

Narrated Conservation Tour
on a luxury air conditioned motor coach

Itinerary

Friday, September 9, 2022
8:15 am to 4:30 pm

8:30 am: Departing *promptly* from central parking location (details provided after registration)

- Stop 1: Private residence, Rockport
 - Stop 2: Private residence, Rockland
 - Stop 3: Lunch at The Hoot, Northport
 - Stop 4: Wales Park, Belfast
 - Stop 5: Private residence, Belfast
 - Stop 6: Private residence, Searsport
- 4:00 pm: Return to central location

Ticket Price: \$50 per person; includes a guided day long conservation tour, refreshments on the bus and a farm to table lunch.

Reservations required as space is limited. Deadline to register:
Tues., Aug 30th.

Purchase your tickets at:
<https://www.knox-lincoln.org/2022-conservation-bus-tour> or
call 207-596-2040 or
email info@knox-lincoln.org

Waldo Soil & Water Conservation District is partnering with Knox-Lincoln SWCD on a Certification Program for Conservation Landscapes. This free certification program guides landowners to implement conservation practices in a systematic way, with guidance and ideas from our staff and one-on-one help on their property. You can certify your property by completing our checklist of conservation practices you have implemented on your property.

Conservation Landscape Certification Program



FMI for Waldo County:
waldocountysoilandwater.org/conservation-landscape-certification-intro

FMI for Knox-Lincoln Counties:
knox-lincoln.org/conservation-landscape-certification



CONSERVATION BUS TOUR

KNOX & WALDO
COUNTIES

Sept 9, 2022

8:30 am to 4:30 pm



DESTINATIONS



DESTINATION 1

Private residence, Rockport: Restoring native plants and providing healthy habitat are the focus areas of this landowner. This dedication has paid off in the variety of visiting birds and other wildlife.



DESTINATION 2

Private residence, Rockland: By restoring an old downtown property, this site showcases how modern technologies can be retrofitted into older homes and properties while keeping the historic character and charm. This urban oasis boasts a tiny orchard, perennial/shrub borders, a patio and more with sensitivity to all wildlife—not just humans.

DESTINATION 3

The Hoot, Northport: See inset.



DESTINATION 4

Wales Park, Belfast: This public park has been transformed over the last two years from a little used expanse of grass to a thriving eco-landscape. It now has a beautifully designed community garden that includes many of the important habitat elements required for beneficial insects and other wildlife, including an abundance of native woody and herbaceous plants that provide food. Ornamental, plants bloom during each month of the growing season and provide shelter and winter habitat for wildlife.

GUIDED DAY LONG TOUR WITH FARM-TO-TABLE LUNCH



DESTINATION 5

Private residence, Belfast: This property features the first family to pilot our conservation landscape certification program. They have completed many projects on their several acres of woods and lawn in Belfast. Their property includes gardens with a large variety of native plants as well as forest stewardship for wildlife and demonstrates many practices that can be done on a small parcel in a town setting.

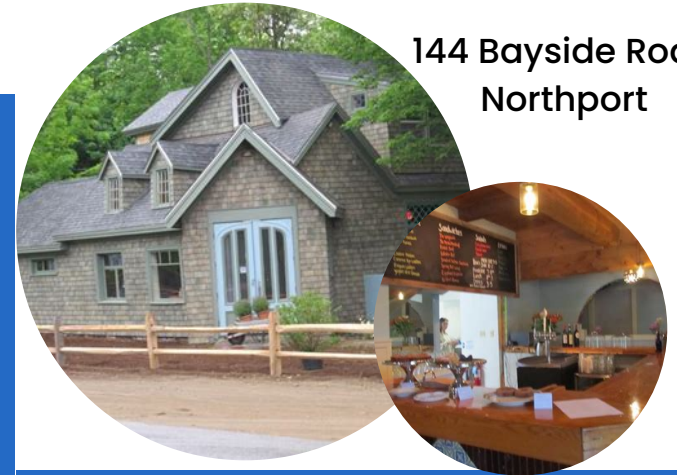


DESTINATION 6

Private residence, Searsport: Our last stop features a property where the owner has diligently transformed her acres of fields, wetlands and streambanks to a healthy native ecosystem for several years. The land was formerly choked with many invasive plants, and took a tractor and hand cutting to address. Native plants are thriving in the meadowscape in her fields and wetlands that support pollinators, birds, mammals and wildflowers.

The Hoot

144 Bayside Road
Northport



FARM-TO-TABLE LUNCH

The Hoot is a farm-to-table restaurant that sources the vast majority of the meat they serve from their family farms. Breludin Farm, located five miles from the restaurant in Northport, is a 700-acre property devoted entirely to producing grass-fed & pastured meat and vegetables for our guests. Herrick's Corner Farm is a 300 acre property also located in Northport where they raise heritage breed pigs and have a 20'x50' high tunnel greenhouse for produce. They raise 100% grass-fed beef and lamb following organic practices, and free-range chicken & pastured heritage breed pork. All herbs and vegetables are also raised organically. They also support a variety of local farmers within 25 miles of The Hoot, and the products vary both weekly and seasonally

We are pleased to have The Hoot provide a limited menu lunch exclusive for our event. The owner/manager will provide a brief introduction of the menu and their philosophy with the farm-to-table approach.