

York
The Independent
The hometown voice of the greater York region

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10

VISIONS FOR

2010



See Story, Page 8

Why Bagdad is not our bag

By **DAN SZCZESNY**

The York Independent

This issue of the York Independent carries visions for 2010 by 10 local people. We thought it would be a good forward-looking way to start off the year. Sure enough, the story carries a lot of interesting thoughts and ideas from people who all have different outlooks on the community.

And with that in mind, I'd like to a moment to look at ourselves. The York Independent has been trying some new things lately, and you'll probably see even more of that in the new year.

What's going on? Well, first, we remain a community-based newspaper. As in years past, we'll continue to bring you as much local news and information (and ads!) about York and the area as we can pack onto our pages.

If you're looking for the latest on, say, Bagdad, you won't find it in the York Independent. That's not our bag.

So what *is* our bag? In addition to keeping up with the local news about government, community groups, and people, we're expanding the scope of the coverage



Dan Szczesny

to include other areas.

Like what? Local food and art and sports, to give a few examples. Over the past few months, we've added coverage of these subjects to the paper.

The thinking is that if we're going to provide information for readers to make the most of the local area's quality of life, these topics are as important (in their own way) as local government.

And there's a *lot* to cover. With food, writer Sarah Grant (herself an accomplished chef and local farmer) hopes to guide you to do more in your own kitchen, and also keep you up to date with the local restaurant scene. And because people drive, we're open to including food events and restaurants as far south as Portsmouth and as far north as Portland, Maine. (Did you know they have Tim Horton's donuts up there?)

But the focus will always remain on the Yorks and Ogunquit. If a trendy new cafe opens in Bagdad, we'll let the New York Times tell you about that.

Happy new year and please don't hesitate to contact me with comments and suggestions for the paper. I can be reached at publisher@yorkindependent.net. Thank you! We appreciate everyone's support this past year and look forward to a great 2010.

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TOWN: MTA, NO WAY

Officials draft letter to Turnpike Authority outlining position

By **TARYN PLUMB**

The York Independent

Although the town's wheels have moved a little more slowly over the past couple weeks due to the holidays, officials are looking forward to 2010, where they plan to pick up discussion of several ongoing issues.

Selectmen make MTA position clear

When it comes to the York toll plaza, selectmen haven't budged.

In fact, they've cemented their position in a paper they formally signed in late December.

Drafted by board member Cathy Goodwin, the 22-page paper lays out the board's concerns about the Maine Turnpike Authority's proposed relocation of the York toll plaza.

According to the paper, the MTA has "failed to adequately justify their need for this project."

For starters, they haven't proven that the "accident incident rate has risen to a level to warrant relocation based on public safety," the document reads.

The paper also contends that two of the proposed relocation sites are too close to the town's water supply; that turnpike use has decreased; that completion of "open road tolling" would result in increased toll charges; and that repairing the existing facility would be the "least environmentally damaging practicable alternative," and would not require permits from the U.S.

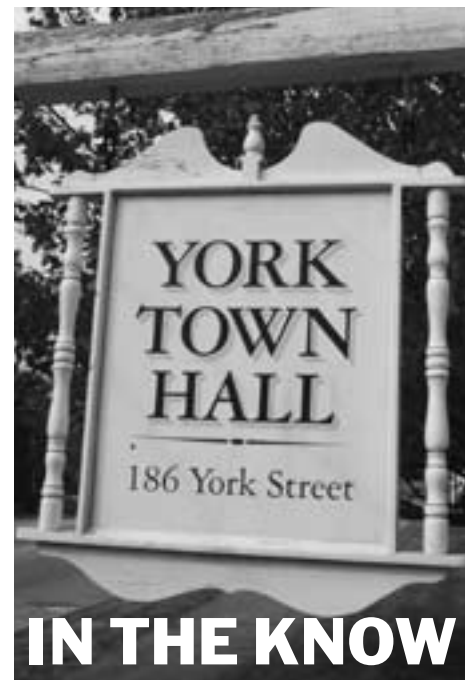
“...the MTA has ‘failed to adequately justify their need for this project.’”

Army Corps of Engineers.

Town officials also questioned the MTA's priorities, pointing out that it chose to build a new visitor center in Gardiner and a \$16 million administrative building in Portland, "while allowing the current plaza to deteriorate."

Instead, selectmen say that they would support infrastructure improvements to the existing toll plaza and development of a plan to institute what's known as "all electronic tolling" within 10 years to eliminate the need for the York toll plaza altogether. They stressed that they would not support further taking of land or increased toll rates, according to the position paper.

The years-long battle over the toll plaza ratcheted up again after a Nov. 5 meeting at the Maine Turnpike Authority headquarters in Portland.



IN THE KNOW

A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

Representatives of the engineering firm HNTB, Inc., released a new list of locations for the plaza: one at its current site, with renovations costing an estimated \$56 million and affecting roughly 28 acres of wetlands; another just over a mile north, expected to cost \$34 million and affecting 1.7 acres of wetlands; and a third nearly two miles north, expected to cost \$35 million and affecting 3.8 acres of wetlands. Engineers also recommended a "no build" option. Some of these options could include taking land by eminent domain.

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MAKING SENSE OF INVESTING

Like the town, MTA officials are sticking to their position—the current site, they contend, does not meet basic engineering and safety regulations. They count against it its location near an interchange with merging traffic, on a curve, at the bottom of a hill and in wetlands.

Discussions will be ongoing into next year, as MTA officials plan to meet with landowners and abutters where potential land-taking could occur. They also intend to meet with the town in a public meeting in January, still to be scheduled.

It's that time of year again

The York School Department's Fiscal Year 2011 budget is taking shape. Officials plan to propose a draft to the school committee on Wednesday, Jan. 6.

According to Superintendent of Schools Henry Scipione, the committee will vote on the budget at the end of January.

The district recently learned it would be facing a shortfall of \$314,671.80 for the current Fiscal Year 2010 budget, which is roughly \$158,000 less than it was expecting. Officials had previously planned for a \$156,000 decrease in state aid to the overall \$26 million budget; in preparation, they were able to offset those cuts with stimulus funding, Scipione explained.

To make up the additional \$160,000, officials have put a freeze on spending for all non-essential items, including supplies, technology, professional development and teacher course reimbursement. Only items

“Our commitment is to keep (the school budget) as low as we possibly can.”

that are absolutely necessary to the school's functioning will be approved, Scipione explained.

Despite that, he said, “there are no surprises” expected in the Fiscal Year 2011 budget.

“Our commitment is to keep it as low as we possibly can,” he said. “We're not there yet. We're still working on it.”

In a related matter, the school committee has opted to leave class size guidelines as they are—for the time being, at least.

That's “due to a number of factors, not the least of which is the financial impact,” Scipione explained.

The current guidelines cap students at 18 per class in kindergarten and first grade; 22 per class in grades 2 through 8; and 25 per class in grades 9 through 12.

“We're very close to those numbers at all grade levels,” Scipione acknowledged.

But at this point, the school committee didn't consider it necessary to change the guidelines, he said. However, the matter will likely come up again for discussion in the near future.

York High strikes silver

On a more positive note, York High School was recently named one of the top five high schools in Maine by U.S. News and World Report.

“We were very pleased to receive that recognition,” said Scipione.

“We've been in the top grouping before, but we haven't been this high.”

In its annual ranking of the country's public schools, U.S. News and World Reports classifies institutions as gold, silver or bronze. This year, York High was granted a silver level award, up from a bronze in last year's ranking, along with Cape Elizabeth, Falmouth, and Greely. Meanwhile, the Maine School of Science and Mathematics in Limestone received a gold award.

The ranking is based on data dealing with college readiness, student performance (including performance among poverty, disadvantaged and minority populations), and special education programs, Scipione explained.

“It comes down to how well our kids do,” he said. “We've been in the top grouping before, but we haven't been this high.”

Overall, he credited the staff's commitment to “each and every student,” the school's panoply of honors and AP courses, and, perhaps most importantly, the strong backbone of York's elementary and middle schools.

And the community commitment is just as important.

“York has always supported its schools,” Scipione said.

Taryn Plumb covers York for the York Independent. Comments? Story ideas? Send them to editor@yorkindependent.net.

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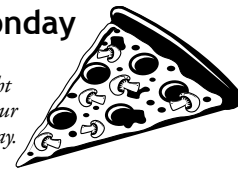
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KATHRYN CARTER

Q & A

THE LATE-IN-LIFE ARTIST

By **TARYN PLUMB**
The York Independent

Name: Kathryn Carter

Age: 58

Her philosophy on life: The glass isn't half-full—it's overflowing.

Just because you get a late start doesn't mean you're any slower in the race.

Kathryn Carter didn't discover art until her late 30s—but since, she has totally immersed herself in her craft. Today, she prolifically creates pieces for shows, does commission work, and teaches year-round classes to adults and children at her home studio in York Harbor.

How did you get your start as an artist?

I started creating art when I was 38 years old. I got a late start, discovering that I had this ability that I didn't ever know I had, just by doing art with my children when they were little. A friend of mine in her 80s encouraged me; she said 'This is quite remarkable' and asked me to create 10 individual cards that she could send to her friends in England. She wanted each card to be unique, with different mediums and compositions. It was

her way of getting me to stretch. I started taking classes and eventually studied privately with Robert Sanders Potter (now deceased). I was his last student. He taught me five days a week, sometimes five hours a day, for two years.

Were you an artistic child?

I dabbled and doodled. But I was never encouraged. The schools that I went to, art was not a focal point. I didn't even really see it as a gift. I think we're all given

“ People know you care about them when you really listen. ”

many gifts, and we come to a point where we have a choice to discover those gifts and further develop them.

What was your profession before art and teaching?

I was a dental assistant—but mainly a mother. (She has two grown children and two grown step-children).



COURTESY PHOTO

What is your preferred medium?

It was pen and ink for many years. Then I expanded to water-soluble graphite. It's the crisp detail of pen and ink with the fluidity of watercolor. I also love watercolors; I work with acrylics; I've done mural work and trompe-l'oeil in acrylics and oils. Most recently, I've been really expanding my horizons with oils.

What are your subjects?

I primarily do landscapes, seascapes, architectural work and wildlife; just capturing the beauty of nature. I love to paint the light changing.

What do you teach?

Watercolors, drawing, acrylics, some sculpting. We work not only in the studio but with plein air. We have a number of amazing locations to visit. Whether children or adults, it's much more exciting to paint on location than from something two-dimensional—you're able to hear the sounds, smell what's around you, see and feel it. That's what really moves someone to want to express what they've experienced. It's about evoking emotion. That's one of the beauties of art.

What is your philosophy as a teacher?

There are a lot of things going on besides teaching someone to paint. It's about teaching how to build community, build self-esteem and grow in positive ways and not have a defeatist or negative attitude. The art is almost secondary to those important lessons we have to learn about ourselves and about interacting with others. Listening is so important. People know you care about them when you really listen. It's my responsibility to continue my education, to keep learning—the more we learn, the more we discover we don't know. That's part of the joy of the whole journey. As a teacher, I sometimes learn more from my students than I'm teaching them. Because they're fresh and open and they don't have fixed ideas about rules and guidelines. Children especially don't because they don't know they're doing something wrong until someone tells them. As teachers, our first and foremost responsibility is to encourage our students in all ways. I think that's a privilege and an honor, and a huge blessing. I don't take it for granted.

And you recently took your talents to the Dominican Republic?

Last January, I went to Santo Domingo in the Dominican Republic with three women; we stayed with a missionary in her home. We were there for one week. Every day, we visited a village of 500 undocumented people. This village had nothing. We saw such abject poverty, it was heartbreaking. There was one woman whose baby I was holding who had not had any food for two days. Our hearts were stirred by their circumstances, so much so that we just wanted to help them. I had some paints, brushes, brushes, pencils, erasers shipped over. We set up a classroom, demonstrated, for children and adults, how to draw and paint a butterfly, (“mariposa” in Spanish) which were flying all around us. There were some children and adults who took to it like ducks to water. But in spite of what they didn’t have, they were really pretty happy people. I learned so much just from observing them that it’s not about what you don’t have, as much as what you do with what you have.

What was the greatest lesson you took away from the experience?

‘Throwing down my staff.’ Sometimes we realize that the best thing to do is just let go and let God work. I was so focused on my lack of language, my lack of physical stamina—so many things I shouldn’t have been focused on. If what you’re doing has the right motives, the right intentions, you’ll get exactly what you need in terms of strength, stamina,

vision, creativity, to be a blessing to someone else.

What has been most rewarding about teaching?

I’ve had hundreds and hundreds and hundreds of students come through my doors. People can come and go in your life, but what they leave behind has been

“ Sometimes we realize that the best thing to do is just let go and let God work. ”

a part of who you’ve become. Each and every one of the people that I have been privileged to spend time with through art has made my life really rich. I’m looking forward to the future. I’m excited about where I’ve been, excited about where I’m at, and I’m really, really excited about where I’m going.

Overall, what do you want people to take away from your art?

Peace. I don’t think I could wish anything more for anyone. If it makes someone feel good, then I think that’s a gift shared.

Know of a York resident who you’d like to see cross-examined? Send a note to editor@yorkindependent.net.

YORK LIBRARY

Catch ‘All Together Now’ on Sunday, Jan. 17

At 3 p.m., the Beatle’s Tribute Band “All Together Now” brings a new batch of “unplugged” renditions of favorite Beatle songs. Focusing on the lyrics, melodies, and harmonies of the Fab Four, “All Together Now” delivers an interactive performance that provides a “Magical Mystery Tour of Memories.” The event is part of our ‘Concerts for a Winter Afternoon’ series.

Visit the York Public Library at us at 15 Long Sands Road; contact us at 363-2818 or visit www.york.lib.me.us for the most up-to-date information.

Events

- “Beauty and the Beast,” family film night on Saturday, Jan. 9 from 6:30 to 8 p.m. Come in your pj’s and munch on popcorn while enjoying this Disney animated classic.
- “Julie & Julia,” Winter Film Festival on Sunday, Jan. 10 at 3 p.m. Culinary legend Julia Child provides a frustrated office worker with a new recipe for life. (2009). PG-13. 123 minutes.
- Social Security for Baby Boomers: Tuesday, Jan. 12 (Snow date Jan. 19) at 6 p.m. A Social Security Representative will discuss retirement and spousal benefits, the application process, and Medicare.
- India/Pakistani Lecture and Discussion on Saturday, Jan. 16 at 10:30 a.m. Program to be announced.
- India/Pakistani Movies: “Earth,” Diversity Forum Film Festival on Saturday, Jan. 16 at 6:30 p.m. Told through the eyes

of a little girl in a leg brace, this is the story of the civil war that created Pakistan as the British left the sub-continent in 1947.

- Pre-School Fair on Saturday, Jan. 23 (Jan. 30 snow date), 10:30 a.m. to 1 p.m. Come browse all the local resources for pre-school aged children. Dance studios, wilderness programs, preschools, music instructors and more will distribute information and provide special hands-on activities for children.

For children

- Infant Lapsits (infants to two years old) on Tuesdays, 10:30 a.m. Come for a program of stories, songs, fingerplays and rhymes.
- Preschool Story Hours on Thursdays and Fridays at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science. Thursday programs with Miss Julie are designed for three and four year olds. Science Story Time will take place on the fourth Thursday of each month. Friday story hours with Miss Kathleen are designed for two and three year olds.



Monthly programs

- Music in Motion, first Tuesday of the month (Tuesday, Jan. 5), 10:30 a.m. Music instructor Lori Gundlach, who has taught children’s music classes for twenty-five years, leads us in rhythm and songs for young children.
- Tactile Toddler, second Tuesday of the Month, Tuesday, Jan. 12 from 10:15 to 10:45 a.m. Kimberly Whelan, preschool educator, leads this monthly program offering very young children a chance to dive into a range of materials. Please dress your child in play clothes or bring a smock.

Art exhibit

- Artist Sean Beavers will present his exhibit “Simple Objects and Everyday Things” Tuesday, Jan. 12 through Tuesday, March 2. Through the processes of painting and drawing, the beauty of everyday objects and simple things is revealed. He will present an artist talk on Tuesday, Jan. 19 at 5:15 p.m. at the library.



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REVIEWING YORK'S UPS AND DOWNS OF 2009

From battling the MTA to surviving a slow economy, it was a year to remember

By **JENNIFER L. SAUNDERS**

The York Independent

Happy New Year, 2010!

Perhaps it is just a factor of being thirty-something, but it seems that each year passes more quickly than the one prior, and the year that was 2009 has certainly been no exception. Here in York, we have faced our share of trials and triumphs, and as I look forward with hope to the year that is about to dawn, I cannot help but reflect on the one about to sunset as these final days of December give way to the start of January.

And what a year it has been.

Turnpike plans fought

Local York residents continued our David-versus-Goliath battle with the Maine Turnpike Authority that began in 2008 when the powers-that-be overseeing the York Toll Plaza told us we could face the loss of local homes and lands to make way for a New Jersey Turnpike-style massive structure stretching far beyond the bounds of the current plaza's footprint and in an all-new location. We have fought the good fight and put this plan on hold; however, as members of the grassroots organization Think Again will tell you, this fight is far from over, with the MTA now sending out mailings across the state advocating for an all-new plaza here in our town. Yes, the first battles are now part of the history of 2009, but as such things so often go, this story is far from over. Check out www.think-again2008.com to see where it will go from here.



Support your local business

Here in town, we have seen the impact of the national economic crisis of the past year, with many local businesses struggling to stay afloat as many residents struggled with the loss of jobs or unexpected salary cuts that came with the downturn in the economy. Our schools, too, have faced massive cuts in state funding as economic woes continued to trickle down from Wall Street to Main Street, as the news media cliché tells us day in and day out.

Like so many of my neighbors, I hope our truly local banks and businesses continue to hold their own and remain as part of the lifeblood of our community—and that 2010 will bring much better things for them. Our York Village is, truly, the heart of this town—our new shops and restaurants on Route 1 add new character, and York Beach and York Harbor bring joy to residents and visitors alike from May to October—with a few hardy restaurants even staying open all year long. As we, hopefully, emerge from these more difficult times of 2009, here is hoping we remember our neighbors, whether they are local businesses owners or those in need, as the holiday season passes into the New Year. Although the food drives, present drives and benefits may slow down with the end of Christmas, Hanukkah and the holidays, the need will not go away.

But there's also hope

With difficulties, though, the past year has also brought new hope. The much-anticipated York High School Music Wing project continues, and while we fans of local performing arts will not see a new

auditorium as part of this structure, we can only hope the new classroom and rehearsal space will add to the excellence of York High School's vocal and instrumental music program and, we can only hope, provide much-needed rehearsal space for future musical theatre productions at York High School.

We have seen residents come out in droves to support such initiatives as the Cape Neddick River water quality program. We've seen residents band together to support the York Food Pantry, York Community Service Association and our local Thrift Store to help neighbors in need. Residents have adopted animals from our local shelters, and have helped fund the work of the Center for Wildlife. Our Museums of Old York and York Public Library continue to offer programs for all ages, celebrating not only our past, but our future. We came together as a community to protect parts of our history—whether facing down the MTA or working with our own York Land Trust and its partner agencies to forever protect the land at Highland Farm.

Here's to hoping for an easier 2010—one without the same financial worries we have faced down in the current year. And, here's to being part of a community where, despite our many differences, so many people do care—and do stand together, not only for their neighbors and friends, but for strangers—for any of us in need.

Happy New Year, York, and may 2010 be your happiest year yet!

Jennifer Saunders is a contributing editor for the York Independent.

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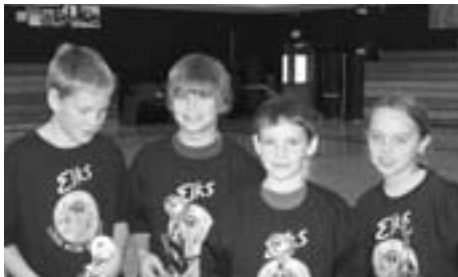
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COMMUNITY BRIEFS

York hoopsters compete in Bath on Jan. 17

Four York students, Parker Hogan, Kevin McKenna, Gus Hogan and Payton Humphrey, will be heading to the district competition for the nationwide Hoop Shoot, sponsored by the Elks Lodge.



The students competed in the annual event on Sunday, Dec. 13 at York High School. The competition is a foul free-throw contest where each participant gets 25 shots and the one who scores the most, wins.

About 20 kids between the ages of eight and 13 competed this year and the four winners are headed to Bath Middle School on Sunday, Jan. 17. Winners then compete against the two other Maine districts in Brewer on Sunday, Jan. 25 and then head regionals where they compete against other New England-area victors and end with nationals. The names of the national winners go to the Basketball Hall of Fame in Springfield, Mass.

Bob Carr of the York Elks said that York has been holding the program, directed by

Jim Pratt, since the lodge was chartered nearly 14 years ago.

School kids donate to wildlife center for Christmas

Three 4th graders at Coastal Ridge Elementary School decided that instead of exchanging gifts, they would donate to a program at the Center for Wildlife in Cape Neddick. They chose Adopt a Wildlife Ambassador (formerly known as Adopt a Raptor) which offers the opportunity to “adopt” a wild animal. Individuals sponsor one of the non-releasable raptors, reptiles and mammals that reside permanently at the center. The support helps to cover the costs of food, medical treatment and daily care for one year.

The center visited Coastal Ridge on Tuesday, Dec. 22 to accept the donation and gave a 45-minute presentation to the students talking about the program and the animals that are available to adopt.

York clam flats to open on Sunday, Jan. 3

York’s clam flats will open Sunday, Jan. 3 thanks to efforts by a state legislator, town officials and volunteers.

The flats are opening well before other recreational clam flats in York County after a lost season last winter. There are

105 licenses available for residents, 20 for nonresidents, 22 children and three for non-resident children. The cost for a license is \$15 for a resident and \$30 for a nonresident. Licenses for children are free. They can be purchased at the York town clerk’s office.

The flats will be open from Sunday, Jan. 3 through Sunday, April 25, Sundays only and there is a limit of one peck per day.

Clam licenses were available at Town Hall since Monday, Dec. 21 and will be sold until they’re gone. The flats on the York River will be open every Sunday until Sunday, April 25.

Last year, all the clam flats in York County were completely closed because of a lack of state funds for federally mandated water quality inspections.

Community Development Director Steve Burns, GIS Manager Brett Horr and administrative assistant Leslie Heinz completed the work that the state requires with help from clam warden David Webber.

The team located all the septic systems within one-quarter mile of any water feeding into the York River and of the river itself using the town’s GIS maps. They then contacted residents and found out where the septic systems are located on the properties.

State Rep. Windol Weaver R-York helped get more money for the state clam inspection program earlier this year to help commercial clambers.

Ocean Bank fuels Community Service Association

Ocean Bank recently made a \$1,750 donation to the York Community Service Association, to help local York residents.

The York Community Service Associa-

tion provides support in three key areas: food pantry, family services and thrift shop. Warm Hearts, Warm Homes is the York Community Service Association’s



fuel assistance program which last year helped more than 90 families with heating assistance, and this year expect many more requests. Much of the funding for Warm Hearts, Warm Homes is provided by the organization’s Thrift Shop proceeds.

“There is a tremendous need for assistance amongst York residents,” said Lorna Ryan, York Community Service Association executive director. “This donation from Ocean Bank will assist residents and families with various needs, including heating and food assistance. We are very appreciative of Ocean Bank for making this generous donation.”

Ocean Bank, with 37 branches in New Hampshire and Southern Maine, is a division of People’s United Bank, a federally-chartered savings bank with \$20 billion in assets. People’s United Bank provides consumer and commercial banking services through a network of more than 300 branches in Connecticut, Vermont, New Hampshire, Massachusetts, Maine and New York.

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10 VISIONS FOR 2010

By **SUSAN KING**
The York Independent

The economy has been at the forefront of most people's minds in 2009. In 2010, many people in York are looking forward to it turning around. "New businesses" seems to be on the tip of everyone's tongue as they hope for new shops to open in York and bring with them more jobs and revenue.

What else may 2010 bring to York? From new construction to business as usual, community leaders share what they hope to see happen in town this year.



1. Stephen Burns Community Development Director

Hopes for 2010: Revamp of town regulations

As head of the department that provides code enforcement, planning, geographic information systems (GIS), and community development services, it's Stephen Burns' job to keep looking ahead into York's future. And this year is no exception. Burns is ready to forge ahead into the new year with a list of upgrades and improvements including removing outdated regulations and getting residents involved in the town's future.

In 2010, the community development director is looking to improve some of York's long-standing though oft-ignored regulations and clean the books of the extra rules.

"There are 68 regulations on the books, ranging from a paragraph to several hundred pages," he said. "There are about eight codes that can be deleted within their entirety and not bother anybody. In the coming year we're going to get a better handle on

what we have for regulations and improve them so they make more sense."

Burns noted that one of the first entries to be stricken from the record will be the rules and restrictions on burning trash which still stand, although the practice was banned years ago.

The user-friendly town government practices Burns seeks will be extended to all town meetings, which will be receiving a high-tech upgrade in the new decade to increase public participation.

Attendees at town meetings will be issued a key-pad device that is hooked up to a computer system allowing town officials to ask questions and get instant, anonymous feedback.

"We're coming up with new techniques for reaching out to people and finding out what they think," Burns said. "We'll also be putting out a survey to find out how people get information, whether it's from a newspaper, online or television."

Burns said that work will continue to be done in York Beach and he wants to "come up with innovative ways to involve people in that process." There is currently a 200-acre undeveloped tract that is now the focus of a planning board effort to map out the future of York Beach.

"There is always some new challenge in York," he said.

It's not all work and no play for Burns. In the midst of finishing a boat, he said he hopes to launch it by Memorial Day.

"It was supposed to be Labor Day but that didn't happen but it will definitely be by Memorial Day," he said. "There's no point in having a half-finished boat, I want it done."



2. Henry R. Scipione Superintendent of Schools

Hopes for 2010: Quality schools on a budget

After a difficult year for the school budget, Superintendent Henry R. Scipione is looking to keep York schools in top shape, not just in 2010, but in years to come.

"I would like to have our schools continue to be among the top-performing school districts in the state of Maine," he said. "I hope to have the support from our community as we have in the past."

Though the budget had to be slashed in 2009 and the school committee was forced to ask teachers to reopen their contract in order to renegotiate their wage increases, Scipione seems confident that the district has done its best despite the times. The district was able to avoid layoffs and most

school employees were even granted their scheduled wage increases for the year and York High School was named by U.S. News and World Report as one of the top five high schools in Maine.

"We're focused on trying to retain the highest quality of education that we can provide in these current conservative economic times," he said.



3. Windol Weaver

State Representative

Hopes for 2010: Lots of new businesses

The year is kicking off on at least one high note, according to state Rep. Windol Weaver.

"The clam flats are opening back up and I'm really happy about that," he said. "It was a real big problem that we solved and the clambers will have their season from January through March so hopefully we get some clambers out there."

The York clam flats will be opening Sunday, Jan. 3, well before other recreational clam flats in York County after a lost season last winter. The flats will be open each Sunday from Jan. 3 through April 25.

There's no escaping today's economic woes, though. New businesses and budget concerns are among Weaver's top priorities.

"I would really like to get some businesses in here," Weaver said. "We need to get the economy going and get some young people who have some children. The schools are declining and we need to entice a younger population and that happens with new businesses."

He added that businesses need to open their doors not just in York but in the whole state and he plans to look into tax breaks, tax credits and new zoning.

"When we get back to Augusta, we're going to work with the budget and the governor," he said. "The state will reduce spending, York will have to reduce spending and we'll all have to tighten our belts. It's a statewide program and everyone will have to share the burden but we'll keep hanging in there until things get better and the economy turns around."

As far as new construction goes, there are a lot of projects due in 2010. The intersection of Route 1 and Southside Road by the river should be done in the spring, or that's the plan now. Weaver said it has a lot to do with the availability of money but it's finally going to happen. The 103 bridge project will also continue throughout the year.

"People ask me why it's going to take two years to do that project," he said. "But there are actually three bridges along there and they're going to finish all of them, not just one."

Development along the beach will also continue, Weaver said.

As for the overall outlook for 2010, Weaver showed cautious optimism.

"It'll be slow but we'll turn the corner," he said. "People are determined and hard-workers and we'll just have to keep trudging along."



4. Lori Nelson

York Senior Center Director

Hopes for 2010: New police station, senior center

"I hope the town projects move ahead," said York Senior Center Director Lori Nelson. "The police station, new town hall and a new senior center will all hopefully be in the future."

A growing population makes a new senior center necessary, Nelson said, and she would like to make the community more aware of the younger population heading to the center.

"There's a positive energy here and a feeling that we're growing and have a lot of new and younger members. There's a feeling of goodwill," she said.

Working closely with the town's welfare office, Nelson has seen the difficult situations that the financial stress of the last couple of years have put on York-area families and the current economic climate has spurred some of her wishes for 2010.

"I hope that people in our area find work," she said. "I hope that people can find homes that are reasonable to live in and people won't be so downtrodden as they have been in the past two years."



5. Mike Estes

Chairman Board of Selectmen

Hopes for 2010: Election to the state Senate

It's sure to be a big year for Chairman Mike Estes. He announced on Monday, Dec. 28 that he would be running as a Republican for the state Senate.

Senate District 1 covers the towns of York, Eliot, Kittery, South Berwick and Ogunquit. The seat is currently held by Democrat Peter Bowman, who has not announced whether he is seeking reelection in November 2010.

He sees that the decisions made in Augusta directly affect what's happening



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York and he would like to put himself in the position to change some of that, he said.

Estes is the owner of Estes Oil Burner Service in York and has served several terms as a member of the York Board of Selectmen and also for many years on the York School Committee.

Like many others, Estes would like to see more businesses come to York and he's hoping that efforts made by the town and the Legislature can get that moving.

In York, there are several construction projects coming up that Estes is excited about.

A new police station is currently in the works, once the selectmen can iron out the details with the land that is to be used.

The new station is tentatively slated to be built on 40 acres of land on Ridge Road in York Beach between Route 1 and Railroad Avenue, adjacent to York's Wild Kingdom zoo and amusement park. No plans are finalized yet and selectmen are hoping to close on the sale Jan. 28. In addition to the police station, an access road to York Beach will be constructed.

"We're working on a lot of big zoning issues," he said. "So hopefully we'll get that processed and get the input from the people and start our action plan in place. That would be exciting."

Town Hall will be renovated, although selectmen had wanted to build a brand new building to provide more space.

The renovation will include safety improvements, such as the installation of a functional fire escape.

Estes also sees that the "fight" between York and Maine Transportation Authority will continue through 2010.

"MTA wants to relocate the toll booth to a different site but selectmen want it to stay where it is and be repaired and allow technology to catch-up," he said. "In 10 years or so, it will be just open road that you drive through."

He added that the budget will be a problem this year, with town revenue down about \$500,000.



6. Cathy Goodwin

President/CEO Chamber of Commerce

Hopes for 2010: Better weather, more members.

The lackluster 2009 visitor season caused a lot of problems for York, according to Greater York Region Chamber of Commerce President Cathy Goodwin.

"We hope that the weather is great this year," she said. "The weather was really

the underlying problem for us in the last visitor season."

One change made by the chamber for 2010 has some local business owners and residents unhappy.

The annual Harvestfest will be moving to York Beach starting in October 2010. The vendors are expected to be set up at the York Beach Ball Field and along Railroad Avenue. In previous years, those activities had been held behind Town Hall in York Village on land owned by the First Parish Church.

With hopes of an improvement in the economy, the chamber is hoping to add to its members list, Goodwin said. She added that existing York-businesses need to be strengthened as well.

"Businesses need to get their lines of credit back on track and begin hiring again," she said. "And then hopefully they'll have a successful year overall."

There are some things that she is happy to leave in 2009, like the H1N1, or swine flu, virus.

"I'm glad that has sort of fizzled out and I hope that people can stay well," she said. "Hopefully it's going to be a fun year."



7. Robert Waldman

York Public Library Director

Hopes for 2010: Long-term solutions to issues

"We have a diverse and very interesting citizenry," said York Public Library Director Robert Waldman. "And probably, like so many people everywhere, they're thinking of the more immediate issues like finances, jobs, healthcare and whatnot."

Although Waldman thinks the immediate issues are important to address, he would rather see more people thinking of the long-term rather than just short-term.

"I'd like to think of the ongoing issues; about engaging the community in the joy of reading and lifelong learning," Waldman said.

The library has always been an important mainstay in the town of York and Waldman would like to solidify their position in the town in the future.

"I look forward to being here with my staff as a solid anchor in the community," he said. "The library serves year after year after year and that's one of the special values we have. We're always here. We're omnipresent though information and the way we serve is updated."

York is the perfect setting, according to Waldman.

"We're very fortunate to be in a small community with great, caring people."



8. Michael Sullivan

Parks & Recreation Director

Hopes for 2010: Local businesses to resume prosperity and flourish

It will be business as usual in 2010 for York's Parks and Recreation department, director Michael Sullivan hopes.

"There are no big plans that would be different from any other year," he said. "We hope to maintain our existing programs the way we currently do."

The existing programs include more than 20 different activities for children and adults that Sullivan hopes to keep going despite the town's tight budget.

He does have high hopes for York in the coming year, though.

"I'd like to see York turn around and prosper," he said. "It'd be great if all the businesses and the community could get back on track."

Sullivan isn't too concerned with new businesses coming into town, but would rather see the existing businesses flourish.



9. Jud Knox

CEO, York Hospital

Hopes for 2010: More respect, compassion

"I'd like to see folks in York treat each other with great respect and compassion and non-judgmental connectedness," said Jud Knox, York Hospital's CEO. "That, to me, is the most important thing to this community and it's taken this long to figure that out."

Knox is hoping to continue to expand the services offered at York Hospital. With the installation of a LifeFlight helipad in

April, the hospital is able to get critical-care patients to Portland or Boston much more quickly, providing "awesome service to the community."

In 2010, the hospital will continue to grow and improve, Knox said, although there are no concrete plans for the year as of yet.



10. Douglas Taylor

Owner of Beyond the Sea

Hopes for: An increase in business

Although Beyond the Sea has not been hit as hard as other area businesses, owner Douglas Taylor said he would like to see an increase in business in 2010.

"We did OK. We stayed on top," he said. "We're still here and our figures are actually up, even if it was just a slight margin. We're hopeful that this coming year will be a little bit better"

He said that he would like to see York Village become a closer-knit community again.

"I think what we would like to see as a whole, the village get a little more attention from the towns people and the chamber of commerce," he said adding that the move of Harvestfest will hurt the community shops. "It just seems that more and more leaves the area than comes here and I'm hoping that this is a better year for everyone business-wise and as a community."

Despite the tough year, Taylor said he's in "hopeful" mode for 2010.

"It can't get any worse than it's been," he added.

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SEIZE THE MAINE SHRIMP SEASON

Winter is when the local harvest takes place take time to enjoy your share of the bounty

By **SARAH GRANT**
The York Independent

They are the size of a salad shrimp but their rich, meaty texture and flavor are much closer to that of their cousin, the Rock Shrimp.

It is winter, which means it is also Maine shrimp season.

Maine shrimp live only in the Gulf of Maine. They start their five-year lives as males and mature into females. Maine shrimp are a vital link in the food chain as consumers of plankton and sea-bed invertebrates and are in turn eaten by Hake, Cod and Mainers. Maine shrimp were overfished almost to the point of extinction in the 1950s and '60s, but now—thanks to brief, well-controlled shrimping seasons—they have rallied back to moderate numbers.

Our sweet, delicately pink winter miracles are super easy to prepare and are packed with vitamin B12 and niacin. Shrimp are also a good source of vitamin D and trace minerals. They are a fabulous source of low fat protein and are not treated with preservative like the big boys from Thailand. For this reason, Maine shrimp have a very short shelf life. Buy them the same day you plan to eat them, or at least cook them the same day. Keep them on ice at all times until the moment they hit the cooking heat.

I have found our native petite crustacean, all headless and cleaned for no less than \$6.99/lb, but if you don't mind dealing with the shells, you can usually buy them for a modest \$.99/lb at Taylors Lobster Company at 32 Route 236 in Kittery, 439-1350. It's a good idea to call ahead;

shop stock fluctuates with winter storms and demand.

The shells and heads are loaded with flavor, so don't throw them away after you shuck the little darlings, instead use the recipe below for a flavorsome shrimp broth you can store in the fridge for two days or freeze for up to three months.

In the meantime, the naked, headless shrimp cook up quickly by plunging them into boiling water for no more than a minute. When cooled, add them to your favorite salsa or top a green salad with shrimp. Mix them with a bit of mayo, a little finely chopped

“ “ It's a good idea to call ahead; shop stock fluctuates with winter storms and demand.” ”

celery, a squeeze of lime and a touch of fresh dill for the best shrimp salad.

Make a succulent scampi by melting a knob of butter in sauté pan with a tablespoon or so of olive oil. Make a paste of a mashed clove of garlic, or two, chopped with a half teaspoon of sea salt then toss with a pound of raw shrimp just before they go into the heated pan. The garlic/salt mixture causes the shrimp to release their own luscious liquor to combine with the other flavors. Turn off the heat and stir a couple of times. Let the scampi rest in the pan for a couple of minutes. This dish will be ready in a flash, literally, so why wait for pasta to boil? Grab a good baguette,



COURTESY PHOTO

Winter is shrimp season in Maine, the very best time to enjoy fresh local shrimp.

tear off a piece and slather it with the unctuous shrimp stuff. What could be better for an impromptu appetizer with a chilled bottle of Pinot Grigio? Or, maybe it's supper with a green salad on the side.

Shrimp Broth

Makes 4¾ to 5 cups

Ingredients:

- ¼ cup extra-virgin olive oil
- Shells and heads from 1 pound of Maine shrimp
- 1 medium carrot, cut into 4 pieces
- 1 rib celery, cut into 4 pieces
- 1 small onion, cut into 4 pieces
- 1 bay leaf
- 1½ teaspoons tomato paste, preferably double-concentrate
- ½ cup dry white wine

- 5½ cups water
- 4 to 5 stems flat-leaf parsley
- ¼ teaspoon crumbled saffron threads (optional)
- ½ teaspoon whole black peppercorns

Directions:

Heat the oil in a large pot over medium-high heat. Add the shrimp shells and heads, if using, and cook, stirring, for 3 to 4 minutes, until the shells become opaque.

Add the carrot, celery, onion, and bay leaf; cook, stirring frequently, for about 6 minutes, until the vegetables are fragrant and lightly golden.

Combine the tomato paste and wine in a liquid measuring cup, stirring to dissolve, then add to

the pot, scraping up any browned bits from the bottom. Cook for 1 to 2 minutes, then add the water, parsley, saffron and peppercorns. Bring to a boil, then reduce the heat to medium-low and cook uncovered for 30 minutes.

Remove from the heat and allow to steep for 15 minutes, then strain. Discard the solids. Let cool completely before storing.

Based on a recipe by Nancy Harmon Jenkins.

Sarah Grant, a local chef and organic farmer who has taught culinary arts at Le Cordon Bleu, writes about food for the York Independent. Send your local food thoughts to editor@yorkindependent.net.

Achieving perfection in breakfast and lunch

That's what Phil Hughes and Elizabeth Williams have done with the The Black Bean Café across the border in N.H.

By **SARAH GRANT**
The York Independent

Phil Hughes has achieved the perfect breakfast and lunch spot. The Black Bean Café faces the old Salmon Falls Mills on the two-block Front Street business district of the quaint, bricked hamlet of Rollinsford, N.H., just over the bridge from lower Main Street, South Berwick. It's a short drive from York.

These are new digs for Hughes and his

wife/partner Elizabeth Williams. The business moved one block from its original, more rustic establishment of five years just last March. According to Hughes, his customers regarded the old location to be more of a bakery than an eatery, but that has changed entirely in the new place.

And it is no wonder. The sleek, clean lines of the deco-modern interior with its '60s revival color scheme and indirect lighting is very inviting and cozy. It's a smallish restaurant with a long counter where stool sitters

can witness all of the activities of the cooking line and chat with Phil while he is tries to focus on his orders. The exposed brick wall across from the counter is adorned with local artists' work—a new artist exhibits works for sale each month.

The countertop is crowded with Hughes' baked goods. Hughes arrives at the Bean between 2 and 4 a.m. to begin baking each day and to finish in time for breakfast service starting at 7 a.m., when the restaurant opens. Wheat, white, cinnamon and Anadama are the bread choices for toast, sandwiches or to purchase by the high-crowned loaf.

While the breads are cooling, Hughes whips up his daily cookies, scones (ginger,

orange, blueberry or coconut-pecan-apricot) and the muffin of the day, usually based on bran with various fruit additions. All delicious, but the real stars in this category are the cakes and the brioche.

The cardamom cake is inlaid with two generous swirls of cinnamon, nuts and brown sugar. As heavy as those ribbons of heaven are, they do not overpower, but more enhance the delicate cardamom essence of the overall cake. Just delectable. I haven't tried the chocolate ripple cake, but it is just as appetizing to behold so I can't imagine that it falls much behind its cardamom sister.

The brioche is a work of art. Hughes makes

CONTINUED ON PAGE 11

Achieving perfection...

CONTINUED FROM PAGE 10

the rich, buttery dough and flattens it out like a pie pastry to spread it with fruit fillings. Then rolls it up like a jelly roll and cuts it into three or four inch sections, places them cut side up in a tube pan and allows the whole thing to rise to tender perfection before baking.

“It’s a small kitchen, so what I can do is limited but very fresh,” says Hughes. The “limited” menu for breakfast and lunch actually offers huge variety of flavors and choice.

The breakfast menu includes all of the usual eggs any way, breakfast meats, hash browns and toast combos, as well as Slow Cooked Spiced Oatmeal; Cinnamon Swirl French Toast (read: home-baked cinnamon bread here); Yogurt with Homemade Granola, or Granola without the yogurt. No breakfast plate is over \$5, except the ginormous 3 Egg Scramble with your choice of three additions (spinach, mushrooms, tomatoes, onions, peppers, bacon and the like) served with toast and hash browns for \$6.95. There are always three interesting specials on the chalkboard for each breakfast and lunch.

The lunch side of the menu features a bounty of choices with plenty of complex flavors for vegetarians, vegans and omnivores alike. Consider the Curried Chicken Wrap with cucumber, lettuce and toasted pecans, or the Homemade Hummus Pita Pockets brimming with cucumber, carrots, red pepper, lettuce, sprouts and drizzled with a miso-citrus dressing.

The menu appeals to northern New England lunch preferences with a beautiful Italian sandwich on homemade baguette and a daily special pizza or calzone whose dough is made from scratch in the Café kitchen. Hughes uses local produce whenever it’s available; for example the Black Bean Café Burger fashioned with local beef and served on an English muffin. All sandwiches are served with a choice of chips or daily salad in a price range between \$5.95 and \$7.50 (for local beef burger).

There aren’t just sandwiches, though. The regular menu offers salads with all house-made dressings, and the chalkboard lists hot dishes and other items for every taste. The day I spoke to Phil Hughes, the last item on the board was Jumbo-Lumbo, Hughes’ interpretation of Jambalaya with Andouille sausage, shrimp and appropriate vegetables in a spicy tomato base served with healthful brown rice and some of the scrumptious bread for \$3.95 (cup) or \$4.95 (lunch size bowl).

I have experienced how flexible the kitchen is when I ordered an omelet containing the items listed for the special vegetarian sandwich on the board. I received a perfectly folded French style omelet stuffed with roasted pepper, spinach, fresh basil and goat cheese (mmmmmm, goat cheese) and a thick

““ The menu appeals to northern New England lunch preferences...””

toasted slice of that homemade wheat bread. Everything is served with smiles and pleasant conversation.

The Black Bean Café at 76 Front Street, Rollinsford, N.H. is open year round six days a week. The Café is open from 7 a.m. to 4 p.m. Tuesday through Friday and 7 a.m. to noon on Saturday and Sunday.

Almost forgot to mention the beverages. The Black Bean serves Carpe Diem coffee and White Heron Teas with typical variations on the coffee: espresso, cappuccino, latte and mochaccino. There are cooler beverages, too: Italian soda, iced tea, lemonade and iced coffee. So after breakfast, stop by again for lunch and then stop by for an afternoon pick-me-up of smooth, full-bodied Carpe Diem coffee and a generous slab of that divine Cardamom Cake.



SARAH GRANT PHOTO

The Black Bean Café of Rollinsford, N.H., run by Phil Hughes and Elizabeth Williams, is worth a visit across the border.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

Winter Farmers’ Market

So, on Saturday, Dec. 19, I finally got over to the indoor winter farmer’s market held at Wentworth Greenhouses just across the border in Rollinsford, N.H., and I was blown away by the enormity, diversity and stunning quality of the whole thing!

Housed in one of the largest greenhouses were so many of the very best farmer/artisanal vendors in the seacoast area. The biggest surprise was all the freshly harvested vegetables I found—organic no less—and other fresh products such as pasture raised, heritage breed meats; fabulous Silvery Moon cheeses from their contented, all grass-fed cows; maple syrup products; freshly caught seafood; raw milk and cream from grass-fed Jersey cows; goat cheeses and yogurts; teas and an endless list of goods and other consumables made with locally grown materials/ingredients. The prices are excellent because you are buying directly from the artisan.

Do yourself a favor while supporting our local farmers through the winter and mark your brand new 2010 calendar with all the dates of this spectacular market sponsored by Seacoast Eat Local. The next Wentworth Greenhouses market will be Saturday, Jan. 23 from 9 a.m. to 2 p.m. If you can’t wait that long, take a little trip down Rt 101 to Exeter High School to catch the very next market on Saturday, Jan. 9, also from 9 a.m. to 2 p.m.

Check out the complete list of vendors, fresh produce and other products, and get driving directions at www.seacoasteatlocal.org/winterfarmersmarkets. Or, set your tomtom for Exeter High School, 1 Blue Hawk Drive, Exeter, N.H. and Wentworth Greenhouses, 141 Rollins Rd, Rollinsford, N.H. on the respective dates. Get the market early for the best selection.

Side dishes

• **Restaurant Bargain of the Month:** The \$1 menu at Warren’s Lobster House, Route 1, Kittery, Maine, 439-1630. You must present a coupon found at www.lobsterhouse.com. Purchase an unlimited salad bar at the regular price and order appetizers, entrées, and desserts for \$1 each.

• **Remember Maude Hutchins?** In 2004, it was a wonderful lobster take-out place behind Bragdon Real Estate on York Street in York Village. Now Maude Hutchins is back with a twist! With 48 hours notice, owner Kent Kilgore and his staff will prepare your order of lobster bisque or stew, lobster pie, stuffed tails, lobster cakes or lobster Newberg and deliver it to your door. Prices range from a modest \$5.95 to \$19.95. Call Kent at 363-6192



to order or for more details. By the way, Maude Hutchins was Kilgore’s great grandma. Look for more on Maude Hutchins’ history and future plans in the next issue of the Independent.

• Stonewall through the Winter:

Want some new entertainment on these cold, dark winter days and evenings? How about dinner and a show at Stonewall Kitchen Cooking School? The mostly demonstration classes start up their 2010 season immediately with the first class, “Fireside Feast,” a menu of epicurean style comfort food demoed by the cooking school staff on Saturday, Jan. 2 from 11:30 a.m. to 1 p.m. for a \$35 fee. You’ll see the live cooking demo, dine on the food and walk away with the recipes.

Upcoming classes that caught my eye include “Tasty Sensations” which amounts to four courses of some tantalizing and fun-to-make plates, such as winey and creamy artichoke spread, towering chopped salad, bacon-wrapped salmon with braised vegetables and griddled berry pound cake. The cost is \$50, but a bargain for a four course meal, plus the demo and recipes.

Mary Ann Kane-Nudd will teach a rare hands-on class on Italian cuisine Sunday, Jan. 17 from 3 to 5 p.m. The cost is \$75, and probably worth every penny for the hands-on instruction, and the fact that you will take home an Italian feast for six, as well as the recipes.

Find out more about the many winter classes held at Stonewall Kitchen, 2 Stonewall Lane, York by visiting www.stonewallkitchen.com/cookingschool or by calling 351-2713, ext. 1034 (ask for Patty Roche).

• Discovering York’s ‘Bennies’

and more: The other morning, my son and I stopped by St. Joe’s Coffee (449 Route 1, York Corner, across from Hannaford Plaza). I was delighted to find an expanded menu of new and different breakfast sandwiches. I ordered an egg on an English with bacon and scallion cream cheese—very tasty. I also had a bite of crispy chicken on a biscuit with jalapeno cream cheese that my son ordered. It was simple, slightly crisp, and worked together even better than I had expected. We shared an order of irresistible “bennies,” deep fried, light-as-a-feather dough bites, rolled in confectioners sugar and served with a little maple syrup for dunking. While we were eating at the window bar for perhaps 10 minutes, at least 25 more customers came in one or two at a time to pick up breakfast sandwiches and coffee. The service is speedy and efficient; each of those take-out customers was gone in a flash. St. Joe’s Coffee is open every day from 6 a.m. to 5 p.m. Oh, and the coffee’s really good, too.

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Louie

Louie is always looking for some fun in his life! Quite the character, he is a down right silly kind of guy. He thoroughly enjoys squeaky toys of any kind and will bring them to you happily. Sharing his previous home with little ones, he has proven to be tolerant and playful with children of all ages.

**Casey**

This handsome boy is Casey, an eight-year old Standard Poodle with a beautiful white coat. Casey is a well-behaved dog who is anxiously awaiting a forever home. He enjoys gentle, laid-back activities as well as long walks. He is very mellow and respectful of both cats and dogs, so he should be fine sharing a home with either.

**Shadow**

This beautiful boy is Shadow! He is a three-year-old Cocker Spaniel that would love to find a forever home to call his own. Shadow is a smart boy who knows the command "sit" and would love to learn more. He will need a bit of help with his house training skills but, with a solid routine and being crate trained, he will catch on in no time.

**Patchouli**

Meet Patchouli! She is a beautiful two-and-a-half year-old cat that has a short, snow-white coat. Patchouli is a very smart and extremely friendly girl that can't wait to find a forever home to call her own. She is a great girl and will do just fine sharing her



new home with other cats and children of all ages.

Lucy

Meet Lucy, a two-year-old cat with a beautiful Patched Tabby coat. Lucy is a loving girl who is anxiously awaiting a forever home to call her own. She'd be in kitty heaven if she found a place where she could receive, and give, lots of affection.

**Pooh Bear**

Winnie the Pooh is loved for his gentle, insightful ways. So naming this seven-year-old beauty Pooh Bear was very appropriate. This girl has a calm, insightful way about her. She seems to understand it all! Pooh Bear is both affectionate and independent.

**Sunflower**

Meet Sunflower, a nine-month-old male Cockatiel with beautiful grey feathers. Sunflower is a friendly boy who would love to find a forever home where he could be handled and cared for on a daily basis to keep him as happy and healthy as possible.

**Bumble**

This sweetie pie is Bumble! He is a 12-week-old bunny that came to us as a transfer. Bumble is a friendly boy that can't wait to find a loving forever home. He would love to find a family that is willing to handle him on a daily basis in order to keep him as happy and friendly as possible.

**Velvet**

This little cutie is Velvet! She is an adult Rex bunny with a beautiful brown coat. Velvet is a friendly little girl that can't wait to find a forever home to call her own. If you are interested in adopting this sweet heart please fill out an adoption application and stop in to meet her.



Horoscopes

By Rusty

The Southern Maine coast's leading astrologer and shoe repair expert.

Aries (March 21-April 19): The best things in life are free, except for those who don't have EZPass.

Taurus (April 20-May 20): Don't think anything bad is about to happen to you. But that's a concern because, for starters, you don't think.

Gemini (May 21-June 20): You will encounter a tall, dark, and handsome man. Don't get your hopes up, though, because he'll be in a cigarette ad in U.S. News & World Report.

Cancer (June 21-July 22): You will travel to Stockholm, only to face disappointment when you discover they don't have Swedish fish.

Leo (July 23-Aug. 22): You will try riding your bike to North Berwick in the middle of this weekend's storm. Which means you won't have to worry about any New Year's resolutions.

Virgo (Aug. 23-Sept. 22): You will be disappointed to find out that friends spell your longtime nickname 'Ace' in a different way than you expected.

Libra (Sept. 23-Oct. 22): You will have many grandchildren, which will be rather odd because you never actually had children.

Scorpio (Oct. 23-Nov. 21): Wouldn't it be simpler if the hokey-pokey really WAS what it was all about?

Sagittarius (Nov. 22-Dec. 21): The stars are aligned for you to be a big winner at the local V.F.W.'s meat bingo. Too bad you're a vegetarian.

Capricorn (Dec. 22-Jan. 19): It can't be something I said, because you never listen anyway.

Aquarius (Jan. 20-Feb. 18): A visit from three strangers will lead to new possibilities, especially if you can sing barbershop harmony.

Pisces (Feb. 19-March 20): Yes, the squeaky wheel gets the grease. But who the heck wants more grease?

NEWS OF RECORD

OBITUARIES

James G. Carmichael

James G. Carmichael, 87, a life-long resident of Andover, Mass. and recently of York, died Thursday, Dec. 17, 2009 at York Hospital.

He was born Jan. 27, 1922 in Andover, Mass. the son of the late George and Elizabeth (Miller) Carmichael.

James was a Navy veteran of World War II and he served as a signalman aboard the USS Osmond Ingram, a destroyer that participated in the North Atlantic, European, African and Pacific campaigns.

He had worked 32 years for the ITT



Continental Baking Co. before retiring in 1984 as regional sales manager.

He was a 32nd degree Mason in the Scottish Right of Boston, a member of St. Matthew's Lodge and the Scottish fraternal organization Clan Johnston in Andover. He was also a Shriner serving with the Aleppo Temple's provost guard in Wilmington, Mass. and was associated with the Tin Can Sailors, the National Association of Destroyer Veterans.

He was a member of the Free Christian Church and was a longtime score keeper for the Rogers Golf Tournament held each year at the Andover Country Club.

His wife of 57 years, Thelma (Fair-weather) Carmichael predeceased him. He was also predeceased by his sister Elizabeth Whitcomb MacKenzie. He leaves three daughters, Jamie Doubleday and her

husband Raymond of Thomaston, Cynthia S. Lodise and her husband Michael of Danville, N.H., Lee-Anne Leverone and her husband Richard of York; a son, Dana B. Carmichael and his life partner Stephane Ann Farmer of Frisco, Texas; a sister Helen Caldwell and her husband Richard of York; three grandchildren, Joshua, Amanda and Hannah Doubleday; and a great-grandson Robert.

A memorial service will take place in the Chapel at West Parish Cemetery on Saturday, Jan. 9 at 11 a.m.

In lieu of flowers, memorial contributions can be made to the Andover Senior Center, care of Katherine Urquhart, 36 Bartlett St., Andover, MA. 01810.

Lucas & Eaton Funeral Home is directing arrangements.

A round-up of York area happenings

Send us your listings!

List your event in the York Independent for free! Listings are run on a space available basis. Send complete information about your event, including exactly when and where it takes place, any admission charges, and anything else necessary for readers to take action. Also, include contact information so we can reach you in case of questions. Listings should be sent at least two weeks prior to publication. Send your listings to us via e-mail at editor@yorkindependent.net or via mail at The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

Events

The Beatle's Tribute Band "All Together Now" brings a new batch of "unplugged" renditions of favorite Beatle songs. Focusing on the lyrics, melodies, and harmonies of the Fab Four, "All Together Now" delivers an interactive performance that provides a "Magical Mystery Tour of Memories". Kathleen Soldati, known for her powerful renditions of the blues from Patsy Cline to Nina Simone and Janis Joplin, will open the show accompanied on guitar by Seacoast singer/songwriter Curt Bessette. The performance will be held Sunday, Jan. 17 at York Public Library.

Martin Luther King day will be celebrated with a day of service on Monday, Jan. 18. It will be a "day on, not a day off" as part of a nationwide service program held in many states and cities to honor Dr. King's life and teachings. The York MLK Day of Service will kick off at the York High School Commons at 9:30 a.m. and will include a motivational program, entertainment and a service fair. The afternoon will be spent on specific service projects throughout York to help others in need and strengthen the community.

The morning program will include York's seventh graders performing with renowned musical artists, and an inspiring talk by local artist Richard Haynes. Area non-profit organizations will all be represented to offer volunteer opportunities beyond this Day of Service.

For more information, contact yorkmlkkservice@gmail.com or through Facebook (MLK Day of Service: York), or call 752-0843.

The York Public Library presents "The Art, Culture and Politics of India and Pakistan," a community program sponsored by the York Diversity Forum in collaboration with the York Public Library, the York Schools, and the Museums of Old York. On Saturday, Jan. 16 an India/Pakistani lecture and discussion will be held at 10:30 a.m. and a diversity forum film festival featuring "Earth" at 6:30 p.m. The story is told through the eyes of a little girl in a leg brace. This is the story of the civil war that created Pakistan as the Brit-

ish left the sub-continent in 1947. Visit york.lib.me.us for more information or call the library at 363-2818.

St. George's Episcopal Church in York Harbor will present the Spirit, Spirituality, and the Church on Tuesday, Jan. 5 at 7 p.m. The evening will feature an open discussion of the Holy Spirit, spirituality, and the Church. While of special interest to parishioners at St. George's, the discussion is open to all and members of other churches or faith traditions are encouraged to join. This is the fourth in a series of informal presentations and discussions in adult spiritual formation entitled Loving God with All Our Minds. These events are designed to complement each other but also stand alone so even if you can't make it on Tuesday, Jan. 5, stay tuned for future announcements and join in when you can. Absolutely no previous study of theology is required for any of these events and all are welcome to join the conversation.

The next meeting of the American Holistic Nurses Association (AHNA) will take place on Tuesday, Jan. 5 from 7 to 9 p.m. at The Candleshop Inn - 44 Freeman Street in York Beach. Janice Anderson, owner of Inside Out Photography, will talk about Breast health: What you need to know to keep the "girls" healthy and minimize your risks and what about the "new guidelines" and what is the alternative to mammography? For more information contact Barbara Sheff at 363-4087 or bsheffrn@aol.com.

York Democrats will hold their bi-annual town caucus on Sunday, Jan. 31 at 1 p.m. at York Middle School. All registered York Democrats and new voters who wish to register at the caucus are invited to attend. Business will include: elect municipal committee officers; adopt or re-affirm York Democratic party by-laws; elect county committee members; nominate election clerks; elect delegates to the state party convention in Lewiston on May 21 and 22, 2010. For more information, contact Victoria Simon at vsimon@maine.rr.com or call 363-6140.

Hospice of York is offering a bereavement support group this winter. The

Living With Loss Group will be held on Wednesday evenings from 6:30 to 8 p.m. beginning Wednesday, Jan. 13 and will last for 10 weeks. Space is limited and registration is required. For more information, call Nikki at 475-7308.

MOVE! for MS is happening Sunday, March 13 from noon to 5 p.m. in the York Middle School cafeteria. The event features a Zumba party with dancing, raffles, food, hula hoop and silent auctions to help stamp out Multiple Sclerosis. Tickets are \$10 in advance and \$12 at the door with PayPal accepted online. For tickets or more information, call Nina-Rosa at (603) 247-2115 or e-mail her at Neen.Nina@gmail.com.

Tidewater School announces the beginning of a new LightHouse Program session beginning Monday, Jan. 4 and Friday, Jan. 8. This is a weekly parent-child playgroup for children from 18-months to four years of age, located only minutes from Portsmouth and I-95. For more information on the Lighthouse Program or on Waldorf education in general, please call 207-439-7911, or visit www.tidewaterschool.org.

Traditional Russian artist and lecturer, Marina Forbes, will offer a unique workshop on the rich Russian folk tradition of Matryoshka (wooden nested doll) painting. The workshop is scheduled at the New England Language Center International Art Gallery, 16 Hillside Drive, Rochester, N.H. on Saturday, Jan. 9 from 10 a.m. to 1 p.m. and is open to adults and families with children ages 7 and up. The goal is to produce a finished piece of Russian folk art on wood. Students can work on seven-piece, five-piece, three-piece or one-piece matryoshka sets. For more information or to pre-register, contact Marina Forbes at (603) 332-2255 or by e-mail at marina@anylanguage.org. **Join Dr. Jennifer Dijkstra** at the Wells Reserve at Laudholm on Tuesday, Jan. 5 at noon for "Contaminants in Estuary Food Webs." This Lunch and Learn program is open to all. Come with a curious friend and bring your bag lunch. A \$2 donation to the Wells Reserve education program is suggested. For more information, contact 646-1555 or visit wellsreserve.org.

100 Market St. Gallery is hosting an invitational and juried show for all regional artists. There are no fees. The deadline for submission is Thursday, Jan. 21 and art drop-off Monday, Feb. 1. A reception will be held Friday, Feb. 5. All artists from Boston to Portland,

WEDNESDAY, JAN. 13



The Dunaway Center in Ogunquit is kicking off the new year with a viewing of the classic Academy award-winning film "Stagecoach" (1939) on Wednesday, Jan. 13 at 7 p.m. The Dunaway Center is located at 23 School St., Ogunquit. The screening is free to the public.

Maine are eligible. A cash prize of \$100 will be awarded to the Best of Show and \$50 will be awarded to the honorable mention. A prospectus is required. E-mail maskmakernh@gmail.com (put prospectus in the subject line) or mail to 100 Market Group, Ltd. PO Box 1267, Portsmouth NH 03802 Attention: Michael J. Simchik. The gallery is located at 100 Market St., Portsmouth, N.H.

Holy Cross Lutheran Church in Kennebunk will hold an informal pot luck supper followed by a brief worship service with carol singing to celebrate the Feast of Epiphany on Wednesday, Jan. 6 at 6 p.m. Epiphany is traditionally the occasion of the Three Wise Men arriving at the stable to greet the infant Jesus. In the tradition of the 12 Days of Christmas, Epiphany is the 12th and final day of the Christmas season; in many cultures, it is the day upon which Christmas is observed and gifts are exchanged.

Exhibits, music, theatre, books and more

Practicing What We Preach: Work by Maine Art Educators will open Saturday, Jan. 23 with a reception from 1 to 3 p.m. at the Saco Museum. Now's your chance to see the top-notch work being created by Maine's art teachers! This exhibition, which overlaps with National Youth Art Month in March 2010, brings together the creative work of art educators from around the state and celebrates the studio practice and exploration that takes place beyond the classroom. This show features a variety of media, including drawing, painting, printmaking, photography, sculpture, ceramics, jewelry, and fiber arts. Artists represented teach in Maine's public and private schools and universities and are members of the Maine Art Educators Association, an arts advocacy organization that promotes the artistic learning of children, encourages innovation and research in art education, and the exchange of ideas and practices among teachers.

Jane Freeberg will sign copies and read from her new children's book, "The Scallop Christmas," beginning at 10:30 a.m. Saturday, Dec. 19, at Kennebooks in Kennebunk. The store is located at 149 Port Road in the Lower Village. Nearly 35 years ago, Freeberg listened to a friend's story about one exceptional Christmas she had as a child in a small New England fishing village. And she never forgot it. Now, she shares it all in "The Scallop Christmas," the story of how a young girl comes to understand what is truly important. Beautifully illustrated by Astrid Sheckels, the book is published by Maine-based Islandport Press. For more information about the event, call 967-6136.

The Holiday Do's photo exhibit celebrates a fun new perspective with models decorated in high fashion flair to represent everything magical about the holidays. Using festive ribbons and bows, Christmas lights, snowflakes, feathers, wreathes, garland, gift boxes (and even Time Square's New Year's Eve Ball), New England's premiere portrait photographer Danie Connolly captures the glamour and humor of outrageous hairstyles adorning local citizens and celebrities. Tinsel never looked so good! It will be on exhibit at All Day Breakfast 55 Western Ave., Kennebunk through Wednesday, Dec. 30 from 8 a.m. to 2 p.m. every day.

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WELLS



WELLS Year Round (and Pets Welcome) Condo!
Adorable 2nd floor w/screened in porch, updated kitchen & bathroom w/laundry, new flooring, low condo fees, indoor pool, on trolley line & 4 Minutes to the Beach! Welcome. LIFE IS GOOD IN MAINE!!! **\$94,500.**
Louise Ducharme 207-252-3270.

YORK BEACH



Penthouse at Short Sands Beach! Recreation all around for easy entertaining for family and friends. Water views, generous storage & parking. Enjoy lazy, carefree summers with room to spare, washer & dryer. Roll out of bed - **\$219,000** at the Beach!
Joanne Stone 207-337-2359.

YORK



Elegant & Sought After! FABULOUS PRICE! Classic Reproduction 3+bdm Cape set on 3.75+ acres, pastoral lot in PREMIER COMMUNITY, wide pine flooring, fireplace, woodstove, spacious 1.5 story Barn/Artist studio & more. MOTIVATED SELLERS! **\$389,000.**
Louise Ducharme 207-252-3270.

YORK



BALD HEAD CLIFF. BOLD OCEAN VIEWS!
Quintessential Maine beach house high atop Bald Head Cliff with spectacular ocean views. Wake up to the sights & smell of the ocean from your bedroom window, sitting by the cozy fireplace, or relaxing on your deck. 1 bedroom guest suite. Your Opportunity for Your Place at the Ocean! **\$749,000.**
Steve Wilkos 207-251-1460.

WELLS



This home is SWEET! Beautifully updated 3 bdrm home in great location. New appliances in spacious kitchen w/beautifully restored cabinets. Enjoy the large deck overlooking fenced in backyard. New windows, efficient heat, lots of charm. **A new homeowner's dream! \$260,000.**
Gail Benson 207-251-0632.

BERWICK



Duplex. Convenient to Downtown. Features two 2 bedroom units, porch and two 1 car garages with individual parking. Each unit has separate utilities, both furnaces have recently been updated. The major roof was re-shingled in 2008. Take advantage of the Tax Credits being offered by the Federal Government! **\$194,800.**
Mitch Picard 207-332-5290.

YORK



NOT A DRIVE-BY! Totally updated split-entry in sought-after York neighborhood near the village and middle school, this impeccably maintained home has new wood and tile floors, a remodeled kitchen, and a large finished lower level family/office room. **\$299,900.**
Jim Hager 207-361-7169.

YORK



Model perfect 2 story cape, surrounded by Romantic English Gardens that features 3 bdms, 2.5 Baths, Formal/Living & Dining, Family Room, Rec Room & office. Charming & Loaded w/Upgrades & Extras, 4 fireplaces & custom window treatments. **\$429,900.**
Janna Syrene 207-475-8626.

OGUNQUIT



Recently updated 2 B.R. home w/ 3 baths - kitchen with granite counter tops - 2 rooms in lower level for office/den. Open floor plan and multiple level decks makes this perfect for entertaining guests. Walk to it all-seasonal distant ocean views. **\$440,000.**
Carolyn Weller 207-351-6717.

LAND!

WELLS 38 acres of very pretty land! **\$249,900.**
Janna Syrene 207-475-8626.

WELLS BEACH LOT. SPECTACULAR VIEWS ABOUND!
Located directly on the Webhannet River, offering unsurpassed views of the marsh and Wells Harbor... steps to the sandy Atlantic! **\$424,900.**
Kathy Thornton 207-337-0003.



COMMERCIAL

WELLS Why rent Office Space, when you can OWN. First Floor Office 3 separate offices, 1/2 bath, storage, and plenty of parking. **Great Location! Great space in a Great Complex! \$59,000.**
Ken Peck 207-450-4668.

RENTALS

Year round, Seasonal & Winter rentals are all booking now!
Contact Richard Pope 207-646-4546.

www.yorkmaine.com