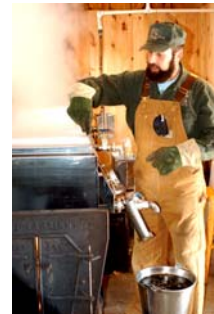


The Maine Event



Easter 2005



WHERE TO GO: Fly into Portland, only 95 miles north of Boston.

WHERE TO STAY: The Merry Manor Best Western (Heated indoor/outdoor swimming pool and delightful themed suites)

WHERE TO SEE SUGAR MAKING:

- Pumpkin Hill Sugar House 12 Pumpkin Hill Road, Gorham, Maine. 207-892-9387 pumpkinhill@prodigy.net
- Greene Maple Farm 7 Bridgton Road, East Sebago, Maine 207-787-2424
- Harris Farm 270 Buzzell Road, Dayton, Maine 04005, www.harrisfarm.com

WHEN TO GO: The best time is on Maple Sunday, the fourth Sunday in March each year; however, the season does run into mid-April, depending on the weather.

WANT TO KNOW MORE? Contact the Maine Department of Agriculture, Food and Rural Resources at www.getrealmaine.com

TO LEARN MORE ABOUT JOHN BUONICONTI'S BIG WALK to raise money and awareness for the cause of those who are uninsured or underinsured and have cancer, go to www.thebigwalk.com

THE MAIN EVENT FOR BREAKFAST THIS SPRING:

Homemade Buttermilk Waffles

2 large eggs

1-3/4 cups (14 ounces) buttermilk

1/2 cup (1 stick, 4 ounces) butter, melted and cooled to room temperature

2 teaspoons vanilla extract

2 cups (8 ounces) unbleached pastry flour, or 1-3/4 cups (7-1/4 ounces) unbleached all-purpose flour

2 tablespoons sugar

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

1/2 cup (1-1/2 ounces) pecan meal (optional)

In a medium-sized mixing bowl, beat together the eggs, buttermilk, melted butter and vanilla. In another bowl, whisk together the dry ingredients; combine the wet and dry ingredients just until smooth.

Spray the waffle iron with a nonstick cooking spray before preheating it. For an 8-inch-round waffle iron, use about 1/3 cup batter. Cook for 2 to 3 minutes, until the iron stops steaming.

Note: Omit the sugar if you want savory waffles, such as a base for creamed chipped beef or chicken.

Makes about 10 8-inch waffles.

This recipe is from *A Real American Breakfast*, by Cheryl Alters Jamison and Bill Jamison.