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## **“SWINE & DINE” WITH HARBOR VIEW HOTEL AND THE KITCHEN PORCH**

*Workshops, Farm Tours and Delectable Events Celebrate All Things Pork  
November 11-18*

EDGARTOWN, Mass. – November X, 2012 – [Harbor View Hotel](#) and [The Kitchen Porch](#) will co-host a week-long [Swine & Dine](#) festival, November 11-18, designed to underscore the importance of local agriculture. The Kitchen Porch’s Jan Buhrman and Aaron Oster will lead festivities at both the hotel and their own establishment, ranging from butchering workshops to a BLT competition, all offering ample opportunity to enjoy locally-raised, USDA-certified pork.

To register for Swine & Dine, please visit [www.kitchenporch.com](http://www.kitchenporch.com). For those traveling from afar, Harbor View Hotel is offering a special starting rate of \$99 per night from November 16-18, based on availability. The festival includes:

**November 13-18, 9 a.m. - 5 p.m. – “Porks and Knives” daily classes:** Held at The Kitchen Porch under the instruction of renowned master salumi maker and butcher, [Francois Vecchio](#), participants will learn to properly breakdown a pig, make sausages, cure meat and create pâté using artisan techniques. The classes, each limited to eight participants, include a visit to different island farms as well as dinner, a book and DVD of Vecchio's master techniques, and transportation from the Harbor View Hotel. Classes are \$300 each, with combination specials available (two-day classes for \$550, three-day classes for \$825 or four-day classes for \$1,100).

- **November 13 – Breakdown, De-bone and Sort:** Learn how to properly break down and sort the muscle groups of an animal for creating salumi.
- **November 14 – Stocks, Rendering, Testa and First Salting:** Discover ways to make use of the whole animal by creating Coppa di Testa and preparing stocks from bones.

- **November 15 – Salumi, Pâté and Rillettes Sausage, Part One:** Review classic salumi recipes and preparation techniques.
- **November 16 – Salumi, Pâté and Rillettes Sausage, Part Two:** Enjoy the final preparations during day two of this course.

**November 16, 6 - 8 p.m. – Pig Out with Local Smoke:** Enjoy slow-smoked pulled pork sandwiches, live music, locally-brewed beer and face painting at Harbor View Hotel. Cost is \$35 per person, not including beer.

**November 17, 9 a.m. - 12 p.m. – Martha’s Vineyard Farm Tours:** Join for Buhrman-led tours of some of the island’s oldest farms for a close look at the local agricultural community, ending with a visit to a farmer's market. Tours will depart from the hotel and the cost is \$45 per person including transportation to and from the locations.

**November 17, 12:30 - 3:30 p.m. – BLT Bonanza:** The classic sandwich gets a gourmet twist as regional chefs share their best BLT recipes. Spectators can sample sandwiches and place their vote for the winning interpretation. Cost is \$25 to sample and vote and free for participating Chefs. Registration for Chef participation is due by Nov. 5.

**November 17, 6 - 9 p.m. – Water Street Five-Course Dinner:** This grand finale feast features an all-local menu including cured meats, sausage, fresh cracklings, a full pork dinner, and decadent desserts, all paired with a selection of wines. Cost is \$80 per person.

**November 18, 10 a.m. - 2 p.m. - Water Street Sunday Brunch:** Enjoy a relaxing Sunday brunch prepared by Executive Chef Shaun Brian Sells. Recently named the "Best Brunch 2012" in Boston Magazine's "Best of Boston" issue, this weekly feast includes local seafood and meat, omelet stations, a "Build Your Own Bloody Mary" menu, and live jazz by island-based musicians Jeremy Berlin and Eric Johnson. Cost is \$28 per person, \$14 for children ages six to 12 and complimentary for younger guests.

For more information on the Harbor View Hotel and the Swine & Dine festivities, please visit [www.harbor-view.com](http://www.harbor-view.com) or call (508) 627-7000.

#### **About Harbor View Hotel**

A beloved fixture on the Vineyard since 1891, the Harbor View Hotel offers luxury guest rooms and suites in the heart of historic Edgartown. From its broad veranda, the hotel boasts spectacular views of Edgartown Harbor, the Vineyard’s premier sailing and yachting location, where guests can set sail on a variety of boating adventures arranged through Harbor View Hotel’s own waterfront concierge. In 2012 Harbor View Hotel was named one of the “Top 50 U.S. Resorts” in Travel + Leisure’s “World’s Best Awards” issue, “Best Hotel on the Vineyard” by Martha’s Vineyard Magazine and was named “Best Resort/Hotel” by Cape Cod Magazine’s Gold Awards. The Harbor View is a

member of Historic Hotels of America® and is managed by Scout Hotels. For more information call (800) 225-6005 or visit [www.harbor-view.com](http://www.harbor-view.com).

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