

MAINE STORY IDEAS FOR 2020

The year 2020 belongs to Maine as the state celebrates its bicentennial marking 200 years of statehood. In the coming year, Maine has a wide range of events, exhibitions and activities planned to showcase its unique treasures. It promises to be a great time for visitors to explore the great outdoors, to see the work of Maine artists and craftspeople, and to seek out the hottest chefs in a state now as famous for its restaurants as its coastline.

The centerpiece is the bicentennial, with its exhibitions, festivals, parades and signature events. It's safe to say that virtually every activity and event statewide will connect in some way with the 200-year celebration.

Bicentennial Signature Events

- **Statehood Day Celebration** (Augusta & statewide) runs March 15, 2020, with speeches, poetry, music and more.
- The **Bicentennial Parade** (Lewiston/Auburn) on May 16, 2020, is an historic parade celebrating Maine's veterans, youth and culture, with floats, bands and more from across Maine.
- **Tall Ships Festival** runs from June 21 – July 20, 2020, with Tall Ships America sailing to various ports along the coast, including Portland, Camden, Rockland and Bucksport.
- **Innovation Expo** (Bangor) October 10 – 12, 2020, will employ a future-focused, interactive experience to showcase the world-class ingenuity and expertise of Maine's businesses and academic institutions.

To learn more about the statewide events that are planned, as well as other information on the Maine bicentennial, visit www.maine200.org.

Historic Lodging in Maine

Maine's historic architecture is one of the many appealing features of the state — farms and homes often look straight out of the 18th or 19th centuries, and more than 1,600 properties in Maine are on the National Register of Historic Places. A handful of these are also B&Bs, inns or hotels that welcome guests into the lovingly preserved past. Check the list of Maine's [historic lodging](#).

Award-winning Chefs

Maine foodies are proud of the state's vibrant, creative food scene, which is continuously earning accolades for its world-class chefs and restaurants. Portland — which *Bon Appetit* magazine named the "Best Restaurant City of the Year" in 2018 — is home to four of the state's six winners of the coveted James Beard Award.

- Sam Hayward, of [Fore Street Restaurant](#) in Portland, has won the James Beard Award for Best Chef in the Northeast and Fore Street has also been a semi-finalist for "Outstanding Restaurant" from the James Beard Foundation every year since 2011.
- Rob Evans won the James Beard Award for Best Chef in the Northeast when he was the owner of [Hugo's](#) in Portland. He went on to open [Duckfat](#), a three-time *Food Network* Chopped Champion restaurant, and one of Portland's favorite spots for locally sourced foods.
- [Eventide Oyster Co.](#) chefs Andrew Taylor and Mike Wiley won a James Beard Award in the [Best Chef of the Northeast](#) category. Taylor and Wiley also own two other Portland restaurants — the long-popular [Hugo's](#) and [The Honey Paw](#), their newest creation.

And this is just the tip of the iceberg when it comes to great Maine chefs. Find more [here](#).

Where to Find the Best of Art in Maine

The works of acclaimed Maine artists and other notable artists who traveled here for creative inspiration are on display in galleries and museums statewide.

- The [Maine Art Museum Trail](#) is a group of nine art museums offering more than 73,000 works of art, from ancient to contemporary, in collections featuring works by the many artists associated with Maine, such as Marsden Hartley, Robert Indiana, Alex Katz, Rockwell Kent, John Marin and Louise Nevelson.
- The [Maine Center for Contemporary Art](#) in Rockland is dedicated to advancing contemporary art in Maine through exhibits and educational programs.
- The [Tides Institute and Museum of Art](#) promotes the arts and artists in Eastport with exhibits and educational programs that advance the community as an innovative and creative hub.
- Native American art in Maine, including exceptional basketry, is the state's oldest art form dating back thousands of years. The tradition is kept alive today by the [Maine Indian Basket Makers Alliance](#) and can be seen at the [Abbe Museum](#) (Maine's only Smithsonian Affiliate) and at many marketplaces that take place throughout the year.

Maine is the Outdoor Capital of the East

With four seasons and coastal and mountain landscapes, Maine has no equal when it comes to outdoor adventure opportunities. Here are the facts:

- 630,192 acres of state and national park land
- 3,500+ miles of coastline and 2,000 coastal islands
- 32,000 miles of rivers and streams
- 6,000 lakes and ponds; 500 miles of alpine ski trails; and more than 200 mountains with trails

As an added bonus, the [Registered Maine Guides](#) program certifies experienced, professional guides who can be hired to enhance your outdoor experience in Maine.

Lobster, Lobster, Everywhere...

It really can seem like that, especially during the summer in Maine. There are lobster shacks open all along the coast, lobster boats dotting the sea like gulls, and every restaurant seems to have at least one lobster dish on the menu. Summer is when lobsters shed their hard shells and visitors can choose between the less-expensive shedders or the bigger hard shells. While more people eat lobster in the warmer months, that doesn't mean you can't get fresh lobster year-round. Most lobstermen only set traps from June to October, when the lobsters are nearer to shore and more plentiful, but there are the hardy few who brave icy decks and freezing water to bring in the day's catch.

No one who comes to Maine must go without lobster, regardless of the season. While summer is the time to enjoy eating lobster rolls by lighthouses and fresh from the world's biggest lobster pot at the Maine Lobster Festival, there's nothing better than cozying up to the fire with a big bowl of lobster mac 'n cheese. Or, a bowl of lobster bisque or hearty lobster pie — think chicken pot pie, but with *lobster*.

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