

THE MAINE DEPARTMENT OF AGRICULTURE, CONSERVATION AND FORESTRY INVITES YOU TO CELEBRATE

Summer in Maine

Visit a Farm

MAINE FARMS, WINERIES,
CREAMERIES, FARMSTANDS AND MORE
ARE WELCOMING BACK VISITORS

AND... GET TO KNOW YOUR LOCAL FARMERS,
ENJOY TASTY SEASONAL SIPS AND
PLAN AN AGRICULTURAL FIELD TRIP WITH
REAL MAINE'S NEW ONLINE FEATURE



BDN

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Times Record • Portland Press Herald • Bangor Daily News

Inside!
Pack a Perfect
Maine Picnic
with Local Goods

Maine Can Create a Robust and Resilient Food System —

The pandemic taught us why local and regional food systems are valuable to rural states. It's up to all of us to apply those lessons for the future.

Mainers know what it's like to weather a tough winter. We're built from strong stuff. But even the heartiest among us likely breathed a sigh of relief as the temperatures started climbing this spring. Now, as the blossoms bloom and bees gear up for the busy season, many of us are looking forward to the summer months with hopefulness. With summer comes opportunity. Crops grow tall in the midday sun, people flock to their local farmers' markets for fresh produce, and projects on the back burner get promoted to the top of the to-do list. At the Department of Agriculture, Conservation and Forestry (DACF), we have been hard at work connecting with farmers and business owners to map a path out of pandemic conditions and into what we see as an opportunity for a phase of new growth.

Over a year ago, COVID-19 caused major market and supply chain disruptions that revealed the strengths and weaknesses in our food system. Today, many businesses, including restaurants, continue to feel the financial effects of prolonged shutdowns and other barriers. But farmers and small business owners are a resilient bunch. Despite widespread interruptions, shortages, and other challenges, we have witnessed rapid adaptation and innovation. Whether through pivoting to online sales and e-commerce or shifting from wholesale to direct-to-consumer sales models, our producers found ways to bridge the cracks caused by the pandemic and, in many cases, found a way to thrive.

At the same time, we saw Mainers go to new lengths to purchase agricultural products grown and made within our state. The level of support shown to farmers was inspiring and much appreciated, and our hope is that these connections will continue to expand and strengthen long into the future.

Making an ongoing commitment to supporting our farms and food businesses by buying local whenever possible, as an individual or institution, is a great way to ensure that we can build and maintain a robust and resilient food system that enhances our food security and provides ongoing economic benefit to our communities and our state.

At DACF, our staff are committed to doing everything we can to help to increase ways to engage with and buy products from our farmers, whether directly or through various wholesale or retail markets. Our Real Maine program (visit realmaine.com) is a great resource for learning about the abundance of Maine-grown products available to consumers. We are also dedicated to making strides to meet the goal articulated in Maine's climate action plan (visit climatecouncil.maine.gov) to increase the amount of food consumed in Maine from state food producers from 10% to 30% by 2030 through local food system development.

One of the keys to meeting this goal is to focus on rebuilding critical food processing infrastructure in our state. This spring, DACF collaborated with the Department of Marine Resources and the Department of Economic and Community Development to survey Maine's agriculture, forestry, and fisheries sectors to determine infrastructure investment priorities in our heritage industries. The response was incredibly strong, and we were able to identify real opportunities that could help businesses grow, such as expanded on-site storage and increased co-packing options, particularly for expanding grain, meat, dairy, vegetable, and fruit production. We know that with targeted support, we can build the springboard for sustainable growth of our agricultural economy in a way that benefits producers and consumers alike.

Now, as we all begin to enjoy the warm days and increased social interactions with friends and family, let's not forget that with each purchasing decision, whether it's a bag of Maine-grown potatoes in the grocery store or eggs directly from a farm stand, we are strengthening our food system and actively supporting those members of the community that were here for us when we needed them most.

Thank you, and enjoy your summer!



Amanda Beal, Commissioner
Maine Department of Agriculture, Conservation and Forestry



For 100 years, we've had the great fortune of supporting local family farms while providing the best dairy to the people of Maine and beyond. Thank you for helping make this a great century. We're excited to make the next one even better. Here's to 100 more years of the natural goodness of Maine.

FIND OUT HOW WE'RE CELEBRATING ALL YEAR LONG AT OAKHURSTDairy.COM.



Maine Senior FarmShare Program

Haven't signed up yet? It's not too late for seniors to get a \$50 share! Peak harvest season in Maine is from late July through late September. Learn more at www.RealMaine.com



Some favorites, like strawberries and peas, are only available for a few weeks. Ask your farmer when your favorites will be in season.



Many of your favorite summer fruits and vegetables can be frozen to enjoy later.



Remember, you also can purchase fresh herbs and honey with your Maine Senior Farmshare!



Mark your calendar to remember to use your full \$50 share before the end of the season!

Visit www.RealMaine.com to:



Find nutrition information and interesting facts about your favorite fruits, vegetables, and herbs.



Learn how to prepare and store your produce, and stretch your Senior FarmShare.



Find fresh and easy recipes to use.



This institution is an equal opportunity provider

SNIP & stick on the fridge as a reminder!

Ways to Support Maine Farmers Year-Round

Please note: Farms may have limited space for large gatherings and continue to take extra safety precautions so that they and their staff can stay healthy and grow great food and quality farm products.

Farm stands, stores, sugar shacks, pick-your-own fruit or veggies, farmers markets, open spaces, local farm products... Maine is fortunate to have a variety of agriculture! Shop at a supermarket, buy directly or explore from afar year-round. By supporting agriculture, we help ensure working landscapes thrive, agriculture remains a cornerstone of our state, and quality farm products are accessible and available for generations to come!



Look for listings of local farms to support: www.RealMaine.com, is a good place to start.



Help keep farms healthy — stay home if sick or not feeling well.



Call ahead! Seek current schedules for daily and seasonal updates.



Ask farmers how to enjoy farm products year-round! Is there pre-ordering or online shopping? Do they offer subscription orders like gift boxes, 'freezer beef and meat' or CSA shares? Can you find their products at supermarkets, farm stands, or stores? Does the farm use social media or newsletters to share updates and product tips?



Follow farm rules. Stay in visitor areas. Keep pets at home.



Looking to explore outdoors on farmland and woodlots? Ask permission. Be aware. Things change seasonally to support the farm. A winter ski trail might become a summer hayfield or crops. What looks like an empty dirt road may instead be a path to safely move livestock or farm equipment.



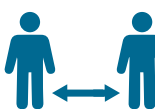
Bring an insulated container: Keep cold foods cold, and hot foods hot for quality.

Carry-in, carry-out trash and recyclables.



Always clean fresh produce before eating and preparing; don't eat until at home.

Use good hygiene before, during and after visit.



Don't crowd, give each other space! Be it in-person shopping during a pandemic or sharing the road with farm equipment on roadways during planting and harvest seasons.



supporting local
farmers
since 1883

We're proud to partner with over 135 farms to bring you the freshest local produce available. (To get it any fresher, you'd have to pick it yourself.) Stop by your neighborhood Hannaford Supermarket for the season's best local fruit and vegetables.

we love
local

Your guide for locating and supporting hardworking farmers and artisans throughout the Northeast.

Visit hannaford.com/closetohome for more information.

Shop
Hannaford
for
local

Wherever the Summer breeze
takes you this season...

THERE'S ALWAYS A REASON TO CHOOSE REAL MAINE

Before visiting Maine this summer, go to **REALMAINE.com** to explore what's in season, plan an agricultural outing, discover how to buy products, and connect to farmers and food producers throughout Maine.

Real Maine features Maine-grown and -made agricultural products that are available year-round and are always flavorful and easy to access.



Follow us @GetRealMaine Visit **REALMAINE.com**

LOCALLY RAISED FLOWERS

Beautiful flowers are available at nurseries, greenhouses, and farms throughout Maine.



REAL MAINE FOR EVERY TASTE

Maine restaurants are known for using Maine's diverse and delicious agricultural products.



Harvesting Maine Showcases Maine Agriculture

Follow our interview series at www.realmaine.com

Real Maine is interviewing farmers and growers who are key to making Maine agricultural products available and accessible year-round.

This spring Real Maine interviewed maple producers at the height of their sugaring and sap harvest season, as well as farmers, nurseries and growers who explained how they keep plants in production.

Maple episode highlights

- It can take up to 40 years for a maple tree to produce sap ready for harvesting and making into pure Maine maple syrup.
- The sap harvest season is short—but the syrup can be enjoyed a lot of ways year-round!
- Family, collaboration and community support is invaluable.

Plant episode highlights

- You can enjoy beautiful cut flower bouquets curated in Maine—from the field to your friends and loved ones—or your table or office!
- Nurturing seedlings and greenhouses and springtime landscaping adds up to a lot of time on the job.
- The preparation for summer vegetables, annual plants and even perennial herbs and flowers takes time.

Why supporting Maine farms is important:

"It is important to support Maine agriculture... as local farms provide us with a diverse food source and employment for families, as they help spur environmental and technological advancements."

— **Michael Bryant**
Hilltop Boilers Maple Syrup, Newfield

What's the best way to enjoy your Maine farm products?

"... Maple syrup on pancakes, fresh cheese on locally made pieces of bread, wearing hats that keep me warm and fashionable knit by my grandmother from Shaker wool."

— **Signe Lynch**
Herb Garden Coordinator for the
Sabbathday Lake Shaker
Village, New Gloucester

Tune in for future Harvesting Maine episodes:

July: Livestock farmers will highlight production techniques, share some of the resources they use to grow quality products, the different types of livestock in Maine, and we'll learn some local recipes!

September: Produce farmers update on the foods they are growing and offer reminders about how foods were harvested throughout the spring and summer, as well as how to enjoy them year-round.

November: We focus on tree farms and fiber farms. There are many differences, but we'll discuss the similarities—the time it takes to harvest the end-product and the meticulous detail that goes into a quality end product. We'll get their tips for finding non-synthetic trees, textiles and fibers from Maine!



FIRST ANNUAL



EAT wild bites. DRINK wild sips.
EXPERIENCE the wild farms.

WildBlueberryWeekend.com



Provided by the
Maine Federation of
Farmers' Markets.

Acadia Farmers' Market in Town Hill
Town Hill, next to the bank and fire station
Fridays 3-6, June to Late September

Alan Day Community Market
Community Garden, 26 Whitman St.
Fridays 5-8, July to August

Augusta Farmers' Market at Mill Park
At the former Edwards Mill site, downtown
along the Kennebec River
Tuesdays 2-6, May -Thanksgiving

Bangor Farmers' Market
Abbot Square, across from the Bangor
Public Library
Sundays, 11-1:30, Late April - late Nov.

Bar Harbor's Eden Farmers' Market
YMCA parking lot, Main St. (Rt. 3)
Sundays 9-12, mid-May through October

Bath Farmers' Market
Waterfront Park on the Kennebec River,
100 Commercial Street.
Saturdays 8:30-12, May - October

Belfast Farmers' Market
Waterfall Arts, 256 High Street.
Fridays 9-1, April - November

Belgrade Lakes Market
Maine Lakes Resource Center, 137 Main St.
Sundays 8-1, Mid-June - mid-September

Bethel Farmers' Market
On the greenspace next to the
Norway Savings Bank, 1 Park Street
Saturdays 9-1, late May to mid-October

Blue Hill Farmers' Market
At the Blue Hill Fairgrounds, Rte. 172
Saturdays 9-11:30, Late May-Early October

Boothbay Farmers' Market
On the Town Commons, 1 Common Drive
Thursdays 9-12, May to October

Bowdoinham Farmers' Market
Mailley Waterfront Park, 6 Main Street
Saturdays 8:30-12, May through October

Brewer Farmers' Market
Brewer Auditorium parking lot,
318 Wilson Street
*Saturdays and Tuesdays 8:30-1,
May through October*

Bridgton Farmers' Market
In front of the Bridgton Community Center,
Depot Street.
Saturdays 8-12, May to Thanksgiving

Brooklin Farmers' Market
In the parking lot between the church
& the library, 4 Bay Rd (Rt. 175)
Thursdays 11-1, Late May to Columbus Day

Brooksville Farmers' Market
Community Center Parking Lot,
Cornfield Hill Rd.
Tuesdays 9:30-12, June-September

Brunswick Farmers' Market
On the mall downtown, Maine Street
*Tuesdays and Fridays 8-1,
May to Thanksgiving*

**Brunswick-Topsham Land Trust
Farmers' Market**
In the backyard green at Flight Deck
Brewing, 11 Atlantic Ave.
Saturdays 8:30-12:30, May through October

Bucksport Bay Farmers' Market
In the Post Office parking lot, 99 Main Street
Thursdays 12-3, mid-May through October

Calais Farmers' Market
Downtown on the green, Main Street
Tuesdays 11-1, mid-June to October

Camden Farmers' Market
Old Tannery Site,
116 Washington Street (Rt 105)
*Saturdays 9-12, Wednesdays 3:30-8,
May through October*

Castine Farmers' Market
Town Common, 1 School Street
Thursdays 9-11:30, June to September

Cumberland Farmers' Market (CFMA)
Cumberland Town Hall Complex,
290 Tuttle Road
Saturdays 10-1, mid-May through October

Damariscotta Farmers' Market
Damariscotta River Association,
109-110 Belvedere Road
Fridays 9-12, Mid-May through October

**Denny's River Farmers' Market
(Dennysville)**
Dennysville Snomobile ATV Club,
24 Milwaukee Rd.
Wednesdays 3-5:30, June to Thanksgiving

Dexter Farmers' Market
Simple Graces, 445 Corrina Rd.
Saturdays 12-3, June through October

Dover Cove Farmers' Market
1049 West Main Street,
Piscataquis County Ice Arena parking lot
Saturdays 9-1, Mid-May through October

Eastport Farmers' Market
Beside the Post Office, 7 Washington Street
*Saturdays 11-1, late June through
September*

Ellsworth Farmers' Market
190 Main Street
Saturdays 9:30-12:30, May through October

Fairfield Farmers' Market
Nazarene Church Parking Lot, 81 Main
Street
*Wednesdays 2-6 and Saturdays 9:30-1:30,
Mid-May - October*

**Falmouth Farmers' Market
(Cumberland FMA)**
Next to the ice rink and Walmart,
22 Hat Trick Dr.
Wednesdays 10-2, mid-May - October

**Farmers' Market at Pumpkin Vine Family
Farm in Somerville**
In the red market building by the entrance to
the farm, 217 Hewett Road
Sundays 11-3, Mid-May - Mid-October

Farmington Farmers' Market (Fridays)
Between Better Living Center and Narrow
Gauge Cinema, Front Street
Fridays 10-1, May through October

Farmington Farmers' Market (Saturdays)
The Courthouse parking lot, 129 Main Street
Saturdays 9-12, May through October

Greater Gorham Farmers' Market
Route 114, 71 South Street
*Saturdays 8:30-12:30, May through
October*

Greenwood Farmers' Market
Old Greenwood Town Office, 270 Main Street
(Route 26), Lock Mills
Fridays 4-6, June-November

Gray Village Farmers' Market
19 Portland Rd
Sundays 9-1, July-October

Hallowell Farmers' Market
Steven's Commons, 2 Beech Street
Saturdays 9-12, May through October

Hampden Farmers' Market
St. Matthews Church, 70 Western Ave.
Fridays 2-5:30, mid-May to mid-October

Harrison Farmers' Market
Route 117, between Depot St. and Tolman Rd.
Fridays 1-5, Late May to mid-September

Houlton Community Market
Market Square
Saturdays 9-1, late May through October

Howland Farmers' and Artisans' Market
Bridge Street
Sundays 10-2, May through early October

Islesboro Farmers' Market
Islesboro Community Center, 103 Pendleton
Wednesdays 10-12:30, mid-June - late August

Kennebunk Farmers' Market
Garden Street Lot, 3 Wells Ct.
Saturdays 8-1, May to mid-November

Kittery Community Market
In the Post Office parking lot,
10 Shapleigh Rd.
Sundays 10-2, June to October

**Lewiston – Kennedy Park
Farmers' Market**
Kennedy Park, corner of Pine St. & Bates St.
Tuesdays, 2-5

Lewiston Farmers' Market at Bates Mill 5
Corner of Main and Lincoln Streets
Sundays 9:30-1, Late May to mid-October

Lincoln Farmers' and Artisans' Market
Town Square on Main Street
Fridays 10-2, Late June - mid-October

Lubec Market
Downtown, 55 Water St.
Saturdays 10-12, May through October

Machias Valley Farmers' Market
On the dike across from Helen's Restaurant,
76 U.S. 1
*Fridays 9-2, Saturdays 9-1,
mid-May through October*

Milbridge Farmers' Market
Camden National Bank parking lot,
29 Main St.
*Fridays 9-2, Memorial Day to
mid-September*

Newport Farmers' Market
Her Closet Consignment Boutique,
72 Main St.
Sundays 10-3, May through October

North Berwick Farmers' Market
Mill Field
Thursdays 3-6, June through September

Northeast Harbor Farmers' Market
On the Green, Harbor Drive
Thursdays 9-12, late June to Late August

North Yarmouth Outdoor Market
North Yarmouth Community Center,
120 Memorial Highway
*Tuesdays 4:30-7:30, early-June to
early September*

Ocean View Grange Farmers' Market
Rt. 131 between Tenants Harbor and Port
Clyde, 435 Port Clyde Road
Tuesdays 9-1, Late May-Mid-October

Orono Farmers' Market
University Steam Plant parking lot,
College Ave.
*Saturdays 8-12, Tuesdays 2-5:30,
May through Thanksgiving*

Phillips Farmers' Market and Faire
American Legion Post #64, 15 Depot St
*Saturdays 9-11, Memorial Day
to September*

Pittsfield Farmers' Market
Corner of Hathorn Park, across from the
Church of the Nazarene, 200 Central St.
Mondays 2-6, May through October

**Portland Farmers' Market at
Deering Oaks Park**
*Saturdays and Wednesdays 7-1,
April through November*

**Presque Isle Farmers' Market at
Riverside**
In the park behind Riverside Restaurant,
19 Riverside Drive.
Saturdays 8:30-1, June-October

Rockland Farmers' Market
In Harbor Park, just off Main St, right on the
Public Landing
Thursdays 9-1, May through October

Saco Farmers' Market
Saco Valley Shopping Center parking lot,
4 Scammon Street
Saturdays 8-12, May through October

Sanford Farmers' Market
At Central Park across from Town Hall
*Saturdays 8-12, Early May to
Columbus Day*

Scarborough Farmers' Market
In the Town Hall parking lot, 259 U.S. Route 1
Sundays 9-1, June through October

Skowhegan Farmers' Market
Somerset Gristmill (old jail),
Court and High Streets
*Saturdays 9-1, Wednesdays 3-6,
May through October*

South Berwick Farmers' Market
180 Main St., South Berwick Town Hall Lot
Mondays, 3-6, June through September

South Portland Farmers' Market
City Hall Parking Lot, 25 Cottage Road
Sundays 10-2, Early May through October

Southwest Harbor Farmers' Market
In the St. John's Church parking lot across
from Bar Harbor Bank on Main Street
*Fridays 9-12:30,
mid-June to Columbus Day*

Steep Falls Farmers' Market
Gazebo Park, 1 Main Street
Saturdays 9-2, May through October

Stonington Farmers' Market
Island Community Center parking lot,
School St.
Fridays 10-12, mid-May to mid-October

Union Farmers' Market
27 Common Road
Fridays, 3-6, Early May through October

**United Farmers' Market of Maine -
Belfast**
18 Spring St.
Saturdays 9-2, Year-round

Unity Farmers' Market
Unity Community Center, 32 School Street
Saturdays 9-1, May to Thanksgiving

**Waldoboro - Long Cove
Farmers' Market**
East Forty Farm & Dairy, 2361 Friendship Rd.
Fridays 3-6, June - mid-October

Waterboro Farmers' Market
The Taylor-Frey-Leavitt House next to
Waterboro Fire Department,
6 Old Alfred Road
Mondays 2-6

Waterford Farmers' Market
On the Common across from Keyes Pond,
Rt. 35/37
Mondays 2-5, June through September

**Waterville - Downtown Waterville
Farmers' Market**
By Two Penny Bridge, Head of Falls
*Thursdays 2-6, mid-April through
Thanksgiving*

Wayne Farmers' Market
Main Street Park next to the Post Office.
*Saturdays 9-12, Memorial Day to Labor
Day Weekend*

Wells Farmers' Market
Wells Library, Post Rd (Rte 1)
Wednesdays 3-6, June-September

Wilton Farmers' Market
McGillicuddy Park, 430 Main Street
Saturdays 9-1, May to September

Windham Farmers' Market
Buck's Barbeque back lot, 4 Turning Leaf Rd
Saturdays 8:30-12:30, Late May to October

Windsor Farmers' Market
At The Fusion of Windsor, 243 Ridge Rd
Sundays 10-2, Year-round

Winter Harbor Farmers' Market
Newman Street
Tuesdays 9-12, Mid-June to Labor Day

Wiscasset Farmers' Market
The Maine Tasting Center, 506 Old Bath Rd.
Wednesdays 3-6, June through October

Yarmouth Farmers' Market
Bickford Pavilion, 1 Railroad Square
Thursdays 3-6, May through October

York Gateway Farmers' Market
Greater York Region Chamber Visitor Center,
1 Stonewall Lane
*Saturdays 9-1 and Thursdays,
May to October*

Pack a Perfect Picnic

Getting out and about this summer? Here are suggestions for enjoying local food while you get outside. Remember: wherever you dine, be kind! Don't leave any trash behind!

For a tasty, simple quick fix

Put it together: Dried apples with slices of aged cheese—such as a cheddar, cotswald, gouda, tomme- or alpine-style. Maine Cheese Guild members can help you find something that is especially delicious, as can local cheese shops! Cheese and apples are a quintessential snack pair. And to drink—try adding fresh herbs or produce to your water. Possible pairings: frozen raspberries and blueberries, or basil, mint and cucumber.

Al-Fresco Celebration

Put it together: Pair the roasted chicken sandwich recipe below with your favorite craft beverage—perhaps a non-alcoholic seltzer or try one of the cocktail recipes at right! For a side, add some classic crunch with a Maine-based potato chip company! For dessert, try Maine Grain's Peanut Butter and Honey Cookies (recipe below).

Roasted Chicken Sandwich

- Mix chopped parsley, Dijon mustard and cream cheese into a spread and smooth onto bread — a hearty style loaf works best.
- Layer on pickles, and then add shredded carrots, cabbage and radish (clean the fresh produce thoroughly, then finely slice or shred with a cheese grater or food processor; combine)
- Pre-roast a whole chicken. De-bone—you can use bones to make stock. Reserve the breast meat for the sandwiches. Slice thinly.

Looking for a timeless but sturdy picnic blanket? Or a decorative reusable cloth napkin? Maine continues to offer quality textile offerings, such as wool fiber/farm products! Find options on www.realmaine.com!

Chicken too dry? Not enough flavor? You can reserve some of the mustard and parsley, then whisk with a dash of vinegar and oil, and toss with the chicken slices before adding to the sandwich. You can swap different sandwich ingredients too—depending upon what's fresh and in season.



Fruit and Veggie Snacks

Put it together: Pack sliced veggies and fruits, like raspberries, strawberries, carrots, cucumbers, peppers, summer squash, radish, cherry or plum tomatoes, in Mason jars. Pair with crackers and homemade dips—check out the recipes below!

Roasted Veggie and Bean Dip:

- 1-2 cups cooked and cooled dry beans (such as yellow eyes, soldiers, pea beans or Jacob's Cattle or pintos)
- 4-6 cups roasted and cooled root veggies (such as carrots and beets, seared on a sheet pan with cooking oil, garlic, shallots and salt)

In a food processor, add cooled cooked beans and roasted veggies. Adjust the texture with olive oil. Optional: Add 3 Tbsp. (or more) fresh lemon juice and spices or fresh herbs, like pepper, paprika or your favorite hot sauce!

Yogurt Fruit Dip:

- 1 Cup Greek yogurt
- 1 tsp maple syrup or honey

Optional flavoring: if using honey—add a dash of powdered ginger, if using maple syrup—add a dash of nutmeg. Stir together all the ingredients and flavor to taste.



Natural Peanut Butter & Honey Cookies

Recipe by Cat Morrow

Ingredients

- 1½ cups Maine Grains Kamut or Spelt
- 2 Tbsp Flax Meal or Peanut Butter Powder
- ¾ tsp sea salt
- ½ tsp baking powder
- ½ cup peanut butter (use another nut butter if you need to, but stick with a variety that is natural, sugar free, and “separates.” Sprouted almond butter works great!)
- ½ cup butter, softened
- ½ cup honey
- ½ cup brown sugar
- 1 egg
- white or raw sugar or finely ground nuts for rolling

Directions

In a mixing bowl beat together the butter, peanut butter, brown sugar and honey until smooth and creamy. Add the egg and mix to combine. Add remaining ingredients and mix the cookie dough until it's cohesive. Refrigerate for at least 20 minutes, or overnight. (The dough can be frozen for up to about a month.) Preheat the oven to 350°F. Using a tablespoon or cookie scoop, make balls. Scoop up the dough and roll it into a ball between your hands. Roll in sugar or nuts if desired. Place on lightly greased cookie sheets. Using a fork, lightly press marks into your cookies. Flip the other way, and press again to create the grid like pattern. Bake your cookies for 12-16 minutes. Or until golden brown around the edges.

Seasonal Sipping



Sebago in the Sun

Courtesy Sebago Lake Distillery

Ingredients:

- 1 oz Sebago Lake Original Rum
- 1 oz cranberry infused triple sec
- 1 oz lemonade
- Squeeze of lemon
- Lemon twist garnish



Blueberry Mojito

Courtesy Maine Distilleries (Cold River Vodka)

Ingredients:

- 2 oz. Cold River Blueberry Vodka
- 4 mint leaves
- ¾ oz. simple syrup
- ¾ oz. lime juice
- Top with club soda
- Muddle mint and lime juice add vodka and simple syrup. Shake and strain over ice. Top with club soda.

Maine Harvest of the Month

The Maine Harvest of the Month is a campaign that promotes the use of seasonally available, local products in schools and childcare sites. The program, which highlights a different Maine product each month, aims to provide Maine children with healthy food while supporting Maine's farmers and producers. It is run by the Child Nutrition program with the Maine Department of Education.

July and August highlight cucumbers and summer squash. If you've grown zucchini, you know how wild and unruly the sprawling plants can become. They quickly take over gardens and it is easy to overlook a ripening squash, until suddenly you have a three foot long zucchini to deal with!

Rather than heaving it unceremoniously into the compost pile, try the recipe below and make the most of your overzealous zucchini. This smoothie tastes like a slice of blueberry pie with the (hidden) added nutrients of frozen squash!

Blueberry Pie Smoothie

- 1 cup zucchini chunks
- 1 cup wild Maine blueberries
- 1 cup Maine milk
- 2 Tbsp Maine maple syrup
- ½ tsp cinnamon
- ¼ tsp nutmeg



Dice zucchini into chunks and steam, then freeze overnight. Blend frozen zucchini with remaining ingredients until evenly pureed. Enjoy on a warm summer day!



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Plan a Trip with Real Maine!

Looking for quality farm products? Want to plan a memorable experience in Maine? Real Maine offers a way to search hundreds of farms and places to explore year-round!

- Go to **realmaine.com**
- Use the customizable trip itinerary to map out places to visit—from where to shop or pick-your-own to places with special events.
- Click “Add to My Maine Trip”
- Go!

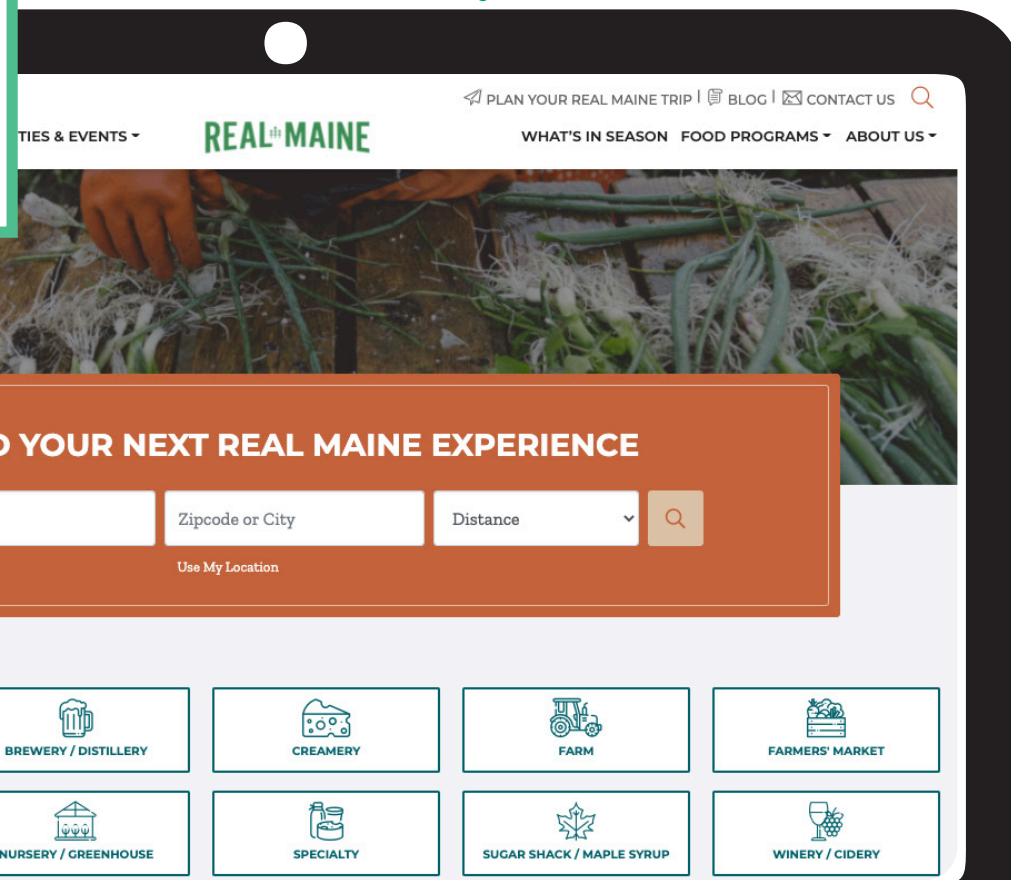
However you search, you’ll find variety! From cut flower and Christmas tree growers, creameries and craft beverage producers, local wool and fiber products and Maine-grown produce and protein to specialty foods that feature Maine ingredients. Each place offers information about their listings so you can learn a bit more.

Want to narrow your search? Categories are helpful and simple and can help you sort through options.

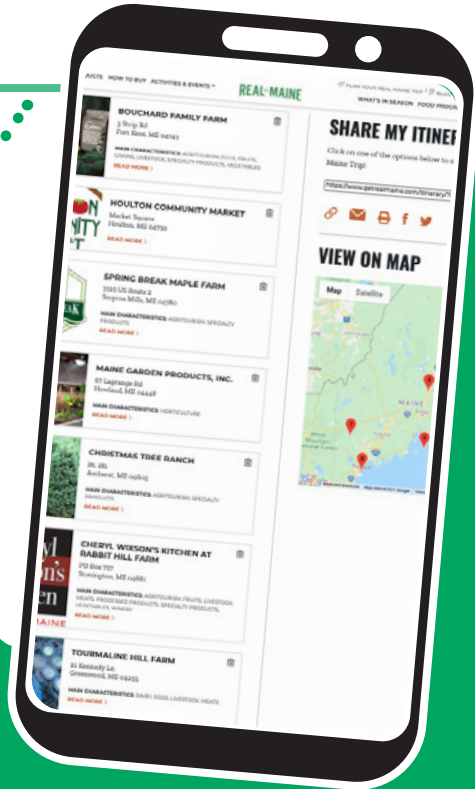
Share your itinerary and can’t miss spots for later and sort on your phone. Or share with friends and family via email or social media. And, if you’d like, you can print your own copy to have with you.

Happy exploring!

Visit **realmaine.com** to get started!



Search hundreds of farms and fun to plan and share the perfect Maine trip!



1

1

BOUCHARD FAMILY FARM

3 STRIP RD, FORT KENT
Selling ployes buckwheat pancake mix, buckwheat flour, all natural beef, buckwheat hulls, oats, pumpkins and potatoes in 10 pound and 50 pound bags.
www.ployes.com



SPECIALTY

2

HOULTON COMMUNITY MARKET

MARKET SQUARE, HOULTON
An open-air market featuring locally-grown-and-produced items, including vegetables, meats, cheese, baked goods, plants, and crafts.
www.facebook.com/houltonmarket



FARMERS' MARKET

3

SPRING BREAK MAPLE FARM

3315 US ROUTE 2, SMYRNA MILLS
We specialize in producing quality maple syrup, maple candy, maple products and bees honey.
www.mainemapleandhoney.com



SUGAR SHACK / MAPLE SYRUP

4

MAINE GARDEN PRODUCTS, INC.

67 LAGRANGE RD, HOWLAND
Manufacturer of greenhouses and other garden related items.
www.mainearden.com



NURSERY / GREENHOUSE

5

CHRISTMAS TREE RANCH

RT. 181, AMHERST
Fresh, hand-pruned Christmas trees and wreaths.
xmastreeranch.com



FARM

6

CHERYL WIXSON'S KITCHEN

PO BOX 757, STONINGTON
At Rabbit Hill Farm, homesteaders Cheryl & Flip create organic specialty products and craft sparkling hard & sweet ciders.
www.cherylwixsonskitchen.com



WINERY / CIDERY

7

TOURMALINE HILL FARM

21 KENNEDY LN, GREENWOOD
A small, goat dairy located in the western hills of Maine, specializing in hand-crafted fresh cheese from their own goat herd and two cows.
tourmalinehillfarm.wordpress.com



CREAMERY

8

SWEETGRASS WINERY & DISTILLERY

324 FORE ST., PORTLAND
Committed to crafting the best wines and spirits, made with love, from fruits and grains grown here in Maine. Proud to be a family-run business.
xmastreeranch.com



BREWERY / DISTILLERY

Search for farms, wineries, markets and more all over Maine! Click “Add to My Maine Trip” and go!

Create your own trip at **realmaine.com**



Use these symbols to help plan your visit



FARM



WINERY / CIDERY



SPECIALTY

SUGAR SHACK /
MAPLE SYRUPNURSERY /
GREENHOUSE

FARMERS' MARKET



CREAMERY

BREWERY /
DISTILLERY

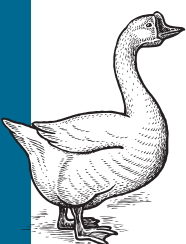
AGRITOURISM

Tips for your visit:

- **Call and plan ahead.** Contact information of the nearly 100 host farms is included in this section.
- **Double-checking the schedule** is especially important due to the evolving COVID-19 Pandemic, and various changes businesses—including farms—may have experienced or continue to adjust for at their business locations.

What to expect: Each farm is different! Open Farm Day is a voluntary offering by Maine farms who set aside time in their weekly schedule to offer more insight into the business of farming. Some farms offer tours, many farm products for sale, and educational resources.

Looking for even more information? Check out the activities and event calendar on www.RealMaine.com!



ANDROSCOGGIN

Canty Cow Creamery

278 UPPER STREET, TURNER
207-713-5145 • www.cantycow.com

Premium, homemade frozen custard using natural ingredients, simple recipes and fresh, award-winning milk from our own happy, healthy cows.

**Slattery's Farm**

1381 WOODMAN HILL RD, WEST MINOT
slatbake2001@yahoo.com • (207) 966-3643
slatterysmaplesupply.com

Farm market with produce, farm products and maple.

**Hummingbird Farm Greenhouse**

202 BEAN ST, TURNER
hummingbird@megalink.net • (207) 224-8220
hummingbirdfarm.net

We are a family-operated greenhouse specializing in Clematis for the Frozen North. Our primary focus is on mail order, with open houses for local customers during the spring and summer.

**Boothby's Orchard and Farm Winery**

1425 FEDERAL ROAD, LIVERMORE
boothbysorchard@gmail.com
(207) 754-3500

www.boothbysorchard.com

Boothby's Farm Market is now our primary home. Opening late June through October featuring our own fruits, produce, beef and wine, and best produce, breads and baked goods from other local farms and artisans.

Back at the farm at 366 Boothby Road, we are a pick-your-own apples and/or wine tasting experience with friendly apple eating cows. Open September through Columbus day, Thursdays through Sundays 10-5. We also have onsite lodging for a farm stay experience or the site for your private event or wedding.

**Little Ridge Farm LLC**

101 GOULD RD, LISBON FALLS
farmer@littleridgefarm.com • (207) 353-7126
www.LittleRidgeFarm.com

Community members become shareholders of the farm by purchasing a share of the harvest each spring. This cost supports growing a diverse selection of fruit and veggies each year that are then distributed back to the shareholders. Summer shareholders come to the farm once per week June through October, while the Thanksgiving and December Holiday shareholders come once during each month of November and December. Winter Shares are also available January-April. Please check out our website for detailed info and sign up.

**Nezinscot Farm & Store**

284 TURNER CENTER RD (RT 117), TURNER
gloria@nezinscotfarm.com • (207) 225-3231
www.nezinscotfarm.com

Nezinscot Farm began as the first Organic Dairy in the state of Maine. Through the desire to diversify and the passion for good food, Nezinscot's owners, Gregg & Gloria Varney expanded Nezinscot Farm to encompass a Gourmet Food Shop, a Cafe and Coffee Shop, a Bakery, a Fromagerie, a Charcuterie, and a Yarn & Fiber Studio. On the grounds, you can find acres of veggie gardens, rolling fields, farm animals, and the Nezinscot River.

**Old Crow Ranch**

427 DAVIS RD, DURHAM
oldcrowranch@gmail.com • (207) 329-8775
www.oldcrowranch.com

Old Crow Ranch is a family owned, pasture-based livestock farm in beautiful Durham. We believe in doing things the right way. We operate on a modified Community Supported Agriculture (CSA) system and offer stellar wholesale meat to our customers. Or you can buy cuts directly from our farm store year round.

Pigs and chickens have access to fresh grass and forage whenever the season allows. We are committed to our farmland, maintaining high quality soil, taking excellent care of our animals and creating opportunities to share this beautiful farm with our community.

**ClearView Farm Creamery**

140 SHACKLEY HILL RD, LIVERMORE
jasmine.castonguay@gmail.com
(207) 500-2733

www.clearviewfarmcreamery.com

ClearView Farm was established in August of 2011. We are a licensed Cervid (Deer) & Dairy Goat Farm. Over the years our farm has grown to 100+ deer (Red Deer & Fallow Deer), including Peafowl, Guineafowl, Nigerian Dwarf & Nubian Dairy Goats, Rabbits, Chickens & Bees.

We offer heat-treated Goat Milk, Goat Cheese, Goat Milk Fudge, as well as Free Range Eggs, Honey, Maple Syrup, Jam, Jelly, Pickled Veggies, Baked Goods, Fruit, Vegetables, Soy Candles & Goat Milk Bath & Body products.

**Rockin' Sheep Farm**

64 RECORD RD, LIVERMORE FALLS
rockinsheepfarm@gmail.com • (207) 233-0779
rockinsheepfarm.com

My family lives on and are caretakers of a 240-acre farm. Originally, we intended to just homestead. Then, I started raising a small number of sheep to supply our family and friends with meat and fleece and for our daughter to show in 4-H. I switched from regular grain to an all-natural, non-GMO grain two years ago. Our pastures are organic though not certified. We will be transitioning to certified organic over the next three years.

**Attwood Farm & Kitchen LLC**

277 POLAND CORNER RD, POLAND
attwoodfarm.maine@gmail.com
(218) 343-1442

www.attwoodfarmofmaine.com

Attwood Farm & Kitchen is a diverse farm with beef and sheep used for meat and wool production, horses for pleasure, and chicken and ducks for eggs. We also have vegetable gardens, a small apple orchard and various fruit plants used to produce quality food products in our licensed home kitchen. We are dedicated to raising animals in a natural and sustainable fashion with the strictest attention to animal health and comfort. These practices ensure a superior quality of meat and products. We love building our community connections and helping others learn about farming!

**Roebucks Angus**

783 UPPER ST, TURNER
jbuck@megalink.net • (207) 754-1558
We raise & sell Angus Beef.

**Gathering Winds Farm**

315 POLAND CORNER ROAD, POLAND
gatheringwindsfarm@gmail.com
(207) 650-6974

www.gatheringwindsfarm@gmail.com

A Farm Market July-December with Apple Picking in the beauty of Poland from September through early October. Join this growing small family farm and find something for everyone locally grown from their farm to your table.

**Atwood Farm**

74 JACKSON RD, POLAND
kerryjatwood@yahoo.com • (617) 223-1164
www.atwoodfarmbelties.com

We have a herd of Registered Belted Galloway cattle. Our herd consists of traditional Black, Dun (brown and silver) and Red Belted Galloways. 14 calves are expected for 2021. Most will be born for Open Farm Day. Visit our website to meet our cows/calves.



AROOSTOOK

McElwain's Strawberry Farm

711 SWEDEN ST, CARIBOU
fmcelwai@maine.rr.com • (207) 498-8276
www.mcelwainstrawberryfarm.com

We sell pre-picked and you pick strawberries. We also have raspberries, apples, and seasonal vegetables including cucumbers, tomatoes, lettuce, carrots, summer squash, zucchini, pumpkins, gourds, potatoes and sweet corn.

**Gallifreyan Farm**

133 CODFISH RIDGE RD, LINNEUS
info@gallifreyanfarm.com • (207) 358-0306
www.GallifreyanFarm.com

Gallifreyan Farm is a small farm in Northern Maine with a focus on fiber products and vegetable production.



CUMBERLAND

Posies Flower Farm

1 MEADOW LANE, FALMOUTH
jen@posiesflowerfarm.com • (207) 400-7089
www.posiesflowerfarm.com

We are a small fresh cut flower farm in Falmouth. We opt for natural and organic solutions using a no till regenerative approach that works on a small scale.

**Farm Smiling Hill Farm**

781 COUNTY RD, WESTBROOK
info@smilinghill.com • (207) 775-4818
www.smilinghill.com

We offer fresh, all-natural milk from our own cows – in glass bottles! Our milk is pasteurized and homogenized in our modern bottling plant. Also-butter, flavored and regular ice cream.

**Ten Apple Farm**

241 YARMOUTH RD, GRAY
karl@tenapplefarm.com • (207) 657-7880
www.tenapplefarm.com

On 18 acres of land and woods, we tend a small herd of Alpine dairy goats, assorted poultry, a small apple orchard and a large kitchen garden. Our regular goat hikes are a 2 hour family friendly experience. Along the way you'll learn a thing or two about raising and caring for goats. Tickets for scheduled hikes are available on our events page. Our farm guest house, The Woods House at Ten Apple Farm is available through Airbnb. Farmers Margaret Hathaway and Karl Schatz are agricultural ambassadors, educating people about goats, homesteading and living sustainably through books and more.

**Carrageen Suri Alpacas**

82 WEST GRAY ROAD, GRAY
carrageens@twc.com • (207) 653-1144
www.carrageensurialpacas.com

Raising Suri Alpacas and selling fiber products, breeding stock, and offering tours. We sell alpaca yarn from our own alpacas in a wide assortment of natural colors. Also pure baby alpaca yarns in a variety of vibrant colors! At our farm store you can find alpaca scarves, mittens, finger and fingerless gloves, baby blankets, hats, several varieties of socks and boot inserts all at great prices.

**Underhill Fibers**

50, WILSON RD, GORHAM
underhillfiber@yahoo.com • 207-756-0076
www.underhillfibers.com

Underhill Fibers is a fiber carding mill as well as a fiber farm! We now card and spin your fibers as well as our own cormo sheep wool, pygora goat fiber and angora rabbits.

**Tir na nOg Farm**

44 LEIGHTON ROAD, POWNAL
suemackeral@gmail.com • 207-749-8321
mainecelt.weebly.com

We practice restorative agriculture with humanely-raised livestock on a farm with deep

Celtic roots. Enjoy free-range heritage-breed meat and poultry, organic produce, herbs and flowers, and sustainably-foraged wild mushrooms (when the rain allows). Edible flowers are a specialty, along with Celtic folklore and cultural resources. Come see us on Open Farm Day to see a real Scottish Highland "tweed-waulking" featuring two Gaelic singers!

**Acker's Acres Angoras**

359 GLOUCESTER HILL ROAD,
NEW GLOUCESTER
backer@maine.rr.com • (207) 926-4921
www.bunnyblend.com

Acker's Acres Angoras is an Angora Rabbit Farm and Fiber Studio, raising Angora rabbits for over 40 years. Spinning fibers, Yarns and Knit garments as well as rabbits are available at the farm-based Fiber Studio and Craft shop.

**Thompson's Orchard**

276 GLOUCESTER HILL RD.,
NEW GLOUCESTER
apples@maine.rr.com • (207) 926-4738
maineappleorchard.com

Pick your own apples, bakery, donut shop, cider mill, greenhouse, gift shop.



FRANKLIN

Earth's Alternatives

171 SAVAGE ROAD, FARMINGTON
earthsalternatives2017@gmail.com
(207) 577-7366 • www.earth-alternatives.com

Emu and hemp farm.

**LoveGrown LLC**

578 INDUSTRY ROAD, FARMINGTON
info@lovegrownhemp.com • (207) 778-1181
www.lovegrownhemp.com

We are a federally-compliant, MOFGA-certified hemp farm and research company, providing locally-grown hemp and processed hemp products to the local market and the world via our online webstore.

**Birds of a Feather Emu Farm**

171 SAVAGE RD, FARMINGTON,
cldwater1@beeline-online.net • (207) 212-2679
Raise emu's to promote emu farming within the state of Maine.



Black Acres Farm
123 BLACK RD, WILTON
blackacresbeef@gmail.com
(207) 491-4667 or 491-5443
blackacresfarm.org
Black Acres Farm is a diversified farm specializing in beef, pork, syrup and forestry products. We sell our products at our farm store as well as to local businesses.



HANCOCK

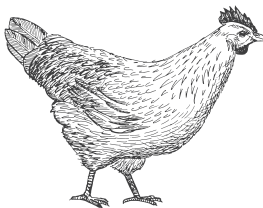
Dulse & Rugosa
TOP OF THE HILL, GOTTS ISLAND
dulseandrugosa@gmail.com • (207) 812-0947
www.dulseandrugosa.com
Dulse & Rugosa is a farm to face, sea to skin care business. From our remote Gotts Island farm we harvest nourishing botanicals with benefits to your hair, skin and scalp, including 4 varieties of Maine seaweeds. Seaweed is great for all skin types but especially soothing to dry, itchy scalps and skins. Especially since World Ocean Day we have focused on responsible packaging.



The Good Life Center
372 HARBORSIDE ROAD, HARBORSIDE
goodlifecenteradm@gmail.com
(207) 374-5386 • goodlife.org
The Good Life Center at Forest Farm in Brooksville is the historic final homestead of Helen and Scott Nearing, who were prominent proponents of simple and sustainable living, leaders of the Back to the Land movement, and powerful social activists. Helen and Scott Nearing wrote the now famous book “The Good Life.” Visitors are welcome to tour the organic gardens, explore the hand-built yurts and stone house, and learn strategies for simple and sustainable living from the Resident Stewards.



Cheryl Wixson's Kitchen at Rabbit Hill Farm
PO BOX 757, STONINGTON
cw@cherylwixsonskitchen.com
(207) 367-5003
www.cherylwixsonskitchen.com
On the island of Deer Isle, Rabbit Hill Farm overlooks eastern Penobscot Bay and the wind towers of Vinyl Haven. Homesteaders Cheryl & Flip spend their days farming, fishing, and foraging for



island foods, creating organic specialty products and crafting sparkling hard & sweet ciders in their commercial kitchen and winery. Rabbit Hill features farm tours, chowder & popover luncheons and farm-to-table suppers. Visit with the rabbits, an important component of the farm's unique soil-building technique or hike to Rabbit Island for clamming. MOFGA certified organic farm, cider orchard, and rabbitry.



KENNEBEC

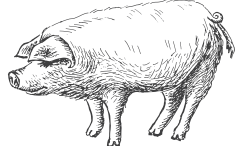
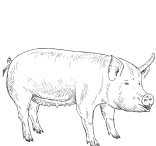
Friends' Folly Farm
319 NORRIS HILL ROAD, MONMOUTH
friendsfolly@roadrunner.com
(207) 632-3115 • friendsfollyfarm.com
Specializing in Angola goats. Fiber Arts supplies and farm products for sale.



Fieldstone Gardens, Inc.
55 QUAKER LN, VASSALBORO
Steve@FieldstoneGardens.com
(207) 923-3836
www.FieldstoneGardens.com
Fieldstone Gardens is an established retail/mail order perennial nursery. We offer a full spectrum of perennials. Come see our choice, well-developed, northern-grown selections of over 1,000 varieties. Many unusual and hard to find plants. We have 50,000 containers tucked into a country estate-like setting, with 5 acres of display and nursery production gardens, all located within a 250 acre, 4th generation farm. Open House is always the last Sunday in June. Open daily. 9-5 April - Oct and other times by appointment. We will be open the weekend of December 19 - 20, but the selection is very low.



Hart-to-Hart Farm & Education Center
16 DUCK POND LN, ALBION
hart2hartfarm@gmail.com • (207) 437-2441
www.hart2hartfarm.org
Certified Organic dairy and education center. We milk 60 head of registered Jerseys and are owners-members of Organic Valley. We have an farm stand on site to purchase products and offer a number of educational programs. Highlights: our summer youth day camp program for youth ages 5 - 16. Check out our website for current programs and events.



Winterberry Farm
538 AUGUSTA RD, BELGRADE
info@winterberryfarmstand.com
(207) 649-3331
www.winterberryfarmstand.com
Old fashioned family farm producing veggies, eggs, bread, honey, jams, pickles, wreaths and fresh cut flowers. Maine blueberry pies. We have CSA Shares available for cut flowers and vegetables, a horse and oxen powered farm, we are certified organic and a protected forever farm.



Misty Acres Alpaca Farm
3071 WEST RIVER RD, SIDNEY
claliberte@roadrunner.com
(207) 547-2268 • mistyacresalpaca.com
We specialize in alpaca breeding, sales, and birthing. We provide mentoring and support to new breeders. Alpaca products are also available at our store and open farm visitation is offered at various times throughout the year.



Butting Heads Farm
281 COSTELLO ROAD, GARDINER
buttingheadsfarm@yahoo.com
(207) 462-1637
Butting Heads Farm offers homemade jams, pickles, preserves, produce, proteins, and more!

Chick's Apple and Berry Farm
571 MAINE STREET, MONMOUTH
pumpkinpaul1@aol.com • (207) 441-6250
We are a pick-your-own, self-serve blueberry, raspberry, apple orchard in the heart of Monmouth on the Cochnewagon lake. We also have pre-picked blueberries, raspberries and apples for sale at the stand and pumpkins!



Misty Brook Farm
156 BOG ROAD, ALBION
robink28@gmail.com • (207) 437-4719
www.mistybrook.com
A diverse family farm in Albion, Maine.



Applewald Farm
525 HUNTINGTON HILL RD, LITCHFIELD
applewaldfair@gmail.com • (207) 268-9276
applewaldfair.wixsite.com/farm
Our family run susustainable farm specializes in small crops and apples. Our sweet corn is famous! We offer pick your own apples and make our own cider. We have a well stocked bakery and make our own canned goods too.



KNOX

Herbal Revolution Farm + Apothecary
410 N UNION RD, UNION
info@herbalrev.com • (207) 785-2099
www.herbalrev.com
Herbal Revolution is based in beautiful mid-coast Maine. We make tea, tinctures, syrups, tonics, herbal infused oils and so much more!



ME Water Buffalo Co.
232 OLD COUNTY RD, APPLETON
mewaterbuffaloco@gmail.com
(207) 785-6493 • www.mewaterbuffaloco.co
We offer locally raised, all natural water buffalo meat as well as deliciously creamy water buffalo dairy products at our farmstore, some local farmers markets & some local retailers. Water buffalo meat is a healthy alternative to beef, with 32% less cholesterol, 93% less saturated fat, 55% fewer calories & 9% more protein. Water buffalo's super creamy milk has more calcium & more protein than cow's milk with lower cholesterol, plus it tends to be easily digestible for individuals with lactose intolerance. We also offer seasonal paid farm tours Monday-Saturday BY APPOINTMENT ONLY.



Seacolors Yarnery at Meadowcroft Farm
45 HOPKINS RD, WASHINGTON
Queen@getwool.com • (207) 845-2587
www.getwool.com
Maine's HOME OF THE ITCH FREE WOOL! Home Grown, SOFT wool, Solar dyed, in Seawater. One of a kind YARNS, SWEATERS AND MAINE BLANKETS.



Dogpatch Farm, LLC
419 OLD COUNTY ROAD, WASHINGTON
dogpatchfarm@hotmail.com
(207) 592-4759 • www.dogpatchfarm.net
We raise pigs in the woods and chickens and turkeys on pasture. Find us at the Farmer's Markets or make arrangements for an on-farm pickup or schedule a delivery. We sell by the pound or fill your freezer with a whole or half hog.



Turner Farm
73 TURNER FARM ROAD, NORTH HAVEN
info@turner-farm.com • (207) 867-4962
www.turner-farm.com
Turner Farm is a organic seaside farm on the island of North Haven. We grow certified organic vegetables, berries, herbs, and flowers. We raise pigs in the woods and maintain a small herd of

beef cattle and a flock of laying hens. Fresh organic produce is available at our Farm Stand, the Farmers' Market, area grocery stores and food co-ops, and featured at several restaurants. Throughout the summer, produce is also featured in our weekly barn suppers and in the many weddings and events hosted in our stunning pot and beam barn. In the fall, we also offer an inter-island CSA for North Haven and Vinalhaven.



LINCOLN

DRAGONFLY COVE FARM
5 MCCOBB ROAD, DRESDEN
marge.kilkelly@gmail.com
(207) 737-8737 • dragonflycovefarm.com
Dragonfly Cove Farm is a niche producer of goat meat, eggs, poultry and pork. Specialty products include goat milk soap, ready to eat goat sausages-pepperoni, salami, chorizo and sujak; Barn Raising Pancake Mix and Goatmeal hot cereal mix. The Farm located at the confluence of the Kennebec and Eastern Rivers. Come visit!



Beau Chemin Preservation Farm
1749 FINNTOWN RD, WALDOBORO
heritagefarmer@me.com • (207) 691-8164
www.beaucheminfarm.com
Self-serve, in season berries, field raised perennials, cut flowers and pelargoniums. This farm specializes in heritage varieties of livestock and plants. Wool from four endangered heritage breeds of sheep. Ducklings available in late spring. Year-round: wool, breeding stock, spinning demos. Call ahead. Berries, perennials, flowers, eggs, ducklings are certified organic.



Pumpkin Vine Family Farm
217 HEWETT RD, SOMERVILLE
info@pumpkinvinefamilyfarm.com
(207) 549-3096
www.pumpkinvinefamilyfarm.com
We are a diversified family farm on the site of an historic Maine farm. Our main activity is our goat creamery, but we also offer a variety of educational activities and community events.



East Forty Farm and Dairy
2361 FRIENDSHIP RD, WALDOBORO
info@eastfortyfarm.com • (207) 230-4318
www.eastfortyfarm.com
A small farm on the Medomak River. Home to Lakin's Gorges Cheese LLC and Foley's Custom Sawmill. Cheese and lumber sold at the farm.

Culinary and agricultural skill classes offered October through April.



Cape Newagen Alpaca Farm
1020 HENDRICKS HILL RD, SOUTHPORT
capenewagenalpacas@gmail.com
(207) 633-0416
www.capenewagenfarm.com
Please check our website for current events and hours and book your visit.



Briggs Farm
253 JONES RD, SOMERVILLE
connell.alicia@gmail.com • (207) 832-1230
www.briggsfarmmaine.com

Briggs Farm is a small family farm on an 1860s homestead run by Corey and Alicia O'Connell. We focus on raising cows and pigs for meat, laying hens for farm fresh eggs, farm fresh veggies, and an apiary of bees for raw honey. Our farm store features all of our products, as well as others from nearby Maine farms and food producers including dairy products, pasta, maple syrup, spices and more. Come shop our store Sat & Sun 9 am - 12 pm.



Odd Alewives Farm Brewery
99 OLD ROUTE 1, WALDOBORO
sarah@oddalewives.com • (207) 790-8406
www.oddalewives.com

When Odd Alewives Farm Brewery founders John and Sarah McNeil decided to open a brewery, they did so with the motivation to create a unique and engaging beer experience that would combine their talents as brewers, farmers, and artists. After much searching they found the perfect farm, within the historic midcoast village of Waldoboro. The newly renovated 1850's barn, which now houses the brewery and tasting room, is surrounded by 22+ acres of gardens and forest and offers visitors a beautiful rural setting to gather and celebrate.



SeaLyon Farm
1788 ALNA RD, ALNA
mlyons@sealyonfarm.com
(207) 290-2954 • www.sealyonfarm.com
We are a service disabled veteran owned farm growing vegetables, lavender, and berries on our 21 acre farm. We grow all of our produce with sustainable, organic practices. We have a wide variety of homemade jams, dill pickles, dilly beans, tomatillo salsa and lavender products available.

We also have pick your own lavender in July and pick your own pumpkin patch in the fall.

We are participating in the Senior Farm Share and WIC programs, and we partner with the The WW&F Railway Museum in Alna for a variety of events.



TLC Fiber farm and Alpaca Rescue
40 HORSCENTS LN, WALDOBORO
revvkev@gmail.com • 443-465-8106
www.snallygasterfibers.com

We established the farm in 2012, starting our rescue herd in 2014. We strive to create a loving environment for animals that need forever homes. One of our goals is for people to come and enjoy the animals. We are endeavoring to create a retreat for people as well as our rescued critters.



Broad Arrow Farm Market & Butcher
33 BENNER RD, BRISTOL
info@broadarrowfarm.com • (207) 800-4550
www.broadarrowfarm.com

In our on-farm specialty food market, we offer pasture-raised, organic-fed meats and charcuterie, chef-prepared meals, Maine craft beers, Artisanal breads and bagels, Maine cheeses and other dairy, free-range eggs, organic produce, and all the ingredients you need for breakfast, lunch, supper and appetizers/snacks.



Tarbox Farm
61 TARBOX RD, WESTPORT ISLAND
tarboxfarm@gmail.com • (207) 522-2579
www.tarboxfarm.com
Tarbox farm is a MOFGA certified organic farm located on Westport Island specializing in mixed produce. Tarbox Farm is also home to Sasanoa Brewing, Maine's first MOFGA certified organic brewery.



The Morris Farm Trust
156 GARDINER RD, WISCASSET
themorrisfarm@gmail.com
(207) 882-4080 • www.morrisfarm.org
Founded in 1995, the Morris Farm was created in an effort to preserve and operate one of the last remaining farms in Wiscasset. We are now a “Forever Farm,” as designated by the Maine Farmland Trust. Morris Farm is both a working farm and an educational resource for the communities of midcoast Maine. The Morris Farm Trust works to promote the values of sustainable agriculture and stewardship of the earth through education, demonstration and community involvement, while enhancing food security in the greater midcoast area.



Keekionga Farm II
233 VALLEY RD, JEFFERSON
clayton.spinney@yahoo.com
(207) 841-9731
Mangalista hogs and finn sheep.



OXFORD

No View Farm & Bakery
855 SOUTH RUMFORD RD, RUMFORD
annettemarin@yahoo.com • (207) 507-1510
no-view-farm-inn-bakery.square.site
CSA Shares, In-house Bakery, diversified horse farm, Certified Naturally Grown, Vegetables, extended season greens, Veggie seedlings, annuals, perennials, herbs, fresh vegetables, and berries. Grown by organic methods. Products also available at River Valley Farmers Market. Open all year, 9-5 daily.



The Friendly Ewe
344 SUMNER RD., HARTFORD
thefriendlyewe@gmail.com • (218) 349-4076
www.thefriendlyewe.com
We're a small, licensed sheep dairy in western Maine producing sheep's milk ice cream, yogurt, and cheese, as well as art and wool products. We raise our own East Friesian sheep and sell breeding stock. We prioritize animal well-being and positively impacting the environment through rotational grazing and nutrient management.



Worth the Wait Farm
52 BUSHROW ROAD, DENMARK
worththewaitfarm@gmail.com
(207) 890-3586
We are a micro goat dairy producing milk, cheeses and yogurt from our herd of Oberhasli goats. We also have eggs and we are licensed bakery where we make whey breads and other baked goods.



Conant Acres
49 CANTON POINT ROAD, CANTON
sweet@conantacres.com • (207) 597-2810
www.conantacres.com
Family dairy farm and country market focused on bringing wholesome Maine products to our Western Maine communities. A fifth generation family farm, Conant Acres is proud to offer farm fresh milk, cheese, meat, seasonal produce and other specialty Maine products.



Morning Glory Farm

PO BOX 667 343 FLAT ROAD, BETHEL
hello@morninggloryfarmmaine.com
(207) 381-0321

www.morninggloryfarmmaine.com

Morning Glory Farm is a sustainable home-
stead in the mountains of Western Maine. Our
mission is to create a self sufficient farmstead
that works in conjunction with nature, to offer
the community organic vegetables, fruits, eggs,
and dairy products, and to provide educational
opportunities to people of all ages.



PENOBSCOT

Abraham's Creamery

1000 ELM STREET, NEWPORT
abrahams.gfc@gmail.com
(207) 368-2165 • Abrahamsgfc.com

We are a family-owned-and-operated goat farm
offering the freshest farm-to-table food, including
meat, milk, eggs, and cheese. All of our animals
are nature-fed, and we don't use any antibiotics
or hormones. Our animals are treated as part
of the family, free to roam over our 60-acre prop-
erty, in a natural and humane environment.



Heartstone Farm

128 PAINE RD, CHARLESTON
dan@heartstonefarm.me • (207) 424-0063
www.heartstonefarm.me

We raise all-natural 100% grass-fed gourmet
beef on our farm in Maine. Check our online
store — free shipping.



Casa Cattle Company

151 NOKOMIS RD, CORINNA
casacattle@live.com • (207) 249-2191
www.casacattle.com

We are a family farm with Registered Belted
Galloways. We strive to provide the best in beef,
pork and breed stock. Our beef is primarily
grass fed with grain finish beef available per
request. We also sell registered Belted Galloway
breed stock.



University of Maine Witter Farm

160 UNIVERSITY FARM RD, OLD TOWN
patricia.henderson@maine.edu
(207) 581-2525

The J. Franklin Witter Teaching and Research
Center in Old Town is the home to the college's
teaching and research programs in animal sci-
ences and sustainable agriculture.



PISCATAQUIS

Ripley Farm

62 MERRILLS MILLS RD, DOVER-FOXCROFT
marymargaretripley@gmail.com

(207) 564-0563 • www.ripleyorganicfarm.com

Ripley Farm is a MOFGA Certified Organic
small family farm run by Gene and Mary
Margaret Ripley. We offer year-round vegetable
CSA shares (on the farm in Dover-Foxcroft and
delivery to Bangor/Brewer areas), online
vegetable preorders, native, medicinal, and
edible perennial plants, and seedlings. Find
out more on our website.



Turning Page Farm

842 N. GUILFORD RD, MONSON
joy@turningpagefarm.com
(207) 997-3424 • www.turningpagefarm.com

A goat dairy selling goat milk products from our
small herd of rare Guernsey Goats. Our
artisanal products include cheese, goat cheese
salad dressings and vegetable dips. Our small
batch goat milk soaps are made with only
natural fragrances. We also raise heritage breed
pigs raised in the forests, orchard and fed on
whey from our cheese. We believe that raising
animals as free and natural makes happy
animals and better-tasting products.



SAGadahoc

Maggie's Farm at Mulberry Creek

589 WHITE ROAD, BOWDOINHAM
mulberrycreekcsa@gmail.com
812-489-1349 • www.mulberrycreekcsa.com

Located in the farm community of Bowdoin-
ham, we are a diversified homestead farm with
cow and goat dairy and 100% grass-fed beef,
lamb, and goat meat sustainably raised on
chemical free pasture as well as fresh eggs
from cage-free laying hens. We additionally
raise produce and keep honeybees.



Harvest Tide Organics

304 PORK POINT RD, BOWDOINHAM
farmers@harvesttideorganics.com
(207) 449-7274

www.harvesttideorganics.com

We are a MOFGA certified organic CSA farm,
delivering to Brunswick, Portland, Lewiston
and more. We deliver the highest quality
produce grown right on our farm via
customizable, year-round CSA shares.



SOMERSET

Bag End Suri Alpacas of Maine, LLC

226 SNAKEROOT RD, PITTSFIELD
jillmcm1970@yahoo.com • (207) 660-5276

www.bagendsuris.com

We raise suri alpacas and several breeds of
fiber sheep, including CVM and Polwarth. We
also sell raw fiber, fiber products made from
our own fiber, and other fleece products. Come
meet the animals and visit our farm store!



Balfour Farm, LLC

461 WEBB RD, PITTSFIELD
balfourfarm@gmail.com • (207) 213-3159
www.balfourfarmdairy.com

Certified organic dairy and farmstead
creamery located in central Maine. Our farm
store, The Little Cheese Shop, is a premier
source for our farm products and those of
fellow Maine cheesemakers and artisan food
processors including: pasta, sauces, chocolates,
cheeses, wine, beer, mead and hard cider.

Farmer guided tours on open Farm and
Open Creamery Days. More events listed on
our Facebook page and website.



Tiny Acres Farm

461 WEBB RD, PITTSFIELD
tinyacresfarmmaine@gmail.com
(207) 213-3149

We are a small off grid market garden farm in
central Maine. We produce mixed veggies,
fruit, mushrooms, and more.



Martin Woods Farm

24 ABIJAH HILL RD, STARKS
martinwoodsfarmmaine@gmail.com
(207) 696-3060

www.facebook.com/martinwoodsfarm

Our mission is to honor God through rural living
and the careful stewardship of His gifts. We aim
to provide a safe and pleasant environment with
resources to promote individual experiences in
horsemanship and nature based education.



WALDO

**Northern Solstice Alpaca Farm —
Maine Alpaca Experience**

141 CROSBY BROOK RD, UNITY
nsalpacafarm@gmail.com • (207) 356-2464
www.mainealpacaexperience.com



Home to 37 beautiful Alpacas. We offer farm
tours, seminars, mentoring, knitting &
spinning events, an apparel and gift gallery,
and a wonderful experience with the alpacas!!
Open Tuesday - Sunday 10 a.m. - 5 p.m.



Wild Miller Farm

1165 TURNER RDG, PALERMO
wildmillerfarm@gmail.com • (207) 993-2018
www.wildmillerfarm.com

Family farm growing certified organic produce.
On site farm stand and credit system CSA.



WASHINGTON

Starboard Farm

1543 PORT RD, MACHIASPORT
boldcoastme@gmail.com • (207) 263-8330
Babydoll Sheep, Chickens, Dewlap Toulouse
Geese, as well as cold process soap, lip balm
and lotion made in small batches here on our
farm using local ingredients. Our hand dyed,
hand spun, mill spun yarns and roving are
unique using Maine based wool and acid dyes.



Itty Bitty Farm

980 ROUTE 1, COLUMBIA FALLS
ittybittyfarm@outlook.com • (207) 266-9134

We are a small but thriving local farm pro-
viding fresh chicken and quail eggs, seasonal
produce, meat rabbits and chickens, quail,
and American guinea hogs.



Welch Farm

186 ROQUE BLUFFS RD, ROQUE BLUFFS
lhanscom1@gmail.com • 207-951-2437
welchfarm.com

Founded in 1912, Welch Farm is owned by the
Hanscom family in beautiful Rocque Bluffs.
We sell fresh local blueberries when in season
and have rental cabins located on the farm.



Growing Concern

35 MANNING ST, CALAIS
growingconcern35@gmail.com
(207) 214-3215

We are an urban farm near downtown Calais.
The land has been farmed since the mid 1800's as
the city grew around it. We produce mixed vege-
tables and berries. We also have an apple or-
chard, in which we are installing a ground
mount solar system.



YORK

Eastcoast Alpacas

21 CLEARVIEW DRIVE, BIDDEFORD
mgmworrell@gmail.com • 207-590-5630
eastcoastalpacas.com

We are a family run alpaca farm striving for
the best genetics in North America!



November's Harvest Farm

46 SHAVING HILL RD, LIMINGTON
novembersharvestme@gmail.com
(207) 591-9112 • noharvest.wordpress.com
November's Harvest is an eco-intuitive
collaborative committed to caring for the
common good.



Unique Maine Farms

515 GARLAND ROAD, WEST NEWFIELD
mqdoyle@gmail.com • 207-793-2759
www.uniquemainefarms.com
Perennial plants for sale and the Unique Maine
Farms volunteer project.



Orange Circle Farm

184 BLACKBERRY HILL RD, BERWICK
csa@orangecirclefarm.com
(207) 752-7855 • orangecirclefarm.com
CSA farm growing vegetables and flowers



Blueberry Hill Farm

231 BLUEBERRY HILL FARM, ACTON
bhf@metrocast.net • (207) 457-1151
www.blueberryhillfarm.us
10 acres of pick-your-own highbush blueberries.



Spiller Farm

85 SPILLER FARM LN, WELLS
spillerfarm@maine.rr.com
(207) 985-2575 • www.spillerfarm.com
U PICK BERRIES, VEGGIES, APPLES and
PUMPKINS now to mid-October covering
about 30 acres. We plan to be open almost
everyday but the weather and picking
conditions dictate our U PICK hours. Please
always check www.spillerfarm.com (updated
daily info) or call the day you are coming.



Noon Family Sheep Farm

78 SUNSET RD, SPRINGVALE
noon@metrocast.net • (207) 324-3733
www.noonfamilysheepfarm.com

Organic sheep farm. Lamb sausage and cuts
are usually available at the farm. We also sell
wool, yarn, washable sheepskins, and hay.



McDougal Orchards LLC

201 HANSON RIDGE RD, SPRINGVALE
captjack@mcdougalorchards.com
(207) 324-5054 • www.mcdougalorchards.com
McDougal Orchards is a diversified seventh
generation family farm specializing in the
production of high quality apples for sale to
pick-your-own and farm stand. We are open
mid-August through the end of October.
Customers pass through the dooryard of the
historic farmhouse on their way to pick apples
in the orchards behind the house, or stop to buy
ready-picked fruit in the barn salesroom.



Prospect Hill Winery

318 ORRILLS HILL RD, LEBANON
info@prospecthillwines.com • (207) 651-9335
www.prospecthillwines.com
Prospect Hill Winery produces grape wine
made exclusively from grapes grown in our
own vineyard. We offer tours and tasting May-
December.



Ewe and I Farm

286 ARUNDEL RD., KENNEBUNKPORT
dgeorgitis@roadrunner.com
(207) 468-1344 • www.eweandifarm.com
We are a two-person farm of over 30 years,
located in rural Kennebunkport. We have 26
acres, mostly wooded and three acres of
pasture. Our garden area is approximately 1/2
acre. We sell lamb (freezer cuts), maple syrup,
hand-spun yarns and fiber for spinning and
felting from our sheep and alpacas.



Our Farm

377 HANSON RIDGE RD, SPRINGVALE
Ourfarmmaine@gmail.com • (207) 850-1657
Our Farm is a small diversified farm focusing
on heritage and heirloom farming. We bring
our finest products to market and also sell our
products at our farm stand.

On Open Farm Day we will have animals to
see and pet and our vegetables and some
applesauce to sample. Directions: From the
center of Springvale, take Rte. 11A to the top of
the hill with the blinking traffic light. Turn
right and the farm is on your right.



Leary Farm, Inc.

269 FLAG POND RD, SACO
learyfarmsaco@gmail.com

Small dairy farm converted to growing veggies.
Our small herd of cows consist mainly of
Holsteins with a few cross-breeds. Veggies
include but are not limited to: Carrots, green
peppers, zucchini, summer squash, cucumbers,
large pumpkins, mini pumpkins, cabbage,
brussel sprouts, butternut squash, buttercup
squash, acorn squash, ornamental corn.



Frinklepod Farm

244 LOG CABIN RD., ARUNDEL
frinklepodfarm@gmail.com
(207) 289-5805 • www.frinklepodfarm.com

We are a small, certified organic farm, growing
vegetables, fruits, herbs, and flowers on 4 acres
of land in southern coastal Maine. Our farm
store is open year round and we offer a variety
of cooking classes, community meals, and
other events.



Lana Plantae Farmed Yarns

301 LONG PLAINS RD, BUXTON
lpa@maine.rr.com • 207-710-9533
www.lanaplantae.com

For 20 years we have been raising alpaca and
sheep on our farm in southern Maine. We
feature naturally dyed rambouillet and alpaca/
rambouillet blend yarns as well as other regional
wool sourced from small farms. Our yarns are
minimally processed at Green Mountain
Spinnery in Vermont. We use only natural dyes
to color our yarns and choose plants and insects
that create lasting color. In season we also grow
many dye plants. Natural plant and insect
derived colors harmonize beautifully together.



Hidden Grace Farm

25 SHY BEAVER RD, HOLLIS CENTER
hiddengracefarm@gmail.com
(207) 423-3699 • www.hiddengracefarm.com
Hidden Grace Farm offers interactive farm
education programs for all ages! Our focus is on
hands-on education in the areas of horticulture,
animal husbandry, and horsemanship. We also
have unique offerings of Unicorn Photography
and themed children events.



The Dear Old Farm

310 BLACKBERRY HILL ROAD, BERWICK
Jeremyscareme@gmail.com
(207) 808-0698
We are a homestead with a small herd of dairy
goats.



Ridge Top Mini Farm

12 HOOPER RD, SHAPLEIGH
(207) 651-0588

facebook.com/ridgetopminifarm

Self serve farm stand offering seasonal
products, preserves, candles and eggs. Find us
on Facebook (@ridgetopminifarm) for up to
date product information.



Ferment Farm

406 HANSON RIDGE ROAD, SPRINGVALE
michele@fermentfarm.com • (207) 254-9416
Crafters of small batch specialty foods with in-
gredients from the farm.



Foxes Ridge Farm

776 FOXES RIDGE ROAD, ACTON
peachy63@myfairpoint.net • (207) 477-8123
Foxes Ridge Farm is a small peach orchard in
Acton. We offer more than 20 varieties of peach-
es, nectarines and plums as well as our own
jams made from fruit grown here on our farm.
Our season opens in August and runs through
September. We provide picking containers and
all fruit is sold by the pound.



The Ecology School at River Bend Farm

183 SIMPSON RD., SACO
info@theecologyschool.org • (207) 283-9951
www.theecologyschool.org
The Ecology School inspires stewardship of
and connection to the natural world through
experiential learning in ecology, conservation,
farming, and sustainability.



Tare Shirt Farm

245 DIAMOND HILL ROAD, BERWICK
Pwcooks@aol.com • (207) 432-4445
18th century working farm with heritage
breeds including milking Devon Cattle, Lincoln
Longwool Sheep, English Dartmoor pony, Old
English Game poultry. The farm is furnished
in period with original house, early barns,
heritage apple orchard, pond.



Wild Winds Farm

85 BLACKBERRY HILL RD, BERWICK
rachelchastney@yahoo.com • (603) 498-3034
Wild Winds Farm is a small scale breeder of the
endangered Canadian Horse as well as produc-
ing a limited amount of farm raised meats and
vegetable products.



Don't Miss these Open Farm Day Highlights



Springvale Farm Walk • Sunday, July 25 from 9 a.m. to 1 p.m.

Do you want to experience the variety of Maine agriculture while walking through a beautiful working landscape?

Join us at the 6th annual Springvale Farm Walk from 9 a.m. to 1 p.m. on Sunday, July 25. Along the route are nine farms, where you will be greeted by farmers who raise vegetables, sheep, orchard fruit, berries and mushrooms. The route is well marked and kid-friendly. Dogs on leashes and owners who pick up after them are welcome. This is a rain or shine event.

Due to COVID-19 precautions, no shuttle transportation will be provided this year. The four-mile, end-to-end route has been modified into two shorter loops to make it easier to get back to your car on your own.

At McDougal Orchards, breakfast items featuring local foods will be available as a fundraiser for Three Rivers Land Trust starting at 8 a.m. To maintain distancing, the food will be grab-and-go this year.

New this year, a silent art auction on the theme “Paint the Working Landscape” will benefit Sanford Community Forest and participating artists. Artists are invited to submit art to Three Rivers Land Trust.

FMI, check out Three Rivers on Facebook and www.3rlt.org, or call Sanford Trails at 324-9130.



#BerwickFarms2021 Hosts Inaugural Berwick Agricultural Scavenger Hunt!

Sunday, July 25, 2021

You drive past the fields all the time. You see the tractors moving across the landscape from dawn to dusk. You strain your neck to see what kind of animal that was in the distance. Take a day this summer to slow down and explore what your local farmers are doing! Visit the animals, walk the fields and enjoy the open spaces that keep agriculture a big part of the Berwick landscape.

Point, shoot, post, tag, repeat. How to participate:

- Look for the special scavenger hunt photo-op site at each farm
- Post a picture on your social media and tag with #BerwickFarms2021
- Post the most for a chance to win!

Winners announced on the Envision Berwick Facebook page at the end of the day, July, 25, 2021.

1st prize: A variety pack of vegetables from Orange Circle Farm • **2nd prize:** A bison sirloin steak from Hackmatack Farm



Join Us for Wild Blueberry Weekend

August 7-8 • Experience the Magic of Maine Wild Blueberries

There’s something wild happening this summer that’s sure to become a beloved Maine tradition: the inaugural Wild Blueberry Weekend is set for August 7-8. The Wild Blueberry Commission of Maine has organized the two-day event to engage locals and visitors in celebrating Maine’s iconic berry and paying homage to the local farms and businesses behind it.

“Ordinary blueberries, also called cultivated blueberries, are a globally produced commodity bred and hybridized to increase their shelf life. On the other hand, 485 Maine farmers grow nearly 100% of the nation’s, smaller, sweeter, and healthier—truly wild, never planted or bred—wild blueberries. We are making Wild Blueberry Weekend a new Maine summer tradition. Have a wild blueberry cocktail at a participating establishment on Saturday, August 7. The next day, venture out into Maine, meet your wild blueberry farmer, and hear their story,” said Eric Venturini, Executive Director of The Wild Blueberry Commission of Maine. “Wild Blueberry Weekend is about sharing our iconic local food and supporting Maine farms and businesses.”



Map out Your Adventure: Where the Wild Places Are

During Wild Blueberry Weekend you can:

- Eat wild blueberry themed menu items at more than 50 participating establishments statewide
- Drink wild blueberry beer, wine and cocktails at some of Maine’s best breweries, wineries and restaurants
- Experience 15 local wild blueberry farms and get to know the hardworking people and families that deliver the taste of Maine to consumers around the world. The participating farms will open their doors to the public for free and provide a variety of experiences including harvesting demonstrations, farm tours, hand raking, pick-your own wild blueberries and, of course, sampling and purchasing delicious wild blueberries and products.

“We hope people will come from all over to celebrate Wild Blueberry Weekend and learn why this little berry is such an important part of our state’s culture and heritage. We know once they get a taste of the wild side, they’ll keep a stock of frozen wild blueberries in their freezer all year long,” concluded Venturini.

Do something wild and join the fun this summer by visiting www.wildblueberryweekend.com.



Check out these upcoming 2021 Agricultural Fairs

- Ossipee Valley • July 8-11
- Waterford World's Fair • July 16-18
- Pittston • July 22-25
- Bangor • August 5-8
- Northern Maine • August 5-8
- Topsham • August 8-15
- Skowhegan • August 12-21
- Union • August 21-18
- Maine Farm Days • CANCELLED
- Acton • August 26-29
- Piscataquis • August 26-29
- Washington County • August 28 & 29
- Windsor • Aug. 29-Sept. 6
- Blue Hill • September 2-6
- Springfield • September 4
- Harmony • September 3-6
- Clinton • September 9-12
- Litchfield • September 10-12
- Oxford • September 15-18
- New Portland • Sept. 17-19
- Farmington • September 19-25
- Common Ground • September 24-26
- Cumberland • Sept 26 - Oct. 2
- Fryeburg • October 3-10



Maine Ag In the Classroom Summer Reading Suggestions

Tractor Mac Farmers' Market

This children's book is one of many in the Tractor Mac series written and illustrated by Billy Steers, a farmer and pilot from Roxbury, CT. Children, parents and grands will love that each story includes a lesson taught by the very wise tractor and farm animals that he brings to life. This book includes recipes and even some fun facts for children to teach their parents.



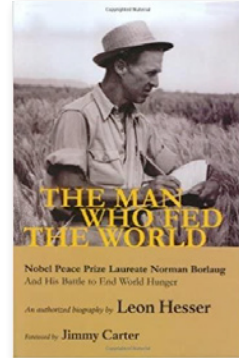
A Handful of Stars

This chapter book by Cynthia Lord (Maine author, Newbery winner) is the story of a friendship between a town girl and the daughter of a wild blueberry migrant worker in Eastern Maine. Young and young-at-heart will enjoy the realistic information in the book about summer in Maine on the wild blueberry barrens.



The Man Who Fed the World

This authorized biography by Leon Hesser tells the story of Nobel Peace Prize Laureate Norman Borlaug, who was educated in a one-room schoolhouse, and his battle to end world hunger. This is the story of how Dr. Borlaug saved millions of lives from starvation, more than any other person in history, to achieve the distinction of one of the hundred most influential persons of the 20th century for his work with agriculture and food.

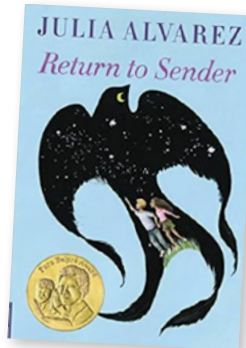


Lincoln Clears a Path

Abraham Lincoln's Agricultural Legacy is told by Peggy Thomas. This children's book tells the struggle and sorrows of Mr. Lincoln's early life and presidency. His unparalleled contributions to American agriculture, and those who pursue that way of life, are the seed and soil of this fun but serious story.

Return to Sender

Julia Alvarez (Winner of the Americas Award for Children's and Young Adult Literature) tells the story of friendship and trust among a Vermont farm family and undocumented Mexican migrant workers. This chapter book outlines one of the prevalent social issues of today with purpose and historical connections. (Young Adult)



SALUTE TO MAINE FARMERS

Maine's forest products, fishing and farming industries are highly important sectors of Maine's economy. And Farm Credit East is proud to have helped finance these industries for more than a century.



Auburn • 800.831.4230 | Presque Isle • 800.831.4640
FarmCreditEast.com

OUR OWN FARM RAISED ALPACAS' YARN

MEET OUR ALPACAS!

TOURS AND TREKS!

CAPENEWAGENFARM.COM

so much to explore

EXPERIENCE MAINE SUMMER 2018

BDN

ADVERTISE IN BDN SPECIAL SECTIONS

EMAIL JORCUTT@BANGORDAILYNEWS.COM

OR CALL 207.990.8036

MAINE GRAINS.

42 Court St, Skowhegan, ME

SKOWHEGAN FARMERS' MARKET

Located in the parking lot of The Miller's Table at Maine Grains

Every Saturday | April - November | 9AM - 1PM

Every Wednesday | June - October | 3PM - 6PM

For more information, visit www.skowheganfarmersmarket.com

THE UNIVERSITY OF MAINE Cooperative Extension

4-H Summer Learning Series

virtual experiential learning for youth ages 5-18

- HANDS-ON LEARNING
- ON & OFFLINE WORKSHOPS
- LEADERSHIP OPPORTUNITIES
- MAKE NEW FRIENDS

4-H Summer Learning Series is Back!

Part 2 of the Series is July 12 – August 20

There's something for everyone:

- Hands-on workshops for youth ages 5-18.
- Variety of learning experiences: engineering, art, science, animals and agriculture, food and nutrition, teen leadership and more!
- Connect with a greater community across Maine
- Enrollment in 4-H is not required to participate, this event is open to all!

Find out more at extension.umaine.edu/4h/4-h-summer-learning

THIS IS OUR MARK

It matters to us because it fuels our farms and our families. It brings our dairy to tables around the world. Our mark stands for all the things that bring us together and make us stronger.

DFA is proud to celebrate June Dairy Month and help support Maine dairy farmers!

Get to know us at dfamilk.com

f i t i n

THIS MARK MATTERS.

DFA Dairy Farmers of America

Julie Hicks | Hicks Dairy Farm | Corinth, Maine

HICKS DAIRY FARM CORINTH, MAINE

ADVTNE21006



From Maine farms to Maine families.

Let's raise a glass to that!

Committed to quality.

