

*York* **INSIDE: CLICK & CLACK ANSWER YOUR CAR QUESTIONS! SEE PAGE 19**

# The Independent

*The hometown voice of the greater York region*



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June 4 - 17, 2010 Volume 12 ~ Issue 12



YORK'S

# OTHER LIGHTHOUSE

**BOON ISLAND: FORBIDDING, INACCESSABLE, AND MARKING A GRUESOME ANNIVERSARY**  
**PAGE 6**

## The value is in the telling

By **DAN SZCZESNY**  
The York Independent

As a relative newcomer to the York area, I had often wondered about that little mark that you can sometimes see out there on the ocean.

Looking out to sea, it's an improbable little gray matchstick standing way offshore, just barely visible from points all along the coast, but only if the weather's clear.

Perhaps the best land-based vantage point to take in this curious sight is Sohier Park, out on the point of the Nubble and in the shadow of York's iconic Cape Neddick Lighthouse.

There, a pair of magnifying viewfinders (25 cents for a peek) allows you to get a decent look at what turns out to be...York's other lighthouse!

Squinting through the viewfinder on a clear day, you can clearly see the gray granite structure, tallest of its kind in New England, as well as the barren, windswept, bird-choked island where it stands its lonely sentinel. At night, you often see the white flashing light.

Long-time residents know, of course, that it's the Boon Island Lighthouse, standing guard to warn mariners away from an underwater ledge of which the tiny island is only the very tip.

The island and its massive lighthouse, seven miles out to sea, are known not only



Dan Szczesny

for the stories of keepers who manned this dangerous post, but also for the tales of horrible shipwrecks that have occurred here ever since Europeans began plying these waters.

Perhaps the most notorious was the wreck of the Nottingham Galley in 1710, exactly three centuries ago this year, when surviving crew members stranded on the desolate island in mid-winter resorted to eating the remains of a fellow shipmate to survive until they were rescued.

As a newcomer, all this was news to me, and I've been thrilled to find out. As familiar as the lighthouse may be to some long-time residents, there are many others (including myself, up until now) who really just have no idea. It isn't something that comes up a lot in day-to-day conversation. Besides which, York's other lighthouse is barely visible, and nearly impossible to get a close look at.

And that's one reason we decided to devote a big chunk of this week's issue to Boon Island and its lighthouse. With its stories and history, it's one of those places that makes York a unique and special community. But it can only help create this sense of place if people are aware of it—the long history and great stories, the way it helped shape the community's seafaring past, and what role it plays today.

The value of these stories, after all, lies in their retelling, so that people can really appreciate what a remarkable place it is.

We consider it our mission to shine light, so to speak, on things like the Boon Island Lighthouse—to remind long-time residents, and to introduce newcomers to a fascinating aspect of what makes York a special place.

So I hope you enjoy this edition, and don't be shy about suggesting other aspects of the community that we should consider featuring. E-mail your ideas to [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com).

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## SITE IN SIGHT

Selectmen close to closing on parcel for new police station

By **TARYN PLUMB**  
The York Independent

With a new official in the mix—and the summer season officially kicked-off as of Memorial Day—the town is continuing to explore projects related to infrastructure, parking, traffic and buildings, and is also striving to prioritize future goals.

### New leadership

First, the new official: At the May 22 election and budget referendum, former selectman Edward Little narrowly defeated incumbent Kinley Gregg by a margin of 46 votes. The final tally was 1,095 to 1,049.

The majority of the remaining elected positions—including posts as treasurer, sewer and water district trustee, and slots on the budget committee and superintending school committee—restored several incumbents to their posts.

Meanwhile, four residents were elected to the newly-established charter commission. Its membership includes Leon Moulton, Torbert MacDonald, Wendy Starkey, and Helen Rollins Lord.

A total of 2,502 votes were cast, according to the town clerk's office.

“There’s a lot more work that needs to be done. It’s a lengthy process”

### Closer to closing

After much study, many surveys, and at least one expired purchase-and-sale agreement, it looks like the town will soon have all the parcels it requires for a new police station.

On Friday, May 28, officials closed on a 12- to 15-acre piece of land sliced out of a larger 42-acre property on Ridge Road. Previously, they had been exploring the entire parcel, but a purchase-and-sale agreement for the property expired despite one extension. Instead, officials decided to purchase

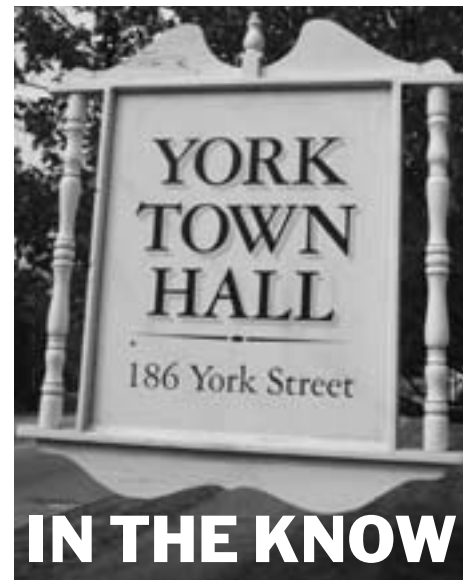
a northern section that will be used for an access road to Route 1, according to Town Manager Rob Yandow.

Meanwhile, the town is set to close on another two adjacent pieces of land—comprising of 37.2 acres—owned by Donald Blinn. The closing date is Tuesday, June 15.

The combined cost for the three parcels is \$2 million, Yandow said.

Ultimately, the goal is to erect a two-story police station on the Blinn property. To that end, officials have allotted \$14,675 to Portland-based architecture engineering and planning firm SMRT to perform a feasibility study and do site plan development.

When the new fiscal year begins, another



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

\$200,000 approved by voters at the annual town meeting will become available for additional study—including engineering, site, design and conceptual work, as well as projected construction costs and a building rendering.

“There’s a lot more work that needs to be done,” Yandow explained. “It’s a lengthy process.”

### And in another building issue...

Gearing up for a discussion about what ultimately makes a building historically sig-

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

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nificant, a group of residents is continuing to collect signatures for a citizen's petition seeking funding for a deteriorating piece of the town's past.

Historical boosters have collected more than 500 signatures for a citizen's petition seeking \$200,000 in town funding to restore the Agamenticus school house, a circa-1850 one-room building on Old Mountain Road.

“We're getting pretty close to what we need.”

“We're getting pretty close to what we need,” said Neil Rolde, who is involved with the charge.

The goal: 606 signatures, or 10 percent of the voter turnout in the last election before May 22.

If they're successful, supporters will provide the signatures to the town clerk for certification, and selectmen will then be required to either call a special town meeting—or include a question on an upcoming town meeting ballot—allowing a resident vote on whether the schoolhouse is worth saving at the town's expense. According to Pamela Wallis, the hope is to present the petition to selectmen in June.

The tiny, unassuming building has set off more controversy than expected. After it was to be demolished by its owner last year, supporters rallied around it and sought grants and other support for its rehabilitation.

But then, selectmen denied an article on the town meeting warrant requesting funds to purchase, stabilize and rehabilitate the building; this was largely based on a finding by the Maine Municipal Association (which provides York's property casualty and liability insurance) that the structure was in too rough a shape to insure. There's also been contention over whether a citizen's petition can even address budget issues; proponents point to the state charter, which allows such a move, while Yandow said previously that the town's home rule charter makes no mention of such an action.

In any case, the group is continuing with its signature drive—and, as Rolde put it, even if residents don't want to sign, they at least express a desire to see the decision left up to voters.

“That's really what we're asking here,” he said. “It's just ‘give us a chance to make our case.’”

### Varied town tidbits

Selectmen have accepted a bid in the amount of roughly \$29,740 from New England Communications to install a new telephone system in the police department and senior center.

Meanwhile, the board also approved altering the parking layout at Harbor Beach; this will change spots from parallel to angled, resulting in six additional spaces. The cost for the project is expected to be roughly \$500. Striping has already been completed, Yandow said.

Selectmen have also set goals for the town manager for the next fiscal year. They include: undertaking a comprehensive review of the police department and both fire departments and identifying recommendations for improving efficiency and customer service; working with department heads to improve public service throughout town hall; looking at regional collaboration possibilities; developing recommendations for the town's personnel policy that will create a separate review and compensation procedure for department heads; and starting up a dialogue within York Village about various traffic, parking, zoning and signage issues.

Yandow's contract expires in 2013, and he accepted a 1 percent pay raise for the upcoming fiscal year.

### Ocean steward update

Andrew Hayford (a recent Q&A victim) hasn't at all tired of his campaign for the oceans. Earlier this year, the Cape Neddick 15-year-old received a grant from the National Environmental Education Foundation to work on an ocean pollution prevention campaign.

To that end, he visited Village Elementary School recently to talk to students about ocean pollution; representatives from the Blue Ocean Society for Marine Conservation were also on hand to offer a presentation about whales.

While at the school, Hayford also facilitated an art contest whose masterpieces will soon be made into decals for “ocean friendly” coastal businesses.

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

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CARRIE McKIE

## Q &amp; A

## THE FARMER/KNITTER

By TARYN PLUMB  
The York Independent

She's the real Yankee homesteader type. For starters, the mother-of-two knits all manner of garments, but she doesn't just pick yarn off the shelf. She uses yarn spun from the fleece of her very own flock. On her roughly 14-acre farm nestled just off Interstate 95, Carrie McKie and her family also tend to dozens of chickens, a trio of goats, a couple ducks, and some pigs who are happier than, well, themselves in mud.

And, now, the lifelong York resident has taken over ownership of The Yarn Sellar in Meadowbrook Plaza on Route 1, blending her lifelong love of knitting with raising animals.

So come on down to the farm.

**Name:** Carrie McKie, owner of Triple G Farm and The Yarn Sellar.

**Age:** 36

**Lives in:** York. (And for all of her life).

**Mom to:** Two daughters, 10-year-old Maddie and 8-year-old Jordan.

**So how long have you been running the shop?**

I took over ownership on April 23. It had been in business previously for six years. We're going to start classes soon for kids, as well as basic knitting and crochet.

“ It makes you proud, and it's exciting, when you take a pile of yarn and make something out of it. ”

I think people tend to get worried when a new owner comes in—but (for customers), whatever you've known it for, we're going to keep it that way (while also introducing new products and services, she pointed out). We'll have everything you'd expect in a knitting shop—fiber, bags, needles, magazines. I eventually want to get spinning



wheels, drum carders. It's a niche market I'd like to get into.

**What's your goal with the shop?**

It's always been my dream to have a yarn shop so I could have other types of yarn (linen, alpaca, bamboo, organic cotton, wool, nylon, or novelty yarns, which are very synthetic). My vision is to bring people back to the roots of where fiber comes from.

**How did you get into knitting?**

I was taught when I was little. Then I didn't do much with it until I had my first daughter, Madeline. I needed an outlet.

**What gets your needles moving?**

Anything you can think of, really. I do lots of sweaters, socks. I just finished a pair of felted flip flops. Right now I'm working on a necktie, which is made of sock yarn, which is very thin. I have some shawls. I always have various projects going on.

**What do you like about it?**

You're taking whatever the fiber is, and making something useful out of it. It's very fulfilling when you've completed a project. It's very individual. It makes you proud, and it's exciting, when you take a pile of yarn and make something out of it. And if you take the time to card and spin your own wool, you bring the project all the way

from the animal to the item.

**So how does that process work at the farm?**

The sheep get sheared, all the fiber is then sent to Green Mountain Spinnery in Putney, Vermont. The process takes three months or so—it gets scoured, washed, carded, spun through all the machines, spun on itself, steamed. Then when it comes back, I dye it.

**So how did you make that jump from knitting to actually raising sheep?**

I think it's just my personality. If you're a knitter, the next thing, naturally, in my mind, is to get a sheep. So I got my first sheep, Andy, at a yard sale. That was the start of Triple G Farm. That eventually morphed into more sheep. Now we have 16. Last year we had 10 lambs; this year, we just had five, but we ended up losing two of them. But that's all part of the process. It took several years to figure out which breed would work best for us. After experimenting with various breeds we chose to raise Romney and Merino. The Merino is softer, shorter. Romney fleece is long staple, it's got a crimp, like those french fries you used to get in school. I like the crimp and the length of it.

**And the other animals?**

We also raise chickens (including breeds

that lay eggs, and meat birds). Each year, we add more chickens, because we often lose some to coyotes or even hawks. And we have three goats, John, Willy and Buck. They're sort of more of a comedy at this point. Then there are the pigs, "the boys."

“My vision is to bring people back to the roots of where fiber comes from.”

Everybody has a name here, because while they're here, they're part of our family. I think the kids are benefiting—we've always been very candid with them about where our food comes from. It's not for everybody, but it works for us.

**And there's one that's been even more a part of the family?**

That's Dave, a mutt sheep. He was bottle-fed because his mom died when he was born; he lived in the house with a diaper. I've written a book about him, "Dave the Sheep Dog." He's my star. In the book, he gets befriended by our yellow lab, Gypsy, and he thinks he's a dog. But then he has to

move to the barn with the other sheep and realizes "Gee, I look more like them."

**What else do you do at the farm?**

I host field trips for children. We do tours of the woods—look at fiddleheads, mushrooms. I have several open farm days throughout the year so people can come visit the animals and purchase wool. I even have birthday parties. My sheep get shorn once a year, the first weekend every April—we get more than 100 people who come. I'm fascinated by how much people enjoy watching it. Then we have Fiber Fest coming up; that will be held July 31.

**Do you do the shearing yourself?**

No—I have someone come in and do it. It's a lot of work; it's a laborious job. They skirt the belly wool, seat the sheep, roll it. And at the end, the whole fleece should lay on the floor in one piece. Then they get a manicure and a pedicure—their hooves get cut.

For more, visit [www.triplefarm.com](http://www.triplefarm.com), or [www.yarnseller.com](http://www.yarnseller.com).

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

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Books for the Annual Summer Book Sale (coming July 22-24) can be dropped off Tuesday, June 1 to Saturday, July 10. Books must be in very good condition. Hardcover, paperbacks, children's books, fiction, current nonfiction, DVDs, audio books on CD, and puzzles will be accepted. Beginning Tuesday, June 8, enter the library's raffle to win an Apple iPad!

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## Events

### • Taking Control of Arthritis:

On Saturday, June 12 at 10:30 a.m. Dr. Brian Keroack will speak about arthritis symptoms, diagnoses, and treatment options and inform participants how to play an active role in your own treatment. Registration required: contact the Arthritis Foundation at (800) 639-2113 or at [info.nne@arthritis.org](mailto:info.nne@arthritis.org)

• **Community Health Assessment:** Thursday, June 17 at 2 p.m., Healthy York County will report out on the results of a 2-year health assessment of York County. Following the report, participants will begin the process of identifying strategic issues to act upon. For more information and to register, please call Rachel Saliba 439-2037, or e-mail [rsaliba@yorkhospital.com](mailto:rsaliba@yorkhospital.com).

• **Summer Film Festival:** "Avatar" on Sunday, June 20 at 7 p.m. An epic adventure with plenty of action and spectacular visual effects, Avatar transports you to a captivating alternative world. Note that the movie will be shown in 2D, not 3D. Rated PG-13 for intense epic battle sequences and warfare, sensuality, language, and some smoking. 162 mins.

• **Summer Film Festival:** "Crazy Heart" on Sunday, June

27 at 7 p.m. Jeff Bridges won Best Actor for his portrayal of Bad Blake, a world-weary alcoholic and country music has been. Journalist Jean Craddock, played by Maggie Gyllenhaal, is the catalyst for his redemption. A powerful story accompanied by great music. Rated R for language and brief sexuality. 112 mins.

### • Lincoln, Lewis, and Twain:

The Pilgrim's Progress in America and Britain: On Wednesday, June 30 at 7 p.m., local author Kevin Belmonte will speak about his new book, a biography of John Bunyan, author of "The Pilgrim's Progress". His talk will explore the influence of "The Pilgrim's Progress" on leaders and literary figures over the last 250 years. It shaped the cadences of the Gettysburg Address, prompted the creation of one of C.S. Lewis' most famous books, and fired Mark Twain's imagination.

## For children

• **Infant Lapsits** (infants to two years old) on Thursdays, 10:30 a.m. Come for a program of stories, songs, fingerplays and rhymes.

• **Preschool Story Hours** on Fridays at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science.

## Monthly programs

• **Tactile Toddler**, second Tuesday of the month (Tuesday, June 8) from 10:15 to 10:45 a.m. Kimberly Whelan, preschool educator, leads this



monthly program offering very young children a chance to dive into a range of materials. Please dress your child in play clothes or bring a smock.

• **American Girl Program**, second Tuesday of the month (Tuesday, June 8) from 4 to 5 p.m. Learn about American Doll, Kit Kitteredge. Discover Kit's adventures as a newspaper reporter and what it was like growing up during the Depression years in the 1930s. Bring your doll if you like and invite a friend. Enjoy the story telling and a craft too! For kids age kindergarten and up.

• **Art by the Pond**, third Tuesday of the month (Tuesday, June 15) from 10:15 to 10:45 a.m. Create African masks with Miss Jill. Be creative and have fun. Wear play clothes!

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

## Art exhibits

• **The York Public Library** will feature "Abstrakt," an exhibition of mixed media paintings by local artist Pat Gerkin through June.

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## COVER STORY

# YORK'S OTHER LIGHTHOUSE

## BOON ISLAND: FORBIDDING, INACCESSABLE, AND MARKING A GRUESOME ANNIVERSARY

LIGHTHOUSE PRODUCTIONS PHOTO

A view of the unmanned lighthouse from a passing boat is about as close as anyone ever gets to Boon Island, seven miles off the York coast and surrounded by treacherous seas.

By JEFF RAPSIS

The York Independent

Later this year, an eerie milestone will be observed about seven miles off the York coast.

There, on barren Boon Island, 300 years will have passed since the survivors of a Colonial-era shipwreck in 1710 were forced to resort to cannibalism to survive until they could be rescued.

That notorious incident is just the beginning of the stories about Boon Island, a windswept patch of barren rocks that sometimes gets completely submerged by high seas in winter storms.

Since 1855 it's been home to New England's tallest lighthouse—a brawny 133-foot-tall granite tower built to withstand the very worst that Mother Nature can dish out. And in the many years that the lighthouse was manned by lonely crews, the legends of Boon Island only grew and multiplied: tales of howling storms that swept buildings away, of sudden deaths and mysterious ghosts, of madness and even espionage—in the early 1940s, the island was the scene of German U-boat action during the height of World War II.

And the shipwrecks continued: in 1944, a British freighter struck the undersea ledge near Boon Island and sank in 260 feet of water. The wreck has made news in recent years: in the 1990s, a manifest was discovered that showed the ship was carrying a large quantity of poisonous mercury, prompting a hazardous mission to recover flasks of the toxic substance.

But since the Boon Island Lighthouse was automated by the U.S. Coast Guard following the famous Blizzard of February, 1978 (after which the two-man crew had to be rescued by helicopter), things have quieted down. These days, people who care about Boon Island say the scariest thing about the place might be its growing neglect.

Today, the rocky outcropping is uninhabited except for gulls and seals. There's no launch or beach or dock, making

the island dangerous to approach and virtually inaccessible—trespassers are not welcome, and even the U.S. Coast Guard prefers to visit by helicopter rather than boat.

And as time thins the ranks of the brave people who actually manned the facility, Boon Island recedes further in the public mind, becoming as distant as its lighthouse really seems to be when viewed from the York shoreline, its massive granite tower reduced to a tiny smudge on the horizon, if it's visible at all.

“Because of its location, it's more challenging than most,” said Bob Trapani, executive director of the American Lighthouse Foundation, which cares for the structure. “The challenge is how to bring the lighthouse to the public—to land, so to speak.”

Even in an age of GPS navigation, the aging structure continues to be an active aid to shipping. But advocates say the real attraction of Boon Island and its lighthouse—and the best chance to win support funds to keep the structure shipshape—is the treasure trove of stories and legends that the island has accumulated.

### Anything but a boon

The stories begin with the naming of the island, the result of, yes, a shipwreck. In 1682, a coastal trading vessel, the *Increase*, struck the then-uncharted rocky outcrop and sank. Four survivors spent a month on the inhospitable island, living off fish and gull eggs, until they noticed smoke coming from Mount Agamenticus in the distance. The survivors managed to build their own fire, attracting the attention of Native Americans on the mountain, who rescued the castaways. The outcome was considered a “boon” from the Almighty, and so the barren island got its name.

But the island was anything but a boon for the crew of the Nottingham Galley, a British freighter carrying rope and cheese from England and Ireland to Boston in the fall of 1710. Blown off course by a violent gale in early December,

the 14-man crew struggled for days off the colonial coast. Finally, on the night of Dec. 11, the wooden ship blew aground on the rocks of Boon Island and was quickly pounded to bits by the surf. Under the leadership of Captain John Deane, miraculously all men survived, but their prospects were grim indeed: the gale continued to howl over the ice-covered island, and the only thing edible salvaged from the ship's cargo were a few wheels of cheese.

Deane rationed the cheese carefully while his near-frozen crew waited. As the days passed, the ship's carpenter took ill and eventually died. Because the island had no dirt or soil, his fellow crew members placed the body in a shallow crevasse and covered it with stones. Two desperate attempts to build a raft resulted in the drowning of two men, who were lost at sea. Bad weather continued to pound the island, making fishing impossible and driving all birds away; since the shipwreck, only one gull had been captured and killed.

### Thinking the unthinkable

Finally, after three weeks, with the crew members suffering from frostbite and hunger and with no prospect of rescue, Captain Deane and his men began pondering the unthinkable. After a thorough discussion of the sinfulness of cannibalism weighed against their predicament, the crew agreed to proceed with eating the remains of their former mate. Under Deane's direction, the body of the ship's carpenter was taken from its grave. The Captain then proceeded to prepare the body himself for consumption by removing all parts that the crew considered human, including the head, hands, and feet.

What happened next was recorded by Deane himself in a published account that shocked the New World:

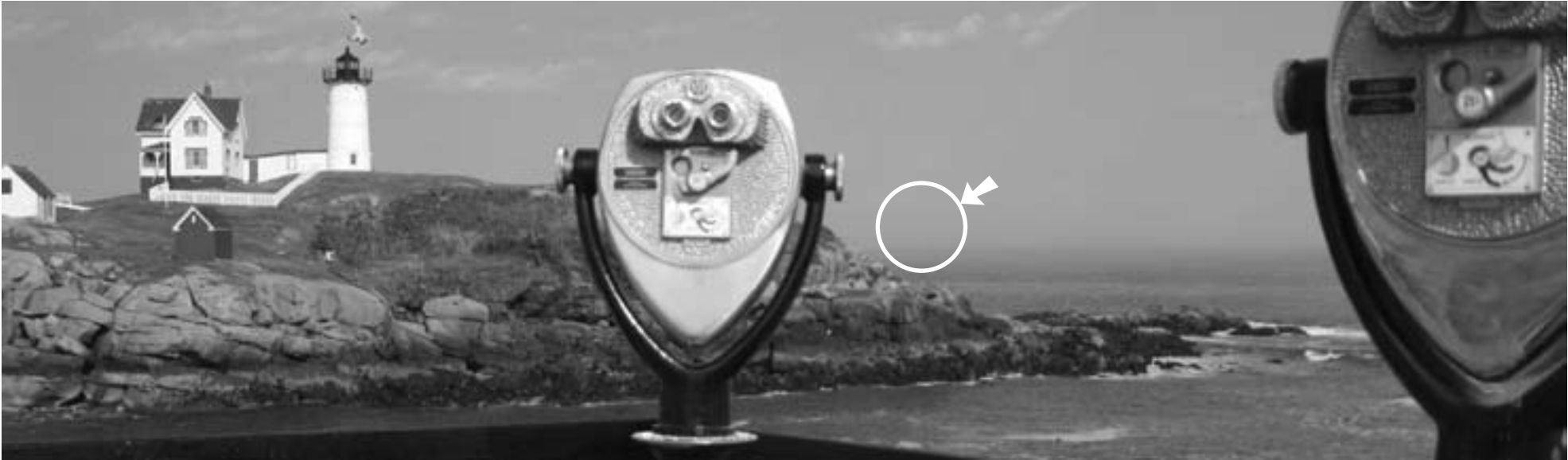
“I cut part of the flesh into thin slices, and washing it in salt water, brought it to the tent and obliged the men to eat rockweed with it instead of bread.”

Eating the raw meat prompted changes in the crew, the captain observed.



COURTESY PHOTO

A vintage view of Boon Island in the mid-20th century, when the tallest lighthouse in New England was manned 24 hours a day. The crew lived in a pair of two-story woodframe homes perched on the tiny island. The outbuildings were severely damaged in the Blizzard of 1978, when the crew had to be evacuated by helicopter. Any remaining structures were removed when the station was automated in 1980.



JEFF RAPSPIS PHOTO

Want to see Boon Island Lighthouse for yourself? Other than chartering a boat for a close-up look, the best viewpoint is Sohier Park at the tip of Cape Neddick, hard by the well-known Nubble Lighthouse. Use one of the park’s viewfinders (25 cents per look) and scan the horizon over the Nubble’s southeastern rocks, and if visibility is good, you’ll spy it. Lucky viewers might catch a glimpse of the Coast Guard helicopter that ferries a maintenance crew to the island every three months.

“I limited each many to an equal portion, that they might not quarrel or have cause to effect on me or one another. This method I was the more obliged to adapt, because, in a few days, I found their dispositions entirely changed, and that affectionate, peaceable temper they had hitherto manifested, totally lost. Their eyes looked wild and staring, their countenances fierce and barbarous.”

While this was taking place, one of the failed rafts washed ashore in York on Jan. 2, making it apparent that a crew was stranded on Boon Island. A small “shallop” made it out to the island. Its crew was unable to rescue the men due to conditions, but did provide fuel to light a much-needed fire.

“We...received great benefit from our fire, as we could both warm ourselves and broil our meat,” wrote the captain. “The next day, the me being very importunate for flesh, I gave them rather more than usual, but not to their satisfaction.” Prior to their rescue a few days later, Captain Deane actually had to guard the remaining remains to from potential scavengers in the crew.

Following this, local mariners made a practice of leaving barrels of provisions lashed to the island in case a crew was stranded there again.

Cannibalism to construction

The wreck of the Nottingham Galley and other ships led to the construction of an unlighted warning tower in 1799 by the new government of the United States, which took the island by eminent domain from its private landowners. The first structure, quickly blown away by winter storms that routinely scour Boon Island, was replaced by a series of lighthouse towers, all of which proved no match for Mother Nature. Keepers were also hard to come by: the remote station was difficult to staff in the early days, with the exception the remarkable Eliphalet Grover, who lived on Boon Island from 1816 to 1839. He raised a family there, crafted violins in his spare time, and kept a detailed day-to-day log from 1828 to 1839. Grover’s log, as well as some of his violins, are now in possession of the Old York Historical Society.

In the early 1850s, after yet another lighthouse was destroyed, the U.S Government decided to erect one that would last. Using giant granite blocks quarried on the mainland and shipped out to Boon Island one at a time, a massive and brutal tower was slowly built, beginning with curving walls eight feet thick at its base and rising 133 feet to a metal crown. The light was lit on Jan. 1, 1855.

And the stories continued, generating enough material for a shelf of Stephen King novels: long-buried bodies being uncovered by the sea, a lighthouse keeper dying on the job and his wife going mad before she could be rescued, ghosts and horrible storms that forced the island’s isolated inhabitants to take refuge in the granite lighthouse while the angry sea swept away everything else, with giant surf that sometimes was said to reach halfway up the tower’s side.

Through it all, crew members kept the light lit and the fog horn sounding. In 1939, the U.S. Coast Guard took over from the civilian U.S. Lighthouse Service, and still Boon Island light burned through the night.

The island’s profile was raised greatly in 1956, when novelist Kenneth Robertson published “Boone Island,” a fictionalization of the Nottingham Galley story. The book became a best-seller and has enjoyed numerous reprints; you can still find it in local bookstores.

Following the Blizzard of ’78, which again destroyed pretty much everything except the lighthouse, which itself was knocked out of commission, the Coast Guard decided to automate the station, so no crews would be stationed there anymore. The light was relit in 1980, powered now by solar panels at the base of the tower.

Though Boon Island has been federal property for more than two centuries, it’s still considered part of the town of York. In the years it was inhabited, the families of keepers would often stay onshore during the dangerous winter, their children attending York schools. If police were needed, someone from the York Beach force might head over on a boat launch and sort things out, said Rob Yandow, York’s current town manager.

Though no property taxes are paid because it’s government land, the town still carries out its obligation to assess the value of the land and buildings. In 1993, appraiser Richard Mace traveled out by boat, circled the island, and came up with a figure of \$56,400.

**Still a working lighthouse**

Today, the U.S. Coast Guard takes the job of keeping the light on very seriously.

“It is definitely in place as an important aid to navigation,” said U.S. Coast Guard Petty Officer 1st Class Paul Johnson, a member of the Coast Guard staff that monitors the lighthouse remotely from a base in South Portland, Maine.

“It’s one of the stations we closely monitor, and we certainly want to keep it operating at its fullest capacity.” Even in an age of precise GPS navigation, ship crews rely on relatively low-tech lighthouses as a failsafe redundancy and safeguard against disasters.

For the most part, the lighthouse runs itself. A pair of fog horns sounds a blast every 10 seconds around the clock (not audible from the mainland), while the light itself is programmed to come to life when sensors conclude that daylight has waned to a certain point. The light flashes a white beam in all directions once every five seconds throughout the night.

What’s left on Boon Island besides the tower, Johnson said, is a small utility building called the “electronics shack,” the solar panel facing south to capture the sun’s rays, and “a whole bunch of birds, and some seals. Lots of seals.”

Crew members visit the island every three months for maintenance, usually by helicopter. A small helipad has been cleared on the south side of the island that serves as a convenient sunning platform for seals.

“When you go in there, you can pass over the helipad and see all the seals scurrying into the water,” said U.S. Coast Guard Damage Controlman 1st Class Steven Santerre. Coast Guard technicians visit the station in pairs, and if all is well they stay for less than an hour.

Johnson’s description echoes those recorded by generations

of earlier keepers of the lighthouse.

“It’s nice,” said Santerre, who ventured to Boon Island last March. “But it it’s windy, it gets really rough out there because there’s nothing to break the wind and no heating source.”

When something goes wrong, the Coast Guard heads out immediately.

“If anything breaks, we get an alarm signal, so that system is monitored 24/7,” he said.

Because the island is federal property, it’s illegal to trespass. Besides which, the place is just as dangerous as ever.

“It’s all rock,” Johnson said. “There’s no grass, no dirt, just loose rock. Even if you’re able to land on it, just walking across the island you could break a leg. I’ve turned my ankle a few times. It’s very unforgiving.”

In fact, Coast Guard procedures call for a minimum two-man crew to visit Boon (in addition to the helicopter pilot) in case someone gets injured, Santerre said.

Santerre’s next trip to Boon Island is scheduled for the first week of July. Anyone looking through the viewfinders at Sohier Park at that time will see a small military copter from Cape Cod Naval Air Station ferry a pair of Coast Guard techs to the rock pile, where they’ll scurry across the boulders and make sure New England’s tallest lighthouse remains in good working order.

“It’s usually just a short trip, to see if everything’s working property. We check the lamps to make sure none have blown out, test the horn, check the batteries,” he said.

And yes, the Coast Guard continues to maintain a stash of “MRE” (military slang for ‘Meals Ready to Eat’) rations on Boon Island, mindful of the island’s notorious history of stranded shipwreck victims.

Scary past, scarier future?

For all its notoriety, Boon Island and its historic lighthouse now face perhaps the scariest prospect of all: neglect. With the station no longer manned and the island difficult to reach, interest has waned. While the public continues to flock to the colorful Isles of Shoals off to the south, Boon Island has emerged as the poor stepchild, with few visitors in recent years. While York’s Cape Neddick Lighthouse (often called the “Nubble” for the rocks on which it stands) is one of the most photographed lighthouses in the world, and is even decorated with Christmas lights twice a year, Boon Island is barely visible to anyone.

A recent survey of tour operators found Boon Island is no longer included in the many coastal “lighthouse cruises,” which now generally stick close to shore. One local operator, Grant Hubbard of Finestkind Scenic Cruises in Ogunquit, said his company stopped running tourists to Boon Island about 35 years ago. “Basically, it’s a long boring ride,” Hubbard said.

One theory for the lack of interest is that with the station now automated, there’s no human element to make a visit worthwhile.

Though the federal government owns the island and the U.S. Coast Guard maintains the workings of the light and

foghorn, the aging granite lighthouse structure itself is now looked after by the American Lighthouse Foundation, a non-profit group based in Rockland. In 2000, the foundation received a license from the Coast Guard to preserve the lighthouse structure for its historic and educational value.

In the decade since, it's been slow going, with grants hard to come by, said Bob Trapani, the foundation's executive director.

"It's not your typical lighthouse site," Trapani said. "But it does have value. It has some of the most intriguing mysteries associated with it, and the history of coping with storms and damage and isolation, of being cut off—more than anything, the human element of when this station was manned has given it a history that few others can match."

While the granite tower is in no danger of toppling anytime soon, it does require work to continue to withstand the harsh environment. As for the current condition, "it depends on what you're looking at," Trapani said. From a layman's perspective, the tower seems structurally intact, but other elements such as the iron interior staircase and the lanternhouse are "suffering from years of neglect," he said.

The foundation's immediate goal for Boon Island is to find money for an engineering study to prioritize what needs to be done and how much it'll cost. But in the current funding climate—as harsh as any weather endured on Boon Island—money has been hard to come by. In 2009, an expected appropriation of \$1.5 million in federal funds for the Lighthouse Foundation was reduced to \$380,000; among the items cut was a planned \$50,000 engineering study for Boon Island.

"We had to make tough choices," Trapani said. "We really had to put the money toward sites that are publicly accessible."

For Boon Island, "that's the challenge at this point—raising funds for something that the public by and large isn't going to set foot on," he said. "We're just going to keep at it."

The Lighthouse Foundation has tried some unusual strategies to raise awareness and involve the public, including the faux secession of Boon Island from the nation in 2003. In a colorful campaign, the "Republic of Boon Island" declared its independence on April 1, 2003, later issuing its own currency and flag. Political offices and titles were offered for sale (Secretary of the Treasury was \$25,000), and Boon Island souvenirs such as commemorative mugs and t-shirts are still available online at [www.lighthousefoundation.org](http://www.lighthousefoundation.org). (Check the 'Gift Shop' area.)

"It was a fun thing, to be able to tackle a serious issue, especially for a lighthouse that the public by and large isn't going to go to," said Trapani, whose group cares for 23 lighthouses in total.

Foundation officials last visited the lighthouse in 2006; Trapani expects they'll return sometime this year for a site survey to have an up-to-date inventory of the structure's condition, which will help with future funding requests.

Trapani believes the lighthouse's historic past will ultimately be it's best hope for the future.

"The human interest part is in a sense prob-

ably going to be one of its saving graces, in terms of attracting potential restoration support—what it meant to Maine, to the country, and the sacrifices of normal people serving out there at sea to keep the light lit, and to have the sea sweep over the entire island, and for them to flee to the tower."

"That in the end is going to be its biggest hope for restoration," Trapani said. "How much do we as a state and a community value this structure?"

"Sometimes the public is indifferent. The longer we go away from the time when there were keepers out there, the hard it is to raise awareness of Boon Island with the younger generations. With every project, the time to act is always in the present."

### Ready for its close-up

Though the lighthouse itself is inaccessible, some parts can be easily visited—most notably, the lighthouse's massive original lens, which the Coast Guard removed in 1993 and replaced with modern optics. The original, crafted in France in the 1850s out of a special kind of reflective glass, is now



The massive original 2nd order Fresnel lens from Boon Island Lighthouse, crafted in France in the 1850s, is now on permanent display at the Kittery Historical and Naval Museum in Kittery. The lens, which weighs more than a ton, was replaced with modern optics in 1993, spurring a battle between York and Kittery over which town would get to house and display it.

COURTESY PHOTO

on display at the Kittery Historical and Naval Museum in on Route 1 in Kittery.

The lens itself, weighing more than a ton and engineered to reflect a light source great distances in all directions, is worth a history all its own. It was in service for nearly 140 years, and worked with light sources powered by everything from whale oil to kerosene to electricity. In the years the light was fueled by oil, the keeper's duties included continually cleaning and polishing the many surfaces of the lens to maintain peak visibility.

And later this summer, a documentary film that focuses in part on the Boon Island lighthouse will be released by Lighthouse Productions of Portland, Maine.

### Some still remember

Though the island has been uninhabited since 1978, some



JEFF RAPSIS PHOTO

One last look at Boon Island Lighthouse, again from Sohier Park at the tip of Cape Neddick. Distance is one reason the Boon Island Lighthouse is much less photographed than its onshore sister, the nearby Nubble Lighthouse.

of the station's keepers are still around. One is Charles Pratt. In the mid-1950s, as a member of the U.S. Coast Guard, he drew two year-long "hitches" of Boon Island lighthouse duty. It wasn't a bad assignment, he recalled, except for the pair of hurricanes that severely damaged the support structures while he was there.

One bonus was regular seafood: crew members would stretch their food allowance by using their spare time to fish and set out lobster traps.

For the most, though, it was like many service assignments—unglamorous work that had to be done, just without a lot of company, other than an occasional fishing boat that might drop off mail.

"There was just three of us, aboard all the time," Pratt recalled. "It was two on, one off, and that's how it went." Every month, the men would rotate out for a week on shore, weather permitting. Other than that, they were on Boon.

"I can remember one year, we went two or three months without coming off," Pratt recalled. "We couldn't get off because of the storms."

Was he ever spooked by the island's reputation?

"I've heard guys say it was haunted, but it was never haunted to me."

Pratt, now 75, is grateful for his lighthouse duty because, oddly, it's how he met his wife.

At the time, the island had a phone line connected to the mainland by undersea cable. To call anywhere, you had to go through the York operator. The guys enjoyed talking with her, Pratt said, even to the point of calling her up just to chat.

One Friday night the operator was simply too busy to gab, but Pratt was undeterred. He asked if she had a sister he could talk with. She did, and put the lonely lighthouse keeper through. One thing led to another, and the sister (the former Gloria Bragdon) became Mrs. Pratt very soon after Pratt finished his tour.

Pratt, who hails originally from Revere, Mass., settled down in York, working for many years in painting and for an electric utility.

Any interest in returning to Boon Island?

"I went back once on a boat tour," he said, "but I haven't been on the island since the '50s."

## LEARN MORE

The American Lighthouse Foundation:  
[www.lighthousefoundation.org](http://www.lighthousefoundation.org)  
 Lighthouse Productions:  
[www.lighthouseprodn.com](http://www.lighthouseprodn.com)  
 Kittery Historical and Naval Society:  
[www.kitterymuseum.com](http://www.kitterymuseum.com)  
 Old York Historical Society:  
[www.oldyork.org](http://www.oldyork.org)



COURTESY PHOTO

Another view from the mid-20th century. At low tide, Boone Island is just about the size of a football field, except it's all broken rocks with no dirt or vegetation whatsoever. The only exception was one 19th century keeper who brought soil from the mainland to start his own garden.

## MY KIND OF TOWN

## ENDINGS, BEGINNINGS

Plus musings on York's treasure trove of stories

By JENNIFER L. SAUNDERS

The York Independent

June is now upon us, and while the first day of summer is still more than two weeks away—at least, officially—the signs are all around me that the season is here.

My daughter and her friends are filled with that excitement that comes with the end of the school year, as they look forward to the freedoms and fun of summer and, at the same time, feel that mixture of excitement at the year to come and worries over who will be in their classes and which teachers they'll have in the fall.

I think these are feelings that transcend ages and generations. From the youngest of our students to those heading off to college, from parent to child, these endings and beginnings are times of wonder.

And so, this brings me to the subject of this edition's column. On Memorial Day, we honored the men and women who have made the most complete of sacrifices in service to their community, state and country. On that day, also, many of us found ourselves remembering our own loved ones who have passed. I carry with me the memories, the traditions and, I hope, some of the qualities of my beloved Mom, Gram and "Aunt" Jean who, though not related to me biologically, was every bit a part of my family through her constant love, guidance and support during the 30 years that I was fortunate enough to have her as part of my life.

Gram was everything I could have asked for in a grandmother. Her patience with me knew no bounds, and she loved in that pure, unconditional way that I think may only come with grandparenthood. Mom, taken far too soon from my family due to cancer, lives on in my daughter, who has her wit, her innate talent and her spunk. I hope, as she grows from childhood to adulthood, that she will also be blessed with Mom's unfailing generosity.

I share these things because I know, too well, that the holiday just passed is filled with emotions of each and every one of us who has lost someone dear. For me, at least, sharing some of their stories—knowing that others have shared something of what I have felt—eases that burden a bit.

Stepping away from the emotions of the weekend that has just ended and focusing on this present time of transition now dawning, I find myself reflecting on York and its intricate, fascinating history. While so many of us think of the beaches and all the outdoor recreation our town has to offer during the summer months, another favorite part of this season, at least for me, is the opening of the Museums of Old York buildings for summer tours and special events. Whether it's reliving the darker side of York's past in the Old Gaol or touring the schoolhouse, tavern, Elizabeth Perkins House or Emerson-Wilcox, I am never disappointed by the stories I already know, or the new anecdotes I find within these ancient walls.

York is filled with stories—some heart-breaking, some hilarious—and whether it's



touring a museum building, talking to a longtime resident or visiting our public library or Old York's research library, they are out there to be found.

For example, one of the very popular York legends many of us have heard about is the "Witch's Grave" in the old burial ground. This one has even found its way into some small-run published guides and ghost story books. The myth seemed to grow up around the unusual stone placed between the headstone and footstone of the grave, leading some to believe the goal was to keep the witch's spirit below ground.

However, as local historians will be quick to explain, there is no truth to this tale. The stone was placed by a grieving husband upon the grave of his wife over two centuries ago in an effort to keep animals from disturbing her place of rest. I was fascinated when a local resident shared the true story with me, which was later corroborated by experts at Old York.

Stories like this, to me, are a part of the wonder of living in one of our nation's oldest towns. And for those who, like me, love a truly spooky story, I'm sure we can find some in our old homes and shared histories when the summer turns to autumn just in time for Halloween...

In the meantime, though, with the onset of summer, I will be taking a sojourn from time to time from my musings to share reviews of this summer's productions at the Ogunquit Playhouse, including the first show of the season, "The Drowsy Chaperone," which is set to open on the playhouse stage next week. I'll share my thoughts on this Tony Award-winning musical in the next edition of The York Independent.

According to the playhouse's announcement of the upcoming production, "This show-within-a-show begins when a die-hard musical fan imagines performers coming to life in his shabby apartment whenever he plays his favorite cast album, a 1928 hit called The Drowsy Chaperone."

The musical weaves in and out of the old-time story where "Audiences are instantly immersed in the glamorous, hilarious tale of a celebrity bride and her uproarious wedding day, complete with thrills and surprises that take both the cast and the audience soaring into the rafters."

If you don't already have your tickets for this production, which will star Carson Kressley and Georgia Engel, mark your calendar for "Rotary Night" on Wednesday, June 16, featuring cocktails and hors d'oeuvres in the Gazebo Garden before the show. The Ogunquit Playhouse will donate a portion of each ticket sold to local South Berwick/Eliot, Ogunquit, York, Kittery and Wells Rotary Clubs to benefit their effort to eradicate polio.

To learn more, call the box office at 646-5511 or, for general information on this season's shows, visit [www.ogunquitplayhouse.org](http://www.ogunquitplayhouse.org). See you at the theatre!

*Jennifer Saunders is a contributing editor for the York Independent.*



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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 center 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, 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").

**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](http://www.cdc.gov). For information about York Hospital services and community sites, visit [www.yorkhospital.com](http://www.yorkhospital.com).

**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.

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

**Wells ERgent Care**  
at  York Hospital in Wells  
114 Sanford Rd (Rte 109), Wells, ME 04090 207-646-5211

**Berwick Walk-in Care**  
at  York Hospital in Berwick  
4 Dana Drive, Berwick, ME 03901 207-698-6700

[www.yorkhospital.com](http://www.yorkhospital.com)



COURTESY PHOTO

The Shore Road Restaurant and Deli, on Route 1A in York Beach, is once again donating a portion of the profit on every lobster roll sold to the York Police D.A.R.E. program and the York High School Project Graduation.

## COMMUNITY BRIEFS

# Support on a roll

For the third consecutive season, the owners of the Shore Road Restaurant and Deli in York Beach are giving a portion of the sales of all lobster rolls to two community causes. Bill and Sheri Bastian will donate proceeds to the York Police Department's D.A.R.E. Program and York High School's Project Graduation. "It's our way of doing business in the community," Bill Bastian said. Last year, the couple were able to raise a four-figure amount for each charity, which was turned over at the end of the season. This year, the promotion will again be in effect throughout the season, from when the Shore Road opened in May to closing time in October. The lobster rolls are still priced at \$8.99, which Bastian said is a big draw for the restaurant and a perfect way to raise money for a good community cause. "After all, what do people to Maine for?" he asked. "Lobster!"

## Benefit yard sale on Saturday, June 5

A yard sale will be held on Saturday, June 5 to benefit the local chapter of the Dream Factory, a non-profit volunteer organization granting dreams to children with critical or chronic illnesses who are 3 to 18 years old. The sale will be held from 8 a.m. to 1 p.m. at the Mr. Mike's/Estes parking lot at 518 Route 1 in York. The rain date for the sale is Sunday, June 6 from 8 a.m. to 1 p.m. Donated items may be dropped off on Friday, June 4 from 5 to 8 p.m.; please, no clothing. For more information, please call Virginia Avery at (207) 646-3344.

## Fundraising Fridays at Clay Hill

Clay Hill Farm of Cape Neddick has started a new community outreach program, teaming up with local groups in the community to help them raise money.

In the coming weeks and months, Clay Hill Farm will be hosting what they call "Fundraising Fridays." On these Fundraising Fridays groups trying to raise money will receive 10 percent of the money earned at the restaurant that night. The given group will typically be booked for two consecutive Fridays.

The idea was started in January of this year. As owner Jennifer Lewis-McShera recalls, "the restaurant was always brainstorm-

ing new ideas to demonstrate the philosophy of Clay Hill Farm, which is really about the importance of giving back. Also with the current state of the economy it is even more important to give."

Clay Hill, located at 220 Clay Hill Road, is interested in reaching out to a wide range of organizations, with a particular interest in promoting local efforts and the environment. Some of the recent groups include the Youth Center of Hilton-Win Farm, the York Food Pantry, and several regional Land Trusts.

Diners on Friday nights are made aware of the weekly recipient, as the servers discuss the event and the organization with patrons when seated and printed materials from the featured organizations are placed with the checks.

Clay Hill Farm's new spring menu features all-natural alternatives including: humanely raised, grass-fed beef and free-range chicken; a fresh nightly catch and organic veggies.

To learn more about Clay Hill Farm, visit [www.clayhillfarm.com](http://www.clayhillfarm.com). or call 361-1771.

## Market opens June 5

Enjoy the many tastes of the Southern Maine Region! Shop the Gateway Farmers Market, presented by the Greater York Region Chamber of Commerce, for the eighth year beginning Saturday, June 5. Located on Route 1 in the lot behind the Visitors Center in York, the market will be open every Saturday through Oct. 9 from 9 a.m. to 1 p.m.

Calling all local musicians and bands! To enhance the sense of well-being that is present at this fun event, entertainment is provided for the pleasure of both shoppers and vendors. Would you like to join Salt River and Poor Howard Stith and be part of the entertainment on a Saturday morning? This is a terrific way for up and coming artists living in the area to get exposure. If you are interested or know someone who would be interested, please e-mail [stephanie@yorkme.org](mailto:stephanie@yorkme.org).

Please visit [www.gatewayfarmersmarket.com](http://www.gatewayfarmersmarket.com) for details about vendors and their products. For more information about the Gateway Farmers Market, contact Stephanie Oeser at the Greater York Region Chamber of Commerce at 363-4422 or [stephanie@yorkme.org](mailto:stephanie@yorkme.org).

## READER OPINION

# LETTERS

The York Independent welcomes letters on local issues of reasonable length. We reserve the right to edit letters for style and sense, and to reject letters judged unsuitable for publication. Send your letters to us via e-mail at [editor@yorkindependent.net](mailto: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.

## Follow-up to 'Shooting Beauty'

To the Editor,

Everybody who saw the film "Shooting Beauty" at the York Public Library in early May knew they had experienced something very special. The award-winning film follows the lives of individuals with extreme disabilities who learn to tell their stories through the lens of a camera. Despite severe limitations on their ability to communicate, they learned to use photography to express their feelings and show others how they view the world.

The exhibit of photographs featured in the film, co-sponsored by the York Diversity Forum, the York Art Association, and York Hospital, will be on display in the lower level of the York Public Library through the month of May. If your organization would like to view the film, please call Milt Davis at 361-9525 to arrange a showing. You'll be glad you shared in this wonderful endeavor, "Shooting Beauty."

*Susan Mullens*

*Chair, York Diversity Forum*

## YORKWISE says thanks to all

To the Editor,

YORKWISE, York High School would like to thank the Seacoast Business Community, the York High School parents, teachers, staff, and students, and all the members of our community who contributed to our successful benefit auction. As a result of the generous donations and the bidding of those in attendance, we were able to raise almost \$20,000 to help support our programs and 2010's senior class project graduation events.

From all of us on the committee, we want to express our heartfelt thank you. Your generosity will make a difference in the lives of York High School students.

*YORKWISE*

*York High School Auction Committee*

## Bridge deserves your attention

Dear U.S. Sen. Susan Collins,

Some years ago I had the pleasure of meeting you and have followed your wonderful record ever since. Bravo for you—you have done so much for Maine.

The Memorial Bridge between Kittery and Portsmouth is in need and deserves your attention. It is and has been the link between our states, our communities and is a vital route for our growing tourist trade.

Also, it is a *Memorial* Bridge, historic and should be considered from more than just transportation to and from. It also constitutes an essential link for US Route 1 from Maine

to Key West, Fla. We must do all we can to find the funding to keep this link open and a symbol of our chain of holding our boundaries from state to state open and welcoming.

Your lead will be of great help in finding a way to revitalize our pulling together for such an integral and memorial piece of our east coast. Thank you for helping in this most important opportunity you have in creating this vital link and the shipyard.

*Sincerely,*

*Cynthia H. Raymond*

## Garden Club says thanks

To the Editor:

Old York Garden Club would like to thank the general public for their wonderful support of our Annual Plant Sale. The weather was perfect and attendance and participation was at an all time high for the club. This was a most successful sale and we would like to say thank you to all the Old York Garden Club members and friends who contributed their time, plants, and money to our sale. A special thank you goes to Bud Canfield at the Parks and Recreation Department and the fine crew at the Grant House, as well as to Hannaford's for their gift certificate donation for refreshments.

We would like to thank all the donors who gave so generously to our Silent Auction: Churchill's Garden, York's Hardy Rhododendrons, Fox Hill Lilacs, Skillins Greenhouses, Estabrook's Farm & Greenhouses,

New Hampshire Hostas, Rolling Green Nursery, Coastal Landscaping, Wallingford Farm and Grey Farms. Thanks also to all the Old York Garden Club members and friends who contributed choice

plants to be featured in the Silent Auction portion of the annual Old York Garden Club Plant Sale.

A portion of the revenue raised at the annual plant sale will be used for our 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 Old York Garden Club to plant and maintain the public traffic islands throughout York. Evidence of our civic developmental contributions can be seen at the Civil War Monument, where the club recently completed its cleanup and summer planting.

Thank you again to the many patrons who came and supported our Annual Plant Sale through their donations and purchases.

*Sincerely,*

*Old York Garden Club*

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## THE ICE CREAM ISSUE



**COMING JULY 2**

York  
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*The hometown voice of the greater York region*

### ART

# NOT JUST BOOKS

York's library offers lots of wall space where local artists exhibit their work

By **SUZIE GOODWIN**

The York Independent

Public libraries are a great resource for any community, and York is extremely fortunate to have an exceptional one. It offers many resources and special events to enhance the lives of York residents. It's also home to some amazing art exhibits.

The library, located at 15 Long Sands Road in York Village, opened in December, 2001. It's well equipped to exhibit art thanks to a board of trustees that had a vision. York resident Milt Davis was on the board of trustees during the planning process, and was interested in making sure that there was a place for ongoing art exhibits.

He was successful. Since its opening, the library has played home to dozens upon dozens of art exhibits.

The main floor is one exhibit area with an additional space downstairs made available to the York Art Association and also for special shows. Generally, shows run for two months and every new artist has an opening and reception. The artist will give a talk about his or her medium, how he or she came to become an artist, and what techniques are used. It's an opportunity for people to come and meet the artist.

Not only does the library offer a beautiful exhibit space, but the process is well organized. An art committee, made up mostly of artists, chooses the exhibits through a jury process. The committee was originally formed by members of the board and remains connected through the chairperson of the committee who also serves on the board of trustees. Artists submit their work either digital or slides to the committee for selection.

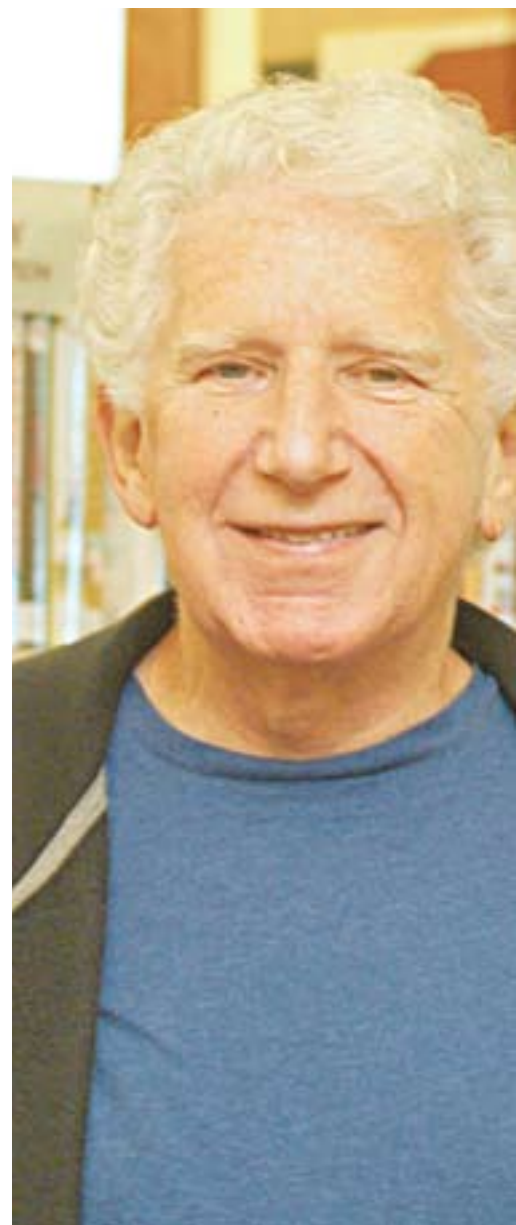
The library also features an annual show for the York schools where the children's art is exhibited. As you might expect, the show receives a lot of attention from the community.

Primarily, the library exhibits local artists, but exceptions are made. The current exhibit (through June 30) features the work of Pat Gerkin, a local artist but not a York resident. The library also features three-dimensional art; in January of 2011 there will be an exhibit featuring textile art from the Seacoast Rug-gers.

I would love to tell you that Milt was the major influence in bringing the exhibit space to the library, but he wouldn't like that. He's humble. So I'll just say that his commitment is admirable. His wife, Carol Davis, is also committed to the community and is active in the York Diversity Forum, which has co-sponsored library exhibits and events.



Anyone searching the stacks of York's public library display through June 30 are works of abstract artists.



The York Public Library's ability to act as a gallery for the community member as Milt Davis, who was on the board of trustees, which opened in 2001.

Milt considers himself a lover of art, not an artist—although he admitted that he likes to dabble a little. He believes art can transform a person.

"Looking at a painting, a sculpture or a photograph reaches deep inside of me and



SUZIE GOODWIN PHOTO

...y will also get a chance to view the work of local artists thanks to the library's gallery program. On ...st Pat Gerkin.



SUZIE GOODWIN PHOTO

...for local art is due in part to the vision of such ...e board of trustees that planned the new library,

effects the way I feel, the way I think and the way I may act," he said.  
A perfect example of this was a special exhibit, "Shooting Beauty," that was on display last month. The exhibit featured photos taken by people with cerebral palsy. It was part

of a ten-year project where they were given cameras and taught how to take pictures. The transformation can be felt in the strength of the images, and includes a documentary film featuring the artists.  
The library works hard to build community, and the cerebral palsy project is an example of that as well. This powerful exhibit was sponsored by the library, the York Diversity Forum and the York Art Association.  
A lover of art, Milt enjoys meeting the artists at the receptions. Looking back, one artist stands out: Richard Haynes. He brought with him a blank piece of paper, which he passed around to the audience during his talk and asked them to draw something in his style. At the end, there was a complete piece of art which he gave away. Milt admits he really wanted it but didn't feel it would be appropriate. I think he should have taken it. My thought is, if you coach little league, put in all the time that's required, then you're entitled to show a little favoritism.  
But as it turns out it wasn't favoritism—he hadn't wanted it for himself, but rather to auction off for the library.  
Most of the artwork on display can be purchased, but prices aren't displayed. The pieces are instead numbered, and prices are listed in a reference book at the librarian's desk. It was a conscious decision to not post prices along with the art. The committee was concerned that those residents of York who may not be able to afford a piece of art would feel badly.  
It took a lot of hard work by many members of the community who are not mentioned in this article. If you are one of them, thank you.  
If you would like more information regarding the "Shooting Beauty" cerebral palsy exhibit or other exhibits at the York Library, please contact Milt Davis via e-mail at [Mdavis4574@aol.com](mailto:Mdavis4574@aol.com)

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

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# FLAVOR AND FESTIVITY INTO MANAÑA

Oqunquit’s Tapas and Tinis offers late night hours, pan-Hispanic flavors, specialty martinis

By SARAH GRANT  
The York Independent

Tapas have been an intrinsic part of the wine bar experience in Spain for the past 400 years—or the past 800 years, depending upon which story you believe. In both popular historical legends, a Spanish king decided to make a law that drinkers should be required to eat a little something each time they drank during a long evening of bar hopping.

According to the more popular and interesting story, Filipe III established the tapas law around 1600 to curtail the number of brawls occurring in the wee hours among those who had imbibed too quickly and on an empty stomach. In Spain, then as today, one finishes the biggest meal of the day by 2 p.m. An evening supper is almost an afterthought, and really an unnecessary expenditure of time when one is headed out to the bars for an evening of socializing and fisticuffs recreation. However, the tapas requirement with each jar of wine sold greatly tempered late night destructive behavior and was a cultural hit.

Anyway, the word “tapas” means lids. Originally, small drinking jars of wine were topped with lids with a little nosh on it. These days wine is sold in short glasses, and although all bars do a brisk tapas business too, tapa consumption is a traditional option, not mandatory.

Probably the most prolific and traditional tapa is tortilla, which in Spain is a thick omelet—more like a hefty frittata than a French folded—filled with sautéed potatoes and onions and served with a hunk of that good Spanish bread. Another easy and popular one is a simple plate of three to five olives. Fish croquets, whole shrimp sautéed in garlic olive oil and a whole world of fried tapas, are all enjoyed by Spaniards as they socialize in the bars.

Spanish tapas are not substitutes for a super appetizer or a meal, except incidentally, when one forgets to go home for supper or on to the restaurant before it closes.

We Americans have our own interpretation of tapas very well represented by a little place on Route 1 in Ogunquit called Tapas and Tinis. You will find nearly 40 varieties of tapas or small plates on the Tapas and Tinis menu in a price range from \$4.50 to \$13.50. The choices are more pan-Hispanic than straight Spanish with South and Central American touches like Tostones, fried plantains with Columbian salsa or Maíz Asado (grilled corn with aioli, garlic and Manchego cheese). There are more familiar, American interpretations like Coctel de Cameron (shrimp cocktail), Espinaca y Alcachofa (the ubiquitous spinach and artichoke dip with pita chips) or Tostadas del día (crostini with the chef’s tapenade whim of the day). The day we dined at T & T, the tapenade was a complexly flavored sundried tomato concoction that was simply delicious. It went well with the Tortilla (potato, egg and onion omelet).

Beyond the typical tortilla, we noticed a great many very Spanish tapas on the menu too: Setas al Ajo (sautéed mushrooms and



SARAH GRANT PHOTO

Tapas and Tinis, which remains open until 1 a.m. throughout the summer season, is located at 125 Main St. (on Route 1) in Ogunquit.

garlic), Aceitunas Aliñadas (marinated olives and bread), Albóndigas (Spanish meatballs), and Chorizo (spicy Spanish sausage served with cannellini beans and roasted peppers). Pop one of these in your mouth, close your eyes, and you are transported to an oceanside bar in San Sebastian.

The other half of this special restaurant’s name is “Tini” and consequently there is the long menu of martinis and other mixed drinks: Blueberry Tini, Pomegranatini, Margarita Fresca, Sangria and the Ultimate Bloody Tapastini ranging from \$9 to \$10. The last is a spicier rendition of the forever-wonderful Bloody Mary served in a martini glass with a skewer of fresh mozzarella and

cocktail tomatoes. The Blueberry Tini is a decadent taste of Maine.

I would be remiss not to mention the festive atmosphere of Tapas and Tinis, whose hip Spanish dance music becomes more irresistibly toe-tapping with each martini consumed. The porch is transparently enclosed and heated in cooler weather, and gives you a café experience as you watch the foot traffic and the summer parade of incoming tourist traffic on Route 1. Very entertaining.

Inside downstairs is, appropriately, a bar with some small tables and, surprisingly, seating for more than 60. Upstairs is the “Ultra Lounge,” as named by owner David Giarusso, who also owns Angelinos and Piz-

## The Macaroni Salad Bible

A right way and a wrong way to prepare this cookout staple

By SARAH GRANT  
The York Independent

With Memorial Day, we began our summertime cookout rituals. You will no doubt be invited to a number of them this season. It is best to be armed with a solid, reliable recipe for a dish that will feed a small army on a budget. This one is tried and true and has been a constant summer staple in my family for three generations.

Macaroni salad in principle is a good idea. You have delicious versatile starch mixed with fresh crisp vegetables and dressing. Unfortunately, oftentimes it winds up with slimy texture, soggy dressing and white-on-white bland, boring total lack of flavor.

The slip-up is usually due equally to both the method and the formula. To obtain a mix that has real texture with a lot of crunch from fresh vegetables and a zing-y dressing that doesn’t run all over the plate, follow these few cardinal rules.

First of all, start on your salad

the day before you want to eat it or present it. This allows the pasta to sop up all of the dressing so it doesn’t soak through your cousin’s paper plate at the next backyard event.

The root of the word “salad” is “sal,” which is Latin (also Italian and Spanish) for salt. It is very important to salt the water in which you boil the pasta. That is the only way the pasta will absorb adequate salt to bring out its own flavor. Additionally, you need to add an “obscene” amount of salt—as my mother use to say—to the dressing because the macaroni acts like a sponge and soaks up all the dressing, greatly mellowing any saltiness, imparting perfect flavor in the mix. So, don’t over cook the macaroni; the dressing will soften it more. Cook it just to al dente.

The last rule is to portion your ingredients in approximate thirds: one part macaroni, one part chopped vegetables and one part dressing. This will give you a finished product with a good mix of textures and just enough

dressing.

### Grandma Dorothy’s Macaroni Salad

- 14.5 ounce box of macaroni elbows, small shells, rotini, bowties or small penne
- 1 T salt
- 2 quarts rapidly boiling water
- 2 C chopped celery
- 1½ C grated carrot
- 2½ C finely chopped sweet onion (Vidalia, Maui, Texas Sweet, or flat red onions all work well)

### Dressing

- 1½ C mayonnaise
- ¾ C vinegar
- ½ C sugar
- 2 ½ T mustard (any type with distinct flavor such as brown mustard with horseradish)
- 4 t salt
- Black pepper to taste

Boil the pasta according to package directions, checking often for doneness. Cook only to al dente.

Chop vegetables to a medium fine texture and set aside.

In a very large bowl, mix dressing ingredients with a wire whisk until completely mixed. Add in cooked and cooled maca-



roni and chopped vegetables. Cover and chill in refrigerator over night.

Next day, uncover and stir salad up from bottom of bowl. Adjust any seasoning to taste.

Add up to ½ C of finely chopped parsley.

TIP: If salad seems to lack saltiness, add a garnish of green olives.

If salad seems too salty, stir in a generous garnish of chopped tomatoes or cucumbers, but only at the last minute. They begin to macerate as soon as they come in contact with salt, and in effect, will “over-dress” your salad.

Yield: Enough for a small army or the annual family reunion. Recipe can be divided.

## EAT HERE

## A weekly column about local food

By SARAH GRANT

The York Independent

• **Ogunquit Restaurant Week:**

Monday, June 7 to Tuesday, June 15 is Ogunquit's semi-annual restaurant week. At participating restaurants, you can choose to enjoy: breakfast, two for \$15; brunch/lunch: two entrees for \$20; dinner, three-course dinner for \$25. Prices do not include alcohol, taxes or tip.

Also as a part of Restaurant Week, participating restaurants will be handing out a discount card to be used at other businesses throughout town. Presentation of the discount card will entitle you to save at a variety of businesses during Restaurant Week.

This is a great deal, and a wonderful opportunity to check out one or more of those restaurants you have been eyeing, but weren't sure was in your budget.

Visit [www.visitogunquit.org](http://www.visitogunquit.org) to get a list of participating restaurants.

• **Those pesky pesticides:** Find out how to deal "organically" with garden pests and disease from the Maine Organic Farmers and Gardeners Association's expert. Due to popular demand, Eric Sideman, Organic Crop Specialist, will repeat this special lecture in the Portsmouth Public Library, Levenson Room, 175 Parrott Ave., Portsmouth, N.H. on Thursday, June 10 from 6 to 7:30 p.m.

Many home and community gardeners have taken up growing vegetables in recent years as a way of eating locally and lessening their carbon footprint. This rewarding pursuit comes with its own set of challenges—those vegetables we find so delicious can be equally attractive to a range of insects and host disease. This presentation will cover the identification of pests and diseases common to growing vegetables. Organic methods of prevention and management will be also discussed, with a special focus on identifying and preventing Late Blight.

Some of you may already know Eric Sideman through his informative Pest Reports from the association. Eric earned a BS in agriculture from Cornell University, an MS in biology from Northeastern University and a PhD in Botany from the University of New Hampshire. He moved to Maine in 1982 to teach biology and ecology at Bates College. In 1986 he moved on to the Maine Organic Farmers and Gardeners Association to become what some call "the nation's first Organic Extension Agent." He provides technical support for farmers and gardeners, serves as staff scientist, plans and produces educational events, and serves on various agricultural committees for the Maine Department of Agriculture and the University of Maine. From 1997 to 2002, Eric served a term on the National Organic Standards Board an advisory board to the USDA National Organic Program.

This event is free and open to the



public. It is being offered as a collaboration between the organic farmers association, Seacoast Eat Local, and Seacoast Community Garden Network.

To RSVP or for more information, please e-mail [debra@seacoasteatlocal.org](mailto:debra@seacoasteatlocal.org).

• **Eat late to some tunes:** Enjoy live music at MC Perkins Cove, 111 Perkins Cove Road, Ogunquit (646-2631) from 8 to 10 p.m. every Wednesday. No cover. Wednesday, June 9 listen to the upbeat jazz of Lex and Joe. Wednesday, June 16 Bill Foley on guitar is the featured artist. MC Perkins Cove serves late every evening for the music program and for any hungry after-theater-goers. Check out their menu at [www.mcperkinscove.com/index.cfm](http://www.mcperkinscove.com/index.cfm)

• **Cheese and Nigerian food:** The Children's Museum and Theatre of Maine, 142 Free St, Portland (828-1234) has two interesting programs for kids this weekend. Take your kids from age 8 to 18 to the Cheese-Making Workshop on Saturday, June 5 at 2 p.m. Making cheese at home is easier that you might have imagined! Get started with this hands-on workshop as you make and taste some simple cheeses and add herbs to spice them up. \$8/members, \$18/non-members (includes \$8 admission). To register call 828-1234 x229 or e-mail [hannah@kitetails.org](mailto:hannah@kitetails.org). Also, Cultural Cuisine: Nigeria will take place Sunday, June 6 at 12:30 p.m. What do kids like to eat in Nigeria? Come join the "We Are Maine" exhibit to find out! Free with admission.

• **Eat late to some tunes:** On Saturday, June 5, enjoy live jazz and a four-course dinner for two with wine for just \$49.99 at Zackery's Fireside Restaurant, 81 Riverside St., Portland (774-5601) Dinner includes soup, salad, entree and dessert plus wine while listening to the smooth sounds of Richard Marsters on Horns, Flute & Vocals. Regular dinner menu also available. Want to create a special evening? This is it! Please see [www.zackerysrestaurant.com](http://www.zackerysrestaurant.com) or [www.richardmarsters.com](http://www.richardmarsters.com). Dinner is served 5 to 10 p.m.; live music is 6 to 9 p.m.

• **Market Square Day:** Don't miss Market Square Day in Portsmouth from 9 a.m. to 4:30 p.m. on Saturday, June 12. Check [www.proportsmouth.org/MarketSquareDay.cfm](http://www.proportsmouth.org/MarketSquareDay.cfm) or call (603) 433-4398 for particulars. On average there are more than 100 street vendors, with many from some of the stellar local restaurants with tastes from their menus. No entrance fee.

• **Exploring the food of Austria:** Chef Justin Walker of Arrows Restaurant on Berwick Road in York will host a cooking class dinner on Sunday, June 13 from 6 to 9 p.m. Chef Walker will explore the food of Austria with a five-course dinner as he demonstrates a series of handy cooking techniques and methods. There will also be "hands-on" food prep opportunities for guests. Five

courses cost is \$58; with wine add \$30. Call 361-1100 for reservations and more information.

• **Winery road trip:** Find a designated driver and jet out to Live Free and Wine on Sunday, June 13 from noon to 5 p.m. at Flag Hill Distillery, Route 155, Lee, N.H. (603) 659-2949. More than 10 New Hampshire wineries will be sampling and selling their products at this fun event with live music throughout the day. Admission of \$15 includes souvenir wine glass and 10 wine samples.

• **And don't forget the Old Port:** The 37th Old Port Festival in Portland is Sunday June 13 from 11 a.m. to 5 p.m. This is Maine's largest one-day festival, featuring multiple stages of music, Maine-made arts and crafts, great food, shopping, and fun! There will be a plethora of Portland restaurants bringing their flavors to the street. Go to [www.portlandmaine.com/index.php?sec=6&ssec=87](http://www.portlandmaine.com/index.php?sec=6&ssec=87) for map and complete list of events and vendors.

*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](mailto:editor@yorkindependent.net).*

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# 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](mailto: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

**York Land Trust and the National Park Service** are jointly hosting the first guided tour of the newly acquired Highland Farm Conservation Area on Saturday, June 5, from 1 to 4 p.m. (Rain Date of Sunday, June 6 from 1 to 4 p.m.). Group size is limited to 25 individuals, so reservations are necessary. For more information and registration, visit [www.yorklandtrust.org](http://www.yorklandtrust.org).

**The Ogunquit Heritage Museum** at the Captain James Winn House opens Tuesday, June 1. Exhibits this year will include: The History of the Ogunquit Beach; The Northeast storm of 1978; The Art Room will be dedicated to art work depicting the Ogunquit Beach.; Architecture: The building of Dunelawn, the historic property that overlooks the beach. Visitors to the Museum will be welcomed from Tuesday through Saturday, 1 to 5 p.m. Admission is free, though donations are greatly appreciated. For more information, please contact the OHM at 646-0296.

**Robert's Maine Grill**, in Kittery, will host a "Community Supper" night on June 8 to help support York Land Trust. Robert's will offer a 3-course meal for \$12, in addition to their normal menu, starting at 5 p.m. A portion of the night's proceeds will go to the York Land Trust.

**A Family Affair Garden Tour** will take place between noon and 4 p.m. on Tuesday, June 8 in the Ogunquit/York area. Three private and two public gardens will be open. Tickets are \$15 available at Meadowmere Resort on US Rt. 1 in Ogunquit on the day of the tour only. Proceeds benefit the Garden Club Federation of Maine Scholarship Fund.

**The Pontine Theatre** will host a Fun Flatbread Community Benefit Night on Tuesday, June 8 from 4 to 9 p.m. A portion of all pizza sales, eat in or take out, will benefit Pontine Theatre's cultural and educational programs. Flatbread is located at 138 Congress St. in downtown Portsmouth, N.H. Contact Flatbread for "Call Ahead Seating" at (603) 436-7888.

**Historic Tours of The Music Hall** will be held every other Wednesday in the evening from 5:30 to 6:45 p.m. June, 9 and June, 23, July, 7 and July, 21 and Aug., 4 and Aug., 18, Sept., 1 and Sept., 15. Tour tickets are \$6 (\$5 member) and can be purchased day of tour at 28 Chestnut St., in advance at [www.themusichall.org](http://www.themusichall.org), or through the box office at (603) 436-2400. Box office hours are noon to 6 p.m. Monday through Saturday.

**Join knitting teacher, Jean Bitomski** and knit a lacy shawl to wear on cool summer evenings. Sometimes called a prayer shawl it can be made of cotton or any worsted weight yarn. Start knitting on Friday, June 11 from 1 until 3 p.m. and continue on Friday, June 18 and Friday, July 2. The class fee is \$50. excluding materials. Jean will give you advice when you sign up on the type of yarn best suited for this project. The classes will be held at the York Art Association, 94 York St. (Route 1A) York Harbor. Sign up today by calling the York Art Association at 363-4049 or by e-mailing Anne at

[artannie@maine.rr.com](mailto:artannie@maine.rr.com).

**The Mount Agamenticus conservation program** will be hosting a "Sneak Peek" in the new summit "Learning Lodge" on Saturday, June 12 from 10 a.m. to 4 p.m. The summit lodge will be open to the public and multiple activities are planned throughout the day. The Sneak Peek will present a glimpse of what is to come when the Learning Lodge is established as a beacon of environmental education at the summit of Mount Agamenticus.

**WMPG will record** two half-hour episodes of "Watch Your Language!" on Saturday, June 12 from 4 to 6 p.m. at the Portland Public Library in the Rines Auditorium, for later rebroadcast on both radio and television at WMPG radio 90.9 and 104.1. "Watch Your Language!" is a game show celebrating the complexity, beauty and downright weirdness of the English language, written and played by local wordsmiths, wits and raconteurs.

**The Youth Group of St. George's Episcopal Church** invites you to "Get Rocked at St. George's." The special 10 a.m. service on Sunday, June 13 will be their presentation of the Eucharist, using music popular to them today. St. George's is located at 407 York St., York Harbor.

**Mapping the Google Way** at Wells Reserve at Laudholm on Tuesday, June 15 from 1 to 4 p.m. This course explores the basics of Google Earth and Google Maps with a special focus on creating your own maps to share with others. Tickets are \$20 and registration required. For more information, visit [www.wellsreserve.org](http://www.wellsreserve.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](mailto:nbreen@hilton-winnfarm.org). Feel free to check out at [www.hilton-winnfarm.org](http://www.hilton-winnfarm.org) for further details.

**The 16th Annual "Private Gardens of the Kennebunks"** garden tour will happen Saturday, July 17 from 10 a.m. to 4 p.m. This self-guided tour features nine unique private home gardens in the Kennebunk and Kennebunkport area. View the gardens at your own pace, in any order you choose. Advance Tickets are \$15; after July 1 \$20. For more information or to purchase tickets in advance, call 985-5975, e-mail [events@kidsfreetogrow.org](mailto:events@kidsfreetogrow.org) or visit [www.kidsfreetogrow.org](http://www.kidsfreetogrow.org).

**Paula Poundstone of NPR's "Wait Wait Don't Tell Me"** will perform at Jonathan's in Ogunquit on Friday, July 23 and Saturday, July 24 at 8 p.m. Tickets are \$37.50 and \$40.50, and can be purchased by calling 646-4777 or visiting [www.jonathansrestaurant.com](http://www.jonathansrestaurant.com).

## Books and more

**Hyatt Bass and local author Brooks Sigler** will read from their novels, *The Embers* and *Five Finger Fiction* at RiverRun Bookstore on Monday, June 14 at 7 p.m.

**Fiction writer Ann Beattie** will read from her new novella, *Walks with Men*, at RiverRun Bookstore on Thursday, June 10 at 7 p.m. RiverRun Bookstore is located at 20 Congress St., Portsmouth, N.H. For more information on the event, visit [www.riverrunbookstore.com](http://www.riverrunbookstore.com) or call 603-431-2100. The events are free and open to the public.

## Ongoing

### Donations and volunteers needed

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

### The York County Shelter Programs

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

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

## Exhibits, music, theatre, and the arts

**The Drowsy Chaperone** will be on stage Wednesday, June 9 through Saturday, June 26 at the Ogunquit Playhouse. Main Stage tickets prices range from \$49-\$67 per show. For a complete list of show times, pricing and more information about the season, visit [www.ogunquitplayhouse.org](http://www.ogunquitplayhouse.org). Tickets on-line or through the box office at 646-5511.

**Ogunquit Performing Arts** will present the sixteenth annual Ogunquit Chamber Music Festival on Friday, June 11 at the Great Hall of the Dunaway Center, and Saturday, June 12 and Sunday, June 13 at the Barn Gallery. Featured performers

include the Boston Chamber Music Society sextet, the DaPonte String Quarter, and the Amaryllis Chamber Ensemble. For more information, call 646-6170.

**The York Art Association** will host the next in its free series of Second Saturdays at Seven on Saturday, June 12 at 7 p.m. Painter/poet /guitarist, Chris Volpe will be joined by fiddler Sam Goodall to present a wonderful mix of Irish/Folk/classical and original music. Award winning poet, Anna Birch Volpe, will read her "joyous" poetry. The YAA Gallery and Gift Shop is located at 394 York Street.

**The York Art Association** invites area artists to join Dennis Poirier for a three day plenair workshop from Thursday, June 17 to Saturday, June 19. The class will run from 9:30 to 4:30 p.m. each day and costs \$80. For more information or to register, e-mail [artannie@maine.rr.com](mailto:artannie@maine.rr.com) or call York Art Association at 363-4049.

**The outstanding organ & trumpet duo** from Leipzig, Germany, Frank Zimpel and Alexander Pfeifer, will be in Kennebunk on their New England tour on Saturday, June 19, at 7:30 p.m. at Holy Cross Lutheran Church on Storer Street between Mechanic and Lord Streets. Tickets for the concert are available in advance or at the door for \$10 for adults, and \$7 for children and senior citizens. A multi-course gourmet dinner will be offered at the church at 6 p.m. for \$25. For tickets or to reserve a table for the dinner, call Warren King at 985-8759 or email [livemusic@roadrunner.com](mailto:livemusic@roadrunner.com).

**This summer, the Portland Museum of Art** will present an important and visually stunning exhibition of works on paper by nationally recognized artists such as Edward Hopper, John Marin, and Rockwell Kent. *American Moderns: Masterworks on Paper* from the Wadsworth Atheneum Museum of Art, 1910-1960, on view June 24 through Sept. 12 will be the first in-depth examination and presentation of the Atheneum's American modernist works on paper—a collection recognized as one of the nation's finest. It will be a once-in-a-lifetime opportunity to see paintings by Edward Hopper depicting scenes of Maine in the state.

**The Jewels in the Stream exhibit** at the Kittert Art Association features five painters and a poet. The exhibit will be open from Thursday, June 24 to Sunday, July 18. The gallery is located at 8 Coleman Ave., off Route 103 in Kittery Point. Gallery hours are Thursdays from 3 to 6 p.m., Saturdays from 12 to 6 p.m., and Sundays from 12 to 5 p.m.. A free reception will be held on Sunday, June 27, from 4 to 6 p.m.

**Children's Museum of Maine** has a full calendar of special events available at [www.kitetails.com](http://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](mailto: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](http://www.portlandmuseum.org) to learn more.

## SATURDAY, JUNE 12



The Kittery Art Association will hold its Second Annual Jazz Brunch on Saturday, June 12 from 10 a.m. to 1 p.m. The event will include a scrumptious breakfast and top notch jazz featuring The Al Derben Band. Also take in the Rythm & Blues Art Exhibit featuring our local smooth and soulful artists. Suggested donation is \$15. Reservations are recommended, so contact Sarah Drummond at 207-439-8357 or [sgdrummond@hotmail.com](mailto:sgdrummond@hotmail.com). The event will be held at the Kittery Art Association at 8 Coleman Ave., Kittery, off of Route 103.

MUSIC LISTINGS

WHO’S PLAYING, WHEN & WHERE

**FRIDAY, JUNE 4**

- **Drivin Blind**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **KC and the Sunshine Band**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Dave Rawlings Machine**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **Jimmy D**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

**SATURDAY, JUNE 5**

- **Boston Soul Revue**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

**SUNDAY, JUNE 6**

- **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **The Black Crowes**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Portsmouth Symphony Orchestra**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

**WEDNESDAY, JUNE 9**

- **Lex and Joe**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.

**FRIDAY, JUNE 11**

- **Albert Cummings** Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Jordin Sparks**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Marty England**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

**SATURDAY, JUNE 12**

- **Delta Generators**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Live Jazz with Suede**, 8 p.m., Jonathan’s Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.
- **Levon Helm Band**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SUNDAY, JUNE 13**

- **Rob Benton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

**WEDNESDAY, JUNE 16**

- **Bill Foley**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.
- **Herbie Hancock**, 7:30 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.

**FRIDAY, JUNE 18**

- **Beantown Project**, Inn on the

Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

- **Ted Nugent**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Driving Force**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

**SATURDAY, JUNE 19**

- **James Montgomery**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Get the Led Out**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SUNDAY, JUNE 20**

- **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Arlo Guthrie**, 8 p.m., Jonathan’s Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

**WEDNESDAY, JUNE 23**

- **Dave Mack**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.

**THURSDAY, JUNE 24**

- **Bob Marley**, 8 p.m., Jonathan’s Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.

**FRIDAY, JUNE 25**

- **Mr Nick**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Jimmy Webb**, 8 p.m., Jonathan’s Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.
- **Nickless Band**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

**SATURDAY, JUNE 26**

- **Brian Templeton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Aerosmith, Journey, and AC/DC Tribute Show**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SUNDAY, JUNE 27**

- **Rob Benton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Boz Scaggs**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

**WEDNESDAY, JUNE 30**

- **Scharff Brothers**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.
- **Afro-Cuban All Stars**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **New Black Eagle Jazz Band**,

7 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

**THURSDAY, JULY 1**

- **Moe**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**FRIDAY, JULY 2**

- **Racky Thomas**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Dweezil Zappa**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SATURDAY, JULY 3**

- **Love Dogs**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Gallegher**, 8 p.m., Jonathan’s Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.
- **Paul Rodgers**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SUNDAY, JULY 4**

- **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Badfish!** A tribute to Sublime, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

**TUESDAY, JULY 6**

- **Green Lion Reggae**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

**WEDNESDAY, JULY 7**

- **Pat Cottrell**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.
- **George Clinton and Parliament Funkadelic**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Chris Smither**, 7 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

**FRIDAY, JULY 9**

- **Groove Authority**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Benjamin Burnley**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

**SATURDAY, JULY 10**

- **Sweet Willie D**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Ozomatli**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **Jon Nolan**, 1 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **Adam Ezra Group**, 1 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

**SUNDAY, JULY 11**

- **Rob Benton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

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Month Of June

Friday 4th

Karaoke

Saturday 5th

Four Fathers of Rock

Wednesday 9th

B.I.N.G.O.

Saturday 12th

52nd Street Band

Sunday 13th

3rd Annual Motorcycle Run for Parkinson’s Ride leaves at 11am from Bentleys \$15

Wednesday 16th

B.I.N.G.O.

Thursday 17th

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BINGO

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Monthly Meetings

Legion - 1st Monday of month 7pm

S.A.L - 1st Tuesday of month 7pm

AUX - 2nd Monday of month 1pm

House Committee - Last Thurs. of month 6pm

Executive Board - Last Thurs. of month 7pm

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Entertainment  
Schedule

6/4

DRIVIN’ BLIND

6/5

BOSTON SOUL  
REVUE

6/6

FAMILY AFFAIR

6/10

KARAOKE

6/11

ALBERT CUMMINGS

6/12

DELTA GENERATORS

6/13

ROB BENTON

6/17

KARAOKE

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17 — June 4 - 17, 2010 — The York Independent



A scene from “Get Him to the Greek.”

By **AMY DIAZ**  
The York Independent

**Get Him to the Greek (R)**

Russell Brand reprises his small but memorable role as obnoxious British rocker Aldous Snow from Forgetting Sarah Marshall in Get Him to the Greek, a not terribly strong but still rather enjoyable comedy.

Judd Apatow has a producer credit, naturally, so while this is not the man himself this comedy is of the Apatow universe — the one that includes Jason Segel (who wrote the character in *Forgetting Sarah Marshall*), Jonah Hill and plenty of pot references.

Aaron Green (Jonah Hill) is the requisite regular shmoe guy upon whom this crazy story unfolds. He has turned his love of music into a career as worker drone at a record company. He has a nice girlfriend, overworked doctor-in-training Daphne (Elisabeth Moss), and probably slightly more of a handle on the adult world than your standard Apatow male.

His boss Sergio (Sean Combs, Mr. Diddy himself) demands that the cubicle-dwelling hipsters come up with ideas to help energize sluggish record sales. Aaron suggests reviving the career of Aldous Snow (Russell Brand), a one-time hugely famous rocker with the band Infant Sorrow whose star has faded since putting out a pompous, moronic and somewhat racist album called *African Child*. (The delightfully ridiculous video for the song “African Child” features Aldous dressed like what he calls an African Christ from space dancing in front of a war zone with his scantily clad girlfriend Jackie Q, played by Rose Byrne.) Now estranged from the Lady Gaga-ish Jackie Q and spending most of his days getting wasted in his London flat, Aldous allegedly agrees to travel to L.A. to repeat a

legendary performance at the Greek Theatre on the 10-year anniversary. But when Aaron, psyched about this chance to work with a hero and to prove his worth to Sergio, arrives in London to escort Aldous to Los Angeles, the rocker seems determined to thwart his every attempt to get him to the Greek.

Most of this thwarting involves getting Aaron horribly drunk — I’ve probably seen all the shots of Jonah Hill puking that I need to see in my life. There’s a party in London — drink, girls, bathroom sex, puke. There’s drinking, inhaling and puking in New York. There’s a party in Las Vegas — drink, girl, smoke, freak-out and I forget if there was some puking or not in there but probably. Certainly Hill made the most of his exceptional ability to look queasy and freaked out and at least looked like he was about to hurl even if he didn’t.

*Get Him to the Greek* feels less like a cohesive story and more like a collection of scenes on a theme. There were several times when I found myself laughing at a scene without really understanding how it fit into the overall story. Some of the bits work — the self-conscious preposterousness of Aldous’s rockstar persona, the shallowness of Jackie Q, the fidgetiness of Aaron. Some of the bits go on too long — Colm Meaney shows up as Aldous’s horrible father and hangs around too long, mostly so we can get a scene where the dialogue is almost entirely about penises. (Though, why single out that one scene — when this movie isn’t about penises, it’s about bums, the whole beans-and-franks system, the girl equivalent of same or the inappropriate placement of an item in or near one of the above-mentioned locations. The references to drugs are almost kind of refreshing.)

And yet — or maybe not “yet,” maybe “and so” — I found myself sort of liking this movie. I say “sort

of” because I don’t know if I liked this movie as much as I liked the movie’s sensibility, its wacky little potty-mouthed outlook. I liked the characters — maybe especially Daphne, who gets to be more of a real person than many of the girlfriend-types do in movies like this. But all of them are endearing in a messed up way. (Side note: I find it ridiculously hard to talk about this movie in safe-for-work terms. If your life requires you to keep it PG most of the time, *Get Him to the Greek* and discussion of same is your safe place to use words that even *South Park* bleeps.)

This movie seems less about the story than it is about letting its characters be their crazy, freaky selves. It makes for an uneven in-theater movie going experience but something tells me that when viewed at home where there’s less pressure for that one thing to fill all of your attention, this movie will improve —much in the way that I like *Superbad* a little more every time I see it. Not that you shouldn’t see it in the theater — if a movie full of things I can’t describe here does it for you, this movie will entertain. Bring your friends. Bring, er, other things. Have a good, very R-rated time. **B-**

*Rated R for strong sexual content and drug use throughout, and pervasive language. Written and directed by Nicholas Stoller; Get Him To the Greek is an hour and 47 minutes long and opens on Friday, June 4. It is distributed by Universal Pictures.*

**Prince of Persia: The Sands of Time (PG-13)**

Jake Gyllenhaal and his skater-boy haircut are tasked with saving the world in *Prince of Persia: The Sands of Time*, a relaxed but watchable little action movie.

As a boy, our lead was an orphan living in the markets, but thanks

to the kindness of the king, he is now Prince Dastan (Gyllenhaal), a prince of the vast empire of Persia. (Throughout the movie, everyone pronounces his name as if they’re saying “Destin” as in Destiny as in he has one and don’t strain yourself there, Foreshadowing.) Along with his two brothers, crown Prince Tus (Richard Coyle) and, uhm, Auxiliary Prince Garsiv (Toby Kebbell), Dastan is poised to invade a holy city (holy to whom, you ask; well, don’t because the movie doesn’t specify) because they’ve received intelligence that the city is making weapons for their enemies (swords, bows and the like). Nizam (Ben Kingsley), brother to the king, uncle to the princes, is along for the invasion and he Cheneyily pushes for attack — they need to search for the source of these weapons of localized destruction. The city’s monarch, Princess Tamina (Gemma Arterton) isn’t hiding any weapons factories, but she is hiding one weapon — an ancient dagger that gives its user the power to control time. When Dastan takes the dagger from one of the soldiers he’s fighting, Tamina tries to stay close so she can get it back without alerting him to the powerful object he now possesses. But clearly someone knows about the magical dagger — Dastan is betrayed and soon he and Tamina are on the road, fighting for their lives and trying to prevent the dagger from falling into the wrong hands.

And giving some political balance to the search for nonexistent weapons: during their travels, Dastan and Tamina are briefly captured by Sheik Amar (Alfred Molina), the owner and promoter of an ostrich-racing track who has located himself way out in the forbidding desert so he won’t be at the mercy of the centralized Persian government and have to pay Persian taxes.

Do they get Glenn Beck’s radio show in ancient Persia?

I’ve seen plenty of PG-13 movies that seem more like Rs with slightly fewer F-words. *Prince of Persia* is not something I’d bring an impres-

sionable 7-year-old to but a kid who is maybe 9 or 10 and has a good grasp on reality vs. fantasy would probably be OK with it — there are scary villains and there is lots of sword/dagger/snake-fighting violence and people die, but it’s no worse than the *Indiana Jones* movies I watched as a kid. I mention this because I feel like that’s what this movie primarily is — an action movie you can take older elementary schoolers to. They’ll probably enjoy it and you won’t hate it or suffer to much while watching.

Though the movie weighs in at nearly two hours, it’s a speedy affair — lots of action, not a whole lot of talking and backstory. There’s the romance-tinged (but rather chaste) antagonistic buddy-action of Princess Tamina and Dastan, a journey to get somewhere, a journey to find the magic whatsit, another race to stop the evil whatever. There are assorted villains along the way — some who turn out not to be so bad, some who turn out to be hissing caricatures despite having an Academy Award and the title Sir.

I’m not saying this is great cinema. I have no idea why Jake Gyllenhaal, an American, is playing a Persian but seems to be doing a British accent. I don’t really care all that much about the mythology surrounding the dagger and magical source of power the Princess’s city is protecting. Thankfully, at least for this movie, *Prince of Persia* doesn’t get overly concerned with these things either. It gives us the very basics and then turns its attentions to Gyllenhaal’s character’s sweet fighting skills and tendency to wage battle with nifty, jumping-from-the-rooftop stunts. **B-**

*Rated PG-13 for intense sequences of violence and action. Directed by Mike Newell and written by Boaz Yakin, Doug Miro and Carlo Bernard (from a screen story and video game series by Jordan Mechner), Prince of Persia: The Sands of Time is an hour and 55 minutes long and distributed in wide release by Walt Disney Studios.*

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# OPTIONS FOR UNSTICKING A DISTRIBUTOR CAP



Dear Tom and Ray:

It was a rainy afternoon ... I had driven a couple of miles when the car stalled. I opened the hood and stared at the engine. What else is there to do? After 15 minutes and a few more tries, the engine started and I limped home. It was really wet a few days ago, and again the car just would not start. I decide to pop the distributor cap and have a look. In the process, the clip at the back of the distributor broke off. Of course, the friendly folks at my VW dealership say the clip is part of the distributor itself, not sold separately. Sigh. So I got another distributor on eBay, and went out to remove my old one. No luck. It's frozen to the block and won't budge. So far, I have tried repeated applications of PB Blaster and Liquid Wrench. I have tried prying it out with a crowbar. I got the engine running and let it run for a while, hoping the

heat from the engine might help the goop work. I also tried tapping it with a hammer, and when I couldn't get a decent swing due to tight quarters, I moved up to an air chisel, and tried to rotate the base of the distributor with that. It is still stuck solid. Any suggestions for me? — Jim

TOM: Well, these all are things we would have tried, Jim. Our next step would have been to set the car on fire.

RAY: No, you've far from exhausted your options, Jim. If you haven't already chiseled Teddy Roosevelt's profile into the distributor with the air chisel, one option is to simply forget about the broken clip, and glue a new distributor cap to the base of the old distributor.

TOM: What we do is coat the bottom edge of the cap with a silicone adhesive, and then use the remaining clip and a couple of wire ties to secure it. And once that adhesive sets, the distributor cap won't go anywhere.

RAY: If it's already too late for that (I'm guessing it is), the next thing to try is, with the cap off the distributor and the remaining "good" clip folded out of the way, grabbing the distributor with an oil-filter wrench. An oil-filter wrench has a round metal strap that you can tighten, and is specifically designed to turn a round object.

TOM: If that doesn't work, then you start double-teaming it. Engage a friend, and have him apply the oil-filter wrench while you work the air chisel. The air chisel also will create vibrations, which may allow

the penetrant (the PB Blaster or Liquid Wrench) to work its way in. So keep squirting more of that stuff while you're chiseling and pushing.

RAY: If all that fails, you can attack it from underneath. If you get the car up on ramps, from underneath the car you can apply the air chisel to the bottom of the distributor. That may help work it loose.

TOM: But when you start getting frustrated, make sure you stop and take a break, Jim. It's easy to take out your frustration on the car, and become overzealous. Remember, you're air-chiseling right near the engine block, and you don't want to accidentally get excited that you sense movement, and then realize you've just chiseled off a piece of the block!

RAY: Right. That'll result in what we call a "\$2,000 distributor clip."

TOM: So fight with it, but fight with it judiciously, Jim. And when you get to the point where you're stringing more than four curse words in a row before you get to the word "distributor," that's the time to wave the white flag and take it to a professional. Good luck.

Dear Tom and Ray:

Recently while looking in my tailpipe, I noticed a small amount of what appeared to be human hair sticking out. I began to pull on it, and at least 10 feet of strung-out human hair came out! How, where and why did it get in there? It's a 1996 Saab. — Harris

TOM: Well, Harris, you've discovered where the Hair Club for Men gets its replacement locks. When they put you on the list, and say they're waiting for a donor, they're out snooping around supermarket parking lots.

RAY: It DOES look like human hair, Harris, but it's really just plastic. It's sound-deadening material that's used inside certain mufflers to slow down the exhaust and muffle the engine noise.

TOM: And when a muffler gets worn out, the insulation can start to escape and work its way down the exhaust pipe, until it looks like you've run over ZZ Top and are dragging them down the street under your car.

RAY: So you need to replace your muffler, Harris. It's not urgent, but you want to do it before it gives up all of its hair — and looks like me!

Why do unmitigated cheapskates like Tom continue to buy nothing but old clunkers? Find out by ordering Tom and Ray's guide "How to Buy a Great Used Car: Secrets Only Your Mechanic Knows." Send \$4.75 (check or money order) to Used Car, P.O. Box 536475, Orlando, FL 32853-6475.

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Pepper

Meet Pepper, a 3-year-old Rhodesian Ridgeback Mix. Pepper is an active and high spirited boy who is eagerly awaiting a forever home. When he becomes accustomed to a new place, he can be a loyal and affectionate companion. He's a bright boy, and would love to spend time learning tricks with his new owners. He should do fine sharing a home with dog savvy cats, other dogs, and respectful children of all ages. If you'd like to adopt this big boy, please fill out an adoption application and then bring your entire family, including dogs, in to meet him.



Anna

Anna is a beautiful 3-year-old Greyhound that is searching for a loving forever family. Things such as stairs, windows, vacuum cleaners and just every day home noises are something that Anna will have to get used to so her new owners will have to be patient with her and teach her that these are all things that are part of every day home life. Anna is a sweet and playful girl who should do just fine sharing her new home with other dogs, some cats and children over the age of six. If this sounds like the dog for you please fill out an adoption application and stop in with your family including dogs to meet Anna.



Ellie Mae

Meet Ellie Mae, a 3-and-a-half year old Blue Tick Coonhound. Ellie Mae is a dog who loves to have fun. Playing with stuffed toys or people, going for walks, and just being all-around goofy are some of her favorite things. Ellie is very outgoing and should get along fine with other dogs and children over the age of eight. Ellie can't wait to find a forever home where she can spend all day long using up all her energy and all night long relaxing with her family. If you'd like to adopt Ellie Mae, please fill out an adoption application and then bring your entire family, including dogs, in to meet her.



Muffin

This little sweet heart is Muffin! She is a 12-year-old cat that is searching for that special someone. Muffin is a quiet but super sweet girl that would love to find a low key home to call her own. She should do just fine sharing her new home with other cats and calm, quiet children. If Miss Muffin sounds like the kitty for you please fill out an adoption application and stop in to meet her.



Lani

This little gem is Lani! She is a beautiful 3-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 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.



Flora

This pretty little lady is Flora! She is a 2-year-old cat that can't wait to find a loving forever family to call her own. Flora is a lovable girl that enjoys her attention. Flora is a friendly and playful girl that should do just fine sharing her new home with other cats and respectful children that will give her space when she needs it. If this beautiful girl sounds like the one for you please fill out an adoption application and stop in to meet Flora.



Lenny

Meet Lenny! He is a 1-year-old Guinea Pig that would love to find a forever home to call his own. Lenny is a curious little guy that would love to have a little hide away to nap in, toys to chew on and healthy treats of fruits and veggies to munch on. If Lenny sounds like the pet for you please fill out an adoption application and stop in to meet Lenny.



Carl

Meet Carl! He is a 1-year-old Guinea Pig that would love to find a forever home to call his own. Carl is a curious little guy that would love to have a little hide away to nap in, toys to chew on and healthy treats of fruits and veggies to munch on. If Carl sounds like the pet for you please fill out an adoption application and stop in to meet Carl.



Amy

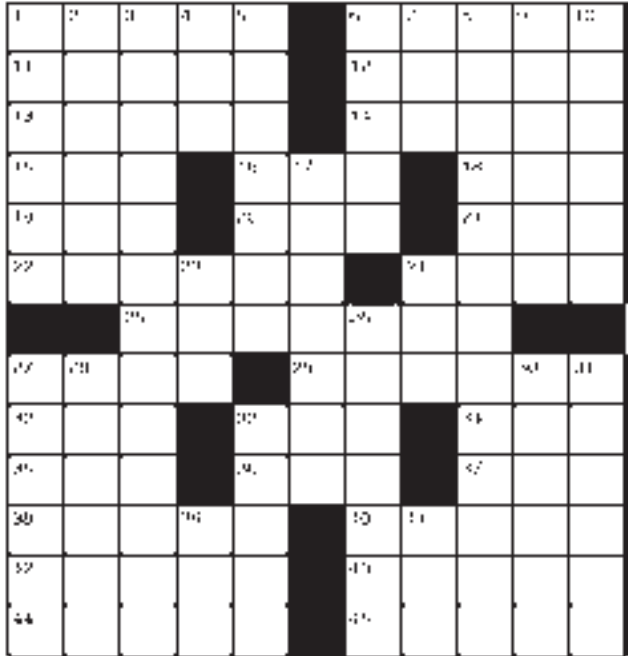
This little sweetie is Amy! She is a 1-year-old black hooded rat that is searching for that special someone. Amy lives with her good friend Pam and would love to go to her forever home with her. They would both love to go to a home where they will be handled on a daily basis in order to keep them as friendly and happy as possible. If you are interested in adopting Amy and maybe even Pam too please fill out an adoption application and stop in to meet them.



CROSSWORD PUZZLE

ACROSS

- 1 Origami need
- 6 After, in Avignon
- 11 Acid type
- 12 Traded
- 13 Light jacket
- 15 "Xanadu" band
- 16 Jazz style
- 17 Sense of self
- 18 Most stupid
- 20 Wee dollop
- 21 Attempt
- 22 Freshener scent
- 23 Karaoke needs
- 26 Little ones
- 27 Fresh
- 28 That lady
- 29 Pig's digs
- 30 Recovery method
- 34 Swindle
- 35 Yale rooter
- 36 Tango need
- 37 Particle accelerator
- 40 Math comparison
- 41 Bounds



- 42 Watchful
- 43 \_\_\_ Domingo

DOWN

- 1 Treated roughly
- 2 "... as good as \_\_\_"
- 3 Nevada tree

- 4 Conclude
- 5 Cops' foes
- 6 Skilled
- 7 Pod item
- 8 Earned in quantity
- 9 Swanky
- 10 Flashing lights
- 14 Optimistic
- 19 Meat-and-potatoes dish
- 22 Contented sound
- 23 Lash colorer
- 24 All told
- 25 Convention speech
- 26 Calls back, in a way
- 28 Ship steerer
- 30 Make infatuated
- 31 Patriot Allen
- 32 Used a broom
- 33 Statue subject
- 38 Russian space station
- 39 Poseidon's place

SUDOKU

Conceptis Sudoku

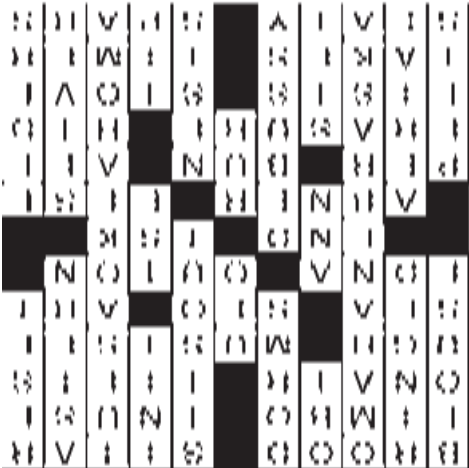
By Dave Green

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

Difficulty Level ★★★★★

6/04

Crossword Solution



Sudoku Solution

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

## OBITUARIES

**Richard S. Caldwell**

Richard S. Caldwell, 89, died Saturday, May 15, 2010 in York Hospital.

He was born April 18, 1921 in Andover, Mass. a son of the late James and Eva (Simpson) Caldwell and had lived there for most of his life before moving to York.

He was a 1939 graduate of Punchard High School. He was a Navy veteran of World War II and served on the USS Yorktown. He worked as a police officer for 37 years in the Town of Andover before retiring. He leaves his wife of 59 years, Helen I. (Carmichael) Caldwell; a daughter, Susan J. Bruno and her husband L. Michael Bruno of York; a brother, James Caldwell and his wife Barbara Caldwell of Andover, Mass.; two granddaughters, Karen E. Osper and her husband Jay and Amanda J. Bruno; two great-grandchildren, Connor Osper and Caroline Bruno; several nieces and nephews. A funeral service for Mr. Caldwell was held on Wednesday, May 26 at 11 a.m. in the Free Christian Church. Burial occurred in Spring Grove Cemetery. Memorial contributions may be made to the Andover Police Relief Association, 32 North Main St., Andover, MA 01810. Lucas & Eaton Funeral Home in York is directing arrangements.

**Anne Marie Gaziano**

Anne Marie Bradley Gaziano, 69, of York Harbor, died on Tuesday, May 25, 2010 at her home.

She was born on Jan. 25, 1941 in Boston, Mass., a daughter of the late Mary (Kerrigan) Bradley and Raymond Bradley. She was a registered nurse who had worked at Newton-Wellesley Hospital in Newton, Mass. She was married to Joseph S. Gaziano who died in 1982. She was the sister of Jane Bradley of Cottonwood, Ariz. and the late Richard Bradley. She leaves behind three children, Christopher Gaziano, Cara Gaziano and Mary (Gaziano) Golek, and six grandchildren, Kristen Gaziano, Nicole Gaziano, Emma McDermott, Carter McDermott, Lucy McDermott and Meredith Golek. A funeral Mass was celebrated on Saturday, May 29 in St. Christopher's Church. Burial occurred in the Newton Cemetery, Newton, Mass. In lieu of flowers, contributions may be made to the American Cancer Society.

**Caroline A. Donnell**

Caroline A. Donnell, 72, of Kittery, died Tuesday, May 25, 2010 at home.

She was born Jan. 19, 1938 in Portsmouth, N.H., a daughter of the late Herbert and Gertrude (Craig) Penny. She leaves a son Steven C.

Donnell and his wife Natalie A. Donnell of Newmarket, N.H. Her husband Harry F. Donnell Jr. and a brother John Penny predeceased her. She worked in the food service department at York Hospital and Wentworth-Douglas Hospital. Memorial contributions may be made to the Parkinson's Association or to a charity of one's choice.

**Hazel C. Ruggles**

Hazel C. Ruggles, 99, of York Harbor, died Monday, May 24, 2010.

She was born May 17, 1911 in Concord, N.H., a daughter of the late Henry and Mabel (Benjamin) Curtis and was a longtime resident of Concord. She worked as an operator for the telephone company for 22 years before retiring. She was an avid gardener, knitter and enjoyed working with stained glass. Her husband, C. Roger Ruggles, died in 1972. She leaves a niece, Judith A. Bryant and her husband Robert W. Bryant of York; a nephew, John R. Curtis and his wife Debbie Curtis of Citrus Springs, Fla.; a brother, Richard Curtis and a sister, Helen C. Smith, predeceased her. Burial will be private in Blossom Hill Cemetery, Concord, N.H. Memorial contributions may be made to Sentry Hill "Activities Fund," 2 Victoria Court, York, ME 03909.

TIDE  
CHART**York Harbor**

**Friday, June 4**  
High tide, 4:56 a.m.  
Low tide, 11:25 a.m.  
High tide, 5:35 p.m.  
Low tide, 11:50 p.m.

**Saturday, June 5**  
High tide, 5:48 a.m.  
Low tide, 12:12 p.m.  
High tide, 6:23 p.m.

**Sunday, June 6**  
Low tide, 12:45 a.m.  
High tide, 6:43 a.m.  
Low tide, 1 p.m.  
High tide, 7:12 p.m.

**Monday, June 7**  
Low tide, 1:40 a.m.  
High tide, 7:38 a.m.  
Low tide, 1:49 p.m.  
High tide, 7:59 p.m.

**Tuesday, June 8**  
Low tide, 2:33 a.m.  
High tide, 8:32 a.m.  
Low tide, 2:38 p.m.  
High tide, 8:46 p.m.

**Wednesday, June 9**  
Low tide, 3:23 a.m.  
High tide, 9:24 a.m.  
Low tide, 3:25 p.m.  
High tide, 9:32 p.m.

**Thursday, June 10**  
Low tide, 4:10 a.m.  
High tide, 10:12 a.m.  
Low tide, 4:11 p.m.  
High tide, 10:17 p.m.

**Friday, June 11**  
Low tide, 4:56 a.m.  
High tide, 10:59 a.m.  
Low tide, 4:57 p.m.  
High tide, 11:02 p.m.

**Saturday, June 12**  
Low tide, 5:41 a.m.  
High tide, 11:45 a.m.  
Low tide, 5:44 p.m.  
High tide, 11:48 p.m.

**Sunday, June 13**  
Low tide, 6:27 a.m.  
High tide, 12:32 p.m.  
Low tide, 6:32 a.m.

**Monday, June 14**  
High tide, 12:36 a.m.  
Low tide, 7:14 a.m.  
High tide, 1:20 p.m.  
Low tide, 7:22 p.m.

**Tuesday, June 15**  
High tide, 1:27 a.m.  
Low tide, 8:03 a.m.  
High tide, 2:11 p.m.  
Low tide, 8:15 p.m.

**Wednesday, June 16**  
High tide, 2:19 a.m.  
Low tide, 8:54 a.m.  
High tide, 3:03 p.m.  
Low tide, 9:11 p.m.

**Thursday, June 17**  
High tide, 3:15 a.m.  
Low tide, 9:47 a.m.  
High tide, 3:58 p.m.  
Low tide, 10:11 p.m.

**Friday, June 18**  
High tide, 4:14 a.m.  
Low tide, 10:42 a.m.  
High tide, 4:55 p.m.  
Low tide, 11:14 p.m.

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

### FOR SALE

**3 PIECE KING MATTRESS SET.** Never Used. Must Sacrifice for \$215. Call 396-5661

**30FT CATALINA SAILBOAT:** 1981 in excellent condition. Well cared for.\$14,000.Call Cliff at 617-217-8758 or e-mail at [cliffgilbert@comcast.net](mailto:cliffgilbert@comcast.net)

**5 PIECE LIVINGROOM SET.** New must sell!!! Comfy. Only \$599. Call 899-8853.

**BLACK IRON MISSION BED.** New in box. Worth \$799 will take \$299. Call 899-8852.

**COMPLETE BEDROOM SET** Incl. mattress boxed.\$550. Call 899-8853.

**MEMORY FOAM MATTRESS.** New Body Contouring. A Steal at \$199. Call 899-8853.

**NEW IN PLASTIC TWIN/FULL** size Mattress set. Need to sell ASAP.\$115. Call 396-5661.

**QUEEN PLUSH TOP MATTRESS SET.** Factory sealed. Original value \$699. Asking \$240.Call 899-8853

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**\$\$\$ WE PAY CASH FOR ALL CARS,TRUCKS,VAN\$,SUV\$. JUNK OR NOT JUNK.23 HOUR\$ SERVICE. CALL GREG AT 603-670-3771.\$\$\$**

**CARS WANTED:** Call 207-423-0068 or 207-363-7492. Please leave message.

**HAND TOOLS WANTED:** Stanley Planes, chisels, gouges, clamps, axes, etc. Wood working, Machinist, Mechanics,Etc. Estate Lots. 888-405-2007

**I BUY ANYTHING OLD:** books, records, furniture, jewelry, coins, hunting, fishing, military, artwork, dishes, tools, toys. I will come to you with cash.Call John at 207-450-2339.

**YARD SALE:ONLY A FEW ITEMS? WHY BOTHER?** We buy almost anything & everything. Call the Maine Picker at 207-475-6824.

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**MORSE PAINTING:** Interior-Exterior. Excellent Rates.References. Insured.603-929-0454

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

**SUMMER RENTAL IN WELLS:** Furnished,1 bedroom and a loft, kitchenette, walk to beach 617-797-0847.

## SUMMER'S COMING!

Time to think about those summer rentals and vacation rentals. Give us a call to place an ad to rent out your summer place!

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[www.JoanneStoneBroker.com](http://www.JoanneStoneBroker.com)



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

# HOT PROPERTIES

## LESS THAN \$350,000



Price: \$169,900  
Address: 1330 US  
Route 1, York  
Size: 2 beds, 1  
baths, 999 s.f.  
Year Built: 1900

## LESS THAN \$350,000



Price: \$339,300  
Address: 43  
Donica Road, York  
Size: 3 beds, 2  
bath, 2364 s.f.  
Year Built: 1982

## LESS THAN \$500,000



Price: \$446,500  
Address: 53 Bald  
Head Cliff Road  
South, York  
Size: 3 beds, 2  
baths, 1170 s.f.  
Year Built: 1928

## LESS THAN \$500,000



Price: \$449,000  
Address: 636 York  
St., York  
Size: 3 beds, 1.5  
baths, 1736 s.f.  
Year Built: 1940

## LESS THAN \$650,000



Price: \$579,900  
Address: 106 York  
St., York  
Size: 3 beds, 2.25  
baths, 2704 s.f.  
Year Built: 1790

## LESS THAN \$650,000



Price: \$599,000  
Address: 97 River  
Road, York  
Size: 3 beds, 1.75  
baths, 1923 s.f.  
Year Built: 2000

## LESS THAN \$1,000,000



Price: \$999,000  
Address: 57  
Beech Ridge  
Road, York  
Size: 4 beds, 3.5  
baths, 3556 s.f.  
Year Built: 2007

## LESS THAN \$1,000,000



Price: \$875,000  
Address: 46 Bay-  
berry Lane, York  
Size: 3 beds, 2  
baths, 1316 s.f.  
Year Built: 1995

SOURCE: Multiple Listing Service

NOTE: Contact a real estate agent for more information about these properties.

## Horoscopes

By Holly, the Southern Maine Coast's leading astrologer and freelance derivatives advisor to the stars

**Aries** (March 21-April 19): This is a wonderful day to spend with friends and family. Unfortunately for you, it's not visiting day.

**Taurus** (April 20-May 20): You have a tendency to go overboard, so better cancel those plans for a Caribbean cruise.

**Gemini** (May 21-June 20): You're focused, direct, and go after what you want. Too bad all you want are reasonably priced fried clams.

**Cancer** (June 21-July 22): Today is a wonderful feel-good day, so take heart that so many people are so happy, even as you're still

your same miserable self.

**Leo** (July 23-Aug. 22): Today you'll find how powerful a big, warm smile is, because that's what the judge will have on his face at your sentencing.

**Virgo** (Aug. 23-Sept. 22): You're the life of the party! Too bad it's the Libertarian party.

**Libra** (Sept. 23-Oct. 22): Take a job on a garbage truck, where they can use your talent for bringing out the worst in people.

**Scorpio** (Oct. 23-Nov. 21): The bad news: A fool and his money are soon parted. The good news: this doesn't apply to you because

you're broke.

**Sagittarius** (Nov. 22-Dec. 21): Expect out-of-the-box experiences today! Unfortunately, you're employed in a funeral home.

**Capricorn** (Dec. 22-Jan. 19): Your membership in the local psychic club will be revoked when they see what's coming.

**Aquarius** (Jan. 20-Feb. 18): If music be the food of love, play on! Except if it's accordion music.

**Pisces** (Feb. 19-March 20): You're the absolute best at what you do. So wouldn't it be great if you actually did something?

## YORK VILLAGE BUSINESS CENTER



056481

**OFFICE RETAIL SPACE AVAILABLE**  
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## RIVERS BY THE SEA SALES & RENTALS

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### York Beach.

Walk to Short Sands and downtown York Beach! Lovely cape with many recent upgrades and a new addition. Large beautiful front and back yard. Very unique property! Priced \$15,000 below assessed value! \$398,000 (75 Main Street)

### York Beach.

Only steps to Short Sands Beach! 2 floors of comfortable living can be yours in this wonderful 2 level 2+ bedroom year-round condo! sight and sound of the ocean! Sit on your deck and smell the ocean breezes. Proven rental history. Being sold turn-key and completely furnished! \$305,000



### York

Steps to Long Sands Beach!  
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**YORK HARBOR - WATER VIEWS ARE YOURS!** Quality built Colonial featuring gleaming maple/oak flooring, acoustically designed great room, efficient radiant floor heat, Farmers Porch, and customized fireplace and chimney. **\$737,900**



**AFFORDABLE YORK HOME IN GREAT IN-TOWN LOCATION!** Nearly 2,200 SF of living space from this Raised Ranch with 3BRs, fireplaced living, open kitchen with dining area and a wonderful finished basement complete with woodstove. **\$274,500**



**KITTERY - RECEIVE THE FIRST 6 MONTHS PARK RENT FREE** when you buy this 3bdm, 2 bath freshly painted home in a well maintained park. Master suite w/walk in closet & full bath. Close to shops, beaches & highways. Handicap accessible. Owner is ready to sell so just move in!! **\$93,000**



**YORK - 3 - 4 BEDROOM CONTEMPORARY CAPE IN YORK RIVER FARMS!** First floor master suite; custom kitchen; nice decks; quiet cul-de-sac; deeded access to York River. Home is currently being restored. **\$524,000**



**KENNEBUNK - INCREDIBLE VALUE!** This classic cape, has great living space and two first floor bedrooms. Extra large master suite. Great deck to enjoy your private back yard. Efficiency apartment over garage can be used as separate living space or home office. **\$195,000**

**YORK RIVERFRONT LOT!** 3.98 acre wooded parcel of land offering an abundance of privacy and over 300 feet of frontage on the York River. This is an opportunity to own one of York's last few remaining riverfront lots. **\$229,000**

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

062839

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&  
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## SOUTH BERWICK



Really great location for commuters. Quiet residential community abuts Conservation land. Association offers convenient coin-operated washer & dryer & storage. Electric & gas heat. Low monthly fees/great parking. Seller can move quickly. Check it out! **\$89,900**

**Joanne Stone 207-337-2359**

## YORK



Nestled on a private lot in Cape Neddick, the elegance of this superb open concept home designed with generous windows to take advantage of the lavish landscape boasts all the high end amenities that a most discerning buyer demands. Minutes to Ogunquit! **\$599,900**

**Louise Ducharme 207-252-3270**

## WELLS



Perfect opportunity to live & work at same property! 3 BR, 1 Bath raised ranch w/ family rm, eat in kitchen, LR, laundry rm, work space and oversized garage w/loft. 34-seat restaurant w/ large grill, new fans, elec. & flooring, updated plumbing. Open the door and you are in business!!! High visibility and traffic on Rt 109, 1 mile from Rtes 1 & I-95. Ample parking. **\$399,000**

**Carolyn Weller 207-351-6717**

## YORK



Overlooking meadows and distant hills, this ca. 1830 3-4 br. cape was orig. part of Leavitt Farm in rural York. Large family rm w/exposed beams and skylights opening to screened porch and deck. Wood floors just refinished and glowing. ANTIQUE LOVER'S DREAM! **\$329,900**

**Jim Hager 207-361-7169**

## YORK HARBOR



Condo in one of the most desirable areas in The Harbor. Walk to the beach, enjoy summer ocean breezes, and on chilly winter nights, light the fireplace. Don't pass this one up! **\$239,900**

**Nancy Raynes 207-233-1693**

## YORK



Excellent In-town neighborhood with easy access to 95, schools, and York Village. Spacious 4 bedroom home with finished basement, woodstove, 2 car garage, large back yard, and more. **\$337,000**

**Ken Peck 207-450-4668**

## YORK



Sought after area, Cape Neddick, this charming retreat is 1/2 mi. to the beach & can be year round or part. Nestled in the trees offering appealing landscape & tranquility, unwind on the patio, enjoy surrounding sights sounds & smells. Very special, come see! **\$259,900**

**207-363-2497 x 133**

## YORK



Charming 3 BR home within steps of country club & York River. Abundance of character and space for a vintage home; View tranquil setting with lush gardens from your deck and hot tub, looking to the distant church steeple in York Village. You must step inside to appreciate! **\$311,900**

**Bill Conda 207-450-5030**

## ARUNDEL



Golfers take note! This is Your Dream Home overlooking 18th tee at Dutch Elm Golf Course. Recently updated 5 BR colonial w/ spa-like ensuite Master, cook's kitchen with lovely meadow views, formal LR & DR, propane FP, laminate flooring throughout. Your own private tennis court. Great for commute to Portland, Portsmouth. **\$319,000.**

**Carolyn Weller 207-351-6717**

## RENTALS

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NOW!**

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Department

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## Open House in Wells

**Saturday, June 12th  
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**Price reduction to \$244,000 PLUS additional  
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Perfectly located, charming 3 bdrm home near the beach. Buyer bonus has an expiration date so call today for info.

**122 Royal Heights, Wells**

MLS 958545

Hosted by Gail Benson

Call Gail direct 207-251-0632



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**OGUNQUIT** - 1.38 ac. - walk to Footbridge - level,  
soil tested for 3 bedrooms. \$165,000

**Richard Pope - 207-646-4546 x 303**

**WELLS BEACH MARSHSIDE LOT** - rare offering at \$399,900

**Kathy Thornton 207-337-0003**

**WELLS HIGHLAND LOT WITH PARKING -**

GREAT LOCATION & VALUE - \$295,000

**Nancy Raynes 207-233-1693**