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YOUR YARD, GARDEN AND PET PLACE™
Welcome to Fall

From way up in the Green Mountains to way down on the shores of Lake Champlain, Addison County has diverse scenery, interesting attractions and the food — well, it’s worth writing home about. And the people! Did we mention how interesting and delightful the people are in this part of the world?

Come to Vermont — or stay in Vermont — this season to enjoy the shoulder season between the heat of summer and the cold of winter. Some people think fall is the perfect time of year to experience the Green Mountain State. Travel around by car, bike and on foot and soak up the scenery. If you want some ideas of where to go, check out our five Road Trips that begin on Page 14. Stop and pick your own apples and pumpkins when you get the chance.

Every town in the area has something worth seeing (or hearing or tasting or smelling). You’ll be touched. Our Hot Spots map on Page 54 will direct you to destinations in two dozen places. Reach the calendar in the center of this publication for specific events that might interest you.

Take your time — this is not the season to hurry. Pop in for a coffee or mulled cider and browse through a quaint, downtown shop. Pick up a sandwich or sit down for a relaxing meal at one of the excellent local restaurants featuring local produce and pouring local beers, ciders and wines. Chat with storeowners and find out why they call Addison County home.

Flip through the pages of this publication; find an event to attend or a restaurant to try out. Let this be a curated guide to fall in Addison County and Brandon. This is your invitation to discover this place, even if you have lived here all your life.

Enjoy!

~ the editors

Zen and the art of monster pumpkins

By MAT CLOUSER

Ethan Nelson has been growing huge pumpkins around these parts since he saw Dan Boyce’s Vermont-record, one-ton pumpkin in 2018. It’s become more than a pastime for the Brandon resident.

“Growing giant pumpkins is a radically joyful act in the face of overwhelming existential darkness,” he said.

Nelson has had a flair for outlandish projects since he was a kid. He even made the newspaper as a boy for building massive snowmen. Whatever innate tendency Nelson has for the extraordinary, kicked into overdrive when he saw Boyce’s gargantuan gourd.

In the seminal 1980 book, “Food,” author Waverly Root discusses the challenges in assessing the pumpkin plant, writing, “Our difficulty in distinguishing between squashes and pumpkins arises perhaps from the fact that to arrive at the right answers, you have to begin by asking the right questions.”

Nelson, it seems, has no problem asking the right questions. To paraphrase Aristotle, if you want to be virtuous, do what the virtuous people do — and that’s what Nelson did. He identified the best behemoth pumpkin tenders and picked their brains, not to mention their plots.

A local friend and organic farmer, Jon Satz, put Nelson on to Jenna Baird (See Pumpkin, Page 4)
of Baird Farm in North Chittenden. She gave Nelson his first seeds and taught him some basics, but Baird also urged him to join the Vermont Giant Pumpkin Growers Association, or VGPGA.

Nelson was skeptical at first. “I thought, ‘I don’t want to join a club, I just want to grow a big pumpkin,’” he recalled. “It turns out the former is the best way to achieve the latter.”

Nelson found out that for a small fee, the VGPGA provides seed packets, which include various items in addition to the coveted Dill’s Atlantic Giant seeds — required for the biggest pumpkins.


What? I thought we were talking about pumpkins. But a conversation with Ethan Nelson can easily wonder to another autumn staple — the sunflower. Nelson’s garden boasts multiple sunflowers — some pushing 17 feet in height. Now back to pumpkins.

Beyond getting the right seeds and joining the VGPGA, Nelson says there are a few other simple tips to follow to get the plants to the next level.

“Bury the vines, watch for pests, do soil testing to see what nutrients you have and need — then add fertilizers and soil amendments based on (that).”

He said people often ask him if his pumpkins are milk-fed — a prevalent

(Continued from Page 3)

THIS GIANT GOURD in Brandon is destined to vie with others of its ilk for top honors from the Vermont Giant Pumpkin Growers Association this fall. Grower Ethan Nelson thinks it will weigh in at over 1,000 pounds. Independent photo/Mat Clouser

(See Vines, Page 5)

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ETHAN NELSON, WHO has been growing giant pumpkins since 2018, demonstrates the method behind estimating his nearly 1,000-pound pumpkin. Independent photo/Mat Clouser

Vines

(Continued from Page 4)

rumor among the gourd-curious.
“The answer is no. Absolutely not. Don’t feed your pumpkin milk — milk curdles; it rots; it invites mildew, fungus, bacteria — just don’t do it.”

This fall, Nelson plans to take his pumpkins — the biggest of which will likely top 1,000 pounds — to VGPGA’s annual giant pumpkin weigh-in at Sam Mazza’s farmstand in Colchester. But even getting them there will be an accomplishment.

He said he uses a “contraption” called a pumpkin lifting ring that consists of a custom welded steel circle with six to eight straps. The straps distribute the weight so the pumpkin doesn’t break in the lift, and there is a single cinch rope at the bottom. Once the pumpkin is situated in the lifting ring, it’s hoisted onto a trailer by a big tractor or a chain hoist on a tripod and driven off to meet its destiny.

Nelson says one of the biggest perks of growing his Brobdingnagian plants is the community of growers, which he credits as being filled with light and positivity. Although each may come at gardening from different vantage points, he thinks they share many things in common.

“There are so many types of gourds, squash and pumpkins that it can be overwhelming.
There are the hubbard, the Canada, the winter crookneck, the Boston marrow, the butternut, the acorn, the buttercup, the sugar pumpkin (aka the Jack-o-Lantern), the turban, the pineapple (or patty pan), the cocozelle, the zucchini, the courgette, the summer, the banana (or pink), the cushaw, the kuri, the Queensland blue, the Rouge Vif d’Etampes, the valenciano, the jarrahdale, the Costata Romanesca, the tatume, the zephyr, the bottle gourd, the bitter gourd, the fuzzy gourd, the cucuzza and the tindora — even the Atlantic giant — just for starters.

“I see (giant pumpkin growers) as people who have stared deep into the nihilistic abyss of the human condition and made the decision to do something silly, challenging and fun for its own sake,” he said.
And it isn’t just the giant pumpkins and the towering sunflowers that Nelson cultivates.

“I grow a lot of other things in the garden as well,” he said. “Gardening is a terrific way to find a state of flow, mindfulness and perspective.”

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Addison Independent • FALL GUIDE • Thursday, September 29, 2022 — PAGE 5

Pick-Your-Own Pumpkins and Farmstand
Open every day mid September - October from 10 a.m. - 5 p.m.
Located south of Pittsford on Rte. 7 • 802-773-1003 • winslowfarmsvt.com
One of the great pleasures of a sunny fall day is the juicy, sweet crunch of a new apple, fresh from the orchard.

Sometimes a trip to the orchard yields such a bounty of apples that it is impossible to eat them all fresh. This can be particularly true if you get “drops.” Most food safety sources say that “drops” should be cooked before eating because of toxins that can develop on apples bruised by a fall to the ground.

One of my favorite ways to cook apples is to make applesauce. On its own or with cottage cheese or yogurt, it makes a delicious breakfast, side dish or snack.

You can make applesauce by peeling, coring and cooking the apples with a bit of water, then mashing or processing them to the desired texture. If you have a cone strainer or food mill, you can try the method below, which retains more of the apple flavor and sweetness.

The lovely pink color and flavor easily justifies the cost of the strainer or mill, if you are so inclined.

TO MAKE APPLESAUCE, quarter the apples, removing the blossom ends, stems and core, then place in a saucepan with 1/2 to 1 cup water to cook. Cook apples over medium heat for 15-30 minutes or until soft, stirring frequently. Applesauce seasoned with cinnamon makes a nutritious breakfast, side dish or snack, especially as the days grow colder.

Different varieties yield different color and sweetness. (McIntosh is one of my favorites.) Adding cinnamon adds spice and sweetness without calories or the health problems related to added sugar.

To prepare your apples, first wash them under cool water. Drain. One at a time, quarter the apples, removing the blossom ends, stems and core. Place them in a saucepan. Most sources recommend removing the seeds as they harbor very minimal traces of a toxin.

Although it is unlikely that anyone would eat enough seeds to cause a problem, there is another reason to remove the core. The casings around the seeds do not soften in cooking and can slip through the food mill into your applesauce and have an unpleasant texture.

When you have prepared your apples, add 1/2 to 1 cup water to the pot so that the apples don’t burn before they begin to release their juice. Cover and cook over medium heat for 15-30 minutes or until soft, stirring frequently. Adjust heat to avoid scorching.

Put the pulp through a food mill or cone strainer. Season to taste with cinnamon. I use a heaping teaspoon for three pounds of apples. Allow the sauce to cool. Taste before making a decision whether to sweeten with a little honey or sugar.

Ladle into plastic freezer containers leaving 1/2-inch of headspace. Freezing best preserves the fresh flavor but has the disadvantage of having to wait for it to thaw before use. Being a high-acid food, applesauce also can be canned in a hot water bath, which has the advantage of being ready when you are.

If your applesauce makes it to the canning kettle or freezer without being devoured by your friends and family, it will make a lovely winter treat.

Joyce Amsden is a UVM Extension Master Gardener Intern from Sharon.
No Ocean Between Us: Art of Asian Diasporas in Latin America & the Caribbean, 1945–Present

September 15–December 11, 2022

Inspired by the permanent collection of the AMA | Art Museum of the Americas of the Organization of American States, No Ocean Between Us features approximately 70 important works by Latin American and Caribbean artists of Asian heritage. The exhibition demonstrates how this work emerged from cross-directional global dialogues between the artists, their Asian cultural heritages, their Latin American or Caribbean identities, and their interaction with major artistic movements.

Included in the exhibition are paintings, works on paper, sculptures, installations and mixed media works by artists from Argentina, Brazil, Cuba, Guyana, Jamaica, Mexico, Panama, Peru, Suriname, and Trinidad and Tobago. Showcasing the work of influential artists such as Wifredo Lam, Manabu Mabe, and Tomie Ohtake, among many others, No Ocean Between Us demonstrates their vital but often overlooked contributions to the creative landscape.

Asian migration to the Americas resulted from labor shortages stemming from the United Kingdom’s abolition of its slave trade in 1807. The British, Spanish, and Dutch colonizers in the Caribbean, along with newly independent countries such as Peru and Brazil, brought workers from India, China, Indonesia, and Japan to meet the rising demand for labor. While most of these workers ultimately returned to their countries of origin, many settled in their new homelands, setting in motion the rich and complex histories of assimilation and exchange on view in this singular exhibition.

Wednesday, October 5, 4:30pm
Location: Franklin Environmental Center, The Orchard-Hillcrest 103
Illustrated Lecture: The Representation of Japanese Culture in Comic Books from the Americas: From Orientalist Narratives to New Globalized Aesthetics
by Enrique García, Associate Professor of Hispanic Visual Culture, and Chair, Luso-Hispanic Studies Department, Middlebury College

Tuesday, October 11, 4:30pm
Location: Alexander Twilight Hall 101 (Auditorium)
Illustrated Lecture: Asian Imprints in Latin American and Caribbean History and Culture
by Dr. Kathleen López, Associate Professor, Department of Latino and Caribbean Studies and Department of History, Rutgers, The State University of New Jersey

Thursday, October 20, 4:30pm
Location: Dana Auditorium, Sunderland Language Center
Illustrated Lecture: Understanding Migration through Latinx Art
by Charlene Villasenor Black, Professor of Art History and Chicana/o Studies, University of California, Los Angeles

Monday, October 24, 4:30pm
Location: Conference Room, Robert A. Jones ’59 House (148 Hillcrest Road)
Illustrated Lecture: “Tres veces apátrida”: Redefining World Literature through the Work of Contemporary Asian/Latin American Writers
by Paula C. Park, Associate Professor of Spanish, and Chair, Latin American Studies, Wesleyan University

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**NEW EXHIBIT and PROGRAMS THIS FALL!**

**Landscape and Community: From Archive to Hyperfolio** presented by artist Todd Bartel.
Saturday, October 22, 12-1 PM
Join us for an in-person gallery talk presented by Todd Bartel, artist, curator and historian, one of the twenty-three artists invited to create a work of art inspired by Museum’s archives on display in the exhibition, Artists in the Archives: Community, History & Collage. Todd will bring several examples of his Landscape Vernacular collage series to view up close and personal, including a current work-in-progress. His talk will examine his unique “interlocking collage” process and his unusual blend of traditional and modern book-making, printing technologies. Learn how the artist fuses (analog) collage with digital collage that connects and links research, language, engravings, and period ephemera to reflect on the landscape, nature, ecology, and climate change.
The additional talks will be offered as webinars. Visit the Sheldon’s website for more details.

**Artists in the Archives: Community, History & Collage**
September 2, 2022 - January 7, 2023
This exhibit and programming are supported by the Walter Cerf Community Fund.
Collage artists have unique skills that are particularly useful in our historical moment. On the occasion of the 50th anniversary of the Sheldon Stewart-Swift Research Center, the Sheldon Museum invited an international network of collage artists to engage with historic material in our archive. Under the curatorial direction of Kolaj Institute Director Ric Kasini Kadour, and with the support of the Research Center staff, Eva Garcelon-Hart and Taylor Rossini, twenty-three artists from seven countries created a folio of 24 collage prints that reflect on the idea of community in the 21st-century world. The exhibit’s accompanying book, published by Kolaj Institute, is available in the Museum Store for purchase.

“A Group of Nations Claiming Unity of Purpose or Common Interests” by Todd Bartel. The Sheldon will offer a series of free webinar talks associated with this special exhibit.

**SEEING DOUBLE? SUPPORT THE SHELDON!**
Our trustees and friends have offered to match your Annual Fund donation! The Annual Fund provides a large portion of the Museum’s operating income each year, and we appreciate your contribution to it in support of the Museum and its future.

**Visit the Henry Sheldon Museum of Vermont History!**
The Henry Sheldon Museum features a remarkable collection of art and material culture. Don’t miss its many special exhibitions this fall!

**Addison County Collects:** Henry Sheldon, the founder of the Henry Sheldon Museum, was an enthusiastic collector like many modern-day Addison County residents. This exhibition features a range of unique objects collected by local residents spanning six continents. This exhibit is paired with Addison County Kids Collect, a photographic display highlighting Addison County’s youngest collectors proudly displaying their personal collections.

Did you know that the Henry Sheldon Museum also has a remarkable archive? This year, the Sheldon celebrates the 50th anniversary of the establishment of the Stewart-Swift Research Center. Two exhibits, Archiving History: Stewart-Swift Research Center at 50 (1972 – 2022) and The Elephant in the Archives: Silence, Erasures & Relevance will draw upon the Center’s collection to reflect upon its history and the role archives play selecting and preserving the past for future generations.

Don’t miss Sculptures of Perseverance: Ukraine-Inspired Carvings by Chuck Herrmann, an exhibition honoring the Ukrainian people, the challenges they face and their undeniable strength, endurance, and determination.

**Visit the Sheldon’s website for more information and to make an Annual Fund donation or join online. www.henrysheldonmuseum.org**
Quality Wooden Products that Last a Lifetime!

Maple Landmark is your one-stop shop for wooden toys, games, décor, and gifts to fit any occasion! The showroom features hundreds of products including numerous seconds and discontinued items with deep discounts. Every weekday, over 40 local craftspeople utilize modern techniques and old-fashioned expertise to create these high-quality products.

Tours are available on weekdays at 10am & 1pm. A knowledgeable tour guide will take you out onto the shop floor for an up-close experience of the sights. The tour and store are handicapped accessible.

Kids can play on the 45’ wooden train on the front lawn!

Support local business!
Welcome to Neshobe, a picturesque golf course of rolling hills, serene pastures, and rich forests. Neshobe is a par 72 course that was established in 1958 and designed by Steve Durkee. The total yardage of the course is just under 6400, and every hole provides a unique experience for all skill levels.

Last winter our grounds crew restored the course's natural vegetation by removing many of the overgrown and dying trees to augment its natural beauty and provide better views. The elevated tee boxes and undulating greens create the perfect blend of enjoyable and challenging play that requires creative strategies.

This hilly course will work up an appetite, so be sure to make a quick stop at our outdoor grill, The Pit, while you make the turn from the front nine to the back nine. Come enjoy lunch or bring the whole family for Friday Night Dinners on our brand new enclosed deck at the Long Iron Restaurant that overlooks half the golf course and is located just inside the clubhouse.

Neshobe is located between Rutland and Middlebury, Vermont, just a mile outside downtown Brandon, thirty minutes from Killington, and only an hour from Burlington International Airport.
STOP ON BY THIS FALL!

We’ve got beer, food, and music. What more could you want?

$4 SELECT PINTS ON SUNDAYS

CHECK OUT OUR NEW MENU

The Vermonter
This 802 sandwich is smoked turkey, bacon, Middlebury's own Cabot Cheddar, onion, crisp apple, and Vermont maple syrup.

The Grotto
Giovanni Amato would be proud of this creation! This tasty combination of capicola, hard salami, ham, provolone, tomato, onion, and Italian dressing on the side.

Branch Out
Red pepper hummus, fresh spinach leaves, sliced tomatoes, matchstick carrots, cucumber, pickled onions, and provolone cheese is guaranteed to leaf your tastebuds rooting for you!

Hamsom
Sliced ham, melted Swiss cheese, and sweet/spicy mustard never looked so good.

LIVE MUSIC FRIDAYS! 5PM-7PM


Open Monday, Thursday - Saturday, 11:30AM-8PM | Sunday, 11:30AM-6PM
793 Exchange Street | Middlebury, VT 05753 | 802-388-0727
Fall is a time to look back not only at the nine months that we have just completed, but also to look back over the scope of time and see how the world around us today was shaped by events of the past.

You are invited to the Mount Independence Historic Site in Orwell in October to enjoy fall at with a guided hike into history and to walk in the footsteps of Revolutionary War soldiers.

This site on the shores of Lake Champlain in Orwell is one of the nation’s most significant Revolutionary War sites, offering six miles of trails along the archaeological remains of the fortification. Mount Independence documents the critical efforts to defend northern New York, New England, and the cause of American liberty.

From July 1776 to July 1777, the fate of the newly independent United States of America rested on this rocky peninsula on the east side of Lake Champlain. This strong defensive position was first called East Point or Rattlesnake Hill but was renamed Mount Independence after the Declaration of Independence was read to the soldiers assembled here. Lt. Col. Jeduthan Baldwin of Massachusetts, chief engineer of the American Northern Army, with assistance from Thaddeus Kosciusko, designed the sophisticated three-tier defensive system at Mount Independence. By late October 1776, three brigades had completed encampments, the large shore batter and horseshoe-shaped battery, and began a picket fort in the center of the Mount.

The sight of Mount Independence, Fort Ticonderoga, and 12,000 assembled troops proved so impressive that British Gen. Guy Carleton and his fleet abandoned an attempted invasion, retreating to Canada for the winter. The American soldiers strategically retreated in July 1777 as the German and British troops occupied the area. The invading army under British Gen. John Burgoyne marched south to defeat at Bennington and ultimately to surrender at Saratoga.

Mount Independence Coalition President Stephen Zeoli will take visitors on a walk around the ground of the fort and historic site, which is at 497 Mount Independence Road in Orwell, on Oct. 8 from noon to 3 p.m. The historic site closes for the season at 5 p.m. on Oct. 9.

As you walk around the site on Oct. 8, Zeoli will tell you about some of the events that led up to the American Revolution. It likely will get you thinking about Mount Independence and its relationship to the 250th anniversary of the Declaration of Independence in 2026.

Wear walking shoes and dress for the weather. This event is co-sponsored by Mount Independence Coalition and the state historic site.

Mount Independence is open through Oct. 9 on Tuesday - Sunday, 10 a.m. to 5 p.m. Admission, including for the Walk into History, is $6 for adults, children younger than 15 are free.
Celebrate our migrant neighbors at a new festival

Fall festivals are times to have fun and also opportunities to build community. A festival in New Haven will give all Addison County residents a chance to meet and learn more about a segment of our community that many people aren’t familiar with — farmworkers who come to Vermont from Mexico and Central America.

A community festival celebrating the contributions of migrant farmworkers to New Haven and Addison County will be held on the New Haven Town Green on Saturday, Oct. 1, from 11 a.m. to 3 p.m. The Journey Festival is centered around the Vermont Humanities “Vermont Reads” book for 2022-23, “The Most Costly Journey — Stories from Migrant Farmworkers in Vermont Drawn by New England Cartoonists.” The book is a series of stories about the journey and survival as told by migrant workers at the Open Door Clinic in Middlebury.

The New Haven Congregational Church, the New Haven Community Library, the New Haven Events Committee and local volunteers are organizing an event that will focus on celebrating our migrant farmworkers in Addison County while providing opportunities for community connections between the farmworkers and Addison County residents. (See Journey Festival, Page 49)
Discover Addison County’s

**Fall Foliage Road Trips**

**Ripton/Lincoln Tour — 1 Hour:**
From Middlebury, travel south on Route 7, then east on Route 125, passing the Waybury Inn on your left. Travel up the mountain, turn left at the Ripton Country Store and follow Lincoln Road north to Lincoln (take your time, part of this stretch is a dirt road). Lincoln Road turns into Ripton Road. When you get to River Road in Lincoln Village, turn left and head west out of Lincoln down the mountain to Route 17 (it is also called Route 116 at this point, so don’t be confused if signs mention both names). Travel Route 17 west through the quaint village of Bristol (where you may like to stop for lunch at a variety of dining establishments) and on to Route 7. Turn left on Route 7 and travel south back to Middlebury.

**Chimney Point Drive — 2 Hours:**
Leaving Middlebury via College Street, take Route 125 west to Chimney Point, the site of the beautiful Lake Champlain Bridge, which was rebuilt in 2011. A short trip across the bridge to Crown Point in New York will offer great views back to Vermont, and is a fine place for a picnic or tour around a major historic landmark. On the Vermont side of the bridge, the Chimney Point State Historic Site at the foot of the span is a perfect place to learn about, well, history. The nearby DAR John Strong Mansion Museum and State Park are also worth a stop if you have the time.

From the Vermont side of the bridge, take Route 17 east to Addison, where you will pick up Route 22A and head north into Vergennes, the smallest city in the United States. Note: Vergennes has some of the most interesting buildings in Victorian architecture. If you have time, get out of your car, wander in the Bixby Memorial Library on Main Street, and gaze up at the glass ceiling in the center of the building.

In Vergennes, take Monkton Road east. Cross Route 7 and continue east to the village of Monkton Ridge. At Monkton Ridge turn right onto Bristol Monkton Road, heading south, and continue to Bristol. In Bristol turn right on Route 17 and drive west to Route 7 and head south on Route 7 back to Middlebury.

**Champlain Lookout — 3 Hours:**
From Middlebury, take Route 30 (South Main St 73 and travel west to Larrabee’s Point on Lake Independence State Historic Site in Orwell, which is Point you will find the Fort Ti Ferry, which provides Whether you take a quick trip ever and back, or Larrabee’s Point, where Route 73 ends and Route historic Shoreham.

Take Route 22A heading north. In Bridport to Champlain, where you can admire the Lake Ch 2011. Follow Route 17 east. At the West Addison left off Route 17 and onto Jersey Street and cont left on Button Bay Road and head north, passing might want to stop and picnic, down past the Bas restaurant. A right on Basin Harbor Road toward where you’ll travel south to Addison. Take Route
FALL Calendar and Dining Guide
Guided hike along North Branch Trail to Voter Brook Overlook in Goshen. Thursday, Sept. 29, 9:30-10:30 a.m. Meet at the Silver Lake Trail parking lot, Route 53. Enjoy a great hike along boulder-strewn Sucker Brook to the fabulous view at Voter Brook Overlook. A challenging 3-mile out-and-back hike. Blaze orange clothing items are encouraged for hunting season safety. More info at brooks.jill96@gmail.com.

Blyden B. Jackson Jr.’s posthumously released novel, “For One Day of Freedom,” virtual lecture. Thursday, Sept. 29, 6:30 p.m., Zoom. “For One Day of Freedom” is an epic tale of a young man’s attempt to escape slavery. Blyden was a civil rights activist in the 1960s who made his home in Vermont from 1981 to 2002. Join Rokeby Museum and their resident photographer Meg Madden for a curiosity naturalist, mycologist and professional photographer Meg Madden for a curiosity walk along the Wright Park hiking trails. Come early on Friday to follow a parade from the center of campus starting at 3:30 PM. All ages. Rain or shine. Free.

Dead Creek Wildlife Day in Addison. Saturday, Oct. 1, 7 a.m.-4 p.m., Dead Creek Wildlife Management Area, Route 17. Activities for people who enjoy hunting, fishing, birdwatching, or learning about Vermont’s diverse wildlife and ecosystems. Bird banding demonstration at 7 a.m. Dead Creek WMA headquarters will open at 9:30 a.m. featuring wildlife-related exhibits and activities such as decoy carving, building bluebird boxes and nature crafts. Visitor Center open from 10 a.m. to 4 p.m. featuring displays about conservation and wildlife management in Vermont. 

Guided meditative walk in Ripton. Saturday, Oct. 1, 10-11:30 a.m., Robert Frost Interpretive Trail. Route 125. A relaxed, reflective walk through wood and wetland. Walk will include a guided walking meditation practice. The trail is ADA accessible and rated easy. Wear bug spray and close-toed shoes. More info at brooks.jill96@gmail.com.

Celebrating migrant workers festival in New Haven. Saturday, Oct. 1, 11 a.m.-3 p.m., town green. Come to this community festival celebrating the contributions of migrant farmworkers to New Haven and Addison County. Traditional Mexican music, Latin American food for purchase from Viva El Sabor, a cartooning exercise, crafts, stories and games for the kids and information booths, as well as handwoven baskets fundraising sale.

Fall harvest sale in Orwell. Saturday Oct. 1, 9 a.m.-1 p.m., Orwell Free Library, 473 Main St. Books, baked goods, pumpkins, gourds, breakfast sandwiches, and more for sale to benefit the library.

Bristol Village Cohousing open house in Bristol. Saturday, Oct. 1, 1-5 p.m., 16 North St. Bristol Village Cohousing is celebrating its five-year anniversary with a special open house and activities such as decoy carving, information booths, as well as handwoven baskets fundraising sale.

VISIT AN Orchard

Cobble Knoll Orchard
Over 70 varieties for pick-your-own and pre-picked
Now offering homemade fresh cider donuts and apple pies on Saturdays and Sundays
Fresh-pressed cider, sunflowers, pumpkins, decorative corn and corn stalks available at the stand
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Douglas Orchards
Pick Your Own & Farm Market
Apples, Raspberries, Cider, Donuts, Pie - Local Provisions

Champlain Orchards
Pick Your Own
PYO Fruit Orchard
PYO Farm Market
Direct Ship Cider Garden

Guided hike and plein air painting at Voter Brook Overlook in Goshen. Saturday, Oct. 1, 1-4 p.m.

Hike to a beautiful overlook of wildflowers Saturday Oct. 1, 2022.

Guided hike at Silver Lake in Goshen. Sunday, Oct. 2, 10 a.m-1 p.m., meet at the Silver Lake trailhead, Route 53. Hike along an old forest road to story time on the shores of a peaceful mountain lake. Hike is rated moderate and features 700 feet of elevation gain. Story time is intended for children ages 5-10, but all are welcome. Be sure to wear bug spray, close-toed shoes and bring plenty of water. More info at brooks.jill96@gmail.com.

Guided hike of Mt. Moosalamoo in Goshen. Sunday, Oct. 2, 10 a.m.-2 p.m., Moosalamoo campground, Ripton-Goshen Rd. Climb the mountain at the heart of the Moosalamoo National Recreation Area. An energetic, moderate hike through the Fall woods, about 5 miles out and back, for about 3.5 hours. Blaze orange clothing items are encouraged for hunting season safety. Email Jill at brooks.jill96@gmail.com for more info.

(Continued on, Page 18)
CROP Walk in Middlebury. Sunday, Oct. 2, noon., Town Green. Addison County’s CROP Hunger Walk is one of more than a thousand walks taking place around the country this day, raising funds shared by Church World Service with their partner agencies whenever and wherever food insecurity happens or disaster strikes. Registration and activities include informational displays by local hunger-fighting organizations, music, and local food from Green Peppers, Sunrise Orchards and the Bagel Shop. Step off for the 2.2-mile walk around Middlebury is 1 p.m. More info and registration at emckay@middlebury.edu or crophungerwalk.org/middleburyvt.

“Overstory” discussion on the TAM in Middlebury. Monday, Oct. 3, 5-6:15 p.m., meet at the Otter Creek Gorge parking area, Morgan Horse Farm Road TAM. In the first of two sessions, we will discuss the first half of “The Overstory,” by Richard Powers. Simon from MALT will lead us on a 5 minute easy walk to his favorite tree where we will discuss the book. Bring your camp chair and meet us at the TAM. Register here. At www.ilsleypubliclibrary.org/overstory-discussion.


“The Representation of Japanese Culture in Comic Books from the Americas: From Orientalist Narratives to New Globalized Aesthetics” illustrated lecture in Middlebury. Wednesday, Oct. 5, 4:30 p.m., Franklin Environmental Center, Hillcrest 103. Enrique García, associate professor of Hispanic Visual Culture, and chair of the Luso-Hispanic Studies Department at Middlebury College, gives this presentation in conjunction with the exhibit “No Ocean Between Us: Art of Edward Shanbacker and Noreen O’Meara of Vergennes look to fill a bag with fresh apples they were picking at Champlain Orchards this past fall. Seasonally cool weather and an abundance of apples made for a delightful afternoon. Independent file photo/Steve James
**FALL Calendar**

(Continued from Page 18)

Asian Diasporas in Latin America & the Caribbean, 1945–Present.”

**Thursday, Oct. 6, 10-11 a.m.**

Branbury State Park, Route 53.

Enjoy learning a bit about Vermont’s role in the Revolutionary War while on a fun ramble to Ethan Allen’s Cave, a 1.5-mile, out-and-back hike rated easy to moderate. Hike includes uneven terrain and is steep at times. Meet at Branbury State Park entrance station. Park entry fee is $5. More info at brooks.jill96@gmail.com.

**Abolition and the Press: The Moral Struggle Against Slavery**

**Thursday, Oct. 6, 7-8:30 p.m.**


**Falls of Lana hike and stream scramble**

**Friday, Oct. 7, 1-3:30 p.m.**

Branbury State Park, Route 53.

Come along for a 1.5-mile hike to see how many different macroinvertebrates we can find in a stream and see a beautiful waterfall. Hike is rated moderate, includes uneven terrain and some scrambling. Wear close-toed shoes and bug spray and be prepared to wade in a stream. Hike meets at Branbury State Park entrance station. Park entry $5. More info at brooks.jill96@gmail.com.

**Bop by the Barn party and auction**

**Friday, Oct. 7, at 5 p.m.**

Sheldon Museum garden and barn, 1 Park St. Join the Henry Sheldon Museum for a fall evening party with a fall barbecue buffet provided by Lucky Star Catering and music by Atom and the Orbits. Tickets include access to a fun, live auction featuring local products and art, and entry into a drawing for a “Vermont local” gift basket. Tickets $30, must be purchased in advance. More info at henrysheldonmuseum.org.

**Art opening reception**

**Friday, Oct. 7, 5-6:30 p.m.**

Edgewater on the Green, 6 Merchants Row.

An opening reception for Kathleen Kolb’s solo show, “Fragile/Familiar.”

**Admissions**

**Friday, Oct. 7, 7:30 p.m.**

Town Hall Theater, 68 S. Pleasant St. In Middlebury Acting Company’s fall production, Bill and Sherri are the white, progressive-and-proud headmaster and dean of admissions at Hillcrest, a mid-tier New Hampshire boarding school. Over the last fifteen years, they’ve worked to diversify the school’s mostly white population. But when their high-achieving son Charlie’s Ivy League dreams are jeopardized, the family’s reaction blasts open a deep rift between their public values and private decisions. Tickets $30 adult/$25 senior/$15 student, available at townhalltheater.org.

**Brass & Reeds Chamber Music in Vergennes**

**Friday, Oct. 7, 7:30 p.m.**

Vergennes Opera House, 120 Main St.

Enjoy VOH’s season opener with the Champlain Brass Quintet, who will blow you away with resonance of their instruments, the Dead Creek Reeds and the Calamellus Trio. Tickets $10, general seating. Doors and cash bar open at 6:30 p.m.

**Cocoon**

**Friday, Oct. 7, 8 p.m.**

Robison Hall, Mahaney Arts Center, 72 Porter Field Rd. Inspired by the popular storytelling phenomenon The Moth, Cocoon is a special evening of true stories. Tickets $25. More info at townhalltheater.org.

**Fall’s Upon Us**

Explore the fine shops and dining options up, down, and all around Main Street

Vergennes: A great place to live, work, and play!

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Independent file photo/Steve James
**SUNDAY**

Guided Chandler Ridge ramble in Salisbury. Sunday, Oct. 9, 10 a.m.-2 p.m., meet at Silver Lake trailhead and carpool to Minnie Baker Trailhead and carpool to Minnie Baker Trail. Route 53. Enjoy an easy to moderate hike along a ridgeline. Views to the west and east, with a picture-perfect one of Silver Lake and Mt. Moosalamoo. Start off on the Minnie Baker Trail, along Chandler Ridge, and then down on the Silver Lake Trail. Six miles and about 4 hours in length. Hike includes uneven terrain and is steep at times. Blaze orange clothing items are encouraged for hunting season safety. More info at brooks.jill96@gmail.com.

**WEDNESDAY**

The presentation is also concerned with historical memory and how it is preserved and constructed.

**FRIDAY**

“Admissions” on stage in Middlebury. Friday, Oct. 14, 7-9 p.m., Town Hall Theater, 68 S. Pleasant St. See Oct. 7 listing.

**SATURDAY**

Craft fair, bake sale and luncheon in Vergennes. Saturday, Oct. 15, 9 a.m.-3 p.m., St. Peter’s Parish Hall, 85 Maple St. Proceeds go to support the St. Peter’s Cemetery Association.

**THURSDAY**

Guided hike to Rattlesnake Cliff in Salisbury. Sunday, Oct. 9, 10 a.m.-12:30 p.m., Silver Lake Trailhead, Route 53. Come along for a 3.5-mile hike ending in views of Lake Dunmore and Silver Lake. Hike is rated difficult, features uneven and steep terrain, and includes over 1,000 feet of elevation gain. Wear close-toed shoes and bug spray, bring plenty of water, and don’t forget your camera. Blaze orange clothing items encouraged for hunting season safety. More info at brooks.jill96@gmail.com.

**TUESDAY**


Photo by Danielle Goodrich
(Continued from Page 20)

“Make a Bug! A Found Object Workshop” in Middlebury. Saturday, Oct. 15, noon-1:30 p.m., Ilsley Public Library, 75 Main St. Ilsley and the Henry Sheldon Museum invite you to join folk artist Gene Childers and make a bug out of found objects decorated with acrylic paint. All participants will make their own bugs and give them creative names and stories. For all ages, Space is limited. Register by Oct. 14 at www.eventbrite.com/e/make-a-bug-workshop-tickets-42058941327. Children must be accompanied by an adult.

Ethan Tischler performs in Middlebury. Saturday, Oct. 15, 7:30 p.m., Town Hall Theater, 68 S. Pleasant St. See Oct. 7 listing.

Sweep Noire in Brandon. Saturday, Oct. 15, 7-7:30 p.m., Brandon Music, 62 Country Club Rd. Tickets $25. Pre-concert dinner available for $35 (plus tax). Reservations required for dinner and recommended for the show. Venue is BYOB. More info at 802-247-4295 or info@brandon-music.net.

Perennial Harvest Festival in Monkton. Sunday, Oct. 16, noon-5 p.m., Willowow Foundation, 36 Stoney Meadow Ln. Live music, magic show by Tom Verner, poetry readings, hot cider and local snacks, horse-drawn wagon rides, kids’ activities, migrant justice presentation, face painting. Free. All are welcome. More info at www.willowow.org or 802-453-6195.

No Strings Marionettes: Dryad’s Saddle in Brandon. Sunday, Oct. 16, 1:30 p.m., Brandon Town Hall, 1 Conant Sq. An accidental twist of fate creates havoc on the stage of the Annual Halloween Play. An odd piece of scenery opens the door to an ancient realm that sends plant spirits, goblins, humans, and sprites on a collision course for disaster. Tickets $8 adults/$5 seniors and students/children 5 and under free.

“Admissions” on stage in Middlebury. Sunday, Oct. 16, 2 p.m., Town Hall Theater, 68 S. Pleasant St. See Oct. 7 listing.

THURSDAY

Understanding Migration through Latinx Art. Illustrated lecture in Middlebury. Thursday, Oct. 20, 4:30 p.m., Dana Auditorium, Sunderland Language Center, 356 College St. Charlene Villaseñor Black, professor of Art History and Chicana/o Studies at UCLA, gives this presentation.
in conjunction with the exhibit “No Ocean Between Us: Art of Asian Diasporas in Latin America & the Caribbean, 1945–Present.”

“Artists in the Archives: Community, History & Collage” virtual presentation.

Thursday, Oct. 20, 7 p.m.

Collage artists and exhibit curator, Ric Kasini Kadour, will discuss their work in a round-table discussion presented online. More info at www.henrysheldonmuseum.org.

“Maya Angelou: And Still I Rise” on screen in Middlebury.

Thursday, Oct. 20, 7 p.m., Town Hall Theater, 68 S. Pleasant St. An MNFF Selects Series monthly movie screening. Advance tickets, $14, available at www.townhalltheater.org, THT box office at 802-382-9222, or Monday-Friday, noon-5 p.m. in person. Tickets night of show $16.

Family movie night in Vergennes.

Friday, Oct. 21, 6:30-8 p.m., Bixby Memorial Library, 258 Main St. Come watch “Hotel Transylvania” upstairs in the Bixby Hall.

Share the Warmth: A Winter Outerwear Giveaway in Bristol.

Saturday, Oct. 22, 10 a.m.-1 p.m., town green. Everyone is invited to come take whatever they need for the upcoming winter season — winter coats, snow pants, winter boots, hats, mittens, gloves, scarves, and socks. It is all free thanks to the 5 Town Partnership. More info at familylife@bristolfederated.com or 802-458-2321.

“From Archive to Hyperfolio,” a gallery talk by collage Artist Todd Bartell in Middlebury.


Poetry reading in Vergennes.

Saturday, Oct. 22, 12:30-1 p.m., Bixby Memorial Library, 258 Main St. Come hear local poet and essayist Ruth Farmer read from her new book of poetry, “Snapshots of the Wind.” Signed books will be for sale. Medea live in HD in Middlebury. Saturday,

Oct. 22, 12:55 p.m., Town Hall Theater, 68 S. Pleasant St. Sondra Radanovskay stars as the mythic sorceress who will stop at nothing in her quest for vengeance in this Metropolitan Opera performance. Tickets $24 adult/ $10 student. available at www.townhalltheater.org.

Sister Speak performs in Middlebury.

Saturday, Oct. 22, 5-7 p.m., Happy Valley Orchard, 217 Quarry Rd. Mountain Mac Cider Company presents this free concert in the orchard. Feel free to bring a chair and your own picnic. Hard cider and donuts will be available to. Not a dog-friendly event. More info at 802-388-2411.

“Nosferatu” silent film in Brandon.

Saturday, Oct. 22, 7 p.m., Happy Valley Orchard, 217 Quarry Rd. Mountain Mac Cider Company presents this free concert in the orchard. Feel free to bring a chair and your own picnic. Hard cider and donuts will be available to. Not a dog-friendly event. More info at 802-388-2411.

Diana Fanning, piano, in Middlebury.

Sunday, Oct. 23, 3 p.m., Robison Hall, Mahaney Arts Center, 72 Porter Field Rd. A solo concert featuring Schubert’s monumental Sonata in A Major, D. 959. One of the outstanding piano works of the Romantic era, it is a dazzling masterpiece of imagination, virtuosity, and expressivity. Works by Chopin, Lili Boulanger, and Ravel complete the program. Free. Open to the public. More info at www.middlebury.edu/college/arts.

“Tres veces apátrida” — Redefining World Literature through the Work of Contemporary Asian/Latin American Writers illustrated lecture in Middlebury.

Monday, Oct. 24, 4:30 p.m., Robert A. Jones ’59 House, 148 Hillcrest Rd. Paula C. Park, associate professor (Continued on, Page 23)
(Continued from Page 22)
of Spanish, and Chair, Latin American Studies at Wesleyan University, gives this presentation in conjunction with the exhibit "No Ocean Between Us: Art of Asian Diasporas in Latin America & the Caribbean, 1945–Present."

"Overstory" discussion on the TAM in Middlebury. Monday, Oct. 24, 5-6:15 p.m., meet at Otter Creek Gorge parking area on Morgan Horse Farm Rd. In the second of two sessions, discuss the second half of "The Overstory," by Richard Powers. Bring your camp chair. Simon, from MALT will lead a 5-minute easy walk to his favorite tree, where we will discuss the book.

THURSDAY

Ionesco's "Rhinocerous" in Middlebury. Thursday, Oct. 27, 7:30 p.m., Seeler Studio Theatre, Mahaney Arts Center, 72 Porter Field Rd. In this dark comic vision of civilization run amok, Ionesco depicts the struggle of the individual to maintain integrity and dignity alone in a world where all others have succumbed to the thrill of brute force and the mindlessness of the mob. Open to the public. Tickets $15/10/8/5, available at www.middlebury.edu/college/arts.

GOOD COMPANION BAKERY representatives, left to right, baker Sean Lovell, Julien Andrus and Erica Andrus, help a customer at the Vergennes Farmers Market last October.

(Continued on, Page 24)
FALL Calendar

(Continued from Page 23)

FRIDAY


Ryan Montbleau performs in Middlebury, Friday, Oct. 28, 8-7 p.m. (time may change), Happy Valley Orchard, 217 Quarry Rd. Mountain Mac Cider Company presents this free concert in the orchard. Feel free to bring a chair and your own picnic. Hard cider and donuts will be available to. Not a dog-friendly event. More info at 802-388-2411.

Ionesco’s “Rhinoceros” in Middlebury, Friday, Oct. 28, 7:30 p.m., Seeler Studio Theatre, Mahaney Arts Center, 72 Porter Field Rd. See Sept. 27 listing.

Middlebury College Choir Concert in Middlebury, Friday, Oct. 28, 7:30 p.m., Robison Hall, Mahaney Arts Center, 72 Porter Field Rd. See Sept. 27 listing.

HUNDREDS OF RIPE, sweet apples wait to be pressed into cider at Happy Valley Orchard in Middlebury one day last fall. County orchards are enjoying a good pick-your-own season.

Collaborating with certified sound healers, singers will surround the audience in 360 degrees, “bathing” them in the layered sounds of voices, Tibetan singing bowls, chimes, gongs, and more. This intensive sound experience is designed to wash over the body for healing, peace, and restorative contemplation. Tickets $25/20/15/10; streaming tickets $10/5, available at www.middlebury.edu/college/arts.

Stories from the Heart “Honoring Spirits Who Have Left This World” in Middlebury, Saturday, Oct. 29, 2 and 7:30 p.m., Seeler Studio Theatre, Mahaney Arts Center, 72 Porter Field Rd. See Sept. 27 listing.

Spooktacular in Middlebury, Saturday, Oct. 29, 3-30 p.m., downtown and Town Hall Theater, 68 S. Pleasant St. Trick-or-Treat downtown then head over to the Town Hall Theater for a family-friendly event with food, fun and dancing plus costume prizes.

Choral Chameleon: Healing Choral Sound Bath in Middlebury, Saturday, Oct. 29, 4 p.m., Robison Hall, Mahaney Arts Center, 72 Porter Field Rd.

SATURDAY

Pumpkins in the Park in Bristol. Saturday, Oct. 29, 1-3 p.m., town green. Come grab a pumpkin and help decorate the town green. New this year we will have a Halloween Story Time by Marita from the Lawrence Memorial Library. Rain location Holley Hall (Masks Required).

Ionesco’s “Rhinoceros” in Middlebury, Saturday, Oct. 29, 2 and 7:30 p.m., Seeler Studio Theatre, Mahaney Arts Center, 72 Porter Field Rd. See Sept. 27 listing.

Pumpkins in the Park in Middlebury one day last fall. County orchards are enjoying a good pick-your-own season.

Mondays in the Orchard at Happy Valley Orchard in Middlebury. Saturday, Oct. 29, 6:30-8 p.m. Collage artists will discuss their work in the orchard. New, Nothing Borrowed, Often Blue” in Middlebury, Friday, Nov. 4, 7 p.m., South Street Theater, 68 S. Pleasant St. The Stealing from Work crew is celebrating 10 years of fresh, all-natural sketch comedy in the Green Mountain State. Join us for our anniversary party with a rollicking production of brand-new material and some of our favorites from the past. Tickets $20, available at www.townhalltheater.org.

Corner House in Lincoln. Saturday, Nov. 5, 7:30 p.m., Burnham Hall, 52 E. River Rd. Corner House writes and arranges music liberally composed of Irish, Scottish, Appalachian string band, and bluegrass influences. Their lyrical and spirited songwriting, dynamic old-time groove, and award-winning fiddle and mandolin combine to create a dynamic sound that is both timeless and very much rooted in the present. Tickets general admission $15/enhanced admission $20-25/or pay what you can. To buy advance tickets, visit www.rcch.org/upcoming-shows. Walk-ins welcome. The show will also be available streamed via the Facebook. More info at rchcoflicks@gmail.com.

Corner House in Lincoln. Saturday, Nov. 5, 7:30 p.m., Burnham Hall, 52 E. River Rd. Corner House writes and arranges music liberally composed of Irish, Scottish, Appalachian string band, and bluegrass influences. Their lyrical and spirited songwriting, dynamic old-time groove, and award-winning fiddle and mandolin combine to create a dynamic sound that is both timeless and very much rooted in the present. Tickets general admission $15/enhanced admission $20-25/or pay what you can. To buy advance tickets, visit www.rcch.org/upcoming-shows. Walk-ins welcome. The show will also be available streamed via the Facebook. More info at rchcoflicks@gmail.com.

WEDNESDAY

Trunk or Treat in Shoreham. Monday, Oct. 31, 5-7 p.m., Platt Memorial Library, Main Street. Stop in at the Platt during Shoreham’s Trunk or Treat Halloween event and show off your costume, pick a free book, and nab some candy.

“North: A Reading and Discussion of the Novel in Middlebury, Wednesday, Nov. 2, 7 p.m., Ilsley Public Library, 75 Main St. In this First Wednesdays event, author Brad Kessler will read from and discuss his new novel, “North,” a moving story about the intertwined lives of a Vermont monk, a Somali refugee, and an Afghan war veteran whose lives converge on a snowy Vermont night.

ARTISTS IN THE ARCHIVES: Absence in the Archive webinar. Wednesday, Nov. 9, 7 p.m. Collage artists will discuss their work in an engaging webinar available online. See the Henry Sheldon Museum’s website for more information at www henryshelдонmuseum.org.

(Continued on, Page 26)
Stop in and enjoy your Fall Favorites!
Come in for Breakfast, Lunch or Coffee.
Ask about our catering options and bulk ordering.

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We are a small batch, artisan bakery focused on quality over quantity.

Breakfast
Everything is made fresh every morning to start your day off right.

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OtterEast.com
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802-989-7220 • INFO@OTTEREAST.COM
THE SEPTEMBER 2021 full moon rises over Addison County in this shot taken from Vergennes. The moon is known as the Full Harvest Moon, or some call it the “corn-maker moon,” as it’s the closest full moon to the fall equinox and provides plenty of bright light for farmers harvesting their crops.

Photo by Jeannette Armit

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- Café Provence Seafood Stew
- Baked Haddock Filet Topped with Crabmeat Cake
- Breaded Chicken Niçoise over Angel Hair Pasta
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- Scones
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- Cakes
- Birthday cakes
- Breads
- Lunch items:
- Paninis
- Soups and Salads
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For gourmet lunches and dinners to go, Costello’s Market can’t be beat! Amazing sandwiches, salads, and the freshest seafood dishes. Costello’s is a top-notch fish market, receiving daily deliveries. Plus they offer a great selection of authentic Italian specialty items: San Marzano tomatoes, Illy coffee, pasta, meats, cheeses, olive oils, and fabulous domestic and imported wines to accompany any meal. Open Tuesday through Saturday at 10 a.m., Costello’s is “Where the Best Meals Begin!” Marble Works, Middlebury, 802-388-3385, costellosmarket.com.

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**American Flatbread**
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Otter Creek Bakery

Otter Creek Bakery is a small European-style bakery and deli offering a full line of gourmet foods made on the premises. Open since 1986, the bakery has received numerous gourmet food awards, including “Best Pastry Shop and Artisan Bread” from the American Institute of Food and Wine, Vermont Chapter. Visit us at 14 College Street in Middlebury, 802-388-3371, ottercreekbakery.com, or at our second location, Otter East, located at 51 Ossie Rd, East Middlebury, 802-989-7220, ottereast.com.

Morgan's Tavern

Morgan's Tavern at the Middlebury Inn uses only the freshest ingredients, sourced locally, through the Vermont Fresh Network Partnership to create a unique and inspired dining experience that you can’t get anywhere else. From the moment you arrive and are warmly welcomed back and throughout your meal, your satisfaction is our only goal. Every plate is prepared with you in mind. Each time you dine at Morgan's Tavern, whether you are here for business or pleasure, we know you will rediscover why Morgan’s Tavern is the best-kept secret in Central Vermont.

Black Sheep Bistro

The talented chef and staff welcome you to the Black Sheep Bistro in Vergennes, Vermont. Our menu has been prepared with fresh, local ingredients and inspired by traditional French flavors. Call for reservations or order online. Located at 253 Main Street, Vergennes, VT, 802-877-9991, blacksheepbistrovt.com.

Park Squeeze

Located on Main Street in historic downtown Vergennes, Vermont and serving up delicious food and drinks Tuesday through Saturday, 4 to 8 p.m. We invite you to stop in for a bite and a beverage – bring the family or meet up with friends. Check us out on Facebook and Instagram for our weekly Special Burger! You can order online, and walk-ins are welcome... we’ll squeeze you in!
Find us at 161 Main Street, Vergennes, VT, 802-877-9962, parksqueeze.com.
Jessica’s

Jessica’s at Swift House Inn offers fine dining with an award-winning wine list and a seasonally changing menu in a historic setting. Vermont native Chef Rob Fenn showcases local products like vegetables from Elmer Farm here in Middlebury, blue cheese from Boucher Family Farm from Highgate, Misty Knoll chicken from New Haven, and more. Whether you’re having a romantic dinner or a celebration feast, sommelier David Herren will make sure you choose the right wines. Enjoy a cocktail at the bar or outdoor dining. Fall hours: Wednesday, Thursday, Sunday 5 to 8 p.m., Friday-Saturday 5 to 8:30 p.m., swifthouseinn.com/dine.

Tourterelle

At Tourterelle, the fusion of classic French dishes made with local Vermont products delivers distinctive flavors to the Champlain Valley. Whether you’re in the mood for a burger and beer at the bar or a romantic dinner for two featuring traditional French dishes with modern twists, Tourterelle has what you’re looking for. Tourterelle also caters and is a beautiful wedding venue for a ceremony and reception. Tourterelle, located in New Haven, is open for dinner Tuesday to Saturday, from 5:30 to 9 p.m. Call us at 802-453-6309 or visit tourterellevt.com today.

Waybury Inn

Waybury Inn still sits at the base of the Green Mountain National Forest, on a beautiful road that slowly climbs the mountain, curving along the Middlebury River and twisting its way through the little village of Ripton. Serving dinner Wednesday through Saturday 4 to 8 p.m. for indoor and outdoor dining and Brunch on Sundays from 9am to noon, Waybury welcomes locals as well as visitors to the area to its beautiful grounds for a relaxing and delicious getaway, wayburyinn.com.
APPETIZERS
ANTIPASTI / SALADS
Clam Chowder......................................................$5.95
Caesar Salad.........................................................$9.95
Mixed Garden Salad.............................................$9.95
Mediterranean Salad fresh greens, roasted peppers, onion, cucumbers, mozzarella, tomato, kalamata olives & feta cheese dressing..........................$15.95
Scampi Shrimp Salad large shrimp in garlic, lemon & olive oil over fresh greens, tomatoes & marinated broccoli florets...............................$21.95
Antipasto Salad roasted peppers, grilled portabella, salami, tuna, provolone, fresh mozzarella, romaine, banana peppers, olive oil balsamic vinaigrette..................$18.95
Misto Verde medley of roasted & marinated vegetables with fresh herbs, olive oil & balsamic.................................................................$15.95
Vermont Goat Cheese Salad w/Eggplant Caponata & Arugula......................................................$15.95
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PASTA
Cheese Lasagna......................................................$12.95
Cheese Ravioli...marinara sauce.............................$12.95
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Potato Gnocchi marinara sauce,................................$13.95
add meatballs $5.00 or sausage $3.50 each
Gnocchi, Portobella & Peppers..................$17.95
Eggplant Parmesan & Pasta.................................$16.95
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Pork & Pappardelle - tender boneless pork in a rich tomato sauce with mushrooms & peppers over pappardelle pasta..............................................$18.95
Chicken Parmesan - over angel hair pasta.................................................................$16.95
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Sea Scallops.........................................................$8.50
Gulf Shrimp.........................................................$6.95
Belly Clams.........................................................$6.95
Calamari...............................................................$19.95
Filet of Fish.........................................................$12.95
Oysters...............................................................$8.50
Fried dinners include fries & cole slaw

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Tuna Salad Sub Small ........................................$9.95 Large $11.95
Fish & Chips.........................................................$12.95
Blackened Salmon Sub...........................................

Fried Shrimp Po Boy.............................................$14.95
Fried Oyster Po Boy.............................................$12.95
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Fried Scallops Dinner...........................................$6.95
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Mediterranean Salad fresh greens, roasted peppers, onion, cucumbers, mozzarella cheese tomato, kalamata olives & feta cheese dressing..........................$13.95

SALADS
Mixed Garden Salad.............................................$9.95
Caesar Salad........................................................$9.95
Chicken Caesar...................................................$12.95
Salmon Caesar....................................................$18.95
Shrimp Caesar....................................................$19.95
Fresh Yellow Fin Tuna Salad celery & mayo, served on bed of fresh greens with tomato & cucumber salad..........................$13.95

Mediterranean Salad fresh greens, roasted peppers, onion, cucumbers, mozzarella cheese tomato, kalamata olives & feta cheese dressing..........................$13.95
Mediterranean Salad fresh greens, roasted peppers, onion, cucumbers, mozzarella cheese tomato, kalamata olives & feta cheese dressing..........................$13.95

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Cheese Ravioli...marinara sauce.............................$12.95
Angel Hair Pasta & Marinara.................................$10.95
add meatballs $5.00 or sausage $3.50 each
Potato Gnocchi marinara sauce,................................$13.95
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The “Don Corleone” - oven baked sub with capicolla provolone, roasted peppers & onions, tomato,..........................Small $11.95 Large $13.95
The Veggie - aged provolone, tomato, romaine, onion, banana peppers, cucumbers..................................................Small $8.95 Large $10.95
The “Don Barzini” - oven baked sub with salami, roasted peppers & onions, tomato, provolone..............................Small $11.95 Large $13.95
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The “Scarface” - based on the “Cuban Sandwich”- pulled pork, mustard, pickles, cheddar cheese, onion,..........................Small $11.95 Large $13.95
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Lechon Pork Belly: Napa cabbage slaw, pickled jalapeno, confit tomato
Vermont Creamery Chèvre Pancakes: roasted Lester Farm beets, fresh herb salad
Chicken Chasseur: Misty Knoll’s chicken, wild mushroom, spätzle, Gateway Farm bacon
Local Steak Frites: sauce vierge, salsa verde compound butter, red leaf salad, house frites

Fish du Jour
Meat du Jour

Bouillabaisse: slow-cooked spicy red curry stew of fin fish and shellfish with saffron aioli crostini
Tagliatelle Brisson: Daona Farm wagyu beef sugo, mushrooms, parmigiana
Okinawan Sweet Potato Gnocchi: bok choy, baby vegetables, fermented garlic beurre noisette, shaved sheep cheese

Burger: Vermont wagyu beef, house brioche, Vermont cheddar, Gateway Farm bacon, remoulade, apple cider fermented pickle, house frites

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Oct 7-9 & 13-16

MNFF Select Series

MNFF Selects return
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Starting Oct 20

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Starting Oct 10

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Starting Oct 22

Champlain Philharmonic

Oct 23

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Dead Creek Wildlife Day set for Oct. 1

Do you enjoy hunting, fishing, birdwatching, or learning about Vermont’s diverse wildlife and ecosystems? If so, head to the Vermont Fish and Wildlife Department’s Dead Creek Wildlife Management Area (WMA) in Addison on Saturday, Oct. 1., for the 20th annual Dead Creek Wildlife Day.

Early risers can begin the day with a bird banding demonstration at 7 a.m. Two large tents at Dead Creek WMA headquarters — located off Route 17, west of Route 22A — will open at 9:30 a.m. featuring wildlife-related exhibits and activities such as decoy carving, building bluebird boxes and nature crafts.

The Dead Creek Visitor Center will be open from 10 a.m. to 4 p.m. featuring displays about conservation and wildlife management in Vermont. This year you can enjoy a guided walk along with Visitor Center interpretive trail to learn about various features and habitats.

There will be a number of live critters — including a selection of snakes, turtles, raptors and more — that visitors can see up close and learn about their ecology. New this year will be a bat house-building program, and Wild Kitchen will be on the road with campfire cooking. There will be

(See Dead Creek, Page 41)
Dead Creek

(Continued from Page 40)

a presentation on the eastern meadowlark and an hour of learning how to take photographs of wildlife.

This will also be the last year to see Warden Dog Crockett in action sniffing out gun powder as he retires from the department in October. Retriever dogs will be working in the area ponds, and all of the favorite nature walks will be happening. All events are free, and a free shuttle bus will provide regular access to nearby field events throughout the day.

“We want to welcome visitors to the 20th year of the popular Dead Creek Wildlife Day,” said Amy Alfieri, manager of the Dead Creek WMA. “The activities are fun, the demonstrations are very exciting, and the setting is beautiful. Visitors love to see the live animals and working dogs, and the kids love to build their own bluebird box to take home.”

The festival is hosted by the Vermont Fish and Wildlife Department, Vermont Department of Forests, Parks and Recreation, Delta Waterfowl, and Otter Creek Audubon Society.

For more information and a schedule of events visit Vermont Fish and Wildlife’s website (vtfishandwildlife.com) and check under Watch Wildlife.

Spooktacular is Coming...

Sunday, October 30th
1-3 PM

Get ready for tricks, treats and lots of fun new activities on the green in Middlebury!

Visit ExperienceMiddlebury.com for more information about Spooktacular, the rest of Experience Middlebury signature events and all of the ways you can live, work and play better in Middlebury!
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**Addison’s Back Road Splendor**

**Mad River Valley Tour — 3-4 Hours:**
From Middlebury, take Route 7 south a few miles to Route 125 on the left. Cruise Route 125 east through East Middlebury and Ripton, passing the Robert Frost Wayside Recreation Area, the famous Middlebury College Bread Loaf campus, crossing over the Middlebury Gap (elevation 2,149 feet). Proceed down the mountain (also known as the Robert Frost Memorial Drive), into the town of Hancock.

Take a left onto Route 100 north through the town of Granville, watching on your left for the beautiful Moss Glen Falls. Continue north into Waitsfield, where you will pick up Route 17, and follow it west over the Appalachian Gap (elevation 2,365 feet — a great place to stop and enjoy foliage views). When you get to the bottom of the other side, you’ll take a left and Route 17 and Route 116 will run together for several miles, including through the village of Bristol. Just past the village, Route 116 peels off south but you should stay on Route 17 westbound through New Haven until you come to Route 7. Take Route 7 south back to Middlebury.

**Capital City Cruise — Day Trip:**
From Middlebury, take Route 7 south to Route 125, Route 125 east over the mountains to Route 100 in Hancock. Take Route 100 south to Stockbridge, where you pick up Route 107 and drive east to Bethel.

In Bethel take Interstate 89 (known as one of the most beautiful interstates in the country) and head north, passing Vermont’s capital city, Montpelier (population 8,118 — smallest capital city in the country). Get off the interstate at Middlesex (Exit 9) and take Route 100B south to the town of Waitsfield. In Waitsfield, bear right on Route 17 and head west over the Appalachian Gap (elevation 2,365 feet). Follow Route 17 to Route 7 and then take 7 south back to Middlebury.
A distinguishing characteristic of Vermont’s maple trees is the iconic shape of its leaves. In the fall, a signature of the Vermont landscape is the vibrant yellow and burnt orange foliage — tinged with red — of the sugar maple. And what could be more emblematic of Vermont than the rich, sweet flavor of maple.

In celebration of the many year-round benefits of our maple industry, the Vermont Agency of Agriculture, Food and Markets and several partners are bringing back the Vermont Maple 100 this fall to connect those enjoying Vermont’s fall foliage season with Vermont maple-related businesses, activities and food.

Running through Oct. 15, this statewide campaign offers visitors and Vermonters alike the chance to discover favorite Vermont maple snacks, treats and local products, as well as discover new ways to enjoy Vermont’s sweetest treat. “The sugar maple brings us together in so many ways. Vermonters, tourists, vacationers, and day-trippers benefit year-round from the sweetness of the Vermont maple tree,” Vermont Agriculture Secretary Anson Tebbetts said.

“The Vermont Maple 100 is a unique way for all to connect with Vermont maple syrup even though it’s not sugaring season.”

Visit a new Vermont destination you’ve never seen and then drop by a nearby brewery or distillery to see how they use maple. Combine a bike ride with a visit to a sugarhouse or farm stand. Enjoy a Vermont maple creemee from a local general store along your way home from a hike in a Vermont State Park.

Try maple cheddar and hot sauce for a sweet and spicy twist to your next grilled cheese or add maple candy crumbled into your favorite cookie recipe for an added burst of flavor. The possibilities of maple never end.

Find more than 70 Maple 100 activities online at tinyurl.com/VtMaple100, including details about featured local businesses, specialty products, recipes, and more.

Download a Maple 100 Bingo Card at the website and see if you can win a prize. Maple 100 Bingo is a fun challenge to celebrate all things maple in Vermont. On the Bingo card attempt to get five in a row, all four corners, or try to cover all to discover the many ways to enjoy pure Vermont maple. Submit photos of your Bingo activities for a chance to win a great Vermont prize at VTMaple100.com.

Participating local sugarmakers and affiliated business include:

Vermont Trade Winds Farm, 884 Route 74 in Shoreham. Bring your own jug and fill it up with our Vermont maple syrup that dispenses from a tap on the wall. At the farm’s tasting bar, you can sample the four grades of maple syrup and the farm’s new barrel-aged and infused maple syrup.

Bread Loaf View Farm, 564 Cider Mill Road in Cornwall. Fall maple open house and ice cream social on Oct. 8 and 9 from 10 a.m. to 4 p.m. Tour the sugarhouse or stroll through the sugar woods on a self-guided walk. You can sample many fine maple products and enjoy a maple ice cream special.

Hogback Mountain Brewing, 372 Rockydale Road in Bristol. Come taste (See Maple, Page 45)
Maple

(Continued from Page 44)
two hyper-local maple brews, the Maple Scotch Ale brewed with Norris Sugarworks maple syrup and aged in Whistle Pig Whiskey barrels, and homestead Maple Brown, which is also brewed with Norris Sugarworks maple syrup.

Dakin Farm, 5797 Route 7 in Ferrisburgh. Take a photo with the large Maple Syrup jug outside of the retail store and post it on either Instagram or Facebook tagging both the Maple 100 and Dakin Farm. Dakin will randomly select a winner to give away a Jumbo Dakin Farm Sampler on Oct. 14 (value of $118.95).

Swift House Inn, 25 Stewart Lane in Middlebury. Jessica’s at Swift House Inn celebrates maple with a decidedly upscale point of view with its maple crème brûlée, a sweet treat for lovers of the divine syrup.

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Don’t worry about packing a lunch or forgetting something at home, because you’ll want an excuse to stop at the wide variety of Country Stores along the way. Whether you need a sandwich, a gas stop, directions, keepsakes, or are just dying to stop in and meet a local Vermonter, these featured shops will give you just what you’re looking for! Check out the map on this page for a directory of Country Stores, and make sure to add in a stop on your foliage tour.
Survival camp teaches women important skills this fall

By MARIN HOWELL

The beautiful foliage this time of year draws many people into the Vermont woods from some leaf peeping and maybe a little exercise in the crisp autumn air. Monkton-based Vermont Outdoor Guide Association is inviting women into the woods next month for something a little more strenuous that just enjoying the fall colors.

In October it will host two weekends of survival classes designed to equip women with the skills and confidence they need to survive emergency, wilderness situations. The classes, scheduled for Oct. 7-9, 15 and 16, will be led by wilderness survival expert Jessie Krebs.

The courses are part of VOGA’s Survival Doe Camp, an initiative that marks the resumption of outdoor retreats and programs for women in Vermont. For over 20 years, VOGA hosted a multitude of these retreats for women through its Vermont Outdoors Woman program. These retreats were called “Doe Camp” and offered campers outdoor activities and training they might not otherwise experience.

The success of these retreats led VOGA to form a nonprofit in 2018 fully devoted to organizing Vermont Outdoor Woman programming. Unfortunately, the well-loved retreats did not survive this transition and there was a high demand to bring them back.

“We were contacted by a large number of women and instructors who requested that we rebuild the program. VOGA still owns the trade name ‘Doe Camp’ so as a test, we developed a women’s private community on Facebook called ‘Doe Camp Nation’ and in 10 months we have had 700 individuals join,” said VOGA Executive Director Graydon Stevens.

With support from the outdoor recreation industry and a long list of Vermont women eager to learn outdoor survival skills, the association was able to restart this program under the name Survival Doe Camp.

“Survival Doe Camp is just the beginning of our efforts to bring back the original retreats,” Stevens said. “Although (See Wilderness, Page 48)
Wilderness

(Continued from Page 47)

our first effort failed, we are starting over due to encouragement from the public.”

Krebs, a former U.S. Air Force S.E.R.E (survival, evasion, resistance and escape) specialist and survival skills expert, will be leading three outdoor skills classes next month to kick off the return of this program. Krebs has appeared on National Geographic TV’s “Mygrations” and the History Channel’s “Alone” demonstrating her expertise in survival skills. She is also the founder of Outdoorsy Women Learning Survival (OWLS) Skills, a Denver-based school that teaches women and other underrepresented demographics tools for surviving emergency, wilderness situations.

She’s been leading outdoor survival classes sporadically for the past 18 years and aims to encourage and educate women through her teaching.

“I hope they walk away with a larger sense of confidence and empowerment and feeling like they know how to take care of themselves and what to do in an emergency,” Krebs said.

She also hopes to offer a positive environment for her students to learn in.

“I usually pack a lot of information in these classes and I want them to be fun. We’re laughing and having a good time. It’s a fun and safe environment for people to learn these skills, without all of the man-splaining,” she said.

VOGA has collaborated with Krebs for classes in the past, and Stevens said the association is excited to welcome her back for the relaunch of Doe Camp retreats.

“Bringing Jesse back to Vermont is always a treat for myself, our organization and the women who attend her classes. Survival skills are important to anyone who enjoys outdoor activities and Jessie’s infectious style of teaching keeps her students captivated while they learn important skills,” he said.

The classes offered in October will focus on general survival skills like staying warm, how to get found as soon as possible and rope-working techniques. These skills will be taught in three different courses:

• Oct. 7-9: A stand-alone course designed more hands-on practice and coaching through lectures, demonstrations and student practices. The weekend of camping addresses a survivor’s five basic needs: staying warm, health concepts and techniques, what to do if you are lost or disoriented, finding and consuming food and water, and how to get found quickly.

• Oct. 15: An eight-hour rope-working class that focuses on different knots, hitches and lashings. Hands-on application will allow students to practice rope-working in scenarios like shelter-building, making tripods and emergency ascension or rappel.

• Oct. 16: An eight-hour crash course in basic wilderness, survival skills. Made up mostly on lectures, this course will offer training on how to stay warm, build fires and using navigation concepts.

There is no upper age limit on the classes, which are open to women of all ages, though Krebs recommends students in the overnight class be 10 years or older as the stand-alone course is geared toward adults and some of the concepts may be harder to grasp for younger children. Those interested in signing up for a class can find more information at tinyurl.com/SurvivalDoeCamp.

And for those who can’t make it to next month’s classes, Stevens said VOGA is committed to bringing Doe Camp back for many years to come.

“This program marks a new beginning for what we hope will be a continuance of women’s outdoor programming throughout the state,” he said. “We are in the process of forming a new nonprofit with a new board of directors in order to achieve this goal.”
Journey Festival
(Continued from Page 13)
their neighbors.
The festival will begin on the town green with traditional Mexican music, Latin American food from Viva El Sabor for purchase, and crafts and games for the kids. Cartoonist and New Haven resident Kevin Kite will man a cartooning table, so you can stop and ask questions and see how the illustrations are made.
There will also be booths where you can collect information about the Open Door Clinic, Migrant Justice, Addison Allies, the New Haven Congregational Church and the New Haven Library.
Handwoven baskets from San Jose Monteverde in Oaxaca, Mexico, will be sold, with proceeds going to support that community’s water supply.
At noon, Bristol resident Chris Urban will facilitate a bi-lingual panel discussion titled, “Stories of Travel, Stories of Home” at the Congregational Church (across from the green). This conversation with local migrant farmworkers is designed to help educate the community about migrant farmworker’s lives in both their home countries and on farms throughout Addison County. The Vermont Folklife Center exhibition “Invisible Odysseys: Art by and About Mexican Farm Workers in Vermont” will also be on display during the festival at the church and then at the New Haven Community Library until the middle of October.
There will be a planting dedication on the green following the panel and a blessing by church pastor Rev. Abigail Diehl-Noble to acknowledge the community’s gratitude for the contributions of its migrant farmworker neighbors. Following the dedication, a friendly soccer match with Mt. Abe’s varsity boys’ soccer teams with the farmworker league will take place on the soccer field at Beeman Elementary. Viva El Sabor food will be available for purchase and the community is welcome to attend this fun and community building event.
In addition, students at Beeman Elementary School will participate in a book discussion of Julia Alvarez’s book “Return to Sender.” A gratitude project by the school’s art classes will take place at the school later this fall.
In the same vein, the New Haven Community Library will hold a workshop with book illustrator Kevin Kite for community members and a culminating book discussion about “The Most Costly Journey” on Nov. 3. “The Most Costly Journey” books will be available to area residents interested in participating in this community discussion. Contact the library for a copy of the book generously donated by the Vermont Humanities Council.
A special thanks to the New Haven Community Library, the New Haven Congregational Church and Neat Repeats for their support of this event. Parking for the event is available at Beeman Elementary and the church parking lot.
Crisp air & bright vistas bring out fall runners

For many people, falling temperatures in the fall increases their excitement for running. The crisp chill in the air is a spur for many to head out and hit the back roads of the trails and enjoy an invigorating jog in the midst of the beautiful foliage.

While simply running on your own or with a partner is a delightful way to spend a fall afternoon, the Champlain Valley presents several opportunities to run in races that offer the joys of getting out with the satisfaction of competition. Some of the races are fundraisers for causes that may be close to your heart.

One of those fundraiser road races will take place on Oct. 2, when the annual 5K run and walk for the Three Day Stampede towards the Cure for Cystic Fibrosis returns to Bristol. The Stampede discontinued its big summer yard sale due to the pandemic and changes in the organization, but the group continues to organize other fundraisers, including this run and walk. The route is a scenic one winding through the streets of Bristol and organizers are hoping for a beautiful day.

Registration for the two events will begin at 7:30 a.m. by the fountain on the town green in Bristol on Sunday, Oct. 2. The 5K run will start at 8:15 a.m. on the green; the entry fee for the run is $25 the day of the race. The walkathon on the same course will be start immediately following the start of the 5K run. The walkathon will be pledge driven (pledge sheets online at threedaystampede.org) or an entry fee of $25 the day of the event.

Also hoping for beautiful weather on Oct. 2 are organizers of the annual Middlebury Maple Run, which starts and finishes at the Middlebury Regional EMS headquarters near Porter Hospital. That starting gun goes off at 9 a.m. The Maple Run features a USATF-certified half marathon and two-person relay, and a 3-mile fun run through beautiful scenic routes on pavement, gravel and trail. Net proceeds will help fund a variety of nonprofits. Sign up online at.middleburymaplerun.com.

If you like the rural setting of the Maple Run, you will love the even more bucolic setting of the Ripton Ridge Run, which takes place on the second weekend in October. This event is a 10.4K loop run, a 5K run or a 5K Fun Walk through Ripton on Sunday, Oct. 9 during peak foliage season.

The courses starts and finishes at the Ripton Elementary School on the Ripton-Lincoln Road, will traverse roads in Ripton and the Green Mountain National Forest, and include water stops. Check in at the school between 11 a.m. and noon; races begin at 12:30 p.m. Register online at tinyurl.com/RiptonRace2022 until Oct. 7 or register at the school on the day of the race (for a higher price).

For those who keep running into “stick season” (after all the leaves fall from the trees), there are the popular road races centered around Thanksgiving. Middlebury Parks and Recreation stages these yearly 5K and 10K races at the town rec center, 154 Creek Rd. Racing starts at noon. There will be medals for winners and raffle for all entrants. Bring two or more non-perishable food items to donate to the Addison County Food Shelf and you’ll automatically be entered to win special prizes from a donors’ only drawing. More information online at middleburyfitness.com/middlebury-turkey-trot.html.

Then on Thanksgiving Day itself, get hungry for a big meal by taking part in the Neshobe Pie Gobbler fun run and (See Runners, Page 53)
“This is our most ambitious season yet,” said Gerianne Smart, President of the Friends of the Vergennes Opera House. “After working through the challenges of the past few years, due to the pandemic, we are anxious to present a season of shows that offers a wide variety of entertainment for all to enjoy.”

Vergennes Opera House season opens on Friday, October 7 with a night of acoustic excellence provided by three groups – Champlain Brass Quintet, the Dead Creek Reeds and the Calamellus Trio. The season ends on Saturday, May 20, 2023 with the return of Vergennes’ native Patti Casey accompanied by Colin McCaffrey. In between the opening show and the closing show, there are a variety of music and performance offerings including a very special Wednesday night concert by NRBQ (New Rhythm and Blues Quartet) on November 16.

Friday, October 7, 7:30pm:
Brass & Reeds - a night of acoustic excellence, with the Champlain Brass Quintet, the Dead Creek Reeds and the Calamellus Trio.

Wed., November 16, 7:30pm:
NRBQ (New Rhythm and Blues Quartet) brings us the best excuse ever to stay out late on a school night! Come watch them rock the house!

Saturday, January 28, 2pm:
Alyx Magic Show - Fun family magic show that will trick your mind and amaze your senses.

Saturday, March 18, 7:30pm:
“Stealing from Work” - a hilarious comedy sketch show, featuring Vergennes’ own Jory Raphael.

Saturday, May 20, 7:30pm:
Patti Casey with Colin McCaffrey - Hometown gal Patti Casey returns to her Vergennes roots with great music and hometown pride.

For details about each show and to reserve tickets, visit VergennesOperaHouse.org.
What colors can deer see?

By DAVE MANCE III

If you’re a hunter who’s ever ordered something from a sporting goods company, it’s probably safe to assume that you’ve been so inundated with catalogues over the past four months. God help you if you save your seed catalogues, too.

If you take a moment to flip through your now complete seasonal collection, you might find yourself wondering why during archery season in October the companies were trying to sell you the latest and greatest camo patterns that would make you invisible to deer, but then, during rifle season in November, the same companies tried to sell you glowing blaze orange suits — but don’t worry, deer can’t see those colors anyway.

Over the years I’ve had hunters tell me that deer can too see color, and that the conventional deer-are-color-blind thing is a white lie dreamed up by well-meaning government officials who were tired of hunters shooting one and other. (For the record, there is overwhelming evidence that wearing bright colors during rifle season saves human lives, and blaze orange is mandatory in some states.) On the other hand, there’s a similar conspiracy theory that holds that maybe it’s just the camo clothing companies who are blurring the truth here, as it’s in their best interest to sell you two sets of hunting clothes, one for each season.

Fortunately whitetailed deer have been exhaustively studied over the past hundred years, and there’s a significant scientific record we can turn to to separate rumor from fact. Deer vision has been studied on a molecular level using DNA cloning, electroretinography, and scanning electron microscopy; it’s also been studied in more old school ways using positive and negative stimuli tests on live, captive animals.

What researchers have found is that deer can see colors, though they don’t experience them in the same way we do. They can pick out short (blue) and middle (green) wavelength colors, but they’re less sensitive to long wavelength colors such as red and orange. “They’re essentially red-green color blind,” said Brian Murphy, a wildlife biologist and the CEO of Quality Deer Management Association. Murphy participated in research done at the University of Georgia in the 1990s, where different wavelengths of light were emitted into the eyes of sedated deer and researchers measured the deer’s brainstem responses.

The difference in the way that humans and deer see goes beyond color. Deer have excellent night vision, thanks to eyes with a high concentration of rods, an oval pupil that acts like an aperture on a camera, and a layer of tissue that acts like a mirror and magnifies light. (This tissue, called the tapetum lucidum, is why their eyes glow when you shine a light on them in the dark.) But their eyes have only about half the number of cones that ours do, which affects their daytime and long wavelength color vision.

If you’re a hunter or nature photographer who’s trying to be inconspicuous in the woods, it seems that the worst color you can wear is blue. Deer eyes lack the ultraviolet light filter that human and other longer-lived animals have, which means they see blues and other short-wavelength colors about twenty times better than we do. “Blue jeans are much more vivid to a deer than blaze orange,” said Murphy. Color-conscious outdoorspeople should be aware, too, that clothing companies and laundry detergent manufacturers often add UV dyes and enhancers to their garments and cleaning products, so clothing can take on an ultraviolet glow regardless of color or pattern.

The takeaway seems to be that there’s nothing conspiratorial going on when a fish and wildlife department urges hunters to wear orange — in fact, hunters should feel free to wear orange during archery season, too. If you’re more inclined towards cool colors, avoid blue and anything that’s UV brightened. And if you’re a young hunter feeling overwhelmed by the advice being dispensed by clothing manufacturers and the self-appointed experts in the hunting magazines, also keep in mind the big picture here. A deer’s sense of smell may be 1,000 times better than ours, their hearing is at least as good as ours, and as a prey species, their brains have been hardwired over millennia to pick up on the slightest movement in the woods and associate it with danger. In short, what color your hunting clothes are is pretty insignificant in the grand scheme of things.

This Outside Story feature was written by Dave Mance III, editor of Northern Woodlands magazine. The Outside Story is assigned and edited by Northern Woodlands magazine and sponsored by the Welborn Ecology Fund of New Hampshire Charitable Foundation. Illustration by Adelaide Tyrol.
FALL IS GREAT time to burn off some energy with a run in the Vermont woods. This athlete was taking part in the annual TAM Trek, which took place in September.

Runners

(Continued from Page 50)

walk in Brandon. On Nov. 24 at Neshobe Golf Club, 224 Town Farm Road, the local recreation department will send athletes off at 8 a.m. on a course that’s approximately three miles over hill and dale at Neshobe Golf Course. It is a self-timed race. The winning male and female racers, as well as every 10th finisher, receives a freshly made pie!
Hot Spots


e. Dead Creek Wildlife Management Area, Route 17, Addison. Home to migrating waterfowl, walking paths and boat launches. vtfishandwildlife.com/watch-wildlife/dead-creek-visitor-center. Visitor Center open through mid-November.

f. Bixby Library, 258 Main St., Vergennes. Stained glass ceiling illuminates historic library and extensive collection of early arrowheads and other artifacts. bixbylibrary.org.

g. Lord’s Prayer Rock, Bristol. In 1891, Joseph C. Greene paid a carver to engrave the Lord’s Prayer on a huge rock sitting next to what is today Route 116. It’s still an unusual roadside attraction.

h. Snake Mountain. Parking lot on Mountain Road in Addison. Family-friendly hike to beautiful vistas of Champlain Valley and Adirondacks. Don’t leave valuables in the car. tinyurl.com/y5hw4w47.

i. Mount Abraham trail access, Long Trail, Lincoln. Summit includes 360-degree panorama. greenmountainclub.org.

j. University of Vermont Morgan Horse Farm, Morgan Horse Farm Road, Weybridge. Beautiful grounds featuring a leading breeding program for state’s official animal. Tours daily. uvm.edu/cals/morganhorsefarm. Open through Oct. 29.

k. Henry Sheldon Museum of Vermont History, 1 Park St., downtown Middlebury. Tour the Judd Harris House, sculpture garden, ongoing exhibits and events. Fall shows feature collages and interesting collections created by locals plus more. henrysheldonmuseum.org.


m. Vermont Folklife Center, 88 Main St., Middlebury. Rotating exhibits. vermontfolklifecenter.org.

n. Trail Around Middlebury. The “TAM” is a 19-mile footpath that encircles Middlebury and links several hundred acres of town land, conserved properties and other local landmarks. maltvt.org/tam.

o. Falls of Lana, Rattlesnake Cliffs, Silver Lake trails access, Salisbury-Leicester town line. newenglandwaterfalls.com/vermont.php.


q. Spirit in Nature Path, Goshen Road, Ripton. Immerse yourself in nature by walking any of the 13 different paths. spiritinnature.org.

r. Chimney Point State Historic Site, Addison. Chimney Point is the site of Native American, early French and Revolutionary War-era settlement. Historic tavern was an important meeting place. Ongoing exhibits and tours. historicsites.vermont.gov/chimney-point. Open through Oct. 9.


w. Brandon Artists Guild, 7 Center St., Brandon. Gallery shows work from a diverse group of more than 30 artists in various media. brandonartistsguild.org.

x. Giant gorilla holding a VW, 2829 Route 7, Leicester. An unusual sight if you’ve never seen a nearly 20-foot-tall concrete gorilla hoisting a real car. roadsideamerica.com/story/11913.
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