



Annisquam Harbor Light Station near Gloucester.

LOCAL FLAVORS

CAPE ANN, MASSACHUSETTS

by TERRI PETERSON SMITH

It doesn't get more captivating than New England in fall, especially on Cape Ann, about an hour north of Boston. Massachusetts' "other cape" encompasses the towns of Gloucester, Essex, Ipswich, Manchester-by-the-Sea, and Rockport, each more historic and picturesque than the next. No wonder the area has served as the location for films including the recent Best Picture Oscar winner, *CODA*.

In Gloucester, as in the movie, the seafaring life still plays a role. The first settlers arrived there in 1623, making it the oldest seaport in the country. Even if you're not an "old salt," Cape Ann offers plenty to do on and around the water including kayaking, stand-up paddling, whale watching, or just

lying on the beach. Naturally, you'll find some of the country's best and freshest seafood along with local craft beer to wash it down.

Landlubbers also enjoy exploring the Cape Ann art scene or the trails, tide pools, and rocky ledges of Halibut Point State Park. Wherever you go, the ocean makes a stunning backdrop to the fun.

On the Menu

Classic Fish Chowder

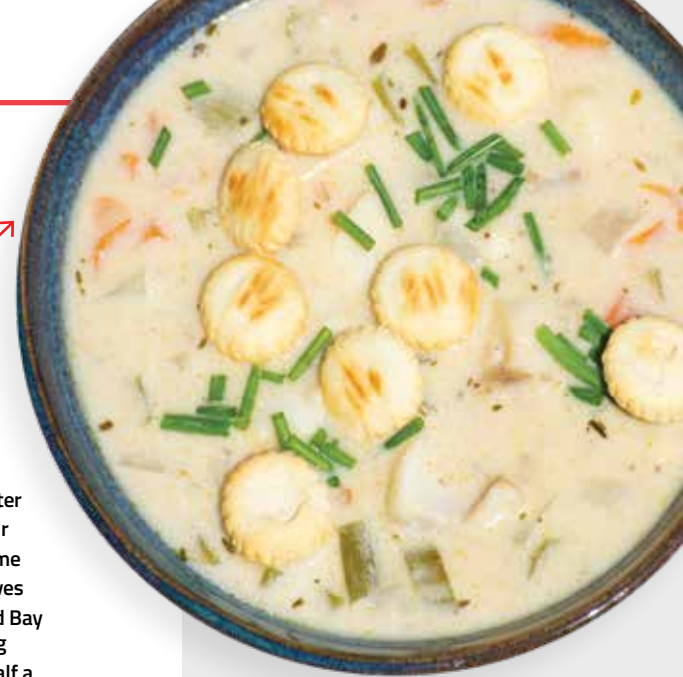
This hearty chowder features chunks of cod or any firm, white fish, often called scrod in New England. It "swims" in a creamy broth with the added spark of lemon and Old Bay Seasoning.

YOU'LL NEED

- 1–1½ lbs cod fillet cut into ¾-inch pieces (fresh is best but frozen is okay)
- 1 cup diced onion
- 1 cup diced carrot
- 1 cup diced celery
- 2 cups chopped russet potatoes
- 1 quart fish stock (or chicken stock)
- 1 cup heavy cream, whole milk, or half and half
- ¼ cup butter
- ¼ cup flour
- 1 tsp thyme
- 2 bay leaves
- 2 tbsp Old Bay Seasoning
- Juice of half a lemon
- Salt and fresh cracked pepper
- Oyster crackers, chopped chives

MAKE IT

- 1) Place the butter in a large pot over medium-high heat and add onions, carrots, and celery and cook until soft.
- 2) Add the flour and stir until flour and butter combine. Cook for 2–3 minutes, stirring continuously.
- 3) Add in bay leaves, thyme, fish stock, and potatoes. Stir and simmer until potatoes become fork tender and stock thickens. If too thick, add more stock or water.
- 4) Add cream, Old Bay, lemon juice, and salt and pepper and stir to combine.
- 5) Add the cod pieces and simmer until the fish is cooked through and easily flakes apart.
- 6) Serve topped with chopped chives and oyster crackers. Serves 4–6.



PHOTOS: TERRI PETERSON SMITH, MAUDIB/GETTY IMAGES

FINE PAIRINGS

These two white wines stand up to the creamy, slightly tangy chowder. **Chateau du Jaunay Muscadet Sèvre & Maine sur Lie 2020** hails from France's Loire Valley where the Sèvre and Maine rivers flow through the vineyards. This crisp, medium-bodied wine has a citrusy, flowery aroma and also tastes great with shellfish. \$15.

Amici Cellars in Sonoma County, California, creates its **Olema Chardonnay Reserve 2020** by combining a portion aged in barrels for a rich, creamy texture, and a portion in stainless steel. This results in a juicy, medium- to full-bodied wine with a slightly spicy richness. \$20. ■



2023 Newmar Dutch Star

Linger in luxury in an all-new-for-2023 Newmar Dutch Star while visiting this Massachusetts seaside retreat. Built on a premium custom chassis, the Dutch Star Class A diesel is available in 12 floorplans ranging from 37–43 feet, including a bunkhouse model with 1½ baths. Standard are a 19.7-cubic-foot residential-style fridge, retractable 50-inch 4K LED TV, and Bose soundbar. New flooring, decor, and furniture styling, plus advanced tech features, top off this high-end coach. newmarcorp.com

WHY WE LIKE IT

Electric radiant heat beneath floor tiles available | Standard Mobileye lane-tracking departure system | Optional lithium-ion battery system