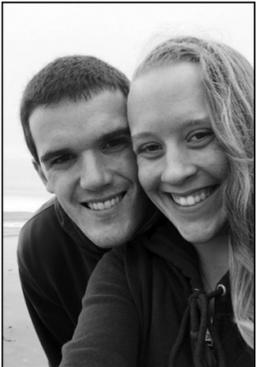


ALBUM

Engagement



Hali A. Fleishman
Andrew T. Meehan

PORTLAND - Mr. and Mrs. Peter Fleishman of South Portland, Maine, joyfully announce the engagement of their daughter Hali Alexandra Fleishman to Andrew Thomas Meehan, son of Julie and Thomas Meehan of Brewer, Maine.

The future bride is a sixth year student in the Physical Therapy program at Husson University and plans to graduate in May of 2016 as a DPT.

The future groom graduated from the University of Maine in Orono with a degree in Education. He is employed at Center Drive School in Orrington as a teacher.

The couple is planning a 2016 wedding.



Erika Ellis
Joe Carmichael

SAN DIEGO - Brian and Kathleen Carmichael of Hermon, ME are pleased to announce the engagement of their son Joe to Erika Ellis of Westfield, Ma.

Joe is an alumnus of Hermon HS, an Engineering graduate of Western New England University, and is currently working on dual master degrees from Indiana University. Joe is employed at UTC Aerospace Systems.

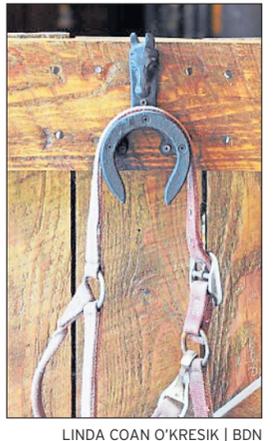
Erika, the daughter of Bill and Donna Ellis, is an alumnus of Westfield HS and Western New England University, where she earned her bachelor's degree in Marketing Communications. Erika is an Account Executive at Elevator Agency, a digital creative agency.

They currently reside in San Diego, CA, with their dog Stanley. The wedding is planned for April 2016 in Meredith, NH.

Bigelow Brewing Co. in Skowhegan is a new brewery in a 1999 barn originally built for animals. Owned and operated by Jeff and Pamela Powers, the brewery makes five varieties of beer.



LINDA COAN O'KRESIK | BDN



LINDA COAN O'KRESIK | BDN
Items from the horse barn decorate Bigelow Brewing Co. in Skowhegan.

Barn

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and ready for its next act. So were its owners.

"For nine years you had to get up every single morning [and tend to the horses]," Jeff Powers said. "They are a lot of work for the 10 percent pleasure you get."

Converting the space into a brewery took much longer than building the barn — by a few years.

The results are stunning. On sandy floors where horses sheltered, a concrete floor and new red metal walls house the brewing area.

The shiny system — a fermenter, a kettle and a liquor tank — are the new stall mates.

The doors could have been removed, but "I wanted it to be rustic and mixed industrial," Pam Powers, who hung a harness from one of her horses nearby, said. "It evolved to what it is."



LINDA COAN O'KRESIK | BDN

Overhead, a series of new windows provide needed natural light. Across the way, a smooth granite bar divides the tasting room from the center aisle. Drop lighting and ceiling fans give the brewery a polished glow.

From the road it looks like just another farmhouse brewery, but once you pull in and see the water fountain made of kegs and wood-fired oven — all new additions — you know it's worth the trip.

"We have to be a destination

brewery because we are kind of out of the way," Jeff Powers, who is proud of his transformation on 25 acres, said.

Five beers on tap, from a double IPA to a brown ale to the popular chocolate chili stout, can be sampled and purchased in growlers to go.

Pam Powers, who has knack for interior design, added a gas fireplace in the tasting room, formerly a tack room, and went to town on the bathroom. The pine palace, with a creative sink

inlay, is not to be missed. "We wanted a place where people come and feel welcome and keep coming back," Pam Powers said.

Their next phase includes an addition to the barn to graduate from a three-barrel system to 15.

When they opened in the spring of 2014, the tasting room would see 20 people per night. This summer, 70 guests sipping fresh brew in the barn is not unusual.

"We can't make enough beer," said Pam Powers, whose daughter, Jordan, 25, is a key part of the business.

"We've been at capacity since we opened," Jeff Powers said. "We need to produce more beer. We are turning people down."

This newcomer to the beer industry couldn't be more pleased with what the former horse barn has become.

"We are still using grain," Jeff Powers said. "But for a better purpose now."

Anniversary



Mary Dirks
Ralph Snyder

Summer 1945

Notice

To place your announcement, call the

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Omands

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functions in the landscape — I think that's why I love it."

Interest in permaculture design is on the rise in Maine and in New England. Fernandes teaches an intensive 13-day course in Maine every summer, which reliably sells out. She also has been teaching a course every winter in either Portland or Boston, but because interest is growing, she and her colleagues may offer it in both places.

"It's ultimately about trying to mimic the most efficient systems in the world, which are natural ecosystems," Fernandes said. "A forest doesn't get mineral amendments. It gets everything it needs from within its own boundaries or very close by. We want to learn from that."

She said another definition of permaculture is "earth repair," and she gets most excited when people describe agriculture land that's not very good.

"That's when permaculture really shines," she said.

Earth repair is what the Omands started to do as soon as they moved to Greenbush. Tyler said they spent the first couple of years closely observing how rain, wind, snow and cold air "flowed" through the property. They started the repair work small, in the front yard, by planting a lot of raspberries in the erosion lines.

Heather, now 28 and the marketing and business coordinator at the Maine Organic Farmers and Gardeners Association, said they built from there.

"Permaculture is not an all or nothing practice," she

said. "We started super small. And as it got under our skin, it started radiating out and we got addicted. It's very fulfilling."

Always striving to work with the land and not against it, the Omands were able to look at air movement and manipulate the landscape so that they keep the warmest air in the property's upper zone, close to the house. That means that their gardens are frost-free at least two weeks longer than other parts of the property. They

also focused a lot on building up the soil and slowing the movement of water through the property.

A small path behind their house seems to slalom through built-up mounds of earth where blueberries, strawberries and valerian grow. In addition to making it easier to move things around the property with a wheelbarrow, the path's zig-zags slow runoff and the loss of nutrients in the soil.

At the bottom of the hillside, they dug a small pond to

capture water, which in late summer was home to a colony of active frogs. Up the hill, the chickens and the ducklings peck for food and generate fertilizer to be added to the raised beds, which were created with layers of newspaper, organic compost, and the bird's winter bedding.

"What's cool about this landscape is that there's a lot here, but you don't have to do a lot of maintenance," Heather Omand said. "This landscape is built to be resilient."

Cowin

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process you would use to get bees out of a hollow tree that can't be cut down. It should be noted it takes months to get the bees out of an established home instead of the week or so this new hive took to coax out.

As we go into fall, I have a new round of beekeeping classes starting. This spring I had 307 students, many of whom have started their first hives and are about to harvest their first crop of honey.

If you have an interest in learning more about bees and beekeeping, call one of the following Adult Ed's and book your place. I'll run beginners' classes, where we would go through all the basics of beekeeping, and an intermediate course for those with a little bit more experience with bees or as a good followup to the beginner class.

— Mount Desert Island, beginner class, 6:30-8:30 p.m. Mondays, Sept. 14-28. For more information, call 288-4703.

— Hampden, beginner class, 6:30-8:30 p.m. Tuesdays, Sept. 15-29. For more information, call 862-6422.

— Bangor, beginner class, 6:30-8:30 p.m. Wednesdays, Sept. 16-30. For more information, call 992-5522.

— Newport, beginner class, 6-9 p.m. Monday, Oct. 5 and Oct. 19. For more information, call 368-3290.

— Ellsworth, beginner class, 6:30-8:30 Tuesdays, Oct. 6-20. For more information, call 664-7110.

— Bucksport, beginner class, 6-8 p.m. Wednesdays, Oct. 7-21. For more information, call 469-2129.

— Bangor, intermediate class, 6:30-8:30 p.m. Mondays, Oct. 26-Nov. 9. For more information, call 992-5522.

— Hampden, intermediate class, 6:30-8:30 p.m. Tuesdays, Oct. 27-Nov. 19. For more information, call 862-6422.

— Bucksport, intermediate class, 6-8 p.m. Wednesdays, Oct. 28-Nov. 11. For more information, call 469-2129.

— Newport, intermediate class, 6:30-8:30 p.m. Mondays, Nov. 16-Dec. 7. For more information, call 368-3290.

— Ellsworth, intermediate class, 6:30-8:30 p.m. Tuesdays, Nov. 17, 24 and Dec. 8. For more information, call 664-7110.

Peter Cowin, aka The Bee Whisperer, is president of the Penobscot County Beekeepers Association. His activities include honey production, pollination services, beekeeping lessons, sales of bees and bee equipment and the removal of feral bee hives from homes and other structures. Check out "The Bee Whisperer" on Facebook, email petercowin@tds.net or call 299-6948.



PETER COWIN

A swarm of bees took up residence on this old truck in Bangor.

3 Chefs ★ 4 Judges

1 CHAMPION

The Maine Chef Challenge is BACK!

BDN & EMCC Foundation are proud to present...

Maine Chef Challenge

September 25 ★ 5:30 PM

The Gracie Theatre

FEATURING MAINE CHEFS:

JOSEPH SMITH
11 CENTRAL

DUNCAN GUNN
BLAZE

MARK HORTON
WOODMANS

With special guest judge

SAM TALBOT

Talbot was a semi-finalist on Season 2 of Bravo's Top Chef, one of People Magazine's "Sexiest Men Alive," and recently launched the Pig and Poet, a new restaurant in Camden.

Watch as 3 renowned Maine Chefs battle it out on stage to create dishes to dazzle the judges and edge out the competition. Enjoy pre-show hors d'oeuvres & cocktails and bid on your favorite things at a silent auction to benefit the EMCC Foundation.

With MC Bob Potts!

For more information or to purchase tickets, visit mainechefchallenge.eventbrite.com, call 990-8021, or email events@bangordailynews.com

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