



JONATHAN EDWARDS LIVE!

a benefit concert for the
Stone Soup Institute
Orion Performing Arts Center
July 31 at 7:30 PM

Advance tickets \$30 each available through:
brownpapertickets.com
1-800-838-3006 • 207-833-2884 • 207-833-6259
\$35 at the door, day-of

The Stone Soup Institute

July 2015

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July 2015 Wine Class Schedule

Thursdays: July 9, 16, 23 **Time:** 6:00 p.m. – 8:00 p.m.

Saturdays: July 11, 18, 25 **Time:** 12:00 – 2:00 p.m.

To register call 207-833-2884 Email: stonesoupins@comcast.net



Sophie bottling rose petal wine.



Raising pigs for slaughter.



Work horses: Gus, Dan, and Jessie



Fall Semester at Stone Soup (October 15 - December 15)

As the fall season really begins to come fully into its own, the days are considerably shorter, the weather is beginning to take on a chill, the trees are in full Fall color, the wild Mushroom harvest is in full swing and the garden has gone past its full vigor. Most of the canning and freezing are done but there are still Pigs and Chickens to butcher, beets, carrots and rutabaga's to put in the cellar. We have made wine from the summer fruit and now it is time to make wine from Apples, Pears and Peaches. It is time to store the firewood for this winter and start cutting firewood for next winter. As we are driven inside earlier by the shortening days there will be more time for making music and more elaborate cooking. The social gatherings will take on the flavors of the fall season as the house is filled with the smells of Apple Pie, Pumpkin Donuts and Mulled Cider. To this end Stone Soup Institute is offering a Fall Semester to four students who are curious and adventuresome enough to explore the experiential learning opportunities on a small homestead in Maine.



Winter Semester at Stone Soup, (January 2 - March 31st)

Winter in coastal Maine on a small homestead...a slow time, an outsider might think. Slower than the bustle of high summer for sure but busy none-the-less.

There are handles to replace on hand tools. Horse harnesses to oil and mend, next year's firewood to put up, this year's firewood to carry in, saw logs to cut, drag to the landing with horses, sort, load onto a truck, then off to the sawmill to turn into lumber for next year's building projects.

The livestock that has been out on pasture all summer now have to be fed and mucked out. All of this made more complicated by the plowing and shoveling of snow. As late winter draws near there are maple trees to tap and sap to boil into syrup.

There are fiber arts to indulge in, seeds to sort through and store, new recipes to try, old recipes to indulge in, awash in the abundance from the shrimp and scallop season which will be in full vigor. There are friends to visit, meals to share and music and spirits to enjoy.

To this end, Stone Soup Institute is offering a winter semester to four students who are curious and adventuresome enough to explore the learning opportunities on a small homestead in coastal Maine.



Sophie & Jim sawing logs.
(January 2015)



Samuel pressing apples.
(October 2014)

News: Well, it's July 4th and we've passed the longest day of the year. As the days shorten the rush to prepare for winter is upon us. Raising pigs and chickens, tending the garden, changing pastures for the horses, putting up firewood and building Sophie's Tiny House are keeping us quite busy here.

The pigs are fat and happy and ready for the butcher. We generally time our pigs so that we can do our own butchering in Dec. or Jan. when the weather is cold enough to chill the carcass and do the curing which takes a week for the bacon and a month for the hams and shoulders followed by a three to six month period of aging. However, we tried an experiment and raised them mostly on spent mash from the brewery in Brunswick which caused them to grow slower. As a result we will have to send them out to a local shop and have them do the butchering and we will do the curing and smoking as we have enough refrigerator space to keep it cool for the duration.

We just ordered 25 Red Ranger meat birds which we have been growing for the last 5 years. They take a little longer to grow than the Cornish cross but they are a healthier, more active bird. They should be ready for killing in mid-October.

The garden is slow going in as we have been spending a lot of time working on Sophie's Tiny House, but we still have plenty of time as most of what we grow are 60-70 day crops. We've learned that planting corn and potatoes late gets them out of the breeding cycle of the bugs. Planting the root crops and cabbage late lets them mature just when the frost can hit them and sweeten them before they go into the root cellar.

The big project here right now is the Tiny House. We have a deadline of Aug. 15th. It's a sweet little timber frame in cedar with some 3" thick timbers for the roof trusses. We have the floor on and the walls framed, so we're coming right along. We have been invited to bring it to the Common Ground Fair in September then it's off to Hampshire College in Amherst MA for Sophie's last year there.

Much to do: more later.

Jim Cornish



Sophie working the horses in the garden.



Sophie making a new maul handle.



Jim making kielbasa.



Jim working on Sophie's Tiny House.



