

## 'Supporting Scallops' talk in Camden

CAMDEN — Caitlin Cleaver will lead a discussion on "Supporting Scallops Through Community Action" noon-1 p.m. Tuesday, Sept. 13, at Merryspring Nature Center, 30 Conway Road.

The lecture is part of the Summer Talk series at Merryspring, sponsored by The First. Admission to Tuesday talks is \$5, with free admission for members of Merryspring.

Merryspring is a community nature center offering walking trails, cultivated gardens, wildlife, and ecology and horticulture educational programs all year round.

The park is at the end of Conway Road, just off Route 1 in Camden behind Hanaford Shopping Plaza. For information on this program, email [info@merryspring.org](mailto:info@merryspring.org) or call 236-2239.

## Brewer club to hear floral design program

BREWER — The Brewer Garden and Bird Club will meet at 1 p.m. Wednesday, Sept. 21, at Brewer Auditorium, Wilson Street side of the building, downstairs in the Senior's Room.

Sandra Leonard, National Garden Clubs master flower show judge, will present a free public program on Ichiyō Ikebana, using leaf manipulation in floral designs.

Refreshments will be served. RSVP if you plan to attend to Carol at 989-1083 or [luvs2garden2@aol.com](mailto:luvs2garden2@aol.com).

## Dearborn Award recognizes gardener

BAR HARBOR — Jan McIntyre, a member of the Bar Harbor Garden Club, was awarded the Stella J. Dearborn Award at the 85th annual Garden Club Federation of Maine Convention held in June in Bar Harbor.

The award is given to the best all-around GCFM gardener.

McIntyre has a 1-acre garden that is a National Wildlife Registered Backyard Wildlife Habitat, which provides food, cover, water and space for wildlife, including a pond filled with native water plants. Most of the garden elements are friendly to birds, bees and butterflies, according to the description on the Bar Harbor Garden Club website.

The McIntyres designed, constructed and maintain their own gardens and garden features without any professional help, according to the website.

## Class to focus on 'Cooking for Crowds'

FALMOUTH — Volunteer cooks have three opportunities in October to learn about safely preparing food for large numbers of people.

University of Maine Cooperative Extension in Cumberland County will present the "Cooking for Crowds — Food Safety Training for Volunteer Cooks" workshop from 9 a.m. to noon Oct. 6, Oct. 12 and Oct. 25 at UMaine Regional Learning Center, 75 Clearwater Drive, Suite 104, Falmouth.

The workshop offers up-to-date information about safely preparing, handling, transporting, serving and storing food at soup kitchens, church suppers, food pantries and community fundraisers. Participants will receive a "Cooking for Crowds" manual, certificate of attendance, posters and an instant-read thermometer. The class meets the Good Shepherd Food Bank food safety training requirements.

The fee is \$15 per person; limited financial assistance is available. Register online at [umaine.edu/food-health/food-safety/cooking-for-crowds](http://umaine.edu/food-health/food-safety/cooking-for-crowds).

For information or to request a disability accommodation, call 781-6099, 800-287-1471 (in Maine) or email [extension.rlreception@umaine.edu](mailto:extension.rlreception@umaine.edu).

### TALES TOLD

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# Curran

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When asked if the Curran Homestead volunteers feel a touch overwhelmed by the magnitude of the gift, Treasurer Irv Marsters smiled.

"We're still trying to get our arms around the whole thing," he said. "It came as such a surprise."

The Curran Homestead is one of several Maine non-profit organizations to receive part of the Willowbrook Village collections. Others include the Boothbay Railway Village, Skyline Farm in North Yarmouth, the Maine State Museum, the Washburn-Norlands Living History Center in Livermore, the Brick Store Museum in Kennebunk and the Skowhegan-based Maine Antique Power Association.

But the majority of the collections, including a large portion of the Willowbrook properties, will be given to the Curran Homestead. The gift means there will be changes afoot for the Curran Homestead, according to Marsters, including a possible adoption of a new name to reflect the two campuses in two different communities located 160 miles from one another. Some items from Willowbrook will be moved up to Orrington, including the car-



ABIGAIL CURTIS | BDN

A glimpse into turn of the 20th century life at the Curran Homestead. The volunteer-run living history farm and museum learned recently that it will be the recipient of a large part of the properties and collections from Willowbrook Village in Newfield.

ousel. And next year, the Curran Homestead plans to have a season at Willowbrook, including a spring field trip for school groups.

"This is such a blessing for Orrington, Holden and the whole Bangor region," Marsters said. "The artifacts that will be available for us to use are world-class collections."

Willowbrook Village came to life in 1970, when Donald

and Marguerite King opened a museum to showcase the collections that Donald King had brought together. According to the York County Journal Tribune, King purchased an old homestead in Newfield in the 1960s and paid attention as the farms that had operated for generations in the neighborhood began to disappear.

"He bought farm implements and carriages,

sleighs, blacksmithing tools and more," the article read. "Amassing a collection [that] ... connects themes of change over time and how invention and innovation impacted rural life."

Willowbrook Village's endowment took a hit during the Great Recession that began in 2008, and although fundraising efforts ramped up, it wasn't enough to ensure the organization's sur-

vival into the future, so the board of directors decided to close it at the end of this year.

Robert Schmick, director of Willowbrook Village, said part of the reason for the closure is that the village is located in a fairly remote, isolated place.

"One of the things the Curran Homestead has to offer is that it's located within Greater Bangor," he said. "The idea is that we would like to evolve school field trips and make connections with other home-school groups. Given the factors, we believe the marriage of the two will be successful."

One thing Curran Homestead and Willowbrook Village have in common is a focus on hands-on, experiential learning. That is what helps keep their collections relevant to children and others who might not know a lot or care much about life at the turn of the last century, but when they try out early cameras or treadmill-powered washing machines or telegraphs, their imaginations are piqued.

"I don't want to use the word 'museum,'" Marsters said. "It is hands-on. It's education. It's not a static display of old equipment."

Schmick agreed. "It's tactile education at its best, and it's also the embodiment of American innovation," he said. "That is the spirit that continues to drive our economy today."

# Dairy

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"This summer killed us," she said. "Everyone went on vacation, and we lost 70 to 80 percent of sales. They're starting to come back, but it's too late."

Although sales precipitously dropped, the money owed on the farm did not.

"I have a loan to fulfill, and that's why we stopped when we did," she said.

## Loss to the community

The response to the decision to close the dairy was immediate and sad, at least according to the posts that flooded Siberia Farms' Facebook page.

"I cannot express how sad this news makes me. We have enjoyed not only your excellent products but you all personally," one customer wrote.

Another said he had been getting weekly orders for years.

"So sad. I just don't know what we are going to do," he wrote.

Jami Badershall, the communications manager for the Maine Dairy Promotion Board, said it is heartbreaking anytime a dairy farm goes out of business.

"Much of Maine's landscape has been shaped by dairy farms, and it's sad to lose such an iconic part of



ASHLEY L. CONTI | BDN

Sierra Perry, 22, of Etna gives one of her Jersey dairy cows a scratch on the head on Wednesday at Siberia Farms.

our state," she said. "Plus, people are losing a large piece of their community when a dairy farm disappears. Siberia Farms had a wide reach within its community and brought a lot of people closer to farming, which is a connection people are looking for these days."

But Perry said she has no

choice but to dismantle the dairy. The immediate step she needs to take is to sell off the majority of her herd of Jersey cows. She can only take 10 or so cows with her to Garland, where she will work at a conventional dairy farm, and needs to sell the rest soon. Once the cows have gone, then Perry will be able to sell off the

equipment. She did not purchase the land, which is still owned by the Moresheads.

Efforts this week to speak with the couple were not immediately successful.

Although Perry is fielding a lot of phone calls about the cows, so far she has been offered prices that are too low. Recently someone offered

her \$400 per cow, which she hopes may be worth as much as \$1,500.

"You love them all," she said of the cows. "People are concerned about them. They definitely want to know. I love my cows — they'll be treated well until they leave ... and no one's going to want hamburger out of the Jerseys."

# Fair

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**Go homestead or go home:** Permaculture has been the buzzword for years. But how do you go about creating eco-sound spaces on the farm and in the city in the face of climate change? By attending "whole homestead retrofit for an unseen future." Lisa Fernandes of Portland's The Resilience Hub explains how permaculture design can be applied to food, buildings, energy, water and transportation with health and vitality in mind. The

event will take place at 3 p.m. Friday.

**Food news:** Saturday's keynotes are food focused. Amanda Beal, incoming president of Maine Farmland Trust, kicks things off by sharing Maine's role in the New England Food Vision. Is increasing the region's food production by 50 percent by 2060 doable? Find out at 11 a.m. Then stick around for Portland's top chef Sam Hayward, who will share his tales from the range. The James Beard winner put Portland on the food map by celebrating local. He'll cook seafood, seaweed, veggies and explain the history and

importance of using resources from the sea and land, starting at 2 p.m. Saturday.

**Rocking roosters:** Inside the poultry barn, chickens, ducks, geese in all hues spread their wings. Think stunning layers, broilers and backyard beauties with magnificent tails, way-out wattles and crimson coxcombs. Are you itching to enter the backyard bird game? Poul-

try keepers are on hand to answer all your questions. Find out which breed of chicken is just for you at 3 p.m. Saturday.

**The Coffeeman:** Because fairgoers need fuel, Doug Hufnagel — aka The Coffeeman — brews what coffee connoisseurs call the best caffeine in the country. Built on a Western Chuckwagon design, his coffee truck is a sight for sleepy eyes. Green Tree Coffee

from Lincolnville is on tap, and a freewheeling vibe is always on the boil. Note new location this year: It'll be by the South Parking lot, 100 yards up the hill from the old location on the other side of the road. Follow the pine gate path and the aroma.

Gates open at 9 a.m. every day. Tickets are \$10 in advance and \$15 the day of.

For information, visit [Mofga.org](http://Mofga.org).

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