

York The Independent

The hometown voice of the greater York region

www.yorkindependent.net

April 23 - May 6, 2010 Volume 12 ~ Issue 9



ON WITH THE SHOW

**SUMMER STAGE PREVIEW
WHAT'S PLAYING THIS SEASON
PAGE 8**

**BRADFORD KENNEY
EXECUTIVE ARTISTIC DIRECTOR,
OGUNQUIT PLAYHOUSE**

What's important about local theatre?

By **DAN SZCZESNY**
The York Independent

This week's cover story takes a look at one of the biggest draws of the York area. No, it's not the Nubble Lighthouse. Rather, it's the vibrant local theater scene that acts as a major attraction for visitors, especially during the summer tourist season.

With that season on its way soon, we thought it would be worth examining this part of our community in detail—not just what's playing on stage this summer, although that's certainly included in the story. (And yes, it sounds like a lot of exciting shows are in the works this season for the Ogunquit Playhouse and other local stages.)

What we wanted to do, however, was look under the hood, so to speak, and get a sense of why live theater continues to thrive in an our fast-changing era of on-demand video and home entertainment centers and 3-D cinema and 500 cable channels and all that.

Meanwhile, the essence of theater hasn't really changed since Shakespeare's time, or even long before that. It's people on a stage acting out something in front of other people. What's the appeal? Is it historic? As a form of entertainment, is theater a kind of artistic museum in which we honor the cultural past, much like the Museums of Old York keeps alive our area's rich colonial history?



Dan Szczesny

If you haven't been to a theater lately, I can see how you might be willing to believe this. But actually, the opposite is true. As some of the people in our story articulate, live theater endures precisely because it is so vital. We can invent as many new ways of communicating as we want, but there's simply no substitute for real communication between real people in real time. And there's no substitute for the communal experience of going out and being part of an audience for a performance of real human beings right in front of you.

Never mind entertainment, though that's certainly part of the attraction. But at it's core, attending the theater fills a basic human need to connect with other people—to celebrate being alive and being actually present at something happening in real time right in front of you.

So I hope this week's cover story opens your eyes a bit about something that plays a big role (pun intended!) in life here in the Yorks.

Besides, in addition to the artistic aspects, the story shows how the economic impact of local theater is such that it has an impact on everyone in the community, even if you've never bought a ticket to a local production.

But you should—so make this season the year it happens!

SAVING THE SCHOOL

Supporters organizing petition, gathering signatures

By **TARYN PLUMB**
The York Independent

The town is keeping its gaze toward the future as preparations get underway for the annual town meeting and election.

Agamenticus: liability or asset?

Without a doubt, it's the latter, according to one group.

Several dedicated historical boosters have been pushing support for the Agamenticus school house, a circa-1850 building on Old Mountain Road that they say is a significant aspect of the town's past—albeit a nearly dilapidated one.

Selectmen, however, previously voted not to include an article on the upcoming town meeting warrant requesting funds to purchase, stabilize and rehabilitate the building. This decision came after the Maine Municipal Association—which provides York's property casualty and liability insurance—notified them that it would not cover the building due to its condition.

But the group, undeterred, has been collecting signatures for a citizen petition asking for voter approval for \$200,000 to get the structure back in sound condition.

And so far, they've collected about 200 signatures—roughly one-third of what they need (which is 606, or 10 percent of the voter turnout in the last election), according to supporter Pamela Wallis.

"The feedback we get is that people think it's a wonderful idea, and that it should have been done a long time ago," Wallis said.

It's an opinion seconded by Maine Preservation, she noted.

"Why wouldn't selectmen allow the people in town to vote on this?" she said. "They stopped that process. It's hard to understand."

But if the group does collect its required amount of signatures, it may run into procedural issues. According to town manager Rob Yandow, York's home rule charter makes no mention of a citizen petition for a budget article; it only references citizen petitions for ordinances.

The group, however, believes that state law—which allows for petitioned requests for funding—supersedes the town charter.

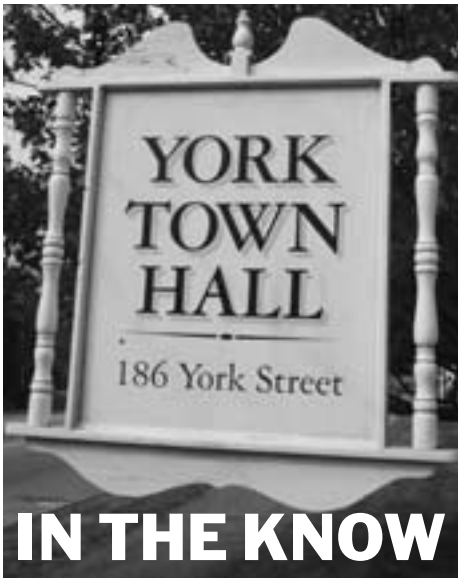
Supporters are also in the process of ap-

plying for a \$50,000 grant, Wallis said; they are seeking private donations and smaller preservation grants as well.

The building, for its part, is still standing, despite the recent barrage of storms. "It made it through the winter, the poor old thing," Wallis said.

Meanwhile, selectmen have been more favorable when it comes to another building-related issue (and one that shares the same name, at that).

The board recently approved a request to relocate conservation coordinator's Robin Kerr's offices to a basement apartment area in the summit lodge on Mount Agamenticus. The move is possible due to a recent



IN THE KNOW

A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

vacancy in the apartment.

Ultimately, according to Kerr, the move can improve visitor experiences, and also draw recognition to the conservation program. Similarly, it will provide opportunities for outreach, she said, and enable more and better security of the area.

Meanwhile, the current office space can be opened up for a meeting area, gift shop storage, or possibly even a bunk house for the crew.

"The ultimate goal is to achieve a greater self-sustainability," Kerr wrote in a letter to selectmen.

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

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As Yandow noted, the loss of apartment revenue will not be detrimental to the town.

Little variety in voting

There's only one contested race in the May 22 election: Former selectman Edward Little is challenging incumbent Kinley Gregg for a three-year seat on the board of selectman.

Meanwhile, seeking two available seats on the superintending school committee are J. Dwight Bardwell and incumbent Mary Jane Merrill.

Incumbents Frederick Boardman, Jr. and Fred Ricker are looking to reclaim their posts as trustees of the sewer district and water district, respectively. Others on the ballot include incumbent treasurer Margaret McIntosh, and Jonathan Speers and incumbent Charles Steedman for two, three-year positions on the budget committee.

Should voters establish a charter commission, there will be six seats available; four candidates have expressed interest: Torbert MacDonald, Jr., Leon Moulton, Helen Rollins Lord and Wendy Starkey.

Guidelines for design

The goal: aesthetic "harmony" on York Beach.

To achieve it, the York Beach subcommittee recently unveiled a list of design standards. And this week, the group held its second forum to seek public input.

If ultimately approved by voters, the changes would apply to all new commercial or mixed-use buildings, and all renovations—but not residential buildings—according to town planner Christine Grimando.

The intent is to create a cohesive area in which windows, doors, roofs, colors, sizes, heights and bulks that are in line with each other, Grimando explained.

The guidelines proposed so far: A minimum of two stories for new buildings; ornamental fencing, landscaping, second-floor overhangs or sidewalk detailing required for structures set back beyond neighboring buildings; exteriors made of horizontal wood clapboard, wood shingle, stone, brick or high quality composite siding resembling any of these; and windows, display cases and transparencies along 60 percent of any building's horizontal length.

In the right direction?

As for another issue dealing with cohesiveness: Officials have been taking a closer

look at the town's directional sign ordinance.

Currently, as noted in an April 12 selectman's packet, not all provisions in the ordinance are enforced: Sometimes, businesses exceed more than three signs, leave signs up after they've changed their names or abandoned the area, or cite incorrect mileage (or merely none at all).

A draft update to the ordinance will soon be brought back to selectmen for approval, Yandow said.

More directional issues

If you've ever driven down in York Village, you know how it is.

“A draft update to the ordinance will soon be brought back to selectmen for approval.”

It isn't always clear who has the right of way; cars come hurtling out of parking spaces directly into the flow of traffic; the road widens and narrows without warning; signage is inconsistent; and, if you're a walker or biker, you might simply feel unsafe.

Officials are hoping to solve some of these issues by soliciting a traffic study of the area.

Selectmen have put out a Request for Proposals (RFP) for an in-depth look at the intersection of York Street, Long Sands Road and Hospital Drive. The cost to the town will be no more than \$5,000, as stated in the RFP, and proposals are due by May 10.

Selectmen are asking for both small and large-scale options; they are also requesting that engineers consider appropriate location of crosswalks, improved networks of sidewalks, the addition of bicycle lanes, and the possibility of a roundabout, according to the RFP.

Selectmen will likely award a contract on their meeting on Monday, May 17. The deadline for completion of the study will be July 30.

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

GETTING OUT THE WORD



COURTESY PHOTO

York Elks Lodge 2788 recently handed out dictionaries to 145 third-graders at Coastal Ridge Elementary School in York.

Jonathan's Ogunquit

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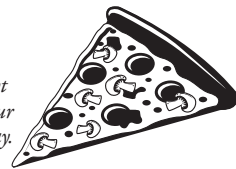
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TOM FEENEY

Q & A

THE CEMETERY HISTORIAN

By TARYN PLUMB

The York Independent

They are the places where the dead speak. But they don't always have much to tell—and sometimes there isn't anybody around to listen.

Tom Feeney, though, is working to give York's eternal residents a voice. And, in some cases, a story.

As chair of First Parish Congregational Church's historical committee, he has compiled a list of all the people buried in the circa-1750 church's burial ground, as well as many more who make their final rest in York's roughly 220 other cemeteries.

It's a historic project, but not archaic—York's dead are listed on the Web site www.fpyork.info.

There, people can browse through an alphabetical burial index, and click over to individual pages offering as much information available for each person. They can also see GIS maps, and find transcriptions of historical short stories and speeches made by famous visitors.

And all this with the option of listening to readings of various well-known psalms or The Lord's Prayer.

Name: Tom Feeney

Title: Chair of First Parish Congregational Church's historical committee, which was formed by the diaconate.

How did you get started on this?

It's a personal project of mine; the better part of five years ago I started on it. I was curious about who was buried out in the cemetery. I started to research it, and found surveys, but never a complete survey. There was no definitive list. It was something that had never been done before in York.

Can you describe the process?

I started out by using a \$30 piece of cemetery software, and added names from surveys that had been done. One was by the Maine Old Cemetery Association; the other was an extension of that. When I became elected to the (church's) board of trustees, I got access to the superintendent's database and the original card files that identified burial sites. We started with 2,400 names and ended up listing about 6,150. My guess-timate is there's another 3,000 in the outlying cemeteries. What we have is the best information available of what has happened here over the last 150 years. But I couldn't stop there. I took the town info on the Old York Burial Ground across the street; then there was the South Side Cemetery, an old cemetery with some very interesting folks in it. Major Samuel Sewall is buried over there.

What else do you hope to accomplish with this?

The historical committee is trying to



TARYN PLUMB PHOTO

Tom Feeney (left) with Ed Forbush, senior deacon at the First Parish Congregational Church in York.

identify who out there was a member of First Parish Church. Hopefully we can put flags out for them. We also expanded the Web site to include other information about the church. There are remarks from General Joshua Lawrence Chamberlain, when he came to speak on the anniversary

“ I see a list of anything, and I need to put it in order. It's a personality defect.”

of the town and on the re-dedication of the church. He was a quite humorous guy for someone who had lived through Gettysburg. There's also the story of “Handkerchief Moody,” a very legendary York figure who Nathaniel Hawthorne wrote about in “The Minister's Black Veil.” He was pastor

of Second Parish Church, which was up off of Cider Hill Road. Somewhere in life, he decided to wear a black veil, and he swore no one would ever see his face again. As legend goes, there was a hunting accident, and his partner was shot, and he never owned up to it, so he felt he had to pay the price.

Why is this so important to you?

I've always been a student of history. I see a list of anything, and I need to put it in order. It's a personality defect. But also, we're more than just where we were born and where we died. I don't care for the obligatory obituary; I like the one that says, “He bowled a 251 when he was 70 years old,” or “here's grandma's cookie recipe.” It comes down to: What information do you want your grandchildren and great-grandchildren to know about you? Because it all goes away. There are these memories still out there; they're not written down. I'd love to be able to do that. If you ride by

on a mower, you don't know "that was the newspaper man," or "that was the school principal." I felt an obligation to all these folks. I felt I was doing them some good by having them remembered.

What did you learn from this process?

A lot. Being from "away," I never understood how someone could say "What was your last name again? You're not from here, are you?" After recording the names in the cemetery (original settlers include Moulton, Blaisdell, Perkins, Sewall) you know how they know. The other thing I learned is just how many children are out there. It was almost like if you wanted to raise two or three children to adulthood, you had to have eight or 10.

What sort of tales do the stones tell?

There are hundreds of stories, tragic stories. One fellow on the corner over here was on John Paul Jones' Ranger. In a 1943 fire on York Beach, all the children from one family died. There were eight or nine of them. They were young, it was terrible.

What is the oldest stone in the cemetery?

It's way over in the far, far corner, (dating to the) 1850s.

What's your next project?

I'm now working on the sermons of 91-year-old Dr. Wilbert D. Gough. I found them to be upbeat, spiritual, Biblical. I've got probably 70 of them on the Web site so far, and it's getting 50 hits a day now, from all over the world.

Do you find yourself drawn to cemeteries when you're traveling?

Yes, we've always done that. We saw Daniel Boone's grave in Kentucky. We recently went to Savannah, and ended up at Bonaventure. What a fascinating place that was.

Why do you think cemeteries have the scary reputation they do?

Because in today's society, it is a prevalent trend to deny that God exists—politically, socially. He's no longer relevant to

“ I felt I was doing them some good by having them remembered.”

a lot of people's lives. There are a large number who think you're here today and you're gone and that's it. A cemetery is a reminder of that.

Where do you want to be buried yourself?

Here (First Parish Cemetery). I think this is our final stop.

Intrigued? Visit www.fpyork.info.

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:** "Bright Star" Sunday, April 25 at 3 p.m. This heartrending drama is based on the three-year romance between 19th century poet John Keats and Fanny Brawne. A gorgeous film that features elaborate sets, costumes, and exquisite cinematography. Filled with moments of joy, tenderness, whimsy and frustration, it evokes its historical period with ease and elegance. (2009) Rated PG for thematic elements, some sensuality, brief

language and incidental smoking. 119 mins.

• **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.

• **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.

• **Opera Film Series:** "Aida," Saturday, April 24 at 1:30 p.m. The Metropolitan Opera production of "Aida", with Placido Domingo singing the role of Radames and James Levine conducting, is the second in our new series of opera films. Local opera enthusiast Gretchen Baldwin will introduce the film. Run time 157 minutes.

• **Brown Bag Lunch:** Vernal Pools, Wednesday, April 28. 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. Children's room activities and childcare will be available during training for those who preregister. Please contact the library at 363-2818 to reserve a spot. All ages are welcome!

• **Memorial Day Film Series:** "Taking Chance" Sunday, May 2 at 4 p.m. crosses America's heartland, Strobl finds himself on an emotional journey through a country mourning not only Phelps, but all our country's fallen heroes. This HBO film was the winner of a number of awards including the Golden Globe award for Best Actor (Kevin Bacon). Run time 78 minutes. Not rated. This is the first in a two-part Memorial Day Commemorative Film Series, the second is scheduled on Sunday, May 23.

• **Library Clean-up Day:** Saturday, May 8 from 9 a.m. to noon. Join with York Rotary and its high school counterpart - Interact to spruce up the Library grounds after the long winter. Wear gloves and bring a rake, shovel, edger, pruners, or other tools.

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York energy fair coming Saturday, May 1

Learn how to reduce your environmental impact, save money, and learn about energy efficiency while you also have a lot of fun at the second annual York Energy and Climate Fair on Saturday, May 1 from 9 a.m. to 2 p.m. at the York Middle School. Hosted by the York Energy Efficiency Committee, the fair is free and open to the public.

As many as 50 vendors from around the Seacoast will be on hand to display the latest in renewable energy and energy efficiency products, and a group of York school students will have an opportunity to share science projects. In addition, a series of presentations will enhance the displays: “Ocean Energy in the Gulf of Maine” by Dr. Suzanne Sayer; “Peak Oil,” a slide presentation by York resident and engineer Tom Page; “The Colder Side of Global Warming” by former meteorologist Tom Wismuller.

The fair will also include music and entertainment, food and ice cream, and art activities for the kids. Door prizes will be offered throughout the day, including gift baskets from local businesses and even a free energy audit. The first 250 people through the door will receive a free reusable grocery bag.

For more information, go to www.yorkgoes-green.org.

New baseball team in York

Ramsdell-Rogers American Legion Post 56 of York announced it will sponsor and host an American League baseball team for the 2010 season. The team will be headed by Jim Kennedy, the Post 56 Legion Baseball Director, and Head Coach/Manager Chuck Tewell.

Coach Tewell has more than 10 years of legion baseball experience and is excited to bring this higher level of competition to the baseball fans in York.

The team will also draw players from Wells High School. Maine legion teams play an 18 game schedule beginning around June 17 depending on the high schools’ involvement in high school tournament play. Nine home games will be played at York High School and a concession stand will be provided for all home games and in some cases will accompany the team to away games. Games continue until the middle of July and longer if they qualify for the tournament. Games are held every Tuesday and Thursday at 5:45 p.m. and double-headers on Saturdays beginning at 9:30 a.m.

A fundraising dance will be held at the Ramsdell-Rogers Function Hall on Saturday, April 24 featuring Johnny Wad and the Cash, a very popular local band. The dance will feature food and a raffle. It is hoped the dance will provide enough funds to cover uniforms, equipment, and game expenses.

According to Kennedy, he and Coach Tewell will be working with other local efforts, such as Babe Ruth, to put forward efforts that provide a good summer experience for as many youth as possible. For more information you may call Kennedy at 363-7029 or Coach Tewell at 363-9638.

Young Maine Readers receives community grant

Young Maine Readers recently received a \$2,000 grant from the York County Children’s Aid Society Fund of the Maine Community Foundation (MaineCF) to support early childhood literacy throughout York County.

Young Maine Readers was founded by Connie Griffin in 2003, in conjunction with Dolly Parton’s globally renowned Imagination Library. Its mission is to supply free books monthly to the homes of children ages zero to five throughout York County for the purpose of bolstering childhood literacy. Young Maine Readers holds special events throughout the year, including its signature fundraising event, the annual Calendar Call Raffle which runs through August.

A statewide organization with offices in Ellsworth and Portland, the Maine Community Foundation partners with donors and nonprofits to strengthen Maine communities. For more information, visit www.mainecef.org.

Health care summit coming Thursday, April 29

The Greater York Region Chamber of Commerce and Berwick Academy are hosting a Health Care Reform Summit on Thursday, April 29 at the Regatta Conference center on Rte. 236 in Eliot from 7:30 a.m. to 10:30 p.m.

This educational summit will focus on employee benefits and the timeline for implementing the changes. Guest speakers include John Benoit, President of Employee Benefits Solutions in Portland; Eric Altholz, Partner, Verrill Dana law firm Benefits & Executive Compensation Group; Jud Knox, President of York Hospital; and James Gelfand, Senior Manager of health policy for the US Chamber.

Sponsors of the event include the Wells Chamber of Commerce, the Ogunquit Chamber of Commerce, York Hospital, J.S. Pelkey Funeral Home, Ameriprise Financial, Atlantic Medical Supplies, Seacoast Sleep Solutions, and Wilkinson Law Offices, PC.

The public is invited to attend. Registration is required. Cost of the summit is \$20 and includes a full breakfast. To register call the chamber at 363-4422 or go to www.mainehealthcaresummit.com.

‘Garden networking’ launches on the Internet

The Seacoast Community Garden Network, a new social media and information-rich Web site, 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. There will be a special section on “How to Start and Sustain a Community Garden” to help gardens get off the ground and stay successful, and a selection of timely articles on Seacoast gardening and other topics. 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! It is hoped that the Seacoast Community Garden Network can be an inspiring model for other communities as well.

Kennel closing its doors

Thee Privileged Pet LLC, located at 915 U.S. Route 1 York has served the York area since October 2003. Due to the difficult economic climate and life-changing issues, owner Tami Esty has announced that they will no longer be able to continue operating the business and will soon be closing its doors.

For more than six years, the popular Boarding and Daycare facility, has provided a variety of pet services, Boarding, Grooming, playschool, training, animal transportation and special community events like pictures with Santa Paws, the Easter Bunny, and Fall Festi-Fur.

“We are sad we have to close,” Esty said. “Through the years of serving this community, we have had the opportunity to make many friends both two and four-legged. We appreciate everyone for their years of patronage. Thank you for the opportunity to be part of the York community and it has been a pleasure to know all of you and your pets.”

Thee Privileged Pet’s services will cease as of Monday, May 3 and the kennel prop-

erty and the house on-site on Route 1 will be on the market.

Autism camp now enrolling

The Autism Speaks Baker’s Summer Camp Program Grant has awarded scholarship money to Camp CARD NE, a local non-profit camp for children with social skill deficits. Camp CARD NE is honored to be among the first recipients of this new grant program.

A new pilot program for children 5 through 9 years old will be offered Aug. 23-26 in York. This program will help parents who need additional support after the traditional summer school programs have ended.

To qualify for the scholarship a camper must have a diagnosis of Autism Spectrum Disorder, be financially disadvantaged, and through camp participation have the opportunity for individual growth and development.

For a full schedule of programs, please refer to the Web site: www.campcardne.info or call Cindy Ziobrowski, executive director at (603) 502-5260.

Camp CARD NE would like to thank Autism Speaks Baker Summer Camp program for their gift of this grant.

Spring classes starting soon

Spring is officially here and with it comes a new batch of classes at York Adult and Community Education. The new brochure was recently mailed, and all classes can be found online at www.yorkadulthoodeducation.org.

Here are some of the classes that will be starting soon.

April showers bring May flowers, so come and let Sharon England and Mary Gilbertson show you how to use a rain barrel with low-flow drip irrigation to use the April showers to water flowers and all gardens throughout the year.

Back by popular demand is Raising Backyard Poultry with Russ Osgood; learn how easy it is to raise your own chickens, turkeys, ducks and even guinea fowl.

Looking for a way to get in shape? There are several opportunities from Falun Gong to belly dancing and everything in between: yoga, Zumba and tap dance! See the catalog or Web site for descriptions and times.

If you are looking to exercise your mind, try a computer classes. New to the computer and tired of having to ask your children or grandchildren for help? Try Computer for Grownups. This course is designed for adults age 55-plus. Move beyond basic computer skills to gain more knowledge, comfort and skills using the operating system, Internet, e-mail and word processing. Or try Gaga over Google with Margie Genereaux. This one-day workshop will tour everything Google, but will focus on Gmail, Google Docs and Google Calendar.

For those who like taking pictures, try digital scrapbooking with Kristen Gurtman. Work in Adobe Photoshop doing everything from cleaning up old photos to making collages with new ones.

Or try the new PDA (Personal Digital Assistant) Class for Home and Work. Bill Ragland will show you how to more efficiently use your palm, iPhone, and Pocket PC/Windows Mobile 6+. Overview of features and benefits will be discussed.

For information or to register for a class, call 363-7922 or visit online at www.york-adulthoodeducation.org.

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COVER STORY

ON WITH THE SHOW

SUMMER STAGE PREVIEW
WHAT'S PLAYING THIS SEASONBRADFORD KENNEY
EXECUTIVE ARTISTIC DIRECTOR,
OGUNQUIT PLAYHOUSE

By SUSAN KING

The York Independent

For centuries, theater was the mainstay of a community's cultural life. To be entertained, you went out with a lot of other people and took in a live show—vaudeville, a lecture, a musical performance, or something more elaborate such as a touring production of “The Count of Monte Cristo.”

That was then. Today, in the age of 3-D movies and Netflix, at a time when billion dollar summer blockbusters win audiences far larger than a show at the Ogunquit Playhouse could hope to attract, has theater become irrelevant? Why go see “Chicago” on stage when you can have all the glitz and glamour delivered straight to your home entertainment center?

Well, cultural change notwithstanding, live theater is alive and well in the York area, thank you very much. And even if you've never attended a single performance, everyone in the community benefits from the annual economic boost it provides the region, especially during the coming summer tourism season.

And the reason, the experts say, is that even with all the changes in media, nothing can replace the human communal experience of live theater.

“Theater is a visceral experience of person-to-person interaction,” said Ogunquit Playhouse's Executive Artistic Director Bradford Kenney. “In this incredibly digital age, to be able to experience an event like live professional theatre creates, unlike an experience that can be replayed anytime you like, a once-in-a-lifetime experience that will never be the same again.

“It's an experience where you, the audience member, directly impacts the performance,” Kenney continued. “The actor's performances elicit a (hopefully) positive response immediately from the audience, which in turn influences their further performance.”

A craving for creativity

Jessica Michaud, a member of the board of directors of

Players' Ring in Portsmouth, N.H. chalks up the enduring power of live theater to people's intrinsic need for creativity, and how a live audience contributes an essential element to every performance.

“It's human nature to want to create something,” she said. “And the theater allows people to be part of that process.”

Then there's the collaborative and imaginative part. In television and movies, elaborate sets make believing the story, plot and characters easy, Michaud said. In theater, it takes a little more imagination to bring the story to life.

“Theater is a visceral experience of person-to-person interaction.”

The Ogunquit Playhouse has delivered that experience to audiences since it first opened in 1933 in a renovated garage in Ogunquit's town square. Nearly eight decades later, it's now a summer staple, regularly drawing names such as Sally Struthers, Rue McClanahan and Lorenzo Lamas.

And while the art of theater endures, the Ogunquit Playhouse isn't afraid of change. It recently expanded from a 10-week summer season to a three-season, regional theater format. The change made two Independent Reviewers of New England nominations—Best Supporting Actor in a Musical, Jon Peterson, and Best Choreography, Jayme McDaniel—possible for its production of “Singin' in the Rain” in August 2009.

The awards took place Monday, April 6 in Boston.

“To stage the largest musical in our history, complete with

real rain on our stage, took a tremendous team effort and we are just delighted that our good friends Jon and Jayme have been recognized for their wonderful work in our production of “Singin' in the Rain,” Kenney said.

The show was the largest ever in the playhouse's 78-year history.

It's not just for the audience—actors revel in the theater experience, as well. Even if it's not their day job. Actors across the region are involved with theaters simply for the love of the craft.

“The theater has opened my eyes and shown me the life of others in a way I could never have hoped to see by simply sharing a conversation with them,” said Sarah Shea, a Kittery-based actress who has been involved with Portsmouth's Players' Ring for five years.

Economic impact

Even if you don't attend a single show, theater affects your quality of life in York. Nearly 200 people are employed seasonally by Ogunquit Playhouse. That's before the actors. While some are local hires, many are from out of town, while almost all of the actors hail from far and wide.

Kenney said the audience generally comes from within a 70-mile radius during the height of the summer season but

“Our direct spending in our community is just under \$5 million.”

New York has the highest number of visitors to the playhouse's Web site. He said audiences vary widely depending on the show, time of year and the stars.

The impact of these visitors is enormous, Kenney said.

“We are non-profit, yet still one of the largest organizations in our town and county,” he said. “Our direct spending in our community is just under \$5 million.”

The economic impact on the local economy is huge. Based on the formula used by America for the Arts, the money that is brought to the region by the playhouse is \$7,343,400. Each year, more than 80,000 visitors head to the playhouse, those visitors will easily fill most of the area's restaurants in the height of the season.

Kenney added that the playhouse also makes a substantial impact on other hospitality businesses like the region's hotels and inns.

Why the performers return

The Ogunquit Playhouse has attracted many stars during its long run. While some come and go, some keep returning, including actress Sally Struthers, who said she's drawn to Ogunquit each season by the charm of Maine and the history of the playhouse.

“Eight years ago, I got a phone call to see if I would like to



COURTESY PHOTO

Actress Sally Struthers is a frequent visitor to the Ogunquit Playhouse.

come do a show there,” said Struthers in a recent interview. “It went really well—so well that they asked me to do the same show again for four weeks the next year.”

The show was “Always...Patsy Cline” and Struthers had been performing it in Los Angeles with Christa Jackson, who played Patsy Cline.

“It was a show that I loved,” she said of her role as Louise, Cline’s best friend. “It was daunting to learn but a delicious part to play.”

After the initial show in the summer of 2003 in Ogunquit, Struthers said it was a “real affirmation that we were doing a good piece of work” when the playhouse called her back for the next year.

That’s when she fell in love with the coast of Maine. She said that each summer as she drives to the airport, she looks out the back window at Ogunquit and is afraid it will disappear into the mist like in the musical “Brigadoon.”

“I feel like I could run for mayor of Ogunquit. I know just about everyone in town. I fell in love with the community and the people that live and work there and the attitude of New Englanders: no-nonsense but friendly and fun,” said Struthers, a native of Portland, Ore.

The playhouse isn’t half-bad, either, she said, adding that it “beckons” you from the road.

“It’s picture-perfect and you can feel the lingering spirits of all the actors that have been there before you,” she said, adding that Ruth Gordon is her favorite of all time. “Nearly everybody that has got any talent and a real name has also been drawn [to the playhouse].”

That spirit is something she actually gets to experience while in town—a longer rehearsal schedule means a longer stay in Ogunquit.

“Some places only give you a week to rehearse and learn the part by the playhouse gives you a couple of weeks of rehearsals and then you run anywhere from three to five weeks,” she said.

Before a show is on stage, rehearsals take place in a building up in the woods behind the theater until it’s time for your show to go on stage.

“When the show in the theater does their last show and the

next day you move in [to the main stage] and rehearse, you do one final rehearsal in the rehearsal space and the current cast watches you do the run-through,” she reminisced. “They leave the next day so they get to see it in its rough form. It’s always exciting to do the show in front of the cast. Though they may be bleary-eyed, they make a great audience.”

This season, Struthers will hit the stage as Big Mama in “Chicago” from Wednesday, Sept. 15 through Sunday, Oct. 24, and she’s looking forward to her newest role after seeing the original Broadway production in its first season in 1975 with Chita Rivera and Gwen Verdon.

“It’s human nature to want to create something, and the theater allows people to be part of that process.”

“Sitting there then, little did I know that many years later the Weisslers would revive the musical and Rob Marshall would make it into a movie and it would have a whole new life and I would eventually get to be in it,” she said. “It’s good we don’t have crystal balls because if you knew it would be coming, it’d be a long wait.”

Though her role is a relatively small one, the 61-year-old actress said she prefers it that way now.

“It’s one of those great roles where you get to go on stage, strike one out of the park and you get to go sit in the dressing room and knit or do a crossword puzzle,” she said. “It’s a way to be in a great production but not be exhausted.”

In the 2006 production of “Hello Dolly,” Struthers said she was on the stage every single moment, singing nine songs with huge costume changes—in elaborate period costumes, too. Cinched tightly under petticoats, dresses and wigs, she said she thought she was going to pass out on the over-heated stage.



COURTESY PHOTO

The Ogunquit Playhouse brings “Broadway to the Beach” each season.

“What’s nice about a smaller role is you’re not as tired and you get to come on stage and make the audience love the moment and then sit down. Leave all the singing and dancing to the younger ones.”

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SUMMER STAGE PREVIEW

A look at what local theaters are planning for the season

Summer will be here soon and tickets are on sale now for this season's productions at the Ogunquit Playhouse. Other shows will be performed on stages around York this summer. The Parks and Recreation Department is finalizing the summer calendar, so be sure to check their Web site for updates at parksandrec.yorkmaine.org. In the mean time, though some theaters haven't finalized their performance schedules just yet, here's a rundown of what to expect on local stages this summer:

Ogunquit Playhouse

10 Main St., Ogunquit

Get ready for an epic season of five blockbuster shows at the Ogunquit Playhouse—where Broadway musicals are produced right in your own backyard. Five productions are slated for the 2010 season, running 20 weeks from Wednesday, June 9 through Sunday, Oct. 24.

"This year one of the shows we are producing is a Tony Award winner," said Bradford Kenney, executive artistic director. "Best Musical, Best Script, Best Score, Best Costumes, Best Sets—each of these shows have won some or all of these accolades. We are extremely fortunate to have the rights to these great titles and look forward to presenting a great season at Ogunquit."

Main Stage tickets are on sale now, prices range from \$47 to \$67 per show. Gift certificates, flex-passes and season subscriptions are on sale now! For a complete list of show times, pricing and more information about the season, visit www.ogunquitplayhouse.org. Tickets are available online or through the box office at (207) 646-5511.

• **The Drowsy Chaperone:** Be transported to a magical, wonderful world in the season opener, "The Drowsy Chaperone," on stage Wednesday, June 9 through Saturday, June 26. This new musical comedy was the darling of the Tony Awards, winning the most statues in 2006. The hilarious show-within-a-show begins when a die-hard musical fan plays his favorite cast album, a 1928 smash hit called "The Drowsy Chaperone."

• **The Sound of Music:** The perennial favorite about a problem named Maria is on stage from Wednesday, June 30 through Saturday, July 24. This final collaboration between Rodgers and Hammerstein is the winner of five Tony Awards including Best Musical. It's a love story set in Austria at the dawn of World War II.

• **Sunset Boulevard:** Join the Ogunquit Playhouse for "Sunset Boulevard" on Wednesday, July 28 through Saturday, Aug. 14. This stunner, based on the film noir classic by Billy Wilder, is the winner of seven Tony Awards including Best Musical and features melodies by Andrew Lloyd Webber including "With One Look" and "As If We Never Said Goodbye."

• **Monty Python's Spamlot:** Enjoy a lot of medieval merry-making Wednesday, Aug. 18 through Saturday, Sept. 11, with "Monty Python's Spamlot," a musical based on the internationally-renowned comedy team's popular film, "Monty Python and the Holy Grail." This parody of "King Arthur" and the "Knights of the Round Table" is the recipient of three Tony Awards, including Best

Musical, and 14 Tony Award nominations.

• **Chicago:** The highly acclaimed Broadway musical "Chicago," will wrap up the Playhouse season, Wednesday, Sept. 15 through Sunday, Oct. 24 featuring Sally Struthers in the roll of Big Mama. This Tony Award-winning tale about corruption and celebrity, inspired by the sensationalized trials of 1920s Chicago, buzzes with John Kander music and Fred Ebb lyrics.

York Readers Theater

York Public Library

• **A Raisin in the Sun:** Beneath the economic prosperity that characterized America in the years following World War II roiled growing domestic and racial tension. "A Raisin in the Sun" explores not only the tension between white and black society but also the strain within the black community over how to react to an oppressive white community. Hansberry's drama asks difficult questions about assimilation and identity. Showtimes are Friday, May 21 and Saturday, May 22 at 7 p.m. at the York Public Library. Admission is by donation. This is the theater's last show until the fall.

Harborlight Stage

491 York St., York Harbor

• **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.

• **Lamplight Dialogues:** A Nighttime Journey Into the Ghost Lives of Puddle Dock. This spring, Lamplight Dialogues returns to Portsmouth for four weeks, opening Friday, April 30 through Sunday, May 23. Written by Harbor Light Stage Artistic Director Kent Stephens, the production is part of the company's History Theatre at Strawberry Banke Museum program. And this production is more than just a play. It's actually six short plays (18 minutes each) set on six separate stages on the grounds of Strawberry Banke Museum. Each play takes place in the historic property where the events would have actually unfolded. Audiences are guided in this "promenade theatre" event from one "stage" to the next, ultimately covering over 150 years of history—from 1789 to World War II—in one night. Tickets are \$25 on Thursdays, Fridays and Sundays, and \$30 on Saturdays. Tickets available online at www.strawberrybanke.org, by phone at (603) 433-1107, or in person at the Tyco Visitors Center at Strawberry Banke Museum.

Players' Ring

105 Marcy St., Portsmouth, N.H.

• **Libertine:** A glimpse into the life and times of the Second Earl of Rochester. A feast of 17th century eroticism, poetry, politics, and theater. This show is R rated for adult content. Shows are Friday, April 23 through Sunday, May 9. For more informa-



SUSAN KING PHOTO

Sandi Clark and Denise Richardson starred in "Having Our Say, the Delany Sisters' First 100 Years" at the Players' Ring from Friday, April 2 to Sunday, April 18. Clark's theater company Jukwaa Mazoa will perform "Raisin in the Sun" at the York Readers Theater on Friday, May 21.

tion, visit www.playersring.org or call (603) 436-8123.

• **Hedwig and the Angry Inch:** John Cameron Mitchell and Stephen Trask's cult rock musical comes to the Players' Ring. Directed by Todd Hunter and Whitney Smith, featuring Midnight Radio performing the entire show, with Aaron Hutto as Hedwig. Shows are Friday, May 14 through Sunday, May 30. For more information, visit www.playersring.org or call (603) 436-8123.

• **Hamlet/Rozencrantz and Guildenstern Are Dead:** Heads or tails? Rosen- crantz or Guildenstern? To be or not to be? Lighthouse Theater in conjunction with The Players' Ring presents perhaps the crowning jewel of Shakespeare's canon in repertory with Tom Stoppard's ingenious theater of the absurd masterpiece. Hamlet: Thursday, June 3; Saturday, June 5; Sunday, June 6; Friday, June 11; Sunday, June 13; Thursday, June 17; Saturday, June 19; Sunday, June 20. Rosencrantz and Guildenstern are Dead: Friday, June 4; Sunday, June 6; Thursday, June 10; Saturday, June 12; Sunday, June 13; Friday, June 18; Sunday, June 20.

For more information, visit www.playersring.org or call (603) 436-8123.

Pontine Theatre

959 Islington St., Portsmouth, N.H.

• **The Isles of Shoals: Legend & Lore:** Pontine's co-directors, Greg Gathers and Marguerite Mathews, bring history to life on stage with their newest work based on the legend and lore of the Isles of Shoals. There is a sense of unknown history to the islands, of timelessness, of mystery. The islands' names include odd references to forgotten men and events. The shoals have imposed themselves again and again on the mind. Their very oddity, in shape, name and topography, has increased the fascination of the Isles hovering on the horizon. From the mainland they appear shadowy, almost fairy-like, in their dim outline. Performances are now through Sunday, May 9.

Seacoast Repertory Theatre

125 Bow St., Portsmouth, N.H.

• **Rent:** Jonathan Larson's ground-break- ing work follows a year in the lives of seven friends in New York's East Village as AIDS

and its physical and emotional complica- tions pervade their lives. "Rent" is a power- ful musical that touches all generations. Performances are Friday, June 18 through Sunday, July 18. Visit www.seacoastrep.org for more information.

• **All Shook Up:** Shakespeare meets James Dean, set to the music of Elvis in this musical. A mysterious motorcycling stranger changes a small Midwestern town forever. "Hound Dog," "Jailhouse Rock," "Can't Help Falling In Love," "Don't Be Cruel" and "Heartbreak Hotel" are just a few of El- vis' hits that make this mega-musical rock. Performances are Friday, July 30 through Sunday, Aug. 29.

Portland Stage

254 Forest Ave., Portland

• **Bach of Leipzig:** When the coveted position of organmaster at Leipzig cathedral is advertised, the greatest musicians of 18th century Germany scurry to audition. Wait- ing for their turns to play, seven discordant characters collide in a fugue of wit and wordplay, as they deliciously scheme, bribe, and double-cross to win the post that will make one musician a legend. Performances are Tuesday, May 4 through Friday, May 23. Visit www.portlandstage.org for more information.

And for budding thespians...

The York Parks and Recreation Depart- ment is holding On the Beach theater camp from Monday, July 5 through Friday, July 9. The week-long improvisational acting camp will explore what it's like growing up in a seasonal resort town when the population doubles overnight.

Youth ages eight to 15 are eligible to attend and there is a \$160 fee for York residents. The camp is from 9 a.m. to 3 p.m. each day during the week and on Sunday, July 11, there will be an afternoon perfor- mance at Prescott Park.

Registration opens Thursday, June 3 and Monday, June 28 is the final day for registra- tion.

Call the Parks and Recreation department at 363-1040 with any questions.

MY KIND OF TOWN

EARTH DAY AND BEYOND

Just like the weather, the pace of activities is warming up

By JENNIFER L. SAUNDERS

The York Independent

What a month it has been so far! Summer-like days followed by, of all things, sleet and freezing rain. There is nothing like springtime in New England.

And, with the first month of spring has come a wealth of activities and announcements from the beaches to the schools and beyond!

First up, this Saturday, April 24, join York High School student Andrew Hayford on Long Sands Beach where he is sponsoring an Earth Day beach cleanup with Blue Ocean Society for Marine Conservation of Portsmouth, N.H., from 1:30 to 3:30 p.m. Meet at the bathhouse for this year's event, and be ready to help get our town's largest beach ship shape.

As he put it in announcing the event, "By cleaning our beaches, we make an impact on our environment and remove garbage before it gets into our ocean which is harmful to humans and wildlife. Plastics are especially dangerous since they disintegrate into smaller pieces that are ingested by fish and we eat the fish."

And if that isn't reason enough, Andrew has promised to award small prizes to individuals who collect the most cigarette butts and most unusual items found on the beach.

Also in honor of Earth Day, the Old York Garden Club announced that Marja Mahoney, one of the club's members and its education chairperson, has been working with approximately 90 York Middle School fifth-graders to construct dioramas of their vision on the theme, "What Would a Perfect World Look Like?" See these pieces of art featuring flower gardens, thriving forests and pristine oceans on display at the York Public Library in celebration of Earth Day, and again this coming September during the Old York Garden Club's Flower Show.

Keeping up with the be-kind-to-our-Earth theme, the York Community Development Department will host a special Brown Bag Lunch program on Vernal Pools at the York Public Library this Wednesday, April 28, at noon. The presentation will include a short informational session followed by a visit to a vernal pool for observations. For more details about this program, call Ben in the Community Development Department at 363-1002.

April's events offerings move from protecting the present and the future of the planet to connecting with York's past when the Museums of Old York offers a new project focusing on the acclaimed 18th-century Mary Bulman Embroidered Crewel Bed Hangings, created right here in York. The hangings are believed to be the only complete American crewelwork set to have survived from that era, according to Old York's sources.

For this program, which will be held in two parts, on Thursday and Friday, April 29 and 30, from 5 to 7 p.m. at the Remick



Barn Visitor Center, Old York has collaborated with Louise Leader and Carol Scheele, two New England-based embroidery artists. The goal, as noted in the program

announcement, is to help make these unique historical items accessible to those interested in period design, needlework, artistic interpretation and décor. The workshop fee is \$35, \$30 for Old York members.

Seating is limited and registration is required by visiting www.oldyork.org/programs/adult.html or calling 363-4974.

Also on Saturday, May 1, the York Public Library will be the location for a special Weather Training Workshop from 10 a.m. to noon, where weather enthusiasts are invited to learn how to become "weather observers" through the Community Collaborative Rain, Hail and Snow Network (CoCoRaHS). Through this program, volunteers tackle the tasks of measuring and reporting precipitation, and all ages are welcome. To preregister, call the library at 363-2818. Children's activities will be available during training for parents who preregister, and all ages are welcome.

On Sunday, May 2, the mood will change to a more somber one at the York Public Library as its Memorial Day Film Series gets underway at 4 p.m. "Taking Chance," the powerful story of Lt. Col. Mike Strobl's journey as he volunteers to escort the remains of Lance Corporal Chance Phelps, killed in Iraq at age 19, to his family's home in Wyoming, will be the first film in this series.

Then, on Friday, May 7, find out about some of our state's most adventurous natives as York author Neil Rolde discusses his latest book, "Maine in the World: Stories of Some of Those From Here Who Went Away." This evening of stories from Maine's past will begin at 7 p.m. at the York Public Library.

According to the announcement of this free event, which is being sponsored by the library and the Museums of Old York, Rolde's inspiration for the book stemmed from a visit to the Pacific island of Kosrae in Micronesia, where Rolde learned that a former Brewer resident and Bangor Theological Seminary graduate had managed to convert all of the natives to Christianity. And that was just the beginning.

Rolde's book features 20 chapters on an array of Mainers ranging from such well-known names as Henry Wadsworth Longfellow and Edna St. Vincent Millay to John Frank Stevens of West Bath, who is remembered as the engineer who made the Panama Canal possible.

Books will be available for purchase at the event and a book-signing will follow the presentation. For all the details, call 363-2818 or visit www.york.lib.me.us.

Jennifer Saunders is a contributing editor for the York Independent.

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ART

ALL IN THE FAM

Marcia Gibbons comes from a line of artists

By **SUZIE GOODWIN**

The York Independent

Marcia Gibbons has always loved art and has pursued it for most of her life.

Her journey began at 17—her dream, to be a fashion illustrator. It wasn't long before she discovered that design that was really her "thing."

Marcia is a local artist living in Kittery. Her home is a beautiful contemporary house blending naturally in the rocky coast surroundings on Kittery point. She designed it herself, on graph paper. Outside, the weathered shingled home overlooks the Piscataqua River. Inside, tall ceilings, open spaces and plenty of light fills the rooms from all the large windows. It's an open concept style, which reflects Marcia's personality. She has opened her home many times hosting several weddings. Her daughter, Sarah's, was one of the first to marry there and now lives just down the road.

Marcia's family has been part of the Kittery Point landscape for generations. Marcia grew up in Portsmouth, but both her mother and grandmother grew up within a mile of where she lives now. She bought her house for a summer home more than 35 years ago, converting it to a year-round home in the late 1980s.

Her artwork has also spanned more than 30 years and includes many mediums. She is a professional artist, with more than 105 editions, each edition averaging 60 to 80 prints. Can I just say, wow! She's humble, so I won't do the math—but again, wow.

Of course, a large amount of her success is due to her incredible talent. But more than that, she has always approached it as a business and has learned to sell and market. At her peak, she was represented in more than 30 different galleries. Her watercolors are scenics, landscapes and nautical subjects—traditional subjects but not typical paintings. Her colors blend and wash



"Braveboat Harbor," a painting by Kittery artist Marcia Gibbons

beautifully together.

But her talent extends beyond watercolor. Laughing, she says she's not split but more fragmented in her interests. That may be, but she does them all exceptionally well. She finds art in everything she does, and her mind is continually searching for ways to put things together.

Then she smiles at me as she confesses, "I just can't help myself." At that point she tells me to follow her, we go down in basement—at the bottom of the steps I find a room full of driftwood sorted by sizes and shapes. It struck me as a little funny—her home full of unique colorful paintings, and she couldn't wait to show me her driftwood.

She began collecting driftwood from her walks at Fort Fosters—soon she began assembling them into pieces of art. This type of art is truly about design, so it's understandable why she loves it so much. In a



SUZIE GOODWIN PHOTO

At left, Sarah Drummond and her mother, Marcia Gibbons, both carry on the family's artistic tendencies; at right, a work called "Bound Together," one of Marcia's driftwood collages.



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SUZIE GOODWIN PHOTO

Marcia Gibbons.

recent show at the Kittery Art Association, she sold four out of seven of her driftwood pieces.

Marcia's daughter Sarah (Drummond) shares her strong sense of color and design. Sarah graduated from UNH with a major in woven textile design and lives just a few houses away.

Sarah says she's an artist at her very core. I think that's an accurate statement—there's no doubt that her talent runs deep. Not only is Sarah's mother, Marcia, a talented artist, both Marcia's mother and her grandmother were also. Add to the list Sarah's daughter, Hannah, and that's five generations.

Sarah is a fabric collage artist and began her career in a Mother's day exhibit at the Kittery Art Association. Her work was exhibited alongside that of her mom and her daughters. She is now a juried member of



SUZIE GOODWIN PHOTOS

"Braveboat Harbor," a painting by Kittery artist Marcia Gibbons.



SUZIE GOODWIN PHOTO

"Poppies," another work by Marcia Gibbons.

the League of N.H. Craftsmen. She began quilting traditionally over 15 years ago, but now uses a layering technique that she says is less confining, giving her more freedom to create.

Both Sarah and Marcia share a love for art—as we talked, it became clear that Sarah loved to talk about her mom and her mom beamed when she talked about Sarah.

I find it amazing that with the many talented artists I meet, they all share the same fears and the same words of advice. Take a class, attend some workshop and join a local art association. Sarah's very active in the Kittery Art Association, and works there part time. She loves that it's open to everyone—beginners and professionals alike.

And Marcia admits she still feels nervous at times, so if you're a little anxious, you're not alone.

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.

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FOOD

LOCAL BOY MAKES GOOD FOOD

York High graduate, career chef,
back home to run Union Bluff kitchen

By **SARAH GRANT**

The York Independent

Some of the most interesting and accomplished chefs are those who never had a formal culinary school education.

The best of this rugged individualist ilk of chefs instead hewed their own, challenging path through some of America's most acclaimed restaurant kitchens to obtain what amounts to private instruction under the tutelage of very exacting chefs.

Karl Mace of Union Bluff in York Beach is one such chef. Born in Portsmouth and a graduate of York High school, Mace started out in our own York Harbor Inn learning all he could, especially about French method, from veteran Chef Gerry Bonsey.

About ten years ago, he struck out for other regions, cuisines and chef experiences by joining the kitchen staffs of such southeast, world-renowned eateries as The Sapphire Grill

in Savannah, Ga. and the Greenbrier Sporting Club in White Sulphur Springs, W.V.

Chris Nason, multi-award winning chef of The Sapphire Grill, clearly taught Mace acquisition skills and culinary appreciation for local game, heritage breed, pasture-raised local meats, local organics, wild foods and high tech presentation effects, which he now weaves artfully into each Union Bluff Grill plate. Mace likens Greenbrier Sporting Club, with its deep traditional roots, to boot camp for chefs.

□ There were 110 chefs in the kitchen, and if any one of us got a single spot on our jackets we were taken off the cooking line," Mace recalled. This is where he learned the self-discipline and adrenaline management that every good chef must command.

Mace started as executive chef at Union Bluff two years ago.

□ He has really turned the place around," manager Elena Drew said. "He has added flair to the pub menu with special touches and has completely re-done the dinner menu for the grill."

I had the pleasure of dining in the Union Bluff Grill just recently. Along with three dining partners, I enjoyed a fine four-course meal.

We started with an exquisite Kobe beef tartare served with a sunny yolk poached egg, crostini and a garnish of sautéed wild leeks, a.k.a. ramps. I realize this dish is not for everyone. Some are squeamish about raw beef, but I found the assemblage of flavors heavenly. Kobe beef is so carefully raised and slaughtered that no one should hesitate to try it in this natural state.

The sashimi tuna plate was surprisingly served with a tiny side boat of chocolate sauce. At first, we were baffled by this pairing but were delighted at how a forkful of the vinaigrette-tossed sashimi was tempered with a tiny dollop of chocolate. It provided a tastebud blast of sweet and salty, leaving any fishiness well in the background. Moreover, the chocolate



SARAH GRANT PHOTO

Highlights of a recent visit to the Union Bluff Hotel in York Beach included sashimi tuna with Mayan chocolate sauce served on a salt block.

had Mayan seasoning undertones of cinnamon and chili peppers that presented a completely refreshing aftertaste and a ready eagerness for another adventuresome forkful.

The dish was presented on a salt block—cradled in colorful micro greens—that both was beautiful and functional. I hope all diners of this dish lift up the salt block, as I did, to retrieve the delicate micro greens made more flavorful by their brief, close association with sodium.

Both salads we ordered were "deconstructed," making a striking presentation on simple round breadboards or rectangular white plates. I particularly like the Caesar presentation



SARAH GRANT PHOTO

We also enjoyed angel hair pasta served with spring vegetables.

with a haystack of Romaine lettuce soaring above its accoutrement of white sardines, a mound of thick Caesar dressing and a small pile of olive oil croutons with a dusting of Gran Padano cheese over all. It invited us to put our forks down and play with our foods. Unabashedly, we ate this course with our fingers.

Among the entrées was the wild salmon plated with a generous smear of avocado sauce and vinaigrette-dressed baby and micro greens and what looked like a hush puppy. My son's choice was lobster ravioli "garnished" with meat of most of one lobster, a few shrimp and several sweet Maine black mussels, all nearly floating in a delectable sea of



SARAH GRANT PHOTO

Our meal included a deconstructed Caesar salad served on a breadboard.

parmesan cream. He renamed the dish "crustacean delight" and declared that it had quenched his seafood craving for the near future.

Another entrée choice was a vegan plate of angel hair radicchio, king oyster mushrooms, tomato confit and fine herbs. It disappeared before I had a chance to ask its eater if he liked it.

I ate the Maine halibut. The two-inch thick fillet of fish was roasted and came to the table on an oversized pasta plate draped in a sautéed medley of ramps, morels, fava beans and resting on a generous slab of grilled pork belly. It was

simply excellent.

After that feast, it was all we could do to share the irresistible pistachio crème brûlée, which in its simplicity was the perfect sweet finish accompanied by a scatter of fresh blueberries and strawberries.

During the pre-season, the Union Bluff Hotel Grill is open Thursday and Sunday from 5 to 9 p.m. and Friday and Saturday from 5 to 10 p.m. The pub, however, is open seven days a week at 11:30 a.m. and offers dinner entrées as well as pub favorites.

Union Bluff Hotel

8 Beach St.
York Beach
363-1333

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent



years ago. Miller is also an entirely-from-scratch kind of chef. He prides his menu on its approachability, with familiar looking items that are very well prepared.

For some great entertainment, he highly recommends a visit to the upstairs piano bar on Thursday, Friday and Saturday evenings. The Front Porch is serving dinners Thursday, Friday and Saturday evenings from 5 to 10 p.m. during the pre-season. The dinner schedule will be expanded mid-May. Located right on the square in Ogunquit on the corner of U.S. Route 1 and Shore Road, the place is hard to miss. Phone for reservations, 646-3976.

St Joe's Coffee is also hard to miss; you face its parking lot as you leave the York Corner Hannaford plaza onto Route 1. Just skirt across the highway to have excellent bagels, uncommon breakfast sandwiches, fine coffees and teas. Save room for the made-to-order, melt-in-your-mouth bennies that leave Dunkins way, way behind in their dust of powdered sugar. St Joe's Coffee, 449 U.S. Route 1, York Corner, open seven days 6 a.m. to 5 p.m.

• **The season is coming:** The opening of two great eating spots near the Nubble is heralding the coming summer.

Hooray! Brown's Old Fashioned Ice Cream Inc at 232 Nubble Road, York, 363-1277 is opening on April 30. Their prices may seem high to the inexperienced, but let's consider what you get. Each of the exhaustive list of flavors of the high butterfat, frozen confection are homemade by the gang at Brown's. The portions are huge. One reviewer suggested that the "kid-sized" cone was so named because the scoop of ice cream was roughly the size of a small infant's head.

Also, Fox's Lobster House is also opening April 30. In business as a restaurant since 1966, Fox's originally opened as a lobster pound in 1933. Some online reviews complain about the prices being high, but again, let's consider what the value is: pretty good food and a million dollar view of the Nubble. You can't get the latter anywhere else on earth. Fox's serves typical Maine fare such as steamers, crab cakes, chowder, mussels, nice salads, complete lobster dinners eight different ways, as well as all kinds of fried and roasted fish and seafood dinners. There are ample choices for landlubbers and a sizable list of comforting, homemade desserts. Eat at Fox's, 8 Sohier Park Road, York Beach and drink in the Nubble. Go in May and beat the tourists (well, not literally). Call for hours: 363-2643.

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.

• **Spring Farmers' Market at Heron Pond Farm:** Saturday, April 24, 10 a.m. to 2 p.m. at Heron Pond Farm, 299 Main Ave., South Hampton, N.H. You don't have to wait for the farmers' markets to open in May and June! On Saturday, April 24, Heron Pond Farm will host a spring market featuring a wide variety of locally grown and made foods. You'll find fresh greens and other spring vegetables, plants for your garden, farm-raised meat and eggs, fresh fish, teas, honey, maple syrup and delicious prepared foods and baked goods! The market will be held outside the Heron Pond Farm farm stand, which is now open on weekends. Come check it out! If you have questions about this event, email kate@seacoastlocal.org. For more information about Heron Pond Farm, visit their Web site, www.heronpondfarm.com.

• **More farmers' markets in the offing:** Two major farmers' markets will be opening for the season starting the first weekend of May. Head over the big bridge to the Portsmouth Farmers' Market on Saturdays from 8 a.m. to 1 p.m., May 2 through Nov. 7. It's located outdoors at City Hall parking lot, 1 Junkins Avenue, Portsmouth. Go to www.seacoastgrowers.org for more info. Or buzz up Route 1 to the Kennebunk Farmers' Market, also on Saturdays from 8 a.m. to 1 p.m., May 2 to Nov. 21. The outdoor market is located in Grove Street municipal parking lot in downtown Kennebunk. For more information, check out www.kennebunkfarmersmarket.org.

Chef news

• **Will Foden** is the new chef at Five-O in Ogunquit. A graduate of the Culinary Institute of America, Foden has a solid working knowledge of Mediterranean fare from his three years as Chef de Cuisine at Dante in Boston. Foden's cooking modus operandi is entirely from scratch. New on the menu at Five-O are several appetizers headlined as "For the Table." Intended for sharing as a first course, these small plates start at \$3 and become less expensive as you order more of them. Three antipasti or tapas are \$7 and five are \$13. Popular choices are mushroom confit, fresh ricotta with warm vinaigrette and Tuscan chicken liver mousse, each served with crostini. Entrées range from \$16 to \$30 and highlight house-made pastas, such as Bolognese on handmade tagliatelli noodles. Five-O is open daily from 5 p.m.; 50 Shore Road, Ogunquit; 646-5001.

• **Jason Miller** is back at The Front Porch in Ogunquit as executive chef after a brief hiatus during the autumn and part of the winter to get his York Corner St Joe's Coffee and bennies business going. He plans to stay as exec at the Porch for the "foreseeable future" to maintain the superb quality of food he established, and to which we all became quite accustomed, when he started there three

FOOD

JUST FIDDLIN' AROUND

Spring's first edible greens now appearing

By SARAH GRANT

The York Independent

They're all through the woods right now. If you want to forage for fiddlehead ferns, you need to act fast. They will magically disappear soon, and a big beautiful ostrich fern will take their places.

Fiddleheads are one of the very first edible greens that appear in our springtime woods. They have a flavor reminiscent of asparagus, and were a staple in our local Native American's diets. Just imagine how good they tasted to our predecessor colonists after a long winter of stored root vegetables, especially if the root cellar store had run out or gone bad.

They are named, obviously, after their graceful resemblance to the carved head of a violin. Actually, many ferns are similar in appearance at this point in the spring, so look for some other characteristics before you begin to forage in the woods behind your house.

Ostrich fern fiddleheads are about an inch in diameter and have a brown papery scale-like covering on the uncoiled fern, as well as a smooth fern stem. Fiddle heads have a deep U-shaped groove on the inside of the fern stem. Look for ostrich ferns emerging in clusters of about three to twelve fiddleheads on the banks of rivers, streams, and

“Resist the temptation to take every one from a single grouping.”

brooks. The stems are the bitterest part of the fiddlehead, so cut them no longer than 2 inches. Resist the temptation to take every one from a single grouping. Leave some to propagate next spring.

Now, run home and put a saucepan of salted water on to boil. Fiddleheads wilt and spoil quickly. The sooner you eat them after harvesting the better. Remove the papery chaff from the heads and rinse them until the water runs clear. After they have boiled for seven to ten minutes, drain and sauté them in butter with a little lemon zest. It's also nice to throw them into the sauté pan when a batch of mushroom is almost ready. After all that boiling they do not require much additional cooking.



If you are in the mood for a salad, slice up a sweet onion or shallot and toss them along with your cooked and cooled fiddleheads with dash of balsamic vinegar or seasoned rice vinegar. Fiddleheads also go well with arugula, anise, sun dried tomatoes, scallions, cured black olives, roasted peppers

So why boil fiddleheads first? There are many blogs and articles about the topic. Some claim that fiddleheads are slightly poisonous, and the boiling purges that toxicity. By the way, it's not the lethal type of poison you might expect from a badly identified mushroom, but more similar to the result of eating raw or undercooked shiitake mushrooms: just a bad bellyache. Others say that this is all an old wives' tale, that they have been throwing rinsed, raw fiddleheads directly into the sauté pan with no ill effect. I think it is probably better to err on the side of caution and give them a bit of a boiling. Besides, they will last longer that way (up to two days) in the refrigerator.

If you don't have woods behind your house, you can buy fiddleheads at the Golden Harvest in Kittery for \$7.99 per pound.

Here are two more recipes for suppertime side dishes.

Fiddlehead Dijon

- 1-1/2 pounds fresh fiddleheads
- 1 tablespoon cornstarch
- 1 cup nonfat buttermilk
- 2 teaspoons Dijon mustard
- 3/4 teaspoon lemon juice
- 1/2 teaspoon dried tarragon
- 1/4 teaspoon pepper and sea salt to taste

Clean and prepare fiddleheads. Remove chaff and wash thoroughly. Place fiddleheads in a vegetable steamer over boiling water. Cover and steam 20 minutes or until tender, but still crisp. Alternatively, boil them in salted water for seven to ten minutes. Drain, set aside, and keep warm.

Combine cornstarch and buttermilk in a small saucepan; stir well. Cook over medium heat until thickened and bubbly, stirring constantly. Remove from heat; stir in mustard, lemon juice, tarragon, salt and pepper.

Arrange fiddleheads on a serving platter. Spoon sauce over fiddleheads. Serve immediately. Makes 6 servings.

Fiddlehead Sauté

- 1 pound fiddlehead ferns
- 2 tablespoons olive oil
- Butter (optional)
- 2 cloves finely chopped garlic
- 1/4 cup pancetta or bacon, cut into 1/4 inch cubes
- Kosher or sea salt and ground black pepper

Heat oil in a sauté pan over medium heat. Add the bacon or pancetta and cook, stirring until lightly browned. Add boiled fiddlehead ferns and garlic and continue to cook for two to three minutes, or until the ferns are tender but still are slightly crunchy. Add salt and pepper to taste and swirl in some butter if desired. Serve immediately. Makes 4 servings. To make it a meal, toss the sauté in a pound of cooked spaghetti with grated parmesan and chopped fresh parsley.

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/auction/gala on Saturday, April 10 from 6:30 to 11 p.m. at the Ramsdell-Rogers Function Facility / American Legion Hall Post 56 located at 9 Hannaford Drive in York. This will be a fun filled evening with a silent and live auction with many wonderful donated items, including Red Sox and Boston Bruins Tickets. The night will feature marimba music by the Fwatzas, and Hors d’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?

Seacoast Community Chorus will present its annual “Pops” concert this May. The concert features music from Mamma Mia, based on the music of ABBA, and the Broadway hit Wicked, which tells the tale of Oz as seen by the Wicked Witch of the West! The concerts are Friday, May 14 at 8 p.m. at Dover’s First Parish Church, 219 Central Ave., Dover, N.H. and Sunday, May 16 at 3 p.m. at York’s First Parish Church, York St., York. Music from Phantom of the Opera, Sweet Charity, and Porgy and Bess fill out the program. Tickets are \$10 (requested donation) and are available from chorus members or may be purchased at the door.

For more information contact Barbara Kautz at 363-5833 or check the Chorus website: www.SCCSings.com.

Visiting a Vernal Pool. Venture to a vernal pool to hunt for frogs, amphibian eggs, and elusive invertebrates while learning about the ecology of temporary wetlands on Sunday, May 2 from 1 to 3 p.m. at Wells Reserve at Laudholm. Cost is \$7 and pre-registration required. For more information, contact 646-1555 or visit wellsreserve.org.

Research for a Healthy Gulf of Maine. Join research director Dr. Michele Dionne for a Lunch n Learn about the science program at the Wells National Estuarine Research Reserve on Thursday, May 13 at noon. Find out about the Wells

SATURDAY, MAY 8



COURTESY PHOTO

The rich Russian folk tradition of Matryoshka will be taught at the York Art Association on Saturday, May 8 from 10 a.m. to 1 p.m. by traditional Russian artist and lecturer, Marina Forbes. The workshop is open to adults and families with children ages 6 and up. Students can work on seven-piece, five-piece, three-piece or one-piece matryoshka sets. For more information or to pre-register, please contact Marina Forbes by phone at (603) 332-2255 or by e-mail at marina@anylanguage.org.

Reserve’s projects involving salt marsh food webs, habitat restoration, marine invasive species, and the effects of excess nutrients in estuaries. Bring your bag lunch, the cost is \$2. For more information, contact 646-1555 or visit wellsreserve.org.

Laudholm Letterboxing. Follow clues to discover hidden treasures in this popular family activity, then learn to create your own quest. Bring a notepad or journal and a compass if you have one on Sunday, May 16 from 1 to 3 p.m. at Wells Reserve at Laudholm. Cost is \$7 and pre-registration required. For more information, contact 646-1555 or visit wellsreserve.org.

Maine roller derby season opener on Sunday, April 25, 2010 at the Portland Expo Center. Doors open at 5 p.m. and the action starts at 6 p.m. Advanced tickets are \$10 and \$13 at the door. Four-packs are available for \$35. Kids 5 and under are free, under 12 are \$5.

Spring members juried show from Friday, April 23 through Sunday, May 9 with a reception on Friday, April 23 from 5 to 7 p.m. The Gallery is located at 394 York Street (Route 1A) York Harbor. The Friday, April 23rd, opening reception will run from 5 to 7 p.m. 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.

Hospice of York is offering a Bereavement Support group this spring. The Living With Loss Group will be held on Wednesday evenings from 6:30 to 8:30 p.m. beginning Wednesday, April 28 and will last for 10 weeks. Space is limited and pre-registration is required. For more information, please call Nikki at 475-7308.

York County Special Olympics will be held Thursday, May 6 at Shapleigh Field in Kittery. Opening ceremonies are scheduled for 9:15 a.m., and events begin immediately thereafter and continue through 2 p.m.

Music, theatre, books and more

Hear stories of some of Maine’s most

adventurous inhabitants who went outside the state’s boundaries to do interesting things that made them famous...or infamous. Award-winning Maine historian and former legislator Neil Rolde will discuss his latest book, “Maine in the World: Stories of Some of Those From Here Who Went Away” on Friday, May 7, at 7 p.m. at the York Public Library.

Neil Rolde is also the author of Continental Liar from the State of Maine; James G. Blaine; Unsettled Past, Unsettled Future: The Story of Maine Indians; The Interrupted Forest: A History of Maine’s Wildlands, and many other books. He lives in York.

A signing will follow the presentation, and copies of the book will be available for purchase. This program, co-sponsored by York Public Library and The Museums of Old York, is free and open to the public. The York Public Library is located at 15 Long Sands Road in York. For more information, please call the library at 363-2818 or visit the library’s Web site at www.york.lib.me.us.

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

Inn on the Blues announced its events for the months of April and May: 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.

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.harbor-lightstage.org.

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 the Animal Welfare Society 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 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, Yogalates 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.yoga-onyork.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.

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Date Night (PG-13)

Liz Lemon gets a couple of kids and a geekily darling husband in Steve Carell in date night, the answer to the question “Why don’t they ever write romantic comedies about married people?”

Which is not to say that Date Night a decently made film or a funny film, just that it highlights all the pitfalls this kind of story telling can run in to.

Claire (Tina Fey) and Phil (Carell) Foster are the reality of the single-person’s dream of getting married and having kids: in love but harried by responsibilities. Claire’s a real estate agent (selling homes “20 minutes from the city” in their New Jersey suburb an hour outside of Manhattan) and Phil works at an office and feigns interest in his wife’s book club. When a couple they’re friends with announces that they’ve broken up (they went from being in love to “excellent roommates,” the husband tells Phil), Claire and Phil wonder if their own relationship, including their regular predictable “date night” at a local pub, has also become stale. So, for this week’s date night, Claire dresses up fancy and Phil decides that they should go in to the city to a chi-chi new restaurant.

At the restaurant, a rude host

tells these ’burb bumpkins to go wait — forever — at the bar, so Phil decides to steal the reservation of the no-show Tripplehorn. But it turns out there was a reason the Tripplehorn didn’t show: they’re being chased by thugs who think they have a thumb drive containing blackmail material on some powerful and dangerous people.

Date Night isn’t a great movie — as with Fey’s Baby Mama you get the feeling a better movie was possible but never realized. And it’s not a particularly good date movie — who wants to watch some variation of the conversation you had on the way to the theater when you’re at the movies? But it is a sweet attempt at putting grown-up people in situations both funny and occasionally romantic. As with the concept of date night itself, the movie gets a B for effort, a C for execution, so, with a shirtless Mark Wahlberg tipping the scales a bit, how about a **B-**?

Rated PG-13 for sexual and crude content throughout, language, some violence and a drug reference. Directed by Shawn Levy and written by Josh Klausner, Date Night is an hour and 28 minutes long and distributed by 20th Century Fox.

Letters to God (PG)

A sick kid helps people get

right with God in Letters to God, one of those movies of the Fireproof / Facing the Giants variety.

And if you haven’t heard of those movies you probably won’t be interested in this movie.

Tyler Doherty (Tanner Maguire) is an eight-year-old fighting cancer and dealing with his sadness, confusion, fear, etc. by writing regular letters to God that he mails via U.S. mail. When alcoholic Iraq vet Brady McDaniels (Jeffrey S.S. Johnson) takes over the route while the regular postman is on vacation, the letters bring up all sorts of feelings — frustration with his life, sorrow over the loss of custody of his young son — he tries to keep covered in booze. With the help of a local church, he starts to clean up and become a friend to the family — including widowed mom Maddy (Robin Lively) and teenage son Ben (Michael Bolton) — as they struggle with Tyler’s illness.

If characters’ suddenly mentioning finding “the Truth through Jesus” or giving over to “Heavenly Father and His plans” jars you out of a movie like a slam on the brakes, then this film isn’t for you. If that kind of overt Christianity and message-intensive storytelling is your cup of tea, drink up. Like the relationship drama Fireproof,

which had Kirk Cameron learning to save his marriage and find Jesus, Letters to God is a movie for a very specific audience and isn’t likely to resonate with people who aren’t part of it.

So, if you are the intended audience, is Letters to God a good movie? Well, let’s compare it to something more my speed — action movies, let’s say. Every time you put out one of those big blockbuster-contender action movies, you have a requirement to bring something more to the table. Maybe you have fun performances and snarky dialogue that noses you past

the last explosion-fest. Maybe you have more explosions. Maybe you put it all in 3D. Whatever you do, you can’t do it next time. You’ve got to bring another explosion, a crazier stunt,

a more clever story — generally, add to what’s come before.

The Christian-themed movies I’ve seen so far are still blowing up the same car. You’d expect that as these movies progress, you’d get improvement in story, performance and dialogue. These movies are relatively inexpensive to make, so while they aren’t giving Avatar a run for its money, movies like Fireproof are actually turning a very nice profit. Now it’s time to give something back — juice up the dialogue (and I don’t mean

with swearing or pop culture references; I mean with extra rewrites and attention paid to have people say things that sound like normal human dialogue) and invest in getting actors who can deliver more than just sermons.

Letters to God’s biggest problem isn’t that it won’t be getting some film critic to show up to choir practice but that it has a very hokey early-sitcom feel. The actors — particularly the children — are laugh-track-ready and don’t hit even the realistic kid-performance you get in movies like Diary of a Wimpy Kid.

Save your angry letters; I’m not saying something disparaging about putting religion in movies — I think it can be just as valid a point from which to start a story as the kind of romantic-wish-fulfillment that drives your average chick flick. I’m just saying that now that an audience has been established for these films, the filmmakers need to start giving their customers a better product. **C-**

Rated PG for thematic material. Directed by David Nixon and Patrick Doughtie and written by Doughtie, Art D’Alessandro, Sandra Thrift and Cullen Douglas, Letters to God is an hour and 54 minutes long and distributed in wide release by Vivendi Entertainment.

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

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

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READER OPINION

LETTERS

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A school message to voters

To the voters of York:

Although there are some indicators that improvement is being seen in the current national and world economy, the York school committee has recognized the impact the economy is having on residents in York. As a result, the school committee charged the administration with submitting a budget with a near zero increase from the current year, while maintaining high expectations for quality education for all York students.

After much deliberation, the school committee has approved an operating budget increase for 2010-11 of 0.3 percent over last year's budget total. It is important to recognize that controllable costs of the school budget are at or below last year's amounts. There was a heightened sensitivity to the operating budget impact on taxes in York.

The tax increase is significantly lower than the recommendation of the York Tax Task Force. Assuming no change in town valuation, the 0.3 percent school operating budget will result in a tax increase of 2 percent. This means that if you have a home valued at \$350,000, the net change in taxes would be an increase of \$42 per year. After a lengthy presentation of the school budget to the York Budget Committee, we were very pleased that the budget committee voted to unanimously support the operating budget with a 7-0 positive preference vote.

Below is a summary of significant changes found in the proposed fiscal year school budget.

Staffing

It was important to the school committee to present the community with a school budget that retains quality programs and maintains our commitment to staffing ratios. Our enrollment continues to be stable and we anticipate close to the same number of students we currently have. As a result, we are proposing a budget that will maintain the current level of staffing K-12. We have shifted positions to accommodate for an expanded Horizons program at our elementary schools and York Middle School, but there has been no increased total staff positions.

Teacher salaries

After six months of intense negotiations, the York Teachers Association and York School Committee have reached a two-year contract settlement. Under the terms of the negotiation, both parties worked toward a fair and acceptable contract that

meets the needs of the York teachers and is sensitive to the community's ability to support the conditions of the agreement. The negotiations process was extensive and reflected the commitment from each individual to agree on a contract that would be acceptable to all.

The two-year agreement resulted in the first year (2010-11) being a zero base increase for teachers, with the first year salary schedule remaining the same as the past year. The second year of the agreement (2011-12) will see a 1.0 percent base increase. The salary agreement will keep York teacher salaries within the mid-range of similar communities generally compared to York. The school year for teachers will remain at 184 days, one of the longest work years in the area. This work year represents an increase of student attendance days to 178.

Debt service

Because of the current economy, we were able to refinance our debt service, and this action will save the York taxpayers a considerable amount of money over the next 10 years. A total of \$1.6 million will be saved due to this refinancing, with \$330,000 realized in fiscal year 2011 alone. This action will serve York well and was a contributing factor for the low budget increase.

Health insurance

Health insurance for school personnel is made available through the Maine Education Association Trust. Because this trust is a self insured program, the MEA Trust is able to negotiate any change in premium from one year to the next. The efforts of the Trust for fiscal year 2011 resulted in a premium increase of 4 percent. This amount was considerably lower than expected and had a positive impact on our proposed budget from the expected increase.

Budget validation

The School Consolidation Law which passed in 2007 mandated that all school districts in Maine use a budget validation process to approve the school budget. This law required York to conduct a School Budget Town Meeting where the budget was voted by those present and, following that meeting, sent to all voters in a single referendum question. This single question asked to validate the budget decision made at the school budget meeting. This process was different from the previously used York Home Rule Charter process that called for school referendum questions in the form of individual warrant articles.

The Legislature has deemed that all school districts in Maine must ask voters if they wish to continue this current budget validation process or go back to the budget approval process in place prior to the School Consolidation Law.

This question will be found on the May 22 referendum.

- A 'YES' vote on this question would retain the process of the School Budget Town Meeting followed by a single budget validation referendum question.

- A 'NO' vote would return to the budget approval process as defined in the York Home Rule Charter. This would eliminate the School Budget Town Meeting and return to individual school warrant article questions on the town referendum.

Revenues

General Purpose Aid is the amount of money made avail-

able to local communities from the State of Maine to support K-12 education. We had anticipated an amount of \$1.4 million for the current year. This figure was reduced due to the Governor's curtailment order, and for the 2010-11 budget year we are anticipating \$1.1 million for the support of education in York. In addition to this money and other supplemental revenues, the school committee has included \$300,000 from the school's fund balance to offset the amount to be collected from York taxpayers to support the fiscal year 2011 school budget. The combination of these revenue adjustments has lowered the tax impact of the operating budget to 2 percent, well below the Tax Task Force recommendation. As described above, this means that a home valued at \$350,000 would see a tax increase of \$42 per year to support the school budget for fiscal year 2011.

High school music space

The construction of the voter approved music instructional space at York High School continues on schedule and within budget. The new area is scheduled to be completed by early May and we anticipate occupancy at that time. This is a much-needed facility and it will be a tremendous place for our band and choral programs at YHS. We again thank the voters for their support of this project. The students of York will greatly benefit from this instructional space.

In celebration of this wonderful event, we will host an open house on Monday, May 10 at 5:00 p.m. at YHS. The community is invited to walk through and see our new music space prior to the School Budget Town Meeting. All are welcome to attend.

Student performance

As York voters, it is important that you ask the question of whether your tax money is being well spent and if it is supporting a quality educational program for the children of York. I am pleased to report to you that York students continue to perform among those in the top schools in Maine as determined by a variety of educational measures.

Our students consistently score above state levels on achievement measures. York High School was ranked among the top four high schools in Maine by U.S. News and World Report, and York Middle School was ranked second in the state by Johns Hopkins University. This recognition is important because it reflects the quality of experience our students are having in the York schools.

This experience is possible only through the commitment of the York voters to support the resources needed to maintain schools of high quality that support all children. Thank you for making this possible and for your ongoing support of the York schools.

Dr. Henry R. Scipione
Superintendent of Schools

Important dates

- **Monday, May 10, 5 p.m.:** York High School Music Space Open House
- **Monday, May 10, 6 p.m.:** YHS Gymnasium School Budget Town Meeting (Must be present to vote)
- **Saturday, May 22, 8 a.m. to 8 p.m.** YHS Gymnasium Referendum Vote: Town and School

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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.animalwelfarestociety.org or call 985-3244.

JoJo

Meet JoJo, a handsome 2-year-old pitbull. JoJo is an active boy who loves spending his time playing with people and toys. He can be quite the comedian when he gets into a high-spirited and excited mood. While he is sociable, cats and small animals are too much for him to handle, so we have to ask that he not share a home with any. He should be fine sharing a new home with other dogs and respectful children of all ages though. JoJo may have trouble figuring out when to settle down, but taking him through an obedience class will do wonders to help him learn self-control. Luckily, we offer such classes here at the shelter with discounted rates for adoptees. Otherwise, JoJo will no doubt bring plenty of fun and excitement to a special household. If you'd like to adopt JoJo, please fill out an adoption application and then bring your whole family, including dogs, in to meet him.



Busta

This handsome man is Busta, a 1-and-a-half-year-old American bulldog. Busta is a very active boy who loves spending lots of time playing with toys, people, and everything in-between. Busta is a high-spirited dog who will need a home where he can get plenty of stimulation and daily activity. He should do fine sharing a new home with other dogs and children over the age of 6 who can handle his energy. Cats are too much for him though, so we'll be asking that he not have to share a home with any. Busta could be the perfect dog for the right household, could it be yours? If you'd like to adopt Busta, please fill out an adoption application and then bring your entire family, including dogs, in to meet him.



Nimbles

Meet Miss Nimbles! She is a beautiful 6-year-old greyhound looking for a forever home. She would love to be able to run, play and explore in a safe fenced in area. Nimbles is a very active Greyhound and will need two or three daily walks as well as lots of play time in between. She is very smart knowing the commands "down," "come," "give paw," "fetch" and "sit." One of her favorite things to do is run so it would be perfect if her new owners had a fenced in yard for her to play in. Nimbles is a sweet girl and should do just fine with other dogs, cats and children of all ages. We do recommend that small children be supervised when around her. If this sensitive sweet heart sounds like the perfect pet for you please fill out an adoption application and stop in with your whole family including dogs to meet Nimbles.



Brazil

This little beauty is Brazil, a 2-year-old cat with a beautiful black coat. Brazil came to us with her litter of kittens, and now that her matronly duties are done, she's eagerly awaiting a forever home. She's a very loving girl who would make a great companion. She gets along fine with other cats and children of all ages. If you'd like to adopt Brazil, please fill out an adoption application and then stop by to meet her.



Punkey

Meet Punkey, a sweet cat looking to find a forever home. Punkey is 2 years old and has a gorgeous black and white coat. She is an active gal who can also become very playful. Unfortunately, she does not get along well with other cats, so she'll have to be the only feline in her new home. If you'd like to bring this darling into your home, please fill out an adoption application and then stop by Andy's Agway in Dayton to meet her.



Bert

Meet Bert! He is a super cool declawed 8-year-old cat that has a gorgeous medium length brown tiger coat. Bert is a friendly fella that would love to find a forever home to call his own. More times than not you can find Mister Bert curled up on one of the comfy cat beds in his room. He is an extremely laid back guy that would do just fine sharing his new home with other cats, dogs that won't pester him and respectful children. If this sweet boy sounds like the one for you please fill out an adoption application and stop in to meet Bert.



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.



Stevie

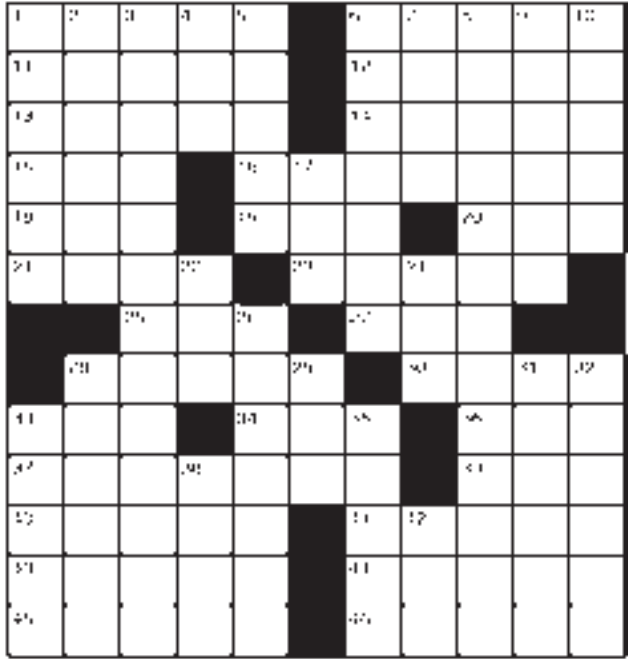
Meet Stevie! He is an adorable 1-year-old guinea pig that is searching for that special someone. Stevie is a cautious but friendly little guy that would love to have a family that would handle him on a daily basis to keep him as happy and friendly as possible. Stevie like all Guinea pigs loves his little hide away and things to chew on. He also loves to have daily treats of fresh fruits and veggies along with his pellet food. Giving him these such things will keep him happy and healthy. Due to Stevies tendency to be shy it would be best for him to have a home with older respectful children. If you think that Stevie sounds like the pet for you please fill out an adoption application and stop in to meet him.



CROSSWORD PUZZLE

ACROSS

- 1 Philatelist's find
- 6 "Halt!" from a salt
- 11 Candle
- 12 Pollster Elmo
- 13 Dark wood
- 14 Exact copy
- 15 Completely
- 16 Hamlet's love
- 18 Crooner TormŽ
- 19 Coarse
- 20 Fate
- 21 Put away
- 23 Repair-bill line
- 25 Campaign pro
- 27 So far
- 28 Scout group
- 30 Liquefy
- 33 Twosome
- 34 Farm grazer
- 36 Hurler's stat
- 37 Software buy
- 39 Perform
- 40 Danger
- 41 Turning tool



- 43 Cheer up
- 44 Like chiffon
- 45 Rotunda tops
- 46 Bess' husband

- 2 Pad
- 3 It aimed for the moon
- 4 Chess pieces
- 5 Comic Richard
- 6 Majestic entrance
- 7 Field mouse
- 8 Harlem landmark
- 9 Grad-to-be
- 10 Goodie
- 17 Crony
- 22 Court
- 24 Casino action
- 26 Spots
- 28 Elvis' birthplace
- 29 Okra unit
- 31 Tell, for one
- 32 Diluted
- 33 Hoodwinked
- 35 Like Tom Jones
- 38 Solemn act
- 42 "That's it!"

DOWN

- 1 Prepares veggies

SUDOKU

Conceptis Sudoku

By Dave Green

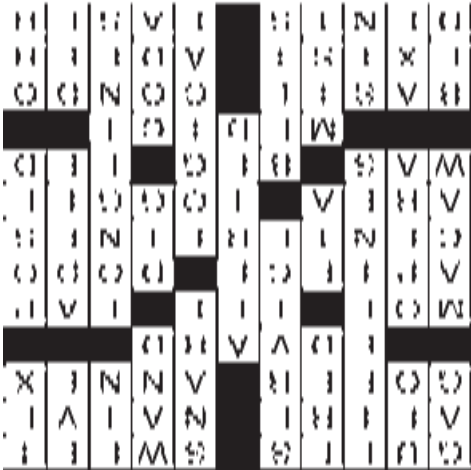
								2
4		3		7				
6				1	2		3	
	6		3			7	1	
	4	9			8		5	
	9		8	6				4
				3		2		1
5								

Difficulty Level ★★★★★

4/23

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Crossword Solution



Sudoku Solution

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

OBITUARIES

Janice H. Conley

Janice H. Conley, 79, died Thursday, April 8, 2010 at her home.

She was born Oct. 23, 1930 in Newton, Mass., a daughter of the late William G. and Esther (Murphy) Harber Jr. and was a graduate of Newton High School.

She leaves her husband of 44 years, William R. Conley; a sister, Sally A. Smith and her husband, Stephen S. Smith Jr. of Newton, Mass.; a step-son, Michael Conley of Washington state; two step-daughters, Christine Conley of White Marsh, Va. and Catherine Conley of Lake Tapps, Wash.; two step-grandchildren, four step-great-grandchildren, many nieces and nephews. A sister, Gloria M. Harber and four brothers, William G. Harber III, John C. Harber, Ralph H. Harber and David F. Harber all predeceased her.

Janice enjoyed golfing and bowling and was a member of the York Golf and Tennis Club and the Lane Ducks bowling group.

A memorial Mass was celebrated Wednesday, April 14 at Christopher's Church.

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

Lucas and Eaton Funeral Home directed arrangements.

Jay R. Prefontaine

Jay Robert Prefontaine, 46, of Charleston, Ill. died at the home of his parents, in Kittery on Friday, April 9, 2010.

Jay was born on April 13, 1963 in Worcester, Mass.

He graduated from St. John's High School in Shrewsbury, Mass. and the Williston Northampton School in Easthampton, Mass. He received his undergraduate degree in English from Colby College in 1986 and earned his M.F.A. in creative writing from the University of Arkansas in 1993.

In 1996, Jay joined the English department at Eastern Illinois University. In addition to his teaching duties, he spent an immense amount of time working on his own writing projects—poetry, fiction, and nonfiction. His writing has appeared in many journals and magazines such as *Alabama Literary Review*, *The Chattahoochee Review*, *The Laurel Review*, and *Georgetown Review*.

His literary awards include third place in *Playboy's* college fiction contest in 1992 and 1993, special mention in the 1997 Pushcart Prize XXI, and *San Francisco State University Review's* 1997-98 Holmes Award for emerging writers.

He just completed co-editing a new publication *New Stories from*

the Midwest which will be published by Ohio University Press.

Jay is survived by his parents Robert F. and Linda J. (Settergren) Prefontaine and two brothers, Christopher G. and wife Kim (Reina) Prefontaine and Steven F. and wife Melissa (Krasko); as well as nephew Nicholas G. Prefontaine; niece/goddaughter Kayla A. Prefontaine, and an extended loving family of aunts, uncles, and cousins.

Jay was very deliberate when communicating with others. Whether spoken or written, his words were always specific—used to convey meaning and purpose.

He was a continual source of brutal honesty, insightfulness, and humor.

Jay enjoyed spending time with his family and entertained a vast array of friends.

He was a keen observer of all that was around him and he loved interacting with those that crossed his path. Just before his death, he reaffirmed that he loved the life he lived and would die knowing no regret.

There will be no funeral services held.

Memorial contributions may be made to the York Public Library, 15 Long Sands Road, York, ME 03909.

Lucas and Eaton Funeral Home was in charge of arrangements.

Dorothy E. Hackney

Dorothy Elaine Hackney, 84, died Monday, April 19, 2010, at the Hyder Hospice House in Dover, N.H. following a brief illness.

Born on Sept. 11, 1925, to Leon and Louena (Conant) Strout in Bridgton, Maine, Dot grew up on the shores of Highland Lake.

In 1943 she graduated from high school in Watertown, Mass. and began her working life with a brokerage firm in Boston. Her parents, two brothers, and two sisters, one of whom was a cherished twin and life-long sidekick, predeceased her.

In Feb. of 1946 she married John "Bob" Hackney of York Beach, and in the 1950s and 60s they built, owned, and managed Skipper's Bay Cottages in York Beach. Dot was also employed in several secretarial or management jobs at the Federal Building and the Morley Company, both in Portsmouth, and later was a realtor in York for several years.

Among friends and acquaintances, Dot had a reputation as an enthusiastic, generous hostess and a creative cook, and the couple's home served as a "home away from home" for so many of their friends and relatives who lived all across

the country. Like her mother, she had a love for the daily newspaper and enjoyed current events and political discussions.

In her later years, she found a great deal of pleasure in gardening. A devoted Christian, she had been an active member of the Church of Christ in Kittery for over 55 years and had served joyfully in so many of the church's programs.

Dot leaves behind her husband of 64 years; her daughter, Valerie Seaton and husband, David, all of Cape Neddick, Maine; two grandsons, Matthew Seaton and his wife, Jennifer of Somersworth, N.H.; and Jared Seaton of Mill Valley, Calif.; and a niece, Elaine Swatniki and her husband, Greg of Ramona, Calif.

In lieu of flowers the family requests donations be made to any one of Dot's two favorite charities.

Interplast provides cleft palate and burn relief surgeries to children and adults in underdeveloped countries. Interplast, 857 Maude Ave, Mt. View, CA 94943 or online. Gander Brook Christian Camp in Raymond, Maine provides the summer camp experience for children. Gander Brook Board of Directors, PO Box 1423, Littleton, MA 01460.

A memorial service for Dot was held on Thursday, April 22, in the Church of Christ, Kittery.

Lucas and Eaton Funeral Home directed arrangements.

Rev. Alice S. Kelloway

Rev. Alice S. Kelloway, 84, died Monday, April 19, 2010 at home.

She was born June 14, 1925 in Rockland a daughter of the late George N. and Alice R. (Brunner) Simons.

She was an ordained minister and along with her husband, she gave 28 years of service to the First Christian Church on Haley Road in Kittery Point.

She leaves a son with whom she lived, Aubrey A. Kelloway; a daughter, Karen K. Lampiasi and her husband, Jack of Sebastian, Fla.; a sister, Katherine T. Simons of Manchester, Conn.; two grandchildren, Nicholas W. Lampiasi and his wife, Elizabeth of Melvern, Long Island, N.Y. and Alison J. Simons and her husband, Todd of Orange, Conn.; three great-grandchildren, Maxwell and Lilly Simons and Joseph Lampiasi.

Two brothers, William B. Simons and George W. Simons Jr. predeceased her.

A funeral service for Rev. Kelloway was held on Friday, April 23 in the Union Congregational Church, York Beach. Burial followed in the First Parish Cemetery, York.

Arrangements were directed by Lucas and Eaton Funeral Home.

Horoscopes

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

Aries (March 21-April 19): Your future holds great promise, especially if start keeping at least a few that you make.

Taurus (April 20-May 20): Take heed of an old Chinese proverb: "Girl who eat too many sweets, will take up two seats."

Gemini (May 21-June 20): While reading a biography of Gerald R. Ford, you will suddenly have piercing insight into the futility of all life. And you'll be right!

Cancer (June 21-July 22): Beware a wolf in sheep's clothing. And while you're at it, avoid any garbagemen who wear sequins.

Leo (July 23-Aug. 22): Today, partly cloudy with highs in the 70s. overnight lows in the 50s, and then tomorrow ... oh crap, that's the weather.

Virgo (Aug. 23-Sept. 22): Your idea for do-it-yourself home gasoline refining kits has merit, but don't stop

waiting tables just yet.

Libra (Sept. 23-Oct. 22): The more things change, the more things stay the same. Except Dick Clark.

Scorpio (Oct. 23-Nov. 21): You will encounter a masterpiece of visual art that will seem to speak to you personally. Unfortunately, the painting will be Edvard Munch's "The Scream."

Sagittarius (Nov. 22-Dec. 21): Today is a good day to through caution to the wind, though that doesn't mean to spit in it.

Capricorn (Dec. 22-Jan. 19): Big things are headed your way, such as that large guy wearing boxing gloves.

Aquarius (Jan. 20-Feb. 18): My name is Elmer J. Fudd, millionaire. I own a mansion and a yacht. Repeat that!

Pisces (Feb. 19-March 20): Today is the first day of the rest of your life, provided you made it through yesterday in one piece.

York people in the news

New principal at elementary school

The York School Committee has unanimously approved the appointment of April Noble as the new Principal of Village Elementary School. Noble comes from her current position as Literacy Specialist in SAD 7 in Waterboro, Maine, where she has served since 1996. Prior to this position, she taught grades one and two at SAD 57 and she was a regional finalist for Maine's Teacher of the Year in 2008-09.

Noble holds a masters in literacy and a certificate of advanced study in educational leadership from the University of Southern Maine. She earned her bachelor of education from the University of Maine at Farmington.

One of over 50 candidates and nine semi-finalists who applied for the Village Elementary School principal position, Noble will begin her work in York on July 1, 2010, replacing Principal Ruth Dealy. Dealy will be retiring and is anticipating spending well-deserved time with her family.

Noble brings her strong primary experience, particularly in the area of literacy, and her positive energy to her new position in York. Her commitment to elementary education provides her

with a strong foundation as she assumes her responsibilities as principal of Village Elementary School.

Local realtor receives honor

Lorilyn Barrett of York, a broker with Coldwell Banker Yorke Realty, has been honored for the second consecutive year as a member of the company's International Sterling Society. This distinguished membership was awarded to the top 8 percent of sales associates



COURTESY PHOTO

Lori Barrett was named to Coldwell Banker International Sterling Society.

worldwide in the Coldwell Banker system in 2009. She has also been the Top Producer in her office since 2007.

Lori is licensed in both Maine and New Hampshire and she and her husband have lived in York for nearly 24 years while raising their five children. She is active in local and civic organizations and has previously served as past President of a York Chapter of Business Network International. She was named to the International President's Circle for Coldwell Banker in 2007. She is a member of the National Association of Realtors, the Maine Association of Realtors, the New Hampshire Association of Realtors and the York County Board of Realtors. She is also a member of the Greater York Region Chamber of Commerce. She has extensive knowledge of Southern Maine and Seacoast and can provide a multitude of professional real estate services for both buyers and sellers. She also enjoys spending time with her family and friends as well as camping, boating and the simple pleasures the area has to offer.

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Perkins Cove-seasonal with Ocean Views! Rambling 8 room Cape with 2-car garage, stone walls and private yard! Stroll to the Cove!! Now **\$674,000**

Joanne Stone 207-337-2359

OGUNQUIT



Ocean Meadows beauty! Walk to Footbridge Beach from this exceptional 3 bedroom condo. Immaculate condition with amenities that include new appliances, new carpeting, recessed lighting and an in-ground pool. **\$334,900**

Bob Davis 207-251-2819

OGUNQUIT



Footbridge and Free! "Postage Stamp" cottage is a charming 1 1/2 story bungalow located within steps of the Footbridge Beach. Pine paneled, 1 bedroom and 1 bath with second floor loft for extra company. Ideal second home for a get-away. A sweet, all day long, property!! **\$350,000**

Elisa Drews 207-251-3529

YORK VILLAGE



Ready to Move in!! This home has it all! Beautifully landscaped & nestled in the heart of York Village. Charming example of comfortable Maine living, only 1 mile to the beach! **\$370,000**

Gail Benson 207-251-0632

OGUNQUIT N. VILLAGE



Cozy year round, 2Br Ranch on the Ogunquit River. Well landscaped, sunny lot, woodstove, 1-car garage and extra summer room! Many updates & priced to sell!! **\$198,000**

Eileen Parenteau 207-337-2220

YORK BEACH



Enjoy the majestic views of the Atlantic Ocean & Boon Island in this newly remodeled open concept condo-Relax on the oceanfront yard or walk to the beach- This lovely 2 bdrm condo is the lowest priced WATERFRONT Property in York-A GREAT INVESTMENT! **\$349,000**

Louise Ducharme 207-252-3270

WELLS



Wellington Manor - Stylishly updated First Floor, offering new berber carpeting, tile, custom paint and new kitchen cabinets. Screened in porch overlooks expansive grounds. Indoor pool, low condo fees, minutes to area beaches. **\$79,900**

Kathy Thornton 207-337-0003

WELLS



Coles Hill - IMMACULATE 4 BDRM COLONIAL set on 2+ wooded acres offering open concept living, functional kitchen, oak flooring throughout, wood fireplace, plenty of natural light, master suite w/dual closets, daylight basement, 2-car garage, central vacuum & more. WOW! **\$314,900**

Louise Ducharme 207-252-3270

WELLS



Wells Beach - Classic turn of the century Maine beach house ready for your family and friends to enjoy! A sandy beach and the Atlantic are mere steps away. All bedrooms offer views of the ocean, marsh or both! Great for investments or personal use. **\$1,200,000**

Gail Benson 207-251-0632

RENTALS

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ACTON - 22 Acres, pristine land w/stunning mountain views. Currently in TreeGrowth.

\$149,000 Ken Peck 207-450-4668

YORK - building lot ready to go! Approvals applied for!! **\$89,000 Bill Conda 207-450-5030**

LEBANON - 2 Acres **\$40,000**

Diane Wyman 207-752-3236

www.yorkmaine.com