

Free

York
The Independent
The hometown voice of the greater York region

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March 12 - 25, 2010 Volume 12 ~ Issue 6

WHY SHOULD YOU EAT LOCAL?



**AREA FARMERS TALK ABOUT THE
BENEFITS OF LOCAL PRODUCE
PAGE 9**

The joys of organic food

By **DAN SZCZESNY**
The York Independent

Everyone has a farm story.

An adult friend of mine recently tried farm fresh romaine lettuce for the first time in her life. Up until then she had only eaten iceberg. The difference could not be more pronounced, it was like finding a \$20 bill on the street.

Another person I know just began baking his own bread. It took a long time to perfect and he spent hours burning, flopping and otherwise making a mess before getting it right. But when he did...there is literally nothing like warm, flaky bread. And I'm a bread snob, spending far too much time wading through the "gourmet" loaves trying to find the perfect blend. But homemade is something else entirely.

My own "aha" moment came a while ago at an organic farm in central New Hampshire when I was presented with a bowl of cabbage salad. Now, as you may have guessed by my last name, as someone of eastern European decent, I have quite a bit of experience with cabbage. But this dish, taken just minutes earlier from the ground, with chopped onions and a bit of oil, was a



Dan Szczesny

revelation. So that's what it tastes like, I thought, without the chemicals. That's what it tasted like when my ancestors were growing it to survive, not just to enjoy.

And so here we are today, surrounded by an abundance of food, fortunate to be able to drive to any supermarket or corner store and buy all the lettuce, bread and cabbage we want. And yet...

This week's cover story will make perfect sense to some, but will baffle others. Why pay more? Why go through the paperwork of a co-op? Why pick your own when it can all be had easily, wrapped, and less expensively?

Unless you've tasted cabbage so sweet and crunchy that it makes you smile for the rest of the day, nothing I can say will explain it or you. You just have to try it.

And now town officials want to create gardens at Town Farm on Long Sands Road. The parcel includes York Community Garden, and a system is in the works where residents could apply for a plot of their own gardens. All this is good news—not just as a place we folks can grow their own food, but as a place to educate others in how wonderful and primal an experience growing food can and should be.

In so many parts of our lives, we've moved away from the basics. What can be more basic than food? And more enjoyable? Check out the list of farms in this week's issue, and see for yourself.

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THE FIGHT CONTINUES

Schoolhouse supporters are 'not defeated'

By **TARYN PLUMB**
The York Independent

As spring teases, the town is thrumming with a variety of initiatives and projects—the biggest of them centered around buildings, infrastructure, and balancing the bottom line.

Buildings in limbo

Selectmen might have voted down a town meeting article requesting funds to restore the dilapidated Agamenticus schoolhouse but there are no signs its advocates are giving up.

"We are not defeated," said Pamela Wallis, who sits on a steering committee that was formed to come up with alternatives when the town learned the building was to be razed by its owner.

Selectmen's concerns about the integrity of the building were cemented when they were informed by the Maine Municipal Association (MMA)—which provides York's property casualty and liability insurance—would not cover the historic but near-deteriorating piece of the town's history. In February, selectmen voted not to include an

“The people in town should have a right to vote on this. Selectmen have denied that right.”

article on the upcoming town meeting warrant requesting funds to purchase, stabilize and rehabilitate the circa-1850s building.

But steadfast advocates are forging ahead, and are now gathering signatures for a citizen's petition that would ask residents to approve the use of \$200,000 for the schoolhouse.

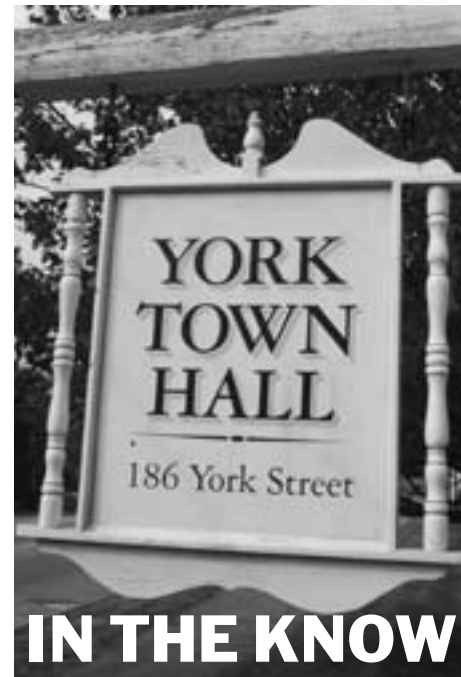
"We really feel that the selectmen, in this case, don't represent the majority of people in town," Wallis said. "The people in town should have a right to vote on this. Selectmen have denied that right."

To get an article on the warrant, the

group needs to gather 602 signatures, which equals 10 percent of the number of voters in the last election, according to Wallis.

If the group indeed achieves this goal, the signatures will be certified by the town clerk, and selectmen will then have 60 days to call a special town meeting allowing residents to vote on whether the schoolhouse is worth saving at the town's expense, Wallis explained.

But more road blocks might be ahead: According to town administrator Rob Yan-



A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

dow, the town's home rule charter makes no mention of a citizen's petition for a budget article; it only references citizen's petitions for ordinances.

However, the committee said state statutes would override anything dictated in the town charter.

The petition can be found at several local businesses, including Cat'n Nine Tails General Store, the UPS store, and Norma's Restaurant.

Similarly, the fate of the town's police station remains undecided.

Officials, after being granted an extension, now have until Monday, March 29 to decide whether they want to purchase a 42-acre piece of land on Ridge Road for a future station.

Selectmen delayed a Jan. 29 closing date because they felt consultation and analysis was not yet complete. According to Yandow, consultants are developing more information on the site, and officials were expected to meet with state and federal regulators this week.

"We'll be in a better position to know then whether what we're developing for a plan will be acceptable," Yandow explained.

The cost for the land would be \$1.5 million. If the closing inevitably goes forward, next year's capital plan would include roughly \$200,000 for engineering analysis and architectural designs, Yandow said. The cost for the building itself would then be a

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MAKING SENSE OF INVESTING

separate stand-alone article put forward for approval by voters.

Toll booth plans move forward

Despite outcry from town residents and officials, the Maine Turnpike Authority is moving to the next stage with its proposed plans for the York toll plaza.

By unanimous vote, the authority finalized the first phase of its study of the plaza, which included four options, on Feb. 23.

This means the study will be sent for review to the U.S. Army Corps of Engineers, who will either offer their approval or ask that the authority explore other avenues.

If it is ultimately approved, the MTA will move on to phase two, according to spokesman Dan Paradee, which will involve more intense study of all four options.

Proposed in November, the options range in cost from \$34 to \$56 million, and could impact anywhere from 4 to 28 acres of wetlands. Renovating the plaza where it is, the authority estimated, would cost \$56 million, and impact 28 acres of wetlands. Meanwhile, the other potential courses could include taking land by eminent domain.

Public outrage has largely centered around this fact; residents and officials have also expressed concerns over the environmental ramifications and the impacts on the tax base.

Nevertheless, the MTA was expected to send off its plans to the Army Corps this week. A response will likely take two to three months, Paradee said.

"It's really up to (the Army Corps) review to see where we go from here," he said.

Joan Jarvis, who started the group Think Again in response to the plaza project, did not return calls seeking comment.

The search intensifies

A selection committee is now sifting through the resumes of 50 applicants

seeking to replace Ruth Dealy as principal of Village Elementary School. Last year, Dealy announced her intention to retire at the end of this school year.

The hope, according to superintendent Henry Scipione, is to appoint someone in May and have them on the job on July 1.

The 10-member committee—comprised of teachers, support staff, school board

members and administrators—will soon identify semi-finalists. They will start to come in for interviews by the end of the month, Scipione said.

Meanwhile, the proposed Fiscal Year 2011 school budget—which is now being reviewed—is a lean 0.3 percent increase over this school year's budget. According to Scipione, officials were recently

able to reduce the budget by an additional \$100,000, because they learned that the medical insurance rate would increase by 2 percent, instead of the originally budgeted 6 percent.

Assessing the damage

The financial impacts of a late-February storm, which was heralded by violent winds that ripped down trees and hurled them across roads and on top of buildings, is still unclear.

Yandow said he is in the process of determining how much the storm will cost the town. A representative from the Federal Emergency Management Agency (FEMA) was also expected to tour the damage this week.

"We're hopeful that this will get a FEMA declaration," said Yandow. That would ultimately provide some manner of reimbursement to the town.

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

“The study will be sent for review to the U.S. Army Corps of Engineers, who will either offer their approval or ask that the authority explore other avenues.”

THE AMERICAN DREAM



COURTESY PHOTO

This year's essay contest theme was "The American Dream: What is it?" The contest was open to all sixth grade students and awards were given to the winners. Abigail Mahoney (left) and Elizabeth Spiller were both winners. Elk member Bob Carr and York Elementary School Principal Steve Bishop congratulated the winners.

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Thursday 18th

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B.I.N.G.O.

Thursday 25th

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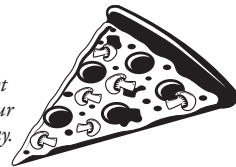
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House Committee - Last Thurs. of month 6pm

Executive Board - Last Thurs. of month 7pm

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ANDREW HAYFORD

Q & A

THE ENVIRONMENTALIST

By TARYN PLUMB
The York Independent

Tenth-grader Andrew Hayford isn’t even able to drive yet—but he’s a veritable steward of the ocean.

And if he did drive, mind you, the earth-conscious 15-year-old would probably choose a Prius or another fuel-efficient vehicle.

For more than a year now, Hayford has been involved with cleanups of area seashores. And what he’s found will, no doubt, gross you out.

But although trash inevitably continues to wash up in piles and piles, his efforts haven’t gone unnoticed.

Recently, the Cape Neddick teenager was awarded a \$1,000 grant from Planet Connect, which he’ll use to organize an ocean pollution education campaign for area grade-schoolers in coordination with the Portsmouth, N.H.-based Blue Ocean Society for Marine Conservation.

His message: Ocean pollution simply has to stop.

Name: Andrew Hayford

From: Cape Neddick

Age: 15

How often do you do cleanups?

I’ve been cleaning up the oceans for about a year now. During the summer, I did bi-weekly cleanups, and I did a couple cleanups over the winter. I do them with my family. We try to get people to come and take a bag and some gloves and help. We usually get more people than we expect.

What kinds of stuff do you find?

I’ve found blankets, tires, metal poles. I found a stone with a piece of paper on it that was a memorial to someone. Also lobster traps, tangled-up wires, broken parts to surfboards, and cigarettes—everywhere.

How many bags of trash do you typically pick up?

Sometimes we don’t find a lot. After a big storm, we usually go out. We pick anywhere from 20 to 50 pounds of trash.

What is the main goal of the education project you’re undertaking?

It’s a prevention campaign for ocean garbage. We’re going to do a presentation at the elementary school, along with an art project. We’ll bring kids together in art



class, have them do free-form drawings of what they view as the ocean. The best artwork for the project will be incorporated into our campaign, maybe in a logo. We’ll get local Maine businesses to support the campaign by pledging to be ocean-friendly, and encourage the public to keep the oceans clean.

“ I’m an avid surfer, and I like to swim—I go out on the beach, and I’m stepping on trash. It’s kind of disgusting.”

What is the main point you want to stress?

The main source of trash is people. The younger generations, they’re more absorbent, so they’ll learn these things, spread

it to their parents, and their parents will spread it to their friends, and hopefully it’ll just grow and prevent pollution.

Why is this so important to you?

It’s really about the ocean. It needs work. There’s trash everywhere. I’m an avid surfer, and I like to swim—I go out on the beach, and I’m stepping on trash. It’s kind of disgusting. It’s not just for our health, it’s for the health of the animals. Plovers will get tangled in the trash, find the trash, eat it, live around it; it’s disgusting conditions, really. When we leave our trash, we’re not really thinking about who (or what) we’re impacting.

Has it been getting better?

Progressively. It’s not a major change, but it seems to be getting better as people realize what’s going on.

What can people do?

One, don’t litter. They’re impacting more than themselves. And if they see somebody else doing it, tell them what they’re doing. People sometimes aren’t aware of how much damage a plastic straw or a fork can do. It’s really bad for the environment—it has a huge impact.

What kind of impact are we talking about?

A plastic bottle takes a really, really long time to degrade in a landfill. But when it's out in the open, it takes even longer. A plastic straw or fork can last 100 or so years, or an animal could eat it and die. It could really go that far.

How did you get so involved with cleanups?

My sister (19-year-old Allie) started doing ocean clean-ups in York and occasionally on Ogunquit Beach. I used to do cleanups with her. For about a year now, I've been directly working with the Blue Ocean Society.

How are you earth-friendly and green in day-to-day life?

My whole family upgraded to extremely gas-efficient cars; we recycle; we compost. I do recycling with the school, and coordinate events and do education about the environment throughout school.

What's the main thing you'd like to get out there?

I can't stress enough how important the environment is. And ocean trash isn't all of it. We're running out of room to put our

trash; we're overusing oil. I can't stress enough how real it is: temperatures are going up, storms are going to get worse. Nature isn't really happy with us.

What do you think nature is trying to tell us?

We need to stop abusing not only the natural things, but the things that we cre-

“ I can't stress enough how real it is: temperatures are going up, storms are going to get worse.”

ate. We should really be relying on not just natural resources, but things that are renewable. We're depleting the ozone layer, (there are increases in) greenhouse gases and CO2 emissions. There are signs everywhere.

If you have a suggestion for someone who could be skewered—er, interviewed—here, please contact Taryn Plumb at tarynplumb1@gmail.com.

YORK LIBRARY

Maine Squeeze and Jim Gallant on March 21

Maine Squeeze and Jim Gallant will perform Sunday, March 21 at 3 p.m. as part of the library's Winter Concert Series. Maine Squeeze plays a brilliant mix of Texas swing, folk, R&B and country, with three-part harmonies, hot guitar and pedal steel. From sultry ballads to flat-out fun, they squeeze it all in. The program will also include Jim Gallant, a gifted acoustic guitarist, whose music is both rhythmic and tuneful.

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

• **Winter Film Festival:** "84 Charing Cross Road" Sunday, March 14 at 3 p.m. This film is based on the memoirs of Helene Hanff, (Anne Bancroft), a single woman and struggling writer from New York and her 20 year long distance relationship with a British bookseller (played by Anthony Hopkins). 1987. Rated PG. 100 mins.

• **York Reads Film Festival:** "Empire Falls" Tuesday, March 16 at 1 p.m. Adapted by author Richard Russo from his Pulitzer Prize winning novel, "Empire Falls" is a powerful portrait of blue-collar America, a timeless tribute to the inherent decency and good humor that sustains working-class people in everyday life. Set in a Maine town, the cast includes, Ed Harris, Helen Hunt, Paul Newman, and Joanne Woodward. MPAA rated: TV-14. 195 min.

"Young at Heart" Tuesday, March 23 at 1 p.m. The Young at Heart Chorus, with an average age of 81, performs music that ranges from James Brown to Coldplay. This film traces their final weeks of rehearsal as some members struggle to overcome ill health and the adversities of age. Hilarious and moving, this film demonstrates the life-af-

firming power of music. Rated PG for some mild language and thematic elements. 108 minutes.

• **York Reads book discussion:** "Olive Kitteridge" Thursday, April 8 at noon. Sandell Morse will lead this lunchtime interactive discussion.

• **Medigap:** Tuesday, April 13 at 4 p.m. York Hospital and the Southern Maine Agency on Aging invite you to attend a free community discussion on Medigap plans. RSVP's are required. Call York Hospital's Fundraising office at 363-2385 or e-mail fr@yorkhospital.com. Sponsored by York Hospital.

• **Stories out of school:** Maine education from 1700 to today on Saturday, March 20 at Remick Barn at 1:30 p.m. Participate in a discussion lead by teachers and students, past and present. Find out how schools in Maine have changed (or not changed) over the centuries. The program will include excerpts from 18th century schoolmasters' diaries and an examination of artifacts from "Old York's" collection. Sponsored by Museums of Old York.

• **Stories of healing, helping and caring:** Wednesday, March 24 from 4 to 5:30 p.m. Join a panel discussion to hear moving stories of how reaching out, engaging and caring has made a positive difference in the lives of members of our community. Panelists include representatives from The Cottage Program, Center for Community Health Promotion, Volunteer Services, Patient



Transportation, YorkHospice, and Home Care. Refreshments will be served. Sponsored by York Hospital.

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.

• **Family Film:** "Lion King" Saturday, March 13 at 6:30 p.m. Follow this animated Disney tale of an African lion cub named Simba as he grows up and discovers his place in the "Circle of Life." The film's story and music received numerous honors after being released in 1994.

Monthly programs

• **Music in Motion**, first Tuesday of the month (Tuesday, April 6), 10:30 a.m. Music instructor Lori Gundlah, who has taught children's music classes for twenty-five years, leads us in rhythm and songs for young children.

MY KIND OF TOWN

THE END OF WINTER

Spring is almost here and it brings plenty of things to do in York

By JENNIFER L. SAUNDERS

The York Independent

In these last days of winter before spring officially begins on Saturday, March 20 it seems that our entire town—from churches to the library to the schools—is coming back to life as the songbirds return to our forests.

It is a time of anticipation, with the first day of spring, Passover and Easter soon upon us, and it is clear to see that sense of things to come is reflected in the many things there are to do right here in town in the weeks ahead.

First off, the York Public Library's next installment in its series of free films is this Sunday, March 14, with the showing of "84 Charing Cross Road." According to my contacts at the library, this film is a true story based on the life of Helene Hanff, a struggling writer from New York, played by Anne Bancroft, who begins writing letters to a bookstore in England, only to build a 20-year friendship with bookseller Frank P. Doel, portrayed by Anthony Hopkins. This Rated PG film is described as all the good things a film should be "funny sad, riveting and perfectly acted."

See the film for free on Sunday at 3 p.m. complete with free popcorn and beverages for one dollar.

Also at the library, don't miss the next installments in our town-wide "York Reads" program at the ongoing York Reads Film Festival with "Empire Falls" on Tuesday, March 16, and "Young@Heart" on Tuesday, March 23, both with showings at 1 p.m.

While "Young@Heart" is the story of a chorus with octogenarian members performing everything from James Brown to Coldplay, "Empire Falls" is adapted from Richard Russo's Pulitzer Prize-winning novel of the same name and is set in a Maine town. If the all-star cast, featuring Ed Harris, Helen Hunt, Paul Newman and Joanne Woodward wasn't reason enough to go see this one, there's a not-to-be-missed York connection: the historic River House mansion was used as the location for several key scenes.

Then, beginning on Thursday, March 18 and continuing through Sunday, March 21, St. Christopher Church on York Street will present the 17th anniversary production of "To God Be the Glory."

This one is a true York tradition, written by York resident Rita Leroux and performed by an ecumenical cast featuring an array of area talent in key roles both onstage and off. Some of those performers—including Leo Leroux, who portrays Jesus, Pat Rose as Mary and Mike and Theresa Palumbo, who play a Roman soldier and the woman at the well, have been with the show since the first production in 1994.

"We find our annual show to be a joyful and rewarding experience," explained Richard Leroux, who is returning for his



second year as the show's director and also plays the role of St. Peter in the production, describing the way the group works together "as a small community of believers

rehearsing, making costumes, planning, staging, working with lighting and sound" to bring the Gospel story to life.

Performances will be in the church at 6:30 p.m. Thursday through Saturday and 5:30 p.m. on Sunday. Admission is free, with donations welcome.

Also on Saturday, March 20 visit the Museums of Old York's Remick Barn Visitors Center for "Stories out of School: Maine Education from 1700 to Today," another featured event in the York Reads program, at 1:30 p.m. This discussion, led by teachers and students from the past and present, will explore how schools in Maine have both changed and remained the same as time has marched on and will feature diary excerpts as well as items from the museum collections.

And just as winter gives way to spring, the Live at the Library Coffee House will present MaineSqueeze, the last program in this year's Winter Concert Series, on Sunday, March 21 at 3 p.m. will feature MaineSqueeze, a four-piece band, back by popular demand.

The program will feature the three-part harmonies, guitar and pedal steel stylings of MaineSqueeze as well as a performance by acoustic guitarist Jim Gallant. For more information on this free event, call the library at 363-2818.

York Reads continues on Wednesday, March 24 with a special panel discussion entitled "Stories of Healing, Helping and Caring" from 4 to 5:30 p.m. at the York Public Library.

If readings, films and performances are not what you're looking for, don't despair. Yorkwise is already gearing up for its 12th Annual York High School/Yorkwise Benefit Auction on Saturday, April 10 where you'll be able to bid on much sought-after items for a great cause.

In the meantime, Yorkwise has announced that it is still accepting tax-deductible donations—including furniture, artwork, electronics, and Maine-made items such as jewelry, needlework, and crafts—for this community event. Donations of items in good condition may be dropped off at York High School or pickup can be arranged.

And last, but certainly not least, as the mother of an alumna from this wonderful program, I would be remiss if I didn't let you know that York High School's Teaching Young Children Class is offering its Wee Wildcats Nursery School during the months of April and May. The dates alternately weekly with sessions on Tuesday and Thursday one week and Wednesday and Friday the next, too match the York High School students' schedules, but the times are consistently from 9:15 to 10:35 a.m. It's still just a \$1 donation each day.



COMMUNITY BRIEFS

Church group buys pigs for families in need

The children of Union Congregational Church in York Beach have finished their second year of involvement with a Heifer Project, through Heifer International, a non-profit organization whose mission is to work with communities to end hunger and poverty. During 2008, through their interest and efforts, enough donations were gathered to purchase a heifer to be given to a family in need somewhere in the world. Because the purchase of pigs is less expensive than that of heifers and the benefits derived from pigs can be greater, the young people decided that during 2009 they would seek donations for pigs. Again they were successful and were able to purchase six pigs for families in need.

Class of 1970 holding reunion in July

The York High School Class of 1970 is holding a reunion on Saturday, July 17 at the American Legion in York.

The organizers have been able to track down many members, but are still having difficulty locating these classmates: George Saurman, Ruth Spear, Cathy Tibets Spohrer, Polly Ward, Marcia Welch Thompson, Philip Hames, Jane Jackson Graub, Robert Olson, Melody Angers, Steve Armstrong, Donald Clark, Bill Dufresne. Those who have any information are asked to contact Edna Howell Allen, 363-5714 or John Schofield, 363-4566.

A Facebook wall has also been started. Search for “York High School Class of 1970.”

Local artists invited to new exhibition

The York Art Association invites local artists and YAA members to enter their work in the next show “The Many Moods of York.” All media will be accepted, including abstract and representational works and must be for sale. The show will run from Thursday, March 18 to Sunday, April 4. nThree items may be submitted at the YAA Gallery, 394 York St., on Sunday, March 14 and Monday, March 15 From 4 to 6 p.m. Those works not accepted must be picked

up on Wednesday, March 17, 4 to 6 p.m.

The show will be open to the public on Thursdays and Fridays from 2 to 7 p.m. and on Saturdays and Sundays from 11 a.m. to 4 p.m. A reception will be held on Friday, March 19, 5 to 7 p.m.; all artists and friends plus the general public are invited.

Please see rules for submitting art work on www.yorkartassociation.com; each artist will be asked to pay a hanging fee of \$10 (for up to three works) and YAA will reserve 30 percent of all sales. Artists will be asked to “Gallery Sit” for one 2½-hour session during the days the gallery is open.

The show chair reserves the right to reject work for non-theme appropriate or incorrect framing and hanging hardware. For further information, contact vicepresident@yorkartassociation.com.

Millionaire challenges area residents

For the past 13 years, Alan Shawn Feinstein has been giving away \$1 million each year to anti-hunger agencies throughout the country. This year he is doing it again! Whatever anyone donates to the York County Shelter Programs from Monday, March 1 through Friday, April 30, he will add money to it. The money from The Feinstein Foundation is divided proportionately among the agencies receiving donations toward his offer.

Donations to the York County Shelter Programs for The Feinstein Foundation Challenge in March and April can include cash, checks, and food items (valued at \$1 per item or pound), as well as pledges, as long as they were obtained only from use of our challenge. Schools, businesses, clubs, and community organizations are encouraged to consider running a food drive during March and April for the York County Shelter Programs so that matching funds will be donated by The Feinstein Foundation.

Information about all the programs with which the York County Shelter Programs is involved can be accessed on their Web site: www.yorkcountyshelterprograms.org or by calling 324-1137.

Donations can be sent to: York County

Shelter Programs, Feinstein Foundation Challenge, P.O. Box 820, Alfred, ME 04002.

York County Republican Caucus news

The York County Republican Caucus was held in Sanford on Saturday, Feb. 20 with approximately 125 in attendance. York County Republican Committee Chairman Ron Morrell of Berwick opened the meeting impressing on attendees the importance of this election year. The Honorable David Bowles, also from Berwick, was elected Caucus Chair and Virginia Jennings of South Berwick was elected Caucus Secretary. Chairman Bowles introduced the following: state legislative candidates; Craig Gagne, candidate for county sheriff; Dean Scontra, candidate for U.S. House District 1; and seven of the gubernatorial candidates: Steve Abbott, Bill Beardsley, Matt Jacobson, Paul LePage, Peter Mills, Les Otten, Bruce Poliquen, and Marty Vachon. Candidates had 10 minutes to tell the audience why they were running and what they would like to accomplish once elected.

At the close of the county caucus, 14 York County towns also conducted individual caucus events at which town chairs and delegates to the county committee and state convention were elected.

Shelter now accepting orders for spring baskets

York County Shelter Programs will again be selling Welcome Spring and Happy Easter baskets. Proceeds from the fundraiser will help support the food pantry and the meals kitchens that the shelter operates.

Purchasers of the children’s Easter baskets (at a cost of \$10) should indicate the age and gender of the young recipient so the prepared basket will be appropriate. The three choices for the baskets for adults—decadent, deluxe, and healthy which cost \$15—can be viewed on the Welcome Spring/Happy Easter page on the shelter’s Web site at www.yorkcountyshelterprograms.org.

Baskets will be available for pick-up either at the Bakery at Notre Dame in Alfred or at Shaker Hill Kitchens in Saco beginning Friday, April 2.

Donations of candy and baskets for the project will be greatly appreciated.

Contact Mary Doyle at 324-8941 or 793-2759 or by e-mail at mqdoyle@gmail.com if you wish to order a basket.

Public dinner

A St. Patrick’s Day dinner, hosted by Union Congregational Church, located on Church Street in York Beach, has become a popular annual event. This year, this celebration of the Wearin’ o’ the Green will be held following the big day itself, on Saturday, March 20. The meal will be continuously served from 5:30 to 7 p.m. as revelers feast on traditional corned beef and cabbage with all the fixin’s. Cost is \$10 for adults, \$5 for ages 10 and younger. Reservations are not required.

York Hospital receives grant

York Hospital announced that it received a \$25,000 grant from Bangor Savings Bank Foundation toward its “For Every Patient” campaign. Barbara Conda, York Branch Manager of Bangor Savings Bank, presented the check to Jud Knox, York Hospital president, inside the waiting room of the hospital’s Surgery Center.

In the fall of 2008, York Hospital kicked off a major capital project and campaign to raise funds for four major projects: the expansion and renovation of the Surgery Center; the conversion of all in-patient semi-private rooms to private rooms; the building of a dedicated helipad and improvement to hospital parking.

This campaign will enable York Hospital to continue their reputation for superior care while meeting increased demands on surgery services; providing more privacy and continued technological advances and staying true to their mission of being a partner in health for Southern York County.



Send books to troops overseas

Ogunquit Woman’s Club in conjunction with Ogunquit Rotary Club announce that collection boxes for Books for the Troops are now in place.

With the success in collecting over 1,000 Books for the Troops last year, the Ogunquit Woman’s Club and Ogunquit Rotary Club decided to repeat again this year. March is the month designated for the project and boxes for collecting these books are now in place at these Ogunquit locations: Key Bank, Kennebunk Savings Bank, and the Ogunquit Welcome Center—all on Route 1 and the Dunaway Center, 23 School St. next to the fire station.

The troops send their requests to Operation Paperback which is an organization approved by the military and Operation Paperback requests that donated books meet the following requirements:

- Hard cover or paperback in good condition.
- General fiction, thrillers, horror, true crime, fantasy, science fiction, history, Westerns, some romance.
- Children’s books for deployed soldiers who read to their children via webcam or DVDs.
- Magazines about cars, etc. Fashion, etc. magazines are welcomed by our women in uniform.
- NO: religious books or tracts, damaged books, books without front covers, porn, racist.
- Also appreciated: a personal note or picture enclosed in the books, a little bit of home that is treasured and passed around to fellow soldiers

These requests come in from 40 or so countries and the books are also placed in libraries on ships and U.S. military bases. Often there is down time between duties or military operations and the books are a way to combat the boredom or can provide a welcome escape from the pressures of combat.

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3 jalapeno poppers, 3 mozzarella sticks and 2 chicken tenders 4.50

Oven-Baked Nachos 5.99

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roasted pork in a light BBQ sauce on a bulky roll served with French fries 7.99

Saturday Date Night Special

Your choice of one of the following appetizers:

Stuffed Mushrooms or Chicken Quesadilla

And your choice of two of the following entrées:

Lasagna with garlic bread, Fish and Chips, or Yankee Pot Roast.

Includes two desserts 25.99

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Draft Pints 1.00

12 Oz. Prime rib with your choice of starch and vegetable of the day 10.99

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BAKED HADDOCK DINNER

Fresh haddock topped with white wine garlic butter and Ritz cracker crumbs. Served with your choice of starch and vegetable of the day 13.99

LASAGNA

Layers of delicious cheese and meat with traditional marinara sauce. Served with garlic bread 10.99

YORK BURGER

A half-pound of beef cooked to your liking on a bulky roll with lettuce, tomato, and onion served with French fries and a pickle 9.99
Add cheese or bacon 50 cents

NEW YORK SIRLION

Cooked to your liking and served with your choice of starch and vegetable of the day 14.99



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LETTERS

The York Independent welcomes letters on local issues of reasonable length. We reserve the right to edit letters for style and sense, and to reject letters judged unsuitable for publication. Send your letters 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.

How should York move forward?

To the Editor,

In 1920, looking back at the unimaginable chaos of the "Great War," William Butler Yeats wrote in his poem "The Second Coming" (1920): "things fall apart; the center can not hold... the best lack all conviction, while the worst are full of passionate intensity."

Now, too, the winds of change are blowing through the land and again, it seems, "the blood-dimmed tide is loosed, and everywhere the ceremony of innocence is drowned." (Yeats) Here in our little corner of the world, an atmosphere of conflict and intolerance prevails, fed by a media that uses controversy to sell papers.

A perhaps less than diplomatic business decision by the Greater York Chamber of Commerce is built into a faux "war" between the Village and the Beach. Impressions of covert government action undercut a once unified front against the arbitrary schemes of the Turnpike authority; "Think Again", the citizenry says. Recently, budgetary constraints joined forces with bizarre weather to assault our road infrastructure and batter our spirits.

Yet spring will come, gardens will be planted and the cycles of life will begin anew; so, too, will

the citizenry have new opportunities to reshape the vision of the town's future character and concept. The very nature of our tourist economy is open for re-interpretation through the Planning Board's public participatory processes re-envisioning York Beach from Route One to the sea. The Mt. A to the Sea Coalition casts a wider eye across the land. Will these two re-visioning processes coalesce in a greening of our tourist economy, joining the recreation opportunities of land and sea?

Will the newly elected Charter Commission envision a reformed, more open, and responsive government structure or will the partisan stalemates seen so clearly nationally dominate our little town, too?

Let us resolve to go into this new political ferment with clarity of vision and charity of action. Let us be tolerant and inclusive and

may we look to the interests of the young to guide us. At present we are crafting a nasty package of a diminished world, debt-ridden and pollution-sick as our shameful legacy—the gift of a selfish and greedy, short sighted system of politics and economics.

York began its modern form as an opportunistic response to the need of an urban population craving escape from the filth and confusion of industrial urbanity. So the opportunity remains today to create a green and sustainable experience for visitor and town folk alike—an oasis in a world mad with greed, fear and anger. Let us restore to ourselves and the world a perspective that honors the beauty to which we owe stewardship.

Torbert H. Macdonald Jr.
York

Support upcoming Yorkwise auction

To the Editor,

York High School's Yorkwise group is getting ready for its 12th annual auction on Saturday, April 10. Yorkwise is a team of students, teachers, parents, businesses and community leaders who are committed to preventing substance abuse among our youth.

It's also not too late to make a tax-deductible donation to York High School for the benefit auction. Items are accepted in good condition such as furniture, artwork, electronics, and Maine-made items such as jewelry, needlework, and crafts.

Organizers would also love to help advertise your business with either a donation

of merchandise or an advertisement in the catalog.

Items can be dropped off at York High School or arrangements can be made for pickup. For more information contact York High School at 363-3621. Yorkwise does not accept clothing or used appliances and tools.

Yorkwise members appreciate your help and donations to support Project Graduation, substance education and chemical-free activities for York students.



“ York began its modern form as an opportunistic response to the need of an urban population craving escape from the filth and confusion of industrial urbanity.”



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Great News!

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York Hospital invites you in for a sneak peek of "Phase I" of our new Surgery Center addition!



RENDERING OF BUILDING - SUMMER, 2008



ACTUAL PHOTO - MARCH, 2010

We are finished with Phase I of the Surgery Center construction project and are about to start Phase II. But, before we do, we want to invite you in for a sneak peek at what's been done so far!

Please join us at York Hospital's

SURGERY CENTER OPEN HOUSE
SATURDAY, MARCH 13, 2010

Stop in anytime between 10:00 AM - 1:00 PM for tours, refreshments, door prizes and to meet the staff!

Phase I construction of York Hospital's Surgery Center includes a new entrance and waiting areas for patients and families; ten new, private rooms for pre- and post-operative care; an innovative post-acute care unit (recovery area) that offers private rooms for every patient and much more.



The expansion and renovation of the Surgery Center is being funded in part by contributions to the For Every Patient Campaign. For further information on how you can help or to make a donation to the campaign, contact our Fundraising office at (207) 351-3522 or fr@yorkhospital.com.

York Hospital

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COVER STORY

WHY SHOULD YOU EAT LOCAL?



AREA FARMERS TALK ABOUT THE BENEFITS OF LOCAL PRODUCE

By **SUSAN KING**
The Independent

You see it everywhere: Signs that say “Eat Local” or “Locally Grown” and you wonder how you, as a consumer, can know for sure that the tomatoes you’re buying are in fact locally grown. Or, perhaps more to the point, why does it matter?

Recently, farmers and concerned citizens have started a campaign to encourage Seacoast residents to start watching what they eat—or rather, watch where it comes from.

“It’s critical that people support local farmers because we need to be able to have a local source of food especially as this world starts to get crazier and crazier...it’s so elemental,” said Jacquelyn Nooney, owner of Touching Earth Farm in Kittery.

How can you be sure you know where it comes from?

You can grow them yourself, but sometimes your own backyard just isn’t an option.

One of the next best things could be farms that offer community-supported agriculture, or CSAs.

CSA is a partnership between consumers and farmers in which members buy shares of the farm’s harvest and enjoy regular allotments of food throughout the growing season. For farmers, this provides the upfront infusion of cash they need to get the season started and a ready market and community of supporters.

“The whole point of the CSA really is to provide financial assistance to help cover the up front costs of running the farm,” said Nikki Lewis a grower at Touching Earth Farm. “People are buying shares when buying

seed, material and all the planning and ordering starts to happen.”

Touching Earth Farm is starting their second year of CSA and increasing their 50 shares from last year to 60 available shares for consumers to buy.

For 20 weeks, from June to October, CSA members can pick up a share of produce every Tuesday. Whatever the farm has left is brought to farmer’s markets in Portsmouth, N.H. and Exeter, N.H.

Sign-ups for CSA shares often begin in February by directly contacting the farm and continue through March and April.

The cost is generally between \$500 and \$600 for 18 to 20 weeks of fresh produce.

There is no one-size-fits-all approach to CSA. Each farm structures their program differently to meet the needs of the consumer. Some variations are the financial commitment and what level of participation is required by the shareholders.

Some farms will let you break up your payments, while others require the full amount when signing up. Work volunteering is a requirement at some farms, though not many, where each shareholder must complete so many hours per month of work on the farm.

The legal form of the farm operation, payment plans and food distribution systems also vary from farm to farm.

The goods offered by CSAs can vary from farm to farm.

Most offer a diversity of vegetables, fruits, and herbs in season; some provide a full array of farm produce, includ-

ing shares in eggs, meat, milk, baked goods, and even firewood.

Typically, CSA members will pick up their share of produce each week from a pre-determined pick-up spot.

Buying a share at a CSA doesn’t come without risk for shareholders. There are many things that could go wrong, like weather and disease, that farmers have little to no control over, Nooney said.

“People buy into not only reaping the harvest but also into the risk,” she said. “Most people are really understanding, they know that is part of farming. You have years where certain things are bountiful and plentiful and years where there are things like fungus and insects.”

Overcoming challenges

The major challenge of farming in New England is weather. The unpredictable climate can create a short season, leaving many farmers to figure out how to get more time.

“The growing season is short in New England and the

“I know a lot of farmers that were under water and could do nothing.”

challenge is trying to extend it and squeezing the most out of that season,” Lewis said.

Last season, Maine farmers took a hit during the rainy month of June.

“We were lucky because we have this beautiful slope,” said Nooney of her hillside farm. “We had no drainage problems and were really fortunate to have that site. I know a lot of farmers that were under water and could do nothing.”

In a time when local farms are already struggling against the larger commercial operations, that can cause serious damage.

Andre Gagnon, owner of Andy’s Greens in York, was one of those unlucky farmers, he said. This summer, he won’t be offering CSA due to bills and a financial mess from last year’s season, his Web site said.

The rain—or sometimes the lack of rain—presents one of the most obvious challenges but there’s one that can be even more devastating to farmers: insects and fungus.

Nooney said an airborne fungus wiped out her farm’s entire tomato crop last year, costing the farm thousands of dollars.

“There’s nothing you can do about it,” she said. “We



COURTESY PHOTO

The Yankee Fisherman’s Cooperative in Seabrook, N.H. offers a shrimp community-supported fishery.



COURTESY PHOTO

The farmers’ market in Rollinsford, N.H. is open every Saturday through April.

grow organically so we can’t go out there with the fungicide and insecticides.”

Instead of chemicals, Nooney uses barrier methods and row covers to help protect the plants and keep insects from getting to the vegetables and shield against some weather—but they only go so far. A soaking spring and a late cold snap can wreak havoc and take an entire season to fix.

Rae Avery of Moondance Farms in South Berwick, where they are starting their first year as a CSA, called farming a “leap of faith.”

“It’s always unpredictable,” she said. “Any farming venture is unpredictable. Last year was a very wet year. You just never know what you’re going to come across.”

There’s another challenge farmers face, Avery said, and that’s overcoming someone’s bad experience with another farm.

“If someone had a bad experience before you come along, you’re saddled with that experience,” she said. “You have to be able to reassure them that they’re going to be OK and you’re going to stand behind what you’ve promised.”

She said that just having faith that people will say, “OK, I’ll give you a try,” can be the hardest part.

“For me, the garden itself is just a system and it’s easy,” she said. “But reaching out and having faith that those customers are going to be there is the hard part.”

Businesses have local offerings

Some local restaurants are also getting in on the “eat locally” movement.

Roberts Maine’s Grill in Kittery bought two shares of Touching Earth Farm last year, and has plans to buy again.

“Local restaurants are also realizing that they need to support local farms,” Nooney said. “We’d love to develop further relationships with local restaurants.”

Avery said she has received a lot of interest from both individuals and local restaurants and businesses.

“We’ve had some interest which is great,” she said. “But we’d definitely like to see more. There’s a lot of interest in healthier food, fresher food, and local food. It’s coming from a different angles.”

Nooney mentioned that she knew a lot of area businesses that are buying at least a portion of their produce

from local farmers, but she hopes that more will join the cause and buy locally.

“They depend on people to buy locally,” she said. “They should really start doing the same.”

Farmers make different options available

The rigid schedule and structure of CSA has some farmers searching for alternatives while still providing the same services.

Bill Connolly of Connolly’s Organics in York is trying to do just that. He offers a CSA that he is hesitant to actually call a CSA.

“I offer everything a CSA does without the paperwork,” he said. “The less paperwork I have to do, the better.”

Instead, he focuses mainly on field visits, allowing people to come out to his farm just about anytime to pick out what they want and will work with consumers to set up a loose schedule for them to come by and buy produce, but he doesn’t hold the customer’s money up front. But he supports the traditional CSA model and said he was “this close” to adopting it for this season.

“I’m not against (CSAs) in any way,” he said. “I just try to limit my exposure to scheduling ‘snafus.’ We don’t take their money up front and they don’t buy shares.”

Connolly’s model also takes a lot of the upfront commitment from the consumer, leaving them to buy only what they actually want.

For some, a CSA may be too much of a commitment. But that’s no reason to immediately head to the grocery store. Farmer’s markets abound in the region and not just in the summer, but year-round.

In York, the Gateway Farmers’ Market will be open Tuesdays from June 29 through Aug. 31 from 2 to 5:30 p.m. and Saturdays from June 5 to Oct. 9 from 9 a.m. to 1 p.m.

Through April, markets are held in Rollinsford, N.H.; Exeter, N.H.; and Rye, N.H. on Saturday afternoons. Specific times and events can be found at www.seacoastlocal.org.

The Portsmouth Farmers’ Market will open Saturday, May 1 from 8 a.m. to 1 p.m. and run through Saturday, Nov. 6.

Many people living on a budget realizes that sometimes eating fresh, organic fruits and vegetables can have

a bigger impact on your wallet than the less expensive alternatives at the grocery store.

Many times food stamps haven’t covered organic foods and farmer’s markets often wouldn’t accept the government benefits—until now.

While the Gateway Farmers’ Market will not be accepting EBT, the electronic debit card issued for food stamp use, the Portsmouth Farmer’s Market began accepting EBT two years ago and plans to continue.

It’s not just for produce

After CSAs started popping up in urban areas in New England in the 1980s, the idea of community-supported fisheries naturally followed.

In summer, New England fishermen fish for cod, haddock, hake and the like (conventionally called groundfish) out in the Gulf of Maine, but at this midwinter point, they work closer to shore, harvesting shrimp.

And not just any shrimp, but boatloads of small, sweet, pink Maine shrimp, a little-known seafood that is as much a joy of this state’s winters as lobster is in summer.

As delicious a product as it is, in the past the fishermen have been paid as little as 25 cents a pound for it, a price that doesn’t even begin to cover the cost of a fishing trip.

Ultimately, the effort is about sustaining not just the fish but also a generations-old tradition that is rapidly disappearing along the coast. And that effort is all about the ability to make a living.

At Yankee Fisherman’s Cooperative, based in Seabrook, N.H., a full share of shrimp goes for \$1.60 per pound (\$128 for 10 pounds per week from January through February) and a half share goes for \$1.80 per pound (\$72 for five pounds per week from January through February).

The cooperative was founded in 1990 to meet the needs of the local fishing community.

The co-op’s 60-plus members consist of groundfishermen (catching cod, pollock, haddock, flounder, etc.), lobstermen, tuna fishermen, and shrimpers. The boats have access to some of the most productive fishing areas in the Gulf of Maine and are all day boats, leaving in the morning to go fishing and returning to port each evening with their catch, thereby assuring that we have the freshest products available.

Though it’s not a traditional CSF, the co-op does offer wholesale prices on whatever they catch to fish lovers and restaurants.

Whether fish or produce, the wholesale prices allow more people to purchase locally-grown (or caught) food.

Food for thought

Before choosing community-supported agriculture, make sure to do your homework and ask questions. Crops, pricing, schedules, and requirements vary farm to farm and it’s important to be aware of what’s expected from the consumer.

Questions to ask yourself:

- Do you like to eat lots of fresh vegetables?
- Are you interested in trying new things?
- Do you cook at home at least four times a week?

Questions to ask the farmers:

- How much produce is in a share?
- What vegetables (and fruits) are to be expected?
- How many weeks is the share for?
- When and where are shares picked up or delivered?

• Are the shares pre-packed, or do members pack their own?

- What type of payment schedule is expected?
- What happens if a pick-up is missed?
- Does the CSA offer extra add-ons (eggs, dairy, meat, seafood, flowers)?

- Is there a volunteer work requirement?
- How long has the CSA been running?

A list of CSA farms in the area is available from Seacoast Harvest, an online guide to local food, at www.seacoastharvest.org.

Area farmers argue that buying local has an impact on the economy and creates independence—which is important in today's world.

“Hopefully more people start buying from us,” Avery said, adding that the farm has yet to fill the 30 slots available for CSA.

So, why should you buy local?

If supporting local businesses doesn't convince you, Sara Zoe Patterson organizer of Seacoast Eat Local said that most produce in the United States is picked four to seven days before being placed on supermarket shelves, and is shipped for an average of 1,500 miles before being sold.

And this is when taking into account only U.S. grown products.

Those distances are substantially longer when we take into consideration produce imported from Mexico, Asia, Canada, South America, and other places.

Those thousands of miles some food is shipped?

That leads to a big carbon footprint for a little bunch of herbs.

Look for farmers who follow organic and sustainable growing

practices and energy use to minimize your food's environmental impact.

Energy prices are one thing that will rise if this model continues.

World oil production has already peaked, according to some estimates, and while demand for energy continues to grow, supply will soon start dwindling, sending the price of energy through the roof.

Contamination is another concern.

The fewer steps there are between your food's source and your table the less chance there is of contamination.

Also, when you know where your food comes from and who grows it, you know a lot more about that food.

Knowing where your food is from connects you to the people who raise

and grow it. Instead of having a single relationship to a big supermarket, you develop smaller connections to more food sources: vendors at the farmers' market, the local cheese shop, your favorite butcher, the co-op that sells local eggs, a local café that roasts coffee.

Variety is the spice of life and you can get plenty of that by shopping farmers' markets.

Local foods create greater variety of foods available. Farmers who run CSAs sell at farmers' markets, and provide local restaurants have the demand and the support for raising more types of produce and livestock. Think Brandywines, Early Girls, and Lemon Boys instead of “tomatoes.”

It must be said: Deprivation leads to greater appreciation. When does a cozy room feel best? When you've come in from out of the freezing cold.

Fresh corn in season tastes best when you haven't eaten any in nine or 10 months—long enough for its taste to be a slightly blurred memory that is suddenly awakened with that first bite of the season.

Eating locally means eating seasonally, with

all the deprivation and resulting pleasure that accompanies it.

Money spent with local farmers, growers, and artisans and restaurants all stays close to home, working to build your local economy instead of being handed over to a corporation in another city, state, or country. Since the food moves through fewer hands, more of the money you spend tends to get to the people growing it.

To make the biggest local economic impact with your food budget, seek out producers who pay their workers a fair wage and practice social justice in their business.

“As delicious a product as it is, in the past the fishermen have been paid as little as 25 cents a pound for it, a price that doesn't even begin to cover the cost of a fishing trip.”



COURTESY PHOTO

Honey is just one of the “locally grown” offerings at Touching Earth Farm in Kittery.

Where to go

Area farms offering community-supported agriculture:

- **Connolly's Organics**

York

337-1623

- **Touching Earth Farm**

Kittery

439-4023

www.touchingearthfarm.com

- **Moondance Gardens**

South Berwick

252-7539

- **Riverside Farm**

North Berwick

651-5319

www.riversidefarmstand.com

- **Wolf Pine Farm CSA**

Alfred

www.wolfpinefarm.com

- **Andy's Greens**

Raynes Neck Road

York

475-6945

www.andysgreens.com

Area community-supported fisheries:

- **Yankee Fisherman's Co-Op**

Seabrook, N.H.

(603) 474-9850

www.yankeefish.com

- **Eastman's Local Catch**

Seabrook Beach, N.H.

(603) 760-7422

www.eastmansfish.com



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ART

THE ART OF EARTH AND FIRE

A local potter shares her secrets for great pottery

By **SUZIE GOODWIN**
The York Independent

“How long do you think I should heat this for?” I hear a voice ask from the back room of York Art Association (YAA). The voice belonged to Mary Sweeney, a local potter, who was busy preparing for the Empty Bowls benefit that night.

More than 200 hand-crafted bowls were donated by members of the Southern Maine Clay Guild and students of York High School for the fundraising benefit dinner.

“The appearance of the glaze can change significantly when fired so she finds the day she opens the kiln exciting.”

Mary Sweeney is a potter who lives here in York. She exhibits her art in a few local galleries and offers classes in her studio. Her studio is located next door to her home and is equipped with a slab roller for flat work, several wheels for

throwing clay and ample shelving to store the many projects.

Mary made her first pottery piece in art class when she was a girl. After high school she attended art school in

California with her focus in photojournalism but concluded that she would have to travel if she wanted to be a photojournalist. She left school and got a job with an airline company. That’s where she met her husband.

She didn’t start working seriously as a potter until her three children got older. As her work evolved, she became frustrated with her cramped space in her basement. Adding a gas kiln to her studio had been a dream of hers but wouldn’t fit in the small space. She convinced her family to make the move. Their new home required some renovations but she was thrilled with the new detached studio built behind her new home. It’s a beautiful, spacious study where she has room to accommodate all her projects. A separate room was custom designed for her gas kiln. She admits it was a lot of work—but something tells me she’d do it again.

Mary showed me her gas kiln. Her excitement for the piece of equipment was obvious. On the front of the kiln was ‘a kiln god’ that her son had made for her. The kiln is a pretty large piece of equipment and reminded me of the furnace in the house I grew up in that took up half the basement.

Clay has to be fired at a high temperature—but does the type of kiln make a difference? There are several ways to fire



More than 200 hand-crafted bowls were donated by members of the Southern Maine Clay Guild and The dinner was a fundraiser for the York Food Pantry.

pottery. The first, and most common, is an electric kiln. That was how she started.

Another way is a gas kiln. A gas kiln fire burns all the oxygen. With no oxygen, the kiln becomes filled with free-carbon. This process (known as reduction) can cause the colors and textures of the clays and glazes to change. These changes can sometimes be quite dramatic.

Pottery can also be fired without a kiln, this process is known as Raku. This results in a more porous finish that doesn’t hold water. The pottery is fired in a pit over an open flame—which requires commitment to tend the fire around the clock for days. Mary loves the look of this and does do some open flame pottery in her backyard. These pieces are more ornamental.

Mary’s favorite part of the process is when the clay is wet and loves to get lost in her work when she has free time. Flat work or slab work is just as it sounds: Clay is rolled out to a desired thickness and then carved or decorated. An example of this type of work would be tiles. It can also be used when building or assembling

pieces.

She loves carving also. The only part she doesn’t truly enjoy is glazing. Because so much time and work is spent in the creation of the wet pieces she finds it sometimes a little stressful. The appearance of the glaze can change significantly when fired so she finds the day she opens the kiln exciting.

Her classes offer instruction in both slab work and throwing. She also has a slab roller and several wheels available to her students in addition to her electric and gas kilns. She limits her classes so that there is plenty of room on the shelves for projects.

I recently heard pottery called the art of earth and fire. I never thought about it that way. Clay is really dirt—with the ability when wet to form a mass that retains its shape and harden when heated. I wonder if she played in mud when she was little.

Suzie Goodwin, a local artist who works in photography and mixed media, writes about the visual arts for the York Independent. Send comments and story suggestions to editor@yorkindependent.net.



SUZIE GOODWIN PHOTO

The clay has to be fired at a high temperature in either a gas or an electric kiln. In a gas kiln, the oxygen is burned away causing the colors and textures of the glaze to change, which can sometimes be dramatic.



SUZIE GOODWIN PHOTO

students of York High School for the Empty Bowls fundraising benefit dinner on Friday, March 5.



SUZIE GOODWIN PHOTO

Mary Sweeney made her first pottery piece in art class when she was a girl but didn't start working seriously as a potter until her three children got older. She now exhibits her art in a few local galleries and offers classes in her studio, which is located next door to her home.

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054709

Local art happenings

Art

• **The Ogunquit Museum of American Art (OMAA)** will offer free informational sessions for prospective docents and volunteers on Wednesday, April 14 at 10 a.m. at the OMAA winter office located at 196A York St., York (next to Ellis Insurance). At each session, a short movie about the museum will be shown followed by a question and answer period. Refreshments will be served. Preregistration is appreciated. If a local organization would like to learn more about volunteer opportunities, representatives from OMAA can come to speak and show the movie. For more information or to register, e-mail ssager@ogunquitmuseum.org or leave a message at 646-4909.

• **The Portland Museum of Art** has organized an exhibition of artwork created by Maine art students. This year celebrates the 30th anniversary of Youth Art Month Exhibitions in Maine, and the 16th annual exhibition at the museum. The museum's exhibition, running from Saturday, Feb. 27 through Tuesday, April 4 will showcase more than 100 works of art by students throughout the state, from elementary school through high school. All participating students will receive certificates of recognition. An exhibition celebration will be held at the Museum on Saturday, March 6, from 5 to 7:30 p.m. Admission is free to the public and refreshments will be served.

• **Prisizhon Studio** is hosting a unique exhibition from New England portrait photographer Danie Connelly, who celebrates what area residents do for a

loom shuttles to letters, photographs, and sensational fiction. The bedchamber also features a dress-up trunk, allowing visitors to experience the factory girl fashion of the 1840s and 1850s. Making Her Way is a preview of the Saco Museum's new, upcoming permanent exhibition, Making History: Art and Industry in the Saco River Valley, which opens May 29, 2010. Making History is funded by a Preserve America grant administered by the National Park Service, Department of the Interior, and by the Maine Humanities Council.

• The work of Max Beckmann will be featured this spring at the Portland Museum of Art from Saturday, March 13 through Sunday, May 23. Modernism and Masquerade will feature about 40 prints from the museum's permanent collection.

• **Jacquelyn Nooney** will do a presentation on how she works with clients to create outdoor living spaces at the Atlantic Design Center on Friday, Feb. 26 at 3:30 p.m. She will take you through the process from the drawing board to the project completion, showing pictures of finished designs. Nooney has been designing, building, and maintaining landscapes for both residential and commercial clients throughout New England for both commercial and residential properties for the last 25 years.

Space is limited so please make your reservation by E-mail to mclaesson@eldredgelumber.com or call 363-3004. Light refreshment will be served.

• **After Image**, new works by six local Maine artists. After images are the artist's beginning point. From the very outset of the process the artist must grapple with exterior or interior images as they create. The current show shares new work from six seasoned Maine artists who invite the viewer to share their After image experiences. The exhibit will open Thursday, March 11 with an artists reception on Sunday, March 14 from 4 to 6 p.m. at the Kittery Art Association,

Music

• **"La Stagione d'Amore (Season of Love)"**—an Evening of Opera" marks the return of opera to City Theater in Biddeford. Several of Maine's finest singers will perform scenes from operas such as Carmen, La Bohème, Don Giovanni, The Elixir of Love, Hansel and Gretel, and more. Performance times are Friday, March 12 at 8 p.m. and Sunday, March 14 at 2 p.m. This event is also the annual fundraiser for City Theater. Tickets are \$25 for adults and \$10 with a student ID at the door, and may be purchased by calling 282-0849 or e-mailing info@citytheater.org or may be purchased online at www.citytheatertix.org/web-tiks/WebTiks.ASP.

• **The Music Hall presents "Solos"** on Sunday, March 14 at 7:30 p.m. Watch for undiluted traditional Irish music with Seamus Egan on flute, tenor banjo, mandolin, tin whistle, low whistle, guitars, bodhran; Winifred Horan on violins, vocals; Mick McAuley on accordians, contertina, low whistle, vocals; Eamon McElholm on guitars, keyboards, vocals; and Máiréad Phelan on vocals. Tickets are \$35, \$28 and can be purchased by phone at (603) 436-2400 or online at www.themusicall.org.

• **Grammy Award winner Art Garfunkel** is next up in The Music Hall's Intimately Yours series Friday, March 19 at 8 p.m. Although it has been almost 40 years since the anthem Bridge Over Troubled Water was recorded, singer/songwriter Art Garfunkel's image and signature vocal remain among the most instantly recognizable in popular music. Tickets are \$75; \$65 and can be purchased at The Music Hall box office at 28 Chestnut St., Portsmouth, N.H.; by phone at (603) 436-2400, or online at www.themusicall.org.

• Renowned fiddler and singer/ songwriter, Lissa Schneckenburger, will be performing at The Dolphin Striker, 15 Ceres St. in Portsmouth, N.H. on Friday, March 5 at 7 p.m. Tickets are \$12 in advance and available online at www.mktix.com/heptunes or by phone at: (978) 462-9630.

Books

• Michael Lewis, author of "The Blind Side" will present his newest work "The Big Short: Inside the Doomsday Machine" on Wednesday, April 7 at Music Hall in Portsmouth, N.H. as part of the Writers on a New England Stage series. Tickets go on sale Friday, Feb. 12 at noon.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent



For more information on soil testing and soil testing kits, contact University of Maine Cooperative Extension at 581-3188.

• Dining whole

hog: On Thursday, March 18 at 6 p.m. Vignola's will sponsor its third annual Whole Hog Dinner. The unique dinner will celebrate authentic Italian dining at its finest, by featuring some of the most flavorful—though less traditional—cuts of the hog, as well as perfectly matched accompanying wine and beer selections.

Lee Skawinski, chef and co-owner of the Portland restaurant, will serve up an à la carte menu with starter options such as boar sausage with Tuala pecorino cheese, smoked bacon fritters, Spanish pork dumplings and Tuscan-style pork ribs with wild flower honey, fennel pollen and pepperoncini peppers.

Main dish menu options, include pork belly and Winter Point oysters; Berkshire 10-hour pork shoulder with mint, chilies and paprika served with oregano and radicchio slaw; and, Rotolo tenderloin in Tuscan bread and pancetta. Chef Skawinski will also offer some surprise beer selections during the evening, sourced specifically for this event. First course options will range from \$7-11; main course items will range from \$16-\$22. Call 772-1330 for reservations.

• **More Exotic Dining:** The New England Farm 2 Fork Project will present a "40-mile meal" of local produce made into some very ingenious dishes created by Chef Sebastian Carosi on Saturday, March 20 and Sunday, March 21 at 6 p.m. ("sharp") at Raven Hill Orchard in East Waterboro.

Dinner will consist of locally made artisan and farmstead cheeses (for example, Silvery Moon Creamery), pastured local lamb, antique (heirloom) apples and many other locally raised products.

Diners will be served six to eight courses, in small, manageable portions that allow them to sample the variety of edible commodities available to us in a particular season, from a local source, without relying on imported foods purchased from agri-business conglomerates.

The evening's menu will feature: spiced Raven Hill Orchard antique apple soup with burnt local wildflower honey yogurt and bee pollen, heirloom beet and farmstead local buttermilk panna cotta with peppered homemade yogurt and candied beet, almost spring pastured Waterboro lamb pie, a toss of organic local greens and lamb gravy, six-hour smoked coffee braised local beef with butter smashed Aroostook county grown taters and natural pan dripping. Raven Hill Orchard is a MOFGA certified organic apple orchard. The cost is \$40 per person, call 247-4455.

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.



profession and hobby on top of their heads. For more information, contact 985-6773. Prisizhon Studio is located at 30 Main St., Kennebunk.

• **Evolution:** Five Decades of Printmaking by David C. Driskell is now at the Portland Museum of Art. This exhibition highlights for the first time the prints of Driskell, artist, art historian, collector, educator, and one of the most respected names in the world of African American art and culture. With 75 prints, Evolution provides insight into Driskell's artistic process and development, as well as the influence of African art on American modernism. He has been a practicing artist since the 1950s and his works are in major museums throughout the world, including the Portland Museum of Art. Since 1977 Driskell has also served as the cultural advisor to Camille and Bill Cosby and is the curator of their collection.

• **Collage** is a work of art made by assembling different pieces, thus creating a new whole form. Drawn primarily from the museum's permanent collection and featuring approximately 25 works, this exhibition will explore the history of collage from its introduction in Europe in the early 20th century by artists such as Kurt Schwitters and Jean Arp to present day works by Maine artists such as Tom Hall and Aaron Stephan. The exhibition will cover a wide range of collage techniques, including abstract works pieced together from newsprint and colored papers, collaged elements incorporated into drawings and prints, paintings that include collaged figurative elements, and photomontages. The exhibition will run through Sunday, Feb. 28. Visit www.portlandmuseum.org for more information, or call 775-6148.

• **Making Her Way:** Mill Girls of Saco and Biddeford is now open at the Saco Museum. Designed to evoke the interior of a factory girl boardinghouse bedroom from the 1840s, this exhibit provides a glimpse into the lives of the early 19th century factory girls with artifacts ranging from period furniture, textiles, and

SLOWING DOWN TO BAKE SOME BREAD

Ditch the store-bought loaf for a delicious corn and molasses bread

By SARAH GRANT

The York Independent

No power. For five days. I had time to think and imagine while sitting in the dark. What was it like before electricity was taken for granted? Before it invisibly powered our bevy of kitchen appliances and allowed cold and hot water to run freely into the sink and over my hands via my basement pump from the well.

On a mid-December day in 1952, CMP proclaimed rural electrification of our Tatnic neighborhood (about half-mile from the York town line) by setting a pole in the middle of our front field. This did not make my mother happy. Not only was the pole ugly and obnoxiously positioned, but my mother did not especially want to rely on electricity. My never timid mother required CMP to move the pole to a less conspicuous location. Immediately! They complied.

My parents relented somewhat and had electricity installed in the farm house, but only for a few electric outlets, an electric refrigerator, a kitchen radio and my mother’s beloved toaster.

As a small child, almost a decade after electricity was an option, I remember the hand pump at the kitchen sink, the towel roll (a long cotton or linen towel sewn together at the end so that it looped around a towel rack), the enormous (to little me) wood-fired Crawford kitchen cook stove and the kerosene hurricane lamps.

The morning light poured into the northeasterly facing kitchen through large, simple, casement windows on three sides and the glass upper panel in the porch door illuminating the large harvest kitchen table that took center stage surrounded by a supporting cast of eight straight-backed, oak Victorian era chairs. The only counters were under the few kitchen cupboards that lofted from mid-wall to nearly 10 feet above the kitchen floor. It was an engineering feat for a four-year-old to arrange adequate staging to reach the shelf where the cookies were transparently ensconced in an over-sized, former Sultana peanut butter jar. Cookie retrieval usually involved the aid

of my older and much taller sister.

Beyond the simple amenities of the pre-electric, rural Maine kitchen, I remember that time moved more slowly without the expedition of electronics. Food preparation was deliberate and methodical. Even the simplest meals were planned. Will we need to fire-up the stove, or have a cold supper? Shall we bake a cake for dessert or just rely on those cookies in the Sultana jar? Every aspect of every meal was prepared by hand with wooden spoons and sharp knives, usually on that harvest table where we would later dine. We slowed down and enjoyed the process.

Bread baking is like that. “Bread machine” is not part of my vocabulary. Bread baking is a methodical process requiring precise ingredients. Even if we do rely on the Kitchen Aid and its dough hook, patience is required to wait for the dough to rise twice. Yeast feeds on the carbohydrates of

the flour to produce carbon dioxide to expand the resting dough. It is a beautiful, magical event. It takes time, patience, and planning.

I encourage you to roll up your sleeves to combine and knead the dough by hand. It will give you the satisfaction that only hand crafting provides. Moreover, it gets your bread baking ability off the grid (as long as your oven works without electricity, like mine).

Anadama or corn and molasses bread celebrates Maine’s Native American and colonial heritages in one aromatic, sweet loaf. It’s easy to make. Inhale its comforting bouquet while it is baking and remember all the home cooks who came before CMP.

This is my adaptation of Fannie Farmer’s Anadama bread recipe.

Anadama Bread
Put in a large mixing bowl:
• 2 cups boiling water

- ½ cup corn meal
- Stir thoroughly and let sit for one hour. Add:
- ½ cup molasses
- 2 teaspoons salt
- 1 tablespoon butter
- Put in small bowl:
- ½ cup warm milk (100 degrees)
- 1 package (2½ teaspoons) yeast
- When dissolved and foamy, add to the cornmeal. Stir in:
- 4½ cups bread flour*

Beat thoroughly and let rise until doubled in size. Add enough more flour to make the dough just firm enough to knead. Knead dough for five to seven minutes. Let dough rest five minutes.

Shape into loaves and place dough into two buttered 9 x 5 loaf pans, loosely cover and let rise until dough is 1 inch above edge of pan.

Pre-heat oven to 350 degrees. Bake bread 30 to 40 minutes or until bread sounds “hollow” when tapped. Allow to cool for about 20 minutes before slicing—if you can wait that long.

**You can also use all-purpose flour, but you may get a taller, better-textured loaf with bread flour.*



COURTESY PHOTO

Anadama bread is a sweet loaf made from coran and molasses that celebrates Maine’s Native American and colonial heritages.

A westward breakfast quest

Where to go when you’re looking for relief from the summer crowds

By SARAH GRANT

The York Independent

The tourists are coming! The tourists are coming! Okay, not quite yet. Monday, April 19 is more than a month away. But, face it, the out-of-staters will begin their annual invasion of the Maine coast beginning on Patriot’s Day. It’s great for our economy, nevertheless, you may want to start building your inland destinations repertoire of escape routes for your days off during “The Season.”

It’s funny how the tourists tend to travel north or south and stick to the beaches and coastal towns, but they rarely steer to the west. Perhaps they do not imagine that they would find anything interesting if they headed inland. They would.

Take, for example, the charming hamlet of North Berwick. Maine lives strong in North Berwick. I have loved that tiny village

all of my life. Although it may not be a “dining destination,” it certainly is one of my breakfast destinations. It is high on the list.

It could be that North Berwick appears to be somewhat deserted in the mornings because apparently everyone is at the Maine Street Café. The place was jumping at 9:30 a.m. on a Monday morning during my first visit. Even so, service was friendly and the food arrived promptly.

Maine Street Café is not fancy or gourmet, but the food is excellently prepared. You will find plenty of Maine flavor there in both the delicious food and the clientele. The Café is a small family style restaurant with seating for about 50, including a counter with stools.

“It’s funny how the tourists tend to travel north or south and stick to the beaches and coastal towns, but they rarely steer to the west.”

I ordered a waffle with two eggs and ham. Everything was cooked perfectly, and the generously sliced ham was half an inch thick, succulent, fork tender and just grilled enough to warm it through. All of this for \$6.14.

I also could have had Eggs Benedict six different ways served with home fries for \$5.99 or \$6.99. Brenda, my server, who is actually aunt to owners Karen and Travis Rice, let me know that the kitchen makes

the hollandaise from scratch daily. Three-egg omelets with nearly countless meat, cheese and vegetable options are served with toast (yes, homemade bread) and potatoes. Omelets average \$5.50 a plate.

I saw short stacks of pancakes, some with blueberries or chocolate chips; fresh fruit; fruit and yogurt parfaits; and oatmeal at prices ranging from \$2.29 to \$4.99. All of the plates I saw were generously heaped with fabulous fare.

Homemade blueberry, cran-orange, corn

muffins and cinnamon coffee cake are less than \$2 heated or grilled. The French toast is made with substantial slices of the Café’s homemade white bread and is available for less than \$4.

Main Street Café sets a new standard of high quality for breakfast sandwiches. I enjoyed an egg and cheese with, you guessed it, more of that galumpcious ham on marbled rye, when I stopped briefly for my second visit on a Saturday morning. The cheese was melted to almost butter consistency on the toasted bread, the egg was clucking fresh (and I suspect local)... and the ham! All for \$3.49 and it kept me sated until suppertime.

Breakfast is served all day at Maine Street Café, seven days a week. Hours are Monday through Friday 6 a.m. to 1 p.m and on the weekends 6 a.m. to 2 p.m. If you go on a weekend, I recommend that that you sleep in a bit. The place is packed until about 10:30 a.m.

Oh, and let’s not tell the tourists about North Berwick and the Maine Street Café. They can have the coast for a few months, let’s just keep inland treasures like this one for ourselves. Just us Mainers.

A complete 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

Wine tasting at the Clown The focus is on wines from South Africa at The Clown's March Wine Tasting on Friday, March 12. Sample wines and learn more about this exciting wine region! Stop in anytime between 5 and 8 p.m., the event is free! For more information, call The Clown at 351-3063.

York-Ogunquit United Methodist Church will host the annual corned beef and cabbage dinner on Sunday, March 13 from 5 to 6 p.m. The cost for a complete dinner is only \$8 including beverage and dessert. York-Ogunquit Church is located at 1026 US Route 1 in York. For more information, please call 363-2749 or visit www.youmc.org.

MOVE! for MS is happening Saturday, 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.

Maine Roller Derby presents the fourth annual Lucky Lass St. Patrick's day event. As usual, the ladies will be ready to take on any challengers for Leg-Wrestling and Human Musical Chairs between bouts of dancing and cajoling. The event is Saturday, March 13 at Bubba's Sulky Lounge in Portland at 9 p.m. There is a \$5 cover charge.

In honor of St. Patrick's Day, Holy Cross Lutheran Church in Kennebunk will host a traditional corned beef dinner on Saturday, March 13, at 5:30 p.m., immediately after the weekly informal worship service. The service is brief and friendly, beginning at 4:30 and running only 45 minutes, with upbeat music that's easy to sing, thanks to easily read projected words. Dress is Saturday come-as-you are, as relaxed as you want to be. There is no charge for the dinner; free-will donations of any amount will be accepted. Call 985-4803 for more information.

The York Public Library will continue its series of critically acclaimed films on Sunday afternoons now through April. All screenings start at 3 p.m., the public is invited, and admission is free. In addition, there will be free popcorn, and beverages will be offered for \$1. Upcoming films in the series are: "84 Charing Cross Road" (1987) Sunday, March 14; "The Color of Paradise" (1999) Sunday, March 28. The Winter Film Series is made possible by the Library Film Group, which is composed entirely of volunteers. Those interested in participating in the Library Film Group are encouraged to contact any group member at the screenings or to leave their name and phone number at the front desk of the library.

For more information, call the library at 363-2818 or visit www.york.lib.me.us.

Wells Reserve at Laudholm on Wednesday, March 17, at noon will host a Lunch n Learn program about "Cryogenic Critters." Invite a curious friend and bring your bag lunch. A \$2 donation to benefit the Wells Reserve education program is suggested. For more information, contact 646-1555 or www.wellsreserve.org.

An introductory meditation class will be held at Aryaloka Buddhist Retreat Center in Newmarket, N.H. on Saturday, March 20 from 10 a.m. to 4 p.m. On this daylong workshop you will learn how to start meditation, how to practice a traditional Buddhist meditation form and how to incorporate meditation into your busy life. Suggested donation for the class is \$65 and includes a vegetarian lunch. For directions, visit www.aryaloka.org. For more information or to register, call (603) 659-5456 or e-mail info@aryaloka.org.

Laudholm Trust now has application materials available for the 23rd Laudholm Nature Crafts Festival, a highly respected show to be held Saturday, Sept. 11 and Sunday, Sept. 12 at Wells Reserve at Laudholm. Information and applications are available at www.laudholm.org or by calling 646-4521. Applications must be received by Tuesday, March 16.

Join the Animal Welfare Society humane educator at the Children's Museum

and Theatre of Maine on Free Street in Portland for the Pets and More Program on animal care and handling from 10 to 11 a.m. on Saturday, March 20.

The Winter Concert Series at the York Public Library will be wrapping up on Sunday, March 21 at 3 p.m. with MaineSqueeze, a four-piece band, back by popular demand. This free concert is part of the "Live at the Library" series, which encompasses drama, poetry readings, and other forms of music and art. Refreshments will be available during the performance.

MaineSqueeze plays a mix of Texas swing, folk, R&B and country music with 3-part harmonies, hot guitar, and pedal steel. From sultry ballads to flat-out fun, they "squeeze" it all in.

The program will also include Jim Gallant, a gifted acoustic guitarist, whose music is both rhythmic and tuneful.

For more information, call the library at 363-2818 or visit www.york.lib.me.us.

Nancy Carlisle, Historic New England curator, will present "The Meaning of Things: Historic New England's Collections" on Tuesday, March 23. Historic New England celebrates their centennial year in 2010 and this retrospective focuses on the organization's collecting over the past 100 years. The lecture will begin at 5:30 p.m. at the Tyco Center at Strawberry Banke Museum. Wine and cheese will be served. Admission is \$10 per lecture or \$35 for an individual membership for the Piscataqua Decorative Arts Society 2010 season.

The Seacoast Guitar Society presents guitarist Chuck Pyle in concert at Remick Barn at Old York on Sunday, March 28 for one night only. Music begins at 7 p.m. Remick Barn at Old York is located

at Museums of Old York (facing church steeple—207 York St.). Call 363-1886 for more information.

Tickets are \$15/ \$8 students, available now at Tulips (Portsmouth, N.H.) Earcraft (Dover, N.H.), Acoustic Outfitters (Stratham, N.H.) Museums of Old York (York) by phone and online at www.seacoastguitar.org.

Join friends of the Gundalow Company in the home of different seacoast hosts for an evening of food, drinks, and maritime conversation with a guest expert on Saturday, April 10. For a complete list of Gundalow Gatherings, visit gundalow.org. Select your destination and RSVP and complete your payment by Thursday, April 1. The cost is \$50 per person and all ticket proceeds will support 2010 education programs. Area destinations are in York, York Harbor, Cape Neddick, and Kittery.

Learn how to grow world-class giant pumpkins from the master himself—Al Berard, York County's unofficial "Giant Pumpkin King." Berard will be leading a class through the University of Maine Cooperative Extension at the Anderson Learning Center, at 21 Bradeen St., Springvale on Monday, April 5, from 6:30 to 8:30 p.m.

The cost of this workshop is \$5, payable the evening of the event. Pre-Registration is required by Thursday, April 1. To register please email rgowdy@umext.maine.edu, or call the York County office of UMaine Extension at (800) 287-1535 or 324-2814, with your name, address and phone number.

The Pontine bring history to life onstage with their original production based on the legend and lore of the Isles of Shoals. The shoals have imposed themselves again and again on the imagination of New Englanders. Their very oddity, in shape, name and topography, has increased the fascination of the Isles hovering on the horizon. Pontine's West End Studio Theatre is located at 959 Islington St. in Portsmouth, N.H. Performances are Friday, April 23 through Sunday, May 9. Check www.pontine.org for showtimes. Tickets are \$23 with a \$3 discount for students and seniors. For more information, call (603) 436-6660.

A financial and workforce development series is currently underway in York County. Are you unemployed, underemployed, semi-retired, or recently laid-off from work and want to re-enter the workforce? This series is comprised of five modules that address personal finances, workplace communication skills, career exploration, educational opportunities and marketing tools for employment. Modules may be taken individually, in combination with other modules, or as an entire series. All modules are free. Registration is required. For more information regarding registration and all other details, contact Women, Work and Community at 286-1722.

Exhibits, Music, Theatre, Books and More

Evolution: Five Decades of Printmaking by David C. Driskell is now at the Portland Museum of Art. This exhibition highlights for the first time the prints of Driskell, artist, art historian, collector, educator, and one of the most respected names in the world of African American art and culture. With 75 prints, Evolution provides insight into Driskell's artistic process and development, as well as the influence of African art on American modernism. He has been a practicing artist since the 1950s and his works are in major museums throughout

the world, including the Portland Museum of Art. Since 1977 Driskell has also served as the cultural advisor to Camille and Bill Cosby and is the curator of their collection.

Collage is a work of art made by assembling different pieces, thus creating a new whole form. Drawn primarily from the museum's permanent collection and featuring approximately 25 works, this exhibition will explore the history of collage from its introduction in Europe in the early 20th century by artists such as Kurt Schwitters and Jean Arp to present day works by Maine artists such as Tom Hall and Aaron Stephan. The exhibition will cover a wide range of collage techniques, including abstract works pieced together from newsprint and colored papers, collaged elements incorporated into drawings and prints, paintings that include collaged figurative elements, and photomontages. The exhibition will run through Sunday, Feb. 28. Visit www.portlandmuseum.org for more information, or call (207) 775-6148.

Making Her Way: Mill Girls of Saco and Biddeford is now open at the Saco Museum. Designed to evoke the interior of a factory girl boardinghouse bedroom from the 1840s, this exhibit provides a glimpse into the lives of the early 19th century factory girls with artifacts ranging from period furniture, textiles, and loom shuttles to letters, photographs, and sensational fiction. The bedchamber also features a dress-up trunk, allowing visitors to experience the factory girl fashion of the 1840s and 1850s. Making Her Way is a preview of the Saco Museum's new, upcoming permanent exhibition, Making History: Art and Industry in the Saco River Valley, which opens May 29, 2010. Making History is funded by a Preserve America grant administered by the National Park Service, Department of the Interior, and by the Maine Humanities Council.

Health, Support and Wellness

York Hospital's Yoga Center, located at the Heart Health Institute, offer yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. Introductory yoga is held on Tuesdays from 4:30 to 5:30 p.m. and Thursdays from 9:30 to 10:30 a.m. and 4:30 to 5:30 p.m. Yoga Level 1 is on Tuesdays 6 to 7:15 p.m. Intermediate yoga is Tuesdays 9 to 10:30 a.m. Seated yoga is held Tuesdays from 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York. Call 351-3700 for registration information. For new participants, your first yoga class is free.

The Choose to Be Healthy Partnership, a program of York Hospital, offers the "Freedom Clinic" which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won't need to leave the house! Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

FRIDAY, MARCH 12-14



Pontine Theatre presents, Diane Edgecomb, in her original production, "A Celtic Evening." Edgecomb will be joined by Celtic Harper, Margot Chamberlain. Performances are scheduled for Friday, March 12 8 p.m., Saturday, March 13 at 4 p.m. and 8 p.m. and Sunday, March 14 at 2 p.m. Pontine's West End Studio Theatre is located at 959 Islington St., Portsmouth NH. Tickets are \$23 (\$3 discount for seniors and students) and may be purchased online at www.pontine.org. For information, contact Pontine at (603) 436-6660 or info@pontine.org.



Alice in Wonderland

By **AMY DIAZ**
The York Independent

***Alice in Wonderland* (PG)**
A Mad Hatter Johnny Depp and a bobble-headed Red Queen by Helena Bonham Carter all but push Alice off the screen in *Alice in Wonderland*, a visually interesting but strangely grim and scattered reimagining of the Alice story.

After a brief prologue with a child-aged Alice, we meet our Alice (Mia Wasikowska), a 19-year-old, late-Victorian-period woman who discovers, to her horror, that the garden party she’s been dragged to is her engagement party. After listening to her would-be-fiancé’s mother warn her about his delicate stomach, Alice finds herself in a gazebo surrounded by a crowd and being proposed to. Not sure what to do, she darts off, following glimpses of a White Rabbit that was hopping around the garden. She falls into a hole and keeps on falling, past floating clocks, until she plops down in a hallway filled with locked doors and a bottle with a “Drink me” note, a cake with “Eat Me” frosting and a key that fits in only the smallest door.

This isn’t exactly the original Alice entrance to Wonderland — now she’s being watched by creatures who wonder why she doesn’t remember all this from the first time and if she’s really the “right Alice.” As with previous movie Alices, this one eventually meets the White Rabbit (Michael Sheen), the Cheshire Cat (Stephen Fry), Tweedledee and Tweedledum (Matt Lucas), the Dormouse (Barbara Windsor), the March Hare (Paul Whitehouse), a blue caterpillar (Alan Rickman) and, of course, the Mad Hatter (Johnny Depp). These characters all insist that Alice is meant to fight and slay the Jabberwocky to end the reign of the tyrannical Red Queen (Helena Bonham Carter) and restore the White Queen (Anne Hathaway).

Who, frankly, is a not-terribly-likeable flake — but who’s to say what talking animals and assorted magical creatures want in a monarch?

Alice in Wonderland seems to be half of a story — specifically, the half that lets the Mad Hatter be, well, mad and that lets the Red Queen shake her giant Bette-Davis-caricature orb and yell “off with her head” like a toddler in the middle of a right good tantrum. They are fascinating bendable shapeable action figures with nifty accessories and fun sidekicks, particularly in the case of the Red Queen, who is served by the thoroughly creepy Knave of Hearts (Crispin Glover). They are all sound and color — making poor pale Alice seem sort of limp and half-drawn next to them.

And while you can point to the motivations of the Hatter and the Queens (Red Queen: rule the land; White Queen: restore kindness; Mad Hatter: bring in significant box office — mission accomplished), you can’t really figure out what’s driving Alice. She isn’t that keen on getting home; she doesn’t particularly care about or even believe in the quest of the other characters. She decides at a certain point to help rescue the Mad Hatter from trouble but develops this affection for him with very little in terms of believable reason. There are hints here and there that her mission is to figure out who she will be as a grown-up: will she be the wife of a man picked out for her long ago or does she have some other destiny? But this isn’t particularly well developed

throughout the story. You get the sense that it’s supposed to be there but you don’t really see it play out.

A sensible, real-seeming Alice could have stood out in this fantastic Crayola world, but with so little to her character she recedes, making the story feel aimless and without a center. There are neat characters here, nifty creatures and settings, but they don’t build up to anything. They don’t even work in the way the original story (by which, of course, I mean the Disney cartoon) did, which was sort of as a string of shorts that allowed us to examine each strange new character.

And, sure, the effects are nifty. The movie gives us a colorful Wonderland (or Underland, as we learn it is truly called) and one that is probably better viewed in 3-D than in 2-D. I saw the movie as a two-dimensional affair and not all of the graphics hold up. I don’t know that they would look so much better in 3-D but I suspect the overall effect would be more dazzling, less cartoony.

The elements of a moody new take on the story are there in this *Alice in Wonderland*. But, perhaps because the movie seems cut to let other characters shine, this seemingly Burton-ready fairy tale never really takes flight. **C**

Rated PG for fantasy action/violence involving scary images and situations, and for a smoking caterpillar.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7

75 Wells Plaza, Wells, Maine • (207) 646-0500

Regal Cinemas Newington 15

45 Gosling Road, Newington, N.H. • (603) 431-4200

The Music Hall

28 Chestnut St., Portsmouth, N.H. • (207) 436-9900

Smitty’s Sanford Cinema & Pub

1364 Main St., Sanford, Maine • (207) 490-0000

Smitty’s Cinemas Biddeford 8

420 Alfred Road, Biddeford, Maine • (207) 283-4500

The Cinemagic & IMAX in Saco

779 Portland Road, Saco, Maine • (207) 282-6234

Cinemagic Grand Stadium at Clarks Pond

333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023

Learn what the future may be

A review of a recent scientific writing

By **LISA PARSONS**
The York Independent

***This Will Change Everything: Ideas That Will Shape the Future*, edited by John Brockman, 2010, HarperPerennial, 390 pages.**



It’s all about the robots. And our evolving computerized robotic brains and the evolving

brain-merged robotic Internet — and possibly some aliens.

With a few people off to the side concerned with either planet’s ecosphere or the nature of space and time.

This is my takeaway from the scientists and thinkers who answered the question “What game-changing scientific ideas and developments do you expect to live to see?” for publication in this book from Edge.org.

I was surprised nobody mentioned matter compilers.

A few of their answers are disappointingly vague and some skirt the question outright, saying “who really knows?” or “well, not in my lifetime but someday” or “here’s what would be cool if it did happen.” Some come right out and say that they’re skirting the question — e.g. Steven Pinker says, “Technology may change everything, but it’s impossible to predict how” before he offers (“if you insist”) a few speculations, and Seth Lloyd says, “I could tell you that quantum computers will drastically change the way the world works during our lifetime. But I’m not going to do that, for the simple reason that I have no idea whether it’s true or not.” Others ramble without acknowledging that they’re not addressing the question that was asked. No matter, it’s interesting futurey stuff, seems to be the thought. (And sometimes it is.) Famed geneticist Craig Venter phones in a few words about how genetic technology is generally amazing and transformative, for instance. A few folks talk about what we should do or what we are doing.

But some are bold.

Gregory Paul foresees “a world of immortal superminds with unlimited intellectual capacity” in which “most humans will choose to become robotic.” Alison Gopnik envisions “extended childhood” in humans, Kevin Slavin expects “the ebb of memory,” and Corey Powell (editor of *Discover* magazine) puts odds on a handful

of predictions — five percent for an antigravity device, 50-50 for conscious machines, 95 percent for the end of oil.

Two of the book’s most memorable points for me are not predictions at all; they are British philosopher Barry C. Smith’s observation that “To lose contact with [the Internet] even temporarily can make one feel that one has been stripped of a sense, like the temporary loss of one’s sight or hearing” (which does kind of describe my feeling during the recent power outage) and his intriguing reference to the time in the Middle Ages “when humans transformed their cognitive lives by learning to read silently. ... With this simple adjustment, seemingly miraculous at the time, a great transformation of the human mind took place, and so began the age of intense private study so familiar to us now.” He wonders if we will eventually converse without talking out loud.

This is a very good book for skimming; each essay is short, it’s easy to quickly tell which ones interest you, and they’re ordered so that similar ones mostly appear near each other — the book moves roughly in a spectrum from genetics to conscious computers to alien life to brain tinkering to climate stuff to social stuff to far-out abstract physics and then the ideas that didn’t really fit any of the above.

You will not have heard of many of the authors, but each gets a quick byline with title, and some are more or less well-known — Richard Dawkins, Brian Eno, Daniel Goleman (the EQ guy), Robert Sapolsky.

The term “change everything” is interpreted at different levels: Daniel L. Everett’s “automated, near-universal [language] translation” hardly seems about to change everything the way that, say, Kenneth W. Ford’s mind-reading and implantable thoughts would.

A few are depressing, a few brightly optimistic, the majority rather objective — the value judgment’s up to you. They are not all mutually compatible. Some will happen only if others don’t. In some cases, it’d be a case of which manages to happen first — will “an ever-faster accumulation of small, useful improvements ... turn *Homo sapiens* into a new hominid” (Juan Enriquez) before or after we start downloading our minds into computer hardware?

Whatever — read the book now, so that when the Roombas take over, you’ll be able to say to them, in a last defiant gasp of supremacy, “I knew you were going to do that.”



CHRIS SHIPLEY PHOTO

Dillion DellaPasqua sets up Jared Clauson during the loss on Saturday, March 5 to Brewer in the State Championship game.

PENALTIES COST YORK BOYS IN HOCKEY FINAL

By **CHRIS SHIPLEY**
The York Independent

From the drop of the puck at Boys Hockey State Championship game on Saturday, March 5 at Lewiston's Colisee, it was clear spectators were in for a physical match-up.

The Brewer High School Witches tried early to set the tone for the game, but the Wildcats responded with poise and some physical play of their own. The 'Cats composure on offense led to several scoring opportunities in the first quarter of Saturday's game unfortunately, it didn't amount to any early goals.

The Wildcat faithful who made the drive would later witness that composure slip away as seven penalties would lead to two Brewer power play goals and the final score of 3-1.

The Wildcats' first penalty came with 7:26 left in the first period just after a volley of shots on goal which Brewer

goalie Eric White used everything he had to keep the 'Cats scoreless at the end of one period. When the team got called for their second penalty, with 4:20 left in the opening period, they had already outshot Brewer 7-3. Despite an early offense attack, Brewer took advantage of the back to back power plays and score first ending the first period up by a goal.

The second period followed the same script for the Wildcats as the offense continued to pressure the Brewer defense with potential scoring opportunities.

Finally, Paddy Murphy would end the drought with a goal mid-way through the second period to tie the score 1-1 only to

see Brewer score again, two minutes later, with 10:31 left to play. The 'Cats found themselves in a favorable 5-3 match-up as the Brewer's had two of their three penalties of the game came 9:17 left in the in the second.

The Wildcats were unable to capitalize as the Brewer penalty kill line made quick work of the two-man disadvantage. York's

“We out shot them in the first period, we had a couple of very good scoring opportunities and we just didn't capitalize.”

own penalty killing proved critical as they again found themselves a man down with 4:00 left.

The third period saw an earlier scoring opportunity for the Wildcats as Team Captain David Figlioli put a shot off the post earlier in the period. The Brewer defense eventually wore down the 'Cats and frustration set in.

Two more late period penalties would prove to seal the Wildcats fate as Brewer took advantage of a two-man advantage and score with 4:18 left in the game for the final score of 3-1. One final York penalty with 3:09 left ended any hope of a late game comeback.

After the game, Head Coach Michael Vessey commented, “We had a couple of checks early to set the tone and let them know we were going to play with them. We out shot them in the first period, we had a couple of very good scoring opportunities and we just didn't capitalize. If we had, it would have been 3-1 in the first period and we would have changed the tone of that game.”

On the penalties, “We hurt ourselves with the penalties, if we could have stayed out of the box it might have been a different game,” he said.

Chris Shipley covers local sports for the York Independent.



CHRIS SHIPLEY PHOTO

The Wildcats get ready for action the State Championship in Lewiston on Saturday, March 5.



CHRIS SHIPLEY PHOTO

Captain David Figlioli takes a shot early in the first period of the Wildcats 3-1 loss in the State Championship game.



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WINTER SPORTS HIGHLIGHTS



COURTESY PHOTO

The York Freshman Basketball team wrapped up a successful season at 13-1 with all 14 players contributing on a regular basis, coach Ellis Lane said. The team had outstanding defense with dramatic wins over Somersworth, N.H. (60-57) and Sanford (49-48). Overall, the team was undefeated on their home court at York High School and averaged 38 points per game and 243 assists over the course of the season. The team had 400 rebounds and 196 steals.

SENIOR HOLDS HIGH SCHOOL RECORD IN WRESTLING

The career of the best wrestler in the history of the York High School wrestling program ended late Saturday afternoon at Hillhouse High School in New Haven, Conn.

Billy Gauthier won a school-record 147 matches and three Class B state championships in his four-year career with the Wildcats. He qualified for the New England Championships the past three years, and his final appearance was his best.

Gauthier went 3-2 in the two-day tournament and placed fourth in the 135-weight division. Gauthier went 1-2 at last year's New England Championships in the 145-pound weight class last year, and was 0-2 in the 125-pound weight class as a sophomore.

Gauthier opened the tournament on Friday by pinning Seth Welch, Vermont's No. 2 seed out of Fairhaven High School.

Gauthier was next on the mat Saturday and lost 5-3 to Devin Viconte, Massachusetts' No. 2 seed out of Malden Catholic.

Gauthier stayed alive in the tournament with a 6-4 decision over Eric Harrison, Massachusetts' No. 4 seed out of Wey-

mouth High School. With this win, Gauthier advanced to the championship consolation finals, where he lost 6-3 to Rhode Island's top seed, Ricondo Cole out of Cranston West High School.

He will next compete at the national tournament later this month in Virginia. All state champions qualify for the national tournament.

Track team finishes well in championship

Five members of the York High School indoor track teams fared well at the New England Championships on Friday, March 5 at the Reggie Lewis Center.

Junior Michaela Swiatek won her heat in the 1,000 meter, breaking her school record time of 3 minutes, 6 seconds, and placed 10th.

Stephany Lomasney, who won the 55 at the state meet, placed 19th in 7.62, her second best ever. Lomasney also placed 19th in the hurdles. Shelly Potter ran her second best time (12:30) in the 2-mile run and placed 27th. Dan Herbein and Ali Swietek

both competed in the high jump but did not make the opening height of 6 feet, 1 inch for the boys, and 5-1 for the girls.

York senior and head coach headed to All Star Game

Emma Clark, a senior at York High School, is headed to the annual Maine McDonald's Senior All Star Game at Husson College in Bangor on Saturday, March 13.

The last time the basketball player stepped on the court in Bangor a state championship was on the line when York defeated Nokomis 40-35.

Clark was selected to represent Western Maine Class B and will be coached by York's head coach Rick Clark.

The team will battle the top seniors from the East.

Other players on the West roster include Wells' Lily Colley, Lauren Rousseau of Biddeford, Gabrielle Donahue of Cape Elizabeth, Claire Ramonas of Deering, Abby Young of Greely, Renee Moore of Lisbon, Abigail Hancock of Lake Region, and Scarborough's Jen Colpitts and Christy Manning.

Coach Clark last led the West in 2001 and Lani Boardman was on the team.

Clark will return to the sidelines next season as, in recent years, the winning coach of the Western Maine Class B championship game, coaches the team the following season.

Emma Clark also played in Western

Maine Conference senior all-star game at Southern Maine Community College on Wednesday, March 10, having been selected to the team at Western Maine awards banquet on Monday, March 8

Also at the banquet, York junior Niki Taylor was selected to the Western Maine Conference Class B first team, while junior Stephanie Gallagher was named to the second team.

Looking forward to spring

The 2010 version of spring sports is set to cast off with tryouts on Monday, March 29 through Wednesday, March 31.

The boys tennis team will be looking to improve on its 2009 run to the Western Maine semifinals where they lost to eventual state champion Yarmouth.

The team will feature all seven returning varsity players and all five junior varsity players as well.

The three days of tryout will end with a selection of the top 12 players who will represent York High School on the tennis team this year.

There will be no practice squad this year. Prospective players will need to be ready to show their skill, desire, and teamwork in order to secure a place on the squad.

After the tryouts, there will be two and a half weeks of practice and scrimmages before breaking for April vacation. The fast-paced season will begin match play immediately after the Spring break.



COURTESY PHOTO

The York High School Wildcats finished the season 20-0 and as state champions.

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LOOKING FOR A HOME

If you’re interested in adopting any of these animals or if you’d like to know who’s available for adoption, please visit the Animal Welfare Society Web site at www.animalwelfaresociety.org or call 985-3244.

Nadine

This sweetie pie is Nadine! She is a beautiful eight-year-old mixed-breed. Nadine is a friendly girl that is looking for that special someone. She is very laid back and will do just fine sharing her new home with some other dogs, cats and children over the age of six. Nadine is a smart girl that knows the command sit and would love to learn more. She is fully house trained and rides very nicely in the car. If Nadine sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet her.



Buddy

Meet Buddy, an eight-and-a-half-year-old Boxer/Pitbull mix with a handsome brindle and white coat. Buddy is an incredibly sweet dog who is anxiously awaiting a forever home. He’s a bright boy who knows how to “sit,” “speak,” and “give paw.” Buddy is full of personality and has plenty of love and excitement to bring to a new family. Buddy should do fine sharing a new home with dog-savvy cats and children of all ages, but fellow canines provide too much excitement for him, so he should be the only dog in the household. Buddy is a bouncy guy who can’t wait to have someone to play with and share thrilling walks with. If you’d like to adopt Buddy, please fill out an adoption application and then stop in to meet him.



Bosun

Bosun is a bit of a clown and at just ten months old he’s growing into a strapping young man! Such a blast to work with, Bosun is smart and willing to do anything for a treat. Lacking true leadership and a solid routine in his first home, he is striving to find a family that will give him structured living and positive reinforcement. Kids 15 years and older would be best for Bosun so they can help with his training, productive play time, and exercise. Speaking of exercise, he loves to play frisbee in a fenced in area! Bosun is willing to share his home with a playful K-9 or even a dog-savvy cat. He can be quite curious with cats and sometimes he may chase them for fun but respects when they’ve had enough. Not a big fan of fast movement and unpredictable situations, Bosun is really depending on his family to keep him safe and out of situations he is uncomfortable in. He is very excited to start his new adventure of finding that special family, come check him out!



Gypsy Rose

Meet Gypsy Rose! She is a sweet and petite one-year-old cat that has a beautiful short black coat. Gypsy Rose is a laid back girl that will do just fine sharing her new home with other cats and respectful children. If this pretty kitty sounds like the one for you please fill out an adoption application and stop in to meet her.



Gloria

This sensitive sweet heart is Gloria! She is a beautiful eight-year-old cat that has a dilute tortoiseshell and white coat. Gloria is a very shy girl at first but, once given a little bit of time to warm up she is quite friendly. She loves to curl up in her kitty bed to nap and also likes to have a warm lap to curl up in too. Gloria should do just fine sharing her new home with other cats and respectful children. If this sweetie pie sounds like the purr-fect cat for you please fill out an adoption application and stop in to meet Gloria.



Smores

This ooey gooey sweetie is Smores! She is an 11-year-old cat that has a nice short black and white coat. Smores can’t wait to find a forever home where she can get lots and lots of love. She is a laid back love bug that loves attention almost as much as she loves lounging. Smores should do just fine sharing her new home with other cats and children of all ages. If this sweet morsel sounds like the one for you please fill out an adoption application and stop in to meet Smores.



Charlie

This handsome man is Charlie! He is a one-and-a-half-year-old mixed-breed bunny. Charlie would love to find a forever home to call his own. It would be great if his new people handle him on a daily basis in order to keep him as friendly as possible. If you are interested in adopting Charlie please fill out an adoption application and stop in to meet him.



Butterscotch

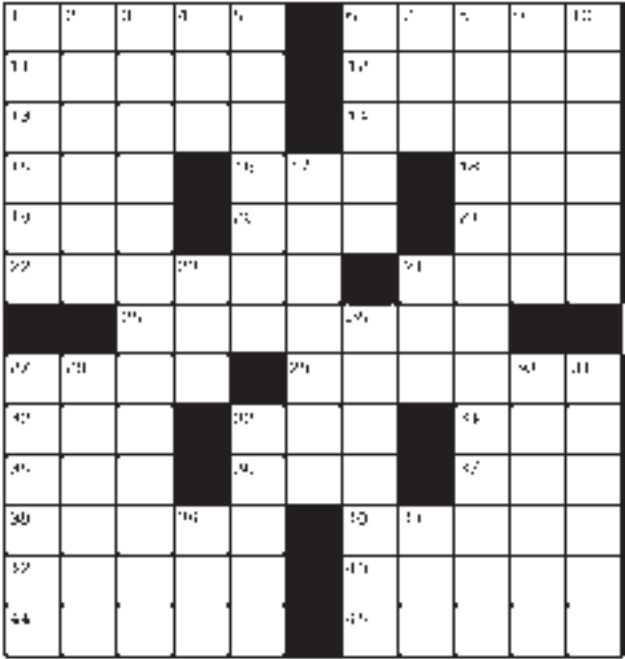
This fluffy little bundle of fur is Butterscotch, a two-year-old mixed-breed rabbit with handsome fawn and white fur. Butterscotch is a typical rabbit who is eagerly awaiting a home where he can be handled and played with on a regular basis so he can be as happy and healthy as possible. He’s a very sweet and social little guy who would be a welcome part of any household. If you’d like to adopt Butterscotch, please fill out an adoption application and then stop in to meet him.



CROSSWORD PUZZLE

ACROSS

- 1 Unable to eat another bite
- 6 Coffee-bar buy
- 11 Spiny plant
- 12 Cornhusker city
- 13 Creative sort
- 14 Tour de France vehicles
- 15 Apply
- 16 Sparklers
- 18 Before, to Byron
- 19 Twisty letter
- 20 Uno doubled
- 21 Gal of song
- 22 Refuse
- 24 Money machines
- 25 Somewhat difficult
- 27 Dance move
- 29 Comic-book workers
- 32 Possesses
- 33 Cave dweller
- 34 Determined
- 35 Play part



3-12

- 36 Flamenco call
- 37 Old salt
- 38 Flat fish
- 40 Visibly shocked
- 42 Copier need
- 43 Fulminates
- 44 Southern range

- 45 Goes downhill

DOWN

- 1 Composer Barber
- 2 1992 Wimbledon champ
- 3 Testifies
- 4 Apple sampler
- 5 Scornful one
- 6 Ear parts
- 7 Cherbourg chum
- 8 Goes on
- 9 Aries
- 10 Presentation aids
- 17 Friendly
- 23 Keg need
- 24 Invite
- 26 Distraught
- 27 California peak
- 28 Add
- 30 Harvested
- 31 Accent
- 33 Transvaal settlers
- 39 Course start
- 41 Lass

SUDOKU

Conceptis Sudoku

By Dave Green

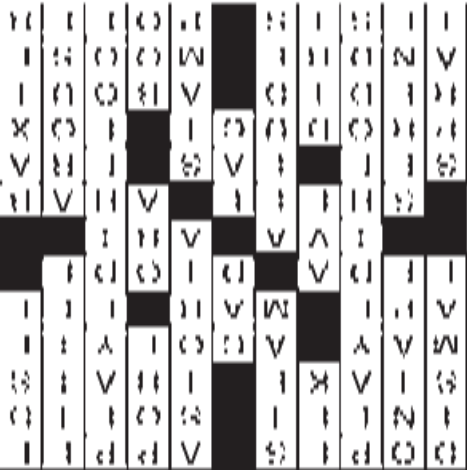
	1	6	9					5
9	3					2		
		8						
1			2				6	
		7		8		9		
	5				9			1
						4		
		9					2	6
2					5	8	3	

Difficulty Level ★★★★★

3/12

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Crossword Solution



Sudoku Solution

3	6	5	8	1	7	9	2	4
7	4	1	2	9	6	8	3	5
8	2	9	5	4	3	6	1	7
2	9	7	1	6	5	3	4	8
4	1	3	7	8	9	2	5	6
5	8	9	3	2	4	1	7	9
9	7	4	6	3	2	5	8	1
6	3	8	4	5	1	7	9	2
1	5	2	9	7	8	4	6	3

OBITUARIES

Exilia Y. St. Pierre

Exilia Y. St. Pierre, 81, died Tuesday, Feb. 23, 2010 at home.

She was born Sept. 7, 1928 in Lewiston, the daughter of the late Archille and Beatrice (Coulombe) Gosselin.

Her husband Loomis St. Pierre died in April, 2000.

She leaves a daughter Diane M. Snyder and her husband, Gary Youngquist of Juneau, Alaska; two brothers, Jean P. Gosselin and his wife Lucille of Orrington and Donald Gosselin and his wife Jeanine of Lewiston; a sister Yvette Gosselin, SFOC of Wells; 2 sisters-in-law Gertrude Gosselin of Brewer and Doris Gosselin of Lewiston.

She was predeceased by two brothers, Marcel Gosselin and Germain Gosselin, and a sister Liette Poliquin.

She worked at Central Maine Medical Center and at Lewiston Cowan Textile Mills. She was a hard-working, independent woman and a loving mother. She will be missed dearly by family and friends. A special recognition to her companion Bob Atwell, for his kindness and support. He was thought of fondly by Exilia.

Funeral services will be private. Burial will be held in the Maine Veteran's Cemetery in Augusta in the spring.

Memorial contributions may be made to a charity of one's choice.

Lucas & Eaton Funeral Home directed arrangements.

Virginia B. Blaisdell

Virginia B. Blaisdell, 84, died Monday, March 1, 2010.

She was born Feb. 17, 1926 in York a daughter of the late Arthur A. and Alice (Clough) Boston.

She grew up in Ogunquit and graduated from Wells High School.

She worked for the Portsmouth Naval Shipyard during World War II and later worked as a housekeeper for many families in the immediate area.

Her husband Robert O. Blaisdell died in 2003. Her first husband, Gordon E. Young died in 1964.

She leaves a daughter, Gail Y. DePerrio of York; a grandson Timothy DePerrio and his wife Kristen of York; two great-grandchildren David and Juliana Deperrio of York; a sister Kathryn Rowe and her husband Harold of Ogunquit; two sisters-in-law Jean Stevens and her husband Norman of York and Joanne Metivier and her husband Paul of Goodyear, Ariz.; a brother-in-law Carroll Blaisdell and his wife Evelyn of York; several nieces and nephews.

A sister Barbara M. Amee died in 2004, and her son-in-law Jack DePerrio died in 2005.

At her request there will be no services.

Memorial contributions may be made to the York Ambulance Assoc., P.O. Box 238, York, Maine 03909 or to a charity of ones choice.

Arrangements were made by Lucas & Eaton Funeral Home.

John E. McBride

John E. McBride, 82, died Sunday, Feb. 28, 2010 in Durgin Pines.

He was born Sept. 24, 1927 in Chelsea, Mass. a son of the late Joseph T. and Rosella (Innes) McBride.

He worked as a newspaper mailer for the Boston Herald Traveler for 25 years and retired from the Boston Globe in 1992 after 18 years.

His wife of over 50 years, Mary E. McBride died in 2008.

He leaves two sons, Thomas E. McBride and his wife Diane of Lockport, N.Y., and Paul McBride and his wife Karen of Wakefield, Mass.; a daughter Mary Ellen Hanley and her husband Bill of Wakefield, Mass.; a sister Marie Skanes of York; four grandchildren, Brandon McBride of Lockport, N.Y., Heather Hanley of Windham, N.H., Eileen Hanley of Wakefield, Mass. and Allison Hanley of Tyngsboro, Mass.; three great-grandchildren, Grace, Faith and William; several nieces and nephews.

A memorial Mass was celebrated Wednesday, March 3 in St. Christopher's Church.

Memorial contributions may be made to St. Christopher's Church.

Lucas & Eaton Funeral Home was in charge of arrangements.

Eleanor R. Morrill



Eleanor R. Morrill, 87, died Saturday, Feb. 20, 2010 in Melrose-Wakefield Hospital after a brief illness.

She was born May 4, 1922 in York, a daughter of the late James E. and Blanche L. (Hill) Nowell.

She was very active in the First Parish Church, the choir, the Christmas Club, the Garden Club and enjoyed oil painting. She was devoted to her family, the church and for many years, and worked as a docent at the Old Goal in York.

A son, Richard W. Morrill and a brother Carleton W. Nowell predeceased her.

She is survived by a granddaughter Robin Caudill and two great-grandsons, Shane and Nicholas Caudill all of Maine; a sister-in-law, Esther P. Nowell of Wakefield, Mass.; a nephew Paul P. Nowell of Stoneham, Mass.; a niece, Joyce N. Gantz of Bradford, Mass.

A memorial service was held Thursday, March 4 in the First Parish Congregational Church. Burial

will be private.

Memorial contributions may be made to the First Parish Congregational Church, 180 York St., York, ME 03909.

Lucas & Eaton Funeral Home directed arrangements.

Frances M. McIntire

Frances M. McIntire, 87, died Wednesday, March 3, 2010 in York Hospital.

She was born Oct. 16, 1922 in York a daughter of the late Fred and Edna (Buchanan) Blaisdell.

She enjoyed cooking, dinning out, puzzles, her camp in Brownfield knitting for her family, spending time with her grandchildren and great-grandchildren.

Her husband Glenn C. McIntire of 55 years, died in 2002.

She leaves two sons, Gary R. McIntire and his wife Julie, Wayne L. McIntire and his wife Judy; a daughter Suzanne F. Woodbury and her husband Chester all of York; eight grandchildren, Evan, Ian, Cameron, Stephanie, Lisa, Jonathan, Kathrine and Meredith; seven great-grandchildren.

A daughter, Deborah McIntire and a granddaughter Sarah McIntire predeceased her.

Services were held Saturday, March 6 at Lucas & Eaton Funeral Home. Burial will be held in the First Parish Cemetery in the spring.

Memorial contributions may be made to Another Chance, Animal Rescue, P.O. Box 552, North Berwick, ME 03906.

Arrangements were made by Lucas & Eaton Funeral Home.

Lorraine S. Fiske

Lorraine Stewart Fiske, 89, died Wednesday, Jan. 20, 2010 in the Mark Wentworth Home in Portsmouth, N.H.

She was born Sept. 19, 1920 in Tilton, N.H., a daughter of the late George and Helen Bryant Stewart.

She played piano and organ at the Tilton Congregational Church from 1936 to 1943.

Lorraine worked as a librarian from 1951 to 1976. She was a member and choir member of the Trinity Episcopal Church in York Harbor and the First Parish Church in York.

She leaves two sons, Robert S. Fiske and his wife Rulian of Hopedale and their daughter, Shanyn and James E. Fiske of Westford, Mass. and his daughter Julia.

A memorial service will be held Monday, June 5 at 11 a.m. at the First Parish Congregational Church in York.

Memorial contributions may be made to the First Parish Church.

Lucas & Eaton Funeral Home is directing arrangements.

YORK PEOPLE IN THE NEWS

Student recognized for academic achievement

Kempland Walley, the son of Fred Brussel and Geli Walley from York received high honors at the Governor's Academy in Byfield, Mass. To earn selection to the High Honor Roll, a student must achieve a semester grade point average of 3.3 or better with no grade lower than a B-. Founded by bequest of Governor William Dummer, The Governor's Academy is America's oldest boarding school.

York woman growing at Mary Kay

Nancy D. Merrill of York is among the women enjoying economic and personal growth with her independent Mary Kay business, and recently achieved the status of Independent Sales Director. Mary Kay Independent Sales Directors build successful businesses on a part-time or full-time basis with the income potential, freedom and flexibility that accompanies an entrepreneurial business opportunity.

In preparation for the next phase of her business, Merrill was invited to attend a business and leadership development seminar in Dallas, home of the Mary Kay Inc. world headquarters, where she received valuable information and advice regarding business management, marketing strategies, sales techniques and personal development.

Museum appoints new board members

The Board of Directors of the Ogunquit Museum of American Art is pleased to announce the addition of new board members

Susan Kress Hamilton and Louesa Merrill Gillespie.

Hamilton is co-owner of Phineas Press in Portsmouth, N.H., and has served on the boards of the Portsmouth Athenaeum and The Warner House Association, as well as the OMAA Exhibits and Collections committee. She has many years' experience as a graphic designer and her work has appeared in numerous exhibits and publications throughout New England.

Gillespie is an owner of the Beachmere Inn in Ogunquit and a registered Maine Landscape Architect. She has served on the board of the Barn Gallery as well as the Ogunquit Planning Board and the Marginal Way Committee.

Local firm wins award

Anne Erwin Sotheby's International Realty, a real estate firm based in York, today announced that the Sotheby's International Realty brand won Franchise Business Review's Best in Category for Real Estate Franchisee Satisfaction award for the third year in a row.

The Best in Category award measures franchisee satisfaction with their franchisors and is part of the 5th annual Franchisee Satisfaction Awards presented by Franchise Business Review. Sotheby's International Realty Affiliates LLC also was ranked third overall among all franchise categories with more than 200 locations. This is the third year that the Sotheby's International Realty brand was rated in the top 10 of all award categories.

Horoscopes

By Rusty, the Southern Maine coast's leading astrologer and part-time luge and bobsled instructor

Aries (March 21-April 19): If you don't know where you're headed, you'll get nowhere. But even with careful planning, that's probably your destination anyway.

Taurus (April 20-May 20): Through a bizarre chain of events, your drive-thru order at the local McDonalds will be exactly correct.

Gemini (May 21-June 20): Your left-turn signal will fail, but no one will notice because you never use it anyway, you clod.

Cancer (June 21-July 22): A cherished family pet will refuse to obey commands until you change that shirt and wash your face, too.

Leo (July 23-Aug. 22): Tremendous opportunities are in store for you, or actually someone who looks like you but is much more deserving.

Virgo (Aug. 23-Sept. 22): It's a good time to start exercising, but not in public, not just yet. Please.

Libra (Sept. 23-Oct. 22): You will be nearly overwhelmed by

terrible feelings of doubt, and rightly so!

Scorpio (Oct. 23-Nov. 21): Don't you think it's time you stopped reading the horoscope and instead tried to improve your mind over at the Sudoku puzzle?

Sagittarius (Nov. 22-Dec. 21): George Clooney will definitely not enter your life today, nor any other day in the future.

Capricorn (Dec. 22-Jan. 19): A bump on you head will turn out to be fortuitous because the resulting amnesia will help you forget your anxieties.

Aquarius (Jan. 20-Feb. 18): You will crave a hum-drum lower middle class lifestyle, which is fortunate because that's what you have.

Pisces (Feb. 19-March 20): The unexamined life is not worth living. And the examined life doesn't usually amount to a hill of beans, either.

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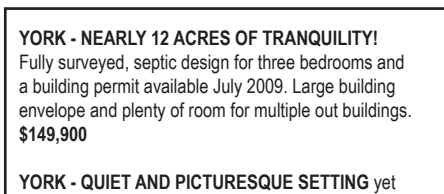
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