

Cyan Magenta Yellow Black

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PUBLISHER'S NOTE

How we're walking the walk

By DAN SZCZESNY

The York Independent

You may have noticed on Page 1 that The York Independent is giving away passes to a giant home and garden show up in Fryeburg, Maine. It's true! (Hey, it must be, or we couldn't put it in the paper.) All you have to do is send us an e-mail and if you're among the first to respond, we'll mail you a pair of passes for the show (admission is normally \$8 per person), which runs Friday through Sunday, May 14-16.

You can find all the details about the giveaway on Page 11 in this edition, and more info about the "Northern New England Home, Garden, Flower Show' at this aptly named Web site: www. homegardenflowershow.com.

There's a reason we're doing this, and it's not just because the garden show is worth checking out. More and more, we're shaping the Independent into a paper that helps readers get the most out of the great quality of life that the York area offers. So while we continue to publish more community news than ever, we're adding coverage of "quality of life" areas that also matter a lot to our readers: food and dining out, the visual arts, movies, and more.

You may already follow the adven-



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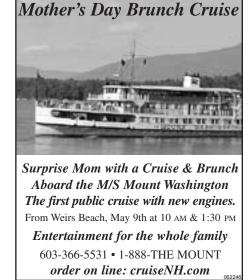
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tures of Sarah Grant, our food writer, who each edition brings unique coverage about the local culinary scene that you won't find anywhere else. And there's also Suzie Goodwin, who con-

tributes profiles on the many working local artists that make up an especially vibrant part of this community.

Such efforts are all part of our evolving mission: to give readers information they need to take advantage of the richness that the York area offers.

But we feel just covering the scene isn't enough. We also hope to be an active participant in helping readers get the most out of living or vacationing here, so from time to time we'll also put together offerings to do just that. Our "Garden Show Pass Giveaway" is just one example. Also in the works are the possible screening of some silent films at the library, with live music provided by my business partner, Jeff Rapsis.

What's next? Stay tuned as we don't just talk the "quality of life" talk at the York Independent, but we try to walk the walk.

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LOCAL GOVERNMENT

TOLL PLAZA UPDATE

Critics say MTA should pursue 'cashless tolling' system

By TARYN PLUMB

The York Independent

Roads, infrastructure and land continue to be the dominating issues in town as the summer teases.

Continued contention over York toll plaza

The York toll plaza battle continues.

A report compiled by the Georgia-based company eTrans contends that all-electronic tolling should be considered for the York toll plaza. The study was commissioned by the town and cost \$15,000; the Georgia-based eTrans is a toll collection industry consulting company.

Essentially, all-electronic tolling is just like it sounds: Drivers go through at highway speeds, with overhead cameras and sensors tagging each E-ZPass. With this method, there would be no booths for cash

Yandow has sent the report to the U.S.

66 ...the MTA can realize a strong profit while also protecting the environment. 9

Army Corps of Engineers, which is now reviewing a Phase I study of the plaza by the Maine Turnpike Authority. By unanimous vote in February, the MTA finalized its initial options, which range in cost from \$34 to \$56 million, and could affect anywhere from 4 to 28 acres of wetlands

However, as Yandow noted, they "did not include (all-electronic tolling) in any of their options.'

But, according to the transportation agency, there's a reason for that.

In an interview in January, MTA spokesperson Dan Paradee said they "would love to go to cashless tolling"—but it's not a "suitable" option in Maine.

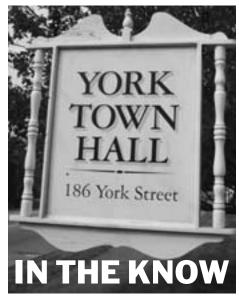
In areas where it's been successful, he explained, drivers who don't have E-ZPasses drive through without initially paying, and the turnpike mails them a bill based on a

photograph of their license plate. However, he pointed out, this works on highly commuter-dominated roads, with local drivers.

Maine, by contrast, gets 50 percent of revenues from out of state, and 58 percent of users have E-Z Passes, he said.

Paradee was out of the office and unavailable for additional comment.

However, as noted in the eTrans report, all-electronic tolling has been "successfully adopted" by many toll authorities across the country, including in Florida, Colorado, Texas, California, Minnesota and Washington state—all of which, like Maine, experience a significant volume of tourist and out-of-state travel.



A BI-WEEKLY ROUND UP **OF GOVERNMENT IN YORK**

Still, the MTA contends that administrative fees—annually processing and mailing bills to "millions" of in-state and out-of-state drivers—could exceed the cost of the toll itself. The authority has estimated that allelectronic tolling could "leak" roughly \$17.1 million, or 50 percent of revenues.

Meanwhile, as contended in the eTrans report, the MTA has embraced the idea of "open-road tolling," a similar system that includes cash tolls at the periphery. If this method were ultimately put into place, eTrans contends, the same back-office functions would be necessary.





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And, as asserted in yet another report sent to the U.S. Army Corps, compiled by resident Peter Smith, the MTA's numbers are simply inflated.

His projections with the introduction of all-electronic tolling: A 10-year, cumulative net revenue of more than \$130 million.

"The premise is simple," he says in his analysis, which was done for the Whippoorwill Homeowners Association. "By eliminating the costly initial construction investment and substantial ongoing operating expense of a large toll plaza, and by assuring a positive revenue stream through prudent management practices, the MTA can realize a strong profit while also protecting the environment."

In a phone interview, he called it "absurd" that the agency wants to put in a new toll booth," noting that they'll "lose money doing it."

The U.S. Army Corps is now reviewing all the reports, and will either offer their approval to the MTA to proceed to Phase II of its study, or deem that the authority explore other avenues.

New possibilities for police station site

Continuing an intensive search for an ideal police station site, officials have signed a purchase-and-sale agreement for two pieces of land on Route 1.

The town was previously investigating 42 acres on Ridge Road, but a purchase-and-sale for that property has expired, despite an extension.

The new parcels of interest, owned by Donald Blinn, would cost York \$1 million, according to town manager Rob Yandow. As of Monday, officials were waiting for Blinn to sign the purchase-and-sale.

And why this land? As Yandow explained, it has beach access, Route 1 frontage, and it's "large enough."

Still, contingent upon a signed purchaseand-sale, the town would have the right to explore those possibilities through design and consulting work.

Right now, officials appear optimistic. "We have every reason to believe we can" build a station there, Yandow said.

As for the previously-explored parcel:

Officials were hesitant because they were unclear about which parts of the land were usable; other issues dealt with restrictions due to protected vernal pools and wetlands on the property.

However, the town hasn't completely turned away from it: Yandow said it is still being examined for other uses.

Town hall facelift to get underway soon

Speaking of town buildings, a facelift to the historic town hall is expected to get underway as soon as possible.

Selectmen have awarded a contract for renovation work to the Berwick-based Preservation Timber Framing, Inc., for an amount not to exceed \$79,685, according to Yandow.

Work was stalled after Englewood Construction Co., which was originally granted a contract in January, went out of business.

The breakdown of repairs: shutter work, repainting, and preservation and replacement of parts of the front porch, Yandow said. All of this in conformance with the historic district commission, he said.

New principal at Village Elementary School

Meanwhile, in personnel matters, April Noble was recently appointed principal of Village Elementary School. The York School Committee unanimously approved her appointment in April.

Noble is currently a literacy specialist in Waterboro, and has also taught first and second grades, according to a press release from Superintendent Henry Scipione. She will begin in her new post on July 1, and will replace outgoing principal Ruth Dealy, who is retiring.

Another retirement is also in the works, according to Scipione: That of Jean Beetz, director of special education, who worked for the York school system for 36 years.

Scipione said a committee will be set up to seek her replacement, and an appointment will ideally be made before school lets out.

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

PICTURE THIS

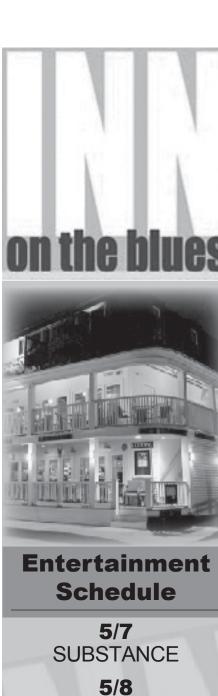


COURTESY PHOTO

The 32nd Annual Student Art Show at Barn Gallery is scheduled for Saturday, May 8 and Sunday, May 9 from 1 to 4 p.m. Young artists from area schools will exhibit their art at the Barn Gallery on Bourne Lane at Shore Road in Ogunquit. All are invited to a reception on Friday, May 7 from 4 to 6 p.m. Barn Gallery will open for the season on Wednesday, May 26 at 11 a.m. For more information call 646-8400 or visit to www.barngallery.org.







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THE CHESS EXPERT

By TARYN PLUMB

The York Independent

Richard Judy knows all about concen-

RICHARD JUDY

A recently-crowned Maine state chess champion, the 49-year-old York resident has played games that have lasted longer than most people's work days, and some of his moves have been so well-thoughtout they've taken nearly an hour.

A 30-year veteran of the checked board, Judy has traveled all over the country-and New England, too-to outwit opponents with the strategic movement of kings, queens, rooks, bishops, knights and

All in pursuit of the elusive endgame: "Checkmate."

Name: Richard Judy

Day job: Works for Affinity, a supported-living provider for disabled individu-

Congratulations on your win. How long have been playing chess? And how'd vou get into it?

My dad taught me when I was a young kid. I learned when I was six or seven. After that I played on the high school team, then I started playing in tournaments. I've been playing for over 30 years.

How come you're so good at it?

To get good, you've got to study a lot. I just got better and better over the years. Tournament play is run by the United States Chess Federation. Right now, they've got around 80,000 members. If you join, you get a rating—if you beat

66 It teaches patience; forethought, and humility, too, because there's always going to be someone better... 🤊

someone ranked higher than you, you gain points, if you lose to someone ranked lower, you lose points. Right now, I'm ranked ninth in the state of Maine, so I've reached "expert" level.

What are the skills you need to be good at chess?

You need a good memory. You need to be able to calculate. You need to be patient.



What are the lessons in chess?

Chess actually has a lot of benefits, as far as relating to life. It teaches you circumspection, to view things fully. It teaches patience; forethought, and humility, too, because there's always going to be someone better than you. It's also a game where you're playing other people one-on-one, so there's a big social aspect. There's no luck involved. It's all skill. You're responsible for your own wins or losses. Ben Franklin played chess; he wrote a whole treatise on it.

Who are some other famous people who played?

Einstein, and a lot of the presidents.

What's the longest game you ever

I played a game that went nine hours once. It ended up as a draw.

With all that time spent, does it get boring?

At tournaments, when it's not your move, you can get up and walk around, look at other games, get a coffee. In the Maine tournament, I spent 40 minutes on one move, and it turned out to be the winning move. It's a lot of concentration. You're calculating variations. A computer can look at about 200 million moves in a minute. A good human can only look at 10 or 12. But the human thinks differently,

they're more discernible, they can throw out a lot of bad moves right away. The computer will look at everything, even if it's been a bad move.

How often do you participate in tournaments? And how far have you traveled?

I've played in big tournaments in New York and Las Vegas, and I've done a lot of tournaments in New England. I'll play about a tournament a month. I also do a chess camp for the York park and recreation department every summer; it's a week-long chess instruction for kids. And I tutor chess on the side. Right now, I've got three students in York.

How does that work?

I go to their house. The game lends itself to study. There's an old proverb 'chess is a sea in which a gnat may drink, and an elephant may bathe.' The game is fathomless. There are endless possibilities. One statistic I like is that there are more possible chess moves in a game than there are atoms in the universe.

Any techniques you'd like to share?

I study a lot of tactics, from great players like Bobby Fischer and Garry Kasparov. The top level is grand master, so you want to look at the top grand master games. There are more books written on chess than all the other games combined.

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What are your ambitions with chess?

I'm hoping to get the "master" level, which is one level above expert. "Grand masters" usually play professionally, and usually have an innate talent. A lot of them are Russian immigrants—they teach chess in the schools in Russia—and most of the world champions have been Russian.

Do you have any favorite chess icons?

I like Judit Polgar; she's Hungarian. She's a strong grand master; she and her two sisters were taught the game when they were five years old. I met her in Boston once. She came over and pretty much beat everyone in New England, easily. She looked like she belonged in the mall playing video games, but she just wiped out everybody. She's in her 30s now.

What was your best game?

I tied for second at the New York State Open in 1992. I was playing a Russian grad student in the last round. There were a lot of people standing around watching. I had to win that game to tie for second, and was able to pull it off.

How interesting can it be to just watch other people play?

If I'm not playing, I'll go to tournaments just to watch. You watch the grand masters, try to anticipate their moves, get

in their heads, figure out what they're thinking.

When you're playing, can you get distracted by onlookers?

Yeah, sometimes. It's better just to shut them out. If you go to a chess tournament, it's usually pretty quiet, because people need to concentrate.

So do you have a favorite chess movie?

In Ingmar Bergman's "The Seventh

6 The game is fathomless. There are endless possibilities. **9 9**

Seal," one of the characters plays chess with Death. And "Searching for Bobby Fischer." They used real chess players in that movie.

So ultimately, what do you like about chess?

It keeps the mind sharp. Studies have shown that people who play chess or strategy games have a much lower incidence of Alzheimer's. It's considered a sport and an art. There's a beauty and a creativity in a well-played chess game.

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

YORK LIBRARY

'Shooting Beauty' to be screened

"Shooting Beauty" is a stunning and uplifting movie about the experience of living with an extreme disability and will be shown Saturday, May 8 at 3 p.m. The producer will introduce the film and will be available for a discussion after the film. This program and the accompanying photography exhibit, which will be on display in the Kennebunk Room from Saturday, May 8-30, are sponsored by York Diversity Forum, York Art Association, and York Hospital.

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

Maine Author Series:

"Maine in the World" on Friday, May 7 at 7 p.m. York author, Neil Rolde will discuss his new book "Maine in the World: Stories of Some of Those from Here Who Went Away". These varied stories provide a continuous range of Mainers' contributions to the world at large. Told chronologically from the time of pre-history Indians in Maine, they end in the present with a look at our current connections

• 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

• Community Education Talk: On Wednesday, May 12 at 4 p.m., Karen Pierce-Stewart,

Executive Director of the Cancer Care Center of York County in Sanford, will share ideas on how to be supportive and helpful when talking with someone who has cancer.

- Film: "Division Street" on Saturday, May 15 at 2 p.m. The movie "Division Street" explores the impact highways have on wildlife and underlines the need for transportation and development planning to give wildlife access to natural habitats. It is appropriate for any age and is as visually appealing as it is substantive. This program is sponsored by the York Land
- York Readers Theater: "A Raisin in the Sun" on Friday, May 21 at 7 p.m. and Saturday, May 22 at 7 p.m. Lorraine Hansberry's "A Raisin in the Sun", winner of the 1959 NY Drama Critics' Circle Award for Best Play, will be presented by York Readers Theater, Jukwaa Mazoa, and York Diversity Forum. The play explores growing domestic and racial tension in the years following World War II and poses difficult questions about assimilation and identity.



• Memorial Day Film Series: "Section 60—Arlington National Cemetery" on Sunday, May 23 at 4 p.m. A documentary about America's most sacred cemetery dedicated to her military dead, created on the former estate of General Robert E. Lee, the film includes interviews with mourners as well as visitors and examines their feelings as they walk this hallowed ground.

• Support York Public Library:
Kennebunk Savings Bank
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COURTESY PHOTO

Lumina Portrait Design recently opened in York Village.

COMMUNITY BRIEFS

New businesses now open in York

Lumina Portrait Design, a division of Geneve Hoffman Photography, recently opened in the heart of York Village at 266 York St., Suite 2. For more information about the studio, call 475-3000 or visit www.luminalife.com.

Also open is Intuitive Charms Stuido and Gallery which features distinctive gifts, jewelry, pottery, fine art and more. All artists are from the local seacoast area.

Visit Intuitive Charms at 264 Route 1 in York. For more information, call 363-0558 or visit www.intuitivecharms.com.

Scholarship offered to non-traditional students

The York Rotary Club is offering scholarships to non-traditional students who will be pursuing a post-secondary education next fall.

A non-traditional student is considered anyone who is not a typical high school senior heading to college, but is instead an older person and/or someone who has received a graduate equivalency diploma.

Three \$500 scholarships will be

People interested in applying must fill out an application and write an essay describing how a scholarship will help you achieve your goals.

For a copy of the application, visit the York Adult Education office at York High School, 363-7922 or e-mail Rotarian John DeStefano at johnd@destefano-associates.com.

All applications must be received by Friday, May 28.

Disaster loan deadline is looming

Local businessowners affected by the flooding and weather earlier this spring that looking to apply for disaster loans from the Small Business Administration are running out of time. Businesses have until Monday, May 10 to file the application for loans, offering up to \$2 million with a four percent interest rate.

The entire state of New Hampshire was declared a disaster area after weeks of wet weather last spring. Contiguous counties—including Oxford and York counties in Maine—were also eligible for disaster loans through SBA.

Under this declaration, the SBA's Economic Injury Disaster Loan Program is available to eligible businesses and organizations that suffered financial losses as a direct result of the disaster. The working capital loans may be used to pay fixed debts, payroll, accounts payable, and other expenses that could have been paid had the disaster not occurred. The loans are not intended to replace lost sales or profits.

The SBA determines eligibility based on the size of the applicant, type of activity and its financial resources. Terms can be up to 30 years based on each applicant's financial condition.

Disaster loan information and application forms may be obtained by calling the SBA's Customer Service Center (800) 659-2955 Monday through Friday from 8 a.m. to 6 p.m. and Saturday from 9 a.m. to 5:30 p.m. or by sending an e-mail to disastercustomerservice@sba.gov.

Loan applications can be downloaded from the SBA's Web site at www.sba. gov/services/disasterassistance.

Completed applications should be mailed to: U.S. Small Business Administration, Processing and Disbursement Center, 14925 Kingsport Road, Fort Worth, TX 76155.

Those affected by the disaster may apply for disaster loans from SBA's secure Web site at https://disasterloan.sba.

gov/ela/.

Completed loan applications must be returned to SBA no later than Monday, May 10.

Hotel earns highest award

The Best Western York Inn in York has received the Best Western Chairman's Award, the hotel chain's highest honor for outstanding quality standards. The Chairman's Award recognizes Best Western International hotels with a cleanliness and maintenance inspection score of 1,000 points out of a possible 1,000. Hotels must also meet Best Western's requirements for design and high customer service scores to qualify for the award.

Located at 2 Brickyard Lane, the Best Western York Inn features 88 guest rooms, a fitness facility, indoor swimming pool, business center and a complimentary breakfast provided daily. Located close to many local attractions including York Harbor, Long sands beach, Short sands beach and Cape Neddick, the Best Western York Inn is the perfect lodging choice for leisure guests and families.

Garden club plant sale

The annual Old York Garden Club Plant Sale is a true sign of spring and time to get out in the garden. This year's sale is scheduled for Saturday, May 22 at the Grant House in Goodrich Park, 200 US Route One, York, from 9 a.m. to noon. Hundreds of plants, mostly perennial flowering species grown in club members' gardens, select garden ornaments and plants from local nurseries will be available for sale at bargain prices.

Old York Garden Club is pleased to announce the arrival of the second printing of our gardener's handbook, "In the Garden With Old York Garden Club, What to Grow and How to do it." This unique book focuses on the opportunities and challenges of local gardening. It is a working gardening book based on the experiences of our members. The book will be on display and available for purchase at this year's plant sale. The cost is \$25.

The Silent Auction of Choice Plants will run from 9 to 11 a.m., with select, rare and unusual perennials going to top bidders. Many regional nurseries, public gardens and individual gardeners will be donating choice plants for the Silent Auction.

Funds raised at the plant sale are used for a scholarship fund for students pursuing a career in horticulture or a related field. In addition, proceeds from the annual sale are used to help other non-profit organizations as well as to enable club members to plant and maintain the public traffic islands throughout York. Mark your calendar—the sale is held rain or shine and there is plenty of free parking.

Scholarship deadline extended

The board of directors of the Ogunquit Playhouse Foundation announced that they have appropriated funds for theree scholarship awards and the deadline has been extended to Saturday, May 15. One each will be awarded to a graduating senior from the Wells/Ogunquit High School, York High School and Kennebunk High School.

Applications will be considered only if submitted to the Playhouse on or before Saturday, May 15. Copies of this application are available from school guidance counselors in the qualifying high schools and through the Ogunquit Playhouse Web site at www.ogunquitplayhouse.org.

To be qualified, the graduating senior (or recent high school grad) must intend to pursue a degree in the arts or related field and the individual must have demonstrated a strong interest and participation in the arts while in high school.

Applications must be accompanied by a maximum two-page essay about the student's experience in the arts, their desire to develop their traning and plans to do so. Applications must include a recommendation from an adult who has firsthand knowledge of the student's interest, commitment and/or participation in the arts. Winners must be willing to appear on stage at the Ogunquit Playhouse at a regularly scheduled performance to receive their award, be photographed and allow the Ogunquit Playhouse Foundation to use all or part of their essay, their name and picture in subsequent media for purposes of furthering the interest and knowledge, to the public, of the education outreach by the Ogunquit Playhouse Foundation.

The scholarship is not need-based. This scholarship is awarded with no discrimination as to gender, race, creed, religion or national origin.

Applications can be mailed or delivered in person, to Ogunquit Playhouse winter office, Scholarship Committee 42 Main St. (Route 1), P.O. Box 915, Ogunquit, ME 03907.

Applicants name or any other identifying marks or remarks should not appear on your essay. The application should be attached to the essay. The essays will be presented to the dducation committee and will be anonymous to them. They will be reviewed and the winning candidate will be notified of the committee's decision. All candidates will be acknowledged for their application.

VFW sends packages to troops

The Patriot Ride on Sunday, April 25 raised an estimated \$6,000 for care packages for the troops, according to Dick Filliettaz, service officer and chairman of the troop fund for the Veterans of Foreign Wars Post No. 6977 in Cape Neddick.

Money raised by this year's ride will go to fill care packages for the troops in the future.

Last year's ride raised about \$7,000, which helped to fill the 151 boxes mailed from the Cape Neddick post office Tuesday morning, April 27.

The care packages are going to a Mountain Infantry Unit in Afghanistan, said Filliettaz. The unit includes troops from Maine, New Hampshire and Massachusetts, he said. While the boxes have been ready since last year, the VFW was waiting for the unit to be deployed before shipping them out, he said. They'll go to the commander in charge of the unit to distribute, he said.

Each box contains toiletry articles, stationery, dry food and cribbage boards. Filliettaz estimates the value of each to be \$160

Money for the packages is raised through the motorcycle ride, The York Rotary, York Beach Fire Department and donations from other organizations, he said. Volunteers help put the boxes together.

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NEW YORK SIRLION

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

4 Fried Chicken Drumsticks 3.99

2 Sliders of the Day 3.99

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

Appetizer Sampler

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

Oven-Baked Nachos 5.99

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

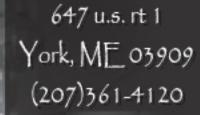
Saturday Date Hight Special

Your choice of one of the following appetizers: Stuffed Mushrooms or Chicken Quesadilla And your choice of two of the

following entrées: Lasagna with garlic bread, Fish and Chips, or Yankee Pot Roast. Includes two desserts 25.99

Saturday & Sunday All Day

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







By SUSAN KING

The York Independent

It's voting time in York and on the ballot is the proposed \$14.2 million municipal operating budget, a \$25.8 million school budget and more than \$10 million worth of other articles for the town.

Ballot voting is Saturday, May 22 from 8 a.m. to 8 p.m. at the York High School gymnasium, while the school budget "town meeting" is Monday, May 10 at 6 p.m.

School budget

The School Budget deliberative meeting (often referred to confusingly as the school budget "town meeting") is scheduled for Monday, May 10 at 6 p.m. in the

York High School gymnasium.

All registered voters are welcome to attend and participate. School voters will decide on a 0.3 percent increase—\$25.8 million, up from \$25.7 million in 2010—in the total operating budget and, as a bonus, whether they prefer an open meeting for the school district, as has

been tradition, or to switch back to a ballot voting system.

Following the "town meeting," school voters will approve or reject the proposed budget with a single referendum question on the town ballot on May 22.

Superintendent of Schools Henry Scipione hopes that the May 10 meeting will help school officials discuss the small 0.3 percent increase in the district's operating budget this year.

"There is always uncertainty," Scipione said. "But I've been doing a number of presentations in the community and people seem to appreciate what we've done."

The budget increase would result in a 2 percent tax increase, or about \$42 if you own a \$350,000 home.

"I think people recognize that we've kept this to a very

minimal increase," he said.

No new jobs are being added to school district staff, although positions have shifted to accommodate the expanded Horizons program at the elementary schools and York Middle School. Salaries for teachers will change, however.

After six months of negotiations between the York Teachers Association and York School Committee, a two-year agreement has been reached that would result in a zero base increase for teachers in the first year (2010-11) and a 1 percent base increase in the second year (2011-12).

The salary agreement will keep York teacher salaries with 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. The work year

School meeting: Monday, May 10 at 6 p.m.
Ballot voting: Saturday, May 22 from 8 a.m. to 8 p.m.
Location: York High School Gymnasium

represents an increase of student attendance to 178 days.

The board will save a total of \$1.6 million due to a refinancing of debt. There will be \$330,000 in savings in fiscal year 2011, Scipione said.

Health insurance for school personnel will be made available through the Maine Education Association Trust and there will be a premium increase of 4 percent in fiscal year 2011. Scipione said the amount was considerably lower than was previously expected.

General purpose aid, the money made available to local communities from the state to support K-12 education, was decreased to \$1.1 million for the 2010-11 year, down from \$1.4 million in 2009-10.

"Our community has been wonderfully supportive of our budget requests in the past and we hope that continues," Scipione said. "We work hard to earn respect in our community and our kids work hard to be successful."

Voters will review the school articles at the May 10 meeting, then will vote on the school budget as a whole during the all-day balloting on Saturday, May 22.

Municipal budget and ordinances

For the town budget, there are 86 articles on the budget and general referendum warrants.

The town's proposed \$14.2 million municipal operating budget (an increase of \$57,000 from last year), which covers the overall cost of running the town for fiscal year 2011, will be voted on. What happens if it's voted down? The current fiscal year 2010's budget will go into effect for another year.

The proposed budget includes minor increases in some town departments, but level funding for several others.

Alternative energy solutions and energy conservation projects will total \$100,000 from July 1, 2010 to June 30, 2011 and voters are asked to either approve or deny that request. The projects include some new equipment in Town Hall that would slash energy use—and hopefully costs. This money could potentially be recouped within the next ten years, Selectmen Chairman Mike Estes said.

As towns everywhere are trying to fight the problems associated with a high number of foreclosures, voters will be asked to allow the treasurer—with prior approval from selectmen—to waive foreclosure of any tax lien properties in calendar years 2010 and 2011. Estes said strict guidelines would need to be adhered for this to go into effect.

"We're going to consider properties that could damage the town if they're foreclosed," he said, adding that present hazardous waste would be the number one reason. Other guidelines would be the removal or repair of the property, if it is more than the value, selectmen may choose to waive the foreclosure.

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

Beyond the budget issues, the proposed "safe swim zones" and surfing ordinance changes will be on the ballot.

The surfing ordinance has been debated since it was proposed in December and it's finally coming to a vote.

Currently, the ordinance states that from June 14 until Labor Day, between the hours of 9 a.m. and 5 p.m., surfers are confined to a 120-yard area on Long Sands Beach, opposite Beacon Street. At other times, they may surf at any area along the beach.

But the new ordinance, proposed in December by Parks and Recreation Director Mike Sullivan, would extend the surfing area to 900 feet, from Beacon Street to the Sun & Surf Restaurant, and would give surfers another 800 feet at the other end of the beach near the Cutty Sark Motel. The areas would be open to both surfers and swimmers.

A 2,000-foot area in the center of the beach would be designated a safe swim zone, banned to surfers between 9 a.m. and 5 p.m., from June 14 until Labor Day.

It would also require that surfers wear board leashes and stay at least 35 feet away from swimmers at all times.

The establishment of a charter commission is also on the ballot. The charter

is set for a revision this year and a six-member charter commission is proposed to oversee the process. The members would be elected in a special election later this year if the ordinance is approved.

Town elections

It's not all just facts and figures. Voters will cast their choice for several board members, although only one race is contested—a two-person race for one selectman seat: Former selectman Edward Little is challenging incumbent Kinley Gregg for a three-year seat on the board of selectmen.

The board of selectmen consists of five elected members. Each selectman is elected for a three-year term and the terms

Cyan Magenta Yellow

Black

To be eligible to run for selectman (or hold any elected position in York) you must be 18 years old, a registered voter of York and a citizen of the United States.

The back-up plan, if more than two members are being voted on in case of an expired term and/or resignation, is for the two candidates with the largest number of votes to be elected

6 We're going to consider properties that could damage the town if they're foreclosed. ? ?

for a three-year term, the winning candidates with the least number of votes would be elected for a two-year term.

The board of selectmen works closely with the town manager (currently Robert Yandow) which is a full-time paid position hired by the town The town manager directs all town departments, offices and agencies.

All positions in town are appointed by either the town manager or board of selectmen except: the town moderator; town treasurer; budget committee members; school committee members; and board of selectmen, all of which are all elected by the voters.

For school committee, two seats are available and J. Dwight Bardwell and incumbent Mary Jane Merrill are the only two running.

The trustee of the sewer district seat is being sought by incumbent Frederick Boardman, Jr. and Fred Ricker is going after the water district trustee seat.

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.

With a town charter update in the future, one question on the ballot will ask if a charter commission should be formed. If the commission is voted on, six seats will be available and four candidates have expressed interest: Torbert MacDonald, Jr., Leon Moulton, Helen Rollins Lord and Wendy Starkey.

Want to learn more about York's government? Visit www. yorkmaine.org for contact information for all boards and committees and a copy of the town charter.

How did we get here?

Remember the Norman Rockwell painting with the guy standing up at town meeting and speaking his piece? It couldn't have been painted in York—not in the past couple of decades, anyway, since the time that the town converted to a ballot referendum system of voting for public business..

Long gone are the days when people showed up en masse to discuss articles on the floor, followed by a "yea" or "nay"

In the early 1990s, York did away with the open town meeting format in favor of a ballot referendum—which is just a "government" way of saying ballot voting.

There was the feeling that you'd get better representation from people that would vote this way," Town Clerk Mary-Anne Szeniawski said. "And more people are voting."

The state of Maine allows towns to adopt their own way of voting on budgets. However, three years ago, the state mandated that all school districts revert back to open "town meetings" for school budgets for a minimum of three years. This is the year York has to take the issue to the voters to determine whether the school will continue with open "town meeting" for the school budget or adopt the ballot referendum approach.

To make things even more confusing, some towns in Maine (generally towns with more than 6,000 people) have the option—but are not required—of having a "representative Town Meeting" where voting members of the community are

So what are we voting on?

With 86 articles on the warrants, there is a lot to be voted on at this year's elections, set for Saturday, May 22. An overview of some of the bigger financial requests are below. For a more complete list, stop by the town clerk's office for a copy of the warrant. The hours are Monday through Friday 8 a.m. to 4 p.m. or call 363-1003.

Some municipal financial questions up for approval:

- \$3,535,588 for the police department, animal control and harbor management.
- \$2,666,359 for general maintenance of town roads and bridges, tree planting and care, streetlights and signals, traffic lights, and disposal of solid and household hazardous waste.

- \$1.114.954 for winter maintenance and snow removal, and authorizing selectmen and the treasurer to transfer a maximum of \$100.000 if winter weather conditions require additional funding.
- \$1 million for a reconstruction project on York Street that would remove and replace undersized and failing road culverts, improve drainage, sidewalks and shoulders, and reconstruct the intersection at Organug and York Street. Also approving funds for road construction projects on North Village Road, Bartlett Road, Josiah Norton Road, and Ridge Road
- \$884,514 for the York Village and York Beach fire departments.
- \$492,600 for the paving of town roads
 - \$439,314 for library operations.

• \$123,640 for the recreation depart-

School funding requests:

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









10



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It's Tick Season. Know the Facts About Lyme Disease.

The rate of incidence of Lyme disease in Maine has been steadily increasing. In 2008, almost 800 confirmed cases were reported - triple the number seen in 2005. Lyme disease is transmitted by the deer tick, and although they are found all over the state, deer ticks are most abundant along the southern coast of Maine. It's important to know the facts. The Centers for Disease Control offers the following information:

Learn the early signs & symptoms of a tick-borne illness: The first sign of infection is usually a circular rash which occurs in approximately 70-80% of infected persons and begins at the site of a tick bite after a delay of 3-30 days. The cen-

ter of the rash may clear as it becomes enlarged, resulting in a bull's-eye appearance.

Patients may also experience symptoms of fatigue, chills, fever, head-

fatigue, chills, fever, headache, and muscle and joint aches, and swollen lymph nodes. Untreated, the infection may spread to other parts of the body within a few days to weeks, producing an array of discrete symptoms, including loss of muscle tone on one or both sides of the face ("Bell's palsy").

Lyme Disease Prevention Tips:

Avoid areas with a lot of ticks: Ticks prefer wooded and bushy areas with high grass and a lot of leaf litter

Keep ticks off your skin: Use insect repellent with 20% - 30% DEET on exposed skin and clothing, and wear long pants, long sleeves, and long socks to minimize exposure.

Check your skin and clothes for ticks every day: Perform daily tick checks after being outdoors, even in your own yard. Remove any ticks immediately with fine-tipped tweezers.

Take extra precautions in May, June, and July. This is when ticks that transmit Lyme disease are most active.

It is best to seek treatment early in the course of illness. See your healthcare provider to discuss treatment options. Also, if a tick is attached to your skin for less than 24 hours, your chance of getting Lyme disease is small. But just to be safe, monitor

your health closely after a tick bite and be alert for any symptoms.

If you think you may have Lyme disease,

see your healthcare provider or visit one of the York Hospital services listed below for treatment. For more information on Lyme disease, visit the CDC website at www. cdc.gov. For information about York Hospital services and community sites, visit www.yorkhospital.com.

York Hospital Emergency Care 15 Hospital Drive, York, ME 03909 207-363-4321

Wells ERgent Care

at Fig York Hospital in Wells

114 Sanford Rd (Rte 109), Wells, ME 04090 207-646-5211

Berwick Walk-in Care at Fyork Hospital in Berwick

4 Dana Drive, Berwick, ME 03901 207-698-6700

3901 207-096-0700

www.yorkhospital.com

MY KIND OF TOWN

FEEL LIKE GETTING OUT?

Breathe some fresh air and help the community, too

By JENNIFER L. SAUNDERS

The York Independent

May has arrived, bringing with it our annual town election—coming up faster than seems possible on May 22—and, of course, Memorial Day Weekend, a time to honor local residents who have made the ultimate sacrifice in defense of their country.

Memorial Day, too, marks the official start of our "season" here in town, as more and more summer residents and visitors will return to hike the trails at Mount Agamenticus, visit our shops and restaurants and, of course, enjoy the beauty of York's beaches.

But, before the "busy" season begins in earnest, we locals have a potpourri of happenings slated in the weeks ahead.

Feel like getting outside? The York Public Library and Museums of Old York are the place to be on Saturday, May 8.

Join the York Rotary Club, Old York staff and other local residents for Spring Cleaning on the grounds of Old York's Visitor Center and Jefferds' Tavern, beginning from 9 to 11 a.m. For more information call 363-4974.

Or, from 9 a.m. to noon join the York Rotary and its high school counterpart, Interact, as they spruce up the library grounds. Volunteers are asked to wear gloves and bring any yard tools they would like to use.

Come back to the library at 3 p.m. on Saturday for a special presentation by the York Diversity Forum, York Art Association, and York Hospital. See the award-winning film "Shooting Beauty," introduced by the producer. Then, following the film, stay for a discussion and view the accompany photography exhibit.

Also on Saturday is the annual York Education Foundation "Uncorked" event, which is always a big hit in town with great entertainment and a not-to-bemissed silent auction, all to benefit YEF's special programs in the York schools. The event begins at 7 p.m. at the Meeting House at Union Bluff in York Beach. If you don't have your tickets, contact a board member right away to see if any are left. For details, visit http://yorkeducationfoundation.org/.

On Tuesday, May 11, visit the York Public Library at 5:15 p.m. and hear Pat Gerkin discuss her work, which remains on view at the library through June,

Happy b-day, Rev. Handkerchief

On Sunday, May 16, Old York is inviting local residents to celebrate a very special birthday—the 310th birthday of one of York's acclaimed historical figures: Rev. Joseph "Handkerchief" Moody, the real person who is believed to be the inspiration of American author Nathaniel Hawthorne's novel, "The Minister's Black Veil."

The special event, "Joseph 'Handkerchief' Moody: The Man behind the



Myth," will feature a discussion of his early diaries, written when Moody was in his twenties, which offer a window into the daily life of a schoolmaster and minister in the

early 1700s.

This special program will be offered from 1:30 to 2:30 p.m. at Old York's Remick Barn on York Street. For more information, call Old York at 363-4974 or visit www.oldyork.org.

From history to drama in the same week! Don't miss York Readers Theater's production of "A Raisin in the Sun" on Friday and Saturday, May 21 and 22, at 7 p.m. This production is also sponsored by Jukwaa Mazoa and the York Diversity Forum and will be performed at the York Public Library. For more, visit the library's Web site at www.york.lib.me.us.

Plant sale blooms Saturday, May 22

Also on Saturday, May 22, don't miss the Old York Garden Club Annual Plant Sale at the Grant House in Goodrich Park on Route 1. The event will be held from 9 a.m. to noon so that we plant aficionados have plenty of time to choose from the hundreds of plants available to spruce up our gardens and still make it to York High School to cast our votes in the 2010 town referendum.

In addition, the Old York Garden Club has announced that copies of the second printing of its gardener's handbook, "In the Garden with Old York Garden Club: What to Grow and How to Do It" will be on sale during the event at a cost of \$25 per copy.

Coming up at the playhouse

And last, but not least, as we enjoy the lovely month of May and get ready for the summer fun ahead, the Ogunquit Playhouse has announced members of the cast and creative team for the first show of its 2010 season, "The Drowsy Chaperone."

The production, which opens on June 9, will feature Emmy-winning television star Carson Kressley—best known for his work on the hit Bravo show "Queer Eye for the Straight Guy"—and Emmy-nominated actress Georgia Engel. Kressley will portray the "Man in Chair," who is described as "an obsessive fan of old musicals who imagines performers coming to life in his shabby apartment whenever he plays one of his favorite cast recordings."

Engel, meanwhile, who made her Broadway debut as the unforgettable Minnie Fay in "Hello Dolly" with Ethel Merman, will reprise the role she portrayed in the original Broadway production of "The Drowsy Chaperone."

Jennifer Saunders is a contributing editor for the York Independent.



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YORK INDEPENDENT READERS:

We have 10 pairs of free passes to the Northern New England Home, Garden, and Flower Show, to be held Friday-Sunday, May 14-16 at the Fryeburg Fairgrounds in Fryeburg, Me. And we want to give them to you!

To claim a pair of passes, simply be among the first 10 readers to send in an e-mail to yorkindependent@gmail.com with "Home Garden Flower Show" in the subject line. Include your mailing address and we'll send them to you via mail in time for next week's great show! (Please, one pair of tickets per mailing address.)

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Covering the good things in life.







ART

LONG JOURNEY TO MAKING ART

From mother to mayor to, finally—painter

By SUZIE GOODWIN

The York Independent

Annamarie Eggert paints her life—and her York house is full of those paintings. My recent tour of her home began at a painting called "Cathedral Ledge," which was the spot in Sedona, Ariz. where she married her late husband.

"I'm not just painting what I see—I'm painting a feeling that I want to capture," she says

Annamarie Eggert was born in Boston, and later moved to Concord, Mass., where she raised her three children.

Annamarie's love for watercolor began early, when she was inspired in her mid-20s, after a trip to Europe. She knew someday she had to paint something, but it would have to wait. She only began taking classes in her early 60s, after the children were grown.

As a single parent in the 1960s, there was little time for art. Annamarie had a degree in biology, but when she had trouble finding a job, she went back to school. She laughs as she remembers all the commuting—and eating in the car.

When she finally received her PhD in psychology, she went on to build a successful private practice helping women in transition. It was a field that most of her male colleagues wouldn't touch.

She loves nature, trees and being outside, describing nature as "spectacular." Having a private practice allowed her freedom to travel with her children, and also on her own. In 1969, she packed her three children (then ages 12, 11 and 4) into a travel trailer for an entire summer. They spent the whole summer exploring the national parks—a single woman

without a man. Laughing, she admits the trip wasn't without a challenge, as she couldn't back the trailer up! She would always have to find someone to back it up for her.

In 1986 she moved to Sedona after a short trip to Arizona to visit friends she met on an earlier trip to Alaska. During her visit, her friends were called away and she was left to explore on her own. She took a drive to Sedona and fell in love it—bought a lot of land and decided, just like that, she was moving to Sedona. She believed this was the opportunity to start her art career.

Making her decision, she returned home, closed her practice, sold her house and within five months she had a new life in Sedona.

In 1994 she married her second husband, Bob. He shared her love for travel and they traveled extensively together. She also became the community's mayor—yes, mayor. She's amazing. She describes herself as a naturalist; she became politically active while in Sedona working with an environmentalist organization. But I think a more accurate title would be "activist," as in someone who acts on what she believes.

As our tour continued, we stopped at the bouquet of flowers on her hallway wall, the bouquet she received on her 80th birthday. There is a wall mural also in her hallway, which she works only in the summer when the light is right.

There are paintings of the York marshes, the shoreline near York beach (a view from her friend's home) and a tree near Nubble Light. She clearly remembers painting each one. The tree near the Nubble had inspired her so much that she



SUZIE GOODWIN PHOTO

York resident Annamarie Eggert put her youthful artistic desires on hold to raise three children and pursue a career.



SUZIE GOODWIN PHOTO

'Birch Grove,' a watercolor by York resident Annamarie Eggert that hangs in her home.

6 6 "If you have a

passion, honor it, follow

it you won't be sorry.

had returned the next day to paint it, only to find it had been damaged by a storm so she had to paint parts of it by memory.

Annamarie has sold many paintings, but there is one experience that stands out. It was when she first got her work into galleries—she was delivering a couple of paintings and hadn't even crossed the

threshold of the gallery when a mother and daughter each bought one of the paintings she was carrying.

She has enjoyed being in galleries, although she is not currently in any. She liked that the galleries handled the marketing and would called if they needed more. Because she paints large, it's more difficult to get her work into galleries—physically, they're heavy and large. She now

only shows locally, in both the York Art Association and the Kittery Art Associa-

We paused to flip through a bin of matted work in one of the spare bedrooms before showing me her studio is a small room of the back of her home. She paints as often as she can. Sometimes she will

get into something and will spend three or four hours before realizing she hadn't had lunch.

Words of wisdom from a wise woman: "If you have a passion,

honor it, follow it—you won't be sorry."

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.

Anthony's Combo Meals

Our combo meals are the areas best value for food on the go. Whether you choose the popular #1 Cheeseburger meal featuring our handmade 1/3 lb. burgers or the #5 that has a great portion of all white meat chicken tenders with crispy French fries there's a combo meal for you on our menu.

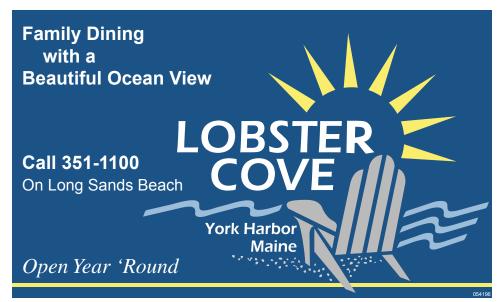
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CHOCOLATE AS A HEALTH FOOD?

That's one of the beliefs behind 'Aimee's Livin' Magic' products, made right here in York

6 Flavor, texture,

love and home-made

Cajun-style goodness

emanates from every

recipe. 🤊 🤊

By SARAH GRANT

The York Independent

Aimee Perrin loves chocolate. Raw chocolate gives you an amazing buzz, and really wakes up your brain," she says, which may account for why more than 1/3 of Aimee's raw prepared foods are made with raw chocolate straight from Ecuador.

Raw chocolate as a health food!? Aimee, whose business is creating "raw organic living" specialty foods, does not stand alone in the belief that raw chocolate directly stimulates various neurotransmitters in your brain (such as serotonin) to help reduce depression and to give a sense

of euphoria or well-being. Well-known raw foodist David Wolfe, author of 'Superfoods: The Food and Medicine of the Future,' backs up this claim.

They (the neurotransmitter modulating agents in chocolate) allow our

neurotransmitters like serotonin to remain in our bloodstream longer than usual," explained Wolfe in an interview with MS-NBC. "This makes us younger. The more chocolate you eat, the longer you live." Apparently, raw cacao is also the Number 1 antioxidant food, with 30 times more antioxidant than red wine and 20 times more than green tea.

Of course, chocolate is fattening; it's full of saturated fat, right? Though it is true that a one-ounce portion of 85 percent Dark Lindt chocolate contains a whopping 18 grams of fat, some of the saturated fat in chocolate is in the form of stearic acid, which the liver converts into

beneficial monounsaturated fats. Aimee uses raw cacao powder in her products, which contains 2.5 grams of overall fat in a one-ounce serving and only 1.5 grams of saturated fat. Also, consider that one ounce of raw cacao powder provides 7 grams of fiber. Moreover, chocolate is rich in flavonals, a subclass of the antioxidant flavanoids that are believed to lower blood pressure and benefit the cardiovascular system.

This does not give us license to sit down with a jumbo box of Godiva's best dark chocolate bon bons. That chocolate is full of refined sugar and it is cooked, which breaks down its natural fibers and destroys its vitamin C content. Cooked or roasted

chocolate does not contain the phenylethylamines, those special chemicals that emulate the feeling that we have when we are in love. In fact, one can feel quite disgusted with oneself after polishing off an entire box of bon bons.

This brings us back to Aimee Perrin and her intriguing shop of healthful snacks at 254 Cider Hill Road, right here in York.

The names she has given her products are intriguing and entertaining too. "Life by Chocolate" is a frosted brownie with such ingredients as sprouted almonds, Hunza raisins, agave nectar, cacao powder, raw walnuts, coconut oil, Himalayan salt and vanilla pods. "Livin' the Good Life Brownie" is my favorite and reminds me of a Chunky chocolate bar chock full of raisins and nuts, but no refined sugar. "Wild Vanilla Blondie" is a similar snack/dessert bar but without the chocolate. There are savory treats such as "Outrageous Onion Bread," "Hot Mama's



SARAH GRANT PHOTO

Unusual and healthful snack items are on display at Aimee's Livin' Magic on Cider Hill Road (Route 91) in York.

Aimee's Livin' Magic

254 Cider Hill Road, York

Zucchini Chips" and "Over the Top Onion Crisps." I got to be a guinea pig for a new cracker made with sprouted chia seeds, sauerkraut, and curry. It was complex, crunchy and very satisfying.

So how does a cracker get crunchy without baking? I heard the hum of that answer when Aimee gave

me a tour of her kitchen. She has 17 dehydrators that add crisp to her creations without exceeding

115 degrees, thus keeping the life in the "Livin'."

All of Aimee's healing foods are completely organic, gluten free, sugar free and vegan. They are great for those who follow whole food, raw, primal, diabetic or body ecology diets. They are also just a great alternative, healthful snack for the family.

By the way, David Wolfe loves Aimee's

foods and says of her new recipe book, 'Live in Magic,' that "Aimee Perrin's cuisine is the best ever. Flavor, texture, love and home-made Cajun-style goodness emanates from every recipe."

Aimee's Livin' Magic products are all over the Internet, in health food stores

from Portsmouth to Los Angeles, and soon to be available in the U.K., but you can get all of these fine products right

from the source, and you also get Aimee who can explain the therapeutic benefits of each and every ingredient. Aimee's shop, which, by the way is in a fabulous 100-year-old house with a breathtaking view of the serpentine canals of the marsh, is open from 10 a.m. to 4 p.m. Monday through Friday. Call ahead for an appointment on the weekends 361-4013.



By SARAH GRANT

The York Independent

It's a spring vegetable, but we treat like a fruit. A rhubarb stalk looks a little like a celery stalk, but actually belongs to the same family as sorrel and buckwheat. It is so acidic that we throw generous quantities of sugar into any batch of rhubarb in order to transform it into something delightfully palatable.

Perhaps due to its richness in potassium, vitamin C and calcium, rhubarb originally was consumed for its medicinal qualities, and did not enter American kitchens and diets until the 19th century.

Alone or paired with other fruits, rhubarb generally is cooked into

sweet dishes like pies, muffins, compotes, preserves, sorbet and ice creams. Who hasn't enjoyed the sweet–tart jolt of a late spring strawberry-rhubarb pie, especially during the very brief time when they are both in season locally? Nevertheless, rhubarb is also good in salads, fermented in rhubarb wine, and as a slightly tart chutney condiment for savory meat dishes.

To prepare rhubarb from the back yard, trim off all leaves and leaf ends, as well as the bottom of the stalks. The leaves contain oxalic acid and are slightly toxic. However, oxalic acid is also an effective laxative when eaten moderately, but you probably don't want your dinner guests associating that quality



15

Black

Cyan Magenta Yellow

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

Where to take Mom on her day, Sunday May 9? Here are some York-based ideas:

• Blue Sky, York Beach: What a luxurious spread! Enjoy your choice of a bounty of small plate choices from the appetizer/small plates buffet including chilled Bang Island mussels, smoked salmon, smoked trout; Judith Point calamari salad, fresh fruits, curried chicken salad with coconut-pineapple relish; selection of country pates as well as all types of pastries, croissants and scones from the Blue Sky pastry chef. And that's just the beginning.

In a style general manager, Mitch Marron, calls "mixed a la carte," delight in impeccable table service while you enjoy an entrée ranging from \$30 to \$34 with choices for every palate such as Blue Sky Benedict with Jonah Crab Cakes, sliced Chateaubriand, double cut lamb chops, stuffed Maine shrimp, Atlantic Salmon, Lobster frittata and even brick chicken. Each plate features fresh vegetables

Then, if mom can still move, encourage her to visit the dessert buffet with sumptuous pastries and desserts crafted by the pastry chef.

Wow! This gets my vote as best menu—and the best value—for this Mother's Day. Served from noon to 8 p.m. For complete menu go to www.blueskyonyorkbeach.com/ events-mothersday.php.

Blue Sky, 2 Beach St., York Beach: 363-0050. (Reservations are probably a really good idea.)

- Stage Neck Inn, York Harbor: Featuring a deluxe buffet with such delectables as clam chowder, shrimp cocktail, seafood paella, braised lamb with Shiraz/honey sauce, roast prime rib roast pork with oyster cornbread stuffing, desserts and much more for \$31.95 (reduced prices for children under 12). Seating from noon to 3:30 p.m., reservations required 363-5830. For complete menu visit www. stageneck.com/mothersadwaves.html.
- York Harbor Inn, York Harbor: Mothers Day Sunday Brunch Buffet will be served 9:30 a.m. to 4:30 p.m. All the wonderful dishes we depend on Chef Gerry Bonsey to prepare for our moms (and us) including: roast prime rib of beef, au jus; rosemary-Dijon roasted leg of lamb; honey-clove baked country ham; baked stuffed haddock; eggs Benedict; farmer's style eggs; French toast; cheese blintz, blueberry sauce, housemade coffee cake & muffins, and fresh fruit salad. There will also be plenty of green and composed salads, honey glazed carrots, wild rice pilaf;



snow peas & mushrooms, and mashed Yukon Gold potatoes. Dessert selections: York Harbor Inn's famous ice cream smorgasbord, Maine blueberry pie, chocolate fudge cake, NY style cheesecake. \$32.95 per person, plus tax and gratuity; children under 12 half price. Reservations required:

York Harbor Inn, Coastal Route 1A (P.O. Box 573), York Harbor: 363-5119

• Union Bluff Hotel Grille, York Beach: Chef Karl Mace will not disappoint with his brunch buffet served from 9 a.m. to 4 p.m. Included are chilled shrimp, various salads, fresh fruit, roast prime rib, poached salmon, boneless roast leg of lamb, omelet station, eggs Benedict, pasta dishes, seasonal vegetables and a variety of desserts. See complete menu at www.unionbluff.com/Mothers Day May 2010.pdf. \$28.95; children under 12, \$12.95. Reservations suggested 363-1333 Ext. 0.

Union Bluff Hotel, 8 Beach St., York Beach.

• Spring Hill, South Berwick: Get out of town and enjoy delicious, all scratch-made foods at Spring Hill's Mother's Day Brunch Buffet from 10 a.m. to 2 p.m. This one is the bargain at \$21.95, Children \$9.95 and under age 4 free. Traditional style brunch buffet includes omelet station, Belgian waffles, breakfast meats, fresh fruit, baked ham, roasted pork loin, baked salmon, teriyaki beef with broccoli, soups, seasonal vegetables, salads, wide variety of breads and baked items, dessert buffet. See complete menu at www.springhillmaine.com/events.htm. Reservations

Spring Hill,117 Pond Road, South Berwick; 384-2693.

• A road trip for mom: Treat mom right and take her on a splendid road trip to the "New England Farm 2 Fork Project" Mother's Day luncheon. Chef Sebastian Carosi, founder of the project, features some of the region's finest seasonal artisan products without all the preservatives and shelf stabilizers. The Mother's Day luncheon menu: an egg drop soup elixir of pasture-raised farm eggs, chicken, herbs, spring greens and heirloom plantation rice; the freshest mess of arugula melons and bloomed basil seeds: lemonade; Liberty Fields Farm's fresh local goat cheese tartlet with crushed basil, black pepper grapes and chardonnay gelled salad. Entree choices: rubbed Berkshire pork tenderloin with whipped Aroostook County potatoes; bacon caramelized asparagus and locally grown rhubarb jam or local peeky-toe crab cakes with a toss of baby arugula, creamery butter, smashed Maine-grown potatoes and smoky sweet paprika tartar sauce or hand-carved local

grass-fed beef tenderloin with sour cream mashed taters, wilted spinach and Applewood-smoked onion marmalade. Dessert: Meyer lemon curd 'ice-box pie' with Smiling Hill farm's fresh whipped cream and orange chamomile syrup or chocolate decadence with strawberry puree. Price is only \$36 per person (plus tax and gratuity) + \$10 (mimosa and/or champagne service) on Sunday, May 9, 11 a.m. and 3 p.m. seatings. For reservations, call 247-4455 or go to farm2forkreservations@yahoo.com. This all-farm-raised menu is well worth the trip through beautiful springtime

Raven Hill Orchard, 255 Ossipee Hill Rd East Waterboro; 247.4455. (Better make reservations.)

Side dishes

- Locavore potluck: Held every third Saturday at 5 p.m.; next potluck is Saturday, May 15 at the Moody House, 254 Cider Hill Road, York. Embrace the local-animaland-plant-based diet and join Chef Aimee Perrin and other locavores of York at this free potluck. The only stipulation is that you bring a dish to share made of locally procured products. (This does not include Hannaford!) Join in this effort to support the local farmers who produce the foods that nourish us.
- Learn abut garden pests: Many home and community gardeners have taken up growing their own food as a way of eating locally. In a presentation at the Portsmouth Public Library, Eric Sideman, organic crop specialist for the Maine Organic Farmers and Gardeners Association, will cover some of the challenges common to growing vegetables. This event, set for Tuesday, May 25, from 6 to 7:30 p.m. will cover topics such as insects and diseases, organic methods of prevention and management, and a special focus on identifying and preventing late blight. This event is free and open to the public, and is offered in collaboration between the association, Seacoast Eat Local, and Seacoast Community Garden Network. Space is limited; to RSVP or for more information, please email debra@seacoasteatlo-
- Free food: Join Fiddlehead Farms Market in Dover for a food and family celebration on Saturday, May 8 from noon to 4 p.m. Sample the fabulous foods of more than 25 vendors (but the samples are free). Wine and beer tastings, too. Bring the kids for free balloons. Prize drawings every hour plus a \$250 grand prize gift card to Fiddlehead Farms. Fiddlehead Farms, 920 Central Ave., Dover, N.H.; (603) 749-9800; www.fiddleheadfarmsmarket.com

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.

nature's original sweet-and-sour treat

with your rhubarb crisp.

You can store fresh rhubarb for another season by chopping it and freezing it in a heavy-duty zip lock bag. It will last up to eight months in the freezer. Imagine adding their tang to a Thanksgiving apple pie.

In the following recipe, rhubarb flatters apples and white raisins in a bright chutney designed just for pork dishes.

Rhubarb Chutney for Pork

- 1 lb Rhubarb
- 1/4 C white raisins
- 2 Granny Smith apples, finely chopped (leave skin on for more fiber)
- 1 medium onion, chopped
- 2 T Coarsely grated fresh ginger
- 2 Garlic cloves
- 1/2 t white pepper
- 1 Tb mustard seeds
- 1 C Light brown sugar or 3/4 C maple syrup

- 1½ C white wine vinegar
 Small pinch of salt to taste

Wash the rhubarb and slice into pieces 1/4-inch thick. If the stalks are wide, cut them in halves or thirds lengthwise first. Finely chop the grated ginger with the garlic.

Place all the ingredients in a noncorrosive pan, bring to a boil, then lower the heat and simmer until the rhubarb and apples break down and are the texture of a jam, about 30 minutes. Store refrigerated in a glass jar. Makes 11/2 cups.

If you are a regular reader, you know I like upside down cakes. They are easy and fun to prepare, great and glisteny right out of the oven and come with their own fruity topping. This recipe, courtesy of Martha S., has the added crunchy

texture of a crumb topping (great idea, Martha), which of course, winds up on the bottom of the cake for service. I prefer to use a nineinch cast iron skillet for my upsidedown cakes, but a nine-inch cake pan works, too.

Rhubarb **Upside-Down Cake**

Makes one 9-inch cake; serves 10 For the topping...
• 4 tablespoons unsalted butter,

- melted
 - ½ cup all-purpose flour
 - ¼ cup sugar

For the cake...

- $1\frac{1}{2}$ sticks unsalted butter, room temperature, plus more for buttering pan
- 1 pound rhubarb, trimmed and cut on a very sharp diagonal about 2 inches

- 1½ cups all-purpose flour
 1½ teaspoons baking powder
- · Coarse salt
- ½ teaspoon finely grated orange zest plus 1 tablespoon fresh orange juice
 - 2 large eggs
 - · 1 cup sour cream
- 1. Preheat oven to 350 degrees. Make the topping: Stir together butter, flour, sugar, and 1/4-teaspoon salt until moist and crumbly.
- 2. Make the cake: Butter a 9-inch round cake pan (2 inches deep). Dot with 4 tablespoons butter (cut into pieces). Toss rhubarb with 3/4 cup sugar; let stand for 2 minutes. Toss again, and spread in pan.
- 3. Whisk together flour, baking powder, and 11/2 teaspoons salt. Beat remaining stick butter and cup sugar with a mixer on medium speed until pale and fluffy. Beat in zest and

juice. Beat in eggs, 1 at a time, until incorporated, scraping down sides of bowl. Beat in flour mixture in three additions, alternating with sour cream, until smooth. Spread evenly over rhubarb. Crumble topping evenly over batter.

4. Bake until a toothpick inserted into the center comes out clean and top springs back when touched, about 1 hour. Let cool for 10 minutes. Run a knife around edge of cake, and invert onto a cake plate. Serve warm (after cooling for a halfhour) or let cool completely before service.

Let the cake cool for 10 minutes before removing it from the pan. The rhubarb will be too hot to handle safely right after baking. However, if the cake sits much longer, it may stick.

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 Union Congregational Church, on Church Street, York Beach, will hold a public supper on Saturday, May 8. Continuously served 5:30 to 7 p.m., the meal will include baked beans and franks, and/or macaroni and cheese. Cost is \$9, for adults, and \$4.50, for children aged 10 and under. Reservations are not required. Invite your friends and enjoy a great social time.

The 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.

Spring Cleaning at the Museums of Old York on Saturday, May 8 at 9 a.m. at the visitors center. For more information, contact Scott Stevens at 363-4974.

Spring members juried show through Sunday, May 9. The Gallery is located at 394 York Street (Route 1A) York Harbor. 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.

David and Fay Kerr, of the York-Ogunquit United Methodist Church will talk about their experiences in Haiti on Wednesday, May 12 at the church on 1026 US Route 1 in York. Four months after a devastating earthquake destroyed much of Port-au-Prince and the surrounding area; the people of Haiti still face hardship and adversity. Housing, sanitation and basic health care continue to be pressing needs for thousands of families as they remain in make-shift refugee encampments. For additional information, you can contact the church office at 63-2749 or visit www.youmc.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 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.

Pastels and oils by Doherty, Ertl, Gamache, Pelletier will be presented at the York Art Association Thursday, May 13 through Sunday, May 30. A public reception will be held Friday, May 14 from 5 to 7 p.m.

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.

Wine tasting and artist reception at The Clown on Friday, May 14. The Clown welcomes Jon Dietz of Easterly Wines and Maine photographer Annette Brennan. Brennan's work will be showcased in The Clown gallery space through June. Stop in anytime between 5 and 8 p.m. to meet Annette and Jon and sample fine wines from the Easterly portfolio. For more information, call The Clown at 351-3063.

The annual May Faire at Tidewater Waldorf School in Eliot offers an opportunity for all Seacoast residents and surrounding communities to join together in a celebration of the spring season. Held on Saturday, May 15 from 10 a.m. to 2 p.m., the selection of activities at the May Faire appeals to young and old alike. There is the May Pole dance to start the day, with musical presentations by the grades' children. A marionette show will be presented by the Tidewater faculty, and there will be old time craft demonstrations by local artisans. Pony rides, the "flying squirrel" zip line, and an old-fashioned cake walk are among the highlights of the Faire. Add games and craft activities for the children, live music and delicious food donated by local vendors and you have

a day not to be missed! The Faire will be held on the grounds of Tidewater School, 228 Beech Road across from the Eliot Commons. Rain date is Sunday, May 16. For more information, call 439-7911 or visit www.tidewaterschool.org.

A benefit breakfast buffet to benefit York County Food Rescue, will be held at the Nonantum Resort, 93 Ocean Ave., Kennebunkport, Saturday, May 15, from 7:30 to 10 a.m. York County Food Rescue, a non-profit agency, distributes free food to over 40 food pantries and meal sites throughout York County. The food is, in turn, given to those in need. Priced at adults, \$9.95, children ages 2-12, \$4.95, payment will be taken at the door; non-perishable food donations welcome. For more information, please contact foodrescue@metrocast.net.

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.

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.

Naho Bessho, a pianist of classical music, from Nagoya, Japan, will play on Saturday, May 29 at 2 p.m., at York-Ogunquit United Methodist Church, located 1026 US Route 1. Admission is \$10 at the door. The program of this concert includes pieces by Carl Maria von Weber, Gabriel Faure, Felix Mendelssohn, Nikolai Medtner, and Sergei Rachmaninoff.

For more information, visit http://web. me.com/besshoo/naho/home.html or call (603) 969-0674.

Lutheran Worship, in York this summer. The York Harbor Inn will be the setting for ten worship services offered in the Lutheran tradition on Sunday evenings at 7 p.m., Sunday, June 27 through Sunday, Aug. 29. For more information you can log on to the website: www.emmauslutheranmission.org

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.

Music, theatre, books and more

The 32nd Annual Student Art Show at

Barn Gallery is scheduled for Saturday, May 8 and Sunday, May 9 from 1 to 4 p.m. Young artists from area schools will exhibit their art at the Barn Gallery on Bourne Lane at Shore Road in Ogunquit. All are invited to a reception on Friday, May 7 from 4 to 6 p.m. Barn Gallery will open for the season on Wednesday, May 26 at 11 a.m. For more information call 646-8400 or visit to www.barngallery.org after May 26.

Mystery Dinner Theater on Saturday, May 8 at 7 p.m. in St. Christopher Church Hall at 4 Barrell Lane, York. "Hawaiian Hijinks: Life, Laughter, Loss on a Hawaiian Island." Features a three-course meal and theater. Tickets are \$15 adults/\$10 children ages 10 and under at the door. Call Michelle at 363-8524 or Rose 337-0637 for more information.

RiverRun Bookstore, 20 Congress St.,

downtown Portsmouth, is hosting several authors in May. For a complete list of authors, visit www.riverrunbookstore. com. On Monday, May 24, two Seacoast authors will discuss neglected aspects of 20th century Russian history – the impact of Stalin's Gulag and the influence of tribalism – at a forum in the Levenson Room of the Portsmouth Library.

Youth Opera Workshop, will present George Bizet's "Carmen" on Friday, May 7 at 7 p.m. and Sunday, May 9 at 3 p.m. at Biddeford Middle School staring York High School sophomore Taylor Palmer as Carmen. This production of "Carmen," which will be sung in English, has been developed in collaboration with the Biddeford School System. Tickets are available at the door for \$10 for adults and \$5 for students and seniors. The Biddeford Middle School is located at 20 Tiger Drive.

Inn on the Blues announced its events for the month of May: 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.

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.

Niel 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.

Jonathan's Ogunquit announced their 2010 concert series including: All Together Now, a Beatles Tribute Band on Saturday, May 8 at 8 p.m.; Comedy with Birdie Googins on Friday, May 21 at 8 p.m.; Melissa Ferrick with Seth Glier on Saturday, May 22 at 8 p.m. Tickets start at \$10 in advance and \$12 at the door. For more information or to purchase tickets in advance, contact Jonathan's at 646-4777, they're located at 92 Bourne Lane in Ogunquit.

An opening night benefit for Haiti of the Pulitzer prize-winning comedy "Crimes of the Heart" by Beth Henley presented by the York High School Players on Wednesday, May 12 at 7:30 p.m. Tickets are \$6 for adults and \$3 for students and seniors and all proceeds will benefit the people of Haiti as they continue to struggle to recover from the devastating earthquake. "Crimes of the Heart" will play Wednesday, May 12-14 at 7:30 p.m. in the York High School auditorium. Tickets available Monday, May 10 and Tuesday, May 11 at York High School or available at the door.

The Caine Mutiny (1954) will be shown Wednesday, May 12 at 7 p.m. at the Dunaway Center, 23 School St., Ogunquit. It is the story of shipboard conflict and a mutiny aboard a WWII naval vessel, and the subsequent court-martial trial of the

OPENING SUNDAY, MAY 9



The future of our seacoast art community, presented by the Kittery Art Association is the Kittery School's annual K-12 art show now through Sunday, May 23. The opening is Sunday, May 9 from 3 to 5 p.m. Hours are Thursdays 3 to 6 p.m., Saturdays noon to 6 p.m., Sundays noon to 5 p.m. For more information, call 451-8384 or visit www. kitteryartassociation.org.

ship's captain. Onboard this small insignificant ship in the U.S. Pacific fleet, this event occurs unlike any that the U.S. Navy has ever experienced: A ship's captain is removed from his command by his Executive Officer in an apparent outright act of mutiny. As the trial unfolds it is revealed that the Captain was mentally unstable and perhaps insane. The Navy must decide if this was a criminal act or an act of courage to save the ship.

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.

Author Michael Pollan, will discuss his book "The Botany of Desire" at the Portland Museum of Art, 7 Congress Square, Portland, from noon to 1 p.m. Recently made into a PBS documentary, Pollan uses the histories of apples, tulips, potatoes, and cannabis to illustrate the complex reciprocal relationship between humans and plants. In this book he proposes how these species have successfully exploited human desires to further their own evolution. Join our discussion about this very entertaining book, then walk through the Objects of Wonder exhibition with new appreciation. The book will be available in the Museum Store for \$16.

The Seacoast Guitar Society presents acoustic guitar wizards Robin Kessinger and Todd Hallawell in concert at the Remick Barn at Old York on Sunday, May 16 for one night only. Music begins at 7 p.m. The Remick Barn is located at 207 York St. at the Museums of Old York (facing church steeple). Call 363-1886 for more information. Tickets are \$15/\$8 students, available at Museums of Old York (York) by phone and online at www.seacoastguitar.org.

Joseph "Handkerchief" Moddy: The Man behind the Myth on Sunday, May 16 from 1:30 to 2:30 p.m. at Remick Barn. Observe Joseph Moody's 310th birthday with a discussion of his early diaries. These insightful writings from when he was in his 20s, provide a glimpse into the daily life of a young schoolmaster and minister. Hear of his fears, frustrations, loves, hilarity, and the goings on of York in its frontier days. Decide for yourself if Moody really was the man portrayed in Hawthorne's The Minister's Black Veil.

The Seacoast African American Cultural Center (SAACC) will host a reception and book-signing for author Elizabeth R. Pettiford of Dover, Sunday, May 23 from 2 to 4 p.m. at the center, located in the Portsmouth Discover Center at the corner of Middle and Islington streets in Portsmouth, N.H. The author will speak about her newly released book, "A Family in the Attic." The novel published by PublishingWorks of Exeter, shares a family story with many surprises, twists, and secrets that also address issues related to the needs and care of elders in America. For further information about this author event, please call (603) 436-7629 or e-mail SAACC@aol.com.

Barn Gallery in Ogunquit will open for the 51st season on Wednesday, May 26 with four exciting exhibitions by members of the Ogunquit Art Association. "OAA Expressions," in the Main Gallery, will feature work in a wide variety of subject and medium. Artists will explore the "Cosmos" in the Lower Gallery. Eve Corey and Polly Moak will exhibit their assemblages and paintings in the North Gallery. Invited New England sculptors will display three-dimensional work in the outdoor Sculpture Court. Small works of art will be available in the Collectors Gallery. Everyone is invited to a gala reception on Saturday, May 29 from 5 to 8 p.m.

Health, support and wellness

Listen with your heart, how to talk to someone with cancer will be discussed at the York Public Library on Wednesday, May 12 from 4 to 5 p.m. with Karen Pierce-Stewart. The program is free of charge. For more information, call 459-1606.

Ongoing

Donations and volunteers needed at the 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.

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A scene from Furry Vengeance.

By AMY DIAZ

The York Independent

Furry Vengeance (PG)

Brendan Fraser is a determine developer who squares off with a forest-protecting raccoon in Furry Vengeance, an alleged comedy that has you wanting to curl up in the fetal position and protect your head.

The bricks of hackneyed comedy are steadily hurled at you, as though the movie were trying to stone you to death. Perhaps that's the movie's

way of trying to push you out into the lobby, where you'll be happily willing to trade \$9 for a small bag of popcorn and a few moments of

Dan Sanders (Fraser) is a basically decent guy who believes in his company's claim that it is a green developer and that it will only keep him and his unhappy Chicago-native family living in hicksville for a year. Turns out, however, boss Neal Lyman (Ken Jeong, or, as you may know him, Señor Chang) plans to completely wipe out the forest and require Dan, and therefore his wife

Tammy (Brook Shields) and their son Tyler (Matt Prokop), to stay for many years to oversee it.

Oh, but the fiercely protective, forest-leading raccoon who sneaks on the airplane for the meeting where Lyman reveals his plans and overhears the news is having none of that Because he understands English and guerilla warfare. And soon he, his poop-bomb wielding bird friends, his stink-bomb equip skunk friends and a big scary bear are all working together to

get rid of Dan.

No, they don't talk, but they do

make squeaky woodland sounds of snarkiness and they have digitally enhanced waves and smiles. Oh. if only one could come through the screen, and use a wave of its little paw to sever one of my major arteries and facilitate my passing out. Coming as it does at the end of vacation week for many in these parts, I can only shake

my head in sorrow for the many sentient adults that will have to endure this movie after days of other, more wearying activities. It's like coming to the end of a triathlon and then having to participate in a forced march, a forced march through skunks-in-a-car jokes. Repeated many times, just in case we don't get the nuance.

Furry Vengeance is so aggressively bad it makes you think back on Ice Cube affairs like Are We There Yet? as classic family comedies. It's as though at every turn someone asked, what is the dumbest, least interesting, most humorless choice we could make? And then did something even lamer. It's not just that we've seen every joke here a hundred times before, it's that they don't even reuse it with any real care or style. Even the movie's vague nod to an environmental theme seems halfbaked. In the end, I spent less time trying to figure out what the movie was saying about development and more time trying to decide what

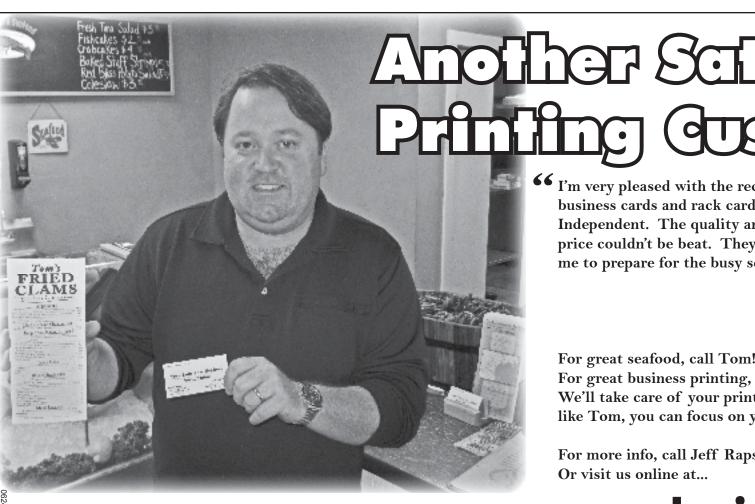
was behind the movie's weird approach to the Asian Jeong and the assorted, vaguely Latino construction workers. I'll give the movie the benefit of the doubt and say it's too stupid to be offensive.

Jeong and Fraser seem to want it to work, even if they give up after a while, but not even the natural affability that's carried Fraser through previous half-baked family-adventure-comedies can keep him from sinking into the muck of our despair here. Meanwhile, Shields just seems confused, as though everyone forgot to tell her what her character's purpose was. Pick any child's movie out currently and, even if you hate it and are watching it for the sixth time and find gum on your seat and a hair in your popcorn, you'll still do better than a first viewing of Furry Vengeance. F

Rated PG for some rude humor, mild language and brief smoking. Directed by Roger Kumble and written by Michael Carnes and Josh Gilbert, Furry Vengeance is an hour and 31 minutes long and distributed in wide release by Summit Entertainment. It opened in wide release on April 30.

The Girl with the Dragon Tattoo (NR)

A disgraced journalist hunts for a teenaged girl who went missing decades ago in The Girl



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19

Mikael Bloomkvist (Michael Nyqvist) is an investigative reporter whose big exposé on a powerful businessman has landed him in legal trouble. Charged and convicted of libel, he is awaiting jail time when he is hired by Henrik Vanger (Sven-Bertil Taube) to look into the 40-year-old disappearance of his 16-vear-old niece. Harriet (Ewa Froling). The Vangers are a wealthy and powerful family and Harriet's disappearance took place when they all convened for their annual meeting to discuss the business. Old house in the country, suspects dead and alive, money and even Nazis and weird religious overtones — this mystery has everything and Mikael leaves Stockholm to spend his time before the jail sentence kicks in doing the kind of shoeleather investigating that brought him both fame and notoriety.

Into this old-fashioned Hercule Poirot-ish affair comes the very hard and new-fashioned Lisabeth Salander (Noomi Rapace), the titular girl with the titular tattoo. She is a hacker, professionally, and digs into Mikael at the behest of Henrik. After Vanger hires him, she still watches Mikael and is soon herself dragged into the investigation. Meanwhile, she is dealing with an evil probation officer (probably not the right term but we learn she's spent time in a psychiatric hospital and perhaps for this reason and due to her youth she has a government minder). He is only one in a line of abusive men she has known and she isn't one to give in.

As with all layered foreign-language films like this, a bit is lost in translation, but overall we get an action-packed suspense movie with all the elements one looks for in a nice meaty mystery. (Meaty, but with a little flab — at 2 hours and 30 minutes, the movie could have come in a bit lighter without losing any essential parts.) It also gives us significantly more violence than you tend to get in American movies — where a Hollywood version might be operatic, this movie

is grittily, horribly real with its violence.

But this is a solid film, one that reminded me a lot of Tell No One, a French mystery from a few years ago, with its twists and discoveries. Don't let the subtitles pull you away from the on-screen action because, despite its length, the movie does regularly manage a fast-paced feel.

Perhaps best of all, it makes me want to read this book and the others in the series. This kind of tense, absorbing story is just waiting to be

vacation, they are taking the kids to Vietnam and Phillip's brother is coming to house sit.

Enter the Greenberg who is Greenberg. Roger Greenberg (Ben Stiller) arrives from New York City with some vague plans to build a dog house for his brother's family and to just generally do nothing. He has recently left a hospital - you know, "hospital" — and Carol seems to have little hope he'll do much. While in L.A., he reconnects with a few friends from a time 15



A scene from Greenberg.

your beach read or your high-end popcorn flick. B

Not rated. Directed by Niels Arden Oplev and written by Nikolaj Arcel and Rasmus Heisterberg (from the novel of the same name, in its English translation, by Stieg Larsson), The Girl with the Dragon Tattoo is two hours and 32 minutes long, in Swedish with English subtitles and distributed in limited release by Music Box Films.

Greenberg (R)

Ben Stiller plays the horrible dark person who lives in some of us in Greenberg, another bitingly funny, well-written Noah Baumbach study of awkward and awful behavior.

Phillip (Chris Messina) and Carol Greenberg (Susan Traylor) appear to have a cluttered but fulfilling life in a cluttered but lovely upper-middle-class home in Los Angeles. For

years ago when he was in a band and they were on the crux of Making It. But they have become adults in the intervening years. His former girlfriend Beth (Jennifer Jason Leigh) now has children and only vague memories of her time with Roger. His best friend Ivan (Rhys Ifans) is going through a difficult time with his own wife and child but Roger's only real advice seems to be to "be free."

Roger hasn't become an adult. He remains desperately unattached and even does his best to push away Florence (Greta Gerwig), Phillip's assistant whom Roger turns to when things go wrong with house or dog. And when he's lonely, which he frequently is. So they get together, they have awkward bites of romance and then he picks a fight to leave. Florence is a bit adrift as well, which may be why against advice and common sense she

continues to see Roger.

Ricky Gervais, talking about his The Office, has been quoted saying something to the effect of if you don't know someone like David Brent, you probably are David Brent. Well, if you don't know a Greenberg, then chances are you are the Greenberg. It's not a pretty mirror to look at but at least it offers, over real life, the ability to laugh at the destructive id, and not have to live it. Greenberg is the angry teenager still ripping on everything that is lame or hypocritical (though not with a great understanding of what "hypocritical" means). Greenberg does things ironically but has done them so long that the irony has worn off and the goof — addressing his friend as "man" for example — is now his personality. For a certain group of people, Greenberg is a representation of the jaded jerkhead deep inside and the degree to which you can keep him inside is the degree to which you can hold a job/have relationships/what have you. Greenberg can't keep anything inside and thus has little choice but to concentrate on his plans of doing nothing.

If previous Noah Baumbach movies — 1995's Kicking and Screaming, The Squid and the Whale, Margot at the Wedding — embarrass, horrify or scare you, then maybe Greenberg's not so much for you. This is a movie that examines, in full light and

with hilarious but sharp accuracy, the person who is, well, let's say, rhymes with "mouchebag." Baumbach is excellent at taking the truly flamboyant, deep-down schmuck and showing him for all his awfulness and somehow finding atiny bit of humanity. (Whether it's a redemptive amount of humanity I think he more or less leaves up to the viewer.) Stiller, never one to shrink at playing the jerk, does a very good job playing this guy. You can dislike him and yes continue to watch him.

The movie saves its unashamed, full-hearted loved and affection for Gerwig, a "regular person" beauty of the type Baumbach seem to prefer. Shots of her are luminous, as though we're gazing at her. It's a neat trick that she too can seem flawed — sort of goofy at times, not always good at standing up for herself, indecisive — and yet charming and interesting.

I suspect most people who see Greenberg will either find it kind of endearing in the way that Noah Baumbach comedies tend to be or find it almost intolerable, with not many people falling somewhere in between. **B**

Rated R for some strong sexuality, drug use and language. Directed by Noah Baumbach and written by Baumbach and Jennifer Jason Leigh, Greenberg is an hour and 47 minutes long and distributed in limited release by Focus Features.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7

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

Regal Cinemas Newington 15

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

The Music Hall

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

Smitty's Sanford Cinema & Pub

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

Smitty's Cinemas Biddeford 8

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

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LOOKING FOR A HOME

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

Titan

This gorgeous young man is Titan! He is a six-month-old pitbull that is raring to go. Titan is a typical pup and should do just fine sharing his new



home with respectful children, other dogs and cats. He will need some help with his house training skills but once he is given a daily routine to follow he will catch on in no time. Titan loves to play with rope toys and needs a family that will give him lots of play and exercise time. If this beautiful boy sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet Titan.

Lena

This darling dog is Lena, a four-year-old mixedbreed. Lena is a very active dog who loves walks, fetching, and playing with



toys. Basically, if it involves physical activity, Lena's there and loving it. During her occassional down times, she can be a funny and friendly girl. She should do fine sharing a new home with other dogs and children over the age of six. If you'd like to adopt Lena, please fill out an adoption application and then bring your entire family, including dogs, in to meet her.

This darling gal is Maggie,

Maggie

a four-and-a-half-year-old pitbull with a gorgeous brindle and white coat. Maggie's a playful dog who would love to find a forever home with plenty of toys to play with and room to romp in. While it might take her a little time to adjust to a new situation, she'll become an upbeat and friendly girl once she's comfortable. She's very tolerant, and gets along well with some other dogs and children of all ages. She does not enjoy the company of cats, so we'll be asking she not share a home with any. She's a well-trained dog, but could still use a little help with basic obedience. Luckily, we offer obedience classes here at the shelter, with discounted rates for adoptees, that would be perfect for her. If you're looking for a playful and upbeat companion who would be forever grateful for being brought into your home, then Maggie might just be the dog for you. If you'd like to adopt Maggie, please fill out an adoption application and then bring your

Lani

to meet her.

This little gem is Lani! She is a beautiful three-and-a-half-year-old cat that has a short calico coat. Lani is a great gal that is looking for the forever home of her dreams. She is very loving and greatly enjoys having a warm lap to curl up

entire family, including dogs, to the shelter

on and giving super hugs. Lani also likes to curl up on a comfy cat bed near a window where she can enjoy the outside from the safety of inside. If miss Lani sounds like the purr-fect girl for you please fill out an adoption application and stop in to meet her.

Shadow and Moose

These two sweethearts are Shadow and Moose. They are both one-year-old cats and would love nothing more than to find a loving forever home where they



could live together. Shadow and Moose are both great little kitties and will do just fine sharing their new home with other cats and calm respectful children. They are both a bit shy at first but once they know you want to be their friend they come out of their shells. Shadow and Moose are both quite friendly and actually enjoy playing with laser mice and cat toys. If this lovely duo sound like the ones for you please fill out an adoption application and stop in to meet them.

Einstein

Hi, my name is Einstein! I am an adult male Netherland dwarf mix. I may be a mix but my little personality is all Netherland dwarf. If you



are not familiar with my breed you may want to do a bit of research before adopting me. Here are some facts about Netherland dwarf bunnies: We can be quite active and need plenty of play time and toys to keep busy. We can become very territorial with our cages and belongings so, sometimes this can lead to biting issues. The average life span for us is about seven years. We don't regulate heat well, so we must be kept at a comfortable room temperature. We are also prone to getting misaligned teeth, so our owners have to make sure we have plenty of things to chew! So if you think that I could be the bunny for you please fill out an adoption application and stop in to visit me.

Desi

This beautiful girl is Desi!
She is an adult female cockatiel that can't wait to find a forever home to call her own. Desi is a friendly girl and likes to be talked to. She loves having toys to play with and perches to hop on. Desi would also like to have a cuddle bone for her to keep her beak in tip top shape and a daily diet of quality cockatiel food with some yummy bird treats. If this little beauty sounds like the one for you please fill out an adoption application and stop in to meet Desi.

Daffodil

Meet Daffodil! She is a cute little four-month-old hamster. Daffodil is a friendly little girl that can't wait to find a forever family that will handle her on a daily basis to keep her as frien sible. She loves to make nest on



a daily basis to keep her as friendly as possible. She loves to make nest out of hay and paper shavings inside her little card board hide away so that she has a cozy place to nap. Daffodil also likes having toys to chew on.

CROSSWORD PUZZLE

40 Oscar-winner

42 Plumed bird

44 Scout shelters

45 Paris subway

6

2

5

By Dave Green

9

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7

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43 Complete

SUDOKU

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Witherspoon

ACROSS

- 1 Swindles
- 6 Coffee-bar order
- 11 Compacted mass
- 12 Skirt
- 13 CBer's need
- 14 Kind of position
- 15 Goof
- 16 Start of many titles
- 18 Freud topic
- 19 Lilliputian
- 20 Black goo
- 21 Storage site
- 22 Fashions
- 24 Stratagem
- 25 Caffeine-free drink
- 27 Borscht veggie
- 29 Salary recipient
- 32 Strike caller
- 33 Most CEOs
- 34 Magnon lead-in
- 35 Ball girl
- 36 Termite's cousin

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- 37 Deli choice
- 38 Beetle larvae

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Difficulty Level ★★★

6

DOWN

9

- 1 Threaded fasteners
- 2 Dinner wine
- 3 1976 portrayer of Maid Marian
- 4 2001, in Rome
- 5 Weightlifter's aide
- 6 Put off
- 7 Second person
- 8 2010 portrayer of Maid Marian
 - 9 Slow passage
 - 10 Major crime
 - 17 Former celeb
 - 23 Rent out
 - 24 For each
 - 26 Fit
 - 27 Spending plan
 - 28 Come into view
 - 30 Pencil part
 - 31 Horror director George
 - 33 Ship staffs
 - 39 Put up
 - 41 Bastille Day time

Crossword Solution

Sudoku Solution

3	6	8	7	7	S	9	ŀ	9
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20

Cyan Magenta Yellow Black

Horoscopes

By Rusty, the Southern Maine Coast's leading astrologer and full-service amateur podiatrist and tree surgeon

Aries (March 21-April 19): Hot is the new cool. Slow is the new fast. But you are still the same old you.

Taurus (April 20-May 20): Resolve immediately to assert your authority, though wait till tomorrow if you're going through airport security today.

Gemini (May 21-June 20): A television program airing in the next 24 hours could turn your understanding of life completely on its head. Too bad your TV is in the shop.

Cancer (June 21-July 22): Uranus is your ruling planet, which means you can expect plenty of tasteless jokes at your astrological expense.

Leo (July 23-Aug. 22): The feeling that you'll never win anything in the lottery will once again be proved true.

Virgo (Aug. 23-Sept. 22): Your friends know you as a forward-thinker. Unfortunately, your boss thinks of you as a backward-slider.

Libra (Sept. 23-Oct. 22): Horoscope? Sweetie, you don't have time for horoscopes. The gala begins in half an hour and look at that hair!

Scorpio (Oct. 23-Nov. 21): You have a talent for languages. Unfortunately, one of them is not English.

Sagittarius (Nov. 22-Dec. 21): The more you compro-

mise, the more your rivals will push their luck, so be tough from the start, unless you're not in the mood.

Capricorn (Dec. 22-Jan. 19): Don't worry about recent rumors that you're a boring twit. All that matters is that deep in your heart, you know you really are a boring twit.

Aquarius (Jan. 20-Feb. 18): Take a minute to stop and smell the flowers. If what you experience is new, that's what deoderant smells like!

Pisces (Feb. 19-March 20): Your problem is that you can't see the forest for the trees. But a wood stove could change that in a hurry.

NEWS OF RECORD OBITUARIES

Ruth E. Gough

Ruth E. Gough, 100, died Friday, Feb. 5, 2010 in Durgin Pines.

She was born June 10, 1909 and raised in New Bedford, Mass., a daughter of the late Alfred and Ruth E. (Trippe) Nerbonne.

Her husband Clarence "Clar" Gough died in 1967.

In her early 20s she went to Damariscotta and met her future husband. Ruth began working locally as a waitress at Wheeler's Inn (now Cape Neddick Inn) and then Freeman's Market and Garfield's at York Beach.

They always ended at their destination, usually by unexpected ways. Ruth also flew to visit her family in Hawaii, Bermuda and Dubai on the Persian Gulf. Ruth and her sister made many fun trips with our Church family to Bar Harbor, P.E.I. and Nova Scotia.

A memorial service for Ruth will be held Saturday, May 15 at 11 a.m. in the Union Congregational Church, York Beach. Burial will be private in the First Parish Cemetery, York

Please omit flowers. Memorial contributions may be made to the Union Congregational Church, P.O. Box 969, York Beach, MF 03910

Arrangements were directed by Lucas and Eaton Funeral Home.

Regina E. Freeman

Regina E. Freeman, 94, of Cape Neddick died Sunday, April 25, 2010 at Brewer Rehab.

She was born Feb.15, 1916 on Wood Island, N.B. Canada, the youngest of seven

children, to Willie A. and Jennie Kathleen (Wilcox) Guptill.

She served youth groups at church, within the neighborhood and with the York Council of Girl Scouts. Following her retirement from nursing, she continued to volunteer at health clinics in York and Wells, giving more than 2,300 hours.

She was a life member of the York Golf and Tennis Club and was golfing well into her 80s

In years past, she was a member of York's Historical Society and worked as a tour guide and hostess at Jefferd's Tavern for several seasons

Services were held Thursday, April 29 in the Cape Neddick Baptist Church. Burial followed in the First Parish Cemetery. Memorial contributions may be made to the Cape Neddick Baptist Church: 34 River Road, Cape Neddick, ME, 03902.

Norman J. Cote



Norman J. Cote, 65, died Monday, April 19, 2010.

He was born Aug. 4, 1944 in Lawrence, Mass. a son of the late George and Estelle (Cote) Cote and had lived in Nashua, N.H. for many years

before moving to York.

He was a veteran who devoted most of his career to the federal government.

He recently retired, enjoying the fruits of his labor along the shores of the Atlantic.

Lucas and Eaton Funeral Home was in charge of arrangements.

York people in the news

Local educator awarded for volunteer service



Frank Wallace

A volunteer for York schools was recognized by Gov. John Baldacci with the Outstanding Public Sector Volunteer award on Thursday, April 22.

Frank Wallace of Cape

Neddick, is a retired educator and autor whose life has

been dedicated to children through his career in private education. Wallace has continued his effort to positively impact the lives of children through his near-daily involvement with the students and adults in York's schools.

He acts as a mentor to several at-risk York children and meets with them individually at least weekly, helping to guide them through challenging life situations with impact their academic and social performance.

He also serves as a mentor to students who work with him regularly to hone their creative writing skills. He consults with teachers, assisting them to develop strategies that encourage students to find joy in writing. He facilitates classroom lessons and suggests ways for teachers to enrich the York curriculum.

One of his achievements involved writing a children's book, called "Starlight Medallions," with input from an elementary level class in York. Children made suggestions for the story line, added changes, developed the plot with his guidance and collaborated on an appropriate ending. The children had the joy of seeing their effort result in a published book.

York resident new vice president at college

Richard P. Benoit, of York has been named Vice President for Operations and Finance at Chester College of New England.

Benoit earned his bachelor of arts degree from Colgate University in 1984 as a history and French major.

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

Thunderbird School of Global Management. He is presently the President of The Brixham Group, Inc (Ra Power Solutions) based in York. He has previously served as the Chief Financial Officer and President of USI New England.

New ownership at local agency



Linda Briggs

Anne Erwin Sotheby's International Realty announced the firm will now operate under the leadership of new owner Linda Briggs.

Anne Erwin Sotheby's
International Realty was established in 1980 under the

leadership of Anne Erwin, followed by Eileen Roberts, whose leadership solidified the relationship with the Sotheby's International Realty brand.

"I am thrilled to represent the third generation of a successful woman-owned firm," says Briggs. "I am honored to join the Sotheby's International Realty brand and carry its name in our market. We have proudly represented the area's luxury real estate and are committed to representing our clients in the most ethical, knowledgeable and professional manner. We look forward to offering our clients with a new level of exposure, both locally and worldwide, in addition, my team and I pride ourselves in having a vast amount of real estate knowledge, expertise and discretion."

Briggs has been an active real estate broker with Anne Erwin Sotheby's International Realty since 1996. She began her career in 1993 with Century 21 Atlantic Realty, York and is licensed as a realtor in both Maine and New Hampshire.

"My goal is to set a new level of service for all of our clients in the seacoast area further distinguishing Anne Erwin Sotheby's International Realty from other agencies," she said. "As owner, I plan to build upon our success by giving clients access to the latest technologies, partnering with local community-based organizations and providing personalized marketing campaigns for each property we represent that are second to none."



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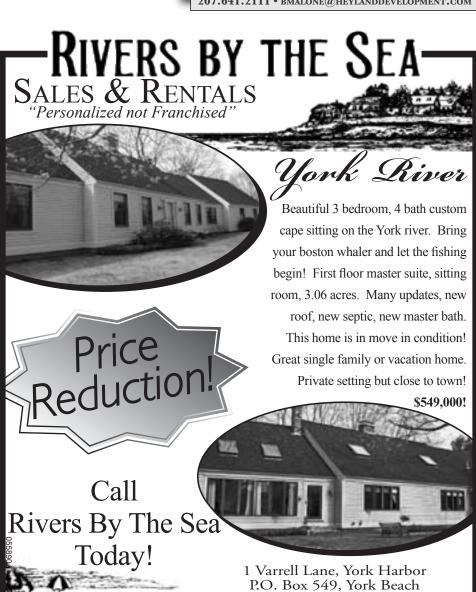
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At Left: Don Wunder, Greg Gosselin, Dick Balkite, Joanne Stone, Kathy Thornton, Jean Kovacs, Nancy Raynes, Ken Knowles, Bill Conda, Louise Ducharme, Kathryn Mulhearn, Ina Toth, Robert Coles, Nola Cady and Jim Hager

RE/MAX Realty One held their sales meeting at YORK HOSPITAL. Judd Knox,Pres.spoke about the \$17 million projects including the new Surgery Center. Once completed in Fall 2010, the new center offers 5 operating rooms, private patient rooms for care before and after surgery and 6 new private recovery rooms. He also spoke of the expansion of Breast Care Services and the conversion of all rooms to private patient rooms.

Thank you, RE/MAX Realty One agents for the support in meeting the Capital Campaign goal of raising \$7 million. For more information about the For Every Patient Campign, please call Susan McDonough, Leader of Development (207) 351-3522.

Campaign contributions may be mailed to:

Friendraising Office, York Hospital, 15 Hospital Drive, York, ME 03909.