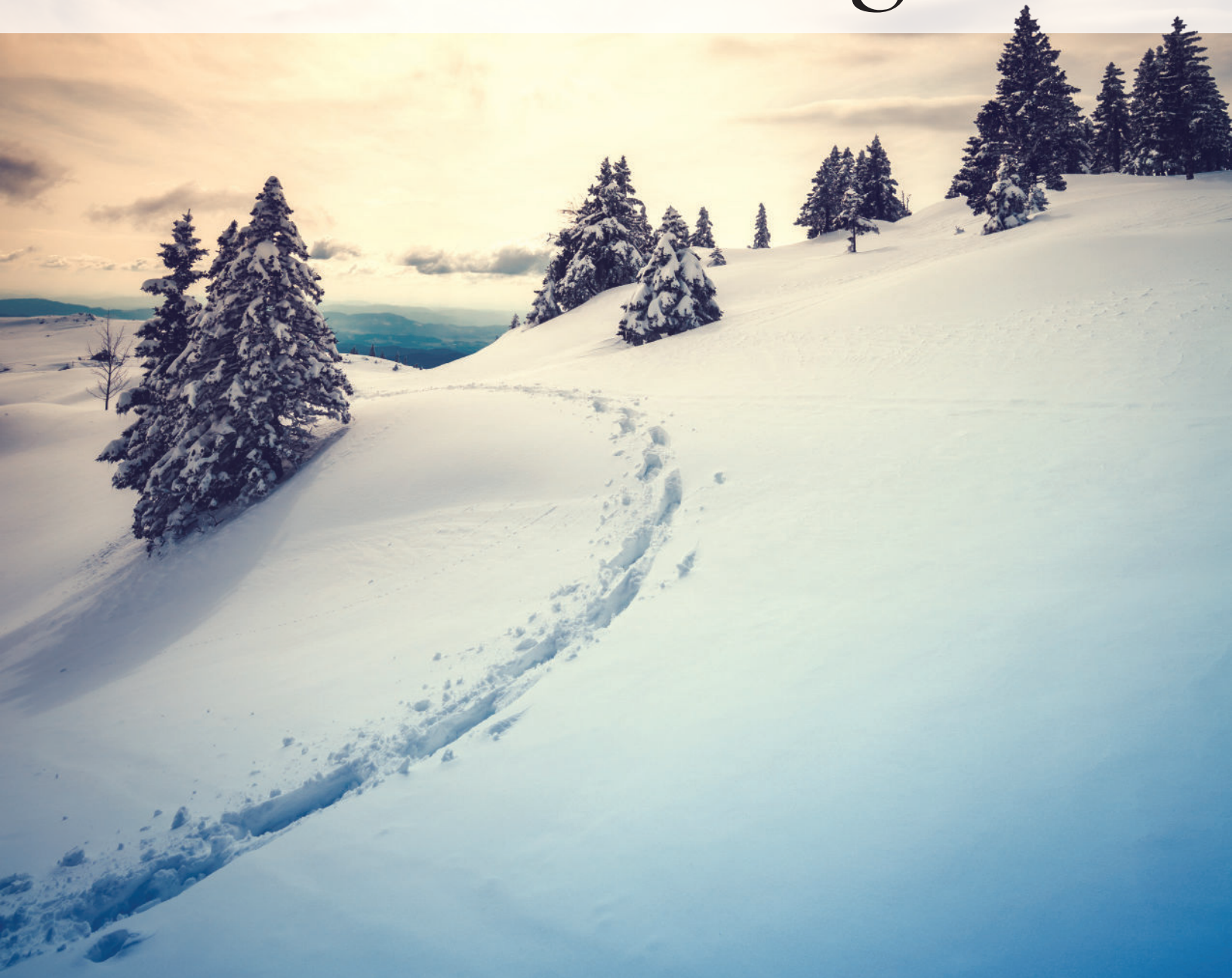


YANKEE

ULTIMATE GUIDE TO

WINTER

in New England



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NEW ENGLAND'S MAGAZINE

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GET AWAY

BEST 5 NEW ENGLAND WINTER GETAWAYS

Winter blues getting you down? Where better to escape the stresses of modern life than in the northern reaches of New England? Especially in the middle of winter, when the snow is thick on the mountains and the hot cocoa is on hand, New England is the perfect destination for getting away from the hustle and bustle. With that in mind, here are our picks for the best five New England winter getaways that offer skiing, shopping, relaxation, and picture-perfect winter views.



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1. STOWE, VERMONT

Located mere miles from the towering Mount Mansfield, Stowe is the epitome of a “cozy Vermont ski town.” The downtown area mixes top-notch eateries (Plate) with charming shops (Stowe Mercantile and the Country Store on Main), and the town’s eponymous ski area, Stowe Mountain Resort, is one of the premier resorts not only in the state, but in the entire region.

The resort offers a huge variety of easy, intermediate, and expert downhill trails, and for those who prefer gentler grades, there are a number of cross-country trails in the area too.



Stowe, Vermont | Top 5 New England Winter Getaways
Mark Fleming

2. Bethel, Maine

Home to some of the best cross-country skiing trails in Maine, Bethel is a must-visit destination for those looking to get outside and active during the winter months. Two nearby ski areas, Sunday River and Mount Abram, offer downhill skiers and snowboarders a chance to let loose on their various slopes, and activities like snowmobiling, dogsledding, and ice-fishing are not far away.

The town isn’t exclusively for outdoorsy types; with the artistic and laid-back scene that permeates the area, Bethel beckons to all. Restaurants like Brian’s, 22 Broad Street, and Cho Sun are part of Bethel’s diverse culinary scene and will satisfy any palate. For an overnight, the Bethel Inn Resort is the place to stay — and the perfect place to relax after a hard day’s skiing.

Bethel, Maine | Top 5 New England Winter Getaways
Sara Gray



3. JACKSON, NEW HAMPSHIRE

The popular winter resort town of Jackson rests only miles from Mount Washington and offers unrivaled views of the Presidential Range's snowy peaks. It's easy to get lost in the natural beauty of Jackson while alpine skiing at Wildcat or Black Mountain, or cross-country skiing on the more than 150 kilometers of trails of the Jackson Ski Touring Foundation. These features combine to give Jackson some of New Hampshire's most scenic skiing locations.

In town, you'll find a great selection of places to eat and stay, like the Eagle Mountain House, the Christmas Farm Inn, and The Wentworth.



Jackson, New Hampshire | Top 5 New England Winter Getaways
Sara Gray

4. WOODSTOCK, VERMONT

Since one of the first tow ropes was installed on the slopes of the Suicide Six ski area in 1936, which was subsequently bought by Laurence Rockefeller in 1961, this small ski town has become one of the most charming places in New England. The town is home to the beloved 143-room Woodstock Inn, which is just steps to the beautiful and quaint downtown and town green. There you'll find great places to eat, like The Prince & The Pauper, and F.H. Gillingham & Sons, one of the state's oldest general stores.



Woodstock, VT | Top 5 New England Winter Getaways
Cathryn McCann

Besides Suicide Six, there's great

cross-country skiing and snowshoeing trails at the Woodstock Inn or the Marsh-Billings-Rockefeller National Historical Park. Giant Killington Ski Resort is just a 30-minute drive away, or opt for a sleigh ride at Billings Farm & Museum.



North Conway, NH | Top 5 New England Winter Getaways
Dick Pollock

5. NORTH CONWAY, NEW HAMPSHIRE

Whether you like to shop or ski, or both, you'll love North Conway in the wintertime. Year-round, shoppers flock to the Settlers' Green outlets in search of bargains from beloved brands like L.L. Bean. Downtown, Zeb's General Store is the place to check out for knick-knacks of every variety, or a bagful of penny candy. Skiers can enjoy a day on the slopes at the 57-trail Cranmore Mountain Resort, while non-skiers can try out the zipline course, Giant Swing, or 10 lanes of tubing.

Not interested in shopping or skiing?

Hop aboard the Conway Scenic Railroad to take in some mountain views from the comfort of your train seat, or grab your skates and head to the outdoor rink at Schouler Park. Then top the day off with some tasty après-ski fare and microbrews from Moat Mountain Smokehouse.

Want more? Type "10 Best Winter Towns" into the [NewEngland.com](https://www.newengland.com) search bar to see a full list of winter getaways in New England.

BEST 5 NEW ENGLAND COASTAL ESCAPES

Hunker down in a friendly coastal town to reflect and reset for the year ahead. New England's most reliable snowplow clears beaches day and night, keeping the band of land at water's edge walkable—and enjoyable if you're dressed right. Wintertime waves are mesmerizing; the ocean's restorative energy a constant. So why not heed salt water's call when lodging rates—and seashells—are the best you'll find all year? These beloved coastal communities have quieter alter egos worth getting to know. by Kim Knox Beckius



1. NEWPORT, RHODE ISLAND

Now is when locals can sip coffee as they steer along Ocean Drive: no constant braking required. It's when getting out on the water means etching



Newport, Rhode Island | Best 5 Winter Ocean Weekends in New England
Vicki Juaron/Babylon and Beyond Photography/Getty Images

your way across the Newport Skating Center's freshly groomed ice. Stepping out on the Cliff Walk or Easton's Beach is invigorating. Mansions, the Audrain Automobile Museum, Newport Vineyards' Saturday farmers' market, and other attractions offer indoor respite. And overnight guests appreciate the Chanler at Cliff Walk's butler-drawn aromatherapy baths or afternoon tea at Castle Hill Inn all the more. The back half of February brings 10 days of Winter Festival fun, and Saint Patrick's Day turns the city green long before spring does.

2. GLOUCESTER, MASSACHUSETTS

When winter does its worst, even touring the Cape Pond Ice Company can feel like an escape. But thanks to the coastal topography here, "you can always get out of the wind on a beach," says local restaurateur Lenny Liguata. Of course, he would rather you dodge the weather by dining on fresh seafood, this historic port's enduring claim to fame. Gloucester's reputation as a winter bird-watching destination is soaring too. And if you'd like a front-row seat for winter's best reality show, the owners of Blue Shutters Beachside Inn—with prime views of Good Harbor Beach—can add you to their list of guests who've asked to be alerted when storms swell the Atlantic.

3. KENNEBUNKPORT, MAINE

Imagine parking for free at the beach and watching surfers ride storm-churned waves, or walking three miles of shore with little to disturb your reveries. More and more shops, restaurants, and lodgings—like the pet-friendly Captain Jefferds Inn, the Boathouse Waterfront Hotel, and the right-on-the-beach Seaside Inn—are keeping their doors open with off-season bargains. February's "Paint the Town Red" promotion transforms this storybook village with warmth and whimsy.



Kennebunkport, Maine | Best 5 Winter Ocean Weekends in New England
Courtesy of Kennebunkport Resort Collection

4. FALMOUTH, MASSACHUSETTS

Unlike most Cape Cod towns, Falmouth never settles down for a post-holiday nap. Breeze across the Bourne Bridge to shop and dine ... and even join the diehards who chase brightly colored golf balls at the Cape Cod Country Club long after the greens are not so green. At oceanside properties like Sea Crest Beach Hotel, room rates plummet 50 percent from summer—or even more, says Howard Grosser, whose Inn on the Sound is steps from Falmouth Heights Beach. Although gazing out to sea while sitting beside the inn's roaring fire may seem, as Grosser admits, "incongruous," it feels elemental, and satisfying. But do venture outdoors, says Woods Hole potter Joan Lederman, or else you'll miss seeing Falmouth "all frosted" and hearing, when conditions are just right, the extraordinary sound of "granular slush" lapping the shore.

5. STONINGTON BOROUGH, CONNECTICUT

At the Inn at Stonington, draw a sense of calm from the in-room gas fireplaces and soaking tubs—or, if excitement's what you're after, just step out the front door. "The beauty," says manager Susan Irvine, "is you park your car, and then you don't need it anymore." Petite duBois Beach remains one of the area's finest places to watch the setting sun's fiery finale; afterward, stroll hand-in-hand to dinner. When more than 100 British cannons were aimed at Stonington during the War of 1812, residents refused to evacuate. Now, their coffeehouses, shops, and restaurants remain resolutely open year-round. Take home Stonington Seafood Harvesters' Bomster scallops, flash-frozen at sea and sold on the honor system. One bite and it's a sweet summer day, even in bleakest January.

PRETTIEST WINTER MOUNTAIN TOWNS

The mountains and valleys of New England's northern states, beautiful in every season, are especially charming and picturesque when blanketed with a dusting of pure white snow. Don't plan your winter travels without this list of the prettiest mountain towns in New England. by Necee Regis



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JAMAICA, VERMONT

In the rolling hills of Southern Vermont, tiny Jamaica harkens back to a simpler era. Sitting serenely off Route 30 along the eastern edge of Green Mountains, the village—chartered in 1780—boasts hot glass works, ski and sport shop, historic inn and fine art gallery. Home to the 770-acre Jamaica State Park, noted for its many waterfalls, it's a short drive to the Stratton ski area.

BRIDGTON, MAINE

Bridgton's diverse historic architectural styles—from Greek Revival and Carpenters Gothic to Italianate, Craftsman, Gothic Revival and more—make this one-of-a-kind town a scenic winter destination. Skiers arrive for Shawnee Peak Ski Area on the northern end of nearby Pleasant Mountain. Shoppers enjoy strolling Main Street's arts, crafts and antique galleries, indie bookstore, and restaurants including a retro diner and hip gastropub with brew cellar.

NORTH CONWAY, NEW HAMPSHIRE

Nestled in the heart of Mt. Washington Valley, near the White Mountain National Forest, you'll find another of the prettiest mountain towns in New England, the picture-perfect village of North Conway. Main Street's storefront shops—offering everything from sporting goods to candles, children's clothing to cigars—exude an old-time charm, as does the restored 1874 Boston & Maine railroad station, home to the Conway Scenic Railway.

SUGAR HILL, NEW HAMPSHIRE

Incorporated in 1962, Sugar Hill is as sweet as its name that was inspired by sugar maples in the surrounding hills. With a population of just over 500 people, and conveniently located near many ski centers, the town boasts a historical museum and meetinghouse, country store and inn, pancake parlor, and sweeping views from atop Sunset Hill Ridge of both the White and Green Mountain ranges.

GUILDHALL, VERMONT

There's only one road in and out of this picturesque village in northeastern Vermont. Set in a valley surrounded by Burnside Mountain on the west, and New Hampshire's Cape Horn on the east, Guildhall's town common is bordered by eleven mid-nineteenth century residential and public buildings. Most notable are the Greek Revival style Essex County Court House, the Guildhall United Church, and the former Essex County Jail and Queen Anne style Jailer's House.

WATERFORD, VERMONT

Framed by forests and perched along the Connecticut River, the small town of Waterford's lower district is affectionately known as the "White Village" due to its white-painted buildings with green shutters—a tradition started in 1919. Visitors arrive for photo-ops and to stay in a former 18th-century tavern, now the Rabbit Hill Inn.

KEENE, NEW HAMPSHIRE

The town of Keene in the Monadnock Region is a must-stop in winter for a picture-perfect glimpse of historic New England. Don't miss the garland-strung gazebo, historic white-spired United Church of Christ, nearby covered bridges, Horatio Colony House Museum and Nature Preserve, and bustling downtown with boutique shops, galleries and restaurants.

WOODSTOCK, VERMONT

The heart of this village is The Green, a central square bordered by historic churches and restored late Georgian, Greek Revival and Federal Style houses. Located on the banks of the Ottauquechee River, Woodstock also boasts three covered bridges, farmland silhouetted by rolling hills, and a historic shopping district with charming restaurants and boutique shops.

WHERE TO FIND THE BEST LOBSTER ROLL IN WINTER



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Is a mission to find the best lobster roll your idea of the perfect New England winter road trip? Even when Nor'easter winter winds are blowing and the majority of the region's lobster shacks are shuttered for the season, there are still plenty of great places to get a top-notch New England lobster roll. Author Mike Urban shares his expert picks for the 10 best lobster rolls that will satisfy your wintertime craving for New England's favorite seafood sandwich. [by Mike Urban](#)



Matunuck's New England lobster roll, with fresh greens tossed in a light vinaigrette. Mike Urban

MATUNUCK OYSTER BAR | South Kingstown, RI

Tucked away on a sliver of land close to the Block Island ferry, this innovative oyster and organic vegetable farm has an excellent cold New England lobster roll that's served year-round in a beautiful setting overlooking the restaurant's thriving oyster beds. You get five ounces of super-fresh lobster meat, tossed with a bit of mayo, on a leaf of lettuce, all tucked into a toasted bun. The side of choice is definitely the fresh-picked greens from the adjacent organic vegetable farm, much of which is under glass for year-round production.



City Fish Market's cold (left) and hot (right) lobster rolls. Kim Knox Beckius

CITY FISH MARKET | Wethersfield, CT

This central Connecticut purveyor of all things seafood serves up excellent hot and cold lobster rolls year-round. The hot version, which features warm lobster meat bathed in butter, outsells the cold version five to one (this is Connecticut), but both rolls are more than worthy. City Fish gets its lobster from its voluminous lobster tanks, and the toasted, buttered buns come from Mozzicato's Bakery in nearby Hartford.



Lenny and Joe's has sold over a million hot New England lobster rolls. Mike Urban

LENNY AND JOE'S FISH TALE | Westbrook, CT

A Connecticut shoreline institution since 1979, Lenny and Joe's claims to have sold over a million hot lobster rolls—and one bite will erase any doubt you may have of such a claim. Served on a toasted, split-top New England hot dog bun, the lobster is plentiful and drenched in sweet, melted butter. The roll pairs nicely with Lenny and Joe's famous salt potatoes and a cup of clear-broth Rhode Island clam chowder. Cold lobster rolls are also available.



Lenny and Joe's has sold over a million hot New England lobster rolls in Boston. Mike Urban

NEPTUNE OYSTER | Boston, MA

The wait to get a seat in this cramped, dimly lit North End oyster bar can be maddening, but the hefty, warm-buttered lobster roll makes it well worth the effort. Served on a lightly grilled brioche bun from Iggy's Bread in Cambridge, this six- to seven-ounce roll calls for a fork to lighten the lobster load before getting a grip on the roll itself. The cloth napkins and sterling silverware add an element of class to the place, but it's as informal and convivial as any trattoria in this famed Italian neighborhood.



The bun is all but buried beneath a half-pound of lobster at Belle Isle Seafood. Mike Urban

BELLE ISLE SEAFOOD | Winthrop, MA

Perched across an inlet from the runways at Boston's Logan International Airport, Belle Isle is locally known as the home of the monster lobster roll. Owner Jim Costin loads his lobster sandwich up with a full half-pound of cold, mayo'ed chunks of tail, claw, and knuckle meat and throws in a side of fries, onion rings, coleslaw, or rice pilaf. This belt-busting combination is a favorite of many in the restaurant's working-class neighborhood. For a few dollars more, there's an equally hefty version of the roll made solely from prized tail meat.



Sanders Fish Market's round bun and leafy lettuce are nice complements to the fresh-picked lobster. Mike Urban

SANDERS FISH MARKET | Portsmouth, NH

Some of the best lobster rolls come from lobster-fishing and distribution operations, and Sanders is no exception. The market is a spinoff of Sanders Lobster Company, which has been wholesaling lobster from the Portsmouth docks for decades. The Sanders roll distinguishes itself with its round, toasted, buttered bun, its fresh leaf of curly lettuce, and its lovingly fresh-picked lobster meat. Throw in a bag of Cape Cod potato chips, and your New England lobster roll feast is complete.



The chunk-filled lobster roll is one of the favorite menu items at the Maine Diner. The Maine Diner

MAINE DINER | Wells, ME

In addition to the Maine Diner's famed seafood chowder, there's an excellent Maine lobster roll that's served year-round and that's definitely worth stopping in to try. The fresh-picked lobster meat is served chilled on a toasted, split-top hot dog bun and is accompanied with mayo or melted butter. Never underestimate the seafood to be found at some of the Best Diners in New England!



Big slabs of tail meat are a hallmark of David's KPT New England lobster roll. Mike Urban

BOB'S CLAM HUT | Kittery, ME

Just over the border and a stone's throw from I-95, Bob's is well known to the summertime crowds heading to and from Maine. This seafood shack is also a great place to go for an excellent lobster roll in the dead of winter. The grilled-bun, cold-meat roll is chock-full of fresh-picked lobster meat and comes with fries and a large dill pickle spear. The colorful dining room is spacious and cozy at the same time.



J's lobster roll features a nice mix of tail, claw, and knuckle meat. Mike Urban

J'S OYSTER | Portland, ME

A longtime fixture on the Portland waterfront, J's is equal parts tavern, oyster bar, and seafood restaurant, serving one of the best lobster rolls in Portland—and it's available even in deepest, darkest winter. The U-shaped bar is a great place to belly up and order a cold roll served on a piece of crisp lettuce on a toasted, side-split bun and a quaint ballpark-style packet of mayo. The lobster meat is picked locally and brought in fresh daily, guaranteeing consistently high quality.



Eventide's petite brown-butter lobster roll packs a delightful culinary punch. The Knack Factory

EVENTIDE OYSTER COMPANY | Portland, ME

Eventide's lobster roll is one of the most unusual and exotic to be found in New England, and it's certainly one of the most satisfying. The warm version is made using clarified brown butter and is served on a home-baked, Asian-style bao bun. Though diminutive in size, its flavor stands tall and distinctive. One roll, accompanied by a few of Eventide's excellent oysters, is a wintertime meal not soon to be forgotten. Want to recreate the Eventide lobster roll at home? Find their Brown Butter Lobster Roll recipe on NewEngland.com.

GET OUTSIDE



BEST UNIQUE NEW ENGLAND SKI EXPERIENCES

Ocean views, Eddy the Yeti, and a mountain rollercoaster are just a few of the fun experiences skiers and snow-boarders looking to ski New England can enjoy. From Connecticut to northern Maine, skiing and snowboarding in New England is an iconic, distinct experience. But with so many mountains and resorts to choose from in each state, sometimes it's tough to decide where to go. There are many tried-and-true options throughout the region, but if you're looking to ski New England and enjoy a unique adventure, here are some fun and one-of-a-kind ski mountain experiences. [by Cathryn McCann](#)



Yeti Sightings at Sunday River

The Yeti, a monstrous, furry, white creature said to live in the forest and roam the mountains, has found a home at Sunday River in Newry, Maine. The resort's Yeti, however, is less fearsome and more magical — “Eddy the Yeti” is a huggable, friendly creature who can be found greeting visitors at the base area. Skiers and boarders can even visit Eddy's “special home” on the Enchanted Forest Trail on North Peak. He's also been known to pay a visit to reserved family dinners at the mid-mountain Peak Lodge. Catch him while you can, because as legend has it, Eddy is a rather shy character and doesn't stick around for long.

Ski New England Experience: Sunday River's lovable Yeti making an appearance at the base of the mountain. David McLain/Sunday River

Ocean View Skiing at Camden Snow Bowl

As the only East Coast ski area with an ocean view, Camden Snow Bowl in Camden, Maine, has appropriately taken on the mantra “Ski the Sea.” When one thinks of skiing in New England, the seacoast and Atlantic Ocean aren’t typically what come to mind, which is what makes this small, family-friendly ski area so fun and unique. 90 minutes north of Portland, Camden Snow Bowl has 20 runs on Ragged Mountain, a 1,100-foot summit (with the best ocean views), and a toboggan chute. The 440-foot chute is two feet wide, and has a vertical drop of more than 70 feet, propelling toboggans at speeds up to 45 mph. It’s the only chute of its kind left in New England, making it a worthy non-skiing adventure.



Ski New England Experience: A father and daughter enjoy the Timber Ripper Mountain Coaster at Okemo Mountain Resort in Vermont.
Okemo Mountain Resort

Rollercoaster Rides at Okemo Mountain Resort

Some mountains have toboggan chutes, others have rollercoasters. Okemo Mountain Resort, located in Ludlow, Vermont, is one of the larger Green Mountain State resorts, with 121 trails, 20 lifts, and 667 acres of open skiing area. It’s known for smooth conditions and trails for all skill levels, making it a great destination for the family. Lesser known, however, is Okemo’s winter rollercoaster experience — the Timber Ripper Mountain Coaster. Riders in the two-person, sled-like cars control the speed of the scenic trip through the forest and along the mountain, with its 375 vertical-foot descent and 3,100 feet of tracks. Speeds can reach up to 25 mph. Take a break from the slopes to enjoy an exhilarating ride.

Skiing Above the Treeline at Sugarloaf Mountain

Sugarloaf Mountain, located in Carrabassett Valley, Maine, is one of the largest ski areas east of the Rockies, and includes trails across three mountains (including Maine’s second-highest peak), 1,240 acres of skiable terrain, 162 trails (with one lengthy, 3.5-mile run from summit to base), three terrain parks (including a super and mini-pipe), and 13 operating lifts. Additionally, Sugarloaf Mountain serves up the only lift-serviced, above-treeline skiing in the East. Skiing along the trees is special, but skiing above them is a truly unique experience.



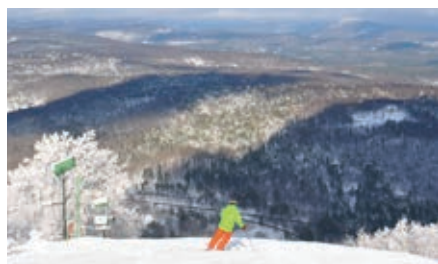
Ski New England Experience: A skier tackles some fresh snow at Sugarbush with the Lincoln Limo following behind. Jason Morris for Sugarbush Resort

First on the Slopes at Sugarbush Mountain

Located in Warren, Vermont, Sugarbush Mountain Resort offers a wide variety of skiing experiences, with two mountains, three terrain parks, six peaks, 16 lifts, 28 wooded areas, and 111 trails. The 2,000-acre Slide Brook Basin offers off-trail and backcountry skiing beyond the resort boundaries. But for those who have always dreamed of being the very first skier down the mountain, Sugarbush created the “First Tracks Cabin Cat” adventure, which takes 12 passengers in the “Lincoln Limo” — a luxury cabin with a flat screen TV and cozy seating — to the best terrain, before the lifts have even started operating (available for advanced skiers and riders only). They’ll even provide hot coffee and granola bars!.

Panoramic View at Wildcat Mountain

Wildcat Mountain in Pinkham Notch, New Hampshire, claims to be “Purrfectly Wild in Nature,” and the panoramic views are pretty “purrfect” too. Located within the White Mountain National Forest, the 4,062-foot summit offers spectacular views of Mount Washington, Tuckerman Ravine, and a vast display of the Presidential Range. When you’re done taking in the views (which might take a while), you can enjoy 225 acres of skiable terrain — including 80 acres of glades — with 48 trails, a terrain park, and five lifts.



Crossing State Boundaries at Catamount Mountain

Located near South Egremont on the Massachusetts/New York state line, Catamount Ski Area allows you to start your run in Massachusetts, ski into New York, and finish back in Massachusetts again. You can also summit mountains in both states. Catamount, which first opened in 1939, is one of the oldest original family-owned ski areas still operating in the Northeast, and one of the largest

Ski New England Experience: A skier tackles some fresh snow at Sugarbush with the Lincoln Limo following behind. Jason Morris for Sugarbush Resort

ski areas in the Berkshire/Taconic Mountains. Totalling 2.5 miles, Ridge Run to Upper and Lower Promenade is the longest trail in the Berkshires, and Catapult — rated a double-diamond — is one of the steepest trails in the Northeast.

City Skiing at Woodbury Ski Area

In the event that you're headed to or from New York City, Woodbury Ski Area in Woodbury, Connecticut, is the ideal destination for a little skiing. The small mountain is the closest Connecticut ski area to the Big Apple, and offers the largest tubing park within striking distance of Manhattan. Despite its southern location, the ski area prides itself on being one of the first to open and last to close each season, allowing visitors to enjoy the mountain from late October until mid-April, even on holidays. Its location in a valley and a sizable investment in snowmaking technology is what makes that possible.



Historic Skiing at Mad River Glen

For history buffs that also enjoy hitting the slopes (and a challenge), Mad River Glen ski area in Fayston, Vermont, is the place to go. Mad River Glen, which first opened in 1948 on General Stark Mountain, is the only ski area in the nation on the National Register of Historic Places. When it opened, its iconic single chair lift was the fastest in the world. Based on the original vision of founder Roland Palmedo (that the objective of a ski area is sport, not business) the Mad River Glen Cooperative was formed in 1995, creating the first and only cooperatively owned ski area in America. Today, Mad River Glen has more than 1,800 individual skier-owners, making it a unique business operation and even more unique ski experience — including upwards of 120 skiable acres of naturally contoured terrain.

Ski New England Experience: Mad River Glen's iconic single chair lift. Jeb Wallace-Brodeur/Mad River Glen

Airboarding at Smugglers' Notch

For an alternative to the classic skiing or snow tubing experience, there's a new winter sporting invention called Airboarding. Most easily described as a snow bodyboard, the Airboard is an inflatable sled with an A-shaped frame, perfect for a speedy cruise down the slopes. The lightweight design of the board offers easy control and maneuverability, but the mountain does require a short instructional clinic, and users must be at least 12 years old. Smugglers' opens up certain trails specifically for Airboarding between 2 and 4 p.m. on certain days (call or check online for specifics), giving guests a safe, exclusive experience. Hit the slopes before or after to enjoy the three interconnected mountains, over 1,000 acres of beautiful terrain, and 76 trails (including the only Triple Black Diamond in the east).



Brew With a View at Cannon Mountain

For what it's worth, Cannon Mountain in Franconia, New Hampshire, has the state's highest beer tap at the Tram Summit Lodge. Cafe 4080' offers the unique opportunity to sip a brew... then ski at a 4,080-foot altitude. The cafe has a full bar, plus other snacks and beverages. Stop by to warm up or for some unique, 4,080-foot beer bragging rights (all while enjoying some pretty spectacular views from the summit). In addition to the highest ski summit in New Hampshire, the mountain has 95 trails and glades, 11 lifts, a 2,080' vertical drop, 282 acres of skiable area, and a variety of terrain across two mountains for all skill levels.

Ski New England Experience: Sipping a delicious beverage is so much better from 4,080 feet up. Greg Keeler/Cannon Mountain

Southern Skiing at Yawgoo Valley Ski Area

For those looking to ski in New England, the northern states are typically the target. There is, however, a ski area in the southern region of Rhode Island that cannot be overlooked. Yawgoo Valley Ski Area in Exeter is the one and only Rhode Island ski experience, with almost entirely man-made snow. With 36 acres of skiable terrain and two chair lifts, this is a smaller mountain, but well worth the trip if you find yourself in southern New England.



Largest Park System at Mount Snow

Mount Snow in Dover, Vermont, is within the Green Mountain National Forest and was one of the first ski resorts on the East Coast. In 2008, Mount Snow opened the East Coast's first All Park Mountain Face (one face of the mountain entirely dedicated to a terrain park) called Carinthia at Mountain Snow. The park system, with ten parks in all, has nearly five miles of trails, complete with almost countless jumps, pipes, rails, and a superpipe. With 589 acres of skiable terrain, 20 lifts, four mountain faces, and a 3,600-foot summit, this mountain offers something for everyone.

Ski New England Experience: A snowboarder takes advantage of the park system at Mount Snow. Pat Ryan/Mount Snow

BEST CROSS-COUNTRY SKIING

Cross-country skiing has long been a go-to winter pastime for New Englanders. It's the perfect way to get outdoors, into the wilderness, and explore trails covered with snow. Most Nordic Centers offer cross-country ski trails for all skill levels, from flat beginner's loops to steep ascents and speedy downhill for the more advanced skier. Here are some of Yankee's favorite places to cross country ski in New England. by Cathryn McCann



Cross-country skiing is a great New England winter activity. Pixabay

MASSACHUSETTS

15 Minutes to Boston: Weston Ski Track

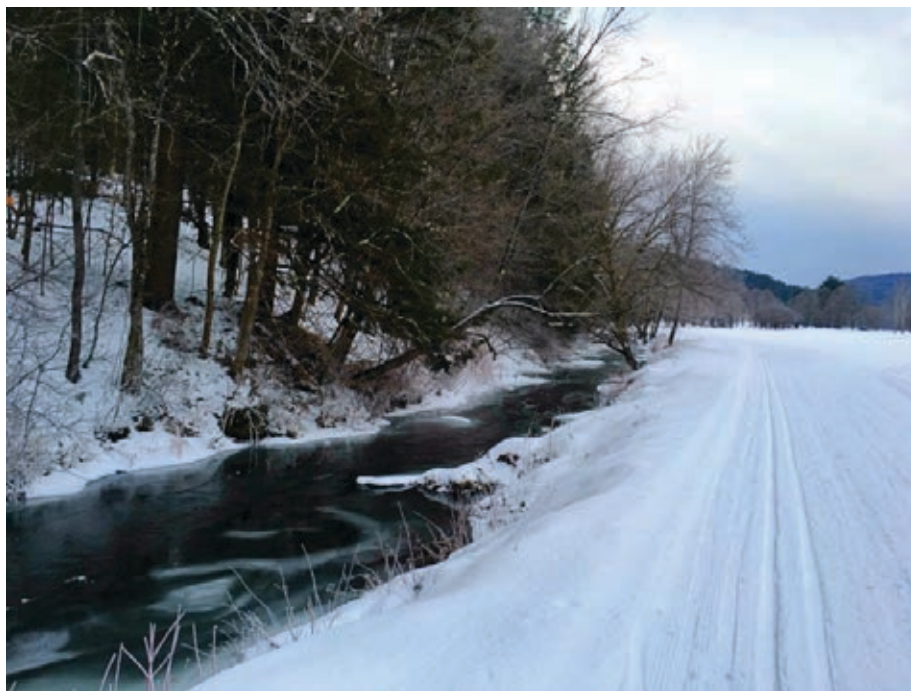
Often, there's just not enough time in a weekend to get away from the city and escape to the rural, snow-packed areas of New England. For those times, there's Weston Ski Track, just a 15-minute drive from Boston. The track includes 15 kilometers of skate and classic skiing, 2.5 of which are in the snowmaking area, ensuring a portion almost always has snow, independent of Mother Nature. Those trails are also lit for night skiing, accommodating the busy city workers who enjoy getting outdoors and onto the snow after a day in the office.

Skiing With Dogs: Notchview

More and more Nordic centers are allowing skiers to enjoy the trails with their furry friends, but Notchview Nordic Skiing Center in western Windsor, Massachusetts has an entirely separate trail system groomed purposefully for skiing with dogs – or “skijoring.” That's in addition to the 17 kilometers of classical track-set cross country trails, and 8 kilometers of groomed skate-skiing trails. With 7 beginner trails, 11 intermediate trails, and 7 expert trails, there's a good range of skiing for everybody. Most of the reservation is above 2,000-feet in elevation, where ideal, skiable snow can typically be found for more than 80 days out of the year.

Three State Vista: Stump Sprouts Cross Country Ski Center

Whether you stay at the guest lodge or just go for the day, Stump Sprouts Cross Country Ski Center offers 25 kilometers of trails, including backcountry routes and rolling loops with tracks. A large glacial boulder – and a spectacular view – awaits skiers who choose to summit Lone Boulder Hill. The rural northwest Massachusetts trail network is set atop a high-elevation meadow, ensuring some of the best natural snow conditions in the state. After 40 years, the family-owned and handmade trail network has been refined and groomed to provide some of the best cross-country skiing around.



There are plenty of natural elements to see while cross-country skiing in New England.
Cathryn McCann

NEW HAMPSHIRE

The Scenic Route: Windblown Cross Country Ski Area

Located in the beautiful Monadnock region of southern New Hampshire, Windblown Cross Country Ski Area is set on elevated terrain with scenic trails and natural landscapes. The skiing area includes more than 40 kilometers of expertly groomed skate and classic track-set trails rolling through hills and valleys, serene ponds, and dense forests, as well as a teaching field for beginners and backcountry trails for experts. The “most difficult” trails on and around Barrett Mountain are some of the steepest groomed options available at a cross-country skiing area in New England.

Best Kept Secret in the White Mountains: Bear Notch Ski Touring Center

Bear Notch Ski Touring Center in Bartlett, New Hampshire, is the cross-country skiing destination you might not know about, but should. The 65-plus kilometer trail network offers flat meadows, riverside views, rolling and advanced hills, and trips out to lovely, pristine waterfalls. The network winds around forests, Bartlett village, and down along the Saco River towards Attitash Mountain. Even when it seems impossible, the Touring Center is often open for business – a nod to northern New Hampshire snowfall and quality grooming.

Skiing in a Winter Wonderland: Jackson XC

You probably already know of Jackson, New Hampshire, as one of New England’s finest towns for all things winter recreation. That certainly includes cross-country skiing. The 150-kilometer network of trails maintained by the Jackson Ski Touring Foundation provides some of the best cross-country skiing in the East, thanks to state-of-the-art grooming and the ideal geographical location. All of the trails are within the charming village of Jackson, and lead to destinations such as the warming hut, Cocoa Cafe, and other pub, restaurant, and lodging options. Visitors can ski classically through the forest or kick it up a notch (or two) and skate ski the international race course.



Beginner cross country skiers can enjoy flat loops at many New England ski centers.
Cathryn McCann

VERMONT

First in the Country: Trapp Family Lodge Cross-Country Ski Center

Want to ski at the very first cross-country ski center in the country? Look no further than Stowe, Vermont. With about 60 kilometers of groomed trails and 100 kilometers of backcountry trails, there's plenty to explore and enjoy. The Von Trapp family has a storied history, largely in credit to the hit Broadway show and movie, *The Sound of Music*. Now the Trapp Family Lodge is a European-style, 96-room lodge and resort overlooking the village of Stowe. Skiers can enjoy the network of cross-country trails by day and fantastic lodging, dining, and brews by night.

Adventure Experts: Craftsbury Outdoor Center

In the Northeast Kingdom of Vermont, in the tiny town of Craftsbury, resides a true outdoor adventure Mecca. Although specializing in all things outdoor sports year-round, the Nordic Center offers some of the best cross-country skiing in New England. It's northern locale, dedication to snowmaking, and consistent grooming keeps the 100 kilometers of skate and classic trails in optimum skiing condition. Skiers can also take part in other winter activities, such as snowshoeing, ice skating, races, yoga, and more.

Heart of Green Mountain National Forest: Blueberry Hill Inn Outdoor Centet

Found in the heart of the Green Mountain National Forest, within the Moosalamoo National Recreation Area, Blueberry Hill Outdoor Center has over 50 kilometers of trails for skiers to enjoy. Be aware, however, that Blueberry Hill actively chooses to keep the trails quiet and ungroomed for a more authentic backcountry skiing experience. The Outdoor Center emphasizes experiences that focus on the unique surroundings and environment, so for those looking for a more natural, less manicured experience, Blueberry Hill is a great place to try.



Nordic Centers and ski areas make navigation easy with trail maps and signs.
Cathryn McCann

MAINE

Reliable Snowfall: Rangeley Lakes Trails Center

If you're a skier who prefers natural snow, Rangeley Lakes Trails Center in Maine is a pretty safe option that doesn't require driving too far into northern Maine. Rangeley is roughly aligned with the northernmost point of New

Hampshire, and often tallies an annual snowfall of around 200 inches. At the Center, there are nearly 55 kilometers of Nordic trails nestled alongside Saddleback Mountain and winding through Maine’s western lake and mountain region. The trails are incredibly scenic, with plenty of opportunities for bird and wildlife sightings. The network has grown over the years, and offers something for everyone – from beginners to seasoned experts. For a fun adventure, bring the kids along and check out the hand-crafted “Gnome Homes” along some of the trails.

Family-Owned Fun: Five Fields Farm

Five Fields Farm is a family-owned apple orchard that becomes a cross-country skiing destination each winter. The network includes 27 kilometers of trails winding around the orchard, on logging roads, and on terrain protected by the Loon Echo Land Trust on Bald Pate Mountain. The trail system is designed so that beginner skiers can access all portions of the network, making it a great option for the whole family. More advanced or adventurous skiers can trek to the summit of Bald Pate Mountain, past multiple ponds and lakes and up to a view of the horizon. It’s a small but beautiful and quintessentially New England cross-country skiing operation.

Minutes to Portland: Smiling Hill Farm

Looking for a quick trip out of the city for some fresh air and outdoor exercise? Smiling Hill Farm in Westbrook, Maine, is a short drive out of the city, and offers 25 kilometers of wide, groomed skate trails and tracks for classic cross-country skiers. The trails follow former logging roads and livestock paths with varied terrain, including hills, speedy descents, open meadow skiing, and narrow paths through the trees. Smiling Hill Farm has made the most of their operation, and is a great option for those who would like to spend less time driving and more time skiing.



Tracks are great for classic cross-country skiing.
Cathryn McCann

CONNECTICUT

Southern Skiing: Winding Trails Cross Country Ski Center

Winding Trails Cross Country Ski Center in Farmington, Connecticut, is a worthy destination for cross-country skiers that rivals some of the northern New England ski centers. Winding Trails is set among 350 acres of woodlands, lakes, ponds, nature, and wildlife — 20 kilometers of which are groomed trails great for exploring by ski. The trails are double-tracked and completely mapped out for easy navigating, and great for beginners and experts alike. The center uses grooming equipment to pack the snow on the trails and comb them out, providing optimal ski conditions with sometimes less-than-optimal snowfall.



Puddle Duck Pond at the Strawberry Banke Museum in Portsmouth, New Hampshire | Guide to New England Ice Skating Rinks
Taylor Thomas

BEST OUTDOOR ICE-SKATING

With winter comes the frigid temperatures that turn local ponds into frozen wonderlands ready for ice skating. When a natural pond isn't handy, there are plenty of man-made outdoor ice skating rinks all throughout New England. Grab your skates and bundle up! Here are some of our favorite New England ice skating rinks to visit this season. [by Montana Rogers](#)

CONNECTICUT

Simsbury Farms

Spend an afternoon or evening skating across the covered ice rink at Simsbury Farms. Bring your own skates or rent. There is a small entrance fee.

100 Old Farms Road, West Simsbury, CT.

Westport Pal Rink at Longshore

Skaters at the Westport Pal Rink enjoy a smooth, clean surface. Floodlights allow for night skating. Check site for details on open skate hours.

260 Compo Road South, Westport, CT.

Bushnell Park

The ice skating rink in Bushnell Park, in the heart of downtown Hartford, is open for several months in the winter. Free “learn to skate” lessons are offered on various Saturdays throughout the season.

Trinity Street, Hartford, CT.

MAINE

The Waterhouse Center

This sleek ice rink is located in the center of Kennebunk, Maine. It is a covered, outdoor rink that is professionally maintained.

1 Summer Street, Kennebunk, ME.

Goddards Pond

One of our favorite New England ice skating rinks, Goddards Pond has it all! Take advantage of the Warming Hut (see site for hours) and the concession stand. When night falls, visitors can continue to skate under the lights.

High and Marshall Streets, Bath, ME.

Jalbert Park Skating Rink

Open on the weekends for public skating, Jalbert Park offers skates to rent and skate sharpening services for your own skates. The concession stand sells various snacks. You can also rent snowshoes for a diverse day of winter fun!

416 West Main Street, Fort Kent, ME.

MASSACHUSETTS

Frog Pond

The Frog Pond in Boston Common is one of the most famous New England ice skating rinks, and is a perfect escape from the hustle and bustle of the city. Without leaving the city, you can have an authentic outdoor skating experience. Rental skates are available as well as lockers, skate sharpening services, and skating seals (skating aides for beginners).

38 Beacon St, Boston, MA

Winter Skate at Patriot Place

This is an ideal outdoor rink for families with skaters and non-skaters, families with young kids, and couples. If you don't like skating, you can watch your family and friends circle the rink from the observation area. When you're finished with skating, shop or dine at one of the many establishments at Patriot Place.

2 Patriot Place, Foxborough, MA.

The Worcester Common Oval

The town of Worcester sponsors an annual outdoor ice-skating rink downtown. The round rink is open on the weekends, during school winter holidays, and for special occasions. As with many outdoor ice-skating rinks, rentals are available.

455 Main Street, Worcester, MA.

NEW HAMPSHIRE

Bretton Woods

The Bretton Woods skating rink provides skaters with breathtaking views of the Presidential Mountain Range. Open daily and with the option to rent skates, you could easily spend hours gliding across the ice.

9 Ski Area Road, Bretton Woods, NH.

Nestlenook Farm Winter Wonderland

If you're looking for the traditional, seen-in-a-movie ice skating experience, you should pack your skates and head to Nestlenook Farm. The three-acre Victorian skating park is picture-perfect. After skating from one end to the other and under the arching, white bridge, relax by the fire with hot chocolate in the Warming Center.

66 Dinsmore Road, Jackson, NH.

Puddle Dock Pond at the Strawberry Banke Museum

Puddle Dock Pond is one of the quaintest outdoor New England ice skating rinks. It is open daily for your skating pleasures and rentals are available. Close to downtown Portsmouth, you can make a day of it with skating, shopping, and cafe-hopping.

14 Hancock Street, Portsmouth, NH.

RHODE ISLAND

Alex and Ani City Center

Glide carefree through the crisp winter air and glow of city lights in the middle of downtown Providence at the Alex and Ani City Center rink. Rentals are available on a first come first serve basis.

2 Kennedy Plaza, Providence, RI.

Newport Skating Center

Located in the historic downtown shopping district of Newport, the Newport Skating Center offers visitors the unique experience of skating with beautiful views of the ocean. After circling across the ice, do a little shopping or dine at one of Newport's many charming restaurants.

4 Commercial Wharf, Newport, RI.

Washington Trust Ice Rink

Unlike other outdoor ice-skating rinks, the Washington Trust Ice Rink offers group and private skating lessons as well as hockey and curling opportunities.

61 Main Street, Westerly, RI.

VERMONT

Okemo Mountain Resort Skate Pavilion

The Okemo Mountain Resort Skate Pavilion is a covered, regulation-sized rink. Rentals are available and when you're too cold to continue, head into the warming area and cozy up by the fireplace.

77 Okemo Ridge Road, Ludlow, VT.

Skatium: Outdoor Ice Skating Rink

Savor the fresh Vermont air as you twirl across the ice. The rink is divided in half so that figure skaters and hockey players can have their own space. Milk crates are available for beginning skaters.

40 Slow Road, Waitsfield, VT.

SmuggsCentral Ice Skating Rink

Are you ready for a full day of outdoor winter adventures? Visit Smugglers' Notch Vermont for ice skating on a natural rink, and if you get tired of skating, mix it up with some skiing, snowshoeing, or snow-tubing.

4323 Vermont Route, 108 South, Smugglers' Notch, VT.

Want more? Type "Guide to New England Outdoor Ice Skating Rinks" into the [NewEngland.com](#) search bar to see an even longer list.

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COMMENT

6 FAVORITE NEW ENGLAND COMFORT FOOD RECIPES

Abhhh, comfort food. Sometimes it's the only thing powerful enough to lure us out from under the covers when another cold New England winter sets in. From creamy mac and cheese to our favorite cozy pudding, these New England comfort food recipes are some of our favorite ways to warm up. [by Aimee Tucker](#)

AMERICAN CHOP SUEY CASSEROLE

New England's spin on a classic pasta dish, our American Chop Suey casserole is a savory blend of noodles, ground beef, and seasoned tomato sauce.

INGREDIENTS

8 ounces elbow pasta
1 lb. lean ground beef
1 large onion, diced
2 green peppers, diced
2 cloves garlic, minced
4 tablespoons olive oil
1 15-ounce jar of spaghetti sauce
1 teaspoon Italian seasoning blend
1/2 teaspoon red pepper flakes
Salt and pepper, to taste
1 cup shredded mozzarella



American Chop Suey Casserole Aimee Tucker

INSTRUCTIONS

Preheat the oven to 350 degrees and grease a 9x13" baking dish. Cook pasta al dente according to package directions, then drain and transfer to a large bowl tossed with a tablespoon of olive oil. Heat remaining 3 tablespoons of oil in a large skillet over medium-high heat and sauté the beef, onions, peppers (reserving 1/4 cup for later), and garlic until the beef is browned. Add sauce and seasonings (you may not need the whole jar of sauce depending on how "saucy" you want the casserole to be). Transfer the mixture to the bowl with the noodles, and mix to combine, then pour into the prepared baking dish and sprinkle reserved diced peppers and cheese on top. Cover with foil and bake for 25 minutes, then remove the foil and cook for an additional 10 minutes or until the cheese is bubbly and lightly browned. Serve with crusty bread or a side salad. **Yield: 6 to 8 servings**

LOBSTER MAC & CHEESE

Combine New England comfort food with the ultimate New England splurge in this rich and flavorful Lobster Mac & Cheese. Finished with a buttery breadcrumb topping, it's decadent and delicious.

PASTA INGREDIENTS

1 pound shaped pasta, such as elbows or shells
8 tablespoons salted butter, divided
1 small yellow onion, diced
1 garlic clove, minced
5 tablespoons all-purpose flour
2 cups light cream
2 cups shredded Gruyere cheese
3 cups shredded cheddar cheese
1/2 cup grated Romano cheese
Kosher or sea salt and freshly ground black pepper to taste
8 ounces cooked lobster meat (from about two 1-1/2-pound lobsters), cut into bite-size pieces



American Chop Suey Casserole Aimee Tucker

INSTRUCTIONS

Cook pasta according to package instructions. Drain in a colander, set into the sink, and rinse with cold water to cool. Set aside. Preheat oven to 350°. Melt 3 tablespoons butter in a medium-size saucepan over medium heat. Stir in onion and garlic; cook until onion has softened and turned translucent, about 5 minutes. Transfer to a bowl and set aside. Melt remaining 5 tablespoons butter in the saucepan. Whisk in flour and stir until mixture is light golden-brown and glossy, 8 to 10 minutes. Gradually whisk cream into flour mixture, increase heat to medium-high, and bring to a simmer. Once simmering, reduce heat to medium-low; cook, stirring, until mixture is thick, creamy, and smooth, 10 to 15 minutes. Stir onion/garlic mixture and cheeses into cream mixture until melted and smooth. Season to taste with salt and pepper; then gently stir in lobster and reserved pasta. Pour mixture into a 4-quart casserole and smooth the top. Next, make the topping: In a small saucepan over medium heat, melt 2 tablespoons butter. Add breadcrumbs and parsley; cook, stirring, until lightly toasted. Sprinkle evenly over casserole. Bake in preheated oven until sauce is bubbly and the top is golden-brown, 10 to 12 minutes.

TOPPING INGREDIENTS

2 tablespoons salted butter
3/4 cup panko breadcrumbs
1 teaspoon chopped fresh parsley

INSTRUCTIONS

Next, make the topping: In a small saucepan over medium heat, melt 2 tablespoons butter. Add breadcrumbs and parsley; cook, stirring, until lightly toasted. Sprinkle evenly over casserole. Bake in preheated oven until sauce is bubbly and the top is golden-brown, 10 to 12 minutes. **Yield: 6 servings**

FIREHOUSE CHILI

Made with ground beef, veggies, beans, and the perfect blend of seasonings, this award-winning firehouse chili is a true crowd-pleaser and one of our all-time favorite comfort food recipes.

INGREDIENTS

4 pounds ground beef
3 tablespoons vegetable or canola oil
3 large onions, coarsely chopped
1 medium-size carrot, peeled and grated
2 green bell peppers, cored, seeded, and chopped
1-2 jalapeno peppers, seeded and finely chopped
1/4 cup loosely packed light-brown sugar
3-4 tablespoons chili powder
3 tablespoons cumin
2 tablespoons cinnamon
1/4-1/2 teaspoon cayenne pepper
Salt and freshly ground black pepper, to taste
4 28-ounce cans crushed tomatoes
1 15-ounce can each kidney beans, black beans, and chickpeas



Firehouse Chili Hornick/Rivlin

INSTRUCTIONS

Preheat your grill to medium, about 350°. Shape ground beef into large, flat patties. Grill patties until centers are medium rare, about 5 minutes on the first side and 3 on the second. As an alternative, you may cook the patties in a skillet, or just brown the meat in the chili pot over medium-high heat, breaking it up into smaller pieces with a wooden spoon. In a large (at least 7-quart) Dutch oven or stockpot over medium heat, warm oil. Add onions, carrot, bell peppers, jalapeno, brown sugar, chili powder, cumin, cinnamon, cayenne, salt, and black pepper. Cook, stirring often, until vegetables soften, about 10 minutes. Stir in crushed tomatoes, kidney beans, black beans, and chickpeas. If you grilled the beef, add patties now and use a large spoon to break them up into bite-size chunks. Reduce heat to low and cook uncovered, stirring often, 1 hour. If mixture seems too thick during cooking, thin it with a bit of water. Check seasoning and add more salt or black pepper if you like. Serve hot. **Yield: 12 to 14 servings**

YANKEE POT ROAST

Tender and flavorful, this recipe for a Yankee Pot Roast is a cold-weather lifesaver. Serve over rice or egg noodles for warming, filling comfort food at its finest.

INGREDIENTS

1 2- to 3-pound beef chuck roast
Kosher or sea salt and freshly ground black pepper, to taste
4 tablespoons olive oil, divided
1 large yellow onion, diced
3 garlic cloves, minced
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
1 cup medium-bodied red wine (such as Merlot)



Yankee Pot Roast Keller + Keller

4 cups beef stock, divided
2 tablespoons tomato paste
3 large carrots, peeled and cut into 2-inch pieces
3 celery ribs, cut into 2-inch pieces
2 cups pearl onions, ends removed and peeled
1 bay leaf, whole
2 sprigs fresh rosemary
2 sprigs fresh thyme

INSTRUCTIONS

Preheat your oven to 350° and position a rack in the lower half of the oven. Pat the meat dry and season liberally on all sides with salt and pepper. Set a large Dutch oven over medium-high heat, and add 2 tablespoons of olive oil. Add the beef to the pot and sear evenly on all sides, using tongs to turn the roast, about 5 minutes per side. Transfer to a plate and set aside. Lower the heat to medium and add the remaining olive oil. Add the onion, garlic, and chopped herbs, and cook, stirring often, until the onions are translucent, about 6 minutes. Deglaze the pot: Add the wine and 1 cup of the beef stock, scraping up the browned bits from the bottom of the pot. Add the tomato paste; then return the browned roast to the pot, adding more stock to come a little more than halfway up the meat (the amount of stock you'll need will vary with the size of the roast). Bring to a simmer. Once it's simmering, remove the pot from the heat. Cover the top with a sheet of aluminum foil; then cover with the lid. Transfer the pot to the oven and cook until the beef is quite tender, 2 to 2 1/2 hours. Be sure the liquid in the pot is simmering, not boiling, and that there's enough liquid to prevent the meat from drying out. Remove the pot from the oven and arrange the vegetables, bay leaf, and herb sprigs around the meat. Cover and return to the oven for an additional 20 to 30 minutes, or until the vegetables are tender and a knife slips easily in and out of the meat. Transfer the roast to a plate and tent with foil for 15 minutes. To serve, slice against the grain, or use two forks to pull the beef into chunks. Discard the bay leaf and herb sprigs; then arrange the beef and vegetables on a platter. Spoon the sauce over the beef and vegetables alongside mashed potatoes, buttered egg noodles, or rice. **Yield: 4 to 6 servings**

CHICKEN POT PIES WITH CHEDDAR SCALLION BISCUITS

It's hard to imagine a more comforting combination than a savory chicken pot pie filling topped with cheesy biscuits.

Butternut squash replaces the usual potatoes for a nice hit of color and sweetness. Note: Using precooked rotisserie chicken meat saves valuable prep time. To make ahead, prepare pies up to the point of baking; then wrap tightly in foil and freeze for up to 3 months. When ready to use, thaw in refrigerator and bake as directed.



Chicken Pot Pies with Cheddar-Scallion Biscuits Hornick/Rivlin

FILLING INGREDIENTS

3 cups reduced-sodium chicken broth
3 medium carrots, peeled and diced
1/2 small butternut squash, peeled, seeded, and diced
4 tablespoons salted butter
1 celery rib, diced
1 medium-size yellow onion, diced
1 teaspoon kosher or sea salt
1 cup chopped white button mushrooms
5 tablespoons all-purpose flour
1 cup milk
1/2 teaspoon freshly ground black pepper
2 tablespoons minced flat-leaf parsley
3 cups chopped cooked chicken, white and dark meat (see Note, above)
1/3 cup sweet peas (frozen is fine)

INSTRUCTIONS

In a medium-size saucepan over high heat, bring chicken broth to a boil. Add carrots and squash. Reduce heat to medium-low and simmer until vegetables are tender, 5 to 7 minutes. Drain vegetables, reserving broth. Set aside. Melt butter in a large skillet over medium heat. Add celery, onion, and salt; cook until golden, 10 to 12 minutes. Add mushrooms and cook until they release most of their liquid, 5 to 7 minutes. Add flour and cook, stirring, about 2 minutes. Add milk slowly, whisking as you go; then add reserved broth, whisking until smooth. Cook, stirring often, until sauce thickens, 8 to 10 minutes. Season with pepper. Add parsley, chicken, reserved vegetables, and peas. Divide filling evenly among 6 ramekins or other 8- to 10-ounce ovenproof bowls, leaving about a half-inch at the top for biscuits. If you have extra filling, put it in another ramekin.

BISCUIT INGREDIENTS

2 cups all-purpose flour, plus extra for work surface
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon table salt
5 tablespoons cold salted butter, cut into small cubes
2/3 cup grated sharp cheddar cheese
2 scallions (green onions), green parts only, thinly sliced
1 large egg
2/3 cup buttermilk
Milk (for brushing biscuits)

INSTRUCTIONS

Preheat oven to 425°. Make the biscuits: In a large bowl, whisk flour with baking powder, baking soda, and salt. Use your fingers to smear the butter into the flour mixture until it resembles coarse meal, with plenty of lumps. Stir in cheddar and scallions. In a medium-size bowl, whisk together egg and buttermilk; then add to flour mixture. Stir with a fork until a shaggy dough forms. Divide dough into 2 balls. On a lightly floured counter, press dough out to a half-inch thickness. Using a biscuit cutter or the floured rim of a glass, cut out 2- to 3-inch rounds. Gather dough again as needed and press out again. Repeat with second ball. Divide biscuits among ramekins, overlapping as necessary. Brush tops with milk, and set ramekins on a baking sheet lined with foil. Bake until crust is nicely browned and filling is bubbling, about 20 minutes. **Yield: 6-7 servings**



Plimoth Plantation's Slow Cooker Indian Pudding Aimee Tucker

PLIMOTH PLANTATION'S SLOW COOKER INDIAN PUDDING

Who says comfort food doesn't include dessert? A warm bowl of Indian pudding topped with a creamy, melty scoop of vanilla ice cream is a classic New England winter treat. With this recipe, after a little prep up front on the stove-top, the batter heads to the slow cooker for a nice long, slow bake. Look forward to the perfect dessert while you prepare dinner.

INGREDIENTS

3 cups whole milk
1/2 cup cornmeal
1/2 teaspoon table salt
2 tablespoons unsalted butter, plus extra for greasing cooker
2 large eggs
1/3 cup molasses
1 teaspoon cinnamon
1/2 teaspoon ginger
1/2 cup dried cranberries (optional)
Garnish: ice cream, whipped cream, or light cream

INSTRUCTIONS

Grease the inside of your slow cooker with butter and preheat on high 15 minutes. In a large, heavy-bottomed pot, whisk together milk, cornmeal, and salt, and bring to a boil. Continue whisking another 5 minutes; then cover and simmer on low 10 minutes. Remove from the burner and add butter. In a medium-sized bowl, combine eggs, molasses, and spices. Add some of the hot cornmeal mixture to the egg mixture to temper the eggs; then transfer egg mixture into the pot. Stir in cranberries, if you like. Scrape batter into the slow cooker (5-6 quarts) and cook on high 2 to 3 hours or on low 6 to 8 hours. The center will be not quite set. Serve warm topped with ice cream, whipped cream, or light cream. **Yield: 6 servings**

BEST 5 NEW ENGLAND INNS WITH FIREPLACES

These New England inns, with guest rooms and common gathering areas warmed by flames, excel at offering the cozy side of winter. by Kim Knox Beckius

Garden Gables Inn

The homey aroma of wood smoke greets you before you set foot inside, and once a log is flickering in your main inn or cottage room, you'll feel as though you've been bestowed a royal title—and the country manor that goes along with it. When the Berkshires are a frosty fairytale land, some guests never venture far from this historic inn with its jaunty roofline and dozen working fireplaces. Breakfasts are made-to-order; spa indulgences are available on-site; an English-style indoor garden blooms in defiance of frightful weather outside. Arrange a fireside chef's table dinner. Sip complimentary sherry, as another blaze mesmerizes. And, if the need for a bottle from the inn's sister venture, Furnace Brook Winery, arises after you've retired, innkeeper Jayne Carroll assures: "That is an emergency" she's happy to rectify.

**135 Main Street, Lenox, MA.
413-637-0193**



Cozy bedrooms await at the Garden Gables Inn. courtesy of Garden Gables Inn

The Lodge at Moosehead Lake

It's a snap to ignite your room's gas fireplace and only a bit more work to assemble melty s'mores with Ghirardelli chocolate, homemade graham crackers, and Maine-made vanilla or maple marshmallows toasted over the living room's wood fire. Built of local slate and stone nearly a century ago, this grand fireplace is one of 14 on-property at this elegant North Woods lodge. Guests are "outdoorsy people," says owner Linda Bortis. After a day of snowmobiling, dogsledding, skiing at Squaw—or even sometimes in July when nights by the lake turn cool—guests are enchanted by rustic-themed rooms' snuggly décor and fires framed in natural or reclaimed materials. The only thing that competes with the glow is the view. When sunlight and snow collide, "it looks like diamonds," Bortis says. "It sparkles."

**368 Lily Bay Road, Greenville, ME.
207-695-4400**



Set in the heart of Vermont's ski country, The Pitcher Inn offers guests a true Vermont getaway. George Souls

Notchland Inn

The experience of building and tending a real wood fire is the number one enticement of this White Mountains mansion, where every guest room, all but one public space, and two pet-friendly cottages have fireplaces. With 19 total, co-owner Les Schoof struggles to choose a favorite. “I love the one in the dining room, which is raised and can be seen from just about every table in the house,” he says. He’s partial, too, to the medieval-looking terra cotta hearth in the Gustav Stickley-designed parlor. With no televisions nor cell service, bright embers encourage warm interactions between guests and with the owners’ Bernese Mountain Dogs. While sipping drinks before five-course feasts, “complete strangers will meet in the Music Room, and they will make music together,” says Schoof. He disapproves of “Chopsticks.” And of summertime guests who “turn on the air conditioning and light a fire.”

**2 Morey Road, Hart’s Location, NH.
603-374-6131**



Mountain views and solitude define the experience at the Notchland Inn. Courtesy of the Notchland Inn

The Pitcher Inn

Woodwork and brickwork, natural elements, sunny nooks, intimate gathering spots—when this uber-luxurious village inn in ski country was rebuilt in 1996, it was engineered to be as cozy as earthly possible. “Everything about this property is designed to reinforce a sense of genuine warmth,” says General Manager Ari Sadri, and 14 wood-burning fireplaces are integral to that ambiance. “I’m constantly stoking fires around here,” he shares. The inn burns 16 cords of wood annually. Tearing yourself away from the immense stone fireplace that fills Tracks tavern with glimmering light isn’t easy. But whimsically rustic accommodations feature fireplaces that are true marvels. “I don’t think people could tell you why they like a wood-burning fire,” Sadri says. “It’s in our DNA.”

**275 Main Street, Warren, VT.
802-496-6350**



The historic Rock Hall is a National Registry property. Courtesy of Rock Hall

Rock Hall

Rumor has it the great hall’s imposing mantelpiece was the first ever crafted of poured concrete. That may not be verifiable, but this is true: When you’re invited to unwind beside the golden fireball it frames and sample a light bite and innkeeper Michael Somers’ latest cocktail creation, you’ll know you’re in a singular space. This National Register property is an architectural masterpiece—the only surviving Addison Mizner-designed home in the northern United States. Four antique-furnished bedrooms have wood-burning fireplaces, and guests, says Somers, “demand to have fires.” It’s a hideaway where your wishes can become commands. Fireside in-room massages, a round of billiards, films in the mansion’s movie theater, mixology classes, private yoga instruction, a sleigh ride at a nearby farm: Your stay “can be anything you want it to be.”

**19 Rock Hall Road, Colebrook, CT.
860-379-2230**



Warm up by the fire and take in the water views at the Lodge. Matthew Lovette