

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

Autumn in Maine

In this Issue...

TONS OF FUN & FESTIVE

Fall Events

FIND A LOCAL ORCHARD,
TOUR A WINERY,
TASTE MAINE CHEESES,
AND LEARN ABOUT
MAINE FIBER PRODUCTS



BDN

A Special Advertising Section of the Bangor Daily News • Friday, Sept. 12, 2025

Morning Sentinel • Kennebec Journal • Sun Journal
Times Record • Portland Press Herald • Bangor Daily News

Inside!
**Visit a Maine
Cranberry Farm!**

Autumn in Maine: Supporting Farmers Through Changing Seasons

Maine's farming community is as diverse and dynamic as the landscapes that shape it. Key to this vibrant community is a network of people who create the connections that keep agriculture strong, offering vital resources, building relationships, and sustaining our state's agricultural legacy.

A strong network of people who want to see Maine farms succeed is critical. It's a team effort, grounded in the belief that when we support farmers with the right resources and connections, we strengthen the entire food system.

From agritourism and farmers' markets to business coaching, infrastructure investments, land conservation, and on-farm technical assistance, the Maine Department of Agriculture, Conservation and Forestry (DACF) stands behind Maine's farmers every step of the way. And we know we don't do it alone. Farmers are central leaders in a well-connected business ecosystem supported by customers, markets, service providers, scientists, researchers, and volunteers who all play a role in sustaining agriculture across our state.

CURRENT DROUGHT CONCERNS

As we enter the harvest season, one of the most pressing issues we are hearing about from farmers is the growing impact of drought. This summer brought periods of extreme heat combined with less than half of the normal rainfall across much of Maine. These conditions rapidly dried soil, stressed pastures, lowered streamflow, and placed additional strain on groundwater supplies.

We know this is causing challenges for many farms, and it reiterates the importance of our new Farmer

Drought Relief Program in building resilience on farms for seasons to come. DACF recently announced grant awards to help farmers develop water management plans and invest in new sustainable water sources where needed. While this doesn't alleviate challenges being faced this year, over time, this annual funding opportunity will provide on-farm water access stability for more farms in Maine. At present, our agricultural water management webpage contains resources to help farms prepare, adapt, and conserve water. And as federal assistance programs usually take several weeks of prolonged drought before they are activated, we encourage farmers to document any impacts now and report losses to the USDA's Maine Farm Service Agency office.

In the meantime, everyone can play a part: conserve water, practice fire prevention, and follow guidance from local officials. Droughts can have significant agricultural, economic, and environmental consequences, and a community-wide effort is needed to reduce risks.

YOU CAN STRENGTHEN LOCAL AGRICULTURE

Whether you're a Maine resident or a visitor, there are countless ways to support local farmers and food producers year-round. Every choice you make helps keep Maine's agricultural economy strong:

- **Shop local** at farmers' markets, farm stands, co-ops and other retailers that are committed to selling Maine-grown agricultural products.
- **Dine locally** by choosing Maine-grown and raised ingredients in restaurants.

- **Give local** gifts such as flowers, decorations, home goods, or long-lasting clothing made here in Maine.
- **Learn and connect** by visiting farms, supporting agricultural organizations, participating in agritourism experiences, or sharing stories of Maine agriculture.
- Every meal is a chance to support Maine farmers. Every purchase strengthens our food system.

To learn more about DACF programs and how to get connected, visit maine.gov/dacf.

Thank you for reading and for sharing Maine Agriculture with everyone in your network of family and friends.

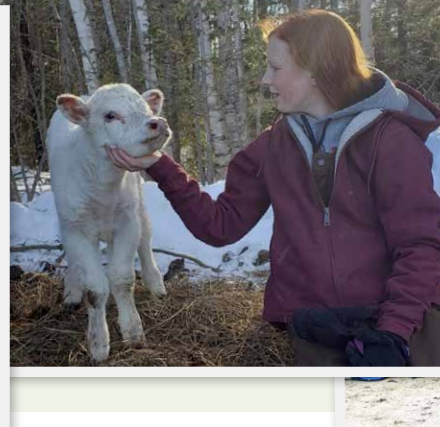
Amanda Beal

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

OBSOLETE PESTICIDE DISPOSAL REMINDER

Do you have old or unusable pesticides at home, farm, or business? Safely dispose of them through the Board of Pesticides Control's annual obsolete pesticide collection program. This free service helps protect the environment and keep communities safe. Pre-registration required by September 26. Visit thinkfirstspraylast.org to complete the inventory form and registration instructions.

Celebrating Youth in Agriculture



IN 2025, MAINE IS CELEBRATING THE YEAR OF YOUTH IN AGRICULTURE, AN INITIATIVE DEDICATED TO INSPIRING AND SUPPORTING THE NEXT GENERATION OF FARMERS, FORESTERS, AND AGRICULTURAL LEADERS. THROUGHOUT THE YEAR, REAL MAINE HAS SPOTLIGHTED YOUNG PEOPLE, ALONG WITH FARMS AND PRODUCERS, AND THEIR CONNECTION TO YOUTH IN AGRICULTURE. GO TO BIT.LY/MAINEYEAROFYOUTHINAG TO LEARN MORE ABOUT THE INITIATIVE AND TO READ ABOUT STUDENTS INCLUDING (L TO R) ISABELLE GUILLEMETTE, JULIA PIERCE, AND JASON BAGLEY.

Q&A with Sugar Hill Cranberry Co.

We recently spoke with John and Christine Alexander, owners of Real Maine member Sugar Hill Cranberry Co., in Columbia Falls, about harvesting cranberries in our state.

Delicious, tart Maine cranberries are typically harvested in September and October and become available in time for the holidays. Be sure to freeze the little, rugged berries for use all year long, and think about adding local cranberries to your baked goods and even savory dishes like stuffings and sauces. Find fresh Maine cranberries in farmers' markets, farm stores, and super-markets.



HOW ARE YOUR CRANBERRIES GROWN AND HARVESTED?

Sugar Hill Cranberry Co. uses both dry/fresh harvesting, as well as water harvesting, of its three varieties of cranberries. Dry/fresh cranberries are used for the bags of cranberries you see in season. Water-harvested cranberries are used for juices, canned sauces, and dry, sweetened cranberries.

IS THE CRANBERRY HARVEST A FAMILY AFFAIR AT YOUR FARM?

We are a husband/wife team that handles all aspects of growing, harvesting, and processing of all our cranberries. Our adult son takes time off from his full-time job to help with the fresh fruit harvest. Our daughter may come back to Maine in the future to eventually run the farm. Both grew up on cranberry bogs, so they know the hard work it entails, including some of the same practices our grandparents did in the 1940s and 50s.



ARE FOLKS EVER SURPRISED TO KNOW THAT THEY CAN PURCHASE LOCAL CRANBERRIES?

Most folks are unaware, but pleasantly surprised, that cranberries are grown in Maine, and that the first commercial cranberry-growing operation in the state was in Alfred in the 1860s.

WHAT IS SOMETHING THAT MAINERS MIGHT NOT KNOW ABOUT CRANBERRIES?

Cranberries do NOT grow in water! They grow in sandy soil, and cranberries are only in water during harvest. The air pockets in the berries cause them to float, so they can be easily corralled and pumped out of the water.



9 Full Days - Saturday to Sunday
www.fryeburgfair.org

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September 27 thru
October 5, 2025





Acadia's 28th Annual Oktoberfest
Oktoberfest 2025
 at Archie's Lobster
 90 Tremont Road,
 Bass Harbor, ME

14th Annual Wine Tasting
 October 10, 2025
 4PM to 6PM

28th Annual Brewfest
 October 11, 2025
 Noon to 5PM

Information and Tickets:
 acadiaoktoberfest.com

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MOFGA Member

Autumn Activities to Celebrate Maine Agriculture

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

SHOP THE SEASON! Wherever you find Maine products. Need suggestions for seasonal ingredients? Find ideas: realmaine.com/whats-in-season



TASTE THE MAINE FLAVORS and find local farm products as you meet the farmers and makers. This autumn, there are many events, fairs, and festivals happening.

MAINE CHEESE FESTIVAL on Sunday, Sept. 14, 2025 from 11-5 at Manson Park in Pittsfield. Buy your tickets online before you go. mainecheesefestival.org

MAINE APPLE SUNDAY on Sept. 14, 2025. Orchards across the state invite visitors to learn about Maine apples. See page 6 for a listing and find more at maineapples.org/events

Enjoy Maine craft beverages, including ciders and wine by exploring the **MAINE WINE TRAIL!** Use the interactive map to guide your exploration of member wineries! Read more: mainewinetrail.com/trail-map

The first two weekends of October are special times to explore Real Maine's **FIBER TOUR & TRAIL!** Get cozy and meet farmers, makers, and artisans displaying farm-raised fiber products. Learn more on the next page!

17TH ANNUAL OPEN CREAMERY DAY. Sunday, Oct. 12, 2025 from 11-3, rain or shine. Discover Maine cheese and the creameries that craft this delicious local food. Read more: mainecheeseguild.org

MAINE MAPLE FALL FEST. Oct. 11-12, 2025. See the sugarbush and its vibrant colors, and enjoy pure maple syrup during Maine Maple Fall Fest. Read more: mainemapleproducers.com/events

MAINE HARVEST FESTIVAL. Nov. 22 and 23. Shop for yourself, or find a gift that's uniquely Maine. Read more: maineharvestfestival.com

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Explore the Real Maine Fiber Tour & Trail

The first two weekends of October are great times to explore Real Maine's Fiber Tour & Trail! Get cozy and meet farmers, makers, and artisans displaying farm-raised fiber products.

WHAT IS FIBER?

Fiber production creates clothing and goods for warmth and protection, or beauty in art. Fiber literally and figuratively weaves together ancient traditions, modern manufacturing, and technology. In Maine, fiber is common farm product.

Coloring and dyeing can be a small- or large-batch process. For example, smaller scale makers might create their own dyes and coloring.

SHOPPING FOR MAINE FIBER

Retail shops and farms sell Maine-grown, designed, and made fiber goods. Shoppers will find clothing, blankets, throws, and rugs. Another way for shoppers to enjoy local fiber is to craft their own items. For example, makers can visit Maine shops or farms that sell undyed, and dyed yarn, roving, and other fiber materials. Some shops even feature patterns created by designers and artisans.

RAW MATERIALS

Shearing or trimming fleece and hair from farm animals produces raw materials. Harvesting plants is another way to provide raw materials.

COLORS AND DYES

Colors and dyes can enhance the fiber, creating eye-catching designs and patterns.

(BELOW) FINISHED PRODUCTS AT A WRINKLE IN THYME FARM.



(ABOVE) A SHEEP AT ROCKIN SHEEP FARM.



Scan TO FIND THE FULL LIST OF PARTICIPATING TRAIL SITES!

These Maine Fiber Farms are Ready to Welcome You!

► Ewe & I Farm

Where: 286 Arundel Rd, Kennebunkport
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 3 PM
About: Raw wool fleeces (skirted), roving, handspun yarns and a small selection of Bartlett Yarns available. Also, our barn and fiber animals will be available to visit!

► Happy Snowman Alpaca Farm

Where: 253 Knowlton Corner Road, Farmington
www.happysnowmanalpaca.com
Open: Sun 10/5 • Open from 11 AM – 5 PM
About: We have spinning and craft fibers and yarns for various fibery projects. Come and meet our alpacas who provide some of these amazing fibers for us! Complimentary hot chocolate available for visitors that day.

► Rockin' Sheep Farm

Where: 64 Record Rd, Livermore Falls
rockinsheepfarm.com
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 5 PM
About: Rockin' Sheep Farm brings you premium, sustainably raised wool straight from happy, healthy Columbia sheep. From cozy yarns to durable lamb pelts, our wool is as warm, natural, and spirited as the farm it comes from.

► A Wrinkle in Thyme Farm

Where: 106 Black Mountain Road, Sumner
awrinkleinthymefarm.com
Open: Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 4 PM
About: Tours of fiber store, sheep in the fields, buildings, and visit garden.

► The Byre Farm

Where: 25 Rock School House Rd., Bristol
www.byrefarm.com
Open: Sun 10/5, Sun 10/12 • Open from 10 AM – 3 PM
About: Pasture Walk at 1 pm (requires sturdy footwear and ability to walk where the sheep are grazing that day).

► Versicolor

Where: 28 Willette Drive, South China
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 3 PM
About: Versicolor is the site of a dye garden and natural dyeing studio. Dye a cotton bandana or small skein of wool yarn. See items from 50 years of natural dyeing. Visit our gardens and the on-going plantings that bring native plants back to Central Maine.

► The Barn at the Southport General Store

Where: 443 Hendricks Hill Road, Southport
southportgeneralstore.com
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 5 PM
About: The Barn is a Maine Made retailer with a craft table set up at all times! Come hang out, bring your knitting, grab a coffee from and connect with fiber friends.

► Sillanpaa Family Farm LLC

Where: 740 Anson Valley Rd, New Vineyard
www.sillanpaafamilyfarm.com
Open: Sun 10/5 • Open from 10 AM – 2 PM

► Good Karma Farm Yarn & Soap

Where: 158 Main St, Bridgton • goodkarmafarm.com
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 10 AM – 4 PM

► Hilltop Handspun

Where: 16 Lucy Lane, Lovell • hilltophandspun.com
Open: Sat 10/4, Sun 10/5, Fri 10/10, Sat 10/11, Sun 10/12, Mon 10/13 • Open from 9 AM – 4 PM
About: Activities include ongoing spinning, hand dyeing or knitting demonstrations with Maine grown natural fibers. Yarn and Hand Knitted Items are offered for Sale.



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Northport Shop: 608 Atlantic Highway, Northport
 Alpaca Farm and Shop: 141 Crosby Brook Road, Unity

Call (207) 356-2464 www.MaineAlpacaShop.com



Maine Apple Sunday 2025

Mark Your Calendar for Sept. 14, 2025

The Maine State Pomological Society will hold the 25th annual Maine Apple Sunday on September 14, 2025 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. For a list of additional orchards and more details go to MaineApples.org.

Bailey's Orchard
255 North Hunts Meadow Rd., Whitefield
www.baileysorchard.com

Berry Fruit Farm
361 Crash Road, Livermore
www.berryfruitfarm.com

Boothby's Orchard and Farm
366 Boothby Rd., Livermore
www.bothbyorchard.com

Brackett Orchards
32 Staples Road, Limington
www.brackettorchards.com

Cayford Orchards
99 Hilton Hill Rd., Skowhegan
www.Cayfordorchards.com

Chick's Apple and Berry Farm
571 Main Street, Monmouth
www.chicksappleberry.com

Cooper Farms
27 Bethel Rd., West Paris
www.facebook.com/cooper-farms-stand

Elwell Organic Orchard
50 Elwell Rd., Monroe
www.Maineapples.org/elwell-farms

Five Fields Farm
720 So. Bridgton Rd., Bridgton
www.fivefields.com

Gile's Family Farm
139 Waterboro Rd, Alfred
www.facebook.com/gilesfamilyfarm

Greenwood Orchards
174 Auburn Rd, Turner
www.facebook.com/greenwoodorchards

Hansel's Orchard
44 Sweetser Rd., North Yarmouth
www.Hanselorchard.com

Hardy Farms Orchard
106 Church Street, Hope
www.facebook.com/hardyfarmsorchard

Hazel Hill Orchard
432 Old Winthrop Rd, Wayne
www.hazelhillorchard.com

Kelly Orchards
82 Sanborn Road, Acton
www.kellyorchards.com

Kent's Hill Orchard
1625 Main Street, Kents Hill
www.kentshillorchard.com

Check out these activities happening on Maine Apple Sunday!

Bailey's Orchard in Whitefield will be celebrating Maine Apple Weekend, Saturday, Sept. 13 and Sunday, Sept. 14. We will have several varieties of apples to buy in our barn and several varieties of apples available for pick your own, in our orchard. We will have fudge, pears, crabapples, pumpkins, gourds, honey, and flowers for sale in our barn. We will be giving out free apple squares both Saturday and Sunday. There will also be several apple prize drawings on both days. Open 9 a.m. – 6 p.m. daily at 255 North Hunts Meadow Road in Whitefield.

Boothby's Orchard and Farm at 366 Boothby Road in Livermore will be offering free wagon rides to the pondside orchard, weather permitting, from 10 a.m. – 4 p.m. Cider and wheel cheese samples while they last. Outdoor wine tastings in the orchard. Accessible apple picking for all abilities. Meet the cows, walk the vineyard, bring a picnic and enjoy the day with us.

Bracketts Orchard in Limington is the state's oldest family-owned apple orchard! Ride the orchard express train through rows of crisp, ripe apples while enjoying stunning mountain views. Take aim with the high-powered Apple Cannons & Sling Shots. Enjoy fresh apple cider donuts, wood fired pizza and other lunch options. Don't miss the free balloon giveaway for the kids!

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

Hazel Hill Orchard in Wayne will be open for picking. We will be offering special pricing and drawings to win products and your very own apple tree (Tag-A Tree)! Our hours will be 10 a.m. – 3:30 p.m.

Kents Hill Orchard at 1625 Main St. in Kents Hill will be celebrating Maine Apple Sunday with pick your own Macs and Honeycrisp apples and

Continued on page 8

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 sirup 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 sirup, 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.)
- ¼ cup crystallized ginger (no substitutions!), cut small, but not minced (about 3 oz.)
- 1.5 cups raisins, preferably seeded (1/2 lb.)



Directions

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 sirup with the raisins and ginger. Boil all slowly to prevent sticking and scorching, until the fruit is tender, but not mushy, and the sirup 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.

Connie's Fresh Apple Cake

(From Sweetser's Apple Barrel And Orchard)

Ingredients

- * 1 ½ Cups oil
- 2 Cups Sugar
- 3 eggs
- 1 tsp. soda
- 1 tsp. salt
- 3 Cups flour
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 3 cups peeled, chopped apples
- 1 cup chopped walnuts

Directions

Mix all ingredients well, except apples and nuts. Then stir together with apples and nuts. Pour into a greased 9 x13 pan. Bake in pre-heated oven at 325° for 45 minutes. Cool and serve.

**May substitute ¼ cup of applesauce for ¼ cup oil.*



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North Yarmouth, ME 04097
www.HanselsOrchard.com ~ 829-6136



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The Apple Barrel 15 Blanchard Road • Cumberland Center, ME 04021
www.maineapple.com • 207-829-6599

Continued on page 8

Check out these activities happening on Maine Apple Sunday!

Continued from page 6

The Appleshed Kitchen and Bakery will be providing their famous apple cider donuts and lots of new types of pastries, pies, etc. Come enjoy the views of the western mountains. On Saturday, the 13th, we will be hosting the 4th annual KHO Car Show (rain date on Sunday the 14th) to complete the whole weekend festivities.

At **McDougal Orchards** in Springvale you can join us to pick your own apples and raspberries, go on a wagon ride around the orchard, enjoy a bucket-full of hot cider donuts and explore Fairy Village. We will be donating 10% of all u-pick apple sales from Maine Apple Sunday to the Sanford Backpack Program. This program sends local kids home for the weekend with a “backpack full of nutritious and easy-to-prepare food to ensure they can maintain a balanced diet and return to school on Monday ready to focus on learning.” Join us on Maine Apple Sunday to enjoy a day at the orchard while helping us give back to the community that has supported our family farm for generations! For more information, visit sanfordstrong.org/programs/sanfordbackpackprogram.

Morrison Hill Orchard in Farmington will have PYO apples, Orchard tours, Games-Kid, Scavenger hunt, Apple sling, Cider making demo, Wood fired pizza, Fresh & Hard Cider Apple Cider Donuts on both Saturday and Sunday and live music on Saturday. Visit morrisonhillorchard.net.

Mullis Orchards in Corinna will be participating in Maine Apple Sunday again this year. We will have PYO at the orchard on Shaker Road, plus a drawing for 2 fabulous apple gift baskets and additional door prizes throughout the day at the retail apple stand at 270 Dexter Road. Apples, jams, pure local honey, squash, sweet cider and much more will be available for sampling and sale. Take a leisurely walk through our beautiful orchard and taste all that fall has to offer. We look forward to seeing all of our wonderful family and friends and are excited to meet new customers who drop by for fun and special surprises.

North Star Orchards in Madison is a family farm for family fun! Pick your own apples and enjoy spectacular views of the western Maine mountains from our picnic area. Visit our restored 1800's farmhouse and shop for freshly-picked apples and a unique variety of specialty foods and home accessories. On Maine Apple Sunday, sample our own apple topping on ice cream. We look forward to seeing you!

Ricker Hill in Turner will have U Pick apples, grapes and pumpkins and farm activities. On Saturday the 13th, Jason Tardy kids show will perform from 12-1, and Sunday the 14th, Mr.Drew will perform 12-1 and Jason Tardy from 1-2.

Romac Orchard in Acton invites you up on “The Hill” for a great day. We will have several varieties of apples ready for picking, along with apple cider, and apple cider donuts available. Try out our Romac Barn design corn maze, take a free hayride, challenge yourself on our 9 hole disc golf course, or just walk to the top and enjoy the beautiful views this part of Maine has to offer.

Sparrowhawk Orchard in Bethel is hosting its annual Golden Apple Hunt on Maine Apple Sunday. “Golden Apples” will be hidden around the orchard with prizes available to those with a sharp eye who discover one, including the opportunity to win free apples for life! For the younger crowd, we'll have helpful hints on where to look!

Spiller Farm in Wells will do Maine Apple Weekend 10 a.m. – 5 p.m., with wagon rides from 1 – 3 p.m. by Farmer Bill to see our corn, pumpkin, potato crops and our Sunset Orchard. Our cows, calves and bull will be a special stop. Farmer Bill will talk about the cows and will be glad to take any questions about our farm. The ride usually takes 30-40 minutes.

Spiller Farm will also have U PICK Apples & Veggies and our 1st U PICK Pumpkins & Ornaments of 2025 on Maine Apple Weekend. We have 4 parking lots (holding more than 80 vehicles) all on Spiller Farm Lane. We should have goats, 2 roosters and a cow & calf to see at our FREE picnic/play area with a retired farm tractor, our corn stalk teepee and a little red covered bridge. You may bring your own lunch or purchase at Spillers' Farm Store. They have apple cider donuts too. Please check spillerfarm.com for more information.

Sweetser's Apple Barrel and Orchard in Cumberland will again feature our homemade Apple Crisp samples featuring our Heirloom Red Gravenstein Apples.

The Apple Farm in Fairfield offers wagon rides, apple picking, donuts, kids playground, and picnic tables for family gatherings. The Apple Farm is open 9 to 5 every day.

The Orchard at Chase Farms in Wells will have Pick Your Own Apples and fresh cider. Our Vegetable Stand will have fresh Apple Cider Donuts available in the Bakery as well as loads of Pumpkins / Gourds and all the Fall decorations.

Willow Pond Farm in Sabattus suggests you bring a picnic, walk the gardens, and visit the sheep. We have apples, pears, vegetables and preserves. Apple treats and baked goods! Open 9-5 daily.

Vista of Maine in Auburn will have you-pick apples. Lawn games as well as hot apple cider, hot apple cider donuts. Along with apple baker items.

McDougal Orchards

201 Hanson Ridge Rd., Springvale
www.mcdougalorchards.com

McElwain's Strawberry Farm

711 Sweden St., Caribou
www.mcelwainstrawberryfarm.com

Morrison Hill Orchard

272 Morrison Hill Rd., Farmington
www.morrisonhillorchard.com

MSAD #1 Ed. Farm

340 State Street, Presque Isle
www.Sad1.org/schoolfarm

Mullis Orchard

128 Shaker Road, Corinna
www.Facebook/Mullis-orchards

North Star Orchards

97 Orchard Rd., Madison
www.northstarorchards.me

Orchard Ridge Farm

236 Sebago Lake Rd, Gorham
www.Orchardridge.farm

Peaked Hill Orchard

W. Bethel
www.Maineapples.org/peaked-hill

APPLE FACTS FROM THE
MAINE POMOLOGICAL
SOCIETY



It takes about
36 apples
to create one gallon
of apple cider

Pleasant Pond Orchard

430 Brunswick Road, Richmond
www.visitppo.com

Randall Orchard

1 Randal Rod, Standish
www.Facebook/randall-orchard

Ricker Hill Orchards

295 Buckfield Road, Turner
www.rickerhill.com

Rocky Ridge Orchard

36 Rocky Ridge Lane, Bowdoin
www.facebook/rocky-ridge-orchard

Romac Orchard

1149 H Road, Acton
facebook/Pick Your Own at Romac Orchards

Rowe Orchards

Route 7, Moosehead Trail, Newport
www.roweorchards.com

School House Farm

1171 Atlantic Highway, Warren
www.facebook/schoolhousefarm

Seamans Farm Inc

1844 Hallowell Rd, Litchfield
www.Facebook.com/seamansFarm

Snell Family Farm

1000 River Road, Buxton
www.snellfamilyfarm.com

Sparrowhawk Orchard

684 Grover Hill Road, Bethel
www.Facebook/SparrowhawkOrchard

Spiller Farm

85 Spiller Farm Lane, Wells
www.spillerfarm.com

Stukas Farm

144 Ferry Rd., Lewiston
www.facebook/stukasfarm

Sullivan's Orchard

421 Puddledock Rd., Charleston
facebook/sullivans-orchard

Sweetser's Apple Barrel

19 Blanchard Rd., Cumberland
www.maineapple.com

The Apple Farm

104 Back Road, Fairfield
www.theapplefarm.us

The Lion's Farm

230 Main St., Corinth
www.thelionsfarm.com

The Orchards at Chase Farms

1396 North Berwick Rd, Wells
www.theorchardsatchasefarms.com

Thompson's Orchards

276 Gloucester Hill Rd., New Gloucester
www.facebook/thompsons-orchard

Treworgy Family Orchard

3876 Union St., Levant
www.treworgyfamilyorchard.com

Vista of ME Vinyard & Cider

146 N. Hills Ridge, Greene
www.Vistaofmaine.weebly.com

Wallingford Farm

240 Depot Road, Lebanon

Wallingford Orchard

120 Perkins Ridge Road, Auburn
www.wallingfordsorchard.com

Willow Pond Farm

395 Middle Rd., Sabattus
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SEPTEMBER 19, 20 & 21, 2025
UNITY, MAINE

GATES OPEN AT 9:00 AM

Maine Organic Farmers and Gardeners Association

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Illustration by Katherine Noble Churchill • Printed by Lincoln County Publishing Company

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You're Invited! Celebrate 100 Years of the Maine Building at the Big E

Mark Your Calendar Maine Day – Saturday, September 13, 2025

For more than a century, the Eastern States Exposition in Springfield, MA — known for its Big E Fair each fall — has brought together all six New England states to celebrate the region's agricultural heritage, cultural richness, and shared traditions. Maine has played a proud role in this celebration since 1925 when the Maine Building opened its doors on the Avenue of States, becoming a permanent and iconic presence at the Big E.

For generations, the Maine Department of Agriculture, Conservation & Forestry's Maine Building has connected thousands of visitors with Maine farms, forests, fisheries, artisans, and entrepreneurs. Each year, we support Maine's legacy of craftsmanship, community, and culture, and tell Maine's story to thousands of fairgoers.

Our centennial celebration kicks off on Saturday, Sept. 13, 2025 on Maine Day. With plenty of food, Maine goods for purchase, and culture and fun, Maine Day 2025 is packed with themed experiences that celebrate everything we love about the Pine Tree State.

EXPERIENCE THE BEST OF MAINE – ALL 17 DAYS

Throughout the Big E's 17-day run, 32 exhibitors — including both long-term and rotating short-term vendors — will showcase the best of Maine. Don't miss your chance to explore, taste, shop, and connect with the people who make Maine so special.

WHERE TO FIND US:

The Maine Building is located on the Avenue of States at the Eastern States Exposition in West Springfield, MA. You can't miss our century-old brick building.

COMPLETE YOUR MAINE DAY "MUST-DO LIST":

- Meet Maine's legendary lumberjills
- Visit the Real Maine tent on the front lawn – play a trivia games for a chance to win Maine Day prizes!
- Indulge in a loaded Maine baked potato
- Sample sweet maple syrup from the woods of Maine
- Go wild with our state fruit
- Shop local for Maine-made gifts and goods



Technology in Farming



One might assume that farming is rooted in tradition and resistant to change—but that overlooks a deeper truth: farming has always been a catalyst for innovation. Long before “technology” became synonymous with screens and code, it was the plow, the irrigation canal, the seed drill. Farmers, often portrayed through nostalgic or pastoral clichés, are in reality some of the world's original engineers—natural-born tinkerers constantly devising faster, cheaper, and more efficient ways to improve their work. In Maine, a forward-thinking legacy continues. As new tools and systems emerge, farmers are not just adopting technology—they're adapting it, refining it, and sometimes even inventing it to fit the rugged, practical demands of their daily lives. Real Maine talked to a number of members about how technology is aiding their operations.

At Brodis Blueberries in Hope, Ron Howard and his family became the first wild blueberry grower in the state to purchase and use an optical sorter that uses cameras to inspect what is making its way down the belt. The sorter, which the Agricultural Infrastructure Investment Program helped to fund, sends messages to a series of air jets to remove what berries are not of acceptable quality. Ron reports that the sorter technology has sped up the inspection process, which, in turn, has increased the capability to pack blueberries and to sell more products.

Ron said that while some technologies' effect is a reduction of labor, Brodis has seen an increase in need for labor in other parts of their operation, as more harvesting needs to be done to keep up with the increased demand that comes from the business's inspection and packing lines. Brodis has shared their experience with the sorting technology with others.

“Now several other growers have run the equipment in their lines, hopefully impacting their future positively, as well,” Ron said.

Real Maine member farmers and producers report using systems that monitor ev-

erything from irrigation to temperature and humidity in animal and plant housing to the amount of grass cover in a field. Maple syrup producers highlighted technology that includes sensors that keep track of individual sap lines and relay information about what is happening in the sugarbush and can even be configured to open and close valves and monitor storage tank levels. Others mentioned the use of live cameras, in order to have an extra set of eyes on different parts of the farm when needed.

Smith's Farm in Westfield uses technology and software to enhance farm production and operations, including assessing produce quality and providing inspection reports electronically within minutes of harvesting.

At Whaleback Nursery in Limington, they have attached a solar-powered water pump to their rainwater catchment system to irrigate a greenhouse. While most of their nursery and garden beds receive naturally falling rainwater, the nursery needed another option for their covered plants and came up with the idea of putting together a pump.

Whaleback said, “With rainfall and temperature becoming more variable, it's nice to have an off-grid watering system that doesn't rely on groundwater.”

We live in a world where there is “an app for that,” and farming has become no exception. Agricultural apps can help streamline crop and livestock management, track data, and perform other tasks in farming.

At East Branch Farm in Durham, their livestock guardian dog Willow's collar is equipped with Tractive, a GPS tracking device. Willow, a Colorado mountain dog, protects goats, sheep, pigs, and chickens over a range of 200 acres, and the associated app helps to ensure she stays within her boundaries with virtual fences and notifications.

Neal Foley of East Forty Farm in Waldoboro reports using the Tractor GPS app to better apply manure and fertilizer for his fields. He is also one of a group of farmers

who said they are using livestock tracking devices and the associated apps and technology. His cows wear a calving sensor to let farmers know when they are giving birth.

Another of the group using livestock tracking technology is the J.F. Witter Teaching and Research Center, the University of Maine's farm in Old Town. Patricia Henderson, livestock operations manager, said they use Cow Manager, which is an ear tag that tracks body temperature, rumination time, activity, nutrition, health alerts, and reproductive behavior.

The Witter farm also has a new facility that includes a robotic milking machine for the cows. This technology allows cows to be milked on their own schedule. It uses a robotic arm and sensors to perform the milking process and collect data on milk yield and quality. The machine recognizes which cows are which by their ear tags and will not let a cow in if it is not ready to be milked. Henderson said the robotic milking machine “is absolutely amazing, and our cows love it.”

On other benefits of the technology, Henderson used the example that if a cow has a teat injury and blood in her milk, the robot will automatically dump the milk down the drain and send an alert so the cow can be treated. She also said the Cow Manager tags will alert staff if a cow has stopped ruminating before they can physically see the signs, so they can treat them sooner, and that getting specific updates has allowed them to know when the best time for breeding is.

The use of artificial intelligence has emerged in a big way in a short amount of time. Alex Romanov of Kennebec Valley Farm in Solon has used AI to help with tasks like setting planting schedules and optimizing companion planting, which has led to fewer harmful insects and less crop damage. He also credits the use of AI in improving efficiency in areas such as sustainable vegetable washing and weed control on the farm.

“The very fortunate thing about (artifi-

cial intelligence) is that it isn't a large piece of machinery costing thousands of dollars. It is something that can cost \$0 to farmers, due to its wide availability,” Romanov said. “While an experienced farmer should always trust their judgment, especially when taking advice from a technology that, while advancing rapidly, is still ultimately new and can occasionally result in misguided information, as long as the farmer can compare any advice or tips for optimization given by AI with their own expertise, it can be a superior partnership.”

Heritage Oak Farm in Palmyra is home to between 40 and 50 Scottish Highland cattle. Josh Burrill said the farm is a “two-person operation” – he and his wife – and the only way they've been able to keep it that way is through modern technology.

“When we started this endeavor, we both worked full-time jobs. Now my wife is a full-time farmer, and I work my regular job and a part-time job in the Maine Air National Guard,” Burrill said. “One way to make sure we didn't get burnt out doing this when we started was to incorporate technology, so less demand was on the operator, and access to the operation was easier.”

Burrill outlined ways that technology has helped him and his wife monitor and manage their herd, including improved fencing that allows them to turn the fence on and off remotely and fence posts made from recycled plastic. They use water troughs that are heated and fill automatically, and have installed an LED indicator light on a post near the troughs to keep track of whether the troughs are full from a distance.

Many of the Real Maine farmers and producers we talked to said they see technological advances as evolutions and enhancements that help to make their operations more efficient and focused on what's important.

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Maine students enjoying Gulf of Maine seafood at school

Maine Coast Fishermen's Association is a non-profit dedicated to fostering sustainable fisheries in the Gulf of Maine. In partnership with local seafood businesses, it is developing ready-to-serve products featuring local seafood that will be served to Maine students.

Maine Coast Monkfish Stew, developed by Hurricane's Premium Soup & Chowder in Greene, was the first value-added product to qualify for the Maine Department of Education's newly expanded Local Food Fund.

The fund provides funds to incentivize K-12 schools to purchase local food.

Following the success of that product, MCFA received funding via a USDA School Food System Innovation Grant administered through Full Plates Full Potential to create additional products that qualify for the Local Food Fund and will provide healthy options for Maine students, while also supporting Maine fishermen and seafood businesses.

Graffam Brothers Seafood in Rockport is developing a local fish cake that combines dab flounder, an undervalued but abundant flatfish, with local potatoes, carrots, herbs, and spices. Hurricane Soups is creating and taste-testing another soup featuring pollock and sweet potatoes. More products that utilize other abundant, but undervalued, Gulf of Maine species will be coming in the next school year.

To learn more about Maine's Local Foods Procurement Program and how to help Maine's state-funded institutions achieve farm-to-institution goals, reach out to Brittany Peats, Maine DACF Institutional Market Development Coordinator, at brittany.peats@maine.gov.



Rainbow Valley Farm Earns Maine's 2025 Green Pastures Award

Eight of Maine's dairy farms were nominated by peers to earn the New England Green Pastures Award, which recognizes an outstanding dairy farm from each New England state. Congratulations to the Bragg family and Rainbow Valley Farm, Sidney, Maine for their efforts in outstanding dairy farm stewardship practices!

Read more about this award at realmaine.com/real-maine-news/2025-new-england-green-pastures-awardee.

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