

ONGOING ACTIVITIES

Fruit Display

Samples of the many apples and pears varieties grown in Maine will be on display. If you have unique or favorite varieties to show please bring some.

Apple Tasting

This is a great opportunity to taste different varieties of apples grown in Northern Maine. If you have varieties you would like others to taste please bring in at least 6 fruit of each variety so they can be placed on the tasting table. Please bring the fruit in a bag with the variety name on it as well as your name and address so if someone wants to learn more about the fruit they can contact you.

Cider Pressing

Bring your own apples or pears to press along with containers to take your cider home. Dee Cote will be on hand from 10am to 1pm with a cider press to help you press your own fruit. Please bring only fruit picked from a tree that has been washed. No drops please.

Vendors of Harvest Products

Local harvest items such as apples, pears, garlic, fruit trees, and more will be available for sale from a variety of local farmers. Coffee and harvest pastries and lunch items will be available from the Unitarian's Cup Cafe.

WORKSHOPS

History of Apples in Aroostook

with Chris Drew

10:00 am – 10:50 am

Cider Making: for Sweet & Hard Cider + Vinegar

with Justin Glover & Laura Sieger

11:00 am – 11:50 am

Holistic Orchard Management

with C.J. Walke

12:45 pm – 1:35 pm

Fruit Orchard Panel Discussion

with Local Grower Panel

1:45 pm – 2:35 pm

PARTICIPANTS

Chris Drew is a former Baxter State Park ranger who resides in Mt Chase growing vegetables and tending the 150 apple, pear and plum trees in his orchard. He has extensive knowledge of the history of apple orchards in Aroostook and is an avid storyteller in sharing that knowledge.

Justin Glover is a carpenter at GO Logic. He has spent time researching cider presses and cider making techniques and in 2015 built an apple grinder and a rack and cloth press. He is currently restoring an old commercial scale cider press. Justin and Laura make Bent Bough Cider, a collaboration with Abbey and Angus of Rocky Ground Cider, in Newburgh, Maine.

Laura Sieger is the orchard coordinator at MOFGA, which is home to the Maine Heritage Orchard. In the winter Laura collects scionwood for Fedco Trees, promoting the propagation of rare and heirloom varieties. She is a graduate of College of the Atlantic and has worked to discover apples of Maine.

Liz Lauer has farmed for 40 years as an organic orchardist in northern Penobscot county growing primarily apples and pears.

C.J. Walke is the organic orchard educator at MOFGA, working with farmers and gardeners to build orchard health and promote biological diversity among fruit trees. C.J. lives in Bar Harbor with his wife and two daughters, where he manages a diversified farm for College of the Atlantic, growing organic fruit and veggies, organic pastured poultry and grass-based sheep and cattle.

Local grower panel will be made up of orchardists from Aroostook County who have many years of growing and grafting experience to share.