

Art

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von Edler was reaping the rewards of her depiction. A children's author in Camden hired her to illustrate an upcoming book, and a new patron ordered two paintings from her website.

"I am getting a lot of work through this poster. I didn't recognize how many opportunities would come from this," she said.

Munching on winter wheat and red clover, considered a green manure crop, with a Maine swallowtail pollinator flitting around the goat's head, her image captured a sense of place.

Plus, "goats are making a huge comeback. It's one of the most commonly ate animals in the world and goats are really cute," said von Elder.

Von Edler will auto-graph posters at 2 p.m. Saturday at the fair's Country Store.



COMMON GROUND COUNTRY FAIR
Arika Von Edler, a graduate of College of the Atlantic, created the goat painting for this year's Common Ground Country Fair.



Past art of the Common Ground Country Fair. A new artist is selected each year.



COMMON GROUND COUNTRY FAIR

Wine

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made it impossible for delicate, sun-loving wine grapes to thrive or even survive. But conventional wisdom doesn't always get it right, according to Savage and other experts, including Commissioner Walt Whitcomb of the Maine Department of Agriculture, Conservation and Forestry.

"It's exciting," the commissioner said Wednesday. "We're getting more growers and more interest in Maine wines. And we've got a good climate for certain grapes."

Reflecting the 'terroir' of Maine

At Savage Oakes, which used to be a hobby farm where Elmer Savage raised sheep and beef cattle and grew wild blueberries, finding the right grapes has been a key element to the winery's success. When Elmer and Holly purchased the property from his parents in 2000, they decided they wanted to make a living from the land and figured they'd try their hand at growing grapes and making wine. They found cold-hardy hybrid grape varieties that largely were developed for the winemaking industry in midwestern states such as Minnesota. Some of those are hardy to 40 below zero, which is important when factoring in tough winters like the one that happened last year.

In 2002, they began planting vines on a sunny slope with well-drained soils, and began to imagine a future where they would make good wines, build a tasting room and bring crowds of people to the farm by holding special events there. Four years later, they got their first crop of grapes, and just a few days ago opened their brand-new tasting room.

"We had a vision, and we really kind of fulfilled it," Elmer Savage said.

Keith Bodine of the Maine Winery Guild said there are fewer than 30 wineries in Maine, and 21 that belong to the guild. Just a few make wines from their own grapes, including Prospect Hill Winery in Lebanon and Dragonfly Farm & Winery in Stetson. Cellardoor Winery in Lincolnville, a much larger producer, does make some of its wines with grapes grown there, but also brings in grapes and grape juice from vineyards across the country. Bodine said that Sunday, Sept. 20, marked the fourth annual Open Winery Day, an event intended to both celebrate and bring attention to local wineries, he said.

"We want to let people know that we exist," Bodine, who studied winemaking at the University of California at Davis and owns Sweetgrass Winery & Distillery in Union, said. "A lot of people — even our neighbors — don't know that we're here. And we're producing some really great products. World-class, actually."

Richard Carle of Prospect Hill Winery said that in his opinion, the dry wines he and his wife, Anita, make from their own grapes more than hold their own in a crowded market. In Europe, where the couple traveled and visited vineyards before they decided to try their hand at growing grapes in



GABOR DEGRE | BDN

Maine, people talk a lot about "terroir." That describes the place where the wine is produced, including the vineyard's soil, the climate and the weather, and all of those factors are important at the Carles' winery.

"Our wines beat California," Richard Carle said. "Our wines are more of a European-style, which tend to reflect the terroir where they're grown. That's the one concept that drives us to make wine only from our own grapes. We want to present the climate and soil where we are."

More growth?

What's the future for Maine-grown and made wine? Elmer Savage said that he'd love to have his industry follow in the footsteps of the booming craft beer industry.

"Beers in Maine are very big and very accepted," he said. "It would be great to see

Maine wines get to that state."

But the gulf between the wineries and the craft beer industry, which has more than 60 breweries producing more than 200 brands of beer, is pretty vast. It can be hard to find Maine-grown and Maine-made wines, but even in small towns far off the beaten track, it is normal to find Maine-made beer on tap. Whitcomb said that Maine-grown wine "fits very well with the local-food mindset," but that he's not convinced it's going to become as big as beer has.

"There's no doubt in my mind [local wines] will continue to grow," he said. "Whether there's going to be very many full-time people employed remains to be seen."

And other factors will help determine how big the Maine-grown wine industry can get. Consumers might try a wine grown in Maine

Some of the 17 wines produced at the Savage Oakes Vineyard & Winery in Union on Tuesday. Holly and her husband, Elmer Savage, started the vineyard in 2002. They make all but three of the wines using grapes and blueberries grown on their property.

once for the novelty of it, Whitcomb said.

"But you won't do it many times if you don't like the taste of it," he said. "Ultimately, your customers are going to tell you how good it is. You can only get so far by promoting, and being unique and local."

Shane McCarthy of State Street Wine Cellar in Bangor says that luckily, Maine-grown wines can be very good. He sells Savage Oakes wines at his store and is glad to have the opportunity to talk about Maine's burgeoning vineyards and wineries to interested customers.

"People want Maine wine," he said.

Elmer Savage, getting ready for the grape harvest, looked around his vines and his fields with a satisfied smile on his face.

"It's really labor-intensive work," he said. "But it's fun. It's a great place to work, out here in the vineyard."

Book

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led him to other scenes in the book.

"They'd say, 'You know, that month that Halifax blew up and these guys were over there and their cousins and wives were in Halifax ...' Dauphinee said, referring to the Halifax harbor disaster during which a ship blew up, killing more than 2,000 Haligonians and injuring nearly 9,000 while battle raged thousands of miles away.

Dauphinee added the Halifax explosion to the book, showing that tragic circumstances could exist on both sides of the sea, affecting families in equal measure.

"This is going to sound melodramatic, but this is the truth," Dauphinee said. "I wanted to hit some people in the gut [with the book]. I wanted them to feel what it was like to either be a member of that family, or be in the battle, or to feel like what it was like for those to go through that."

Dauphinee said he has heard from plenty of readers in Nova Scotia, and his worst fears have been alleviated.

"[I thought some might say] 'What does this Ameri-

"This is going to sound melodramatic, but this is the truth. I wanted to hit some people in the gut [with the book]."

DENIS "DEE" DAUPHINEE

can think he's doing? Who does he think he is?" Dauphinee said.

Instead, many have called in tears, and have thanked him for his efforts. One descendant of the Dauphinees bought 17 copies of his book, he learned.

"It's been pretty humbling," he said. "I'm glad it has touched a nerve with some people. As a writer, you want to be read."

And he said he's glad he's been able to shed a little bit more light on a sometimes overlooked battle in a long-ago war.

"D-Day was a defining moment of [World War II]," Dauphinee said. "And Vimy Ridge was a defining moment of World War I."

"Highlanders Without Kilts" is available through Amazon.com and barnesandnoble.com. In the coming weeks it will also be on the shelves at Bookmarc's and Books-A-Million in Bangor. It will also be available as an audiobook on Audible in about three weeks.

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