

FAQ for “Friends Who Like Maine Cabin Masters”

Updated 9/12/2023

Q: What are the Group rules?

1. **PLEASE read the Featured Posts before posting.**
Featured Posts are available at the top of this Group under the “Featured” tab.
2. **No in-work cabin photos or locations**
Please DO NOT disclose locations or photos of cabins being worked on by the Maine Cabin Masters.
3. **Please keep posts relevant to Maine Cabin Masters.**
4. **RU KIND?**
Kindness is required for membership.
5. **Please NO commercial sales.**
6. **Please, NO political or religious opinions.**
7. **NO bad language!**
The *Maine Cabin Masters* have many younger fans who don't need to be exposed to foul or improper language.
8. **Friends MUST like the show and its cast!**
I think we all can agree on this rule!
9. **Respect Everyone’s Privacy.**

Q: Where can I watch the Maine Cabin Masters?

Maine Cabin Masters is produced exclusively for *Magnolia Network*. There are a few ways to watch:

- **Discovery+ and MAX:** Previous seasons 1 – 8 are available for streaming on both Discovery+ and MAX. As with these seasons, future seasons will be added once the airing of the full season has aired on Magnolia Network, which occurs in the spring
- **Cable Providers:** Comcast/xfinity (ch. 121 or 240) and Spectrum (ch. 103) are currently both providing *Magnolia Network* as part of their line-up. Many other local cable systems, such as D&P Communications in Michigan, are also carrying Magnolia. However, **Bee Line Cable in Maine does not offer the channel.**
- **Satellite Providers:** AT&T U-verse (ch. 454), DirecTV (ch. 230), Dish (ch. 111), Interstate Telecom (ch. 120), and Mediacom (ch. 296) are all showing Magnolia Network.
- **Sling Lifestyle Extra Bundle:** With Sling on a Roku or other device, the additional Lifestyle Extra bundle includes *Magnolia Network*. Note that you need the main Blue Sling package first (not just the Orange package), then add the Lifestyle bundle to it.
- **Philo:** *Magnolia Network* is part of the Philo base subscription package on a supported device.
- **fuboTV:** *Magnolia Network* is part of the fuboTV base subscription package on a supported device.

- **Hulu:** On the Hulu streaming service, *Magnolia Network* is part of the Entertainment Add-On.
- **Amazon Prime via IMDb:** The *Maine Cabin Master* Episode Guide on IMDb includes links to individual episodes that are available on Amazon Prime Video. Note that not all episodes are available.
- **Google Play Movies:** You can purchase either complete seasons or individual episodes on the Google Play Store.
- **Vudu:** You can purchase either complete seasons or individual episodes on Vudu.com.

Q: Where can I find the From The Woodshed podcast?

<https://www.youtube.com/@kennebeccabincompany1674/videos>

Q: Is there an Episode Guide for the podcasts?

The official Episode Guide for the From The Woodshed podcast can be found at:

<https://kennebeccabincompany.com/podcast-episode-guide/>

Q: When will the current season be on Discovery+ and Max?

As with seasons 6, 7, and 8, the current season will not be released on the Discovery+ and Max streaming services until after the full season airs on cable and satellite carriers, Sling, Philo, etc., i.e. those having daily broadcast schedules. This is always sometime in the spring.

Q: How can the Cabin Masters do so much on such small budgets?

The costs covered by the cabin owners are for materials only. The production company pays all labor. Additionally, 3rd party vendors may offer their services at greatly reduced rates because being on the show is like free advertising. And of course, there's Chase and his crew's propensity to reuse and repurpose existing materials.

To watch Chase and Ryan explain the budget, listen to this segment of their very first *From The Woodshed* podcast on their YouTube channel beginning at the 12:57 minute mark:

<https://www.youtube.com/watch?v=D0fEpkajHZU>.

Q: When will there be new episodes?

New Build seasons always begin airing in November or December.

Q: Why aren't there more new episodes? / Why do new seasons take so long to air?

Anyone with any television and video experience will tell you it's difficult work. The average build time for each residential build on *Maine Cabin Masters* over the eight seasons that have aired so far is 9.3 weeks. Some, such as 215, *A Family Cabin Fit for a King*, and 507, *A Changing Of The Gurd's Camp*, ended up being 16 weeks each. Approximately 40 hours

of camera footage for each build is edited down to the final 40-minute episode (no, that episode length has not changed whatsoever), along the way going back-and-forth between editing, production leads, and the Network for changes, etc. It's a huge amount of work.

There's a dedicated team taking care of the Production side of the show. We posed the following question to one of the individuals involved in Production: "How many other shows do the filming and post-production teams work on?" This was their response, which echoes information given on the "From The Woodshed" podcasts:

"Generally our main staff (producers, editors, etc.) are dedicated to only working on MCM and their work can take place both in the field and in the office. The actual film crew (camera operators, audio, etc.) are all freelance so they work on other shows when they're not booked on MCM ... The amount of episodes we film a season is dependent on how many episodes the network orders and how much Chase & his team can handle. 14-16 episodes in a season is usually the sweet spot. We've done 20 episodes in one season [season 4 before the last seven episodes were split off to create season 5] and it was challenging."

Q: Why won't they come back to HGTV?

They were never on HGTV, except for a few promotional airings. The Maine Cabin Masters first episode, 101 - *The Daggett Family Camp*, aired on DIY Network on January 2, 2017. Chip & Joanna Gaines bought DIY Network in 2020, with the intention of renaming it as Magnolia Network. This renaming occurred on January 5, 2022. The first Maine Cabin Masters episode with Magnolia Network branding during end credits was 712 - *Revamping the Cook's Beach Camp*, on February 14, 2022. The majority of carriers maintained the same channel position as was used for DIY Network.

Note: Any network branding "bug" in the bottom-right corner of the screen, as well as similar branding in "bumpers" for commercials, are added during the episode's broadcast and are not indicative of the episode's branding. The episode's branding can only be found in its end credits, which are added during editing.

Q: Is [Chase / Ashley / Ryan / Dixie / Jedi / Brad / etc.] leaving the show?

NO. They're all still working on the show, regardless of any outside activities. If any of them leave, we'll let you know as soon as we know.

Q: Why did Lance leave the show?

In season 2 episode 16, "A Cabin For The YMCA", the team also takes the time to complete Chase's barn. While they're giving it back to him Lance says "I got a couple of surprises for you guys. One's bittersweet. I think it's gonna be my last year. We're having a little boy." There are happy hugs all around, and he says "So I'm gonna be raising a little boy next summer."

He then follows by explaining separately in an interview segment, "You know, it's been a great couple years. We've done a lot of stuff. Put 27 cabins back together. Love working with the guys, love doing all this stuff. I'm at a point right now in my life where I'm gonna raise a family. And between child-rearing and farming, I'm not gonna have time to do this anymore. Hopefully I'll get some time to come back, but as it stands, I'm gonna start raising a family." He then gave Chase the rented ponies, to get Chase back for giving Lilly and himself non-rented emus... You can keep up-to-date with Lance by subscribing to his YouTube channel at:

<https://www.youtube.com/channel/UC0DSxl0aRhcRkDM8zLEu7nA>

Lance later made a cameo appearance in episode 302, "Paws, Present, and Future.

Q: Why does it cost more since they changed channels?

They didn't really change channels ... DIY became Magnolia Network. Even DIY was part of an extra bundle on all carriers. If there's additional cost from before, that's the carrier. Sling and DirecTV didn't change their costs, while maintaining the same channel numbers.

Q: Why are episode numbers so confusing? /

In talking with Maine Cabin Masters HQ, and in asking individuals at Dorsey Pictures, we've learned neither have any influence over the episode numbering used by your carriers. In fact, with so many issues, carrier numbering can largely be ignored. The numbering this Group works from is the team's own guide, which only lists Build episodes:

- Maine Cabin Masters Episode Guide
<https://mainecabinmasters.com/episode-guide/>

Where do Repack episodes fit into episode numbering?

As mentioned above, the MCM episode guide only lists Build episodes: *Repack episodes aren't mentioned in their guide*. Carrier episode numbering for the repacks becomes more confusing as they rarely match each other. Here in the Group, **we add the Repack episodes to the previous Build season**.

For example, while the three repacks shown on August 21, 28, and September 4, 2023 were listed as episodes 901, 902, and 903 by carriers such as Spectrum, Dish, Sling, etc., we've numbered them as 816, 817, and 818. The first Build episode of season 9 in November or December will be numbered as 901 on the MCM episode guide, so our numbers fit into their numbering sequence.

You'll find this complete numbering in two locations, which Dave Liske and David Emmith from this Group take care of themselves:

- IMDb: <https://www.imdb.com/title/tt6906110/>
- Cuisinology: <http://cuisinology.com/maine-cabin-masters-episode-guide/>

While this numbering is not endorsed by either the Maine Cabin Masters or Dorsey Pictures, they're aware of how we do this, and have not asked us to change it.

Q: Why can't I find the Container episode?

Look for "Camp 'Contee Going Up!", and you might find it's actually "A Container Conversion", and vice-versa. Season 7 episode 13, "Camp 'Contee Going Up!", and season 7 episode 14, "A Container Conversion", were originally aired in reverse of what was announced. Because of this, many carriers will still show one episode on their schedule and air the other. It's currently difficult to tell which will air at the specified time.

Q: What was written on the Travis Mills' plaque?

To live in freedom.
To go forward.
To love family.
To make something of life.
To never give up. To never quit.
That's success.
- Travis Mills

Q: What were the season Start and End Dates / number of episodes?

Season 1	January 2, 2017 - March 13, 2017	11 episodes
Season 2	November 27, 2017 - March 26, 2018	16 episodes
Season 3	December 3, 2018 - April 1, 2019	16 episodes
Season 4	December 4, 2019 - April 6, 2020	13 episodes
Season 5	April 13, 2019 - May 25, 2019	7 episodes

Note: Originally airing as part of season 4 as 414 – 420, those episodes were renumbered as 501 – 507 to create season 5 on or about December 3, 2020. This is the reason for the apparent late start date for season 5.

Season 5 Repacks	June 1, 2020 - July 20, 2020	8 repacks
Season 6	November 30, 2020 - April 26, 2021	10 episodes

Season 6 Repacks	March 15, 2021 - June 14, 2021	8 repacks
Season 7	November 29, 2021 - March 14, 2022	16 episodes
Season 7 Repacks	July 11, 2022 - August 22, 2022	7 repacks
Season 8	November 7, 2022 - February 27, 2023	15 episodes
Season 8 Repacks	August 21, 2023 -	2 repacks

Q: What's the deal with Maine's red hot dogs?

Maine has its own annual Dexter Red Hot Dog Festival, which was held this year on August 12, 2023. Details may be found at: <https://www.redhotdog.org>

Local media in Maine reports on this from time-to-time, noting not only the popularity but also versions of the reason behind the red coloring:

“W.A. Bean & Sons ... has been making the natural casing treats since 1918 ... ‘We are the only makers of the red hot dogs left in the state of Maine,’ [Sean Smith, director of marketing and sales development] said ... W.A. Bean produces an estimated 400,000 pounds of snappers each year, both under its own name and the Rice’s label that the family began producing nearly a decade ago, after negotiating a deal with its former owner and former competitor... It isn’t entirely clear why the red coloring was introduced. One legend has it that the coloring historically was added by the original European makers of frankfurters to mask less-than-premium ingredients ... Smith, however, speculated that W.A. Bean added its signature coloring as a way of making its frankfurters stand out amid a sea of competitors. ‘And it took off.’” [Dawn Gagnon, August 17, 2012. Bangor company’s “red snapper” hot dogs are a beloved taste of Maine. Bangor, Maine: Bangor Daily News.]

The London-based Newcomen Society “exists to encourage study of the history of engineering and technology from ancient times to the present day.” The former American arm of the Society, founded in 1939 and disbanded in 2007, held their “1992 Maine Meeting” in Portland. Joseph “Chet” Jordan, grandson of the local meatpacker Jordan’s Meats founder and Chairman of the company at the time, was the Guest Of Honor. He gave the address “*Jordan’s Meats: A Thriving Business in Its Third Generation—built Primarily on ‘hot Dogs’*” on October 9th. The Society subsequently published the text of his address in 1993 as a 24-page pamphlet with historical photos from Jordan’s Meats. Mr. Jordan’s address specifically addressed the history of Maine’s red frankfurters.

“... Charles and Richard Schonland ... were sons of German immigrants, and their father ran the leading sausage business in Lawrence [Massachusetts]. In 1891, the brothers had decided to found their own company and ‘investigated several cities’ before deciding on Portland. Schonlands began operations in a leased building ... but later built their own building ... Schonlands introduced the so called ‘red franks’ to Maine, and their distribution was Portland, Lewiston, Auburn, Biddeford, Saco and Sanford. This is why the ‘red franks’ today are still popular in those areas. They colored their hot dogs red to differentiate their product from the competition ... Pa worked at Schonland Brothers, where he learned much and planned for the day when he could start his own company ... [I]n 1927, the year I was born, my parents founded Jordan’s Ready-To-Eat-Meats ... In 1935 a major benchmark was reached when Pa purchased Schonland Brothers, his former employers ... [T]he red hot dogs that so many people associate with Jordan’s are only one of our many products. As I mentioned before this was a kind of trademark for Schonland Brothers which was continued by Jordan’s after the purchase. In fact, it was Jordan’s who introduced the red franks to Aroostook County in the mid-1930s. The ingredients of the red frank are identical to those in our uncolored franks, but demand for the red frank is still traditional in many parts of the state.”

The tradition of Maine’s red hot dogs has relocated since Chet Jordan’s address. As of the time of this writing, W.A. Bean is still producing both their own and the C.H. Rice versions of Maine’s red hot dog in Bangor, and is the only in-state manufacturer of the product.

Q: What’s the recipe for Dixie’s Seafood Chowdah?

As seen in Season 2 Episode 12, “Family’s Empty Nest”

Servings: Ridiculous amounts of people!!

This is the oft-requested Seafood Chowder recipe Dixie makes for the crew. In the episode, Dixie says “It’s just a real simple recipe. The ingredients are pretty basic. There’s not a lot of seasoning, maybe a little salt and pepper. Other than that it’s just the delicious taste of all the seafood.” Always use the freshest seafood you can. If fresh seafood isn’t available you can, for example, use better canned clams that have been drained, or cook raw shrimp that’s been frozen but not cooked yet. Maine rock shrimp is preferable when it’s available, make sure to use butter and not margarine, and the creamier the milk, the better.

Ingredients

Ingredients – Full Batch, Dixie Style

- 8 Tbsp Butter (1 stick)
- 2/3 cup water
- 3 slices thick-cut salt pork or bacon
- 1 medium yellow onion

- 6 medium Russet potatoes
- 1 16oz can clam juice
- 1 lb clams
- 1 lb crab meat
- 1 lb lobster meat, cooked and cleaned
- 1 lb scallops
- 1 lb haddock
- 1 lb shrimp, small, cooked
- 1/2 gallon half-and-half or whole milk
- 2 bay leaves
- Oyster crackers (for serving)

Ingredients – Quarter Batch

- 2 Tbsp butter (1/4 stick)
- 3 Tbsp water
- 1 slice thick-cut salt pork or bacon
- 1/4 medium or 1/2 small yellow onion
- 2 medium Russet potatoes
- 4 fl oz clam juice
- 4 oz clams
- 4 oz crab meat
- 4 oz lobster meat, cooked and cleaned
- 4 oz scallops
- 4 oz haddock
- 4 oz shrimp, small, cooked
- 1 pint half-and-half or whole milk
- 1 bay leaf
- Oyster crackers (for serving)

Instructions

1. Chop the onion. Peel and dice the potatoes to uniform size, about 1/2 inch cubes. In a large stock pot, melt the butter over medium-high heat and add salt pork or bacon. Add the chopped onion, and sauté until the onion is translucent. Add the water, clam juice, bay leaf, and potatoes. Simmer until the potatoes are tender.
2. Chop the clams, then add the clams, crab, lobster meat, and shrimp to the pot. In a separate small pot, scald the milk but do not bring to a boil. Then add the scalded milk to the large stock pot. Stir minimally, then add the scallops and place the haddock on the top. Let simmer for 1 hour, stirring minimally, and do not let boil. (You may need to add more milk or half and half due to large amounts of seafood.)
3. Serve the chowdah with oyster crackers.

Q: What's the recipe for the Adirondaquiri?

What follows is a direct transcription of the information given in episode 313, “Diamond in the Rough” by mixologist Sylvi of the Hunt & Alpine Club in Portland, Maine. In the episode, Sylvi

had first made them a Jungle Bird tiki cocktail, and then a classic Mai Tai before playing around with ingredients to come up with the Adirondaquiri. As with any recipe for mixed drinks, feel free to modify the recipe to your own tastes.

“We’re doing the Classic Silver with dark rum [Cruzan Aged Dark Rum], so this is aged for a couple of years, and then instead of the Orgeat [syrup] we’re doing Falernum, which is another syrup used in tiki cocktails. It’s got an almond spice, it’s got nutmeg and clove and a little bit of lime to it. It’s a great way to sweeten a cocktail without just adding sugar. Some house-made grenadine and then some fresh-squeezed pineapple and some lime juice and then some overproof rum, and then set it on fire which was quite fun.”

Bloopers: Adiron-Dacky. Daquiri. Adiron-Dickie? Adiron-Dacky-Ree. Ashley: “That rum went straight to my head.”

Airondaquiri

- 3 oz Cruzan Aged Dark Rum
- 1 oz Falernum syrup
- 1 oz grenadine
- 1 oz pineapple juice
- 1 oz fresh-squeezed lime juice
- A splash of Cruzan 151 overproofed rum before lighting

Q: What’s the recipe for Maine Brown Bread?

In New England B&M, originally out of Portland, Maine, (which has since closed) offers traditional brown bread in a can in most grocery stores, as well as a version with raisins added. (Other B&M facilities still produce their products, since 1962.) Their product description is at <https://bmbeans.com/product/brown-bread-plain/>, a product also available for ordering online. A traditional recipe for the bread was included in “What’s Cooking Down in Maine”, by William C. Roux in 1964. In this description, you can see the recipe dates back to at least the early 1900s

“Grandmother Willan always had brown bread to go with her Saturday night baked beans. It was steamed in the oven for the last 4 hours that the beans were baking. She used quart-sized lard pails. Later there were 3-pound shortening cans.”

- 4 cups white corn meal
- 1 teaspoon baking powder, dissolved in sour milk
- 2 cups flour
- 1/4 teaspoon salt
- 1 cup molasses
- 4 cups sour milk *

Sift the meal, flour, and salt together. Add the baking powder, molasses and sour milk and mix well. Steam in a well-greased covered can for 4 hours. Grandmother used an iron kettle half full of water in the oven and put the can in it. It can be done on the top of the stove, if you prefer.

** NOTE: To make 1 cup sour milk for baking, use 1 tbsp vinegar or lemon juice and enough milk to equal 1 cup. Stir and let stand for 5 minutes before using. This will give the right amount of acidity for the recipe.*

Q: What's the recipe for Maine Baked Beans?

In his 1964 book "What's Cooking Down In Maine", William C. Roux relayed a recipe for Maine Baked Beans from an earlier cookbook. A traditional bean pot as mentioned in this recipe can be found at:

<https://www.amazon.com/International-7621-Traditional-4-5-Quart-Ceramic/dp/B0026FDD10/>

Kenneth Roberts' Bean-Pot Beans

Actually, these were his Grandmother's beans and were very much like my Grandmother's. I guess all Grandmothers from that era made unforgettable baked beans. Mr. Roberts' recipe appeared in his book "Trending Into Maine" together with a number of others. Mr. Roberts wrote:

Makes 6 to 8 servings. My Grandmother's beans were made like this:

4 cups small white beans
1 pound piece of salt pork
1 large peeled onion
½ cup molasses
1 tablespoon salt
1 tablespoon pepper
1 heaping teaspoon dry mustard

1. Four cupfuls of small white beans were picked over to eliminate the worm-holed specimens and the small stones that so mysteriously intrude among all beans, then covered with water and left to soak overnight.
2. Early the next morning, usually around five o'clock, they were put in a saucepan, covered with cold water and heated until a white scum appeared on the water. They were then taken off the stove, the water taken out, and the bean-pot produced.
3. In the bottom of the bean-pot was produced a one pound piece of salt pork, slashed through the rind at half-inch intervals, together with a large peeled onion, then the beans were poured into the pot on top of the pork and onion, On the beans were put a heaping teaspoon of mustard, half a cup of molasses, and a teaspoon of pepper; the bean-pot was filled with boiling water, and the pot put in a slow oven.

4. At the end of two hours, a tablespoon of salt was dissolved in a cup of boiling water and added to the beans. Every hour or so thereafter the cover was removed, and enough boiling water poured in to replace that which had boiled away.
5. An hour before suppertime, the cover was taken off for good, the salt pork pulled to the top, and no more water added. Thus the pork, in the last hour, was crisped and browned, and the top layer of beans crusted and scorched.
6. When the beans were served, the pork was saved and the scorched beans skimmed off and thrown away. The two great tricks of bean-making seemed to be the frequent adding of water up to the final hour of baking, so that no part of the beans had an opportunity to become dry, and the removal of the cover during the last hour.