

York
The Independent

The hometown voice of the greater York region

Free

www.yorkindependent.net

April 9 - 22, 2010 Volume 12 ~ Issue 8

COMING FALL 2010: YORK HOSPITAL'S
NEW OPERATING ROOM SUITES

A CRITICAL OPERATION

HOW YORK HOSPITAL IS CHANGING
TO HANDLE 21ST CENTURY HEALTHCARE

PAGE 8

Boosting our economic wellness

By **DAN SZCZESNY**
The York Independent

A friend of mine is always at the hospital—not because he’s sick, but because he enjoys eating at the hospital’s cafeteria. At least the food is bound to be healthy!



Dan Szczesny

The idea of a hospital’s place in a community is changing. What used to be regarded as a cold, solitary campus is gradually becoming not just an economic engine, but a center of activity and gathering.

The York Hospital’s ongoing major expansion and renovation is doing just that for York, and it’s going to transform the region.

Besides the obvious impact of a major renovation—more jobs, green features, better connectivity to Boston and Portland—a first class hospital right in the village will generally improve the quality of life for those who call York home as well.

Finally, remember that friend of mine who uses the hospital like a restaurant? Well, imagine the reverse. The York Hospital is one the area’s largest employers, with more than 200 professional jobs from the Yorks to Kittery to Wells. And maybe those folks won’t want to eat in their work cafeteria.

Maybe they’ll want to eat, and shop, and participate in community life in the Yorks.

Marketfest vs. Harvestfest

Speaking of things that are good for the village, organizers have named their split-away event the York Village Marketfest and have begun seeking vendors, volunteers and sponsors.

The event is a reaction to the chamber’s decision to move Harvestfest this year from the village to the beach. Members of the York Village Business Association, the First Parish Church and the Museums of Old York decided to take it upon themselves to continue the village tradition.

The event will take place right before Harvestfest and overlap it by one day. Marketfest will take place Friday and Saturday, Oct. 15 and 16 while Harvestfest will take place Saturday and Sunday, Oct. 16 and 17. To their credit, organizers see this as an event that will go hand in hand with Harvestfest, rather than duplicate or steal visitors from it.

And it might. Certainly it seems like Marketfest will be more in the spirit of an Old Home Days with a community feast and arts and crafts, and a colonial market at the church.

At the beach, Harvestfest will likely include more traditional beach activities. One hopes the combination of the two ought to make for an eventful and important weekend for the Yorks.

Still, it would be nice to see the two events works together. Perhaps the teams in charge of the events could seek out like sponsors to help with the costs. And if there was some way to coordinate volunteers, it might make logistics easier to juggle, and more affordable.

If played correctly, a dueling festivals don’t have to be competing. Cooperation will help everyone.

THE INSIDE GUIDE

- In The Know, 2-3*
- Q & A, 4-5*
- Library Happenings, 5*
- Community Briefs, 6*
- Art, 12-13*
- Food, 14-15*
- Listings, 16-17*
- Movies, 18*
- Sports, 19*
- Pet Connection, 20*
- Crossword/Sudoku, 20*

NOT DEAD YET

But land for public safety building sits in limbo

By **TARYN PLUMB**
The York Independent

Various issues are up for discussion as York moves toward next month’s town meeting and readies itself for the bustling summer.

Station (still) stalled

The future of the town’s public safety building remains in limbo. Officials have not closed on a \$1.5 million piece of property on Ridge Road, even after being granted a 60-day extension. The initial closing date was to be Jan. 29, and the extension date was March 29.

Selectmen are still trying to address which parts of the land are usable, and which are not, according to Town Manager Rob Yandow. Other issues have dealt with vernal pools and wetlands on the 42-acre property.

However, Yandow said, the deal isn’t dead—yet. “We continue to have discussions about a new purchase and sale,” he said.

Similarly, officials will move forward with a request at the upcoming town meeting for \$200,000 for preliminary site design and engineering for construction of a future public safety building.

Uncle Sam’s storm support

After being pummeled by a series of storms, the York area has a little relief coming its way.

President Barack Obama approved a request from Gov. John Baldacci to declare a major disaster area in five Maine counties, including York County.

This will allow York to recoup 75 percent of its costs for emergency response efforts, as well as repair or replace storm-damaged public property and infrastructure, according to a press release from Baldacci’s office.

All told, York experienced major flooding and power outages as the result of storms in late February and March, which were heralded by violent winds and heavy rain.

So far, according to Yandow, the town has spent \$125,000 on overtime costs and use of equipment for storm cleanup. However, that figure doesn’t include the most recent storm.

The estimated cost in damages, meanwhile, is \$600,000, Yandow said.

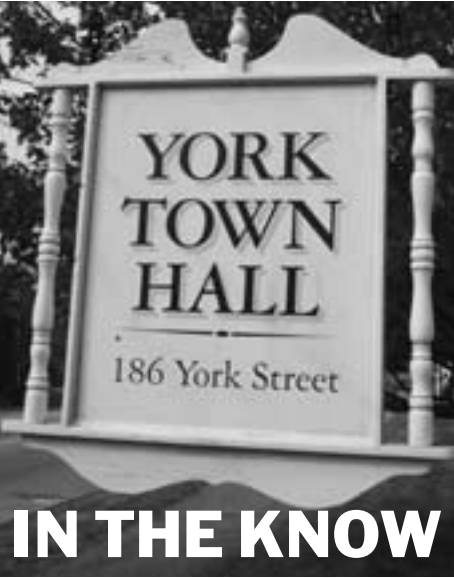
The town will likely request additional assistance for the most recent storm; Yandow said those numbers have not been calculated yet.

Potential traffic solutions

As the warm weather sweeps in, officials hope to take a studied look at traffic in downtown York Beach.

In the next month or so, selectmen plan to finalize a draft of a Request for Proposals (RFP) to do a beach traffic study, Yandow said.

In the Short Sands area in particular, traffic flow and parking are constant issues.



A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

The goal, Yandow said, would be to create a traffic model that would allow assessment of various scenarios.

Similarly, selectmen are looking at ways to improve parking shortages at York’s beaches. At York Harbor Beach, for instance, the board has discussed converting some spaces to diagonal, which would create additional spots.

Upcoming warrant articles

On Saturday, May 22, town voters will face 86 articles on the budget and general referendum warrants.

Questions will ask voters to approve the

York
The Independent
The hometown voice of the greater York region

Staff

PUBLISHER EMERITUS
Stephen M. Rasche

CONTRIBUTING WRITERS
Jennifer L. Saunders, Taryn Plumb,
Sarah Grant, Susan King,
Suzie Goodwin, Chris Shipley,
Amy Diaz, Lisa Parsons

EDITOR
Jeff Rapsis

PRODUCTION MANAGER
Glenn Given

ADVERTISING SALES
Dan Szczesny

The York Independent is published 26 times per year by York Independent Newspaper, LLC, (207-363-8484) and is available at select locations in the greater York region. Offices are located at 4 Market Place Drive, Suite 215, York Village Business Center, with access from Route 1.

Heating Oil
Kerosene

ESTES OIL & PROPANE

Diesel
Propane

Best Oil Company in York, 7 Years Running!

Full Service Heating



Pre-Buys • Budget Plans • Sales
Repairs • Heat Conversions
Residential & Commercial
Installation of AC, Gas & Oil Heat

207-363-4172

Linda J Haigh Hank J Herdt

Caring Way, INC

“Caring for the ones you love”



Senior Home Care
Transportation
& More

Office: 207.363.3767
Cell: 207.451.0757
www.caringway.com

Before/After School Care Pre-School

“Play is the most important thing to develop a child’s brain!”

On bus route • 6:30am - 6:30pm
Extended Day • All Day Care



Kristin Tully, Director
• Bachelor of Science in Early Childhood Education
• Minor in Art

(207) 363-1593
220 Ridge Rd., York, ME
www.elemen-treehouse.com

establishment of a charter commission; change the surfing ordinance to designate “safe swim zones,” and require surfers to wear board leashes and stay at least 35 feet away from swimmers; allow cultural facilities to be created for artistic and educational pursuits; and alter fees and mooring space assignments in the harbor ordinance.

Other ordinances—many of them pertaining to the dissolved York Beach Village Corporation—are being proposed for deletion because they are obsolete or redundant.

Overall, proposed municipal spending for the 2011 fiscal year is \$14.2 million, up slightly (by \$57,000, or one-third of one percent) over the current year’s level, Town Manager Rob Yandow said. The total consists of all town-related spending articles on the warrant, including the library, which is not technically a town department.

However, town officials are projecting a revenue shortfall of \$192,000 in the coming fiscal year, which runs from July 2010 through June 2011. The expected 4 percent decrease in revenues means local taxes will have to rise to make up the difference, but Yandow said it’s too early to say by how much.

“It’s fair to say there’s going to be some impact,” he said, but exact figures can’t be calculated until the town’s recent property assessments are complete, among other factors.

Voting takes place at the high school on Saturday, May 22.

Among spending items on the warrant is a request that would allot \$100,000 to develop a plan for alternative energy solutions and energy conservation projects.

Reflecting the bleak economic times, meanwhile, voters will be asked to allow the treasurer (with approval from selectmen) to waive foreclosure of any tax lien properties in calendar years 2010 and 2011. Selectmen would consider this in instances where foreclosures could harm the town, such as if hazardous waste is present, or if removal or repair costs would exceed the property value.

New equipment is being requested, as well, including a four-wheel drive pickup truck for the parks and recreation department (\$24,000); a heavy plow truck for the department of public works (\$133,500); and a new road grader for the department of public works to replace a 1979 John Deere model (\$220,000). Meanwhile, the fire departments are asking for \$300,000 to purchase breathing apparatus’ for oxygen-deficient atmospheres.

Open space is also prevalent on the warrant: Voters will be asked to approve the use of \$75,000 to acquire roughly 5 acres on Lake Carolyn; and \$250,000 for the town’s share of the cost of 31 acres on Smelt Brook. The latter will permanently protect 42 acres; the owner is donating a conservation easement on 11 acres, and the remaining 31 acres will be owned and managed by the York Land Trust.

Additional financial questions up for approval include:

- \$3,535,588 for the police department, animal control and harbor management.
- \$2,666,359 for general maintenance of town roads and bridges, tree planting and care, streetlights and signals, traffic lights, and disposal of solid and household hazardous waste.
- \$1,114,954 for winter maintenance and snow removal, and authorizing selectmen and the treasurer to transfer a maximum of \$100,000 if winter weather conditions require additional funding.
- \$1 million for a reconstruction project on York Street that would remove and replace undersized and failing road culverts, improve drainage, sidewalks and shoulders, and reconstruct the intersection at Organug and York Street. Also approving funds for road construction projects on North Village Road, Bartlett Road, Josiah Norton Road, and Ridge Road.
- \$884,514 for the York Village and York Beach fire departments.
- \$492,600 for the paving of town roads.
- \$439,314 for library operations.
- \$123,640 for the recreation department.

Proposed school expenditures include:

- \$250,000 for installation of a sewer connection for Coastal Ridge Elementary School.
- \$150,000 for installation of a high-efficiency boiler at York High School, which would replace an existing 1976 boiler.
- \$121,122 for the maintenance of school grounds and athletic fields.
- \$120,000 for bleachers (seating 800) the York High School gym, and another \$130,000 for bleachers (seating 400) on the visitors’ side of the York High School athletic field.
- \$100,000 for constructing a wide-area network (WAN) for York schools, which would install 4.45 miles of fiber optic cable to connect all four schools.

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

Forecast: Pretty dull election

When York voters go to the polls on Saturday, May 22, they won’t decide much.

This year’s election ballot has exactly one contested race—a two-way battle for a single three-year seat on board of selectman.

Otherwise, no one is challenging anyone for other open seats on town boards and commissions.

Here’s a run-down of who filed for what race. The filing period ended on Wednesday, April 7:

- **Selectman and Overseer of the Poor**, three-year term: incumbent Kinley Gregg will face challenger Edward W. Little in this year’s only contested race.
- **Treasurer**, three-year term: incum-

bent Margaret M. McIntosh has filed for another go-round.

- **Trustee of the Water District**, five-year term: Frederick Ricker.
- **Trustee of the Sewer District**, five-year term: Frederick Boardman.
- **Budget Committee Member**, two seats, three-year term each: Charles Steedman and Jonathan O. Speers.
- **Superintending School Committee Member**, two seats, three-year term each: incumbent Mary Jane F. Merrill and former school committee member J. Dwight Bardwell.
- **Charter Commissioner**, six seats: Leon R. Moulton, Helen Rollins Lord, Wendy Starkey, and Torbert Macdonald Jr.

Jonathan’s Ogunquit

**JOHN PIZZARELLI
QUARTET**

FRIDAY, APRIL 9TH

**“ALL TOGETHER NOW”
BEATLES TRIBUTE BAND 5/8**

BIRDIE GOOGIN
AKA “THE MARDIN’S
LADY” 5/21

SUEDE 6/12

JIMMY WEBB 6/26

GALLAGHER 7/3

**JONATHAN EDWARDS
7/16**

**PAULA POUNDSTONE
7/23 & 7/24**

JUDY COLLINS 7/25

JIMMY KEYS 7/31

PAULA COLE 8/6

LORI McKENNA 8/7

JEFFERSON STARSHIP 8/20

THE WAILIN JENNYS 8/22

RICHIE HAVENS 8/29

1-800-464-9934

*Just around the corner
from the Ogunquit Playhouse*
www.jonathansrestaurant.com



**Get ready with
Bark Mulch,
Organic Compost,
Top Soil, Super Loam!**

Delivered Locally

**TREES • SHRUBS • LAWN CARE
PRODUCTS • SEEDS & SEED
STARTING • POTTERY & SUPPLIES
BIRD FEEDERS & HOUSES**



363-6202 • 941 Rt 1 • York, ME
www.costallandscaping.com

**AMERICAN
LEGION** *Post 56*
Presents...

Month of April

Friday 9th

Karaoke

Saturday 10th

Wildhorse

Wednesday 14th

B.I.N.G.O.

Saturday 17th

The Visitors

Wednesday 21st

B.I.N.G.O.

Thursday 22nd

DMV

**Looking for space to
have a party or an event?**

Function Hall for Rent

Beautiful, new facility. Large room to hold your meetings, parties, training or any type of gathering! *Kitchen, bar facilities & handicapped accessible*

Call today to make an appointment or to see the facility.

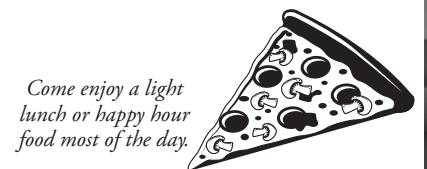
**PUB-56 Lounge
is now serving
LUNCH!**

Mon-Thurs 12 noon until 8pm

Fri 12 noon until 9pm

Sat. 12 noon until 10pm

Sun 12 noon until 6pm



*Come enjoy a light
lunch or happy hour
food most of the day.*



Monthly Meetings

Legion - 1st Monday of month 7pm
S.A.L. - 1st Tuesday of month 7pm
AUX - 2nd Monday of month 1pm
House Committee - Last Thurs. of month 6pm
Executive Board - Last Thurs. of month 7pm

FMI 207-363-0376
9 Hannaford Dr., York, ME

PAUL ROLLINS

Q & A

THE BOAT BUILDER

By TARYN PLUMB

The York Independent

If you want it to float, you go to Paul Rollins.

In an area swimming (please forgive the pun, we couldn't resist) with seafaring history, the 57-year-old has been in business for more than 30 years. In that time, he's rehabbed and built boats ranging from 14 feet to 30 tons—including his own sailboat, which he uses to cruise the rocky mid-Maine coast and down to the Bahamas.

Just look for him in his shop on Scotland Bridge Road, where the walls are cluttered with the tools of his trade and the air swirls with sawdust.

Name: Paul Rollins**Age:** 57**Profession:** Boat builder and rehabber**Why did you get into boat building?**

We've been here in York since '78. Before that, I was an itinerant, knocking around a little bit. I started with house

“A lot of these boats are unique, and the owners have their own ideas.”

carpentry and moved over to it. It's more interesting to me, more challenging. And I thought I was going to build myself a boat. I eventually did, but it would've been easier to stick to a “real job” and just buy one. It took six years to do it.

**So why'd you want to build your own boat?**

I grew up by the Salmon Falls River (in New Hampshire), and I did a lot of canoeing. Canoe camping was fun. We went to Maine, Quebec; hiked in the White Mountains; went trout fishing. I thought I could build a bigger boat—or at least bigger than a canoe—and I wouldn't have to set up camp every night. I had the travel bug.

Do you specialize in a particular boat?

Mostly cruising sailboats. Something big enough that somebody wants to invest in it for racing, or just park it in a cove on Penobscot Bay and have an escape.

Boats are definitely a luxury item—so what's business like these days?

Toy boats are low on the priority list when downturn occurs. Keeping the business going has been a challenge. The last 15 years were so steady; the prosperity was consistent. Two years or so ago, there were six or eight people

here (working in the shop); now there's just Joe (Taylor) and I. But this spring's been better than last spring.

What do you find fulfilling about what you do?

It's a puzzle to solve. The curves, shapes of boats are fascinating. A lot of these boats are unique, and the owners have their own ideas. You have to learn to interpret those ideas safely, economically, reliably. If it's a big expensive boat with a millionaire owner, you have certain challenges; if it's a little boat for a customer of modest means, you have to build efficiently so you're not squandering the family fortune. The fun of it is, sometimes the job changes as you're going with it. It doesn't get boring—you have rigging, electrical work, painting to do. I've been doing it for 35 years, and I've got a wonderful toy box out there (with) this shop. I can build almost any part of a boat.

What's the range of boats you've worked on?

We built a 14-foot rowboat this

winter. Two years ago, we launched a 72-foot (56 feet on deck), close to 30-ton schooner. We did a 17-foot ferry for someone who lives on an island. It's a wacky little boat that's completely unique. The owner designed it.

Do you have a favorite boat?

My own: It's a cruising sailboat, a 48-footer. It was my spare-time project.

Where has it taken you?

It's down in the Bahamas right now—my wife is on board. We usually sail up to Penobscot Bay in the summertime. For me, sailing evolved from canoe camping. It's fun to travel, fun to turn the corner and see a new horizon, or curve into a new bay. You get the anchor down, sit in the cockpit, just see some new terrain.

What skills are required in boat building?

Persistence. Patience and persistence. The rest of it you can work out.

What about the design process—is there a lot of math and science involved?

Sometimes engineers aren't as successful with it as people who are more down to earth, or people who learned it in the shops. If you're a trained engineer, you often do it by the numbers. But doing it by the numbers with salt water is risky. You don't want to have everything too refined; the boat needs to be able to adapt to a lot of conditions.

When you retire, are you the type who's going to just take off in a boat?
I don't think so. I'll be here.

What's your outlook on life?

Boy, just follow your passion, do something that you really love. Our grandparents had no other choice—they had to work in factories. These days, we can choose. If you're born with a smile on your face, it's a big plus.

“ Boy, just follow your passion, do something that you really love. ”

What advice would you offer to someone looking to buy or build a boat?

Talk to somebody with gray hair.

For more on Rollins, visit www.paul-rollinsboatbuilder.com.

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

YORK LIBRARY

Weather Training Workshop

On Saturday, May 1 from 10 a.m. to noon, weather enthusiasts are encouraged to become weather observers as part of the Community Collaborative Rain, Hail and Snow Network (CoCoRaHS), volunteers who measure and report precipitation. Please contact the library at 363-2818 to reserve a spot. All ages are welcome!

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

• **Support York Public Library:** Kennebunk Savings Bank donates money annually to local non-profits as part of their community investment program. The amount of the donation is based on the number of votes each organization receives during the bank's Community Investment Ballot program. If you are a Kennebunk Savings Bank customer, please use the ballot you receive with your next bank statement to vote for York Public Library. Thanks for your support!

• **Spring Film Festival:** "Chariot" 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 heart-rending 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.

• **Film: "Low Impact Man"** on Friday, April 23 at 7 p.m. An inspiring documentary about living with less in order to reduce one's impact on the planet. Sponsored by the Environmental and Sustainability Committee.

• **Family Film:** "Princess and the Frog" Saturday, April 10 at 6:30 p.m. This recent Disney release is getting rave reviews! Come see it and enjoy some free popcorn. Wear your pj's, bring your blanket and pillow if you wish.

• **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.

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.

The three best "no's" you'll hear today.

- No points
- No application fee
- No closing costs

Get one of the lowest Home Equity rates in decades.

Apply now.



Plus, close on a home equity line of credit from Ocean and a \$100 L.L.Bean® gift card is all yours.*

Ask for details. Call, click, or come into Ocean today.
Call 800-367-8862
or visit eOcean.com



Ocean

bank

A division of **People's United Bank**



Important Information About Ocean's Home Equity Lines of Credit ("HELOC"): The HELOC is variable each month and will be established based on an Index, which is the highest United States Prime Rate as published in the Eastern edition of *The Wall Street Journal* on the last business day before the start of each month's billing cycle. Existing Ocean HELOC customers are not eligible for this offer. Property insurance required. Flood insurance may be required. HELOCs are available only for 1-2 family owner-occupied properties and approved condominiums located in New Hampshire and Maine and are not available on cooperatives or properties listed for sale. HELOCs have a minimum line amount of \$10,000 and a maximum line amount of \$500,000. Other terms and conditions apply. Rates and terms are subject to change without notice. Consult your tax advisor regarding the deductibility of interest. Loan subject to approval. *To qualify for a \$100 L.L.Bean Gift Card, you must close on an Ocean Home Equity Line of Credit (line of credit amount must be greater than or equal to \$50,000) that you applied for between 3/15/10 and 5/31/10. Other terms and conditions may apply. ©2010 People's United Bank Member FDIC

061252



COMMUNITY BRIEFS

York High School art students win state awards

Three talented students at York High School have had their artwork selected for awards as part of the 2010 Maine Scholastic Art Awards. The students are: Chelsea Dean—Silver Key award for her acrylic painting “Sax Man” and two students who each submitted eight pieces of artwork for the portfolio category: Monique Boutin—Silver Key award for her portfolio of drawings and works on paper; Julianne Rainone—Silver Key award for her photography portfolio.

The Maine Scholastic Art Awards program is a statewide regional affiliate of the National Scholastic Art Awards program, which offers recognition of creative teenagers and scholarship opportunities for graduating high school seniors. The awards are open to students in grades 7 through 12 and bring outstanding visual artwork by teenagers to an audience, showcasing their remarkable work and encouraging their creative journey and career development. High school seniors who submit portfolios are considered for more than \$1.5 million in tuition scholarships at colleges across the nation. More information about the National Scholastic Art Awards is online at the Alliance for Young Artists and Writers Web site at www.artandwriting.org/awards.

Clam flats shut down in York

Red-tide warnings forced the state Department of Marine Resources to issue its first clam flat closures of the season March 24, a month earlier than usual.

The unusually warm weather is affecting the algae that causes red tide, as are other plants, which are budding early this year. Also, strong northeast winds are pushing the red tide into the shellfish beds.

Red tide, an algae that blooms in spring, forms as large patches of “cysts” at sea. The blooms take on a red hue.

The Maine Department of Marine Resources on March 24 banned the harvesting of surf and hen clams, which are bigger than the traditional steamers, in certain coastal areas such as Harpswell. The state also closed the harvesting of mussels in Brunswick, and of carnivorous snails in some areas.

New business now open

Permanent Cosmetics by Jamilla is relocated to York on Thursday, April 1.

The business will be located at Modern Priscilla Aesthetic & Laser Center, 529 U.S. Route 1, Suite No. 102, just south of Stonewall Kitchen and the Greater York Region Chamber of Commerce welcome center.

Business principal Jamilla El-Shafei is an artist, and former interior designer, who made a career change in her 40s and since has dedicated her life’s work to enhancing women’s appearance to improve their self-esteem. She feels she is combining art with beauty.

El-Shafei applies micropigmentation, also known as permanent cosmetics, to transform women’s appearance, reviving color which is lost as we all age. Permanent cosmetic application means women do not have to reapply their makeup throughout their day.

To reach El-Shafei for a free consultation, call (603) 969-8426 or e-mail her at Jamilla@permanentcosmeticsbyjamilla.com. Visit www.permanentcosmeticsbyjamilla.com.

Baseball informational night

Ramsdell-Rogers Post 56 of York announced a Parent/Player Information Night for their new 2010 Legion Baseball team. All interested parents and players from York and Wells, age 19 and under are encouraged to attend.

The informational session will be Thursday, April 15 at 6:30 p.m. at the Ramsdell-Rogers Function Hall, 9 Hannaford Drive next to the Hannaford Supermarket in York.

Attendees will meet the coaching staff and be able to ask questions. The staff will discuss goals, rules, fees, fundraising and plans for the upcoming 2010 season starting mid-June. Call Jim Kennedy 363-7029 or Chuck Tewell 363-9639 for more information.

High school exhibit at the art association

The York Art Association and York High School art department will host a combined exhibit with art association members and high school students for photography. The students will also be invited to the monthly meetings of the photography group.

A reception is scheduled for Friday, April 9 at 7 p.m. All are invited.

The gallery is located at 394 York St. (Route 1A) York Harbor The Friday, April 9, opening reception will run from 5 to 7 p.m. This exhibit will continue from through Sunday, April 18. The gallery will be open for this exhibit and sale on Thursday and Fridays from 2 to 7 p.m. and Saturday and Sundays from 11 a.m. to 4 p.m.

For more information, please call York Art Association, Gallery and Gift Shop at 363-4049.

Garden networking

The Seacoast Community Garden Network, a new social media and information-rich website, will launch this May. The Web site, www.SeacoastCommunityGardenNetwork.org, will feature Discussion Forums, free Classified Ads, a wide range of Educational Resources and Sample Documents, Community Garden Profile pages, and up-to-date Garden and land Availability. Members will be able to post content including photos, artwork and news to the site, making it a unique and lively resource. Membership is free, and not limited to gardeners!

READER OPINION

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.

Here we go again!

To the Editor,

The following is an open letter to the Maine Turnpike Authority.

Here we go again! After 2½ years of talking to the Maine Turnpike Authority about their plans to build a new toll plaza, we are still at square one—no answers to questions that have been asked from abutters and their neighbors. We are still in Phase 1 and the MTA is holding us hostage. The turnpike is close enough to our homes already from previous years of your needing to acquire land.

Mr. Conley, all your statements say no homes will be taken over your dead body. How nice of you, but just hundreds of feet away at miles 8.7 and 9.1 are two new homes less than three years old. Who in their right mind would want these?

The land surrounding them and the property values will be worth substantially less if a new toll plaza is built. The close proximity to Chase’s Pond, which supplies water to the town, could adversely affect that resource.

The Think Again group is working together to do the right sensible approach to least environmentally impact the homes, the land, our water supply, wetlands and wildlife, and our town. It seems as though sensible is not in the MTA’s vocabulary.

As abutters, we have not had our questions answered. Where are the access roads? How much of the money appropriated is in the cost of acquiring land? With so many unanswered questions it seems that by leaving the plaza where it is, no more wetlands would be destroyed, no families would be worried about their land and homes, and the water supply to the town of York would not be in jeopardy.

The MTA seems to have their own agenda, and it really makes one feel they don’t truly care what the Town of York wants or the negative effect it will have on property values. The lights, exhaust, noise, concrete sound barriers? What a wonderful place for children to grow up. Instead of sitting in your boardroom making life-altering decisions based on paper maps and reports by engineers with the potential of reaping huge profits from your plans, you need to consider leaving the toll plaza where it is. No more impact! We would implore you to Think Again!

Mr. Conley, would you care to live on one of these sites? Of course not! Just maybe now that Phase 1 is in the hands of the Army Corps of Engineers, some good and honest results will come of this. We fervently hope so.

*Norma Clark
York*



YORK Pizza Co.

207-361-3225

647 US Route 1; Meadowbrook Plaza
York, ME

www.yorkpizzacompany.com
Open Mon – Sat 11-9 • Sun 12-8

Delivery and takeout available

**Try our specialty pizza and
sub of the month:**

Chicken Carbonera

**Small Pizza - \$7.50 Large pizza - \$14.99
9 inch toasted sub - \$6.99**

Specialty Doughs:

Garlic, Basil, White, Beer and Wheat

**We also have salad, soups,
apps, subs and wings!**

PIZZA SPECIAL!

**BUY ONE LARGE
SIGNATURE PIZZA,
GET ONE SMALL FREE!**

*expires 4/22/10
Not redeemable with any other offers*

061794

Grand Opening
of

York Grille & PUB

Drink & Meal Specials Daily

Where good friends meet to eat

Special

**Buy 1 entree
get 2nd of equal or
lesser value half off!**

Entrees

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

Happy Hour

Buffalo Mozzarella Sticks

Buffalo mozzarella cheese coated with buffalo sauce, lightly battered & deep fried served with buffalo sauce 3.99

4 Fried Chicken Drumsticks 3.99

2 Sliders of the Day 3.99

Loaded Potato Skins

a blend of cheese, bacon, & scallions served with sour cream 3.99

Appetizer Sampler

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

Oven-Baked Nachos 5.99

Pulled Pork Sandwich

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 entrees:

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

Includes two desserts 25.99

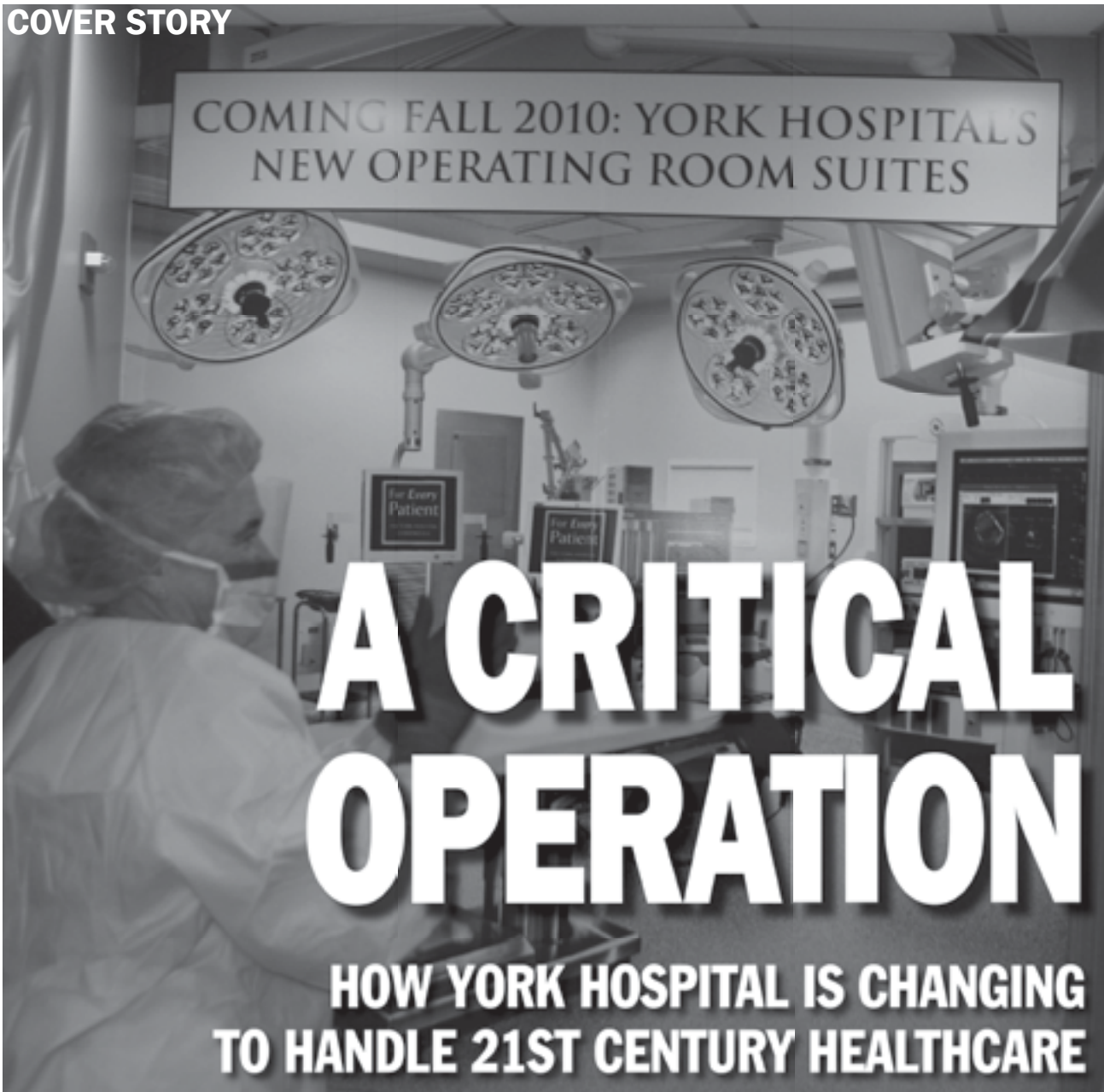
Saturday & Sunday All Day

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

647 u.s. rt 1
York, ME 03909
(207)361-4120

061793

COVER STORY



By **SUSAN KING**
The Independent

It was a hospital procedure that didn't require the usual surgical tools. But the operation was successful, and Phase I of a surgery center expansion and renovation at York Hospital is complete—and now the hospital is gearing up for Phase II.

The work is part of an ongoing \$18 million capital project at York Hospital that includes the already completed helicopter landing pad for emergency patient transport, the conversion of semi-private patient rooms to private rooms, and improvements to parking. The project is transforming the region's major hospital into a facility equipped to meet health care needs of the 21st century, officials said.

"These projects are critical to the long-term viability of York Hospital and will allow us to continue to deliver on our promise to provide every patient compassionate and exceptional care—today and in the future," said Jud Knox, president of York Hospital.

So what's new at the hospital? Let's find out.

The latest in surgery

The first phase of the new surgery center expansion (at the 15 Hospital Drive location in York Village) opened on Saturday, March 13. It includes a brand new entrance and family areas, new private pre- and post-operative care rooms, and a unique post-anesthesia care unit, and recovery area that has private rooms for each patient.

Inside, visitors will find muted tones, stylish furniture, and a decidedly non-hospital feel of the new space, similar to other York Hospital locations.

The new center also includes a number of green features, including a solar hot water system, gas-fired boilers, and a "live" roof above the post-surgery portion of the center that uses plants to improve heat retention and reduce storm water runoff.

The multi-phased expansion plan includes a new 7,000-

square-foot addition to the surgery center and the renovation of 5,000 square feet in the existing area to accommodate a major expansion of services and enhance privacy for patients and their families.

When completed in October 2010, the surgery center will include two new operating suites, 10 private rooms for patient care before and after surgery, six private patient recovery rooms in a new post-anesthesia care unit, a new waiting area, and improved medical and nursing staff work space and upgrades to technology.



YORK HOSPITAL PHOTO

The new corridor leads down private pre- and post-operative recovery rooms. By 2012, if the campaign is successful, all patient rooms will be private, complete with privacy, warmth, space for family and friends, the latest in amenities like flat screen TVs, fluffy bathrobes, and newly designed bathrooms complete with walk-in showers.

No more moving cars

Earlier, a \$150,000 LifeFlight helicopter landing pad was built in March 2009, allowing York Hospital to work in tandem with facilities in Boston, Portland and beyond.

Although LifeFlight helicopters had landed at the hospital prior to completion of the helipad, upward of 50 cars had to be moved in the staff parking lot to accommodate them.

In more remote parts of Maine, LifeFlight helicopters transport injured or sick people from their home communities to a hospital. In York, they'll bring patients to major medical centers with specialized services not offered at the local hospital.

York Hospital has an agreement with Massachusetts General Hospital for care of stroke victims. The emergency-room staff and neurologist have "24/7" consultation access via television to a stroke specialist at Mass. General.

If a patient needs treatment not available at York, the LifeFlight helicopter will take him or her to Boston.

The helicopter is staffed with a paramedic and a nurse. It's like a hospital in flight, and has equipment and medications far beyond the scope of an ambulance and can pretty much do the same thing as any

hospital, hospital officials said.

The helipad is located between the hospital and the former condominium complex off Williams Avenue that it owns.

The crew works out of Lewiston and can be in York within 30 minutes of getting a call, and to Boston or Portland in another 15 or 20 minutes.

By 2012, if the campaign is successful, all patient rooms will be private, complete with privacy, warmth, space for family and friends, the latest in amenities like flat screen TVs, fluffy bathrobes, and newly designed bathrooms complete with walk-in showers.

Susan McDonough, York Hospital's head of development, said the private rooms are not self-indulgent, but that hospital administrators have read numerous studies that suggest private rooms cut down on in-hospital infections and actually decrease recovery time. She said the hospital was one of the first in Maine to seek approval to eliminate all semi-private rooms.

To make room for more parking, the hospital knocked down one of its own buildings on Woodbridge Road—where it owns several properties—on Saturday, March 20. The building was formerly a flower shop, according to

Where to go

While construction continues through the summer, community members should note that surgery and special procedures patients may now use the new surgery center entrance on the campus to enter the building.

spokesman Dawn Fernald, but was no longer in use.

Show me the money

Who's paying for all this? Well, largely, the community that the hospital serves.

In July 2008, York Hospital kicked off the "For Every Patient Campaign" to raise \$7 million in support of the projects. McDonough said the campaign has raised more than \$3.6 million so far. Additional funding is coming from ongoing operations funds, savings, and a small amount of bonds. The money will go to fund the larger \$18 million capital project that includes \$10 million for the surgery center, \$5 million to convert semi-private rooms to private rooms and \$1 million to build an addition to the Hancock Wing that will allow more space for the hospital's breast center. The newly renovated center will also be one of the only hospitals in the area to have a dedicated breast MRI. The addition is expected to be completed by November 2010.

Though things are changing fast at York Hospital, McDonough said the process is going more smoothly than expected.

"When we were building the new addition, we had a great working relationship with the contractors and if we needed to stop construction, that was part of our relationship with them," she said, adding that patients barely noticed the construction.

"Phase II will be more challenging," she said of the operation room overhaul. "But we have such a great surgical staff that they coordinate all of their care."

Increased demand

All the changes are in response to the ever-growing demand on York Hospital from the community it serves, which includes a wide area of York County.

"There's an increased demand for surgery," McDonough said. "We have some great surgeons on our staff and in order for them to accommodate the needs of our patients, they need more space."

In 2007, 16,336 surgeries and special procedures were performed at York Hospital—a 115 percent increase from the nearly 7,500 surgeries performed in 2000. Demand for the hospital has more than tripled since 1997, when 55,634 inpatient and outpatient services were provided. In 2009, that number was 152,110—and the population of the Seacoast is growing and aging. Hospital officials expect this number to continue to increase.

Today's busy facility is a far cry from York Hospital's humble beginnings, which date back to a summer cottage in York Village called "Breezy Knoll" and owned by the Davidson family.

“...we had a great working relationship with the contractors...”

"When the project was first talked of in 1902, the mere suggestion of a hospital seemed hopeless and almost beyond fondest dreams," according to an early promotional pamphlet from a century ago. "But

the visionary period passed when persistency of purpose finally gained ascendancy in a fixed idea during the summer of 1903. York with its 12,000 summer population presented hospital urgency too vital to be longer ignored. Portsmouth held the nearest hospital—small, and in another state. All of York county offered no institution available to people of this locality."

The Davidson estate at York Village (the current property at which York Hospital is located) was purchased on Sept. 15, 1905, and though preparations were incomplete at the time and accommodations and facilities limited, York Hospital opened its doors officially on July 22, 1906.



YORK HOSPITAL PHOTO

The new nurse's station in the surgery center. The space is part of a new six-bed post-anesthesia care unit.

Financial concerns

Even as the hospital gears up to deliver 21st century medical care, it's also preparing for financial warfare that comes with a changing regulatory landscape that has been discussed since this past February.

Never mind the recent federal healthcare legislation. In Maine, the state's ongoing financial woes could have a sizeable impact on York Hospital.

Knox, the hospital's CEO, is scrambling to prevent what amounts to a \$760,000 annual state tax increase on the hospital, one of the measures Augusta is eying to make up for a \$430 million budget shortfall.

If the tax is levied—and local legislators say it well could be—there will be reductions in service, said Knox, who is "focusing my energy in preventing those cuts."

At issue is what is called the "tax and match" system among Maine hospitals. All hospitals in the state are assessed 2.23 percent on their net revenue, which is then used by the state to get a 3-to-1 match in federal Medicaid dollars. The state then returns money to individual hospitals based on the percentage of patients who receive Medicaid.

This year, the state is proposing changing the formula and

increasing the amount of assessment, or tax, to each hospital.

The problem with York Hospital is that its revenue is among the highest for hospitals in the state, but Medicaid patients comprise only 6 percent of its patient base. So while some hospitals break even under the proposed change, and some even make money, York Hospital will pay out more and get nearly nothing back.

York Hospital is already paying \$2 million a year to the state, and now that amount would go up to \$2.76 million. That would be a 49 percent corporate tax rate, if the hospital was for-profit corporation.

“The question is, how much tax can any organization absorb?”

Knox understands the conundrum facing the state. If the state can leverage more money from the hospitals, it can get three times that amount

from the federal government and in these tough times, it's a way to generate money without raising taxes or cutting services.

He said it's unlikely the Legislative Council would approve an emergency bill and he holds out scant hope the hospital will find relief.

He said one way to get at the problem is to toughen the eligibility requirements for Mainecare, the Medicaid program in Maine, so that fewer people qualify. Knox said

CONTINUED ON PAGE 10



YORK HOSPITAL PHOTO

Phase I of the York Hospital expansion is complete, but there's still more construction coming. The work is part of an ongoing \$18 million capital project at York Hospital.



YORK HOSPITAL PHOTO

New family waiting room provides more comfortable space for family members of Hospital surgical patients. Café-style nutrition area, quiet library space with computer access and game area for children are features of the new surgery center lounge.

Maine spends 19 percent more than the national average on Medicaid.

Knox said he's putting all his efforts in to staving off this tax increase, and he hasn't thought yet about the cuts he'll have to make to services if it goes through.

Economic impact

Even before the ongoing expansion, the hospital has long been a major player in York County's economic landscape.

For one thing, it's among the area's largest employers, and the payroll includes many high-paying medical and professional jobs.

“It is a hospital and medical center in the heart of tourist land and its reputation is widely known in the region.”

With off-site offices in Kittery, Wells, South Berwick, and Berwick and just under 1,000 employees, including 200 affiliated physicians, the hospital brings a lot of jobs to the area.

But the economic impact extends further than just the hospital's payroll.

Because of the reputation of York Hospital, more families could choose to

settle in the York area and with an increasing population, one more vital aspect may come: new business.

York Regional Chamber of Commerce CEO Cathy Goodwin said a fully functioning regional hospital makes any community more attractive to potential business owners.

“It's definitely seen as an asset,” she said. “It is a hospital and medical center in the heart of tourist land and its reputation is widely known in the region. It's sort of a kudos to the community to support the hospital and have it as an asset.”

Healthcare reform

Even as the hospital expands, newly minted federal healthcare reform promises more changes. However, hospital officials say it's too early to tell what affect the wide-ranging legislation will have on the operation of local hospitals, either medically or financially.

For now, there's little to fear for most hospitals, including

York Hospital. For one thing, the number of newly insured visitors is expected to decrease the amount of money that hospitals now lose each year when they provide care to people with no means to pay. (Knox declined to disclose the current number at York Hospital.)

In terms of specifics, York Hospital is one of many that overall have agreed to help defray the costs of the federal program by agreeing to contribute \$155 billion over 10 years, largely by accepting lower payments under the Medicare program for older Americans.

For the most part, though, hospital administrators won't know the exact impact of healthcare reform legislation to their bottom line until a few years from now, when individual insurance mandates take effect and the newly insured begin seeking care.

Knox said that there won't be any change as to how York Hospital operates, pointing to the hospital's mission statement to offer care with “loving kindness.”

For more information about the surgery center project, or to donate to the For Every Patient capital campaign, visit www.yorkhospital.com.



YORK HOSPITAL PHOTO

Marleen Page, Dr. Allen Hayman and Dr. Jennifer Easton at York Hospital's open house celebrated Saturday, March 13. The event marked the end of Phase I of the multi-phase project.

More hospital news...

Pediatric offices merge

York Hospital announced that its two area pediatric offices will merge to form one office in York. The former “Wende Pediatrics” practice in Kittery is moving to and merging with Village Pediatrics (located in York) to form Pediatric Associates of York Hospital. The move took effect on Monday, April 5.

Long-standing pediatrician Richard Lampert, M.D. of Village Pediatrics will be joined by traveling physician Lena Snyder, M.D. until July—when new, permanent pediatrician Dr. Kyla Scarponi (currently finishing as Chief Resident at the Robert Wood Johnson Medical School at UMDNJ in New Brunswick, N.J.) arrives to take her place. Nurse Practitioner Janet Rapier and a team of experienced nurses, clinicians and office staff round out the team, according to a press release.

Pediatric Associates of York Hospital offers comprehensive care for children in the Seacoast area. The combined experience and knowledge of the staff at Pediatric Associates, coupled with the advanced diagnostic capabilities and treatment options available at York Hospital, provides patients and families with a wide scope of services in a comfortable, family-oriented setting.

Pediatric Associates of York Hospital will be located at 32 York St. at the corner of York Street and Route 1 in York (the current location of Village Pediatrics), and can be reached at 351-3510. For more information about other services available at York Hospital, please visit www.yorkhospital.com or call Friendraising at 351-2385.

Learn about Medigap

Understanding the differences among the Medigap policies can be daunting. For those who may need assistance with these health insurance plans that supplement Medicare, York Hospital and the Southern Maine Agency on Aging are partnering to demystify Medigap by presenting a free community discussion on Tuesday, April 13 from 4 to 6 p.m. at the York Public Library. RSVPs are required. Please call York Hospital's Friendraising Office at 351-2385 or e-mail fr@yorkhospital.com. Plan to attend this seminar if

MY KIND OF TOWN

SPRINGTIME IN YORK

The pace of town activities is beginning to pick up

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

Happy spring! Perhaps this is the year when the March showers will bring us April flowers for a change. Whatever the weeks ahead hold for us weather-wise, however, it is a wonderful time to be out and about—both inside and out—in the greater York region.

First off, there are several York Schools events coming up in the days and weeks ahead before Patriots Day and Spring Break on the week of April 19.

On Friday, April 9, at 7 p.m., and Saturday, April 10, at 1 p.m., see the final two shows in the York Middle School production of “Disney’s Alice in Wonderland, Jr.” at the York High School auditorium.

Saturday, April 10, is also the date for the annual YORKWISE Auction will be held at York High School at 6 p.m. to raise funds for chemical-free events including Project Graduation.

Then, on Wednesday, April 14, the York High School Band will host the University of Maine-Orono for a concert in the York High School Auditorium at 7 p.m.

For more on these and other upcoming events, visit www.yorkschoools.org.

The York Energy Efficiency Committee is sponsoring “Low Impact Man” at the library on Friday, April 23, at 7 p.m. This event will feature the documentary film followed by a discussion.

While it is still a few weeks out, now is the time to register for the library’s “Weather Training Workshop” on Saturday, May 1, from 10 a.m. to noon. This is your chance to become a “weather observer” through the Community Collaborative Rain, Hail and Snow Network to measure and report precipitation. All ages are welcome; however, the library’s staff has noted that advanced registration is requested by calling 363-2818.

News from the playhouse

Taking a break from all there will be to do and see in town in these spring weeks, I have a bit of summer news from our friends at the Ogunquit Playhouse. The playhouse has announced that Robert F. Levinstein has been appointed to the new position of associate producer, overseeing all theatrical operations from supervision of casting to production coordination.

In the announcement of Levinstein’s new role, Ogunquit Playhouse Executive Artistic Director Bradford Kenney noted, “Robert has proven himself to be an invaluable asset during his years here at the playhouse. We are thrilled to have Robert in this new role knowing it will greatly enhance our theatrical operations as we continue to grow at the Ogunquit Playhouse.”

Yes, I know, spring has barely sprung, so why are we thinking about summer? Well, for those of us with elementary and middle-school aged children, we’re thinking about all the activities they will have a chance to participate in through organiza-



tions like the Museums of Old York and York Parks and Recreation Department—when we’re not at the beach, that is!

Old York has announced its “Morning Adventures in Hands-on History” for the summer season ahead, and is now accepting registrations for a range of ages and activities. Whether your child is interested in the clothing of the past or sailing the seven seas, there is something for everyone in this year’s offerings as local children get the chance to explore the distant—and not-so-distant—past right here in York Village. For all the details visit www.oldyork.org.

Fans of encouraging innovative programs in the York schools and of just having a good time in general will want to save the date of Saturday, May 8, for the York Education Foundation’s Sixth Annual Uncorked event from 7 to 11 p.m. at the Meeting House at Union Bluff in York Beach. The York Education Foundation (YEF) is an independent, nonprofit organization of community volunteers that works to provide funding for innovative and challenging programs in the York schools.

Tickets are on sale now for this year’s event, where you can enjoy delicious wine and food while listening to the tunes from the Four Fathers of Rock and placing your bid in the silent auction, all for a worthy cause. In announcing this year’s Uncorked, YEF’s board of directors have confirmed that over the past half-dozen years the organization has raised more than \$92,000 in grant money to support educational initiatives in the town’s public schools.

For all the details on Uncorked, including ticket prices, as well as to find out about some of YEF’s past grant awards, visit www.yorkeducationfoundation.org.

Make way for ducklings

And last, but certainly not least, as I mentioned in my last column, the Center for Wildlife’s “Making Way for Ducklings” campaign is going on now in an effort to raise \$40,000 to offset the costs of helping the many spring animals who will be in need of care in the weeks ahead. To date, the CFW has received gifts and matching grants totaling about \$13,000, and all contributions received through April 15 qualify for matching funds.

To help the CFW reach its goal of protecting all of York’s wild critters in need, call 361-1400 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 now, off to work in the yard while the sun is still shining! Here’s hoping for a few more days with no rain...

Jennifer Saunders is a contributing editor for the York Independent.

We Deliver

Anthony's Food Shop

"Always Fresh, Never Frozen!"

Many pizza restaurants have switched to frozen dough for convenience and to save money, but who wants frozen pizza? At Anthony's Food Shop, our dough is freshly made daily and then slowly proofed to create a perfect crust. It costs more to do this, but when you taste our pizza, we think you'll agree the extra work is worth it.

Now serving the Yorks for 20 years! For our menu or to order online, visit us at:
www.anthonysfoodshop.com

to order, call:
363-2322

Two 12" Cheese Pizzas for \$9.99
ADD A TOPPING FOR \$1 EACH PIZZA
Anthony's Food Shop
Expires 4/22/10

Great Furniture and Incredible Prices!

Check out our inventory of previously loved tables, sofas, chairs, bureaus, desks, lamps and more...

Our proceeds benefit local food pantries
Donate your no longer needed good condition furniture today.

We'll pick it up!

US RT 1 at the York/Kittery Town Line
Open 10-5 Thursday-Monday
❖ For more information call ❖
207-361-4500
or visit www.leewardindustries.org

LEEWARD Industries, Inc.

OPENING WEEKEND

FEATURING THE COMIC STYLING OF **BOB MARLEY**

SUNDAY APRIL 11

FRIDAY APRIL 9
ROB BENTON

SATURDAY APRIL 10
BRUCE MARSHAL GROUP

SUNDAY APRIL 11
COMEDIAN **BOB MARLEY**
TICKETS NOW ONSALE

INN On the Blues

New Opening Menu
207.351.3221 • 7 Ocean Ave, York Beach
Tickets for sale online
www.InnOnTheBlues.com

INN On the Blues

ART

TURNING THE PAGE

Art is part of a new beginning for Linda Franklin

By **SUZIE GOODWIN**

The York Independent

Linda Franklin teaches watercolor classes in York. She's open and has a willingness to share, but there was something else about her that I didn't notice at first. It's a sense of excitement, like a child's reaction to lights on a Christmas tree twinkling in the night... and it's contagious.

Ever since she was a young child, she had always wanted to be an artist, but thought it was just a dream. She never pursued the idea, always feeling so timid and scared. I got a feeling that she's still a little angry about the criticism she may have experienced as a young girl. When we spoke, she frequently mentioned how she wanted her students to have fun and enjoy themselves. She didn't want her students to feel intimidated by anyone who might tell them that they couldn't paint.

Linda married young and when that marriage ended, she began taking art classes. She found comfort in painting and maybe even a little freedom. Most of the workshops in the beginning were oil; she had been told watercolors were difficult. She was content with that for a while, but eventually she felt drawn to the vivid colors of pastels. She continued taking workshops and practiced. Practiced, practiced, and practiced.

She eventually took some classes in

watercolor.

"Everyone says watercolor is difficult—but I love them and encourage my students to paint," she says. She loves to experiment and finds inspiration everywhere. In fact, some of her work is a combination of painting and craft techniques she picked up from Carol Duvall's TV show. One particular technique involves burning glue to get a special crackle effect. Then she paints over it. She jokes about how some of the fumes have probably taken ten years off her life; now she opens the windows a lot.

Another technique she learned is to 'wash out' the color when she doesn't like a piece, and then rework it. This technique she had been taught at a workshop given by a local artist

named Valfred Thelin, her mentor. It was my turn to smile—she has a lot of mentors.

Remembering how overwhelmed she felt the first time she was exposed to the color wheel, she has her beginner student's jump right into painting. She is always encouraging them to experiment with different techniques and enjoys learning from them as well.

As she spoke, one word kept surfacing in my mind—"unconventional." It wasn't so much her paintings, but her process. She looked puzzled at first when I mentioned it, but slowly she smiled.

"I always say, learn the rules and then

“I always say, learn the rules and then break them.”

out' the color when she doesn't like a piece, and then rework it. This technique she had been taught at a workshop given by a local art-



SUZIE GOODWIN PHOTO

York artist Linda Franklin in her studio.



"Nubble Light" is a mixed media work that demonstrates the "burning glue" technique used by York break them," she said.

One of the techniques she is currently teaching is something called "positive negative." It involves plastic sandwich wrap. You start by placing color on your paper, then wash it out, then go back in and touch up with fresh colors (I'm not sure where the plastic wrap comes in.) She supplies all the materials for her classes, so students who wish to join a class can simply drop in, making her class easy to attend. Good watercolor paper among the supplies is available, something she says is critical for fixing mistakes.

She kept jumping up from her seat as we talked, showing me different prints, books and even techniques. She would grab a tiny scrap of paper and run to the sink to wet her paintbrush...she couldn't help herself.

I suppose it's not possible to be an artist in York and not have at least one piece featuring the Nubble Light. Linda's "Nubble Light" is an assemblage, burning glue and then painting it to get the textured effect mentioned earlier.

She currently holds classes at the York Art Association but is also hoping to convert a large room in her home into a studio. The room is already home to her collection of art

books, which numbers more than 300.

Linda has recently started a new chapter in her life. She's single again. The new chapter brings a new dream. Encouraged by a close artist friend, she has started working on a children's book about Halloween. She loves Halloween and has developed a collection of prints that will form the book.

Although she had not planned on doing the writing, plans changed and now she's very excited about the whole project. The pages are full of flying pumpkins, ghosts, witches, gravestones, black cats—all unique displays of her talent.

The first line of her book: "Whoever you are, no matter what your age—don't be afraid to turn the next page."

For more information about Linda's watercolor classes, go to www.yorkartassociation.com.

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

artist Linda Franklin.



SUZIE GOODWIN PHOTO

"Into the Pumpkin" is part of a series of illustrations to be included in Linda Franklin's planned children's book.

HANSCOM'S TRUCK STOP

BUDGET PLAN AVAILABLE!
Fuel with the people you know!
 We deliver #2 fuel oil, K-1 Kerosene,
 Gasoline, Diesel Fuel & Bio Diesel

Rte 1, Bypass, Portsmouth • info@hanscoms.com
 (603) 436-5171 • Nights & Weekends, (603) 436-8501

Family Dining
with a
Beautiful Ocean View

LOBSTER COVE

Call 351-1100
On Long Sands Beach

York Harbor
Maine

Open Year 'Round

5-Year
CD Special
3.25% APY*

It's not too late to open
an IRA CD by April 15th.
Stop by any branch
to open an account!

Access TurboTax at banksis.com
to get those taxes done fast!

TurboTax ✓
Choose Easy.

SIS
The Bank That Listens

207-324-2285 • 1-888-226-5747 • www.banksis.com
 Sanford • Limerick • York • Springvale • So. Sanford
 Buxton • Waterborn • Wells

* 3.25% Annual Percentage Yield (APY) available for a 5-Year CD Special only. APY is effective as of March 22, 2010 and is subject to change without notice. Minimum opening balance is \$1000.00. This is a limited time offer and may be withdrawn at any time. The balance is the daily balance which is the amount of principal in the account each day. A penalty may be imposed for early withdrawal. Other rates available. 5-Year CD Special will automatically renew as a regular 5-Year CD. Fees could reduce earnings on an account. Please ask us for an account disclosure for more details and a schedule of fees on any of these accounts.



SARAH GRANT PHOTO

Following winter's storms, the York area's beaches are strewn with seaweed, which makes excellent natural soil fertilizer and is free for the taking.

FOOD

Time to harvest nature's abundant fertilizer

Seaweed is among the best (and least expensive) things to add to your soil

By SARAH GRANT

The York Independent

I just returned from the beach.

Because it is a beautiful, warm spring day, the beach was full of walkers, runners, dogs, and shell hounds. The beach was also loaded with the object of my desire: seaweed.

As an organic farmer, I take stewardship of the earth rather seriously, so I amend the soil each year with nourishing composts, rather than fertilizing with chemicals. Besides, healthy soil is the key to successful gardening—not just for bigger, greener plants, but well-amended soil, accompanied by a habit of crop rotation, helps to discourage pests and disease.

For years, I paid top dollar for another farm's shellfish compost to amend my field soil with rich sea nutrients and calcium from crushed lobster and shrimp shells. The compost was obviously made with restaurant plate scrapings, because it also provided my soil with plastic lobster picks, rubber bands from lobster claws, drinking straws and stir sticks.

However, what really shocked me and turned me off

to this compost was when I found out that the "shellfish compost" from this farm contained some cow manure. So, um, were these cows infected with e coli? How long was it composted? How much grass seed in the manure was still viable? I really don't need more weeds. I have always had a no-manure policy—cow or otherwise—when it comes to soil amendment. It is not worth the risk of e coli or salmonella.

Now what to do? The answer came from a fellow organic farmer in York who happened to mention he had just strewn seaweed on his fields and was boasting that he would not need to amend again for two seasons. I wasn't sure about the latter part of his comment, so I did a bit of research on my own.

Maine colonists gathered seaweed for their gardens 400 years ago. Many scientific studies have determined what our colonial predecessors knew all those centuries ago: seaweed, or kelp, is one of the most valuable soil conditioners in the world. Every natural element known to man exists in ocean seaweed, and when used as a soil amendment provides plants with 12 vitamins (including A, B1, B2, C, D, and E), 21 amino acids and enzymes, over 60 macro and trace minerals, as well as alginates.

Kelp helps stimulates soil bacteria. This increases fertility of the soil by humus formation—which feeds on the bacteria—and aids aeration and moisture retention. Beyond this, kelp speeds and improves seed germination yields. Kelp-fertilized plants will have more than double their usual root system and healthier foliage. These plants will have a greater resistance to disease and pests. The produce you grow with seaweed's help will have greater nutritional value.

For optimum health, our bodies should have at least 60 macro and trace minerals. Linus Pauling, two-time Nobel Prize laureate, once said, "Every sickness, illness, or disease can be traced to the lack of at least one or more important minerals in our diet." How wonderful to reap truly healthful vegetables and fruits from our very own gardens, just by using seaweed in the soil.

Seaweed contains no seeds, no bugs and no diseases, which are risks with any soil or compost you might buy. Oh, yes, did I mention that the beach is strewn with this stuff and it's free for the taking?

There is a difference of opinion as to whether or not you should rinse the sand off the seaweed before spreading it in the garden. Some say that rinsing washes off precious alginates. Others say that too much sea sand discourages earthworms. I will try to cast it as-is on the fields—about five pounds of seaweed for every 100 square feet—let it rot for a while and then hand till it into the soil as I plant. No rinsing. I'll let you know if I am missing any worms.

“Oh, yes, did I mention that the beach is strewn with this stuff and it's free for the taking?”

You can also make a tea of your seaweed and apply it as a liquid fertilizer at the base of plants—as in an established perennial herb garden—or by spraying it on the leaves of plants.

To make your own liquid kelp, fill a 5-gallon bucket one-quarter of the way with seaweed and fill it to the top with water. Brew it in the sun. Stir it daily for a few days, then strain it. Dilute the resulting tea to half strength with additional water.

Any sprayer or mister will work, from hand-trigger units to backpack models. I will use the tea full-strength in a sprayer bottle that attaches to my hose. The best times to spray are early morning and early evening, when plants can absorb the liquids before they evaporate.

It's too late to use whole kelp on potato beds or where you will plant beets. Kelp for these beds needs to break down from mid-winter. It is ideal to spread seaweed over snow in winter for any type of produce. Maybe we will actually get snow next winter. This growing season, wait until the tuber and root plants appear above ground, and then spray on a foliar application.

Forage seaweed only from the beach. There is currently plenty of it thanks to those horrendous storms we endured in March. Picking up beach seaweed helps to "beautify" the beach. Don't harvest live plants from the rocks. It took them years to grow there, and we need living seaweed intact to nourish everyone who lives in the ocean.



SARAH GRANT PHOTO

A close-up of the good stuff.

STILL STAYING FRESH

Meet the man behind your local restaurant's fruits, veggies

By SARAH GRANT

The York Independent

If you have ever owned or worked at a restaurant in York, Kittery, Ogunquit or Wells, you have seen his face. If you have ever dined in any area restaurant, you have eaten his food. Even if you have a child who attends school in York or Kittery, he has nourished your family. He sells more diverse yet specialized produce than our chain supermarket at the corner ever dreamed of offering.

So why have you never heard of Robbie Ovington?

Robbie Ovington owns Ovington Produce of York Corner, which markets to local restaurants, food companies, schools and more recently to caterers and bed and breakfast inns.

Robbie and his partner/wife Sarah are celebrating their fifteenth year as the major commercial produce supplier in this area.

You can't but from them directly, but what they supply is used by scores of food service professionals in the area's commercial kitchens.

Ovington got his start in the produce business as a kid working at the Golden Harvest in Kittery. He went on to college to earn a degree in architecture, but his practical knowledge of commercial produce pulled him back into the produce business full time, degree and all.

"I started out tailgating," Ovington said. Then as now, Ovington drove his truck to Chelsea Market in Massachusetts in the wee hours then returned to the local area to sell his fresh wares. His truck visited Ogunquit, York, Kittery and Portsmouth. He sold out daily. He still sells out daily of many items, and so he returns daily to Boston to purchase anew.

A personal note: In all of my years as a chef in York, I never saw elderly produce come in from an Ovington delivery, and if we were not happy with the product for any reason, Ovington would credit our

account without question.

"Service is key," he said. "We deliver seven days a week. We service same-day orders and there are no minimums." No minimum orders with same-day delivery is almost unheard of in the restaurant business.

Zach Crosby, formerly executive chef of Five-O in Ogunquit, joined Ovington's staff last winter as manager.

"I brought Zach on so I could get the chef's point of view," Ovington said.

Zach gave me a tour of the warehouse, located on Brickyard Lane in York. Individual examination of the hundreds of boxes and crates revealed a dizzying variety of produce: fava beans, Jerusalem artichokes, spring peas, black and white truffles, ramps, asparagus, radishes,

artisan lettuces, a variety of mushrooms, artichokes, spring onions, local hot house tomatoes...more than 160 products.

Ovington believes strongly in buying

what is in season.

"Beware of restaurants that offer fiddleheads in January," he said. "More than likely they are not genuine fiddleheads, but woodcocks from out west. They're packed in water and don't have the tenderness or flavor of our New England fiddleheads, whose season is really only from mid-April to mid-May."

Ovington avoids fruits that are out of season because they are invariably from distant places, are picked green, and taste like the cases they are packed in even after they ripen.

Ovington is excited about the soon-to-be available asparagus from New Jersey.

"It is the best in the world, with purple tips like butter," he said. The closer to home the vegetables or fruits are grown, the better they will be, but apparently no one beats New Jersey asparagus.

Keep Ovington's advice in mind next time you shop for asparagus at the local supermarket. Robbie Ovington knows produce.



SARAH GRANT PHOTO

Mike Ovington's York-based business supplies fruits and vegetables to the area's commercial kitchens.

A weekly column about local food

By SARAH GRANT

The York Independent

• **Trader Joe's coming to Maine:** You read the headline, and it is true. I just got confirmation from the public relations department in Monrovia, Calif.: Trader Joe's is negotiating to open one of their fabulous stores in the former Wild Oats location at 87 Marginal Way, Portland. They just don't know exactly when, but I will let you know as soon as I know.

If you are a foodie, and you haven't been to a Trader Joe's, you simply have not lived.

Although their greatly understated slogan is "Your Neighborhood Grocery Store," Trader Joe's is a truly unique place to shop for amazing whole foods, like nuts, fresh and dried fruits, grass-fed beef and other pasture raised meats, organic dairy, with overwhelming selection and prices that can't be beat. Many of the (lightly) processed, innovative, hard-to-find, great-tasting frozen and packaged foods carry the Trader Joe's label (a.k.a. Trader Ming, Trader José, Trader Giotto, Pilgrim Joe, depending upon the ethnic orientation of the item.) Their prices are consistently low because they buy in volume and contract early with a supplier to get the best price.

You will find items at TJ's that you will never find at Hannaford, Shaws, MB or even Whole Foods. Take, for example, the enormous Pound Plus Chocolate Bars that come in every shade of chocolate or world famous Two Buck Chuck (Well, now it's just a tad under three bucks), an outstanding wine at an outstanding value. There are fabulous breads like a flatbread garnished with mushrooms, black truffles and mozzarella.

I could fill this entire issue with mouth-watering TJ finds. You can find out so much more about the products and get a taste of the company's sense of humor by subscribing to the Fearless Flyer, a monthly "kind of like a newsletter, a catalog and a bit of a comic book all at the same time." Go to www.traderjoes.com, or check out the Peabody, Mass. store (our closest to date) at 300 Andover St.; phone number is (978) 977-5316, open every day 8 a.m. to 9 p.m., and enjoy the trip.

• **Brookford Farm launches cheese line:** The grass-fed Jersey cows at Brookford Farm on Sligo Road in Rollinsford, N.H. are now providing their tasty, nutrient-loaded milk for Camembert cheese. I picked up a round for about \$6 at the last Winter Farmers' Market two weeks ago. The sweet creaminess of the cheese is perfectly balanced with just the right amount of tang from the rind. Delicious—just firm enough and not the least bit runny. Look for Brookford Camembert in their farm store along with all the other grass-fed dairy products at 70 Sligo Road. Rollinsford, N.H. is just over the Route 4 bridge from South Berwick village. Open dawn to dusk all seven days.

• **Buzz up the pike to Freeport for two great events:** The Flavors of Freeport will feature the Chef's Signature Series and Libations Gala on Friday, April 9 from 6 to 9 p.m. at the Hilton Garden Inn Ballroom, Freeport. Twenty of Freeport's



finest restaurants will offer tastes to showcase their culinary skill and style, plus local purveyors will offer wine, beer and spirits. Gala tickets: \$25 each or two for \$40. The

Art Guild of Freeport has created a series of 12 special artworks for this event. The artwork will be on display in the ballroom during the Chef's Signature Series and Libations Gala, and will be auctioned during the event.

On Wednesday, April 14 from 6 to 9 p.m., the Maine Organic Farmers and Growers Association presents "Grow Your Own Organic Garden" workshop at the Freeport Community Library. This evening-long workshop will cover the basics of soil science, how to enrich your soil to produce healthy, high-yielding plants, of making and using compost, the principles of crop rotation, and natural methods of insect control. Tracy Weber, an experienced local organic farmer, will be the instructor. Pre-registration required (call 865-3307) and a \$5 fee will be collected at the workshop. The library is at 10 Library Drive, Freeport

• **Calling all chocoholics:** A "Chocolate Lovers' Fling" will be held on Sunday, April 11 from 1 to 4 p.m. at the Holiday Inn by the Bay on Spring Street in Portland. This much-anticipated event and rite of spring will raise important funds to help Sexual Assault Response Services of Southern Maine's mission to end sexual violence through educational prevention programs, and to ensure that services are available to victim/survivors and all those affected by sexual assault.

Everyone is invited to feast on fudge, taste truffles and tortes, marvel at mousses and delight in delicacies created by the best chefs in Cumberland and York counties. These "chocolatiers" each make hundreds of bite-sizes pieces of their treats for the attendees, all the while competing for top honors in several different categories. The winners are determined by a panel of local celebrity and culinary judges, as well as by the People's Choice Award, which is decided by the event participants.

General admission tickets are \$20 and kids under 10 are free, and will allow you to sample chocolate to your heart's content! Because tickets are limited, don't wait too long! Tickets are available at www.chocolateloversfling.org.

Not only will there be enough chocolate to satisfy even the most discerning palate, this year's fling will once again offer VIP seating, local celebrity judges, and interesting raffle packages. Some of the chocolatiers participating in this year's Fling include: Federal Jacks; Dollaros Bakery; Old Port Candy Company; Pepperclub; Cinque Terre/Vignolas; The Café at Pat's; Chocolate Falls in Maine; The Bar of Chocolate; Izzy's Cheesecake; The Great Lost Bear; and the Holiday Inn By the Bay.

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.

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

The York Public Library will continue its series of critically acclaimed films on Sunday afternoons 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: “Charade” on Sunday, April 11. Regina Lambert (Audrey Hepburn) returns to Paris from a ski holiday in Switzerland to find that her husband has been murdered. He was one of five men who stole \$250,000 in gold from the U.S. government during World War II, and the government wants it back, as do his double-crossed former accomplices. “Bright Star” on Sunday, April 25. Directed by Jane Campion, this heart-rending drama is based on the three-year romance between 19th century poet John Keats and Fanny Brawne. Oscar-nominated for costume design, this gorgeous film features elaborate sets and exquisite cinematography. 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.

Old York and the Gundalow Company are celebrating the river on Saturday, May 7. Tour the Gundalow, participate in maritime games and crafts and enjoy a day on the York River. For more information contact the Gundalow Company education@gundalow.org.

The Youth Enrichment Center at Hilton-Winn Farm is having its eighth annual fundraiser dinner/auktion/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’oeuvre 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 York Art Association is offering classes in jewelry making with Stacy Schoell, owner of The Bead Bin in Rollingsford, will be teaching two one-day classes. Students will make a cold connection bracelet on Monday, April 12 and a necklace with interchangeable bead on Monday, April 19. In addition Andrea Burzon of Willowby Wood will instruct in painting a floor cloth which can be used on the floor or as a wall hanging. For further information contact Anne Gately, artannie@maine.rr.com or call the York Art Association at 363-4049.

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.

The Wells Reserve at Laudholm hosts a family-friendly Earth Day Celebration with a green fair, concerts, nature walks, and a beach cleanup on Saturday, April 24, from 10 a.m. to 2 p.m. The event is free. For details, visit www.wellsreserve.org or call 646-1555.

The Youth Enrichment Center at The Hilton-Winn Farm located in Cape Neddick is offering Summer Fun Programs at the farm. Ages 4 to 12 are welcome from July 12 to 19. Nature-based environmental programs. Explore, learn and have fun! Summer Fun Programs also offered for children on the Autism Spectrum from Aug. 2 to 5. Please call Nancy Breen at 361-1398 for questions or e-mail nbreen@hilton-winnfarm.org. Feel free to check out at www.hilton-winnfarm.org for further details.

The York Energy Efficiency Committee will show the film, “No Impact Man” with a post-film discussion on Friday, April 23 at 7 p.m. at the York Public Library. This smart, provocative documentary takes us inside one family’s day-to-day conversations, conversions, struggles and triumphs as they live for one year producing no trash, no toxins, no motorized transportation, no products in packaging, no electricity, eating local. The film is touching and funny. Ultimately it begs the question; what would it be like to try to live a no-impact lifestyle? What do we need? What can we live without?

Wine tasting at The Clown on Friday, April 9 will feature wines of Portugal. Famous for Port and Madeira, and a producer of excellent table wines, the

country of Portugal is in the spotlight at the April Wine Tasting at the Clown! Learn more about this historic and exciting wine region on Friday, April 9. Stop in any time between 5 and 8 p.m. For more information, call The Clown at 351-3063.

Ghosts in the brush, New England Cottontail Rabbits. Join Sue Bickford, stewardship specialist at the Wells Reserve, and Kelly Boland, New England cottontail restoration coordinator (Maine), to learn the life history of a fascinating animal. See how the Wells Reserve is increasing the amount of habitat available for this secretive species and others that depend on shrublands. Cost is \$2. Call 646-1555 for more information or visit www.wellsreserve.org.

Yoga for Haiti on Sunday, April 25 at at Yoga on York 250 York St. Family Yoga for ages 3 and over will be from 12:30 to 1:30 p.m. followed by Teen Yoga for ages 11 and older from 2:30 to 3:30 p.m. To attend either of these classes please RSVP to Yoga on York at 363-9642 or by e-mail via www.yogaonyork.com.

Mrs. Murphy’s Kitchen in addition to children’s cooking classes is now offering daytime cooking classes for adults. Learn to cook more healthfully and also learn to cook for one. One-on-one classes are available. The basics will be held on Mondays from 10 a.m. to noon from April 1 to May 10. Or you can join a five-week evening session to learn to cook a five-course vegetarian meal on Thursdays from 6 to 8 p.m. starting April 15.

Music, theatre, books and more

York Middle School Drama Club is performing its spring musical: Walt Disney’s “Alice in Wonderland Jr.” on Thursday, April 9 at 7 p.m. and Saturday, April 10 at 1 p.m. at York High School. A cast and crew of over forty students from grades five through eight have been rehearsing on Mondays and Tuesdays since the beginning of January. This is the third Broadway Junior musical the group has produced in the past three years.

Inn on the Blues announced its events for the months of April and May: Friday, April 9, Rob Benton; Saturday, April 10, Bruce Marshall Group; Sunday, April 11, Bob Marley; Thursday, April 15, Jim Weider’s Project Percolator; Friday, April 16, Jeff Pitchell; Thursday, April 22, Superfrog

& Stratospheerius; Friday, April 30, James Montgomery; Friday, May 7, Substance; Saturday, May 8, Matthew Stubbs w/ Sax Gordon; Friday, May 14, Harper; Saturday, May 15, Evan Goodrow; Friday, May 21, Darrell Nulisch; Saturday, May 29, Tim Theriault Band. Visit www.innontheblues.com for more information.

The Seacoast Guitar Society presents flamenco guitarist Maria Zemantauski in concert at Remick Barn at Old York on Sunday, April 18 for one night only. Music begins at 7 p.m. Remick Barn at Old York is located at Museums of Old York (facing the church steeple). Call 363-1886 for more information. Tickets are \$15/ \$8 students, available at Museums of Old York by phone and online at www.seacoastguitar.org.

• **Powder House Gallery** at 276 York St., presents watercolors by Joanne Campbell. The gallery is open 10 a.m. to 4 p.m. daily. Call 351-2979 for more information.

• **Families First Health and Support Center** invites Seacoast artists to submit works to be considered for the 2011 “Artists of the Seacoast” calendar and notecards, a fundraiser for the nonprofit community health center. The agency will accept artwork, in digital format, through April 30. For information on how to submit, visit www.familiesfirstseacoast.org/artists.html or call Nancy at (603) 422-8208 ext. 126.

• **The Clown** features the photography of Greg Currier, a Camden photographer. Architectural photographs of Italy, Siena and Florence and photographs of the Maine coast. The Clown is located at 659 Route 1. Call 351-3063 for more information and gallery hours.

• **A York Sampler:** Selections from the Past, the 2010 exhibit at the Remick Barn Gallery provides an intriguing overview of the history of York, from the 1630s to the late 20th century. With the closing of the season, the exhibit is now open Monday through Friday, from 10 a.m. to 4 p.m. by appointment. To make arrangements call (207) 363-4974.

• **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.

Health, support and wellness

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 Hendrzak 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.

Workshops and enrichment

So You’ve Been Laid Off, Now What? and Job Club for Job Seekers are job hunting classes being offered in the weeks ahead by Wells-Ogunquit Adult Community Education. For details, Call the adult education office at 646-4565 or visit www.wells-ogunquit.maineadulted.org.

York Adult Education Classes begin soon. For more information or to register visit www.yorkadulthoodeducation.org or call 363-7922.

Ongoing Donations and volunteers needed

York Community Thrift Shop, located at 1320 Route 1 in Cape Neddick requests donations of small furniture, small kitchen appliances, costume jewelry, summer hats and shoes. Proceeds from the shop benefit townspeople through the Food Pantry and Family Services. Call 363-2510.

The York County Shelter Programs is committed to recycling. They are in desperate need of two large Garden Way type of carts with the big wheels that will enable residents at the shelter and residents at the farm to collect and transport items to the recycling barn and to the compost pile. One cart is needed for use at the shelter while the other would be used at the farm. Anyone who could help find one of these carts is encouraged to contact Tom at the farm at 793-4592. The farm is also looking for the donation of tools and other equipment.

York Harbor Inn is collecting donations and supplies for AWS and Safe Haven Cat Rescue. Visit the inn’s Ship’s Cellar Pub on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

SolAmor Hospice is offering training for volunteers to work directly with patients, families and caregivers. Volunteers play an important role in providing compassionate support at end of life. You determine your schedule and area to visit. SolAmor Hospice is dedicated to supporting patients with terminal illness, as well as their families and caregivers. Training starts on Tuesday, Jan. 26 and space is limited so apply early. Contact Mike Joyal, LifeCare coordinator at 964-5183 for more information.

Exhibits, music, theatre, and the arts

Children’s Museum of Maine has a full calendar of special events available at www.kitetails.com.

Just Us Chickens Artist Co-op is located at 29 Government St. in downtown Kittery and is open 11 a.m. to 6 p.m., Tuesday through Saturday. For more information, call 439-4209.

Kripalu DansKinetics at Spinnaker Point Recreation Center, Spinnaker Way, Portsmouth, N.H. DansKinetics is a unique blend of yoga and dance. Call (603) 436-2313 to learn more.

Pontine Theatre in Portsmouth, N.H., offers an array of public events. Call (603) 436-6660 or e-mail info@pontine.org for more information.

The Portland Museum of Art offers an extensive collection of fine and decorative

THURSDAY, MAY 13-23



COURTESY PHOTO

Shooting Star by Steven Dietz will be presented by Harbor Light Stage as part of its Maine Stage series at the York Harbor Reading Room, 491 York St., York Harbor. Dinner-Theatre (evening) and drinks-and-theatre (matinee) packages are available. The show will run from Thursday, May 13 through Sunday, May 23. Tickets range from \$34 to \$63.50. For online payment and more information including show times, visit www.harborlightstage.org.

arts dating from the 18th century to the present housed in three architecturally significant buildings. Call 775-6148 or visit www.portlandmuseum.org to learn more.

The Red Door Gallery Shop is open at 44 Government St. in Kittery, featuring pottery, handmade jewelry, weaving, used books, sports memorabilia and more on display Wednesdays through Saturdays from 11 a.m. to 4 p.m. until the end of December. Call 439-5671 for more information.

RiverCurrent Studio/Art Gallery on the corner of Lindsay Road and Mill Dam in York Village features assemblage, collage and mixed-media sculpture and is open daily and by appointment. Contact Rosalind Fedeli at 351-3262 or visit www.rosalindfedeli.com for more information.

Seacoast Undercurrent, a gallery devoted to contemporary art in downtown Portsmouth, N.H., showcases emerging artists working with all kinds of contemporary media and practices. Visit www.ellogallery.com.

Health 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 Tuesdays from 4:30 to 5:30 p.m. and Thursdays, 9:30 to 10:30 a.m. and 4:30 to 5:30 p.m. Yoga Level 1 is Tuesdays from 6 to 7:15 p.m. and intermediate is Tuesdays 9 to 10:30 a.m. Seated Yoga is on Tuesday from 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York. Please call 207-351-3700 for registration information. For new participants, your first yoga class is free.

Aerobics, Yopalates and Weight Training classes are available at York Fitness

Center, Route 1, in York. Call 363-4090 for more information.

Know Your Numbers is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.

The Heart Health Institute offers classes including weight management. Call 351-3700 for more information.

SMMC Visiting Nurses Monthly Diabetes Support Groups are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.

Yoga on York offers a variety of styles and levels of mind-body fitness classes including yoga classes ranging from Gentle Yoga up to Power Yoga, Prenatal Yoga, NIA and Pilates-Yoga Fusion. Visit www.yogaonyork.com or call 363-YOGA for more information.

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! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

York Hospital's Heart Health Institute is offering a long-term weight management program that concentrates on permanent lifestyle changes. "Don't Weight to be Healthy" begins on Thursday, Jan. 14 and meets every Thursday for 10 weeks from 6 to 7:30 p.m. Though the program is based on group meetings, it focuses on individual nutritional needs, stress management, and fitness requirements. The \$199 fee includes 10 weeks of full access to the institute's fitness center. Call 351-3700 to register.

Why Weight? includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute's fitness center is included in the \$239 fee. Call 351-3700 for more information or to register.

Weigh to Go! includes a nutritional evaluation and dietary goals established

by a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.

Wells-Ogunquit Adult Community Education Yoga Classes begin soon. Call 646-4565 or visit www.wells-ogunquit.maineadulted.org for more information and to register.

Yoga on York winter kids specials will be offered on Mondays from 3:30 to 4:30 p.m. for grades one through four and Thursdays from 3:30 to 4:30 p.m. for grades four through seven. Classes start the first week in January and run for six weeks. Visit: www.yogaonyork.com for full details and to print and mail-in your registration or call 363-9642.

Yoga on York prenatal yoga classes offered (drop-in style) every Tuesday 10:30 to 11:30 a.m. and every Wednesday 5:30 to 6:45 p.m. Taught by Amy and Andrea, both are certified childbirth educators, doulas and experienced prenatal yoga instructors. Visit www.yogaonyork.com for full details or call 363-9642.

Local organizations

Catapult is the Seacoast's first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.catapultseacoast.org.

The Diverse Business Advantage Chapter of BNI meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. and all visitors are welcome. For more information, Call Catherine Bosbach at 363-2418.

The International Women's Club of New England (IWCNE) meets for lunch on the fourth Saturday of every month

with an international speaker. IWCNE is non-profit, non-political, non-sectarian, and its mission is to foster goodwill, friendship and understanding amongst members from different countries and to support charities which assist women and children. Call 985-7433.

The United States Coast Guard Auxiliary is an all-volunteer nonprofit organization chartered by Congress in 1939 to assist the United States Coast Guard with all of its missions, excluding law enforcement. Members teach boating safety classes, provide free vessel safety checks, provide safety literature at boat shows, perform on the water safety patrols, and harbor watch patrols. The Saco Bay Flotilla meets the second Thursday of every month at the Saco Yacht Club at 7:30 p.m.

York Lions Club meets the first and third Tuesdays of each month at the Grant House on Route 1 in York, at 7 p.m. "We Serve." If you would like to meet new people, form lasting friendships and experience the joy of helping others call 363-7382.

American Legion Post 56 holds bingo at 7 p.m. every Wednesday, call 363-0376.

Knit awhile and crochet meets at York Village Marketplace, 10:30 a.m. to noon or 1 to 2:30 p.m. Fridays. Come alone or bring a friend, beginners to advanced. Free. Call 363-4830.

Mothers of Pre-schoolers (MOPS) meets the first and third Tuesday of the month at York Street Baptist Church, 61 York St., York. Call 363-2177 for more information.

The Nubble Lighthouse Keepers Square Dance Club dances are held at the Wells Activity Center, Sanford Road, Route 109, off Route 1, Wells.

BUYING PRINT? CALL QOL!

Best prices in the region!
Call us today for a quote!
(603) 625-1855 ext. 23



BUSINESS CARDS:

Per Card

1,000 cards: \$49
5,000 cards: \$106
10,000 cards: \$178



RACK CARDS:

4"x 9", full color, glossy paper

1,000 cards: \$196
5,000 cards: \$341
10,000 cards: \$661

TRI-FOLD BROCHURES:

8.5"x 11", full color, glossy paper

1,000 brochures: \$329
5,000 brochures: \$675
10,000 brochures: \$1232



The **Independent**
The hometown voice of the greater York region

QOL

4 Market Place Drive, Suite 215, York Village Business Center
207-363-8484 or 603-625-1855 ext. 13
www.hippopress.com

061602



COURTESY PHOTO

Diary of a Wimpy Kid

By **AMY DIAZ**

The York Independent

Diary of a Wimpy Kid (PG)

Young Greg Heffley learns, as most of us eventually do, that middle school is no picnic (though it does have cheese) in *Diary of a Wimpy Kid*, a cute indignities-of-tweendom comedy based on the first book in the series.

Greg (Zachary Gordon) is all ready to kick butt on his first day of middle school — you know, slide comfortably into the popular crowd, be universally liked, be recognized for his coolness. But by the end of the day, as with so many people on their first day of institutionalized puberty, Greg realizes that life is not going to be exactly as planned. As the year wears on he is horrified to find that his goofy best friend Rowley (Robert Capron) is better at making friends than he is, that he is on the small side of kids his age, that the sport of wrestling is nothing like what TV has led him to believe it is and that his older brother Rodrick (Devon Bostick) might just have been right when he said the way to survive middle school is to not be noticed. So what does it say about me, age-wise, when I can now completely understand the to-

tally dorky things the parents in this movie do and say? In one scene, Greg's dad Frank (Steve Zahn) spends Halloween night waiting on the roof of the family's house to dump water on the teenagers who TP the house every year. In another, Greg's mom Susan (Rachel Harris) excitedly makes plans for Greg to take her to the middle school mother-son dance. Once upon a time, the tweenaged me might have thought, "parent-child dance? How horrible." Now I think "what an excellent chance to embarrass one's child!" All those years of my dad video-taping embarrassing moments in Amy Sports History have apparently rubbed off.

And for adult viewers, this movie offers lots of nostalgia-based moments of funny. Middle school/junior high is dog-eat-dog and the movie does a good job of recreating — in a PG comedy way — the awfulness of realizing that your kid years are done and the social order has changed. The family dynamics of the Heffley household are also good for some multi-generational fun: you recognize yourself in the parent (wasn't Steve Zahn, like, just in Reality Bites?) you giggle at the gentle mockery of the dope Greg and you delight in the absurdity of eyeliner-wearing teenage-band

drummer Rodrick.

But kids are the real audience here and they are just as well served. At home, goofy parents ewww-inducing baby sibling and annoying older sibling and at school boys who have developed to the point of needing to shave, girls who say befuddling things (what is a "cute butt" Greg wonders at one point) and teachers who seem unfair. And, whenever the grossness factor needs some increasing, we get a shot of The Cheese (a moldering slice of Swiss cheese that has spawned its own mythology), from whence a particularly unfortunate student can catch The Cheese Touch, a socially isolating, particularly harsh version of cooties.

And while the crowd of boys I saw the movie with were all about 10 years old — still enjoying the relative normalcy of elementary school — the theme of underdogness seems universally appreciated. **B**

Rated PG for some rude humor and language. Directed by Thor Freudenthal and written by Jackie Filgo, Jeff Filgo, Gabe Sachs and Jeff Judah (from the book by Jeff Kinney), *Diary of*

Wimpy Kid is an hour and 31 minutes long and distributed in wide release by 20th Century Fox.

Repo Men (R)

Jude Law is part of a system of seriously predatory lending in *Repo Men*, a surprisingly not-awful bit of junky futuristic fun.

In some undefined future, the industrialized world has come out of a period of chaos and destruction to be controlled in part by a company called The Union, which, among other things, sells artificial organs to those whose hearts, livers or lungs are failing them or to those who want better eyes, ears, vocal cords or joints. The Union (much like every credit card in your wallet) makes its real money from those who get credit and pay over time. The cost is great and the interest is crushing, so when people fall behind it's up to repo men like Remy (Jude Law) and his partner Jake (Forest Whitaker) to take back the goods, which in this case means tasing these former customers and cutting the company-owned objects out of them. Though the job bothers his wife, Remy doesn't seem to mind the work and is reluctant to talk to his boss Frank (Liev Schreiber) about moving to sales. When she forces this issue with an ultimatum — the job or her and their son — Remy decides to take the pay cut and make the move. But before he can ask for a transfer, Jake eggs him into taking one last job. Remy's defibrilla-

tor malfunctions and he's given a shock to the heart. When he wakes up, he finds that his own heart has been replaced with one from The Union and now he's the one left owing.

Because he no longer has the stomach for repo work, Remy soon falls behind on his payments and then it's run, run, punch, run, quip, fight, repeat. And somewhere in there he takes on fellow fake-organ fugitive Beth (Alice Braga), whose sole purpose is being hot and helping with the "some sexuality/nudity" part of the R rating.

Repo Men is not good, per se, but it is fun. With its half-hearted future setting (this is not where to go if you want imaginative "why"s; this movie is all about neat-looking landscapes and minimal exposition) and its action movie core, *Repo Men* is all style and neat shoot-outs. But *Repo Men* surmounted the low bar of at least being worth its roughly two hours and its matinee ticket price. **B-**

Rated R for strong bloody violence, grisly images, language and some sexuality/nudity. Directed by Miguel Sapochnik and written by Eric Garcia and Garrett Lerner (from the novel *The Repossession Mambo* by Eric Garcia), *Repo Men* is an hour and 51 minutes long and distributed in wide release by Universal Pictures.

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



Let Us Save You From High Oil Prices!

363-OILS (6457) Call & Start Saving Today!

Our Current Dollar

Stretching Price Is: **\$2.699**

10/20*
Per Gal

YORK OIL & PROPANE

*For up-to-the-minute pricing please visit
www.yorkoil.net

PO Box 850 York Beach, ME 03910
Tel. 363-OILS www.yorkoil.net

057608



Interior & Exterior Painting

Drywall

Taping

Skim Coating

Cosmetic Repairs

Design Ceilings & Repairs

Staining

& Much More!

603.343.1242 or 603.767.2112

www.royspaintingservices.com

053591

SPORTS

YHS SPRING SPORTS OPEN ON APRIL 15

Teams preparing for opening day

By **CHRIS SHIPLEY**

York Independent

York High School spring sports are warming up with the weather.

As windows start to open and thoughts of spring cleaning get closer to reality, York's spring sports athletes are starting to prepare for another season. Baseball, lacrosse, tennis, track, and softball will both host and travel to scrimmage games and matches for the next few weeks as the season opening games draw near. Wildcat coaches and student athletes alike are filled with hopes of what awaits them as regular season play for most teams starts on Thursday, April 15.

The girls softball traveled to Hampton, N.H. earlier this week for a workout against the Winnacunnet High School Warriors. After last season's 10-6 regular season, which included a series of postponed late season games, the Lady Cats are still working on their roster and line-up as they hope to see enough players available to field both a varsity and junior varsity team this season. Opening day will be April 15 at 4 p.m. against Freeport High School.

Boys lacrosse finished the regular season last year with a 6-5 record. This season they will look to take another step forward opening the 2010 regular season on the road against Bonne Eagle High School on April 15 at 4 p.m.

The Lady Cats lacrosse team finished the '09 season a disappointing 2-10 and will face several regular season opponents this pre-season before starting their 2010 regular season play also on Thursday, April 15 at home against Yarmouth at 4 p.m.

Wildcat baseball opens the season at home against Freeport on April 15 at 4 p.m. The Cats will look to build on their re-



CHRIS SHIPLEY PHOTO

York Wildcats softball pitcher Alexandra Rennie and her catcher discuss the player on third base during a scrimmage game that took place on Monday, April 5 at Winnacunnet High School in Hampton, N.H.

spectable 9-6-1 record in 2009. They wrapped up the regular season with a three-game win streak, and will certainly try to resume that pace next week.

Wildcat boys and girls tennis will start match play on Monday, April 26th. The Boy's, who ended 2009 with a 7-6 record, will travel to Yarmouth High School with a 4:30 start time. The girls, 4-6 in '09, will start their season on the same day at home against Yarmouth at 4 p.m.

Track and field for boys and girls will also start the season on April 15 at home against Robert W. Traip Academy, with a start time to be determined. Visit the York High School Athletics Web site for more information on this meet or any up coming event and results at www.yorkschoools.org.



CHRIS SHIPLEY PHOTO

Infield action during a girls' softball scrimmage match on Monday, April 5 between York High and Winnacunnet High School in Hampton, N.H.



CHRIS SHIPLEY PHOTO

Alexandra Rennie will return to the mound for Wildcat softball again this season.

**Starkey Ford's Lowest
Price Guarantee:**

**WE WILL PAY YOU \$500
IF YOU CAN FIND A BETTER DEAL**

Bring us your best deal - if we can't beat it on any in-stock new Ford, we will pay you \$500.00. It's that simple.



Price Sells Cars!



1-877-395-FORD • WWW.STARKEYFORD.COM • RT 1, YORK MAINE... SINCE 1955



**SERVICE
CONVENIENCE**

Are you so busy you can't stand it?
Are there not enough hours in the day?

FREE Shuttle Service in the Seacoast Area!

We shuttle everyday to all the Yorks, Ogunquit, Wells, South Berwick, Kittery & Eliot.

SAT. Service 8 - Noon • All major credit cards accepted

**WE SELL & SERVICE ALL MAKES & MODELS
FOREIGN AND DOMESTIC**



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.

Bessie

Sweet as sugar and very gentle! Bessie is a 13-year-young beagle mix that is searching for that special someone. She is very friendly and extremely mellow. Bessie should do just fine sharing her new home with other dogs, cats and older children that are going to give her the respect she deserves. If this super sweet little lady sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet Bessie.



Smokey

This little prankster has a fun loving side! He picks up tricks easily and loves to play with toys and people that he knows. When Smokey first meets people or is in a new situation he can be shy but once he warms up he's a bundle of fun! At 2 years old he still has a lot of puppy in him and will need to learn to control his energy and work on his leash manners. His new family will receive discounted rates on obedience classes at the Animal Welfare Society; it's a great way to bond and learn. Smokey is a 67-pound, labrador, German shepherd mix looking for a home with older, respectful children and tolerant dogs. Sound like a match? Fill out an application and bring the family, including dogs to meet him!



Lucky

This little cutie pie is Lucky! He is a 6-year-old Chihuahua that would love to find a forever home to call his own. Lucky is a spunky little fella that will need a patient family that will give him rules and boundaries along with lots of TLC. He loves going out side on nice little walks with his people where he can safely explore the out doors. Lucky is a very smart boy and learns quickly, especially when treats are involved. He is doing very well being crate trained here at the shelter and when given a sound schedule to follow he should do well with his house training skills. Lucky should do just fine sharing his new home with certain dogs, cats and older respectful children. If little Lucky sounds like the one for you please fill out an adoption application and call the shelter at 985-3244 and ask for Kirstin. Lucky is currently living with Kirstin and she would love to fill you in on any information you would like to know about him.



Ferris

This beautiful 7-year-old cat is Ferris! She is a free-spirited girl that can't wait to find a forever family to call her own. Ferris has resided with other cats and dogs so she should do just fine sharing her new home with them but, her dream home would be quiet with no other



pets. Ferris enjoys being the center of attention. She loves to play with her cat toys and will come up to you and ask for a scratch behind the ears. Right now Ferris is living in one of our loving foster homes so, if you are interested in adopting her or would like more information please call the shelter at 985-3244. Oh and don't forget to fill out an adoption application too.

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.



Sakura

This social butterfly is Sakura! She is a stunning 2-year-old cat that has a short brown patched tabby coat. Sakura is a very outgoing girl that is searching for that special someone. She is a friendly girl that should do just fine sharing her new home with other cats, children and maybe even dogs. If Sakura sounds like the purr-fect girl for you please fill out an adoption application and stop in to meet her.



Frankie

This pretty little girl is Frankie! She is an adult Lop rabbit that is searching for a forever home. Frankie is a friendly girl and would love to find a forever family that is willing to handle her on a daily basis in order to keep her as happy and friendly as possible. If Miss Frankie sounds like the bunny for you please fill out an adoption application and stop in to meet her.



Cuddles

This fluffy little fella is Cuddles! He is an adult Lion Head rabbit that is searching for that special someone. Cuddles is a friendly boy and would love to find a forever family that will handle him on a daily basis in order to keep him as happy and friendly as possible. If this little cutie sounds like the one for you please fill out an adoption application and stop in to meet Cuddles.



Gramps

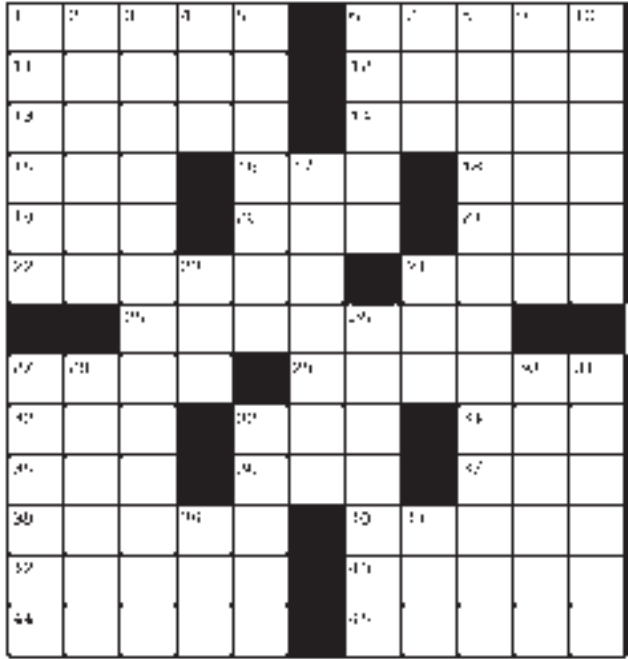
Meet Gramps! He is an adorable little Guinea Pig that is searching for that special someone. Gramps is a friendly little guy that would love to find a forever family that is willing to handle him on a daily basis. They also enjoy having hide aways or even just card board boxes to snuggle up in. If Gramps sounds like the one for you, please stop in and meet him.



CROSSWORD PUZZLE

ACROSS

- 1 Casual wear
- 6 Cutting
- 11 Shine
- 12 Went __ (fought)
- 13 Spasm
- 14 Not out
- 15 Utter
- 16 Bungle
- 18 Sheltered side
- 19 Yale student
- 20 Contrived
- 21 Family
- 22 Less relaxed
- 24 Sewing aids
- 25 Slipped into
- 27 Needing aspirin
- 29 Fight
- 32 "My word!"
- 33 Fragrant tree
- 34 Movie computer
- 35 Plus
- 36 Pac.'s counterpart
- 37 Airport sched. abbr.



- 38 Flight unit
- 40 Beginning
- 42 Start a set
- 43 Be ecological
- 44 Ticked off
- 45 Auto imperfections

DOWN

- 1 Rich travelers
- 2 Puff
- 3 1988 Meryl Streep film
- 4 "The Matrix" hero
- 5 Surprise hit
- 6 Beginning
- 7 A question of method
- 8 1951 Dana Andrews movie
- 9 Gather, as wealth
- 10 Uses a mirror
- 17 Cheese dish
- 23 Bashful
- 24 Lobster trap
- 26 Military leader
- 27 Tennis' Andre
- 28 Heart
- 30 New news
- 31 Brightens
- 33 Got along
- 39 "__ had it!"
- 41 Maiden name label

SUDOKU

Conceptis Sudoku

By Dave Green

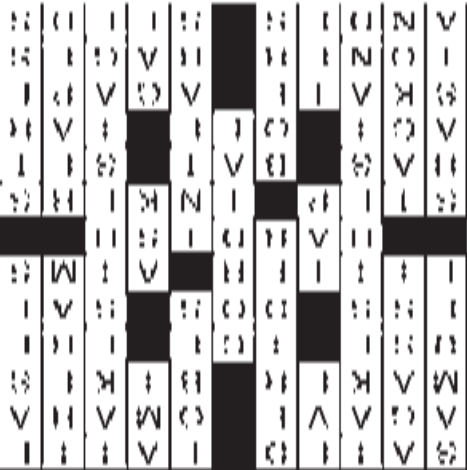
9				1				6
		6	4			2		
		8	3			4		
						9	3	
5								2
	7	1						
		4			2	6		
		9			5	1		
7				6				4

Difficulty Level ★★★★★

4/09

©2010 Conceptis Puzzles, Dist. by King Features Syndicate, Inc.

Crossword Solution



Sudoku Solution

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

OBITUARIES

Herman P. Newman

Herman P. Newman, 84, died Saturday, March 27, 2010 in York Hospital.

He was born Nov. 17, 1925 in New York City a son of the late David and Tillie (Room) Newman.

He graduated from New York University with a bachelor's in psychology and with a master's from Hunter College in vocational rehabilitation.

He served in the Army Core of Engineers during World War II. He was the director of the United Cerebral Palsy Sheltered Workshop in New York. He worked for the Portsmouth Seacoast Regional Counseling Center.

He also worked for the Texas Department of Mental Health and Mental Retardation. After retirement he worked for Sun Oil Company in Dallas as a computer researcher for the Geology Department and for Capital Senior Living Corp. as an Investor Relation Specialist.

He enjoyed reading, Jeopardy, the casino, music and mystery stories.

He leaves his wife of 40 years Phyllis (Marshallman) Newman; a step daughter, Judi D. Kelley of York; two step sons, Samuel E. Rubin of Dallas and Saul M. Rubin and his wife Bethany of Los Angeles; three grandchildren, Rachael L. Kelley, Forrest S. Kelley and Naomi J. Rubin.

A celebration of Herman's life was held Saturday, April 3 in the Baldwin Center, York.

Memorial contributions may be made to the York Housing Trust, 4 Pine Grove Lane, York, ME 03909 or to York Hospital, 15 Hospital Drive, York, ME 03909.

Lucas and Eaton Funeral Home was in charge of arrangements.

Dennis R. Reed

Dennis R. Reed, 67, died Monday, March 29, 2010 at home with his family by his side after a long illness.

He was born Nov. 1, 1942 in Salem, Mass., a son of the late Charles F. and Shirley L. (Bouchard) Reed.

He was the owner and operator of Dennis Reed Auto Body in Cape Neddick—"On the hill but on the level."

Dennis was an amazing man who enjoyed playing his guitar and singing to his grandchildren. He loved spending time with his family and friends, of which one of his closest was Bill W. He spent an abundance of time working and putting in his shop. He was a gentle man with many stories. Everyone who

knew Dennis loved him and he will be missed by all.

He leaves behind his devoted wife of 40 Years, Judith E. (Schnabel) Reed; two daughters, Corianne Reed of Cypress, Texas and Julie R. Frost and her husband, Kevin of Lebanon; two brothers, Charles Reed of Campo, Calif. and Scott Reed of Eureka Springs, Ark.; five grandchildren, Silas, Owen, Aiden, Nolan and Delaney, as well as several cousins, nieces and nephews. A brother, Timothy P. Reed died in 2005.

A celebration of life was held Saturday, April 3 in the Lion's Club of Kittery.

Memorial contributions may be made to Beacon Hospice, 42 Brickyard Court, York, ME 03909.

Arrangements were made by Lucas and Eaton Funeral Home.

Norman L. Lorandean, Jr.

Norman L. Lorandean Jr., 85, died Wednesday, March 31, 2010.

He was born Nov. 8, 1924 in Gardner Mass., son of the late Norman L. Lorandean Sr., and Arthelina (Gingras) Lorandean of Gardner Mass.

Norman fought during World War II as an Infantry Marksman in Europe during the Battle of the Bulge where he sustained an injury sufficient enough for him to receive a disabled discharge and remained a life time member of the Disabled American Veterans.

After the war, Norman married Doris Legrand on May 7, 1949 and they worked together to open and operated a full service lumber yard in Baldwinville, Mass. for more than 35 years. He was also a member of the Baldwinville Fire Department raising to the rank of Captain. After closing the lumber yard, Norman and Doris moved to York where he lived for the remainder of his life enjoying his many hobbies and outdoor sports with his family.

He was predeceased by his wife of 47 years, Doris (Legrand) Lorandean in 1995.

He is survived by his family of four children and three grandchildren. Two daughters, Joan (Lorandean) Szkil, her husband Bruce, and a granddaughter Louise of Gardner, Mass. and Joyce (Lorandean) Swenson, and her husband, Jon of York; two sons, John Lorandean and his wife, Florencea of York and Paul Lorandean and his wife Denise and two grandsons Michael and David of York, ME.

A funeral Mass will be cel-

ebrated a 10 a.m. on Tuesday, April 13 in St. Christopher's Church, 4 Barrell Lane, York. Burial will follow in the First Parish Cemetery.

Calling hours for Norman will be held from 5 to 8 p.m. on Monday, April 12 in the Lucas & Eaton Funeral Home, 91 Long Sands Road.

Memorial contributions may be made to the Disabled American Veterans or to a fire department of your choice.

Lucas and Eaton Funeral Home was in charge of arrangements.

Edgar W. Houde Jr.

Edgar W. Houde Jr., 74 died Thursday, April 1, 2010.

He was born Aug. 4, 1935 in Nashua, N.H. a son of the late Edgar W. and Mary (Aponovitch) Houde Sr. and graduated from Nashua High School.

He served in the United States Army. He was a graduate of St. Anselm College in Manchester, N.H. and also worked there as the Asst. Food Service Director for 35 years.

He was an outdoorsman who enjoyed fishing, boating and golf. He was a good hearted man and a good friend who will be remembered for his smile and his sense of humor.

He leaves his wife of 39 years, Anna M. (Lavoie) Houde; a sister, Florence Houde of Nashua, N.H.; a sister-in-law, Diane Lavoie of Nashua, N.H.; two brothers-in-law, Robert Lavoie and his wife DJ of New London, N.H. and David Lavoie and his wife Pat of Westford, Mass.

Funeral services and burial will be private.

Memorial contributions may be made to the American Cancer Society, 30 Speen St., Framingham, MA 01701.

Arrangements were directed by Lucas and Eaton Funeral Home.

Praise service April 18

Praise on the Seacoast, a monthly celebration of song, and praise, will take place at the York-Ogunquit Church on Sunday, April 18 beginning at 5 p.m. According to Pastor Jim Shook, the program will be led by the new church Praise Team, under the direction of Artie Sandoli, and will offer a variety of musical styles (from pop to jazz).

York-Ogunquit United Methodist Church is located at 1026 US Route 1 in York. For more information about this or other programs offered by the church, you can call 363-2749 or visit www.youmc.org.

Horoscopes

By Rusty, the Southern Maine Coast's leading astrologer and discount hair restoration expert

Aries (March 21-April 19): You will soon be entering the very best time of your life. After that, though, it's all downhill.

Taurus (April 20-May 20): A loaf of bread, a jug of wine, and thou. And just so you know, the bread and wine are the real attraction.

Gemini (May 21-June 20): A little short on the sides, and no gel please. Oh, my error—I thought you said HAIRscope.

Cancer (June 21-July 22): So you want to know about YOUR future? Your life? It always has to be about you, doesn't it?

Leo (July 23-Aug. 22): If the grass seems greener on the other side of the fence, there's a reason. For one thing, you let your lawn die.

Virgo (Aug. 23-Sept. 22): Your sense of self-absorption will stand you in good stead at the upcoming

ing narcissism convention.

Libra (Sept. 23-Oct. 22): Don't dwell on the past. On second thought, considering your future, maybe it's not such a bad idea.

Scorpio (Oct. 23-Nov. 21): Your life will take a new twist, especially when your shoelace gets caught in an escalator.

Sagittarius (Nov. 22-Dec. 21): Don't look a gift horse in the mouth. Come to think of it, don't spend too much time looking in any horses' mouths.

Capricorn (Dec. 22-Jan. 19): Take time to enjoy yourself. After all, no one else seems interesting in doing it.

Aquarius (Jan. 20-Feb. 18): Your reputation precedes you, and so does your gut.

Pisces (Feb. 19-March 20): I see big things in your future. For one thing, your ego.

York people in the news

Local student inducted into honor society

Amber Meagher of York was recently inducted into the Phi Theta Kappa International Honor Society at York Community College, along with 22 other students, as a recognition of her outstanding academic records and achievements. The Phi Theta Kappa Honor Society requires the following qualifications of its members: each member must be matriculated in an associate degree program, carry a minimum of six credit hours per semester, have earned at least 12 credits at YCCC in an associate's degree program, and have a minimum cumulative grade point average of 3.25, and in order for each member to maintain their membership, they must maintain a cumulative grade point average of 3.25 and carry six credit hours per semester.

School names dean's list

The following full-time instate students have been named to the University of Southern Maine dean's list for the Fall 2009 semester. To be named, students must earn a grade point average of 3.4 or above, and carry a minimum of 12 credit hours. Emily Goering, Robert Grover, Benjamin Gruba, Rachel Kasbohm, Emily Maddix, Meghan Maran, Haley Saurman, and Candace Yorston all of York and Troy Williams of York Beach.

Local man named vice president at college

Richard P. Benoit, of York, was named Vice President for Operations and Finance at Chester College of New England. Benoit earned his bachelor's from Colgate University in 1984 as a history and French major.

In 1989, he earned his M.B.A from the Thunderbird School of

Global Management. He is presently the president of The Brixham Group, Inc. (Ra Power Solutions) based in York. He has previously served as the Chief Financial Officer and President of USI New England. He has also worked as a financial and business development consultant.

New Associate Producer at Playhouse

The Ogunquit Playhouse announced the appointment of Robert F. Levinstein to the new position of Associate Producer. Robert has been associated with the Playhouse since 2002, first as the resident Production Stage Manager and then starting in 2008 as the Director of Production. As Associate Producer, Robert will oversee all theatrical operations for the 78-year-old company, named by the press as America's Foremost Summer Theatre. Responsibilities will include the supervision of all casting, production coordination, hiring of stage managers, company management, music directors and all technical crew. Executive Artistic Director, Bradford Kenney stated, "Robert has proven himself to be an invaluable asset during his years here at the Playhouse. We are thrilled to have Robert in this new role knowing it will greatly enhance our theatrical operations as we continue to grow at the Ogunquit Playhouse."

Originally from southern California, but now based in New York City, Robert brings an extensive background in all areas of theatre production and management to his new position at the Playhouse. His vast resume includes Broadway (Waiting in the Wings with the Lauren Bacall, Voices in the Dark, and Parade), Off-Broadway (Clue-The Musical),

Classified Ads

CLASSIFIED LINE ADS

\$8.00 per 15 words. Payment is due when ad is placed.
We accept cash, check and all major credit cards.

ADVERTISING DEADLINE

Monday by 5:00 p.m. prior to publication date.

TO PLACE AN AD

Call 363-8484 x3, email classifieds@yorkindependent.net,
or stop by *The York Independent* office, 4 Market Place Drive, Suite 215
York Village Business Center with access from Route 1

CONSTRUCTION & REMODELING

BAY COVE BUILDERS & ARCHITECTURAL DESIGN: insured, new construction, renovations, additions, siding, decks, roofs, etc. 207-363-5550. www.baycovebuilders.com or baycover@maine.rr.com.

FOR SALE

GREEN QUALITY HARDWOOD. Any length avail. \$220/Cord. Cut, split and delivered. Eric Hobson 207-467-0621.

WANTED

CARS WANTED: call 207-423-0068

or 207-363-7492. Please leave message.

YARD SALE WHY BOTHER? We buy almost anything & everything. Call the Maine picker at 207-475-6824.

SERVICES

ANNA'S CLEANING: environmental products. References. A weekly flower arrangement if wanted! 603-969-4519

CAR DELIVERY SERVICE: I will drive your car to or from Florida. Call Edward Sullivan at 352-459-2103.

CLAYTON AND SONS: Quality roofing and siding. Low prices, excellent work. Call today. Free estimates! 603-332-9406. Call 603-509-0380. www.claytonsonsroofing.com.

JB RECYCLE AND SALVAGE: Cleanouts, weekly trash pickups, odd

jobs. 207-439-0974 Or 207-252-3687

MAN WITH A PICK UP: Truck haul, junk/trash removal, appliances, estate clean outs. Call Jim at 603-642-8996.

MARK'S LANDSCAPING: A complete property contracting service. Quality affordable work. Free estimates. We do it all and much more! 207-752-0443

MORSE PAINTING: interior-exterior. Excellent rates. References. Insured. 603-929-0454

PAINTING INTERIOR & EXTERIOR. All your wallcovering needs. Call Roy 603-767-2112

RESTORATION: Enterprises roofing, siding, additions & remodeling. Free estimates. Call Wayne 207-337-2296.

TOWING JUNK VEHICLES: Paying \$100-\$400 Call 866-214-1942 or 207-439-5974 or 207-457-3912

WE WANT TO HELP YOU ADVERTISE YOUR SMALL BUSINESS! Whether you're a landscaper, painter or candlestick maker. Call us for pricing to promote your business! Call the York Independent Classifieds at 603-625-1855 ext 25

NEIGHBORHOOD HANDYMAN: All home remodeling, roofing, siding and disaster roofing restoration. Help is on the way! Insured, reliable. 25 Years exp. Call Roger at 207-439-3414

RENTALS

SUMMER'S COMING!!!! Time to think about summer vacation rentals. Come on and give us a call to place an ad to rent your Summer place! Realtors welcome to call! The York Independent—603-625-1855 ext 25

QOL

PRINTING

Business Cards
Post Cards
Brochures and More
Call 603-625-1855
for more information

BANNERS

4 Color • Single-Sided • Printed on 13 oz Vinyl

2'x3' - \$35
3'x4' - \$60
3'x8' - \$106

Call
603-625-1855
x24

WE BUY CARS & TRUCKS



**Paid Off or Not
Instant Money
on the Spot!**

All Makes & Models
Wholesale Buyer

**DON'T GET RIPPED OFF!!
CALL ME LAST.**

**Call HOATY Toll Free: 1-877-395-FORD
or email: hoaty@starkeyford.com**

MISSED YOUR PAPER? THAT'S OKAY!

Read yours online at

www.yorkindependent.net

The **York**
Independent
The hometown voice of the greater York region



Community BULLETIN BOARD

COLDWELL BANKER
YORKE REALTY

Office: 207.363.4300 X109
529 US Rte One • Suite 101
York, Maine 03909

Be Smart Like a **FOX**, Make It a **DUNNE** Deal!
Direct: 207.332.6925

www.yorkmaineluxuryhomes.com Phyllis Fox & Steve Dunne

The FOX & DUNNE
TEAM



RE/MAX REALTY ONE | 439 US Rte. 1, York ME

If your property is currently
Off The Market
and if you still want to sell,
Call Joanne Stone

Call Joanne direct at 207-337-2359
www.JoanneStoneBroker.com

MLS

100%

14374

**GET ON THE
BOARD!**
**Call (207)
363-8484 x3**

HOT PROPERTIES

LESS THAN \$500,000

Under \$500,000
Price: \$450,000
Address: 59 Meadowlark Drive, York
Size: 4 beds, 2.5 baths, 2,388 s.f.
Year Built: 2001



LESS THAN \$500,000

Under \$500,000
Price: \$475,000
Address: 26 Southside Road, York
Size: 4 beds, 3.75 baths, 3,714 s.f.
Year Built: 2003



LESS THAN \$550,000

Under \$550,000
Price: \$525,000
Address: 15 Styles Lane, York
Size: 3 beds, 2.5 baths, 3,603 s.f.
Year Built: 2001



LESS THAN \$550,000

Under \$550,000
Price: \$500,000
Address: 16 Riversedge Drive, York
Size: 4 beds, 1.75 baths, 2,128 s.f.
Year Built: 1988



LESS THAN \$600,000

Under \$600,000
Price: \$574,900
Address: 26 Jeffrey Drive, York
Size: 4 beds, 2.5 baths, 3,036 s.f.
Year Built: 1999



LESS THAN \$600,000

Under \$600,000
Price: \$599,000
Address: 97 River Road, York
Size: 3 beds, 1.75 baths, 1,923 s.f.
Year Built: 2000



LESS THAN \$650,000

Under \$650,000
Price: \$629,000
Address: 70 York St., York
Size: 4 beds, 2.5 baths, 2,901 s.f.
Year Built: 1840



LESS THAN \$650,000

Under \$650,000
Price: \$649,000
Address: 15 Blue-stone Lane, York
Size: 4 beds, 2.5 baths, 2,700 s.f.
Year Built: 1994



YORK VILLAGE BUSINESS CENTER



OFFICE RETAIL SPACE AVAILABLE
ROUTE 1 - YORK, MAINE
207.641.2111 • BMALONE@HEYLANDDEVELOPMENT.COM

22 Days Remaining

For first time home buyers
\$8,000 Tax Credit



Bill Conda
DIRECT:
207.450.5030
billconda@yorkmaine.com

Buy your dream home today
Take advantage of this opportunity
BUY: Foreclosure Properties
Short Sales



RE/MAX REALTY ONE
439 US Rte 1, York, ME • 207.363.2497 x130

Contact **BILL CONDA** TODAY
to make it happen for you

RIVERS BY THE SEA

SALES & RENTALS

"Personalized not Franchised"



York

Open House-

Saturday April 10 1:30-3:30

99 Nubble Road York, ME- Commanding view of the Atlantic Ocean from virtually every room. A spacious Gourmet Kitchen, Butler's Pantry, Cigar Lounge, and a Master Suite. Italian granite throughout the house. Five Bedrooms, five baths, and views as far as the eye can see! 3,500,000. (Directions: Long Beach Ave to Nubble Road and house will be on the right, or Broadway to Nubble Road and house will be on your left)

York

Open House-

Sunday April 11 12- 2

22 Oak Street Unit D, York, ME
- Immaculate 2 bedroom seasonal cottage condo. Walk to Long Sands Beach in less than 5 minutes. Great summer home or investment property. \$254,900. (Directions: Old Post Road or Long Sands Road to Ridge Road and right on Oak street. House is on left)



1 Varrell Lane, York Harbor
P.O. Box 549, York Beach
P: (207) 363-3230 • fax: (207) 363-9911
www.riversbythesea.com

050808

Century 21
ATLANTIC REALTY

Route One • York, Maine
207-363-4053 • 800-344-5710
www.c21atlantic.com
Info@c21atlantic.com

1st TIME HOME BUYERS
\$8,000 *
TAX CREDIT!
CALL FOR DETAILS



YORK - GREAT LOCATION! 3 BR Gambrel set on a hill in a great neighborhood with 1.83 acres of land. Features formal living room, open concept kitchen/family room, centralvac, new roof, wood stove and more. **\$379,000**



BERWICK, MAINE'S NEWEST SUBDIVISION! The Fiddlehead is one of several new designs available. Open concept, 2-car gar, master suite, fireplace, and eye-catching appeal! **\$259,000**



YORK BEACH - ONE OF A KIND 2,700 SF NUBBLE POINT CUSTOM RE-BUILD offers dramatic unobstructed ocean views from every room, open concept with lots of glass, sprawling oceanside deck, deeded ROW to ocean's edge. **\$1,598,000**



YORK - 3 BR HOME LOCATED LESS THAN .10 A MILE TO LONG SANDS BEACH! Great rental history, this seasonal home offers open kitchen and living room, enclosed porch and a small yard to enjoy the ocean breezes. Assumable mortgage. **\$279,000**

CAPE NEDDICK - Buildable house lot peacefully located east of Rt. One. Survey and 4 bdrm design avail. Build now or wait. Quiet location yet close to area attractions. **\$129,900**

YORK -365' FRONTAGE ON ROUTE ONE 2.69 ACRE LOT! Many uses allowed, zoned RT1-6. Septic design & soils tested for a 4 bdrm home. **BUILD IMMEDIATELY \$179,900**

061656

RE/MAX® REALTY ONE



439 US Route One
York, ME 03909
&
84 School St (intersection of RT 1)
Ogunquit, ME 03907

Office: 207.363.2497 Toll Free: 800.272.4366

Each office independently owned & operated

PARAMOUNT DESIGN STANDARDS



Badgers Island in Portsmouth Harbor

Large entertaining areas as well as individual spaces designed for casual living. A chef's dream, the kitchen boasts custom Mahogany cabinetry, stainless steel Viking & Sub-Zero appliances, gorgeous Blue Pearl Granite countertops and an island that is distinct in its lighted glass block construction. Brazilian Cherry floors grace the entire home. Master bedroom suite has a private deck overlooking the river and the spa feel in the bath is highlighted by a steam shower, floating cabinetry, and a soaking tub that fills from the ceiling.

No Detail Has Been Overlooked!

\$1,399,000

Gail Benson 207-251-0632

This Weekend's Open Houses

505 PERRY OLIVER ROAD, WELLS



Don't pass this by! 3 bedroom, 2.5 bath home w/ large 2 car garage & additional detached garage/workshop. Set back from the road w/ large open yard, above ground pool & hot tub for much enjoyment. Nicely landscaped and well maintained in a great location.

\$299,900

Sat., April 10, 12 - 3
Andy Stotz
207-730-1350

140 FLETCHER STREET #30, KENNEBUNK



In-Town Condo at High Bluff. Well Maintained. Enjoy the convenient location, open floor plan, and chic design of this adorable condo unit. Low condo fees and energy costs make this the perfect first home! Only Seconds to Maine Turnpike!!!

\$125,000

Sat. April 10,
10am-1pm
Ken Peck 207-450-4668

1383 POST ROAD #5, WELLS



Wonderful year round ocean view townhouse at Atlantic View Condos. This 1500sq ft. luxury condo offers bright open concept design, 3bed/3bath, large fully appl kitchen, wood floors, garage and deck overlooking the Atlantic. "Green" energy efficient design provides low heating costs!

\$299,900

Sat. & Sun. April 10+11,
10am-12 noon
Kathy Thornton 207-337-0003
Ken Peck 207-450-4668

8 OSSIPPEE ROAD, YORK



A perfect retreat whether vacation or permanent residence, short distance to Cape Neddick Beach. Open concept living with HWD floors and master suite on main level. The first level is complete with family rm, two bed rms, full bath, ROW to Three Beaches.

\$384,900

Sat. April 10,
2pm-4:30pm
Bill Conda 207-450-5030

YORK



BOLD OCEAN VIEWS! Quintessential Maine beach house high atop Bald Head Cliff with spectacular ocean views. Wake up to the sights & smell of the ocean from your bedroom window, sitting by the cozy fireplace, or relaxing on your deck. 1 bedroom guest suite. **\$749,000**

Steve Wilkos 207-251-1460

KITTERY



Regal presences for this exceptionally well-crafted Adirondack shingle style 4 BR home with ROW to Spruce Creek & shared dock. Artistic attention to design, balance & wonderful craftsmanship. Custom kitchen, 2 fireplaces, natural surrounding w/stonewalls. **\$1,250,000**

Bill Conda 207-450-5030

YORK



LOCATION PLUS! This 3 bedroom ranch is on a private road, minute walk to York Harbor. Hardwood throughout kitchen, DR, LR and 3 bedrooms. Feel and smell the sea breezes from your porch. **\$259,000**

Janna Syrene 207-475-8626

YORK



Panoramic views of the Atlantic Ocean, Nubble Light House, Isles of Shoals and Boon Island! Just step across the street onto the warm summer beach sand. Use it as a two family or a 4 bedroom single, large lot with a private yard, bld. is expandable, WOW!! **\$675,000**

Mitch Picard 207-332-5290

YORK



MOTIVATED SELLER! Lots of privacy for this rustic ranch, renovated, new family room addition w/fireplace, 3-car 2 story garage w/potential studio, 6/10 mile TO THE BEACH. **\$323,900**

Louise Ducharme 207-252-3270

OGUNQUIT



Walk to Footbridge Beach from this exceptional 3 bedroom condo. This unit is in immaculate condition with amenities that include new appliances, new carpeting, recessed lighting and an in-ground pool. **\$334,900**

Bob Davis 207-251-2819

21 DAYS OR LESS now to PUT YOUR PROPERTY UNDER CONTRACT to take advantage of the Tax Credits! Contact your RE/MAX Realty One Real Estate Professional Today!!

www.yorkmaine.com