

Farm

Continued from Page C1

They also took care of the barn, Marilyn Meyerhans said this week during a small break from the apple picking, cider making and other excitement happening on the farm.

The barn was built in the early 20th century by local men, who first used dynamite to blast a foundation into the ledge, then used the pine trees they found all around them to create the structure. They used their own muscle power to hoist the timber and erect the wide, two-story barn. The original wide pine boards, now scuffed and worn, are still the floor. The farmers who came before the Meyerhans used to drop apples into a dirt basement through a trapdoor that is now covered by a rug.

“Apples keep really well in those conditions,” Marilyn Meyerhans said.

When the couple first bought the property, they kept their apples in that dirt basement and spent a lot of time working down there. But it was dark and unwelcoming, and they decided to try and make the ground floor of the apple barn more functional. So they insulated it more and cut down three big pine trees on the property and milled them into boards to line the walls.



ABIGAIL CURTIS | BDN

Inside the century-old apple barn at The Apple Farm, customers enjoy cider and can shop for fresh produce, local crafts, cheese, treats and, of course, apples.

The barn was built in the early 20th century by local men, who first used dynamite to blast a foundation into the ledge, then used the pine trees they found all around them to create the structure

That lightened the space. But even with the extra insulation, it still was too bone-chillingly cold to work in the barn after winter settled into central Maine. The Meyerhans ended up building other structures where they do more of the stor-

age, packing and cider making central to their business. But they kept the barn with its wooden rafters and old-fashioned feel and fill it every fall with crafts from local artisans, fresh produce, cheese, cider and, most of all, baskets of apples.

This year the cozy space has been decorated with strings of twinkling white lights, and it is easy to see why customers rent it for birthday parties and even weddings.

“I’ve tried really, really hard to make people feel like it’s their place,” Marilyn Meyerhans said.

The Apple Farm is at 104 Back Road, Fairfield. It is open from 9 a.m. to 5 p.m. daily from August to December.

For more information, call 453-7656.

Kitchen

Continued from Page C1

portion of the business that was expected to subsidize the commercial kitchen failed for two years running — there wasn’t any margin for error.

“I think the vision or concept of Coastal Farms was the right one,” she said. “We would have recovered had we continued to get backing. But the lender, Farm Credit, had subsidized us the first two years, and they did not want to [continue].”

In hindsight, Anderson said that if she could do it again she would start it smaller and get more capital so that the business could weather growing pains. If she had owned the building and not rented it, and perhaps found a different way of supporting the commercial kitchen, she believes that also could have allowed the business to survive. Over the two years it existed, the products made there included tofu, ice cream, soda, dilly beans and blueberry vinaigrette. The first year, two farmers rented storage space from her. The second year, 48 farmers did.

“I don’t think of it as a failure,” she said. “I think of it as an idea that was ahead of its time. I think it needs to be done, and it should be done.”

Food

Continued from Page C1

ing buy local food movement.

“We serve 37,000 meals a week across the state,” said Perry. “Last year we distributed 7 million pounds of produce to 300 soup kitchens and pantries.”

At refuges such as the Tree of Life Food Pantry in Blue Hill, such efforts have changed the game.

“We wouldn’t have nearly this much fresh produce to give away,” said Rick Traub, manager of the food pantry, which feeds 200 families on the peninsula and surrounding area each week. “We don’t buy produce at retail, it’s too pricy.”

For the last four years, Tree of Life has partnered with King Hill and Horsepower farms in Penobscot and North Branch Farm in Monroe. These top-of-the-line organic farms hand off a bounty every week.

“People love seeing fresh produce,” said Traub, who sees more smiles all the time. “To get anything like kale, carrots or winter squash would be cost pro-

hibitive for our recipients.”

Thanks to the program, “our pantry is completely changing the way we provide food. It used to be canned goods, now it’s an emphasis on fresh. This has been a big boost for us,” he said.

And farmers seem honored to assist.

“More Maine food for more Maine people” is Sarah Redfield’s motto.

Helping her husband, Stewart Smith of Lakeside Family Farm in Newport, disperse a portion of their 200 acres of vegetables to food banks throughout Penobscot and Washington counties is her way of giving back.

“We have a strong concern for our neighbors who don’t have adequate food,” said Redfield.

With enough extra produce, “as a mid-sized farm we have some economies of scale, so we are able to donate,” she said.

Once a week she drives to the Good Shepherd’s Brewer distribution warehouse with 600 pounds of broccoli, potatoes, parsnips and beets.

“It’s a gift to us. We are happy to do it,” she said.



BDN FILE

U.S. Rep. Chellie Pingree (from left), co-owner of Coastal Farms Jan Anderson, and U.S. Rep. Mike Michaud listen to Kate McAleer talk about her chocolate business Bixby and Co. during a tour at Coastal Farms and Food Processing in Belfast in September 2013. The facility closed in the spring of 2014.

and its role in the town. The center is located in the old Orland Consolidated School, which town residents voted to close in 2011. Now, the structure is home to office space, a community gym, banquet and meeting space and the kitchen, where chefs such as Wixson produce their wares.

“You’ve got to figure out what type of direction you want to go in — what type of food,” he said of the kitchen. “You’ve got to have your policies in place.”

Wixson said that she’s a big fan of collaborative management, which she sees at both the Halcyon Grange and the Orland Community Center.

“We’re all working together for a common mission,” she said. “We listen to each other. We respect each other’s experience. That’s what I truly believe is needed to make anything happen.”

Lakeside sells primarily to Hannaford. Though Good Shepherd pays them a nominal fee (about 80 percent less than wholesale), “the money is fair for what it is. It’s way less than our wholesale price, but is helpful to have a contract to plan what we do,” she said.

“I think they are very visionary in trying to do this. It’s not just food; it’s good nutritional food,” she added.

Even unusual offerings such as purple top turnips, a low calorie root vegetable loaded with antioxidants, was a big hit last year at Tree of Life and prompted tips on turnip recipes.

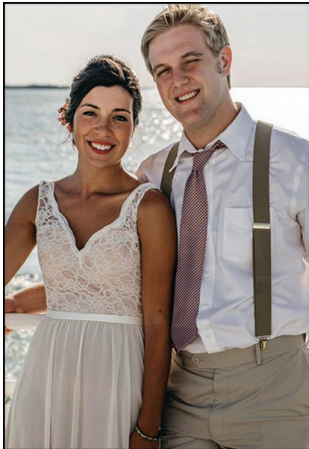
“Patrons really start to look forward to produce,” said Tree of Life produce manager Betsy Bott. “It’s great to have stuff through the winter.”

Throughout the year, Bott orchestrates tastes tests to give patrons ideas on ways to cook healthy.

Sometimes she’ll go gourmet and create an apple corn chile, derived from donated produce. Simmering in a crock pot, she hands out samples with recipe cards, “just like Whole Foods.”

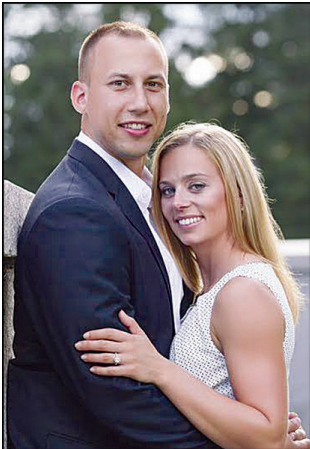
ALBUM

Wedding



Annie L. Joyce
Erik M. Swartzwelder

Engagement



Kevin Lauze
Erin Whelden

PALMYRA, VA. - Annie Leora Joyce, daughter of Mr. and Mrs. Jason Joyce of Swan’s Island, was married on September 5, 2015, to Erik Michael Swartzwelder, son of Mr. and Mrs. Ronald Swartzwelder of Parker, CO. The morning ceremony took place overlooking the ocean on Swan’s Island, with closest family and friends present.

Both the bride and groom are graduates of Liberty University in Lynchburg, VA, where the groom received his B.S. in Criminal Justice, and the bride - her B.S. in Elementary Education. The groom is currently employed by Crutchfield Corporation in Charlottesville, VA, and the bride is employed by the Agnor Hurt Elementary School in Charlottesville.

Mr. and Mrs. Swartzwelder honeymooned in Southern California and reside in Palmyra, Virginia.



ORONO - Mr. Howard Whelden and Ms. Deborah Whelden are pleased to announce the engagement of their daughter Erin Whelden to Kevin Lauze of Hopkinton, MA, son of Gary Lauze, of Danvers, MA, and Nancy Szablinski of Falmouth, MA.

Kevin and Erin met while attending the University of Maine - Orono, where Erin pursued her degree in Nursing and Kevin in Business. They now reside in Boston, where Erin works as a Nurse at New England Baptist Hospital and Kevin in Finance at Liberty Mutual.

A June 2016 wedding is planned in Portland, ME.

Notice

To place your announcement, call

Bangor Daily News Album Department

207-990-8110

or in-state

800-432-7964, ext. 8110

weddings.bangor dailynews.com



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!



AROOSTOOKCOUNTYBREWFEStIVAL.COM