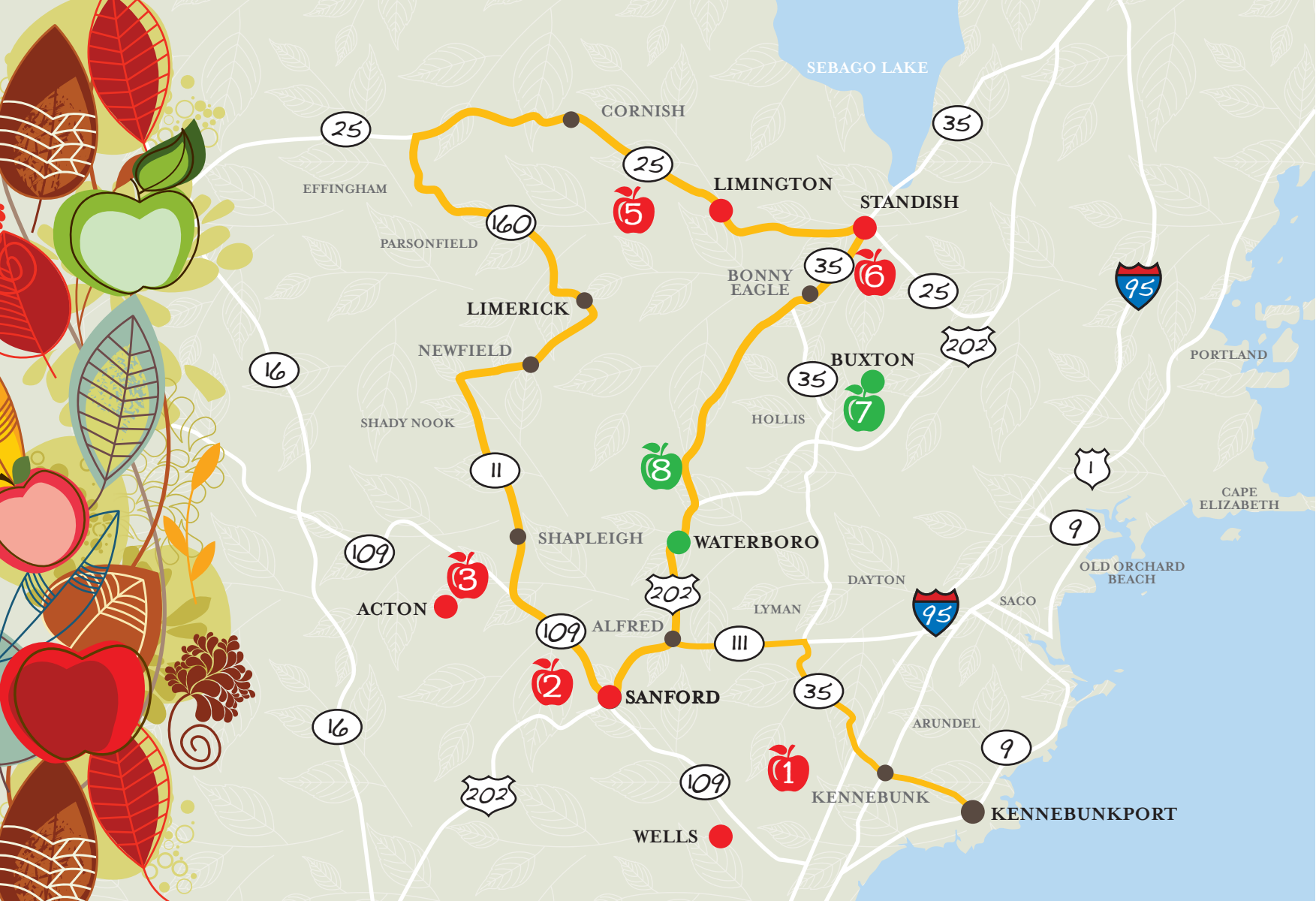




KRC
KENNEBUNKPORT RESORT COLLECTION

Fall Foliage
&
Apple Picking
Guide



Loop 66+ Foliage & Apple Tour

Fall is one of the best times to visit and experience Maine. It's the season for fairs, peak apple picking, corn mazes and pumpkin pie. The crisp, cool temperatures make for beautiful hikes and strolls through town. The uncrowded roads are lined with brightly colored red, orange and yellow trees everywhere you look. To help you make the most of your Maine experience, our team of local experts have mapped out the best leaf peeping and picking spots in the area.

Peeping

This 66-mile loop (plus the 18.2 miles from Kennebunkport) will take you through the most spectacular foliage and some of the most picturesque towns in Southern Maine.

Directions to the Loop from Kennebunkport

- Take ME-9 South from Dock Square to Kennebunk Lower Village
- Turn right on ME-35
- Follow ME-35 3.8 miles to Main Street in Kennebunk, and turn left at the lights
- Proceed 259 ft and turn right onto ME-35
- Proceed 12.3 miles and turn left onto ME-111
- Proceed 6 miles to ME-202 in Alfred
- Head north or south on ME-202 and enjoy the scenery!

Picking

We recommend calling ahead for hours of operation



Spiller Farm

85 Spiller Farm Lane, Wells, ME
(207) 985-2575 | spillerfarm.com
Pick your own apples and vegetables. Pumpkin picking wagon rides on weekends. Cash only.



McDougal Orchards

201 Hanson's Ridge Road, Springvale, ME
(207) 324-5054 | www.mcdougalorchards.com
Pick your own apples and raspberries. Enjoy wagon rides and cider donuts on weekends.



Kelly Orchards

82 Sanborn Rd, Acton, ME
(207) 636-1601 | kellyorchards.com
Kelly Orchards is a family farm specializing in tree fruit, berries, pumpkins, and fall squash.



PICK YOUR OWN



FARM STAND



Brackett's Orchards

224 Sokokis Ave., Limington, ME
(207) 730-9169 | www.brackettorchard.com
A family-operated farm since the 1780s offering all common apple varieties and fresh cider. Pick-your-own or already picked.



Randall Orchards & Cider Mill

1 Randall Rd, Standish, ME
(207) 642-3500 | www.randallorchards.com
Family-run since 1906, offering over 20 varieties of apples and preservative-free cider.



Snell Family Farm

1000 River Rd, Buxton, ME
(207) 929-6166 | snellfamilyfarm.com
Open since 1926, the orchard is also home to peach, pear, plum, and tart cherry trees.



Eden Acres Family Farm

255 Ossipee Hill Rd, East Waterboro, ME
(207) 808-0760 | edenacresfarm.com
Eden Acres Family Farm offers over 30 varieties of heirloom apples and raw organic cider.

Apple Facts

Did you know?

- It takes about 36 pieces of fruit to make one gallon of apple cider
- November 18th is National Apple Cider Day
- At one time, 365 different varieties of cider apples were grown
- There are over 10,000 varieties of apples
- At one point in the 1800s, the average resident of Massachusetts was consuming 35 gallons of cider a year
- Cider was the drink of the pilgrims, since groundwater was potentially dangerous

Cider Cocktails

Apple Cider is a delicious treat in the fall months. Whether you enjoy it cold and crisp, warmed and mulled with your favorite spices, or with a splash of your favorite spirit, this fall staple is sure to delight. Cheers!



Apple Cider Mimosa

The perfect, simple cocktail! Splash up your cider with some bubbles. Simply add a ¼ cup of your favorite Champagne or Prosecco to ½ cup of apple cider. Want to get a little fancy? Add a cinnamon & sugar rim to your glass for a sweet treat.

Wild Night Margarita

The Boathouse Waterfront Hotel + Restaurant shares the secret to their famed fall margarita (aptly named after the song by Van Morrison).

1½ oz Tequila
1 oz apple cider
½ oz triple sec
½ oz lime juice
½ oz agave

Combine all ingredients, shake and strain over clean ice into rocks glass with a cinnamon sugar rim. Add a lime wedge garnish.

Hot Figgin' Cidah

The Tides Beach Club Bar Manager Ben Lohnes says, "there's nothing like a hot cocktail after a sunny fall day by the beach in Maine." And we couldn't agree more!

2 oz cognac
½ oz black mission fig shrub*
4 oz apple cider

In a hot cocktail mug, mix the shrub and cognac together and top with cider. Garnish with a lemon twist.

*A fig shrub recipe can be found with a quick search online.

Rye Whiskey

A great ending for a fall day! Give your cider a smooth and spicy kick by adding 1 ounce of rye to 4 ounces of cider.





Favorite Fall Recipes

With cool crisp days and chilly evenings, autumn is the perfect time for hearty comfort food to warm your bodies and feed your soul. We've rounded up a few of our favorite recipes from KRC chefs to help you usher in the season.

Braised Thai Pork Belly

This recipe, brought to you by The Tides Beach Club's Executive Chef Joe Schafer, mixes hearty autumnal vibes with Asian influence. Those Thai chilis are sure to warm you up and the tender braised pork belly is quintessential umami. Serves 4.

2lb Pork Belly

Braising Liquid

2 quarts of water
2 oz fresh lemongrass, chopped
2 oz fresh Thai basil, chopped
1/4 cup of whole garlic cloves
5 oz ginger
Zest and juice of 1/4 lemon, lime, & orange
1 Thai chili

Glaze

1/4 cup of sugar
2 oz tamarind paste
1 cup pineapple juice
1/4 cup Thai basil leaves
2 tbsp fish sauce

- Bring your braising liquid to a boil in a pot. Place your pork in an oven safe dish, pour in your boiling braising liquid and cover your pork belly. Cover the dish with aluminum foil and place in a 300° F oven for for 2-3 hours, or until internal temperature reaches 155° F.
- Combine your glaze ingredients, bring to a boil, reduce to 1/3 then set aside.
- Once your pork belly is finished, remove from the oven and glaze over the top.
- Hop over to your local Asian grocery store for Thai pickled vegetables and red curry paste. Mix your curry with mayonnaise and use as a garnish for that extra bit of spice.

Harvest Roasted Chicken

Roasted Chicken, a simple yet elegant main dish. As the weather gets colder and the days get shorter, a hearty dish like Roasted Chicken can go a long way to warm the soul. This fantastic recipe from Via Sophia by the Sea's Executive Chef Luke Sibley is whatever you want to make of it; fancy, casual, but always delicious. Serves 4.

Half Chicken

Brine

2½ cups brown sugar

½ cup Kosher salt

Thyme

Rosemary

Bay leaves

Garlic

Whole peppercorns

2 quarts water

- Prepare your brine by mixing dry ingredients and water in a large pot or bowl. Make sure your salt and sugar have dissolved in the mix and add in your chicken. Let rest in the fridge for 24 hours.
- Remove chicken from brine and pat off any excess moisture with a towel. Sear skin side down in a hot pan to achieve a good color. Then place chicken in a 425° F oven for 15-20 minutes or until internal temperature reaches 165° F.
- Plate the dish with your favorite fall vegetables, a cheesy polenta, chicken jus and crispy prosciutto if you want to take your cooking to the next level.



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