

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

Autumn in Maine

In this Issue...

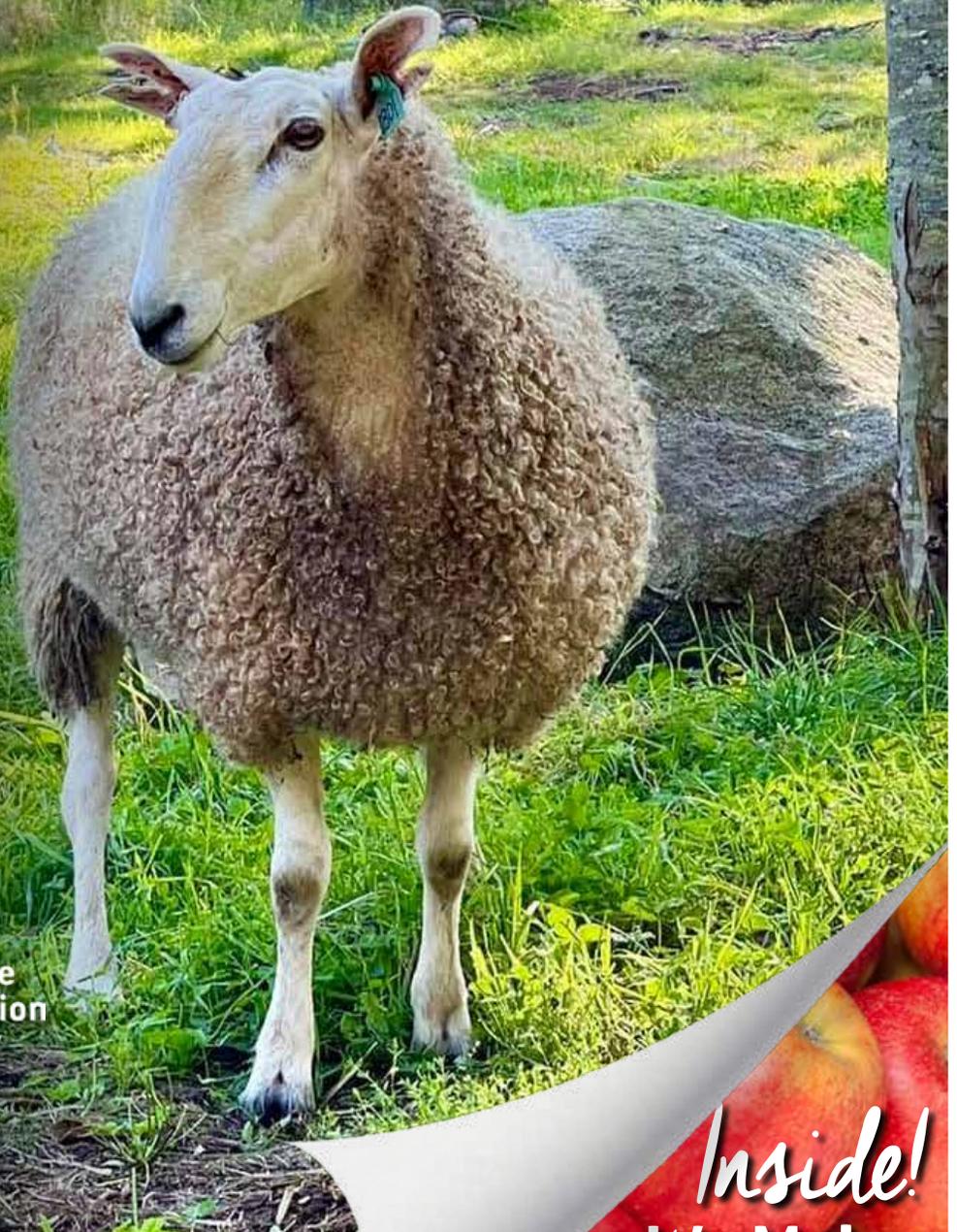
Fantastic FALL EVENTS!

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AND LEARN ABOUT MAINE
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**CELEBRATING MAINE'S FOOD SYSTEM AND
AGRICULTURE IN OUR COMMUNITIES**

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SHEEP, A BREED KNOWN FOR THEIR WOOL.



BDN

A Special Advertising Section of the Bangor Daily News • Friday, Sept. 16, 2022

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Inside!
**It's Maine
Apple Sunday!**
Coming Sept. 18

Let's Celebrate Maine Agriculture— During Harvest Season and All Year Round!

As has been the case all summer long, the coming weeks are overflowing with fun and important agritourism events that really should be added to everyone's calendars: Maine Apple Sunday is September 18, and both the Real Maine Fiber Tour & Trail and Maine's Open Creamery Day this year fall on Sunday, October 9. There is also plenty of time still to enjoy the 2022 agricultural fair season, with the Farmington Fair opening on September 18, Common Ground Country Fair starting September 23, Cumberland Fair beginning on September 25, and Fryeburg Fair opening on October 2. I look forward to attending many of these upcoming events, and I hope you will, too. To find more information about these special events and many more, visit the RealMaine.com website.

On RealMaine.com, you will also find delicious recipes to help you feature farm-fresh ingredients in your meals. And you can explore more ways to buy from and stay connected to farms year-round. Also, as we are entering Maine foliage season, this is a reminder that the Maine Ice Cream Trail is open for business! It is all on RealMaine.com.

While it is always a good time to celebrate Maine agriculture, right now feels especially poignant. I will remember forever how, early in the pandemic, with grocery store shelves sparsely stocked in some areas and as supply chain challenges persisted, Maine farmers demonstrated their courage, creativity, and tenacity to keep us both safe and fed. I've been reflecting with gratitude on how our farmers and food producers proved they were here to support us. And as I've also been thinking about the extra effort required of farmers in drought-impacted areas of our state this summer, I am focused and motivated every day to consider how we can all best support them in the important work that they do.

So, while we celebrate Maine farmers, let's also remember that the challenges they face are not insignificant. We can start—as nearly everything does—with recognizing the importance of our agricultural soils. We rely upon them for the bulk of our agricultural production, while at the same time, there are numerous types of development pressure that threaten our farmland base. According to American Farmland Trust's recent report, Farmland Under

Threat, we stand to lose more than 53,000 acres of farmland in Maine by 2040. Fortunately, Governor Mills and the Legislature has ensured that one of our key programs for protecting our natural and working lands with voluntary easements, Land for Maine's Future, is funded and going strong. But equally important to recognize is that we can all help to protect Maine's farmland and agricultural soils by making sure our farmers are thriving by choosing Maine-grown agricultural products whenever we can.

Our department has also made healthy soils a touchstone of our work. Whether it's through working with partners like our Soil and Water Conservation Districts, or as we work to develop the Healthy Soils program initiated by LD 437 in the 130th legislative session, we are committed to expanding our scientific knowledge and resource bank so that Maine can be a leader in soil health and climate-smart agriculture.

It's also why we are working hand-in-hand with our state's agricultural service providers to make sure Maine farmers have ample marketing opportunities, access to capital, and technical assistance to fit their individual needs.

A thriving farm economy is also where we all have a part to play. Before the snow flies, I invite you to get out and partake in some of the many agricultural celebrations that are happening right now. But don't let it end there.

You can also make enjoying Maine food something you do every day throughout the year, whether through a community supported agriculture share from a local farm, visiting a seasonal or year-round farmers' market, or asking your local grocer to stock Maine-produced items. All of us at the Maine Department of Agriculture, Conservation and Forestry will appreciate it if you do, but, more importantly, your farmers, your community, and your tastebuds will thank you as well!

Amanda Beal

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

A Checklist of Autumn Activities to Celebrate Maine Agriculture

Tours, open houses, and ideas to make the most of agricultural happenings in September, October and November.



Shop the season

Shop for seasonal produce and goods wherever you find Maine products. Need suggestions for seasonal ingredients? Find ideas: realmaine.com/whats-in-season.

Taste the Maine flavors

Find local farm products as you meet the farmers and makers. There are many events, fairs and festivals happening this autumn.

Maine Apple Sunday – September 18

Orchards across the state invite visitors to learn about Maine apples. Read more: maineapples.org/events.

Open Creamery Day – October 9

Discover Maine cheese and the creameries that craft this delicious local food. Read more: mainecheeseguild.org.

Real Maine Fiber Tour & Trail – October 9

Farmers, makers, artisans and families will enjoy touring Maine's fibershed and gain insight into the fascinating world of textiles. Read more: RealMaine.com/Activities.

Maine Maple Fall Fest – October 8-9

See the vibrant colors of Maine producers' sugarbushes and enjoy real maple syrup during Maine Maple Fall Fest. Read more: mainemapleproducers.com/events.

Maine Harvest Festival – November 22

Shop for yourself or find a gift that's uniquely Maine. Read more: maineharvestfestival.com.



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Visit an Orchard for Maine Apple Sunday

Mark Your Calendar for September 18, 2022

The Maine State Pomological Society will hold the 22nd annual Maine Apple Sunday on September 18, 2022, with participating orchards around the state. Maine Apple Sunday starts the peak of the apple harvest when summer apples are still available, but the main crop is ready for its first pick. Apple orchards from Wells to Caribou will celebrate by offering special activities at their orchards. Find out more at MaineApples.org.

Check out these activities happening on Maine Apple Sunday!

Bailey's Orchard in Whitefield will give out free apple squares and have several apple prize drawings.

Boothby's Orchard and Farm in Livermore we will be offering free wagon rides (weather permitting) to the pondside orchard, \$5 wine tastings in the orchard, cheese and cider samples while they last and easy, accessible apple picking! Meet the cows, walk the vineyard, and enjoy the day, at the farm and orchard, from 10 a.m. - 4 p.m.

Brackett Orchards in Limington will be participating in Maine Apple Sunday with pick-your-own apples, plus donuts and cider. On Sept. 17 and 18 only, they will also have free rides on the orchard train and free use of the apple slingshot.

Brock Orchards in Lyman will be celebrating Maine Apple Sunday by hosting a Cornhole Tournament at the orchard as well as having Gotta Be Frank Gourmet Food Truck. They will also be giving away Apple Products Baskets by drawing.

Continued on page 6

Apple Acres Farm

363 Durgintown Rd., Hiram • 625-4777
www.appleacrefarm.com

Bailey's Orchard

255 North Hunts Meadow Rd., Whitefield
549-7680 • www.baileysorchard.com

Berry Fruit Farm

361 Crash Road, Livermore
www.berryfruitfarm.com

Boothby's Orchard and Farm

366 Boothby Rd., Livermore
754-3500 • www.Boothbysorchard.com

Brackett Orchards

224 Sokokis Ave., Limington
730-9169 • www.brackettorchard.com

Brock Orchards, LLC

301 Brock Road, Lyman • 432-7273
www.brockorchard.com

Cayford Orchards

99 Hilton Hill Rd., Skowhegan
474-5200 • www.cayfordorchards.com

Chick's Apple and Berry Farm

571 Maine Street, Monmouth
441-6250 • www.chicksappleberry.com

Cooper Farms

27 Bethel Rd., West Paris • 674-2200
facebook.com/cooper-farms-stand

Daisychain Farm

102 Tufts Road, Belfast
274-4038 • www.daisychainfarm.com

Elwell Organic Orchard

50 Elwell Rd., Monroe
525-3130

Five Fields Farm

720 South Bridgton Rd., Bridgton
647-2425 • www.fivefieldski.com



Baked Apple Squares

Recipe courtesy of Bailey's Orchard

Ingredients:

- 1 3/4 cups sugar
- 2 cups flour
- 1 tsp cinnamon
- 1 tsp vanilla
- 3 eggs
- 1 tsp baking powder
- 1/2 tsp salt
- 3/4 cup cooking oil
- 2 cups thinly sliced apples
- 1 cup chopped nuts (optional)

Cooking Instructions:

Beat eggs, add sugar gradually, beat until mixture is light and fluffy. And sifted dry ingredients. Add oil and vanilla. Fold in nuts, fold in apple slices. Turn into 9 "x 13" greased pan. Bake at 350 degrees for 40-45 minutes.

Gathering Winds Farm

315 Poland Corner Road, Poland
650-6974 • www.gatheringwindfarm.com

Gile's Family Farm

139 Waterboro Road, Alfred
324-2944 • facebook.com/gilesfamilyfarm

Greenwood Orchards

174 Auburn Road, Turner
225-3764 • facebook.com/greenwoodorchards

Hansel's Orchard

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829-6136 • www.hanselorchard.com

Hardy Farms Orchard

106 Church Street, Hope
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Harvest Moon Farm

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577-4025 • www.harvestmoonmaine.com

Hazel Hill Orchard

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Hope Orchards

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763-2824 • www.hopeorchard.com

Kelly Orchards

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636-1601 • www.kellyorchards.com

Kent's Hill Orchard

1625 Main Street, Kents Hill
713-3055 • www.kentshillorchard.com

Lemieux's Orchard LLC

210 Priest Hill Rd., Vassalboro
873-4354 • Facebook.com/LemieuxOrchard

Libby & Sons U-Picks

86 Sawyer Mountain Rd, Limerick
793-4749 • www.libbysonupicks.com

McDougal Orchards LLC

201 Hanson Ridge Rd., Springvale
324-5054 • www.mcdougalorchards.com

McElwain's Strawberry Farm

711 Sweden St., Caribou • 498-8276
www.mcelwainstrawberryfarm.com

Morrison Hill Orchard

272 Morrison Hill Rd., Farmington
778-4945 • www.MorrisonHillorchard.com

MSAD #1 Ed. Farm

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764-7725 • www.sad1.org/school farm

Mullis Orchard

Farm Stand: 270 Dexter Road, Corinna
PYO: 128 Shaker Road, Corinna
278-3704 • facebook.com/mullis-orchards

North Chester Orchard

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Continued on page 7

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Continued from page 4

Chick's Apple and Berry Farm in Monmouth will offer u-pick and ready-picked Macs, Early Honeycrisp, and u-pick pumpkins on Apple Sunday — and a great view.

Gathering Winds Farm in Poland will raffle off a terrific gift basket, plus five-lucky raffle winners will win free apples. They'll also celebrate the kick-off of Deaf Culture Awareness Week. Enjoy the unique blend and opportunity of language and culture activities on the farm! Open to all.

Greenwood Orchards Farm Stand in Turner will be open from 8 a.m. to 6 p.m. on Maine Apple Sunday. They'll offer all customers a free apple from their orchards in Buckfield and West Turner. Stop by and see the Store, Bakery & Cider Mill. Check them out on Facebook.

Hansel's Orchard in North Yarmouth will celebrate Maine Apple Sunday with samples of some of their favorite recipes and a raffle for a peck of pick-your-own apples.

Hazel Hill Orchard in Turner will offer apple dessert tastings and recipes, along with free giveaways.

Libby & Son U-Picks in Limerick will have a surprise gift in the first 50 half-bushel apple bags purchased! There will also be balloon characters, live music, and more!

At **McDougal Orchards** in Sanford, you can pick your own apples and raspberries, go on a wagon ride around the orchard, enjoy a bucket-full of hot cider donuts, explore the Fairy Village, and get lost in the corn maze! They will be donating 10 percent of all u-pick apple sales from Maine Apple Sunday to the Sanford Backpack Program, which sends local kids in need home for the weekend with a “backpack full of nutritious and easy-to-prepare food.” For more information, visit Sanford Backpack Program: sanfordstrong.org/programs/sanfordbackpackprogram.

Mullis Orchards in Corinna will participate in Maine Apple Sunday with their farm stand open at 270 Dexter Road in Corinna, and Pick Your Own (PYO) open at 128 Shaker Road, Corinna. Enjoy apple sampling, free gift basket raffles, and lots of special surprises for customers that day.

Pleasant Pond Orchard in Richmond will have freshly picked apples and other fruits like blueberries, peaches, and pears. Baked goods made with their fruits. Maine-grown vegetables, eggs, and honey from other farmers. Handmade gifts produced in Maine. Live acoustic music in the afternoon.

Ricker Hill in Turner will have a food truck, u-pick apples and farm activities, a corn maze, and a special on carbonated sweet cider, plus Mr. Drew and his animals too will be there.

Romac Orchard in Acton will have a corn maze, disc golf course, and free hay rides that will make for a fun time on Maine Apple Sunday.

Sweetser's Apple Barrel in Cumberland will celebrate their annual tasting day on Maine Apple Sunday. Enjoy apple crisp, individual apple varieties, and fresh cider tasting. 10 a.m. until 4 p.m.

The Apple Farm in Fairfield will have wagon rides, apple picking, and fiddle music.

Wallingford Orchard in Auburn will have pick-your-own and pre-picked apples. Fabulous bakery. Petting zoo and hayrides too!



More great recipes to try when you get home from picking!

McDougal Orchard's Favorite Apple Chutney

NOTE: For best results, the apples should be firm, tart varieties, such as Zestar!, Crispin (Mutsu), Baldwin, or any other tart variety you enjoy. The fruit, raisins and crystallized ginger are added after the syrup ingredients have cooked together for 30 minutes, to let them keep their identity in the finished product — they should be tender, but recognizable in the syrup, which is thick and a rich, brown color. The chutney improves after a couple of months in sealed jars.

Ingredients

- Juice, pulp and peel of 1 lemon, finely chopped
- 2 cups cider vinegar
- 2.5 cups dark brown sugar (1 pound)
- 1 clove garlic, minced
- pinch of cayenne pepper (1/8 teaspoon)
- pinch of chili powder (1/8 teaspoon)
- 1.5 teaspoons salt
- 5.5 cups coarsely chopped, firm apples, peeled and cored (about 3 lbs.)
- ¾ cup crystallized ginger (no substitutions!), cut small, but not minced (about 3 oz.)
- 1.5 cups raisins, preferably seeded (1/2 lb.)

Chop the lemon, removing seeds and saving the juice (a blender is good here), and put it in an open, heavy, enameled kettle with the sugar, vinegar, minced garlic, salt cayenne pepper and chili powder. Boil the mixture over medium heat for 30 minutes, stirring occasionally. Meanwhile, prepare the apples and add them to the syrup with the raisins and ginger. Boil all slowly to prevent sticking and scorching, until the fruit is tender, but not mushy, and the syrup is thick — about 30 to 45 minutes longer. Ladle the boiling-hot chutney into sterilized pint or half-pint jars, filling to 1/8 inch from the top and cap each jar immediately with a sterilized, two-piece screw-band lid. Invert each jar for a moment after it is capped. Cool, top-side up, and store. Makes 3 pints or 6 half-pints.

This is a recipe adapted from Putting Food By, 2nd Edition, Ruth Hertzberg, Beatrice Vaughn, & Janet Greene, Bantam Books and the Stephen Greene Press, March 1979.

Apple Brownies

Recipe courtesy of Sarah Taylor's grandmom and Hazel Hill Orchard at 59 S. Livermore Road in Turner

Ingredients

- 1 stick oleo (butter)
- 1 cup sugar
- 2 medium apples, peeled & diced
- 1 cup + 2 tsp flour
- 1/2 tsp baking soda
- 1/2 tsp cinnamon
- scant tsp vanilla

Directions

Cream oleo and sugar. Add beaten egg until light and creamy. Add dry ingredients. Mix well. Turn in greased 7 x 11 pan. Bake 350 for 40 minutes. Cool. Cut.

You can probably tell by some of the language that it came from one of my grandmothers! Thanks Sarah!



Continued from page 5

Peaked Hill Orchard

Peaked Hill, West Bethel
836-2113 • facebook/Peakedhillorchard

Pie Tree Orchard

803 Waterford Rd., Sweden
647-9419 • www.pietreeorchard.com

Pleasant Pond Orchard

430 Brunswick Road, Richmond
737-4443 • www.pleasantpondorchard.com

Randall Orchard

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642-3500 • facebook/randall-orchards

Ricker Hill Orchards

295 Buckfield Road, Turner
754-5427 • www.rickerhill.com

Rocky Ridge Orchard

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Rowe Orchards

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School House Farm

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699-8723 • facebook/schoolhousefarm

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Sullivan's Orchard

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A springtime bloom at Hansel's Orchard in North Yarmouth.



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The Apple Farm

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251-5700 • theorchardat Chase Farms.com

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New Gloucester
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884-8689 • www.treworgyorchards.com

Vista of ME Vinyard & Cider

146 North Hill Ridge, Greene
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Wallingford Orchard

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Use the New Interactive Map to Explore Maine's Wine Trail

By the Maine Wine Guild

The Maine Winery Guild invites you to travel along the Wine Trail throughout the year. You can start your trip at www.mainewinetrail.com.

Maine has more than 50 wineries, and visiting them and tasting their products is an opportunity to really taste Maine.

Take the opportunity to taste Maine's classic fruit wines that highlight Maine wild or cultivated blueberries, apples, and strawberries, or wines made from Maine-grown, hybrid cold-hardy grape varieties such as Marquette and Frontenac. Also try a sparkling blueberry bubbly or the great variety of ciders from Maine apple and fruit orchards.

The wineries and cideries are not just tucked away in Maine's rural landscapes but can also be found in our city centers. You may find one not far from where you live.

Tips for learning more about Maine wine:

- Use the Wine Trail map to search locations, such as vineyards and wineries, cideries and distilleries—and their websites!
- Look for Maine wine at independent retailers, and select specialty markets, grocers, and shops.
- Ask about subscriptions, gift packs, or clubs. This gives you a chance to sample or gift different options. Some winemakers have the ability to ship directly.

PARTICIPATING MEMBERS OF THE Maine Wine Trail

The Maine Winery Guild invites you to travel along the Wine Trail, visit our tasting rooms, and sample wines and spirits we so proudly produce. Also, look for Maine wines in select specialty stores.

Wine Trail PASSPORT CALL AHEAD For specific tasting room hours and covid protocol, contact the winery.

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THE MAINE WINERY GUILD
mainewinetrail.com

Wine Trail PASSPORT

- 1 A Wild Fern Winery
- 2 Anthony Lee's Winery
- 3 Bar Harbor Cellars
- 4 Bartlett Maine Estate Winery
Spirits of Maine Distillery
- 5 Boothby's Orchard and Farm
- 6 Catherine Hill Winery
- 7 8 Cellardoor Winery or
Cellardoor Portland
- 9 Dragonfly Farm & Winery
- 10 eighteen twenty wines
- 11 Fat Friar's Meadery
- 12 Heart of Maine Winery
- 13 Hidden Spring Winery
- 14 15 Maine Mead Works or The Mead Room
- 16 17 Oyster River Winegrowers Warren or Camden
- 18 Portersfield Cider
- 19 Prospect Hill Winery and Vineyard
- 20 21 Ricker Hill Farms Cidery/Winery or
Wallingfords Fruit House, or
Vista of Maine Vineyard/Cidery
- 22
- 23 Shalom Organic Orchard Farm & Winery
- 24 Solar Rock Winery
- 25 Stone Tree Farm and Winery
- 26 27 Sweetgrass Farm Winery & Distillery
or Old Port Tasting Room and Shop
- 28 Tree Spirits Winery & Distillery
- 29 Two Hogs Winery
- 30 Urban Farm Fermentory
- 31 WillowsAwake Winery
- 32 Winterport Winery/ Penobscot Bay Brewery

www.mainewinetrail.com

Start your trip at mainewinetrail.com

Plan your visit to wineries like Sweetgrass Winery in Union, where you can find fruit wines made with Maine ingredients like the blueberries below and the cranberries at left, and WillowsAwake Winery in Leeds, where they grow varieties like the Itasca Grape at right.

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Real Maine Fiber Tour and Trail Returns for Second Year

Meet the farmers, artisans and makers of Maine's fibershed during Real Maine's Fall Fiber Tour & Trail on Sunday, October 9, 2022

Visitors can attend open houses and tour businesses in Maine's fibershed. The special event is a way to learn more about the farms, their business relationships, the process of producing local fiber, and the techniques and skill involved.

Tips for your exploration:

- We recommend checking local listings to confirm hours, schedule and activities.
- Use the "Maine Fibershed Itinerary Trip" link on RealMaine.com/events.
- Read more www.realmaine.com/fiber.



A Wrinkle in Thyme Farm

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www.awrinkleinthymefarm.com

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We still welcome seeing our friends and patrons. Regular farm store hours are Friday - Tuesday, 10 a.m. - 4 p.m. Additionally open by appointment.

COVID Policy: In order to manage the number of people at the farm at one time, please make an appointment to help us avoid transmission of the COVID virus. We ask that visitors let us know if you are not

fully vaccinated and boosted. If you are not vaccinated, we ask that you wear a mask and maintain 6 foot social distancing.

Beau Chemin Preservation Farm

1749 Finntown Road, Waldoboro
(207) 691-8164 • 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. Hours: Daily. Call ahead. Berries, perennials, flowers, eggs, ducklings are certified organic.

Carrageen Suri Alpacas

82 West Gray Road, Gray • (207) 653-1144
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.

Classical Banjo Farm LLC

22 Hardscrabble Road, Limington
(207) 318-4225

Classical Banjo Farm LLC was founded in 2018, specializing in raising fiber animals including Alpacas, Pygora Goats, and Angora Rabbits. We either send out or process and spin our fiber. Yarn is then hand-woven on the farm, producing scarves, shawls, and handmade garments.

Elf-Paca Meadows LLC

45 Libby Road, West Newfield
(603) 817-0356 • elfpacameadows.com
Alpaca Farm & On Site Farm Store

Friends' Folly Farm

319 Norris Hill Road, Monmouth
(207) 632-3115 • friendsfollyfarm.com

Hamilton Farm

6 South Fowles Lane, Whitefield
(207) 549-5497

barredowlcreamery.com

We are a small family organic farm. We raise Gotland Cross sheep. We also have a small catering business where we use ingredients from the farm to process into luscious meals. We have 2 or 3 pasture raised pigs, broilers, laying hens and pasture raised lambs. We also have a large garden & several fruit trees/bushes.

We cater for individuals or groups, using fresh organic ingredients mainly from our farm. We offer workshops on the farm.

We also have a rustic quaint farm cabin available for retreats (ideally suited for 1-2 people). It is perfect for personal retreats where one craves time away from the hustle of daily life — a safe, comfortable, private, rustic cabin where one can meditate, write, read or just hang out. Miles of hiking & biking trails right from the cabin & farm cooked meals delivered to the cabin or available at the house.

Happy Snowman Alpaca Farm

253 Knowlton Corner Road, Farmington
(774) 254-0332

HappySnowmanAlpacaFarm.com

Small family alpaca farm with 22 alpacas, 2 llamas, countless chickens, and a couple pet rabbits and ducks for fun.

Hilltop Handspun

16 Lucy Lane, Lovell

(207) 928-2000 • Hilltophandspun.com

Hand spun and hand dyed yarns made from Maine and locally sourced and processed sheep, alpaca, and angora fleeces.

Nezinscot Farm & Store

284 Turner Center Road, Turner
(207) 225-3231 • 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.

Nezinscot Farm is located in the picturesque town of Turner, Maine surrounded by 250 acres of Organic Farmland. On the grounds, you can find acres of veggie gardens, rolling fields, farm animals, and the Nezinscot River.

North Creek Farm

24 Sebasco Road, Phippsburg
northcreek.farm

Private sheep, lamb, fiber and egg farm.

Northern Solstice Alpaca Farm — Maine Alpaca Experience

141 Crosby Brook Road, Unity

(207) 356-2464

mainealpacaexperience.com

Home to 41 beautiful Alpacas. We offer farm tours, educational seminars, mentoring, knitting & spinning events, an apparel and gift gallery, open farm days, and a wonderful experience with the alpacas! Open Tuesday - Sunday 10 a.m. - 5 p.m. Please come for a visit!

Parris House Wool Works

546 Paris Hill Road, Paris • (207) 890-8490

www.parrishousewoolworks.com

Life, art, and homesteading at the historic Parris House, specializing in North American rug hooking. Fiber art workshops, supplies, and more.

Rockin' Sheep Farm

64 Record Road, Livermore Falls

(207) 233-0779 • rockinsheepfarm.com

Your source for pasture raised, non-GMO grained lamb, chicken, and eggs, along with locally sourced, farm made environmentally friendly products. Guests are always welcome. Please call first!

Saffron and Honey Homestead

321 Coopers Mills Road, Windsor
(207) 549-0278

Care, breeding and education on endangered heritage breed livestock and sustainable living.

Sillanpaa Family Farm

740 Anson Valley Road, New Vineyard
(207) 652-2230

www.sillanpaafamilyfarm.com

We are a small family farm committed to connecting people to the local farms and farmers who grow their food. We raise small batches of heritage breed animals for their superb traits and exceptional flavors. We strive to be a source of ethically and sustainably raised meats in our community.

From the foothills of Western Maine we bring you locally grown, respectfully raised pork, lamb, poultry and beef! All our pigs, cows and sheep are born right here on the farm and lead happy lives play-

ing outside with their brothers and sisters. We raise heritage breed Hereford and Hereford-cross pigs for their amazing flavor and texture, as well as Horned Dorset sheep for their own fabulous qualities. No hormones, routine antibiotics, or additives, just farm-to-table meat from healthy animals. Offering individual cuts, specialty packages, and bulk options to meet all of your culinary desires. We work with a great USDA butcher in northern Maine and all meat is vacuum-sealed and flash frozen. Look for our meats at OVM, Up Front and Pleasant Gourmet, both Trant-en locations and the Rangeley Farmers Market. And we always look forward to seeing you on the farm! Thank you for eating locally and supporting small farms!

Winterberry Farm

538 Augusta Road, Belgrade
(207) 649-3331

www.winterberryfarmstand.com

Old-fashioned organic family farm producing veggies, eggs, pies, bread, honey, jams, pickles, wreaths and fresh cut flowers. Maine blueberry pies. Season and Hours: Open year round. 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.

SpinnAcres Alpaca Farm

828 Gross Neck Road, Waldoboro

(207) 446-2599 • www.spinnacres.com

B&B pre-pandemic, now home to pet alpacas that have been culled from farms that went out of business.

Starboard Farm

1543 Port Road, Machiasport
(207) 263-8330

TLC Fiber Farm and Alpaca Rescue

40 Horscents Lane, Waldoboro
(443) 465-8106 • 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.

We process and dye our own alpaca fiber which we sell as yarn at our farm and on our website: www.snallygasterfibers.com.

Underhill Fibers

50 Wilson Road, Gorham
(207) 756-0076 • 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 farm fibers.

Versicolor

28 Willette Drive, South China
(207) 480-0332

Yarns dyed with plants grown and foraged in Central Maine. Natural dyeing workshops. Dye seeds and plants. Fine knitwear.

Wish Farm and Shearing

96 Souh Witham, Auburn
(207) 520-8767

We pasture raise livestock on pasture, rotational grazing to help make the best products and improve the soils and grasses of our farm. A few of our products include lamb, raw fleeces for sale.

Wooly & Grunts

434 Kelley Road, Pittston
(207) 423-8725

Wooly & Grunts is a family-own farm with a 40+ herd of yaks, a 70+ flock of mixed sheep, goats, Standard Rex rabbits, geese, guineas, ducks, chickens (A LOT of eggs) and 4 Kangal Livestock Guardian Dogs. Also home to Oreo the Porch Yak, come visit!

Pismire Mountain Fiber

338 Raymond Hill Road, Raymond
www.pismiremountainfiberfarm.com

Seacolors Yarnery

45 Hopkins Road, Washington
(207) 845-2587

Waggin Tail Farm

110 Banton Road, Palermo
(207) 469-8119

All the Places You Can Find Maine Cheese

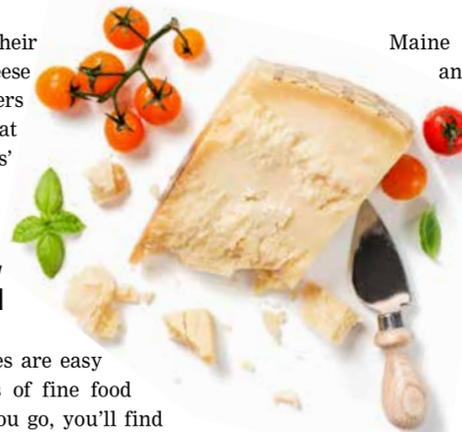
By The Maine Cheese Guild

Maine is home to more than 80 licensed cheesemakers. Creameries earn their license distinction by showing they have the skills to balance the art and science of cheesemaking. In addition to their creativity and craft, Maine's licensed cheesemakers also use a scientific approach to quality. For example, testing water cleanliness and milk for quality and characteristics. The information provides an impartial look at microscopic changes one cannot see with the naked eye (like harmful bacteria), which could ruin a batch of cheese or degrade its quality for customers. And, importantly, it can help cheesemakers know the level of protein and fats in milk that is suitable for the many recipes and types of cheese.

and locations of their farmstand or cheese shop. Cheesemakers sell year-round at many Maine farmers' markets of all sizes.

Find Maine Cheese at Specialty Shops, Grocers and Supermarkets

More Maine cheeses are easy to spot on shelves of fine food shops. Wherever you go, you'll find



Maine cheese choices and pairing ideas, and answers to common questions about cheese. Try Butchers and Bakers in Brunswick, and Nibblesford Cheese Shop in Biddford. Or, visit

The Cheese Iron in Scarborough and Bangor Wine and Cheese.

When you visit a grocer or supermarket, you can often find Maine cheese in the specialty foods section or in the deli case. Some suggested starting places are Solo Cucina Market in South Portland, and Tradewinds Market in Blue Hill.

Locate local cheese on the menu

Restaurants and cafes feature Maine cheeses on charcuterie boards and cheese courses. For example, Alice and Lulu's in Sugarloaf Village explores unique pairings

And there are plenty of delicious choices. The Maine Cheese Guild supports cheesemakers who want to provide the best cheese crafted with pure milk, and quality ingredients for delicious cheeses. From fresh to aged, to soft and creamy, and many flavors and styles. The list of favorite cheeses is long, and the places you can find Maine cheese is too.

Where to find these tasty creations?

There are cheesemakers across Maine making cheeses as varied as Maine farms and creameries. You can meet many of these local businesses while exploring Maine culinary events. For example, the Maine Cheese Guild hosts the Maine Cheese Festival and Open Creamery Day each fall. But there are plenty of ways to choose cheeses across Maine all year.

Buy Directly from Cheesemakers

Begin your search online at www.Eat-MaineCheese.com. Use the list of creameries to learn more about the cheese makers,



MAINE CHEESE GUILD

discover the
80+
artisan
cheesemakers
in Maine



15th Annual Open Creamery Day

Sunday, October 9, 2022 • 11 a.m. – 3 p.m.

Please check individual creameries for Open Creamery Day details as they may vary.

Maine creameries around the state will open their doors and their barns, inviting the public to meet the animals that make the milk and responsibly tour the creameries, following CDC guidelines, to learn about the tradition of Maine cheese making. Check out our creamery map for locations and visit participating creameries website for more information on activities available for Open Creamery Day! Presented by the Maine Cheese Guild.

Go to www.EATMAINECHEESE.com to find participating creameries and local listings.



with local sourdough breads. Meridian's Kitchen and Bar in Fairfield serves Maine cheeses on their menu and sells it at their store. In Bangor, the Fiddlehead Restaurant features a rotation of Maine cheeses.

Looking for something special? Just ask!

Remember, if you're looking for a store or restaurant that isn't mentioned, you can also contact the cheesemaker, or inquire at your favorite place to shop or dine.



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.

As a farmer-owned dairy cooperative with family farm-owners throughout the state of Maine and across the United States, Dairy Farmers of America is a proud supporter of the Maine Department of Agriculture, Conservation and Forestry.

Get to know us at dfamilk.com



THIS MARK MATTERS.



Julie Hicks | Hicks Dairy Farm | Corinth, Maine



Local Food Purchase Assistance (LFPA) Funding Features Maine-Grown Ingredients for Maine People

The LFPA is a USDA-funded and Maine DACF-implemented program that helps distribute Maine-grown food products to Maine communities. An estimated 100 producers and food businesses are involved!

Cultivating Community's New American Sustainable Agriculture Project

Barnabe Sakindi is in his 6th year in Cultivating Community's New American Sustainable Agriculture Project. LFPA funds purchase his culturally important produce for distribution to low-income residents in Portland.

"My harvest is organically grown and most of the produce I grow is familiar to the African immigrant community in Southern Maine. My customers and their families appreciate very much that these crops are available. They would like even more but my capacity is limited."

In the first three weeks of the program, Barnabe has already delivered over \$1,000 worth of produce through the New Arrival Veggie Bags program.

Photo Credit: Greta Rybus



Farm to Food Pantry with Healthy Acadia and Wild Blueberries

As part of the Downeast Gleaning Initiative, Healthy Acadia will work with farmers to harvest and process berries from fields that would otherwise not be utilized to create a packaged product of fresh frozen berries for families. Local processor freezer facilities will store wild berries for later distribution to Emergency Food Organizations (EFOs) in the fall and winter 2022.

Photo Credit: Unknown

Purchasing Grain and Bread Products from Maine Grains and Maine Farmers

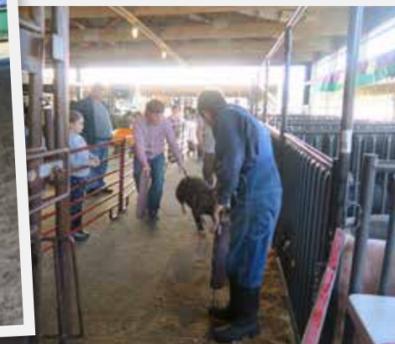
LFPA will be funding grain and bread purchases from Maine Grains during the next two years, expected to total \$100,000 per year. This funding will allow Maine Grains to purchase grains from Maine farmers, and to provide continued employment for Maine Grain's staff at their Skowhegan milling location.

Photo Credits: (Scooping Grain) Dana Valetti, (Others) Adam Raymaker



Throughout the spring, summer and fall season, youth care for their animals to prepare them for the fair.

Photo Credits: Carol Delaney, DACF



Dairy Good Work

Haley and Grace Lewis, the youngest farmers of Maple Row Farm in Auburn, present a thank you gift of dairy goods to the Auburn Fire Department. Their father Chris and the crew from Auburn made the news this summer. Drought conditions and a well malfunction over a weekend threatened the dairy farm's water supply, and Lewis was unable to locate a technician to provide timely help. However, the Auburn Fire Department allowed Lewis to access the fire department's spigot so he could fill tanks with fresh water and keep the herd hydrated until help was available during the week.

Photo Credit: Sarah Littlefield



Behind the Fair Scenes

Did you know? Maine is home to 26 licensed agricultural fairs that happen from June to October. Licensed fairs receive support from the Maine Department of Agriculture, Conservation and Forestry to help fairgoers learn more about agriculture.

It's not only fairgoers who enjoy the agricultural and educational experiences. Fairs also provide learning opportunities for youth. Many youngsters may be part of volunteer-led 4-H groups and FFA programs. The purpose of those groups is to foster teamwork and life skills. Often, a group or individual project will include a showcase or competition at the local fair. In many ways, a fair can offer an a real life learning laboratory.

Kids and teens spend many hours practicing and learning skills as part of their projects. When fair season arrives, it's time to showcase their skills, and continue hands-on learning.

Some competitions are open to the public to watch during the fair. Others, like public speaking, academic quiz bowls, or exhibition hall competitions are not always on display. However the results may be. Other projects focus on entrepreneurship opportunities. For example, a goal of a market livestock project is to raise a farm animal to market and sell Maine-grown meat to a customer.

No matter the type of project, it takes a lot of support and effort, and it's worth a visit to see for yourself. There's still plenty of fair season to enjoy.

Find a fair: www.maineairs.net

Learn about 4-H: extension.umaine.edu/4h

Learn about FFA: www.maine.gov/doe/learning/ffa

Celebrating Maine with every harvest

Supporting, sustaining and growing Maine's food-based economy for more than a century



Photo by University of Maine



extension.umaine.edu

The University of Maine is an equal opportunity/affirmative action institution.

There's always
a reason to choose

REAL MAINE

There are wonderful Maine-made agricultural products to discover this season (and year-round), from fruits and vegetables to cheese and grains, craft beers, wines, and spirits, flowers, and fiber.

Let Real Maine be your guide:
REALMAINE.com.



REAL MAINE LOCAL FLAVOR
RealMaine.com includes hundreds of farm destinations across Maine for fun, hands-on activities, food, fiber products, seasonal events, recipes, and so much more.



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