

an edition of *The Telegraph*

feast

taste this!

[QUICK IDEAS FOR COOKING, EATING, DRINKING & DINING]

Van Otis celebrating sweet anniversary

MANCHESTER – Maybe you grew up eating their Swiss Fudge, a special treat that only your grandmother gave you.

Maybe your family holiday traditions have involved Van Otis Chocolates for as long as you can remember.

Whatever your history with Van Otis, you're sure to love its 75 Days of Chocolate, a celebration of Van Otis' 75th anniversary.

The event will run until mid-November, with features special offers, contests, theme days and more.

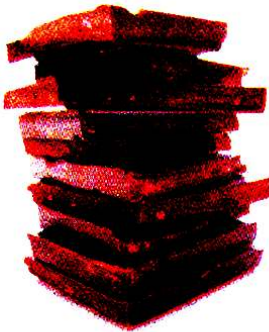
The celebration will culminate in a 75th anniversary gala on Nov. 5-6 at Van Otis, 341 Elm St.

The grand prize is 75 pounds of chocolate.

Information about selected daily events are available at www.vanotis.com and www.facebook.com/vanotischocolate.

Van Otis will hold a Salute to Seniors on Oct.

7-8. Senior citizens will receive a discount for every year of age over 55 – i.e., a 90-year-old would receive 35 percent off. Seniors who can prove they're 75 will receive a buy-one, get-one-free offer.



Restaurant review

Check out the review each week in *Encore*, which appears Thursdays in *The Telegraph*. (You can also find it online at feastNH.com.)

This week, *Table for Two* reviews **The Portland Pie Company in Manchester.**

Is there an eatery you'd like to see reviewed? E-mail tablefortwo@nashuatelegraph.com.

Read past reviews at encorebuzz.com.



Celebrate fall with Fest

PROVIDENCE, R.I. – Narragansett Beer announced the release of its Oktoberfest brew, Narragansett Fest, the company's first canned craft beer offering since the 2005 brand revival.

Available throughout fall, Fest is available at package stores, restaurants and bars throughout New England in 16-ounce cans and on draft.

Brewed under the supervision of award-winning brew master Sean Larkin at Cottrell Brewery in Pawcatuck, Conn., and the award-winning High Falls Brewery in Rochester, N.Y., Fest is a traditional amber-brown German Oktoberfest-style beer, perfectly balanced with four varieties of malts and two styles of hops. Pilsner, Vienna, and light and dark Munich malts make up the backbone of the Fest, creating a rich taste profile, and Northern Brewer and Tettnanger hops give it a crisp, subtly balanced flavor.

Founded by a group of eight German immigrants, Narragansett's Cranston brewery held elaborate annual events to celebrate Oktoberfest until the 1970s. Further, King Gambrinus, the patron saint of beer – who's featured on the 1940s-style Fest packaging – also stood as a statue welcoming guests to the Narragansett brewery for decades.

For more information, visit www.narragansett-beer.com/products/fest.



LaBelle Winery racks up 3 more awards

AMHERST – With four new wines already released in the 2010 season, LaBelle Winery has just added three new awards from the Indy International Wine Competition.

More than 2,664 wines were submitted to this year's competition.

The three wines submitted to the competition represent three of LaBelle's newest offerings: Halcyon, Three Kings and Corazon. The winery is known for its unique fruit wine blends, and these three are no exception.

Halcyon is a balanced blend of Riesling with 10 percent apricot wine. This fruity and easy-to-drink combination earned its first medal – a silver.

A second silver medal was awarded to the Three Kings triple berry port. This complex and fruity port-style wine has received

much praise at the winery's once-a-month open house, and combines 57 percent red raspberry wine, 21 percent blueberry wine and 22 percent Marechal Foch red grape wine, and has been fortified with apple brandy. A dessert wine named for the Three Kings in winemaker Amy LaBelle's life – her husband and two sons – this wine was also awarded a bronze medal at the Eastern States Exposition.

The final medal was awarded to Corazon, an American blush table wine, and a marriage of Seyval Blanc with 5 percent red raspberry wine. What sets this wine apart is its bluish color, but dry character. The wine previously won a bronze medal at the Eastern States.

LaBelle Winery released two other new wines earlier this season and will add one more in September.

April brought the release of a riesling. The new wine earned a

bronze at the riesling-only competition in Finger Lakes in May and a silver medal at the Eastern States.

Granite State White, LaBelle Winery's answer to chardonnay, was introduced in June.

September will see the final new addition, Virginia Mae Sweet Blueberry, which will be a full-bodied rich wine that isn't too sweet, but gives the deep flavors of blueberry. A portion of this wine's proceeds will be donated to Lou Gehrig's disease research in memory of the wine's namesake, Virginia Mae Procon Fois.

With a total of 21 medals this season, the LaBelle Winery collection now boasts 42 awards. To sample any of the new wines and award winners, visit any of the free monthly open houses.

Registration is required at www.labellewinerynh.com.