

Chapter 1 : SHED RAIN Windjammer Umbrella Black One Size review

The combination of sun, salt air, and sailing brings on big appetites. Having witnessed this phenomenon for years, we're well prepared to handle it.

Location Ashley at the reception was extremely helpful Madhuparna, United Kingdom Extremely clean and well updated room, very kind and attentive staff, right on the ocean, 2 minute walk to everything. Dc, United States of America Well equipped and well decorated apartments. Beachfront location is a huge plus. Frank, United States of America We arrived a bit late but Donald turned up and showed us to our room. He carried our cases up to the room and showed us where everything was. The room was well equipped and clean. Jane, United States of America The location, our room, very spacious, comfortable and very clean. Close to everything shops, restaurants, pier! John, United States of America Staff were great and everyone friendly. Great facilities and stay. Kate, United Kingdom Very good location, beautiful place to stay very clean Anna, United States of America Location, staff was wonderful, beach chairs, umbrellas, welcome basket. Maria, United States of America This property exceeded my expectations. I stayed with my 12 yr old son and the apartment was the right size for us. It has a small living room dining area with a sofa bed table for 4 fridge dishwasher stove and microwave. The full bathroom is a plus big enough to store your personal items and a step in shower. The apartment was immaculately clean. Housekeeping came everyday if needed. The property is beautiful, clean, and steps away from the beach. You get 1 free parking space. The pool area has lounge chairs and grills you can use. I absolutely loved my stay and here and would definitely stay again and again. I ate at the restaurant on the pier and walked two blocks away through the downtown nightlife. If you need any other amenities the drive to local shopping is about 20 minutes. Everything you need is available. This was a very relaxing trip. Lakeisha, United States of America I cannot say enough about this place. It is kept in immaculate condition. All the staff is very friendly. Excellent location next to pier and you can walk to the restaurants. Will definitely be back again. Miami girl 68, United States of America Excellent location!

Chapter 2 : Windjammer Landing Villa Beach Resort, Gros Islet – Updated Prices

Posted in Our Maine Windjammer, Out on the Bay, Press, Travel - Tagged Claire Jeffers, culinary travel, Douglas Merriam, Edible Maine, food photography, Maine, maine sailing, Maine windjammer, Maine Windjammer Cooking, maine windjammer culinary travel, schooner j. & e.

About the Windjammer When Steve Tiniakos, 59, arrived in the United States from Athens, Greece, in , he had never spent one day working in a restaurant. Fortunately, his many relatives already here got him a job in a family diner at the ripe old age of . Since that time, like many in his family, Tiniakos has done it all. Starting as a dishwasher, the always-industrious Tiniakos worked his way up to cook, chef, manager and owner. A member of the family is always around the restaurant, front of the house or in the kitchen, ensuring that every plate is perfect, every customer satisfied, just the way Tiniakos was taught to do it along the way. Passing over properties on the road into Ocean City hampered by construction, the family began to look elsewhere for a location for their new business, quickly realizing that the address of the former T. Especially when it is served in a pleasant environment with a friendly staff and reasonable prices. Tiniakos believes that is why they are already busy in the normally slow season for restaurants. All the members of the family came into the restaurant business in different ways. Bringing him to the basement storage area, his dad helped him lift a pound bag of onions onto his shoulder to carry up to the prep area, teaching him how to peel the onions. After carting and peeling three more bags of onions, Jimmy knew better than to go tell his dad that he had finished. At 10 years old, Jimmy was already learning about the hands-on work and dedication involved in operating a restaurant. He always hoped for a "position" in the kitchen. His first time on the line, and he was hooked. The Windjammer opened Oct. While the family worked together offering input in creating the menu, Jimmy took the lead, using his culinary training to devise a menu that would offer something for everyone. Since their last family restaurant worked so well, Jimmy took the core of that menu to build upon, then used what he had learned working at other restaurants after his culinary education had finished. The menu at the Windjammer is much larger than those other places Tiniakos worked at, serving breakfast, lunch and dinner. He took the best from all those places to incorporate into his own menu, creating a diner like no other in the area. Popular dinner choices include the broiled jumbo lump crabcakes. Jumbo lump crab meat is lightly bound, with no filler. With mashed potatoes, grilled asparagus and homemade onion rings, the dish is a winner, since everything is made from scratch. Mashed potatoes are made two, three or four times per day, depending on demand. Onion rings are hand cut into thick slices and panko-coated. All soups and sauces are made from scratch in the Windjammer kitchen. Jimmy Tiniakos goes to the fish market every day, searching out as much local fish as possible. Beef is certified Angus, selected from the top 8 percent of all graded beef. Half-pound burgers are made from fresh ground chuck made daily, seared on a hot grill, and seasoned only with salt and pepper. Probably because of the attention to detail that the Windjammer staff gives to every item. Daily specials are listed on an insert in each menu. Specials depend on what Jimmy Tiniakos finds at the market on his daily trip. This day, pan-seared branzino, a Mediterranean sea bass, was being served on a bed of sun-dried tomato and cremini mushroom orzo with mussels and clams cioppino style. The great thing about the Windjammer menu is, you can have the branzino while the family member on a diet can have a great salad, and the kids can choose from a menu of their own. Both Tiniakoses like to think of their menu as American, with some Italian dishes, some Southwestern and some Asian-inspired dishes available. The kitchen cooks their own Idaho potatoes fresh everyday. So along with training staff, they are already making plans to install more refrigeration outside to permit the bakers to prepare more product. Jimmy Tiniakos says that it is easy to pick up the phone to order 20 cases of breaded mozzarella sticks and put them in the freezer. The recipe is simple, we give the best quality that we can find. Not every restaurant can offer that, but the customer appreciates it when it comes to taste. Steve Tiniakos learned from his mentor that there is nothing more important in the restaurant than quality; something he has taught his sons, and they have taught the staff. For the customer, that reward is dining in a hybrid restaurant of the future. Solid courses Most entrees at the Windjammer include soup or salad, two vegetables, bread and butter. All of the desserts are made on the

premises by their own baker. Sautee station From the sautee station you can order veal medallions, chicken breasts or shrimp with your choice of sauces: Keep it private The Windjammer has a casual, semi-private dining area perfect for parties, meetings and special events such as anniversaries, birthdays, baby showers and cocktail parties with a full bar.

Chapter 3 : The WindJammer Located in Somers Point NJ - WindJammer Restaurant

Windjammer Cooking takes you on an incredible voyage along the Maine coast, from pine-covered islands to fishing villages and remote harbors. Something about the sea air just makes you hungry and this beautifully illustrated cookbook will satisfy the appetite of even the most confirmed landlubber.

The beds were soft and luxurious linens. The staff was very attentive to all our personal needs. We even used the onsite nurse. At this resort, they lack for nothing. All of the facilities are beautiful. Shuttles were very accommodating. Restaurants most nights were excellent. Loved the buffet breakfast everyday included with our plan. Tim, USA Fantastic sea views from our balcony especially with the plunge pool. We were at the top of the hill so really good exercise after the lovely food. However they offer a fabulous shuttle service around the resort! Plenty of activities on site and tours available too. Diana, United Kingdom Great ocean view from room, nice beach and pool areas. Staff was wonderful, very friendly and welcoming. Larisa, USA Friendly personnel. Lt, USA The complimentary water sport facilities was very good. Nicholas, Jersey Resort is beautiful and the staff courteous. And our villa was awesome. Free parking is a big plus I rented a 4WD for the week , and the location, while close to two hours from the airport, is convenient to shopping and dining 15 minutes north or south. Werner, USA Its not really a resort or a hotel. Its a collection of Villas. We liked the convenience of being able to cook for the kids in the Villa. Nevertheless it was also only a five minute walk down to the beach. The resort had good equipment available for standup paddling, kayaking, etc. The gym was also really nice. Best of all, the staff was super friendly and helpful! Karolina, USA There was nothing not to like! The staff were the friendliest we have ever met, food was great, drinks even better, bed was super comfy and the villa was outstanding in location, cleanliness comfort. Shuttle service throughtout the property because it is to steep for walking. Service is top and very friendly.

Chapter 4 : maine windjammer culinary travel | At Home At Sea

A cook's-eye-view of a typical windjammer cruise off the coast of Maine. It evokes the special ambiance of New England, the excitement of sailing a large vessel, the bracing salt air that sharpens appetites, and the groaning galley tables that are an essential feature of these vacations.

You can go shopping this item with low-cost price from online shopping web site. These tips can assist you to improve your cooking food abilities. Do not think cooking is simply too complicated or time intensive for you personally. Cooking food can be fun and a source of great pleasure. Any chaos can be cleared up! Rapidly cooking food veggies is superior to slow-cooking food methods. Taste and vitamins and minerals suffer when veggies are sluggish-prepared. These cooking techniques make the vegetables much healthier overall. Only prepare vegetables as much as you have to, to be able to protect their taste and nutritional value. If you wish to optimize the amount of juice that you will get from a lime scale, put it in the microwave for 10 seconds. This allows the fluid to flow easily whenever you cut the lime scale, to be able to include this for your favorite meals. Make use of this technique when you function a lemon or lime. You can evaluate the scattering to slipping snow. Using this method, you are staying away from clumping. When sauting vegetables using Pomace essential olive oil is a superb replacement for butter that should be utilized. The Pomace essential olive oil is very inexpensive and can give veggies a gentle taste that is very delicious. You can buy the Pomace essential olive oil at any Center Far eastern grocery store. Cooking does not need to be scary. Use what you have discovered out of this post so that you can make smarter foods for your family. Cooking food at home offers all sorts of opportunities.

Chapter 5 : The Taste of Maine | Chef Annie Mahle | Windjammer Cooking | Maine Windjammer J&E Rigg

The Food Approachable, soul-satisfying stylish comfort food. Our wonderful menu adds to the historic feel of our cruise. Much of what nourishes us all week comes from local farms and Annie's ever expanding garden.

Chapter 6 : Windjammer recipe

The food & meals on your Maine Windjammer cruise rival that of any 4- to 5-star restaurant. Fresh, local ingredients are used in creative & satisfying dishes. Here are some of our favorite windjammer sailing recipes.

Chapter 7 : Windjammer Cooking: Great Recipes from Maine's Windjammer Fleet: Seapoint Books and

At Home, At Sea: Recipes from a Maine Windjammer 2nd edition, the Red Book. A simple time. A simpler life. Simply wonderful food. Several years ago, guests clamored for a book with all the delicious recipes that Annie made and served on the schooner and so At Home, At Sea: Recipes from the Maine Windjammer J&E Rigg was published.

Chapter 8 : Windjammer Cooking

Windjammer Cooking: Great Recipes from Maine's Windjammer Fleet. by Jean Kerr and Spencer Smith. This beautiful, full color cookbook has more than 50 recipes from Maine's famous windjammer fleet as well as photographs and information on the windjammers, their owners, cooks and crew and the beautiful coast of Maine.

Chapter 9 : Maine Windjammer Cruises Publishes Cookbook - mwc

With those words, Ann Williamson starts Maine Windjammer Cruises Cookbook, the collection of stories and recipes that represent her twenty years of training cooks, planning menus, ordering supplies and cooking aboard the Grace Bailey. The book is lavishly illustrated with photographs of the schooners, the food, the passengers, the crew and the.