

House

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of engineered wood. Once the infrastructure was solid, the couple used a lighter touch to make the house a home. On a bathroom cabinet, Tucker painted the story of a frog that dreams of flight.

“We built this house for each other.”

ELAINE TUCKER

A secret cabinet over the fireplace revolves to keep their television out of view until they want to watch it.

Throughout the home the walls are adorned with works by local artists, and the light-filled fourth floor is where both of them have their studio space.

“The harbor view gets better the higher you go,” Tucker said.

What’s next for the couple and the house is not entirely certain, they said.

“We’re getting old, and there are four flights of stairs,” Kulik said, matter-of-factly.

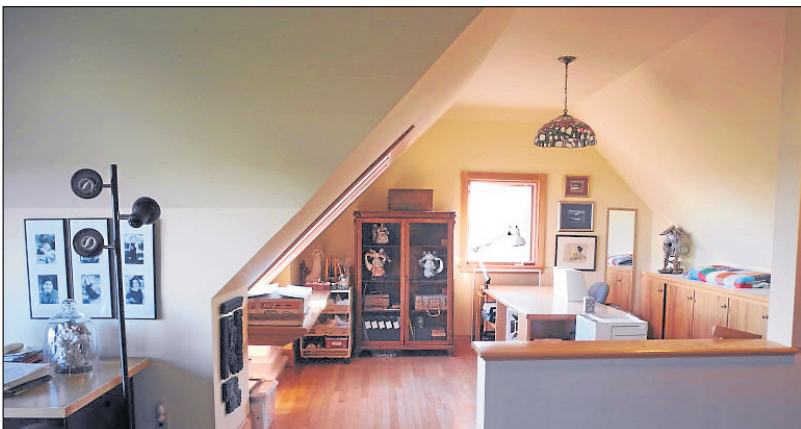
But the house — full of art, rich with those views — is special.

“This is hard to leave, frankly,” Tucker said. “The view is hard to let go of.”



ABIGAIL CURTIS | BDN

Tony Kulik displays the television set hidden inside a swiveling cabinet above the fireplace. He and his wife, Elaine Tucker, decided they didn’t want a television to dominate the book-lined room.



ABIGAIL CURTIS | BDN

Steep angles and natural light dominate the fourth floor artist-and-office work space of Tony Kulik and Elaine Tucker’s house in Belfast.

Homemakers’ October calendar

Extension Homemakers are partners with the University of Maine Cooperative Extension, which extends adult education into home and community in the areas of food safety, nutrition and health, gardening, cultural and creative arts, financial planning and going green.

Individual groups have community service projects for veterans, families in need, donating to food cupboards and shelters, and fundraising for various charities.

The Maine state project is “Blast from the Past.” Somerset County has the 1920s decade.

The following Somerset County Extension Homemakers will have fundraising and fun activities to benefit the theme “Volunteering.”

— 7 p.m. Monday, Oct. 5, Cambridge Town Hall, “Straw Stars.”

— 10 a.m. Friday, Oct. 9, Clinton Town Hall, “10 Steps to a Healthier You.”

— 7 p.m. Wednesday, Oct. 21, Methodist Church Fellowship Hall, Clinton, “Let’s Eat.”

— 9:30 a.m. Thursday, Oct. 15, in a private home in Madison, a speaker from Homeless Veterans.

— Oct. 13, Norridge-wock, Stepping Stone in Somerset County Extension Office.

— 10:30 a.m. Thursday, Oct. 8, Solon Fire Station, “Recipe Exchange/Pumpkin Penny Rug.”

These programs are all open to the public. For information, contact the Somerset County Extension office at 474-9622 or 1-800-287-1495 at TDD 1-800-287-8957 or visit their website at extension.umaine.edu.

Good Tern Co-op to mark 35th year

ROCKLAND — Good Tern Co-op will host its Member-Owner Appreciation Week, 8 a.m.-7 p.m. Monday through Saturday and 9 a.m.-5 p.m. Sunday, Oct. 19-15, at the co-op. Celebrate the co-op’s 35th

year, meet farmers and producers, try samples and examples, browse education tables, sign up for a raffle and welcome new general manager, Jamie Wood.

For information, visit goodtern.com.

Apple expert to give talk in Belfast

BELFAST — Apple expert John Bunker will share the history of apples in Maine, his adventures tracking down, identifying and preserving rare historic varieties, the renaissance of the hard cider industry and an update on the Maine Heritage Orchard he founded in Unity, at 6:30 p.m. Tuesday, Oct. 20, at Belfast Free Library, 106 High St.

Attendees may bring fruit from their own trees for identification.

John Bunker has been farming in Maine for more than 40 years. Describing himself as a fruit explorer, Bunker tracks down rare and unusual fruit varieties to save and reintroduce in

Maine. In 1984, he started Fedco Trees and has served as president of the board at the Maine Organic Farmers and Gardeners Association, where he continues to serve as a board member and is the founder of MOFGA’s Maine Heritage Orchard.

He is a graduate of Colby College and the author of “Not Far From the Tree,” a book outlining the history of apples in Palermo, which will be available for sale and signing.

This free presentation is sponsored by Belfast Free Library and Belfast Co-op. For information, call the library at 338-3884 ext. 10.



COURTESY BELFAST CREATIVE COALITION

This is a guitar from James Macdonald Woodwork in Burnham, a studio that is a stop on the Cultivate fall tour by the Belfast Creative Coalition.



COURTESY BELFAST CREATIVE COALITION

The Good Karma Farm in Belfast is a stop on the Cultivate fall tour by the Belfast Creative Coalition.

Tour

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“I think people get really inspired when they see this quality of work and a dedication to a lifestyle that’s unique,” she said. “One of our taglines is ‘Be Inspired!’

And that’s what I like to see.”

For online printable maps, listings and information on how to take this free farm and art tour, visit belfastcreativecoalition.org. Printed maps also are available at the Belfast Visitor Center at 14 Main St., Belfast, or by calling 323-8692.

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Turkeys

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Belfast Co-op, which sells a mix of local and commercial birds, doesn’t anticipate problems. Marketing manager Doug Johnson was assured by the national co-operative group he buys from that “we will have a solid supply through the holidays.” They also expect reasonable prices, despite the shortage.

Unlike the boost in egg prices this spring from the devastating HPAI chicken aftermath, turkeys are not expected to soar in price. The holiday bird is what’s known as a loss leader in retail circles.

“The rule in groceries is you don’t really make money on turkeys,” said Johnson. “We are committed to getting competitive prices. So far it will be better than usual.”

Good for grocers, who lure customers in with inexpensive turkeys to sell them fixings like pies and stuffing, not great for small turkey farmers.

Livestock grower Keena Tracy of Little Ridge Farm in Lisbon Falls says pasturing turkeys becomes more expensive each year. The cost of grain, poults and butcher services have all gone up.

“It costs me \$40 to raise one bird,” said Tracy, who whittled her flock from 50 to 30 this year. “The turkey is the apex of the discussion of what real food costs. People have no idea.”

Despite frequent balks, at \$5 a pound she is close

to selling out of her birds a month and a half before the holiday. “It happened exactly the same with the mad cow disease. We gained more grass-fed beef customers,” she said. “But it’s easier to sell pork and beef next to turkeys,” because of price.

Uncertainty seems to be the common thread for Maine turkey growers this year.

For Barnstein, the situation is dire. This year’s curveball means less income for his family. Though he’s had years of success with turkeys, he questions the future.

“Farming is a crapshoot, but this case is very difficult,” he said. “I’ll clearly take a hit.”

Will he gear up for another year? “It’s hard to

say. I’ll have to see how things are when I get through this season,” Barnstein said.

He has no plans, besides “praying a lot,” to fill the loss.

To experts like Lichtenwalner, there is a bright side. Farmers are becoming more aware. “The upshot is biosecurity is coming into focus. That’s keeping animals safe in their environment,” she said.

Lichtenwalner suggests livestock owners figure out ways to keep wild birds away from their birds through vigilance and isolation.

“There are a lot of different factors,” said Lichtenwalner. “Why are backyard farmers relatively unscathed? We are not sure why.”

Acadia's 20th Annual Oktoberfest
October 9, 10 & 11, 2015

Friday: 4pm - 8pm

- Wine Tasting with Cheese & Hors D'oeuvres 4-6pm
- Music by the Crown Vics downtown 5-8pm
- Demonstration Pumpkin Carving by the 11th Hour Farming
- Artists during the afternoon

Saturday & Sunday: 12pm-5pm

- Craft Beer Tastings
- Special Infusions Table
- Craft & Demonstration Tent
- Games, Food, Music & More!

Info/Tickets
www.AcadiaOktoberfest.com
(207) 244-9264

Located at Smuggler's Den Campground,
20 Main St., Southwest Harbor, ME & various downtown locations

Must be 21 or older to enter Beer Tent, unless accompanied by an adult or legal guardian. No strollers or unattended children!
NO PETS WILL BE ADMITTED TO THE EVENT GROUNDS.



BEER AND WINE TASTING EVENT

SATURDAY, OCTOBER 17 🍷 1 TO 5 P.M.

HOSTED BY BIGROCK MOUNTAIN AND THE CENTRAL AROOSTOOK CHAMBER OF COMMERCE

BREWFEST VIP TICKETS STILL AVAILABLE
INCLUDES ADVANCED ENTRY,
SOUVENIR SAMPLING GLASS, T-SHIRT,
ACCESS TO VIP-ONLY BEERS
AND MORE!



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