



Lindsey's Seafood Bisque

NEW ENGLAND FOOD FESTIVAL WINNER

by Kate Strassel

Neither the cold nor the wind kept food fans from attending this year's New England Food Festival, which took place on Saturday, November 22nd during the 13th annual America's Hometown Thanksgiving Celebration in Plymouth. Attendees sampled delicious entries from over twenty area restaurants, and when all was said and done, it was the Seafood Bisque from Lindsey's Restaurant in Wareham that was awarded the People's Choice Best Overall as well as the Judge's Choice for Best Soup.

The Seafood Bisque has been one of Lindsey's most popular menu items since its debut in 1980, selling over 18 gallons of the soup each week. In its early days, the restaurant was not open on Mondays, and Buzzy Lindsey hated to see the leftover fresh seafood go to waste. He asked Arthur Elgar, who has now been Lindsey's head chef for over 35 years, to think of a way to use it. Arthur rose to the challenge, and the recipe for the seafood bisque was born. The soup became an instant favorite with their customers, selling out on the very first day. What makes Lindsey's seafood bisque so good? Fresh, local, seasonal seafood—and a lot of it. One pleasantly surprised taster at the food festival exclaimed, "I found a whole [lobster] claw in my soup!"

Lindsey's Family Restaurant
3138 Cranberry Highway Rte. 6 & 28
East Wareham, MA 02538
(508) 759-5544
www.lindseysfamilyrestaurant.com



Brian Leverett presents a Lees' complimentary turkey to Tom Slowik.

FREEBIRD: LEES MARKET

by Kate Strassel

Lees Market in Westport gave their customers an unexpected reason to be thankful this past November when they gave away all of the approximately 850 fresh Thanksgiving turkeys that had been preordered this year. "We wanted to say thank you to our customers," says Becky Lachapelle, Customer Service Manager for the market. "Most of the people who preordered the turkeys order them every year. They had no idea we were going to give them away this year."

Giving back to the community is important to the independently owned grocery store. At their annual Fall Fest, Lees sponsored a pie contest to raise money for the local schools: kids and their parents made the pies, and customers gave a donation in return for a taste of the entries. During parent/teacher conferences at the Macomber Elementary School, Lees employees are on hand to entertain the kids with crafts while parents meet with teachers. And customers are rewarded for the amount of money they spend at the market from September to early November with Lees Discount Letters—customers receive a coupon good for 5, 10 or 20 percent off a purchase redeemed between mid-November and the end of December. "We have great customers," says Becky. "And we try to let them know that we appreciate their business, whenever we can."

Lees Market
796 Main Road
Westport, MA 02790
(508) 636-3348
www.leesmarket.com

UPCOMING EVENTS

Two fascinating and educational events sponsored by NSRWA (North and South Rivers Watershed Association):

Lobster Tales January 21st

Dave Casoni, Massachusetts Lobsterman's Association

Homarus americanus, our American Lobster, is the most recognized seafood in the world! Learn about the transition from the Pilgrims' lobster harvest (20-plus pounders) to lobster as fertilizer and then to our modern day delicacy. Dave Casoni, a commercial lobsterman, will give an insider's view of the lobstering industry, from techniques of harvesting to managing sustainable lobster stocks. You'll find out everything you wanted to know about lobstering but were afraid to ask! Sorry—no free samples!

From Your Yard to the Table March 18th

John Belber, Holly Hill Farm, and Joanne Mirise, permaculturist and environmental writer

Think globally, eat locally—and we mean really locally! Learn how the farmers at Holly Hill Farm in Cohasset are bringing us fresh organic local food and how you can transform your own backyard into something good enough to eat. Join Joanne and John as they demonstrate ways to transform a typical lawn into a bountiful, beautiful habitat by cultivating gardens, orchards and ground cover, raising small livestock, capturing and reusing water, and composting—all possible for the average homeowner to achieve at any scale. All Events Require Pre-Registration unless otherwise noted. Please email paula@nsrwa.org or call (781) 659-8168. Free.

Both events are part of the Waterwatch Lecture Series, given every Wednesday evening starting Mid-January and running through the end of March.

Each lecture starts at 7 p.m. and is held at:
South Shore Natural Science Center
48 Jacobs Lane
Norwell, MA 02061
(781) 659-2559

See www.nsrwa.org for a complete schedule.



www.thesquarecafe.com

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