



# WELCOME TO CUTLER HARBOR



We are thrilled to welcome you to our charming coastal retreat in stunning Cutler Harbor, Maine. As a family with deep roots in this area, we're excited to share with you the serene beauty and inviting atmosphere of our beloved coastline.

Nestled right on the edge of the Atlantic, our homes offer a perfect base from which to explore the natural wonders and cultural heritage of this unique region. Inside this visitor book, you'll find carefully curated information about local attractions, from scenic hiking trails and quaint local eateries to must-visit beaches and vibrant community events.

We hope this guide enhances your stay, helping you to discover the hidden gems of Cutler Harbor and experience the community like a local. Whether you're here to unwind by the sea, indulge in local cuisine, or explore the outdoors, there's something here for everyone.

Thank you for choosing our home for your getaway. We hope you fall in love with Cutler Harbor just as we have. Enjoy your adventure in this picturesque part of the world!

Warmest regards,

*Jeremy + Charlene Cates*

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# LOCAL HIKING



## CUTLER

### **Bold Coast Trails**

<https://www.mainetrailfinder.com/trails/trail/cutler-coast-public-reserved-land>

### **Eastern Nubble**

<https://www.mainetrailfinder.com/trails/trail/eastern-knubble>

### **Bog Brook**

<https://www.mainetrailfinder.com/trails/trail/bog-brook-cove-preserve>

### **Western Head**

<https://mainebyfoot.com/western-head-preserve-cutler/>

## MACHIAS

### **Middle River Park Trails**

<https://www.mainetrailfinder.com/trails/trail/st-regis-park-on-the-middle-river-hiking-trails>

### **Machias River Preserve**

<https://www.mainetrailfinder.com/trails/trail/machias-river-preserve>

## LUBEC

### **Quoddy Head State Park**

<https://www.mainetrailfinder.com/trails/trail/quoddy-head-state-park>

### **Mowry Beach**

<https://www.mainetrailfinder.com/trails/trail/mowry-beach>





# VISIT MACHIAS



## PLACES TO EAT

### **Helens**

111 Main Street, Machias

### **Pat's Pizza**

168 Main Street, Machias

### **Hing Garden**

46 Main Street, Machias

### **Toms Mini Mart**

211 Dublin Street, Machias

### **Masons**

78 Main Street

### **Rivers Edge**

95 Main Street, Machias

### **The Anchor**

36 Main Street, Machias

### **West Branch Farms**

180 W Kennebec Rd, Machias

## SUMMER EVENTS

### **Machias ATV Jamboree**

June 28th-29th, 2024

### **Margaretta Days**

June 14th,- 15th 2024

### **Machias 4th of July Parade + Fireworks**

July 4, 2024

### **Summer Concert Series**

Bad Little Falls Park "Sounds Like This"

### **Machias Blueberry Festival**

August 16, 17 & 18, 2024

## ATV RENTALS

### **Downeast Adventures**

[downeast-adventures.com](http://downeast-adventures.com)

### **Crows Nest Rentals**

[crowsnestrentals.com](http://crowsnestrentals.com)

\*Please visit their websites for more information on hours and days of operation.



# VISIT LUBEC



## PLACES TO EAT

### **Water Street Tavern & Inn**

12 Water Street, Lubec

### **Lubec Brewing Company**

43 Water Street, Lubec

### **Narrow Escape**

37 Water Street, Lubec

### **Monica's Chocolates**

100 County Road, Lubec

*\*Please visit their websites for more information on hours and days of operation.*



## LIGHTHOUSES

### **West Quoddy Head Lighthouse**

973 S Lubec Rd, Lubec, Maine



# MUST SEE BEACHES



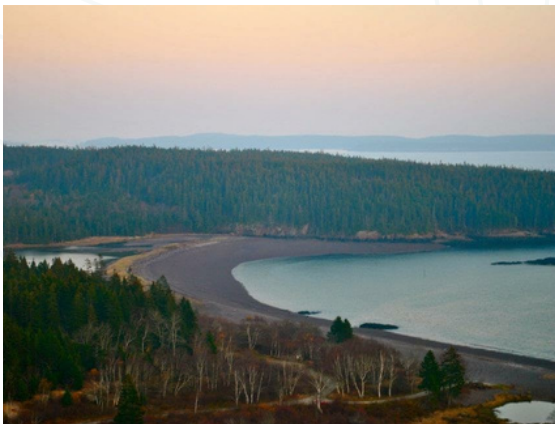
**Walters Beach**, *Ridge Road, Cutler*

A quiet sand beach perfect for a morning or evening walk.



**Jasper Beach**, *Machiasport*

A unique beach of polished pebbles.



**Roque Bluffs State Park**, *Roque Bluffs*

A beautiful half-mile crescent of sand is backed by the shallow waters of Simpson Pond.



# MAKE YOUR TRIP INTERNATIONAL



**Cross the border and visit Canada for the day!**

**Campobello Island, New Brunswick, Canada**

*[visitcampobello.com](http://visitcampobello.com)*



# COOKING LOBSTER



## SELECT YOUR POT

Your pot should be big enough to hold all of your lobsters comfortably. A 4- to 5- gallon pot can handle 6 to 8 pounds of lobster.

## ADD WATER

Add seawater or water in the bottom of the pot – about 3 quarts per 1.5-2 pounds of lobster. If you added regular water, add .25 cups of sea salt for each gallon of water.

## BOIL

Bring the water to a rolling boil and add your live lobsters one at a time. Cover and start timing immediately. Follow the cook times below!

## STIR

Stir the lobster halfway through cooking

## REMOVE

Once done, take the lobsters out and let them rest for 5 minutes or so to allow the meat to absorb the moisture in the shell.

## Cooking Times

- 1 lbs – 8 minutes
- 1.25 lbs – 9-10 minutes
- 1.5 lbs – 11-12 minutes
- 1.75 lbs – 12-13 minutes
- 2 lbs – 15 minutes
- 2.25 lbs – 20 minutes
- 3 lbs – 25 minutes
- 5 lbs – 35-40 minutes



*To check if your lobster is done, crack open where the body (carapace) meets the tail. If it's done, the meat will have changed from translucent to white. If it is not, continue to boil it until it is.*

# COOKING CLAMS



## **ADD WATER**

Add enough water in the bottom of a deep pot to cover the bottom completely.

## **BOIL**

Bring the water to a rolling boil and add your live clams! Cooking time depends on the size of the shellfish and can be anywhere from 4 to 10 minutes.

## **HOW TO TELL WHEN THEY'RE COOKED**

The shells will open wide, toss those that aren't in the garbage.

