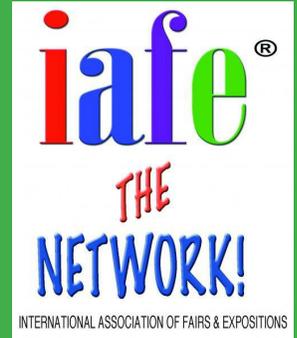




MAAF NEWSLETTER

2020 - ISSUE #5

SEPTEMBER 2020



EXECUTIVE DIRECTOR'S REPORT Barry W. Norris

It has been a very unusual past two months without being able to attend our agricultural fairs and not seeing our fair family and friends.

By now all of our fairs have postponed, yet many of you are doing an outstanding job filling the void of not having an actual fair. I am really excited to see that some of you have already hosted live events, while others are preparing to host virtual events. I look forward to following the fall activities.

Over July and August, I have been extremely busy with our 8 pari-mutuel fairs regarding their purse account monies. We have held in person meetings as well as video conferences, and I am pleased to report that at their meeting on August 27th, the Racing Commission voted to accept all plans from all 8 race directors. It was a great feeling to have everyone work together to accomplish this task. I would like to thank David Slocomb and all 8 race directors for their hard work, commitment and support of the harness racing industry. Thanks also extend to the Maine Harness Horsemen's Association. I now believe that we have a new beginning.

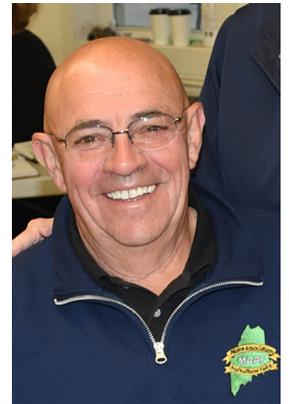
I have been working with staff members from Bath Iron Works to connect them to your fair facilities. I understand that most of you are renting space to BIW to help facilitate a drive thru application process. Hope it all works out. This is an easy way to produce a little extra income during this challenging summer.

I continue to forward important information to each fair from the IAFE, as well as notifications from the Maine DAFC.

The next MAAF meeting will be Saturday, September 19th, 10am, at the Windsor Fairgrounds. If you are in the area, I invite you to stop by and join us. We hope to be able to finalize the location and time on the January annual meeting.

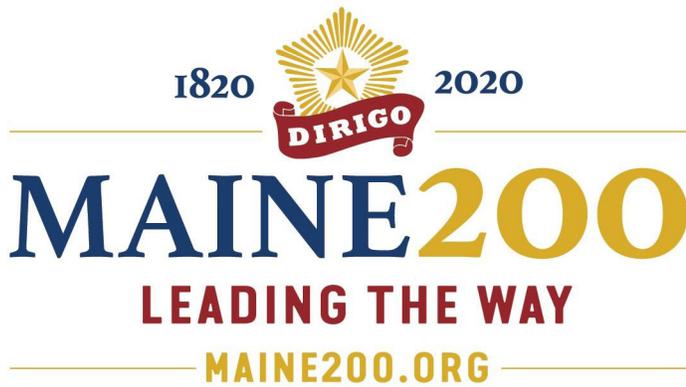
The school year has started, and the scholarship committee anticipates having the 2020-2021 application on the MAAF website by January 2021. I look forward to working with our committee members, led by Hope Ricker (MAAF board member and chairperson), Mike Timmons and Jeff Chadbourne (MAAF board members), Charles Morrill, Jr, (previous scholarship recipient and Junior Advisory board member), and Sadee Mehuren (previous scholarship recipient and representing agricultural studies).

As always, the newsletter couldn't happen without Rachel and Junia. Thanks to all!



JANUARY 2021 CONFERENCE POSTPONED ANNUAL MEETING ONLY

Committee members are G. David Byras, chairperson, Jeff Chadbourne, Darcy Winslow, Eric Fitch, Garrett Lambert & Melissa Jordan. Details will follow soon.



Maine's Bicentennial Committee has recently announced that the state Bicentennial celebration will be held during the 2021 calendar year. The 2021 judges will be Mary Castonguay, David Cheever and Robert Spear. Contact Junia at junianorris@gmail.com for more information.



MAINE'S YOUTH LIVESTOCK AUCTIONS

BANGOR

On Saturday, August 8 at CASA Cattle Company in Corinna, the Bangor area Youth Livestock Auction was held. The auction began early in the day as Matt Thurston was present for Market judging. Registration (complete with extra masks, hand sanitizer and MDACF hand washing signs) was held outside with 22 registered bidders for 8 animals. The auction, conducted by Jeff Tilton, followed all COVID-19 CDC protocols. The nine top bidders were: Varney Buick GMC, Union Street Towing, Hartt Transportation Systems, Maine Salt Co., Herring Brothers Meats, Greenway Equipment, Dottie Bell and Dr. Larry Flanagan. \$4.51/# was the average top bid. Moe's Original BBQ from Bangor and Pepsi provided a delicious luncheon (sponsored by Aroostook Milling and Cargill). Bangor Blue Seal donated several gift cards as prizes. * Each youth participant carried a mask in their back pocket to wear should they be approached by a prospective buyer for more information. Approximately 60-70 interested persons were in attendance. FMI contact Corinna Caron at casacattle@live.com

UNION

Union Fair Aldermere Achievers 4-H members have offered their animals virtually in August via Facebook. They included market lambs, laying hens and meat birds. FMI about this project and for current availability, contact Wendy Winchenbach Eaton at Union Fair Youth Market Auction.

CUMBERLAND

On Wednesday, September 30 at the Cumberland Fairgrounds, the 4-H Youth Auction will be held. Market judging will be held in the morning, and the auction will begin at 4pm for registered bidders. All COVID-19 protocols will be followed, especially social distancing. Auction animals will include 26 market hogs, 26 market lambs and 7 or 8 scramble steers. FMI contact Mark Cooper at www.cumberlandfair.com

FRYEBURG

Fryeburg's Virtual Fair will be October 4-11. Their Youth Livestock Auction is still shaping up and details will be posted on their website - www.fryeburgfair.org and Facebook page. For immediate details as available, contact Barbara Gushee at Fryeburg Fair at 207-935-3268 or by emailing at info@fryeburgfair.org.

RUMFORD

2020 PINE CREEK SHOWDOWN & HOEDOWN

Pine Creek Show Cattle is hosting their 2020 event on Saturday, October 3 at their farm located at 61 Route 232, Rumford. FMI : pinecreekshowcattle@yahoo.com , through Facebook and (207) 357-8900.

MAINE'S VIRTUAL FAIRS

TOPSHAM FAIR

During the scheduled fair dates of August 2-9, the members of the Topsham Fair Virtual Fair project presented Maine's first virtual agricultural fair!

"Every aspect of our virtual fair showcases the Topsham Fair perfectly. Each event is important and special, and highlights hard work and families proudly doing what they love to do for many generations."
Kathryn and Marilyn Hunter



Ox Pulling: "The Topsham Fair family fondly remembers Gordon Robinson. He was so proud of his third generation family involved in ox pulling. We miss him dearly and offer this photo as a loving tribute to his family." Pictured are Gordon and Marlene Robinson, Stacy, Brett, Ariel, Maggie McConkey and Tammy Sawyer.



A tender moment at the Topsham Fair race track. Photo of Taylor Turcott, St. Albans, Maine.



A farmer and his draft horses – a winning team. Thanks to Will and Brody for showing me their morning routine exercising your horses. Great Job!" Pictured is Justin Libby, Libby Farm, Corinth, Maine



A blue ribbon dessert! Seven layer bars. Baked with love by Cindy Rogers, our Topsham Fair Exhibition Hall director.

MAINE'S VIRTUAL FAIRS

COMMON GROUND COUNTRY FAIR

The Common Ground Country Fair, MOFGA's signature event, will be offered in an alternative outline format for 2020. There will be three days of live programming online September 25-27, 2020.

FMI: contact fair.mofga.org



After COVID-19 warranted the cancellation of the 2020 Fryeburg Fair, some employees decided to create a Virtual Fair to highlight memories for everyone who will miss it! Their program will run during the regular Fair week October 4-11 and will loosely follow their typical schedule. For

instance Woodsmen's Field Day interviews and videos will be shown on Monday (the usual event always on Mondays since 1967!). Contests allow for participation by everyone around the world to show their wares and talents - but this time by photo & video which they submit online. Many exhibitors will win prizes from current Fryeburg Fair vendors who have chosen to sponsor contests. Each department at Fryeburg is working on at least one video. Many of these films are educational and most are darned entertaining! The Virtual Fair will be available on their website - www.fryeburgfair.org, YouTube, Facebook, and Instagram. Fryeburg Fair's Virtual Fair Committee includes Roy Andrews, President, David Andrews, Barbara Hill, Jean Andrews, Steve Graustein, Ann-Michele Ames and Rachel Damon. A preview of video titles to come: "Hitched at the Fair" - a photo video of engagements, marriages, receptions and anniversary parties that took place on the fairgrounds; "In the Spotlight with Mr. Twister" - a video with Ed Cook telling his story and demonstrating pretzel making; & "It Takes A Village" - a photo video showing all departments at the fair and honoring those who run them. For more information on Fryeburg's Virtual Fair go to www.fryeburgfair.org.



SUMMER FAIR ACTIVITIES

OSSIPEE VALLEY FAIR



Landscaping Challenge: Developed by accident when a friend saw Carol Doughty digging up perennials to transplant to the fair office, this project initially was “adopted” by members of the Sacopee Valley Garden Club. Once it was shared on Facebook and in the Weekly Shopping Guide, lots of people were at the fairgrounds looking for spots to adopt. The judging will be in late June 2021, and the winners will be announced at the 2021 Ossipee Valley Fair. Prizes will be awarded to at least the top

three winners – perhaps more. Bruce and Kathy Haley donated a load of manure for the gardeners to use. The areas adopted include:

The Pedestrian Walkway-Lisa Day
Ticket Booth – Decker Family

The Picket Fence and gate in Pedestrian Walkway –Heather Edwards
Pass/Treasurer Office-Doughty/Dotterweich family

First Aide Building- Sierra McLaughlin Blacksmith Shop – My Flower Girl
Bean Shack-Jones/Wedgewood Family

Gazebo Park-Sacopee Valley GC

Commercial Exhibit Office-Rockmere Newfoundlands

Show Steer Announcing Area-Two Girl Scout troops

Cornish UCC Foodbooths-Cornish UCC members

Masonic Foodbooth-local Masons

*A few areas remain available for adoption.
FMI: Carol Doughty
207-256-9658

James H. Day Git-R-Done 5K: Held on Sunday, July 12, this memorial run, initially organized in 2019, was held to honor the memory of James H. Day, an amazing young man who touched the hearts of many local folks. The route involved the towns of Hiram and Porter, and was designed to follow all COVID-19 CDC protocols. Just under \$5,900, raised through the efforts of many helpers and runners, was added to the James H. Day Git-R-Done memorial scholarship fund. This scholarship is a \$10,000 award spread over a 4 year period to a graduate, no matter what their major is, as long as it is a 4 year degree.

HARMONY FREE FAIR

Many “thank you”s from the Harmony Free Fair to the following:

Thank you to **Angie Knapp** – Resource Renewables (Pittsfield)-for donating several hours of time and materials to add some lights over our parking lot, for wiring an entire wall that previously had no power and to add several outlets to two other walls. “No more extension cords to keep our products cool”.

C.J. Pease Construction for loam to fix the ruts in our fairgrounds and **Hayleah Burgess** for spreading out the loam.

Working with the **Good Shepherd Food Bank** and local farmers, like **Ripley Farm**, the Patriarchs Club has been able to feed many local families in need.

One more thank you –to the **Time Out Pub** in Rockland for their generous donation of two freezers for a local family in need.



SKOWHEGAN STATE FAIR

Skowhegan State Fair will host a small scale agricultural fair on September 19-20 at their fairgrounds. Saturday will feature horse and oxen pulling. Sunday will feature antique tractor pulls and Doodlebug pulls in the afternoon.

All events rules and classes are posted on the fair website. A children’s barnyard will open at 9am on both days. Social distancing guidelines will be in place. Admission and parking are free. There will be limited food vendors and commercial exhibitors. 200 fairgoers will be allowed on the grounds at one time, in groups of 50. Planning for this event is ongoing. FMI: office@skowhegan-statefair.com or the fair FB page or website.



SUMMER FAIR ACTIVITIES



BLUE HILL FAIR

Looking to provide a “shot in the arm” to their local food vendors, Blue Hill Fair announced their “A Taste of the Fair” project. Held over five weekends this summer, the fair highlighted one local food vendor each weekend.

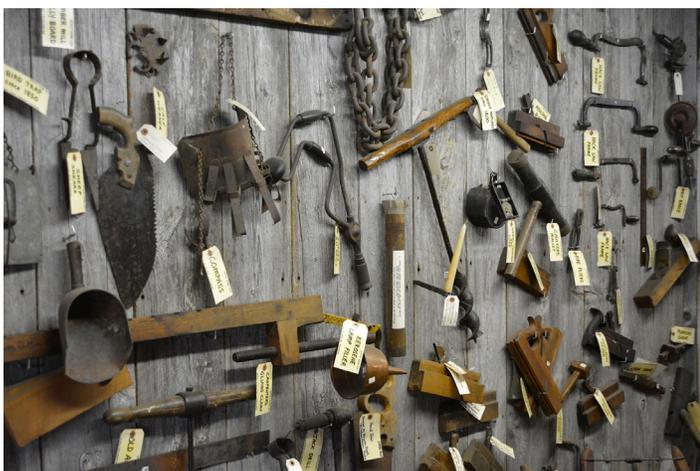
The weekend of August 14th and 15th started with **Yogi’s Concession**. Doughboys, funnel cakes and jerk chicken were in high demand as fair food lovers came from across the state – even as far away as Washington County – Yogi’s was sold out in 2 days!

Courtney’s Turkey Booth was next in line. A familiar face at the Blue Hill Fair, they served hot turkey sandwiches, soups, wraps and as a special item – lobster rolls. Close to 300# of lobster meat over three days !

Jumbo Donuts made it to the fairgrounds on Friday and Saturday, August 28-29. Perfect fall weather to eat your favorite donut ! Rumor had it that they were ready to sell 3000 donuts !!

King and Queen Fries will highlight Labor Day weekend (plus Saturday only **Baked by Kara** amazingly delicious cupcakes.)

5th Weekend ????? Special Vendor Surprise!!! FMI Blue Hill Fair FB page or BlueHillfair.com.



UNION FAIR

Maine’s Wild Blueberry Festival



UNION FAIR

The Maine Wild Blueberry Festival may have had to cancel, but the Maine Lobster Festival reached out to ask for a “special dessert” for the Maine Sea Goddess coronation ceremony. Many individual blueberry pies were delivered for a tasty treat.



Gigantic Lawn Sale – Saturday, September 12 9-1pm at the Union Fairgrounds should be a special treat.

*Keep in Mind that the **Union Fair Trail of Terror**, for which Union Fair is frightfully famous, will be held as scheduled on October 16, 17, 23, 24, 30 & 31. FMI: infor@unionfair.com or FB Union Fair/Maine Wild Blueberry Festival.



FAIR FOOD VENDORS - REINVENTING THEIR APPROACH

MELT, Owners Alexis Walls & Amanda Smith of Ellsworth/Bangor, have had "a wonderful summer overall". They continue to set up in Ellsworth and periodically at the Bangor waterfront location. New items are being introduced on a weekly basis and all are posted (along with their weekly schedule) on Facebook and Instagram. Daily menu updated on www.melt-maine.com and ordering can be done from there, as well as at the window. For the foreseeable future the schedule will be Tuesday-Thurs. 11-2 and Fri 11-7.



Kevin's Fries, by owner Kevin Cleasby of Raymond NH serves fries, corn dogs, chicken tenders, Italian sausages, fried dough, deep fried Oreos, cotton candy, and much more from their three trailers. In the meantime, Kevin will be returning to Windsor Fairgrounds on September 3-7. Look for him at Topsham Fairgrounds September 10-13 and 17-20.



Mr. and Mrs. Sausage, owned & operated by Dana Levasseur & his brother & daughter of Monmouth, Maine report that "Summer has been good to us!" Our #1 selling item continues to be our sausage subs, then a tossup between our fresh battered onion rings and loaded steak fries. You can find us at the Rumford Information Center, Rte. 3 in Rumford, September 4, 7-9 from 11-7. We'll be joined by King and Queen Fries at Farmington Fairgrounds 9/11-9/13 and 9/18-9/20. Back to Rumford

9/21-10/16. Our season comes to an end. Save May 14 & 15, 2021 for the Northeastern Forest Products Equipment Expo at the Cross Arena in Bangor. Thanks for all your support!



Ye Olde English Fish and Chips owned and operated by Wayne and Kristy Alexander of Richmond, Maine, has had a very busy summer. Recently, they were at the Pine Tree Ox and Steer pulls at Ossipee Valley fairgrounds. Throughout the



summer they have been set up at the Windham Correctional Center, Port City Auto Auction (Richmond) and at 495 Brunswick Road (Route 201). Heading back up north to Presque Isle 686 Main Street for 9/1-9/7.. 11-7 every day. South again to the Winthrop Hannaford 9/9. 9/16 Augusta Civic Center for Movie Night Outside, then home again to Richmond 9/18-9/20. Look for more fall dates on our FB page or call (207)242-5308. Take note: Scotch eggs and Lobster Mac & Cheese.

FAIR FOOD VENDORS - REINVENTING THEIR APPROACH



Baked by Kara, owned and operated by Kara Leiden has had a fantastic summer. "Our popup sales were very popular this summer! Thank you to all who came to the Halcyon Grange for cupcakes". Kara is looking forward to joining with King and Queen fries at the Blue Hill Fairgrounds over Labor Day weekend. She is always available for special orders. Follow her through FB or email bakedbykara@yahoo.com.



If you know any Fair vendors who are opening around the state, let us know! We'd love to support them!

Smokin' Phil's Belly Bustin' Barbeque, by owner Phil Butterfield of Monmouth, Maine is a family owned and operated business including Phil's wife, daughter, mother and sister-in-law. This is their 5th year in operation. Phil handcrafted his own smoker. Their menu includes pit smoked beef brisket, pulled pork, smoked sausage and chicken, ribs, many special sides including his very popular homemade corn bread. They are part of the following fairs/festivals - Monmouth, Topsham, Common Ground, Cumberland, Litchfield, Blue Hill, Bath Heritage Days, many Maine beer festivals and concerts at Thompson's Point.



2020 plans can be found on their Facebook page or by emailing Phil at smokinphilbbq@yahoo.com or calling (207) 242-8797.