIME: 30 MINUTES (PLUS CHILL TIME);

ACTIVE TIME: 15 MINUTES

Cheryl Michaelsen makes sure to freeze "bags and bags and bags" of fresh Maine blueberries every summer so that folks can enjoy this special soup year-round.

- 1½ cups Maine blueberries (fresh or frozen)
- ½ cup water
- ⅓ cup sugar
- ¼ cup lemon juice
- 1 teaspoon cinnamon
- 1 teaspoon coriander



½ cup unsweetened apple juice

⅔ cup low-fat vanilla yogurt

⅔ cup sour cream

Garnishes: mint sprigs

plus blueberries or raspberries

In a blender, combine blueberries and water; purée until smooth. Chill overnight. The next day, cook over low heat, stirring often, about 15 minutes. In a heavy medium-size saucepan, combine blueberry purée with sugar, lemon juice, cinnamon, and coriander. Add apple juice and stir well. Remove from heat. Add yogurt and sour cream; whisk until smooth. Whisk again before serving, and spoon into small bowls. Garnish with mint and berries.

Yield: 10 to 12 servings

Save the date! January 24: Don't miss "Pies on Parade," an inn-to-inn tour. Sample sweet and savory pies and take home some recipes. Details at: historicinnsrockland.com

WHEN YOU GO

HISTORIC INNS OF ROCKLAND, MAINE

877-762-4667; historicinnsrockland.com

THE BERRY MANOR INN

81 Talbot Ave. 800-774-5692; berrymanorinn.com

CAPTAIN LINDSEY HOUSE

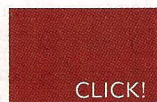
5 Lindsey St. 800-523-2145; lindseyhouse.com

LIMEROCK INN

96 Limerock St. 800-546-3762; limerockinn.com

OLD GRANITE INN

546 Main St. 800-386-9036; oldgraniteinn.com



For a list of special events in Rockland throughout the year, go to: YankeeMagazine.com/10Things