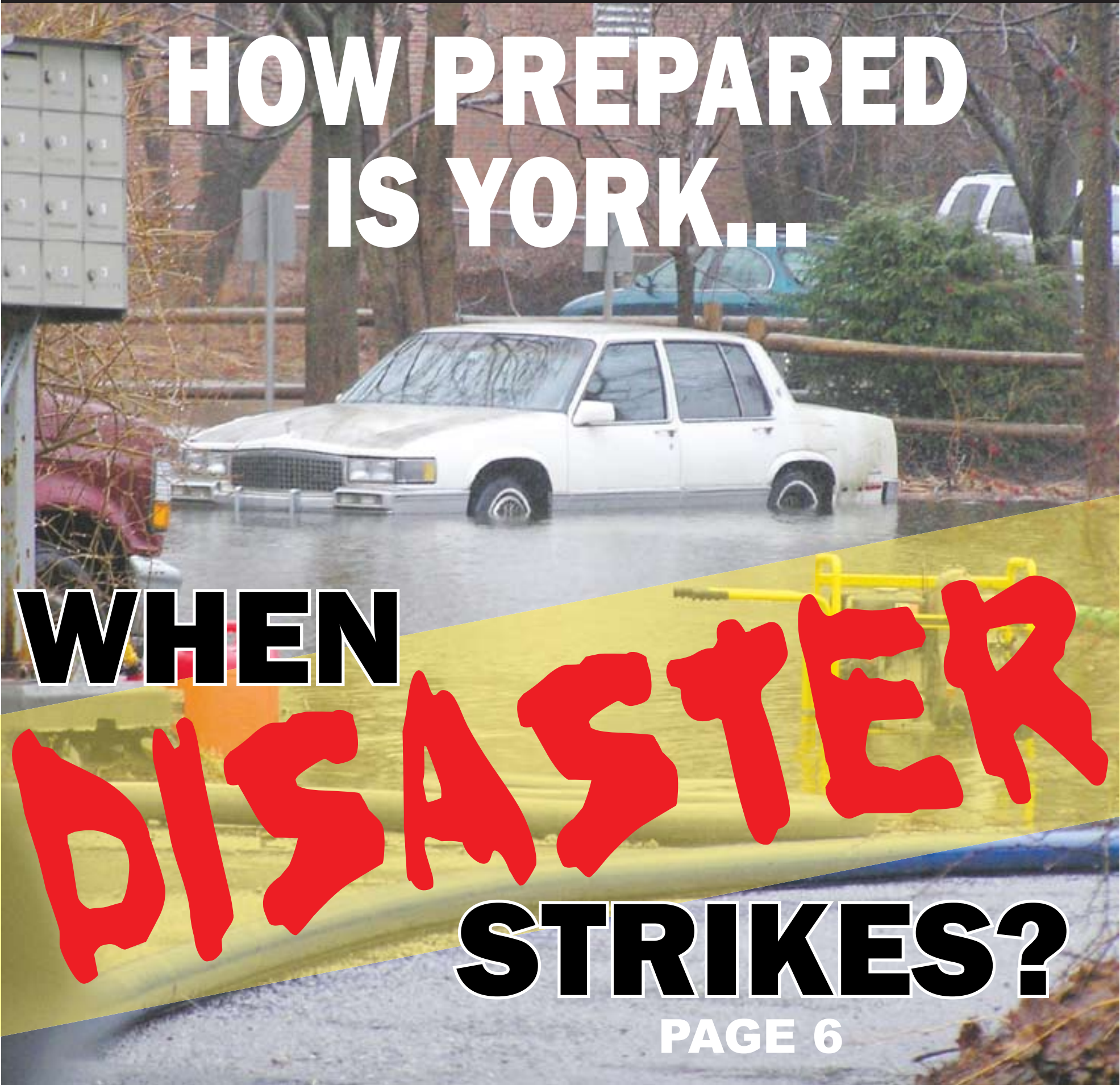


The York Independent

The hometown voice of the greater York region

www.yorkindependent.net

March 26 - April 8, 2010 Volume 12 ~ Issue 7



HOW PREPARED IS YORK...

WHEN

DISASTER

STRIKES?

PAGE 6

T PUBLISHER'S NOTE

Getting ready for the worst

By **DAN SZCZESNY**

The York Independent

During the Blizzard of '77 in western New York, where I grew up, I have one indelible image of that storm that I'll never forget. Two days after the storm hit, Highway Department trucks rumbled through the side streets with workers shouting through bullhorns to stay off the snow banks. Why? Because the snow was piled so high, a kid could climb to the top of the snow bank and touch a utility wire.

Really. That's not a tall tale.

This image came into my head recently when I saw what I assumed was a Highway Department plow roaring down Long Sands, plowing the rocks and other debris off the road that had washed up on shore. What an equally odd image.

Being by the ocean, it's easy for someone familiar with blizzards to remember that nor'easters and hurricanes can and often are as damaging to the coast as snow tended to be to my hometown of Buffalo. Any doubts that folks in York may have had about the power of nature were likely put to rest over the past month as the area got hit again and again with enough



Dan Szczesny

wind and rain to make life interesting.

In this week's cover story, reporter Susan King explores how prepared the town and its residents would be if a truly powerful storm were to strike.

The results seem heartening, as disaster prep is something the city and state appear to take very seriously.

At the same time, most officials seem to agree that the key to staying safe is for residents to be prepared themselves—to evacuate when they are told to and develop their own survival plan and strategy.

That means communicating, and that brought to mind a local group that is trying to do just that. The York Community Dialogue group will have a community forum on Saturday, June 12 at York High School. Yes, the group has a Facebook page, but group leaders want to create a face-to-face forum where the community can casually talk about all sorts of issues.

Topics on the list may include parking, land use or regulations, but the group is open to any discussion on a grassroots level. It also appears to be a perfect forum for residents to gather and discuss emergency preparedness as well. One thing that involves emergency routes will certainly be the long-term reconstruction of the Route 103 bridge.

If you're interested in your town, and have a topic you'd like discussed, the group will meet from 8:30 a.m. to 12:30 p.m. at the high school.

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LOCAL GOVERNMENT

LAND DEAL NOT DEAD

But time is ticking for new police station site

By **TARYN PLUMB**

The York Independent

With spring finally here, the town is shaking off winter and continuing to look ahead to various infrastructure, land, zoning and aesthetic issues.

Police station stymied

The purchase of a 42-acre parcel of land for a future police station will once again be stalled.

After a granted extension of a Jan. 29 closing date, officials still haven't been able to address fundamental issues with the Ridge Road property, according to town manager Rob Yandow. The extended closing date has been set for Monday (March 29).

"We still have work to do," Yandow said, noting that officials are trying to determine whether the town can use the land in the ways it intends to, by analyzing access issues and the makeup of the land, which includes wetlands and vernal pools. "It's gotten complicated."

The town will not be asking for another extension, he said.

However, he stressed, "The deal's not dead." Instead of continuing to ask for extensions, officials intend to get together with the landowners to "talk things over." That meeting has not yet been set.

If the deal does eventually close, the

“ “ We still have work to do. It's gotten complicated. ” ”

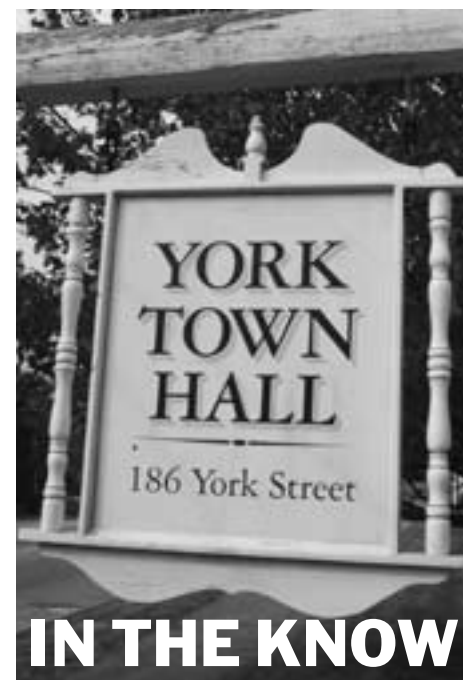
cost would be \$1.5 million, and next year's capital plan would include roughly \$200,000 for engineering analysis and architectural designs. The cost for the building itself would then be a separate stand-alone article put forward for approval by voters.

Designing do's and don'ts

In an effort to create aesthetic continuity in York Beach Village center, a committee has unveiled a comprehensive list of potential design standards.

If approved by voters, the changes would apply to all new commercial or mixed-use buildings, and all renovations to such structures, according to town planner Christine Grimando. They would not apply to houses or apartments, she stressed.

The goal with the standards is to create a



IN THE KNOW

A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

harmony between windows, doors, roofs, colors, sizes, heights and bulks. Potential changes would require a minimum of two stories for new buildings; ornamental fencing, landscaping, second-floor overhangs or sidewalk detailing for structures set back further than adjacent buildings; exteriors comprised of horizontal wood clapboard, wood shingle, stone, brick or high quality composite siding that resemble any of these materials; and windows, display cases and transparent features along 60 percent of a building's horizontal length. Other standards will address lighting and sidewalks, Grimando said.

Officials discussed the proposals in a public forum on March 10. Attendees asked about sustainable building, and also expressed concern about homogeneity,

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Grimando explained.

Another forum is scheduled for sometime in April, and will be followed by a series of public hearings over the summer. The goal is to bring the standards to voters in November, Grimando said.

Also in York Beach: As it continues its study of a large swath of land for rezoning, the planning board will hold a site walk starting at 9 a.m. on Saturday, March 27. The walk will begin at the parking lot across from the York Beach Fire Station, and will span roughly 100 acres along Railroad Avenue and Ridge Road. The rain date will be April 3.

Selectmen have asked the planning board to analyze an area of about 200 to 300 acres in York Beach for possible rezoning. Selectmen asked for a proposal back within one to three years, and mandated that the planning board base its findings specifically on public sentiment.

The next stage is to have a public forum, Grimando said. The goal would be to “get input on what people like, what people are looking for, what could be done there,” she said.

Safer streets

If you’re a walker or biker in York, have you ever griped about the speeding whoosh of traffic? Tricky intersections where it’s not clear how or where to cross? Sidewalks that end abruptly, just like the title of the famous Shel Silverstein book?

Well, now’s your chance to air your gripes, as the community development department is currently collecting input on these various accessibility issues. On Tuesday, April 6 starting at 7 p.m. at the York Public Library, the department will hold two meetings on walking and biking access around York. The first discussion, to start at 7 p.m., will focus on on-street bicycle and pedestrian improvements; the second, to start at 7:45 p.m., will discuss off-street trail development.

This is the second public input session on the subject; the first was held in a brown bag lunch in late October and welcomed guest speaker Maureen O’Meara, town planner in Cape Elizabeth.

“That was more of a ‘Let’s talk;’ this will be ‘What are our priorities, our goals?’” Grimando explained.

Notably, the hope is to identify top priorities for improvements and infrastructure,

and also come up with short and long-term goals.

Parking pinch

Meanwhile, drivers can expect to pay more for York’s coveted summertime parking.

Permits for beach parking have increased from \$25 to \$35 for property owners, and from \$12 to \$15 for senior citizen property owners.

As town manager Rob Yandow explained, it’s a tactical decision: With an expected budget shortfall for next fiscal year and overall revenue projections down, officials are looking to increase user fees as opposed to property taxes. Also, it was a timely measure, as fees hadn’t been adjusted for a few years, Yandow explained.

No contest (not yet, anyway)

The deadline is less than two weeks away—but as of yet, there are no races for any offices in the spring election. Similarly, nearly all names on the ballot are decidedly familiar.

According to the town clerk’s office, incumbent selectman Kinley Gregg has returned papers for her three-year seat on the board of selectmen. Incumbent Margaret McIntosh has also filed papers for her three-year term as treasurer.

Meanwhile, incumbents Fred Ricker and Frederick Boardman, Jr., have returned papers for five-year terms as trustees of the water district and sewer district, respectively.

Two seats are available for three-year terms on the superintending school committee; J. Dwight Bardwell and incumbent Mary Jane Merrill have both taken out papers.

There are also two, three-year positions on the budget committee; Charles Steedman and Jonathan Speers have noted their intentions by taking out papers.

Hoping to pull double duty, Speers also took out papers for one of six positions on the new charter commission, along with Leon Moulton, according to the town clerk’s office.

Papers are available, and are due back with signatures no later than Wednesday, April 7. The election will be held in conjunction with the town meeting on May 22.

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

YORK LIBRARY

Coventry bombing in World War II

On Friday, April 9 at 7 p.m. Gwyneth Wykes, who was only 11 years old, survived the 1940 bombing of Coventry. She will discuss the city’s extraordinary preparations prior to the war, show an hour long BBC film of the bombing and its aftermath, and conclude with a discussion of the rebuilding of the city.

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

• **Spring Film Festival:** “Color of Paradise” Sunday, March 28 at 3 p.m. Eight-year-old Mohammad Ramezani Mohammad returns home from a school for the blind, unaware that his widowed father plans to disown him in order to win the hand of a wealthy local woman. With breathtaking pho-

tography, “The Color of Paradise” takes viewers on a journey of faith and love. 1999. In Persian with subtitles. Rated PG for thematic elements. 90 mins.

• **“Charade”** Sunday, April 11 at 3 p.m. Director Stanley Donen skillfully merges suspense with romantic comedy in this 60s classic starring Audrey Hepburn, Cary Grant, Walter Matthau, James Coburn and George Kennedy. This is one classy thriller and great fun. Unrated—PG equivalent. 113 mins. 1963. “Bright Star” Sunday, April 25 at 3 p.m. This heartrending drama is



based on the three-year romance between 19th century poet John Keats and Fanny Brawne. A gorgeous film that features elaborate sets, costumes, and exquisite cinematography. Filled with moments of joy, tenderness, whimsy and frustration, it evokes its historical period with ease and elegance. (2009) Rated PG for thematic elements, some sensuality, brief language and incidental smoking. 119 mins.

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Month of April

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Singles Dance

Saturday 3rd
Delrays

Sunday 4th
Easter Dinner

Wednesday 7th
B.I.N.G.O.

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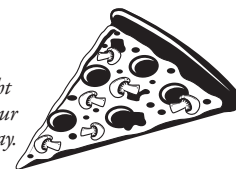
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Executive Board - Last Thurs. of month 7pm

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COMMUNITY BRIEFS

Coastal Clovers help food pantry

What does Stonewall Kitchen Cooking School and the Coastal Clovers 4-H Club have in common? They both have strong community roots. On Sunday, March 14 the two got together and made meals for the food pantry. The work started at 3:30 p.m. when the kids showed up with 25 pounds of meat, over 200 large shells, tomatoes, cheese and the other ingredients needed.

The kids got busy chopping garlic, onions, and basil then mixed in the meat and other ingredients making up a huge batch of meat balls. They then turned their attention to the cheese, spinach and shells making over 200 stuffed shells. While the meat balls and shells were being made others were brewing up a sauce to top it all off. The cooking school staff was on hand teaching the kids during every step.

After the meals are frozen by Stonewall they will be distributed through the York Food Pantry. The group made enough to feed over 50 families.

Job training program graduates 14 students

Fourteen area adults seeking jobs successfully completed a 60-hour Work Ready training and were honored at a graduation ceremony on Thursday, March 4 at York Adult Education. The soft skills based training is designed to provide successful participants with not only skills essential in today's workplace, but also a portable

credential.

WorkReady is an initiative of Maine's Local Workforce Investment Boards and the Maine Department of Education and is supported by a statewide steering committee. The WorkReady Credential is endorsed by businesses throughout the state.

Graduates can use the certificate when applying for a job. Each one learned job-seeking skills, listened to experts in the field and met potential employers. Each left with a finished cover letter and resume.

While the name "Work Ready" may imply that the program is designed for individuals with little to no work experience, it is actually highly applicable to a wide variety of individuals with varying degrees of training, education, and occupational skills.

This Work Ready class was funded by a grant awarded to four local adult education programs—Kennebunk, Kennebunkport and Arundel, Kittery, Wells-Ogunquit and York. While the course was held in York, participants were from seven towns in the seacoast area. They ranged in age from 18 to 61 and had a wide range of prior education and employment history.

Area businesses that partnered with adult education and conducted mock interviews, tours or presentations to participants included York Hospital, Kennebunk Savings Bank, Human Capital Corporation of Portsmouth, The Goldenrod of York Beach, Bonney Staffing Center, Goodwill

Industries of NNE, Hannaford, Portsmouth Naval Shipyard and the Kittery Trading Post. Other community organizations that assisted with the training included Women, Work and Community, York County CASH, Consumer Credit Counseling Services, NextStep Up Career Coaching, Finance Authority of Maine, Noble Adult and Community Education and Saco/OOB Adult and Community Education.

The graduates are Heather Danforth and Barbara Holden of York, Alicia Perry, Maurice Gauthier, Michael Ford, Judith Lincoln and Timothy Finnigan of Kittery, Anne Counts of Arundel, Lisa Gianotti of Rollinsford, N.H., Anthony Donoghue, Debra Cobain, Patricia Pfeffer and Barbara Sanford of Wells, and Laurence Brown of South Berwick.

The four adult education programs are hoping to offer the training again, either this spring or in the fall. First they have to secure funding. For more information about Work Ready or to place your name on a list for a future training in the area, contact York Adult and Community Education at 363-7922.

Middle schoolers visit State House

On Thursday, March 18, four 8th grade girls from York Middle School attended the 14th annual Girls' Day at the State House. The students met Gov. Balacci and the Speaker of the House, Hannah Pingree. They also participated in a mock hearing, a mock press conference and took part in a scavenger hunt.

Libraries offer book group

The Wells Library and Wells-Ogunquit Adult Community Education have been selected by the Maine Humanities Council to offer "Let's Talk About It," a free reading and discussion group with copies of books available through the library. This program is provided by the Maine Humanities Council's Harriet P. Henry Center for the Book in cooperation with the Maine State Library.

The series "The Gilded Age," begins Tuesday, April 14 at 6:15 p.m. at the Wells Public Library in Wells, and continues for five sessions, through August 10.

Registration for the discussions is required and space is limited. Books for the program are available for loan at the library. Please call the library at 646-8181 to register and come in to pick up the first book of the series. If you are unable to

attend all the discussions, there may be spaces available for you to register for specific nights.

For more information about "Let's Talk About It" and the work of the Maine Humanities Council see www.mainehumanities.org or call the office in Portland at 773-5051.

New candidate for state representative

Democrat Phyllis Giordano has announced her candidacy for Maine State Representative from District 150. When asked to name the most important issues facing her district, Phyllis listed attracting jobs to the state and her opposition to the relocation or expansion of the York toll booths.

A permanent resident of York since 2002 and a "summer" resident since 1972, Phyllis is married with one son. She has been active in a variety of community organizations, and is currently employed as a substitute teacher in the York Schools. Previously, Phyllis was the owner of Painted Treasures in York and worked as a Marketing Director for the Shawmut Bank and John Hancock.

Phyllis will be a Clean Election candidate. She needs to collect 60, \$5 checks for the MCEA Fund, and raise \$500 in seed money to qualify. She will also need volunteers and any helpful advice for a successful campaign.

Please feel free to call her at 363-1082, or e-mail pgiordan@maine.rr.com.

United Way awarded grant money

United Way of York County (UWYC) recently awarded \$820,000 in grants to nonprofit organizations providing essential services for York County residents. This represents an increase over the amount of grants awarded last year.

The power of UWYC's network of partnerships provides vital support for the building blocks of a good life: education, income and health—assisting those in immediate need while placing increased emphasis on prevention and lifelong learning to enhance the capacity of people to realize their positive potential.

A community review team of volunteers determined which grants would be awarded in a very competitive year: 72 programs provided by 34 organizations across York County will receive funding from UWYC.

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MY KIND OF TOWN

SIGNS ABOUT THAT THE SEASONS ARE CHANGING IN YORK

By **JENNIFER L. SAUNDERS**
The York Independent

Well, the Vernal Equinox or First Day of Spring, if you prefer, certainly did come through for us here in York! The sun was shining, the birds were singing, the temperatures were climbing—and I, for one, was thinking about all that comes with the warm weather in our little town.

Of course, the reality is we're sure to have more cold and rainy days, but the first signs of spring are upon us, not only in the first green shoots peeking through in the garden to the lists of spring-like activities on my desktop calendar.

First off, York's own Triple G Farm will hold its Annual Sheep Shearing on Saturday, April 3, from 10 a.m. to noon at the farm's Bog Road location. All are welcome to visit with Carrie McKie and her family at the farm and see the sheep get their spring "wool cuts." Visitors will also be able to meet the new lambs and chicks and check out the yarn available for purchase.

For all the details, visit [www.](http://www.tripleGFarm.com)



in its efforts to protect ducklings, songbirds and the wonderful wild critters we'll see emerging in the weeks ahead. The CFW has received pledges for \$7,000 in matching challenge grants toward its Making Way for Ducklings winter campaign. All donations received between now and Thursday, April 15 will qualify for matching through this grant program, according to our friends at the CFW, and cash, check and credit card donations will be accepted. Call 361-1400 for more information or to make a credit card donation, or mail a check payable to the Center for Wildlife to CFW, P.O. Box 620, Cape Neddick, ME 03902, with MWFD Appeal noted in the memo line.

And while I'm thinking of the CFW, be sure to visit their website at <http://www.yorkcenterforwildlife.org> to find out more about the new collaboration 2010 Adventures in Nature Series: Your Guide

TripleGFarm.com. And there's no better way to help celebrate spring than to support the Center for Wildlife (CFW)

to Getting Outside, which will feature a vernal pool outing on Saturday, April 10.

The York Public Library is also offering some springtime fun in the weeks ahead.

The Spring Film Festival will feature the 1999 film "Color of Paradise" on Sunday, March 28, at 3 p.m., in Persian with subtitles, followed by the 1960s classic "Charade," starring Audrey Hepburn and Cary Grant, on Sunday, April 11.

Another key sign of spring is the return of some of our seasonal theatrical venues. One of these, in recent years, has been the picturesque York Harbor Reading Room, which is once again playing host to a special performance



COURTESY PHOTO

Carrie McKie of Triple G Farm shows off one of the newest additions.

by Harbor Light Stage.

Harbor Light has announced it will return to the York Harbor Reading Room for performances of the Steven Dietz play "Shooting Star" from Thursday, May 13 to Sunday, May 23. Email harborlight@bitstream.net or visit <http://www.harborlightstage.org/> for all the details.

Ogunquit Playhouse announces schedule

And yes, it is official. Ogunquit Playhouse has announced its 2010 season, which does, in fact, begin this spring, with the opening of the first show of the year, "The Drowsy Chaperone," slated

Some of this year's shows are true Broadway classics, while others are new to the Great White Way.

"The Drowsy Chaperone," for example, is a new Tony Award-winning musical comedy that features a show-within-a-show that transports the audience back to 1928.

Next up on this season's list is that all-time favorite family musical, "The Sound of Music," which marked the final collaboration between the legendary

Broadway team of Rodgers and Hammerstein. What can be said? This is the musical that inspired the classic musical movie starring Julie Andrews.

Then, at the end of July, don't miss the first regional theatre production of Andrew Lloyd Webber's "Sunset Boulevard." The Ogunquit Playhouse will follow these emotionally-charged Broadway hits with none other than the hilarious "Monty Python's Spamalot." And, of course, the playhouse is again saving the best for last, when beloved Ogunquit Playhouse veteran Sally Struthers returns to the stage as Matron "Mama" Morton in the Tony Award-winning "Chicago." With music and lyrics by John Kander and Fred Ebb, and all the corruption and drama of the sensational courtroom drama of the city's past, this one is sure to deliver and have you singing about "All That Jazz."

Tickets go on sale this Monday, March 29, so make sure to call the box office at 646-5511 or visit www.ogunquitplayhouse.org.

Happy spring!

Jennifer Saunders is a contributing editor for the York Independent.

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061251



6 By **SUSAN KING**
The York Independent

It's been an odd winter. While there hasn't been a lot of snow, there have been some pretty significant storms that have ravaged the York area.

The worst came Feb. 25, with power lines downed after wind gusts of up to 100 miles an hour whipped through the area and more than seven inches of rain fell within less than 24 hours.

York County Emergency Management Director Robert Bohlmann chalks it up to being an El Niño year, a weather event that comes along every five years, heating up the surface temperature of the Pacific Ocean by just a few degrees and knocking the weather patterns out of balance for North and South America and Asia.

It's not just this year, either.

In 2007 and 2008, the York area saw two hundred-year floods. The storm that poured seven inches of rain on the region on March 2 may have caused another hundred-year flood, Bohlmann said, although it hasn't been officially categorized yet.

Another oddity has been the path of the storms, Bohlmann said. It's common for the weather to move into New England from the southwest, creating those infamous Nor'easters. But a couple of the storms this year have actually moved past New England and into Nova Scotia, Canada, only to turn around and back-in on the region.

He said the ground in Portland was dry when he landed after trying for several days to get out of Washington D.C., where a record 58 inches of snow had just fallen.

"There's something wrong," he said. "Maine usually has snow on the ground in the winter. There's something different out

there."

There certainly is something different. Strange weather has been setting records and wreaking havoc everywhere, bringing snow to places that don't usually see the white stuff. On Feb. 12, 49 of the 50 states had measurable snow fall. Hawaii was the only state spared.

Planning for the worst

So how prepared is York to weather the weather?

Emergency crews and officials are ready to go with evacuation routes, shelters, emergency response systems, and alerts, Bohlmann said. But the questions is: What about everyone else?

The last recorded hurricane in the region was Hurricane Bob in 1991, which ripped through New England, dumping more than eight inches of rain in southern Maine. Before that, it was Hurricane Gloria in 1985.

With the younger population of York, who may have never seen the fury of a hurricane in New England, he said the biggest threat is people's own preparedness—or lack thereof—and their willingness to take storms seriously.

"I love going to Long Sands to sit there and enjoy it," Bohlmann said. "But it can get violent down there. When we say evacuate, that's probably what you should do."

In a typical El Niño year, the summer following the winter is generally quieter and milder. However, the only constant of El Niño is inconsistency, Bohlmann warned, and everyone should still expect the unexpected.

"There's not a lot anyone can do to preclude [hurricanes] from happening," he said. "They tear Florida up every time, but they just see them more often."

York's vulnerability lies in its inexperience.

ence. With quaint cottages and high-end summer homes crowding the lowland coast, the damage could be incredible if even just a moderate hurricane rumbled through. And it's not just those living on the ocean that are in danger. Even the inland parts of town would see devastation.

Imagine driving through town a few weeks ago after the Feb. 25 storm brought down power lines and trees from its wind gusts of up to 100 miles an hour. Waves battered the shore and residents woke up to water in their basements and 92 roads county-wide were closed due to flooding. That could be just the beginning in a hurricane, Bohlmann said.

"The biggest problem we really have is getting people to take things seriously," he said. "I saw it last week [after the storm on March 2]. People were driving through flooded roads when we all know that you just don't do that. Sure, it's inconvenient to turn around and drive 10 miles out of your way to get home, but there's a reason for that: So you don't end up sitting on the hood of your car waiting for help after your car is ruined and flooded."

March 2's storm was the eighth federally-declared disaster in the last five years to affect York and the town's emergency management team is becoming much more proficient through experience, Bracy said.

Still, in York, the weakness of emergency management is all about time. The team is made up of the police chief along with both volunteer fire chiefs from York Village Fire Department and York Beach Fire Department.

"Just like most towns, we just don't have the time," Police Chief Douglas Bracy said. "They're not dedicated positions."

Time is precious and there are a lot of requirements for the team to fill in order to be certified as an emergency management agency.

"Ever since 9/11 emergency management has really grown exponentially," the chief said. "There are a lot of requirements and a whole set of guidelines for people to be trained to so they know how to operate in a disaster. All of that takes time."

In the past 10 years, the town has been receiving a lot of money to start up a mobile medical unit, command post in the village that serves for decontamination and feeding. Police and fire officials are trained up to haz-

ardous material (HAZMAT) training level.

"York County is very progressive," Bracy said. "We do a lot of training and full-scale exercises."

The town is also in the beginning phases of using an \$18,000 grant from the Maine Emergency Management Agency and the Department of Homeland Security to rewrite plans and update annexes in the emergency management codes. A new set of flood plain maps have also recently been released.

For evacuation, the Southern Maine Traffic Incident Management Plan is always in place, with signs posted around town and on the highways. The plan is used not only in disasters but also if car accidents tie up Interstate 95 or Route 1, which can affect

the entire region, from Maine to Massachusetts. Maine and New Hampshire worked both worked to develop the plan and the various alternative routes and detours.

Shelters are also set up and ready to go.

The American Red Cross has started using regional shelters rather than having one in

each individual town. The shelter most likely to serve York would be Marshwood High School in South Berwick. However, York High School, York Middle School, Coastal Ridge Elementary School, York Village Elementary School, York Beach Fire and the Senior Center are all certified shelters by the Red Cross.

Bracy said that after the storm on Feb. 25, the library was able to open as a "warming shelter." York Hospital can also be used as a warming shelter, which provides a place to go, internet access, things to do and, in the case of the hospital, a 24-hour cafeteria.

The hospital is ideal for people with special needs, like oxygen needs, because medical staff may be better equipped to help than shelter volunteers.

A plan for every family

Though options are available, the best laid plans can always fall apart.

Training courses, town plans and officials can only do so much. It's also each person's responsibility to ensure that they are prepared for a storm.

"One of the most important parts of emergency management is people's own preparedness," he said. "Every family should have a plan and every person should have

CONTINUED ON PAGE 8

It can happen here

Think a major storm won't hit your home? It will—and it has.

Robert Bohlman, York County Emergency Management director, listed the top five storms to hit the York area in the last 25 years:

- **Hurricane Gloria, Oct. 2, 1985**—Though weakened significantly as it traveled up the coast, Gloria touched the coast of Maine at low tide, resulting in low to moderate storm surges of 5 feet. Strong wind gusts ripped off roofs and uprooted hundreds of trees. High winds across the area resulted in significant power outages, leaving 250,000 in Maine without

power.

- **Hurricane Bob, Aug. 16-20, 1991**—The Category 1 hurricane brought significant rain to the area, with 8.24 inches falling in 24 hours. The total damage in Maine topped off at \$212 million. Many areas in Maine, including York, experienced long power-outages.

- **Ice Storm, Jan. 4, 1998**—Thousands of power lines, utility poles and large transmission towers were pulled down by the weight of the ice. Bridges were closed due to falling ice and the additional weight of the ice causing stress on the structures. Many residents had to go to emergency shelters due to damaged houses, no food, no

heat and no electricity.

- **Ice Storm, Dec. 12, 2008**—In Maine, 200,000 lost power, according to the state's emergency management agency. The storm was deemed the worst ice storm in a decade for New England. Damage was primarily a result of fallen trees and fallen utility wires and poles, which were coated in a heavy layer of ice.

- **Thursday, Feb. 25, 2010**—The storm that came through with hurricane-force winds and rain brought down trees, washed out more than 70 roads county-wide and left 133,000 people in the dark statewide. The damage was estimated at \$613,000 in York.

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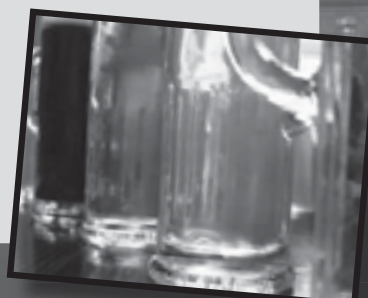
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CONTINUED FROM PAGE 7

something available to them.”

Four or five days without power can be more than just a hassle. No heat is dangerous in cold weather and without power, there’s no water for the 58 percent of Mainers who use a well as a water source. And no hot water for anyone.

A flashlight, fresh batteries, candles, hand-crank radio, water (one gallon per person per day—figure to have three days worth of water on hand), canned food and other non-perishable items should all be in your emergency kit. Also add first-aid items like adhesive bandages, disinfectant, hand sanitizer, bandages, pain relievers, a week’s worth of any prescription medications or medicines taken on a regular basis, and baby wipes. A small reserve of actual cash and a list of important names, phone numbers and addresses should also be with your emergency items.

For prescription medications, you should also include detailed dosing instructions.

A wood stove or fireplace can be great in a power outage, but both are utterly useless if you don’t know how to use them or don’t have the right tools to use them. Make sure to have matches and a lighter in your emergency kit. Dry wood should also be readily available.

Make sure to always have a plan in place as to what to do—especially if you have children. Stress and tension can run high in emergency situations and you may not be able to think as clearly or quickly as you would under normal circumstances.

“It’s important to be self-reliant,” Bracy said. “There are about 15,000 people in town. It’s hard to take care of everyone.”

And what about the clean-up?

After a disaster, the clean-up can take weeks or months and can potentially cost into the millions of dollars.

Luckily, there is some federal and state aid available to towns and cities after Mother Nature strikes.

The Federal Emergency Management Agency steps in when damage exceeds \$500,000 in a county—once a disaster is officially declared. In the storm that pounded the coast with wind that gusted at speeds of up to 100 miles an hour and seven inches of rain on Feb. 25, FEMA assessed the damage at \$613,000 in York County by taking a snapshot of the worst areas in a few of the towns. The federal government kicked in 75 percent of the necessary funds, with the state giving 15 percent, leaving each town to bear 10 percent of the cost.

Bracy said this can have an impact on towns while they’re trying to weather the seemingly never-ending economic storm.

“When you start a disaster, you don’t know if it’s going to be federally-declared,” he said. “There’s a cost to everything we do and things can get expensive.”

If the storm is not federally-declared, towns have little hope of getting any relief from costly repairs. The Federal Highway Department offers a small amount of money to fix roads and bridges on federal highways, but leaves 20 percent of the cost for the state and town to divvy up. And many times, the police chief said, damage can bring up underlying problems that need repair with no money to help.

When a storm ripped through the region on Mother’s Day in 2007, knocking out parts of Shore Road and the Cape Neddick

Bridge, the town went above and beyond the small disaster money given by the highway department to reinforce the bridge, and a couple of others in the area.

Bonus issue: Climate change

There are weather-related disasters, which are unstoppable and then there is another kind of disaster: climate change.

What would happen in York if temperatures heated up and the climate started changing? Even just a small change in temperature can have big effects. More storms, with a lot of strength will be on the bill, leaving a lot of damage in their wake.

But that’s just the beginning.

Eric Hopkins, director of York Energy Efficiency Committee, said that a warm-up of just a few degrees could change everything.

The Intergovernmental Panel on Climate Change suggested in recent research that global surface temperatures could rise between one and seven degrees Fahrenheit.

This means that in southern Maine, average winter temperatures are already set to increase over the next 40 years from 24.7 degrees to 26.5 to 28 degrees and could increase to an average of 32.7 to 36.7 degrees. Average summer temperatures are likely to go up from an average of 66.1 degrees to 67.6 to 69.6 degrees and could climb to an average between 72 and 80 degrees.

Sustained warmer temperatures will significantly affect the environment in Maine. Warmer ocean water could make cod and lobster virtually disappear along with cold-water fish like trout and salmon.

Spruce and fir trees, which have been crucial to the paper and lumber industries will gradually decline and be replaced with a more hardwood-dominated forest like the type currently found in Pennsylvania.

Other popular winter pastimes could disappear as well, including skiing, and would leave northern and western Maine with the only snow cover in New England.

Along with lobster and skiing, York itself could begin to disappear, leaving people living inland with ocean front property as coastal storms and rising tides erode the sand.

If sea levels rise, more water is available for storm surges, allowing storms to cause more damage than they currently do, he said.

Damaging storms will also be more frequent and York could be more vulnerable to moderate or severe hurricanes.

There are still questions about what to do in the face of significant changes in threat levels from coastal storms, even in the unlikely event of completely successful efforts to reduce the rate of global warming. Maine actually is one of the first states to explicitly build assumptions about global warming into the regulation of building on sand dunes. Maine’s sand dune regulations, first enacted in 1988, restrict development subject to 500-year floods and prohibit the rebuilding of structures more than 50 percent damaged by storms unless the owner can demonstrate the site will remain stable in the face of a minimum two-foot rise in sea level.

“The threat is real,” he said. “But there are so many unknowns at this point that it’s hard to completely prepare. All we can do is keep getting the message out.”

The York Energy Efficiency Committee meets on the second Tuesday of each month at 7 p.m. at the York Public Library. Visit <http://yorkgoesgreen.org> for more information.

ART

NO SALE NO PROB

Lane Williamson
prefers the freedom
to keep experimenting

By SUZIE GOODWIN
The York Independent

First and foremost, she’s a painter. Her painting has kept her centered in life, and she believes that art in its purest form connects to your soul.

I’m not sure if it would be accurate to say Lane Williamson followed her passion—her art is part of her being, not something she could choose to ignore.

Lane’s professional career has always been connected to art in some way. But, unlike a career as a studio artist, it has also provided her with financial security. She studied art therapy before it was a discipline and she has worked for more than 40 years in the field.

She taught at Lesley University, Northeastern, and Tufts University and has also done a fair amount of clinical work.

About 12 years ago, she moved with her husband to Peaks Island, Maine. Peaks Island is a popular summer destination where the population grows from 800 in the winter to 5,000 in the summer. Her two girls, both writers, were out on their own and she began to shift her focus to painting



Artist Lane Williamson at work in her studio. until Sunday, April 4.

and more easel time. She offered classes in her studio to the summer visitors.

“About one out of 30 visitors came to paint, I could teach classes as often as I wanted,” she says.

In the winter, Lane continued to teach art, but for a different kind of student—the kind at the island’s elementary school. The small community school had about 45 students. Lane lived a short walk from the school and the students would travel up the hill to her home for their art lessons.

One of the differences between teaching children and adults is their perception. Young children are eager to create, and will display their art proudly. By the time we become adults, we have become constrained with preconceived ideas about how things should look.

“You could see that transformation hap-



SUZIE GOODWIN PHOTO

‘Protective Cove,’ a painting by Kittery artist Lane Williamson.



SUZIE GOODWIN PHOTO

Her art is the subject of an exhibit called AFTER IMAGE on display at the Kittery Art Association

pen around 8 or 9 years of age” Lane says. When working with adults, Lane believes it is necessary for them to be willing to recognize their constrictions and start peeling them away.

Although she loves teaching, she is now more about her own art. She strives to paint at the edge of reality and abstraction. Abstraction is about finding a way to make fewer marks and still have it be provocative. Her work is representational... she doesn’t want to define every nuance of the image. With less marks (definition), she feels it allows the viewer to complete it his or her own way, allowing room for interpretation.

She believes that source material, the picture or inspiration of the subject, is a jumping off point; that true art involves experimentation of the medium—to not just replicate but to translate what the artist sees.

“I don’t care if I sell,” she says, “but I do care if my paintings are looked at.”

Many Maine artists can sell, sell and continue to sell as long as they keep doing what they’ve always done. Lane feels that to the outside world, painters are not unlike McDonalds—they want to see your work, they want what they know, they want consistency—and that often limits the artist from growing. She believes that an artist is better off not trying to support him or herself with their art; because then they are free to experiment. She’s never had to struggle with painting what will sell and what she loves—because she has always

paralleled her art with her paycheck.

Her favorite subjects are the woods, nature, trees, rocks; she couldn’t wait to get back to the woods. She’s different from many artists. Once she is finished with her painting, she says her love affair with it is over. Some artists don’t like to part with their work, feeling as though it’s a part of them.

Lane is a member of the Kittery Art Association. One of the things she loves about it is the variety of artists. Many members have never done a show or who have been painting since they were five and have never taken an art class. It’s a great reminder for her that everyone is on their own journey; every woman, every person, must find their own.

You don’t want to come to the end of your life and realize you’ve missed it.

Lane’s work is currently showing at the Kittery Art Association. The exhibit is called AFTER IMAGE and will be there until Sunday, April 4. You may also see her work at www.lanebwilliamson.com.

The Kittery Art Association is located at 8 Coleman Ave., Kittery Point; (207) 451-9384 or visit www.kitteryartassociation.org.

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.

“ I don’t care if I sell,” she says, “but I do care if my paintings are looked at.”

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LUCIA'S GETS LOW-KEY OFF-SEASON MAKEOVER

Revamped local eatery features expanded and upgraded interior, new design

By SARAH GRANT

The York Independent

I travel Route 1 through Cape Neddick several times a week. I was bit concerned when I noticed that the sign for Lucia's Kitchen in front of her green powder house-shaped establishment was missing. Lucia's Kitchen is well known locally for its well-crafted international catering and menu of fresh and frozen take-home entrées. It looked as though the place had been emptied out, and those ever-present, happy, rainbow-hued Adirondack chairs were gone.

Had she gone out of business? Was Lucia yet another victim of our recession?

A few days later, I saw Lucia's sign, just next door to the old place. Lucia's Kitchen has new, big and beautiful digs where Cape Neddick Antiques used to be at 1151 Route 1. But there were no big brass bands, no banners or flyers announcing the change.

"I'm a quiet person," soft-spoken own-

er Lucia Velasco-Evans told me. "That's how I do things. It's easier for my soul to work that way. It's less stressful."

The interior of Lucia's (new) Kitchen seems cavernous compared to the cozy place next door, where Lucia barely had room to cook, display and vend her many

“ It all works together quite well. It is very easy on the eyes. ”

delicious entrées and desserts. There is an open, comfortable feel to the central room, with its rustic exposed beam ceiling where reach-in freezers are full of entrées and a huge deli case displays several fresh salads and cooked creations. The focal point in the adjoining room to the left is the serpentine counter with stools.

Lucia proudly credits her son, Nicolas

with the design and renovation of the new space.

"We are a good team," she said as she showed me their original drawing for the new building's re-design. "He loves the ocean and wanted to incorporate the curve of waves for the counter." It is an artistic juxtaposition against the straight, hard lines of the post and beam construction of the original building.

"We took down that wall between the rooms to open it up, so Nicolas re-used the boards on the base of the counter in a type of collage design," she said. The top of the counter will feature handcut terra cotta hexagonal tiles as a nod to the family's Hispanic heritage.

It all works together quite well. It is very easy on the eyes.

Lucia and her staff endeavor to incorporate as many "green" practices as possible.

"We are trying to be very 'green',"

Lucia's Kitchen

1151 U.S. Route 1
Cape Neddick
363-5557

Lucia said. "We must use paper plates because of our septic situation, but we use compostable, re-cycled fibers in all of our paper products. We use no chemicals, and we are using less

plastic wrap."

Additionally, the Kitchen buys local produce and products. Lucia plans to sell local micro-brewed beers soon and is always looking for local produce in season. The beers and perhaps some wines will go well with the Mediterranean, Mexican, Italian and American flavors you will find delectably represented in Lucia's sandwiches, hors d'oeuvres, casseroles, entrées, sides and salads.

Don't miss Lucia's ambrosial desserts. She was pastry chef at Arrows for many years, and can tempt even the most stalwart off a sugar cleanse.

Lucia's Kitchen is available for catered parties up to 45. Lucia caters off site for any size event. Check out her catering

Sweet, sticky—and surprisingly healthy to use in

Cooking with maple syrup instead of sugar has many advantages

By SARAH GRANT

The York Independent

Maple sugar has an ancient, strictly American heritage. Long before any Europeans dreamed of coming to this continent, Native Americans gathered maple sap and processed it into sugar. During the late winter thaw, the Indians used stone tools to make V-shaped slashes in maple trees. They inserted reeds into the trees and collected sap in buckets fashioned from hollowed logs.

Because maple sap is 98 percent water, the natives would drop hot cooking stones into the buckets to steam off the water and concentrate the sweetness. Another method involved leaving the sap out during the cold nights and disposing of the ice layer that formed at the top of the bucket. The Indians reduced the sap all the way to crystallized sugar, which keeps better, and longer than the syrup.

Native Americans traded maple sugar with the first European settlers and eventually taught them how to collect and process the

sap.

Maple sap processing technology has evolved over the centuries from bucket collection to plastic tubing that transports the sap directly from the trees to gathering tanks. The tanks feed the evaporators that boil off most of the water. Forty gallons of sap boil down to one gallon of syrup.

My son and I made maple syrup last year, the old-fashioned way. We gathered sap in buckets from six or seven sugar maples, boiled the sap half way on a wood burning "school house" stove we had retired to the yard, and then finished the syrup inside on the gas stove. It was a sticky, steamy process but yielded...well...sweet results, and it was almost free.

I like to cook and bake with maple syrup for a variety of reasons. Maple syrup has a lower glycemic index than white sugar. Very simply put, this means one's pancreas has to do fewer back flips to produce enough insulin to metabolize maple sugar. Also, because the substitution for one cup of sugar is only

¾ cup of maple syrup, I use less sugar in a recipe overall. The resulting product may be a little less sweet than if I had used table sugar, but I have found that my palate has adjusted, and that is not a bad thing at all. Maple has a unique caramel-like flavor behind the sugar that can enhance the character of certain foods as in the recipes below. The flavor of maple is quite addictive.

In addition to using only ¾ cup of syrup for every one cup of sugar called for in a recipe, decrease other liquids in the recipe by 2 or 3 tablespoons for every ¾ cup of syrup you use. In baked goods, add ¼ to ½ teaspoon of baking soda to neutralize the extra acidity of the maple syrup so that your batter may rise and form properly. If your recipe contains buttermilk, sour milk or sour cream, you will not need to add extra baking soda because these soured dairy products do the same thing. Because maple syrup tends to caramelize and burn, reduce the oven temperature by 25 degrees.

This Sunday, March 28 is Maine Maple

Sunday. Maple producing farms all over the state will celebrate nature's gift and the fact that Maine is the third largest producer of maple syrup in the world—just behind Canada and Vermont. There are several farms in York County where you can join the celebration and enjoy special breakfasts and other treats starring the iconic nectar. You might also find some deals on maple products and witness the gathering and evaporation processes in the sugarhouses.

To get a complete list of local maple farms visit www.getrealmaine.com/index.cfm/fuse-action/calendar.detail/event_id/8/index.htm.

Here are two of favorite maple recipes. To get a maple cookbook, surf to www.vermont-maple.org. I have adapted the following recipes from the second edition of that cookbook.

Sweet and Sour Dressing

- 1 cup Dark Grade A or Grade B Maine maple syrup
- ½ c ketchup
- ¾ c apple cider vinegar
- ½ c sunflower or safflower oil
- 2 t minced garlic
- 1 tablespoon horseradish
- 1 tablespoon salt

Combine all ingredients well in a lidded jar. Shake well before serving. Use on salad greens (particularly good on arugula, spring mix or mesclun mix). Refrigerate.

Upside down Maple Apple Gingerbread Cake

- 2 tablespoons butter
- 1 cup maple syrup, divided
- ½ cup seedless raisins
- 2 medium apples, cored, peeled and sliced
- ½ c sugar
- 1 egg
- 1 ½ cups sifted flour
- 1 t baking soda
- 1 t ginger
- ¾ t cinnamon



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SARAH GRANT PHOTO

The front of the newly revamped Lucia's Kitchen in Cape Neddick.

menu at www.luciasKitchen.net/catering-menu.pdf. An ever-changing in-house menu of sandwiches, entrees and desserts are available from 11:30 a.m. to 7 p.m. Monday, Tuesday and Thursday through Saturday until mid-June. Summer hours are 11:30 a.m. to 7 p.m. Monday through Saturday.

recipes

- ½ t nutmeg
- ¾ t salt
- ½ cup butter, melted
- ½ cup boiling water

Preheat oven to 350 degrees. Heat a 9" cast iron skillet* on stove until just very warm. Turn off heat. Melt 2 T butter then add ½ cup maple syrup. Scatter raisins and arrange apple slices over maple syrup.

In a medium sized bowl, combine ½ cup maple syrup and sugar and beat in egg. Whisk flour, baking soda, spices and salt in a separate bowl, then beat into syrup-egg mixture. Combine 1/2 cup melted butter and boiling water; add to batter and beat well. Pour batter over apples and bake for 45 minutes. Turn out onto serving platter or cake plate and serve warm.

*You can also use a 9" square cake pan. Grease pan. Melt butter and combine with ½ cup syrup before putting it into the pan.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• **Easter Eats in York:** York Harbor Inn, Union Bluff Hotel and the Stageneck Inn are each offering Easter buffets on Sunday, April 4.

York Harbor Inn on Rt 1-A in York Harbor will have Easter Brunch from 9:30 a.m. to 4:30 p.m. Enjoy roast prime rib, pan-seared scallops, hand-carved ham, roasted spring chicken with sides of grilled asparagus, mashed Yukons, roast tomatoes au gratin, along with a variety of salads.

Breakfast items are farmer's style eggs, blueberry pancakes, Eggs Benedict, cheese blintzes, home fries, corned beef hash, bacon, sausage, coffeecake and muffins. This is perfect for the gourmand in all of us for \$32.95 per person plus tax and gratuity. For reservations, call 363-5119. Children under 12 are half-price.

Union Bluff Hotel on Beach Street in York Beach is serving their Easter buffet from 9 a.m. to 4 p.m. Expect to enjoy chilled shrimp, omelettes and eggs cooked to order, blueberry pancakes, homefries, corned beef hash, bacon, sausage, prime rib, glazed country ham, poached salmon with roasted tomatoes, broccoli and cheddar baked ziti, chicken Marsala, grilled asparagus, mashed Yukons, a variety of salads, and dessert bar. This one is a bargain at \$28.95 per person plus tax and grat. Children 12 and under are \$13.95 plus. Call 363-1333 for reservations.

Stageneck Inn on Route 1-A, York Harbor is offering an Easter dinner buffet from noon to 3:30 p.m.. The chef will be cooking up roast leg of lamb Chausseur, honey-mustard glazed ham with fruit sauce, roast sirloin, spinach and fontina roulade of chicken with lemon-thyme jus, Asian-marinated salmon with oriental vegetables, seafood marinara, Maine clam chowder, spring pea soup with chorizo, shrimp cocktail, fruit salad, vegetable medley, breads and a special selection of desserts. Delicious choices all for \$36.95 plus 7 percent tax and gratuity (reduced prices for children 12 and under). Call 363-3850 for reservations.

• **Inn at the Blues opens Thursday, April 8:** Everyone's favorite York Beach hot spot of great food and fine entertainment opens for the pre-season with a



not-so-limited menu from award-winning chef Taylor Miller and the sounds of Tim McGraw, with featured tribute artist Adam Tucker on Thursday, April 8. Call 351-3221 for details on the show and menu,

or visit www.innontheblues.com. Other upcoming artists include Maine comedian Bob Marley and musician Bruce Marshall (of the Marshall-Tucker Band). Pre-season hours will be Thursdays 4 p.m. to close, Fridays through Sundays 11 a.m. to close. Inn on the Blues is at 70 Ocean Ave., York Beach.

• **Sponsorship opportunity:** The same people who brought us that fabulous Rollinsford Winter Farmers' Market, Seacoast Eat Local and Slow Food Seacoast, also publish a yearly guide to farms and farmers' markets in York and other Maine counties. Additionally, the guide includes a harvest calendar, a regional seafood availability calendar and a glossary of farming practices.

Seacoast Harvest is a widely available and easy to use tool for connecting consumers with sources of locally grown food. There is no charge for farms, orchards, vineyards, and farmers' markets to be listed in the guide and it is distributed free at farmers' markets, farmstands, fairs, and other community events throughout the region.

Donations are tax deductible. The deadline to secure sponsorships is Wednesday, March 31. Please send your donations to Jeff Donald, Sponsorship Coordinator, Seacoast Harvest; jeff@seacoasteatlocal.org; (603) 793-9768; www.seacoastharvest.org

• **New mill marketplaces over the border:** Thursday, April 1 from 6 to 9 p.m. will be the third run of "First Thursday at the Falls" at the Salmon Falls Mills in Rollinsford, N.H. The second floor of the lower Mill, located at 3 Front St., Rollinsford, features a market-like atmosphere where participating studios, businesses and art venues offer access to visual and performing arts in a fun, social and family-oriented environment.

View and purchase New Hampshire-made works of art, crafts, food, roasted coffee beans/organic tea blends and herb/bath/body products.

The April event includes special chil-

dren's activities such as an Easter egg hunt, painted eggs and library story/playtime! Hear live music with Dave Blakeslee and see Flamenco Dance with Maya Gracia. For a full events listing please go to www.firstthursdayatthefalls.com

Don't eat supper before you go to First Thursday. Instead, plan on having some excellent, inexpensive comfort food at Figtree, on the same floor as the festivities. Le Cordon Bleu-trained chef, Michael Shea, will be cooking up a few of his favorites, each entrée will be less than \$6. Everything on the lunch menu is less than \$6, too. Breakfast and lunch hours at the Figtree are Monday through Friday 7:30 a.m. to 4 p.m. Figtree Catering Café and to go is at 3 Front St., The Mills at Salmon Falls, Rollinsford, N.H.; (603) 834-6908

In Dover, a Saturday marketplace features local specialty food and artisans at the Picker Building at One Washington Center in Dover. The event dates are on Saturday, March 27 and Saturday, April 24 from 10 a.m. to 5 p.m.

The vision of the marketplace is to create a venue for specialty food producers and artisans to offer products to the public in one large showplace.

For more information, contact Bonnie McCloud of Crazy Camel Dessert Hummus at (603) 502-0434 or via e-mail at bonniemcloud@comcast.net or contact Sheila Speckin of Maine Buck Nuts at (207) 423-2854 or via e-mail at sheila@maine-bucknuts.com.

• **Winter market last of season:** The last of Seacoast Eat Local's series of Winter Farmers' Markets, including 35-plus vendors will be held Saturday, March 27 from 10 a.m. to 2 p.m. in Rollinsford, N.H.. Wentworth Greenhouses is located at 141 Rollins Road, Rollinsford, a mile past Red's Shoe Barn of Dover.

The winter market is quite the festive event, capable of chasing away anyone's late March blues. Come buy fresh and directly from the farmer, most of whom use organic growing practices: raw dairy, cheeses, spring greens, eggs, pasture-raised meats, maple syrup, honey and much, much more. Fishermen will be vending lively lobsters and other seafoods, and artisans offer their crafts for sale.

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.

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LISTINGS

A complete round-up of York area happenings

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Events

York County Food Rescue will hold a food drive at Shaw's Sanford on Friday, March 26 and Sunday, March 28 and at the Biddeford Shaw's on Saturday, April 10, and Sunday, April 11, all days will be from 7 a.m. to 7 p.m. York County Food Rescue supplies donated food at no charge to 47 York County food pantries and feeding programs.

For more information, call 324-1273 or e-mail foodrescue@metro-cast.net.

Fun with bunnies will be held Saturday, March 27 from 10 a.m. to 4 p.m. at the Easter Egg Scavenger Hunt throughout downtown Biddeford. Help McKenney Photography celebrate one year at their new studio with these precious portraits. A portion of the proceeds will be donated to the Animal Welfare Society. Call 282-6500 to reserve your time. McKenney Photography is located at 145 Main St., Biddeford.

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: "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.

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.

The Wells Reserve at Laudholm will host a free screening of "A Sea Change," a documentary about ocean acidification, ocean life, and a family bound to the sea, on Tuesday, March 30 at 6:30 pm in Mather Auditorium. For more information, visit wellsreserve.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.

First Parish Church will hold Holy Week services on Sunday, March 28, Palm Sunday; Maundy Thursday, April 1 at 7 p.m. in Fellowship Hall; Good Friday Tenebrae service, Friday, April 2 at 7 p.m.; and Easter Sunday, April 4 at 8, 9 and 11 a.m.

Union Congregational Church will hold services on Palm Sunday, March 28 at 10 a.m. in the sanctuary; Thursday, April 1 at 7 p.m. in the church sanctuary; Sunday, April 4 at 6 a.m. at Nubble Lighthouse; Sunday, April 4 at 10 a.m. in the church sanctuary.

York Street Baptist Church will host a Good Friday Service together with The Church at Spruce Creek on Friday, April 2. The service will begin with a Lenten meal at 6 p.m. and conclude with candle light service at 7 p.m. The candle light service will follow the seven last words of Christ

with devotional reflections offered by members of the two churches.

Easter Sunrise Service will again be held on the point at the Stage Neck Inn in York Harbor beginning at 6 a.m. on Sunday, April 4. Parking is available in the lot closest to the tennis courts. Easter Worship Service will begin at 9 a.m. and be followed by a time of fellowship at 10:45 a.m.

Benefit Art Show and Sale for Elizabeth Stewart on Saturday, April 3 from noon to 4 p.m. at The Press Room, 151 Daniel St., Portsmouth, N.H. Free and open to the public.

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 Youth Enrichment Center at Hilton-Winn Farm is having its eighth annual fundraiser dinner/auction/gala on Saturday, April 10 from 6:30 to 11 p.m. at the Ramsdell-Rogers Function Facility /American Legion Hall Post 56

located at 9 Hannaford Drive in York. This will be a fun filled evening with a silent and live auction with many wonderful donated items, including Red Sox and Boston Bruins Tickets. The night will feature marimba music by the Fwatzas, and Hors d'oeuvres and buffet dinner by Nancy's Catering, desserts and coffee by Bread and Roses Bakery and Carpe Diem Coffee. Tickets are \$40 per person or \$375 for a table of 10. To buy tickets, call 361-1385. If you can't make it, but would like to make a donation please send to 189 Ogunquit Road, Cape Neddick, ME 03902.

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.

To celebrate spring and women's health, Coastal Ob/Gyn and York Hospital are holding a special Women's Health Screening Day on Saturday, April 24, from 9 a.m. to noon. Eligible women will receive a free clinical exam, mammogram and Pap test—all during the same visit. The clinical exam and the Pap test will be provided by Dr Toni Stern and Dr Anne Marie Hendrak at the offices of Coastal Ob/Gyn located at 12 Hospital Drive on the campus of York Hospital; the mammograms will be provided at the Breast Center of York Hospital, directly following the clinical exam. Coastal Ob/Gyn and York Hospital want to ensure that lack of health insurance or inadequate insurance do not prevent women from receiving these important tests. Pre-Registration is required. Please call 985-1028 for more information and to schedule an appointment. Only women with appointments will be able to receive the services.

The Ogunquit Museum of American Art announced the Kickoff Meeting for Docents and Volunteers will Monday, May 17 at 9:30 a.m. Additional training sessions are scheduled for Wednesday, May 19 and Friday, May 21 at 10 a.m. for docents only. Registration is appreciated. For more information or to register for an informational session in April or the training in May, please send an email to her at ssager@ogunquitmuseum.org or leave a message at 646-4909.

THURSDAY, APRIL 22-25



COURTESY PHOTO

Quynh Nguyen will perform in the final concert of the fourth annual Elizabeth Dunaway Burnham Piano Festival on Saturday, April 24, at 8 p.m. at the Dunaway Center, 23 School St. in Ogunquit. The festival starts on Thursday, April 22 and continues until Sunday, April 25. Tickets for the first three concerts: \$12 each and \$30 for the series. There is free admission for students (18 and under). The Sunday concert is free admission for all. Tickets will be available at the Dunaway Center, Ogunquit Welcome Center, and Ogunquit Camera Shop. There is plenty of free parking and the Dunaway Center is handicapped accessible.

THE PET CONNECTION

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.

Smoke

This handsome boy is Smoke, a three-year-old briard/terrier mix with a gorgeous black coat. Smoke is a very aloof and spirited dog, who is also rather independent. Smoke enjoys playing with his stuffed toys and going for regular walks, both of which he'll hopefully get lots of in a new home. He gets along well with other dogs, but he would be best suited in a home with children over the age of 15 who won't hang all over him or handle him roughly. For the right family, Smoke could be a loyal and determined companion. If you'd like to adopt Smoke, please fill out an adoption application and then bring your entire family, including dogs, in to meet him.



Star

Meet Miss Star! She is a four-and-a-half-year-old that can't wait to find that special someone. Star is a friendly girl that should do just fine sharing her new home with most other dogs, dog-savvy cats and older children. If Star sounds like the one for you, please fill out an adoption application and stop in with your family including dogs to meet her.



Bolt

This gorgeous man is Bolt! He is a one-year-old pitbull that can't wait to find a forever home. Bolt is a lovable boy that can't wait to have a family to run and play with. He is a social boy that will do just fine sharing his new home with certain dogs and respectful children. Cats are not Bolt's cup of tea so we will not be asking him to share his new home with any. If this affectionate young man sounds like a match for you please fill out an adoption application and stop in with your family including dogs to meet Bolt.



Olive

A silky black coat and gorgeous glowing eyes are hard to miss when visiting the cats. Olive is eager to greet visitors not only with her stunning beauty but with her affectionate and warm nature. She is a four-and-a-half-year-old kitty with a playful side that enjoys cat nip and laser pointers. Olive has no problems sharing her new home with fellow felines, she has been playing with cats here at the shelter for quite some time. With a fairly tolerant personality, Olive will make a nice companion for children who will give her kind attention. One of her favorite things to do is lounge in the window sill, enjoying all the activities of outdoors from the safety



of indoors. She is a well-mannered cat, a wonderful lap-warmer and a superb bug catcher. Olive is looking forward to meeting you so stop by PetSmart in Biddeford, she'll be waiting!

Edie

This pretty little kitty is Edie! She is a super four-year-old cat that has a beautiful short calico coat. Edie is an extremely friendly girl. She is always looking for a warm lap to curl up in and would love to have a permanent one. Edie is very loving and very playful. She will do just fine sharing her new home with other cats, children and possibly even dogs. If you think that Edie sounds like the perfect pet for you, please fill out an adoption application and stop in to meet her.



Abalone

This picture purr-feet little man is Abalone! He is a one-and-a-half-year-old cat that has a beautiful short orange tiger and white coat. Abalone loves attention and is as sweet as sweet can be. He should do just fine sharing his new home with other cats, children and possibly even dogs. If Abalone sounds like the perfect catch for you, please fill out an adoption application and stop in to meet Abalone.



Gracie

Velvety soft and super sweet! Gracie is a one-year-old Rex rabbit that is searching for a forever family. She is very curious and would love to find a family that will handle her on a daily basis in order to keep her as happy and friendly as possible. If you think that Gracie is the one for you, please fill out an adoption application and stop in to meet her.



Amy

This little sweetie is Amy! She is a one-year-old black hooded rat that is searching for that special someone. Amy lives with her good friend Pam and would love to go to her forever home with her. They would both love to go to a home where they will be handled on a daily basis in order to keep them as friendly and happy as possible. If you are interested in adopting Amy and maybe even Pam too please fill out an adoption application and stop in to meet them.



Pam

Meet Pam! She is a beautiful one-year-old black hooded rat. Pam lives with a lovely little friend named Amy. They would love to find a forever home to go to together. If these friendly girls sound like a match for you please fill out an adoption application and stop in to meet Pam and Amy.



NEWS OF RECORD

OBITUARIES

Maurice A. Smith

Maurice A. Smith, 62, died March 8, 2010 at his home in Summerfield, Fla.

He was born July 25, 1947 in Worcester, Mass., the son of the late Stanley O. and Kathleen (Heney) Smith and had lived in York for more than 35 years.

He graduated from University of Massachusetts Lowell (formerly Lowell Tech) in 1969 with a degree in engineering.

He also served in the Army and Air Force Reserves. He retired from the Portsmouth Naval Shipyard after working 37 years as a nuclear engineer.

For the past five years he has split his time between Summerfield, FL and York, ME where he enjoyed spending his time golfing, playing tennis, softball, and continued his passion for bridge.

Maurice is survived by his wife, Nancy C. (Lavigne) Smith; his son Jeffrey and wife Heather Smith of Louisville Ky.; his daughter Jennifer and husband Jason Hankin of Baltimore, Md.; his sister Marilyn Sinibaldi of West Boylston, Mass.; his brother Ronald Smith of Kings Park, N.Y.; six grandchildren along with many aunts, uncles, cousins, nieces, and nephews.

A funeral Mass for Mr. Smith was celebrated at 10 a.m. on Saturday, March 13 in St. Christopher's Church.

Burial will be held in the First Parish Cemetery in the spring.

Lucas and Eaton Funeral Home was in charge of arrangements.

David J. Killoran

David J. Killoran, 55, died Wednesday, March 17, 2010 in York Hospital with his family by his side after a lengthy illness.

He was born in Concord, Mass. on Feb. 28, 1955 and graduated from Maynard High School.

He leaves the love of his life and life partner of 17 years, Marjorie (Brenn) LeSage; his parents James L. Killoran, ret. Major, MSP and Barbara (Marchant) Killoran of York Beach; a sister, Deborah Sheridan and her husband Thomas of Maynard, Mass. and York Beach; two nieces, Mia Hayes and Brooke Sheridan; also many friends.

Services were held Sunday, March 21 in the Lucas and Eaton Funeral Home.

A graveside service will be held in the First Parish Cemetery in the spring.

Memorial contributions may be made to

York Hospital, Building Fund, 15 Hospital Drive, York, ME 03909 or to JDRC, New England (NH), 175 Ammon Drive, Suite 201, Manchester, NH 03103.

The family would like to thank Dr. Michael Major and all of the nurses and staff at York Hospital for taking such special care of David.

Arrangements were made by Lucas and Eaton Funeral Home.

Joseph E. Tautkas

Joseph E. Tautkas, 88, died Monday, March 22, 2010 in St. Andre Health Care Facility in Biddeford.

He was born Jan. 3, 1922 in Wolcott, Conn. a son of the late Joseph J. and Laura (Pekock) Tautkas.

He served in the U.S. Air Force for 28 years. He later worked as a machinist for Simplex Wire and Cable in Newington, N.H. for 18

years.

He leaves his wife of 60 years, Mildred A. (Rogers) Tautkas; a son Joseph T. Tautkas and his wife Jody of North Berwick; four daughters, Patricia E. Hysler of York, Kathleen M. Tautkas of Cypress, Calif., Joanne C. Kenney and her husband, Richard of Moody and Mary M. Tautkas of York; six grandchildren, Michelle Freedman, Keven Kenney, William Hysler, Kelly Kenney, Ashley Tautkas and Katelynn Tautkas; three sisters and two brothers of Waterbury, Conn. predeceased him.

He was a member of St. Christopher's Church and an usher for more than 40 years, a member of the Knights of Columbus, Past Commander of the V.F.W., a lifetime member of the Air Force Sgt. Association. He was a former member of the York Beach Fire Department. He was the time clock keeper for the girls high school soccer games for 10 years.

A funeral Mass will be celebrated at 10 a.m. on Friday, March 26 in St. Christopher's Church, 4 Barrell Lane, York.

Burial will be in the First Parish Cemetery, York in May.

Memorial contributions may be made to St. Andre Health Care Facility, 407 Pool St., Biddeford, ME 04005.

Lucas and Eaton Funeral Home was in charge of arrangements.

Horoscopes By Zahnnna

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Aries (March 21-April 19): While stopped in traffic on Route 1, you will realize the meaning of life. But then the light will change, causing you to forget. **Taurus** (April 20-May 20): You'll be late for your first job interview for four months because you never set your clocks ahead a few weeks ago.

Gemini (May 21-June 20): A bird in the hand is worth two in the bush, if you know what I mean. (I sure don't.)

Cancer (June 21-July 22): A trip to South Berwick has the potential to be a life-changing event, especially if you buy a

necktie.

Leo (July 23-Aug. 22): On the one hand, you could make all the right decisions and still fail to prosper. On the other hand, you wear a watch.

Virgo (Aug. 23-Sept. 22): What at first seems to be an annoying telemarketer is actually a secret admirer just hoping to hear the sound of your voice.

Libra (Sept. 23-Oct. 22): Little chocolate doughnuts will figure largely in your future, especially in terms of your waist.

Scorpio (Oct. 23-Nov. 21): The man you mistook for a deranged panhandler is actually

a member of the Maine state Legislature. But the roles aren't mutually exclusive.

Sagittarius (Nov. 22-Dec. 21): Cut down on salt, sugar, cheese, chocolate, and coffee. Oh, and try to get more out of life.

Capricorn (Dec. 22-Jan. 19): You will finally be able to achieve your goal of spending more time with family when your company lays you off.

Aquarius (Jan. 20-Feb. 18): Hey, do you smell something burning? Have you been smoking in bed again?

Pisces (Feb. 19-March 20): You will have a chance encounter with your 6th grade teacher, who will remind you that you still owe her that report on the Wright Brothers.

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Under \$300,000
Price: \$295,000
Address: 20 Atlan-
tic Ave.
Size: 2 beds, 1
bath, 862 s.f.
Year Built: 1920

LESS THAN \$350,000



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Price: \$339,500
Address: 7 Huck-
ins Lane, York
Size: 3 beds, 2
baths, 1,728 s.f.
Year Built: 1970

LESS THAN \$350,000



Under \$350,000
Price: \$349,700
Address: 43
Donica Road, York
Size: 3 beds, 1.5
baths, 2,364 s.f.
Year Built: 1982

LESS THAN \$400,000



Under \$400,000
Price: \$354,900
Address: 17
Ocean Breeze,
York
Size: 2 beds, 2.5
baths, 1,484 s.f.
Year Built: 1999

LESS THAN \$400,000



Under \$400,000
Price: \$384,900
Address: 21 Mal-
lard Drive, York
Size: 3 beds, 2.5
baths, 3,411 s.f.
Year Built: 2000

LESS THAN \$450,000



Under \$450,000
Price: \$429,000
Address: 11
Gowen Lane, York
Size: 2 beds, 1
bath, 1,224 s.f.
Year Built: 1840

LESS THAN \$450,000



Under \$450,000
Price: \$429,900
Address: 285
Belle Marsh Road,
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Size: 4 beds, 2.75
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SOURCE: Multiple Listing Service

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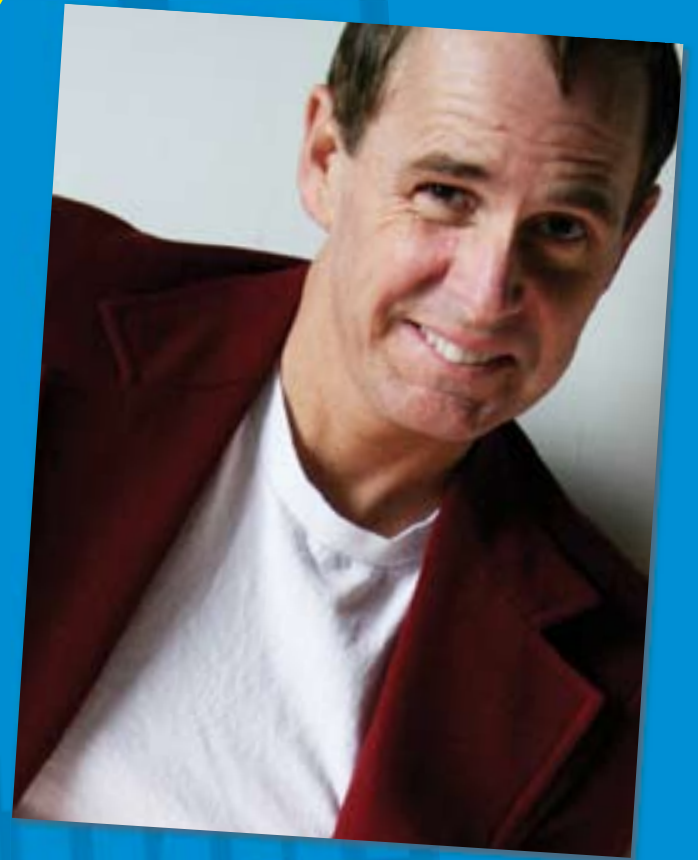
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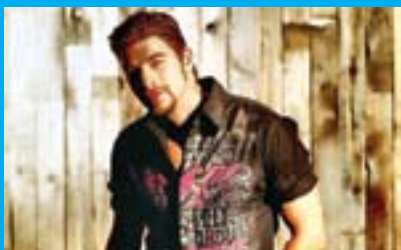
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