

*York* **INSIDE: E-MAIL US AND WIN A FREE ICE CREAM CONE! SEE PAGE 21!**

# The Independent

*The hometown voice of the greater York region*

www.yorkindependent.net

FREE

July 2 - 15, 2010 Volume 12 ~ Issue 14



**HOW IT'S MADE WHERE TO GET IT WHY YOU LOVE IT**  
page 6



# Calling all cone-heads!

By **DAN SZCZESNY**  
The York Independent

Bet you don't know the technical difference between soft serve and ice cream. And why is there no true frozen custard in Maine? Most importantly, who makes the best ice cream in the York area?

Well, okay, I'm not going to touch that last question. But the rest of the answers you can find in this week's cover story, an extensive and delicious look at the Maine coast's favorite food that doesn't come in a shell.

Perhaps calling ice cream "food" is a stretch. It's not something Sally Struthers would encourage you to send overseas to help feed Africa. So call it a treat. Snack. Summertime comfort dessert.

Whatever you call it, we have plenty of it here. Sure, you can find the occasional soft serve. Plenty of gelato and frappes and milkshakes, too. Ice cream cones? Take your pick. Frosting and jimmi cones seem to be all the rage now.

But summer on the coast would just not be the same without the sticky feeling of ice cream dripping on your hands as you walk down the beach.

A couple of days ago, during a recent warm stretch I spent the afternoon visiting ice cream places in York County, mostly along the beach or Route 1. They don't all make their own ice cream. They all have dif-



Dan Szczesny

ferent flavors (though I admit that there's nothing like well done vanilla). Some are huge complexes with restaurants attached. Others are holes-in-the wall where you can barely squeeze a half dozen visitors. In one particularly small ice cream shop in the village, I came across three dozen kids, all 6 to 9 years old, on a field trip. They were spilling out the door, sitting on the grass, sprawled on bench, with ice cream everywhere like an ice cream bomb had gone off. It was pure bedlam—and pure joy.

Nothing brings us together like ice cream. Hmmm, maybe that's the solution to partisan gridlock in Washington. I can't imagine how Senators from opposing parties could argue while holding ice cream cones in their hands. It's impossible to be anything but cordial.

Well, summer is here, the tourists are here and as surely as the tide comes in, York's ice cream days are upon us. Enjoy yourself. Buy yourself an ice cream cone. Or better yet, get one for free by e-mailing us your ice cream tips. We at the York Independent have a limited number of certificates good for a free cone at the Goldenrod in York Beach, and they're yours just for spilling the beans on where the best place is for ice cream, and the identity of your favorite flavor. And hurry, before we're tempted to use them ourselves. (Just kidding.)

See Page 21 of this edition for details. Entering couldn't be easier than—well, eating ice cream. But you knew that already...

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# OGUNQUIT HITS 30

Big milestone celebrated with long weekend of events

If 30 is the new 20, it's only fitting that the town of Ogunquit is throwing a huge celebration for its 30th birthday. Ogunquit Days started on Thursday, July 1, but the festivities will continue on through Monday, July 5. The long weekend will include historical tours, exhibits and even hot air balloon rides that showcase all Ogunquit has to offer.

When comparing Ogunquit to other towns, it's a mere toddler. Ogunquit was once part of Wells, but disputes over funding led the Ogunquit residents to form the Ogunquit Village Corporation in 1914. In 1979, the state Legislature passed an act making Ogunquit a town upon itself, if it was approved by Ogunquit's residents. Citizens voted in favor of the act, and Ogunquit became a town on July 1, 1980.

Ogunquit Days will feature a variety of events for families and adults.

"We reached out to our non-profit organizations and we asked them if they wanted to get involved," said Francis Reed, vice president of the Chamber of Commerce.

### Through Monday, July 5

- Special Exhibition, Perkins Cove, Ogunquit and Maine at the Ogunquit Museum of American Art, 543 Shore Road. This exhibition features works from the cove and Ogunquit, but also shows the influence of artist's efforts throughout Maine. Hours: Monday through Saturday, 10 a.m. to 5 p.m. [www.ogunquitmuseum.org](http://www.ogunquitmuseum.org).
- Run For The Fallen Maine Display commemorating Maine's fallen soldiers at Veteran's Park, in the village center, Friday, 3 to 9 p.m., Saturday through Monday, 9 a.m. to 9 p.m. Raffles, t-shirt sales. Weather permitting. [www.runforthefallenmaine.org](http://www.runforthefallenmaine.org).

### Friday, July 2; Saturday, July 3

- NAMES Project AIDS Memorial Quilt Ogunquit Panel and other Maine panels on display at the Dunaway Center, 23 School St. 11 a.m. to 6 p.m. Total of 15 panels on display. [www.newenglandaidsquilt.org](http://www.newenglandaidsquilt.org)
- Ogunquit Heritage Museum Ogunquit Beach Exhibit features the history of the Ogunquit Beach and the 1921 building of Dunelawn, as well as continuing exhibits on Perkins Cove fishing. Open 1 to 5 p.m., 86 Obed's Lane.

### Friday, July 2; Monday, July 5

- Historical Tour of Ogunquit: 9:30 a.m. beginning at Katie's on Shore Road, 261 Shore Road. \$5 per person. Proceeds go to the Ogunquit Chamber of Commerce Scholarship Fund. Weather permitting. Park at the Barn Gallery, corner of Shore Road and Bourne Lane.

### Saturday, July 3

- Ogunquit Greening Committee's "Green Day" at the Main Beach, 10 a.m. to 2 p.m.: Win prizes in the 50c Can Toss. Get a reusable Ogunquit Tote Bag. Have fun and learn how you can help protect Ogunquit's natural resources. All proceeds to the Ogunquit Greening Committee's future initiatives. Bags will also be available for sale in Perkins Cove, 3 to 6 p.m. Rain date: Sunday, July 4. [www.ogunquitconservation.org](http://www.ogunquitconservation.org).

### Saturday, July 3; Sunday, July 4

- Ogunquit Playhouse Children's Theater production of 101 Dalmatians: 10am and noon on Saturday, 10 a.m. on Sunday at the Ogunquit Playhouse, 30 Main Street. Tickets \$10 each. [www.ogunquitplayhouse.org](http://www.ogunquitplayhouse.org).

### Sunday, July 4

- Ogunquit Parks and Recreation Sandcastle Contest on the beach, noon to 2 p.m. Register on the Beach between Main Beach and Footbridge Beach. Prizes awarded. Rain date: Monday, July 5.
- Fireworks: 9:15 p.m. at the Main Beach, Beach Street. Rain date: Monday, July 5. An '80s music DJ will be providing entertainment before the fireworks begin.

### Monday, July 5

- Ogunquit Playhouse back stage tours at 10 a.m., noon, 2 p.m. and 4 p.m. 30 Main St.
- Tethered Hot Air Balloon Rides 5:30 to 8 p.m. at the Ogunquit Playhouse, 30 Main St. Ride admission supports the Ogunquit Playhouse. Weather permitting.
- Run for the Fallen 80's Night at Clay Hill Farm Restaurant, Clay Hill Road (Agamenticus Road). Music, dancing, trivia. A portion of the proceeds to go to The Run for the Fallen. \$5 cover for non-diners. For reservations or more information: 361-2272 or [www.clayhillfarm.com](http://www.clayhillfarm.com).

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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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**Fireworks Party Cruise**  
July 4, from Weirs Beach, 7 pm

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COURTESY PHOTO

Scholarship winner Julia Libby with Mary Jane Merrill, chairperson of the Old York Garden Club's Scholarship Committee.

### Garden Club awards scholarship

The Old York Garden Club recognized a budding horticulturist at their annual luncheon. They awarded a \$3,000 scholarship at their annual luncheon to Julia Libby, a graduate of Southern Maine Community College. Julia will continue her education at the University of Southern Maine where she will major in Environmental Studies.

### Ellis Park Fireworks July 4

The annual Independence Day fireworks celebration will be held at Ellis Park at Short Sands Beach in York on Sunday, July 4 at 9:30 p.m. The event is sponsored by the Ellis Short Sands Park. Rain date is Monday, July 5 at 9:30 p.m.

Alternate vendors at market

On Saturday, July 3, the Gateway Farmers Market will feature two alternate vendors. Alternates are vendors who do not participate in the full season, so they are not at the market from week to week; instead, they pick a few Saturdays out of the year and attend those. Riverside Pottery will bring functional stoneware pottery (dinnerware, bakeware, buttons and votives) to the market. Un-Corked will offer unique and functional bird houses, bird feeders and bat houses, which they make out of wine corks. The Gateway Farmers Market runs every Saturday through Oct. 9 from 9 a.m. to 1 p.m. in the lot behind the Greater York Region Chamber of Commerce off Route 1 in York, Maine. Stonewall Kitchen, located right next door, sponsors the market. For more information about the market and vendors please visit [www.gatewayfarmermarket.com](http://www.gatewayfarmermarket.com).

### Art auction for animals

The Animal Welfare Society (AWS) hosted its first annual Art Auction and Gala Sunday, May 23rd at the Chase Hill Event Center, catered by the White Barn Inn. The afternoon event raised nearly \$16,000 for AWS. The non-profit shelter cares for more than 3,300 homeless animals each year and serves as the contracted shelter for 20 communities in Southern Maine.

### School officials approved

The York School Committee has unanimously approved the appointment of Susan Macri as the new Director of Special Education and Katie Schindler as the new Director of Adult and Community Education of the York Schools. Macri has served as Assistant Director of Special Education in York since 2001, and has experience as a Special Education teacher in York's Middle and High School. She began her educational career in New Hampshire and worked in the K-12, Maine Schools prior to joining the staff in York.

Schindler has held several positions within York since 2006, including Family Literacy Coordinator, Coordinator of Adult Basic Education and Enrichment Coordinator. Prior to joining the York staff, she served as an educator in public and private schools in Ohio and New England, and has experience in the private business sector as well.

### Saving the Schoolhouse

The Friends of the Agamenticus Schoolhouse have collected 1,150 signatures, almost twice as many as the 606 needed to place the saving of the schoolhouse on the ballot. This step, taken under State of Maine Law, became necessary after the York Board of Selectman decided not to put the question before the voters of the town.

The Agamenticus Schoolhouse is the last of the seven small schoolhouses that originally existed in York. It was neglected for many years and was considered beyond repair until a professional assessment was made by Preservation Maine, whose expert found it could be salvaged and restored.

Once the signatures are verified and a date is chosen by the Selectmen for the town to vote on the issue, the Friends will work to promote the case for saving this part of York's history and raise funds to reduce the amount of public funding needed. For those interested in joining the Friends of the Agamenticus Schoolhouse efforts, call Pamela Wallis at 361-1658.

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So far this year we have donated  
\$30,000 to York County food  
pantries — Thank You!



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JEFF SHAIN

## Q &amp; A

## THE ICE CREAM MAKER

By **TARYN PLUMB**  
The York Independent

Just call Jeff Shain a frozen-fingered mad scientist.

With 30 years in the ice cream business, he's concocted a lot of favorites, along with some, might we say, more unexpected flavors.

But what's ice cream if not fun and experimental?

So here's what southern Maine's ice cream man—everybody's best friend when the weather turns hot and steamy—has to say about his tasty, quickly-melting, and much coveted summertime commodity.

**Name:** Jeff Shain, of Shain's of Maine Ice Cream, based in Sanford.

**Age:** 48

**Lives in:** Sanford (But you'll find him and his ice cream in York all the time).

**How did you get into the ice cream business?**

Our family had an opportunity to take over an existing ice cream shop in Sanford. I guess I got bit by the bug, because making ice cream's fun.

**Why is it so fun?**

There's nothing we can't create. I love experimenting; it's so much fun. I have colors and flavors in one hand, all kinds of fun stuff in the other hand. Making good ice cream isn't hard, anybody can make it—you get your rock salt and your cream and your other ingredients. But making really good ice cream is hard. A lot of it has to do with taste, but if you're going to

compare ice cream, it has to be on texture.

**So you distribute ice cream to York? What's your service area?**

We serve all of New England. Our connection to York is we supply Fox's Lobster House and Brown's Old Fashioned Ice Cream. (Brown's has) been around for 40-some-odd years. I want to say about 18 years ago, we started to manufacture their ice cream. I actually sat down with Mr. Brown, we compared recipes. (Shain's also supplies retail stores such as Anthony's Food Store on Route 1.) We also service 250 to 300 convenience stores, from Belfast to Seabrook. And the fried ice cream at Margaritas Mexican Restaurant? That's my ice cream.

“ Your ideas have to come from people. You never know where the next one will come from, the next huge flavor. ”

**So what's your technique?**  
I can't tell you all my secrets.

**OK—so how many flavors do you make?**

110 different flavors. We also have a Sea Dog Biscuit that's sold at Portland Sea Dog games. It's two chocolate chip cookies with ice cream in the middle. The



concept is no big deal—they've been doing it for 40 or 50 years. What's unique is the name. At a normal game, we sell about 2,000 sea dog biscuits—something like one in every 3.7 people buy one.

**What's your most popular flavor?**

Vanilla. For a couple of reasons—you use it in frappes and a lot of bases; you use it for sundaes. I'd say it's vanilla, chocolate, then you get into chocolate chip, and butter pecan is up there. Cookie Dough is huge—I make mine from scratch. I have someone, all they do is make cookie dough. This is the visual I want you to have when eating my cookie dough: Like you stuck your finger in the bowl after mom just made it—you get that brown sugar taste, the grittiness, the vanilla. During the summer we sell a ton of cookie dough, cookies and cream, Maine tracks, dino crunch (blue ice cream with marshmallows). But as soon as school starts, we sell a lot of maple walnut, Grape Nuts and rum raisin. You know why? The kids aren't there.

**What about the most unusual flavor?**

How about garlic and tomatoes served on rigatoni, with fresh Parmesan cheese sprinkled on? We've also made Jalapeño cheddar cheese salsa; beer and pretzel; macaroni and cheese; apple pie; French apple; egg nog; and cranberry sorbet,

when it's in season. With macaroni and cheese, you're probably thinking 'Oh, that's disgusting.' I bought 40 packages of Kraft macaroni and cheese, cooked the noodles, added cream to my machine, added all those powdered packages. It was an incredible flop. I designed it to make it funny and have fun.

**So what's your personal favorite?**

Vanilla. The reason why is because it's one of the cleaner flavors. I can add things to it, I can add Reese's peanut butter cups. I buy 2,000 pounds of Reese's peanut butter cups a week. Sometimes I have a craving for butter pecan.

**How much ice cream do you eat in a week?**

I very seldom sit down and eat a bowl of ice cream. But—I've got all these flavors and thousands of spoons. I can't double-dip, but I can try any flavor I want.

How do you get your flavor ideas?

Mostly talking to customers. I'll go on Facebook and throw out some ideas. One time, when I had a group coming in to do a tour, I decided to go in the back room and grab a bunch of stuff: cookie dough, M&Ms, chocolate chips, Oreos, Reese's Pieces—and put all these together. But we couldn't come up with a name. So I went on Facebook, and someone mentioned



it was very confusing, hence the name “Confusion.” You can only think of so many weird things. Your ideas have to come from people. You never know where the next one will come from, the next huge flavor.

#### What are your thoughts on Ben & Jerry’s?

It’s changed—Ben and Jerry no longer run or own the company, they sold out to Unilever. It’s still a good ice cream, but not as good as it was. That’s just because big corporate has it. We see it all over the place when a big company buys out a little company. That’s why there’s room for little guys like us. So support the little guys.

#### Do you think ice cream is a year-round treat?

It certainly is. Our ice cream parlor is open 365 days a year. But summertime’s crazy.

“...but making really good ice cream is hard.”

#### Why do you think people like ice cream so much?

You know what the neat part is about ice cream? 99.9 percent of the time, people are pretty happy. So always be happy when you buy ice cream, we don’t want to see grumpy people. It’s a fun job. Hopefully I can do it another 30 years, if I’m still vertical.

*For more information on Shain’s of Maine ice cream, visit [www.shainsof-maine.com](http://www.shainsof-maine.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).*

### YORK LIBRARY

#### Local artist visits to discuss work

On Tuesday, July 6 at 5 p.m., Cape Neddick artist Jill Poyourow will discuss her exhibit titled “From Books to Brains: Selected Works 1990-2010.” Inspired by the compelling nature of images from books, Poyourow’s practice for the past two decades has turned to images of peoples of the earth as well as the food we eat. She will hang a selection of works chosen from several series at the Library during the months of July and August. Free and open to the public.

Visit the York Public Library at 15 Long Sands Road; contact us at 363-2818 or visit [www.york.lib.me.us](http://www.york.lib.me.us) for the most up-to-date information.

### Events

- **Books for the Annual Summer Book Sale** (coming July 22-24) can be dropped off until 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. Also, enter the library’s raffle to win an Apple iPad!
- **“The Blind Side”** on Sunday, July 4 at 7 p.m. The inspirational tale of Michael Oher (Quinton Aaron), a homeless boy who overcame seemingly insurmountable odds to eventually earn his place as a football star in the NFL with the help of a caring woman played by Sandra Bullock who won the Oscar for Best Actress. Rated PG-13 for one scene involving brief violence, drug and sexual references. 129 min.
- **Family Fun Series:** Angelique and Markus—Magic of the Steelgraves on Tuesday, July 6 at 11 a.m. Award-winning magicians and illusionists Markus and Angelique Steelgrave celebrate summer in their program “Make a Splash with Magic.” Sponsored in part by Kennebunk Savings Bank.
- **“The Last Crop”** on Tuesday, July 6 at 1 p.m. Great Works Regional Land Trust presents a screening of the documentary film, “The Last Crop” about farmland conservation. Meet the filmmaker and learn about the efforts underway in our own communities to protect local farmland.
- **Japan Trip Informational Meeting:** York Adult and Com-

munity Education in conjunction with Roger Finch will be offering a two-week tour of Japan in October of 2010. The group will give a slide show presentation at the library on Friday, July 9 at 7:30 p.m.

- **“Pirate Radio”** on Sunday, July 11 at 7 p.m. Broadcasting from the North Sea outside British law, Radio Rock shocks and entertains the British public in this feel-good movie. Rated R for language and some sexual content including brief nudity. 116 min.
- **Dick Goodie**, Local Author & WWI Veteran will speak on Wednesday, July 14 at 12 p.m. Maine author, Dick Goodie, will speak about his new book, “Raindrops on a Nail Keg,” which includes essays about his adventures as a young combat soldier during World War II as well as a number of stories about his life in Maine. He will also talk about WW II, with particular emphasis on the battle at Normandy in which he participated as a member of the Army’s Third Armored Spearhead Division.
- **Annual Library Booksale** will include thousands of gently used books on sale to benefit the Library. Thursday, July 22 from 5 to 8 p.m. is Preview Night with a \$5.00 admission. Free admission for the remainder of the weekend. Hours are Friday, July 23, 10 a.m. to 5 p.m.; and Saturday, July 24, 9 a.m. to 1 p.m.
- **Win an iPad!** We are raffling an Apple iPad, the most sought after new device of the year. Featuring 16GB of storage and WiFi Internet connection, the iPad is a handheld media center as well as a versatile eBook reading device. Raffle tickets (\$5.00 each or 5 for \$20) are on sale now at the Adult Circulation desk. The winning ticket will be drawn at noon on Saturday, July 24, just before the close of the sale.



### 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

- **Rediscover your roots:** The Monthly Genealogy Club is a regular gathering for people who want to “shake their family trees.” The group generally meets on the second Wednesday of each month at 1 p.m. Local genealogist Don Michel leads the group. Call the library for more details at 363-2818.

### Art exhibits

- **Local photographer** and York Art Association member Audrey Gottlieb will show her photography in the Kennebunk Room through August. The exhibit titled: “From New York to Old York: Vignettes of Multicultural America” reflects the lives and celebrations of immigrant groups in Queens, N.Y.
- **York artist Joyce Amend** presents an exhibit of her original sailors’ valentines celebrating this maritime folk art at the York Public Library from Thursday, July 1 to Saturday, Aug. 14. Sailors’ valentines were originally made by artisans in Barbados during the 1800s as romantic tokens from the sea. Each intricate seashell valentine was encased in an eight-sided hardwood box and purchased by homesick sailors as gifts for loved ones back home.



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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.

#### 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.

**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).

## 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)



# all about ICE CREAM

Rowan Brennan, 3, a visitor from Vermont, enjoys an ice cream cone on a recent sunny day at the Village Scoop in York Village.

DAN SZCZESNY PHOTO

## The true story behind this signature taste of summer

By SARAH GRANT  
The York Independent

What is it about ice cream?

How does this frozen treat somehow still stand as a symbol of summer?

What is it about a visit to the seacoast that inspires people to crave it, standing in long lines for their favorite brand or flavor?

And why do we celebrate it so?

Why is July “National Ice Cream Month,” for Pete’s sake?

These important questions, alas, have no easy answers. Suffice it to say that we’re all in the midst of an on-going love affair of ice cream, to the tune of a national average of 22 quarts of ice cream per person each year. And since there’s no escaping the power of its draw, we might as well learn a little something about it, especially in light of its special place in life in these parts.

Indeed, ice cream is almost as much a part

“  
...we’re all in the midst of an on-going love affair of ice cream...”

of the York area as sand and surf and the Nubble Lighthouse itself. In fact, if you look back to when York Beach first became a popular seaside resort, ice cream was there right at the beginning.

It all began in 1887, when the York Harbor & Beach Railroad opened,

bringing carloads of Victorian-era visitors to this stretch of the seashore.

A gentleman of the era, Hagan Ellis, built his summer “cottage” right next to Short Sands beach, already a popular spot. In 1887, he sold it to Samuel Ramsdell of Dover, N.H. The enterprising Ramsdell transformed the structure into the “Ramsdell Restaurant and Café,” selling baked goods, confections and, yes, ice cream. Ramsdell’s had its own ice house just behind the main building.

With each summer season came more and more summer people. Cottages and hotels sprang up, along with stores selling everything from hammers to pickles.

Local resident Edward A. Talpey had a farming equipment store in the 1890s, but he recognized the trend. He went to work for Ramsdell at the café in 1896, then bought the place the next year. Edward and his wife, Mattie, an excellent baker, renamed the café The Goldenrod, and a legend was born.

The Goldenrod is the oldest business in York to continuously sell ice cream. It has outlived countless competitors and has endured as many of the original York Beach hotels and other stick-built buildings burned to the ground or got torn down.

Oddly, the Goldenrod ice cream business preceded the salt water taffy business. In an ad from 1897, the Talpeys referred to the Goldenrod as an ice cream parlor and restaurant without mention of taffy. The ad read in part, “We make our own ice cream from pure cream and sell it in small and large quantities.”

According to an account written by John D. Bardwell in 1989: “In the early years, Ed Talpey made candy all day and ice cream all night. He made between 6,000 and 7,000 gallons of ice cream



JEFF RAPSIS PHOTO

The Scoop Deck in Wells encourages customers to plan ahead

each season,” Mind you, this was all before York Beach had electricity, which was finally installed in 1910.

Remarkably, the Goldenrod is still running strong on the same basic business model that Talpey fully developed before his death in the late 1920s. They still make and offer 24 ice cream flavors from a repertoire of 135, rotating out the more exotic and keeping the old favorites always available. And even as other ice cream stands and shops have multiplied all over the place, the Goldenrod remains the granddaddy of the scene, still selling several thousands of gallons of the homemade stuff each brief summer season.

Ice cream has never diminished in popularity, and in fact has become much more affordable with mass production and distribution and widespread modern refrigeration. This simply means that we now eat more ice cream than ever.

Even if we have a couple of half gallons in the freezer, we will head out to the local ice cream stand as a family on a steamy July evening. It is a rite of summer.

### Wet cement?

What really *is* ice cream?

Basically, it’s a dairy-based liquid “mix” chilled down in a metal container so it begins to freeze. The mix, which contains sugars and other ingredients (which vary by the maker: all ice creams are not the same), is then churned inside the container by metal blades called “dashers,” which also continuously scrape a little layer of frozen mix off the inside metal surface of the container.

That’s the magic part—after awhile, the whole mix is a cold and thick and semi-solid gooey substance (sort of like wet cement), into which can be added flavors and mix-ins such as candies or nuts. But it’s still not ice cream. That only happens when it’s chilled way down to below zero and hardens. After that, voila! You have ice cream.

By law, any product called ice cream must contain a minimum of 10 percent butterfat, but it can go much higher. Big manufacturers of supermarket-style half-gallons usually toe the minimum.

However, the best ice cream has the highest butterfat content. For example: up until 1987, the University of New



JEFF RAPSIS PHOTO

Bob Heleniak prepares a batch of peanut butter cup ice cream in the basement of Sundae on the Beach in Wells.



Hampshire made their own ice cream. It contained a legendary 18 percent butterfat, and remains the best tasting ice cream I have ever eaten. Taking trips over to Durham with my family just for an amazing ice cream cone are among my most favorite childhood memories.

Manufactured ice creams available at the store have butterfat content of between 10 and 14 percent, with the exception of Häagen-Dazs, which contains a very creamy 15 percent. Another important aspect of commercial ice cream is “overrun,” an odd term for the air that’s incorporated into ice cream to increase its volume.

The practical percentage of overrun ranges from 0 (no air) to 100 percent, the legal limit for ice cream, which amounts to half air. (To put it another way, with 100 percent overrun, a gallon of ice cream mix is whipped into two gallons of ice cream.)

Ice cream needs some air or it’s rock-hard and none too pleasant. Too much air, and the product lacks body and melts very fast. Ideal ice cream mouth-feel and scoopability comes from a high butterfat content with a more desirable proportion of 20 to 50 percent overrun. This results in ice cream that is dense, yet creamy and more satisfying.

#### Made on-site

I precede this section of the article with a disclaimer. I may not mention your favorite local place for a cone or sundae. Although I wanted to exhaustively, personally investigate all of the ice cream purveyors from Kittery to the Ogunquit/Wells line, the waistband of my favorite jeans curtailed my research and prevented me from getting to every one of them. Here are some highlights. All of these ice cream eateries are open seven days a week.

If you’re looking for ice cream made on the premises, you have three to choose from in the stretch of Route 1 between Kittery and the Ogunquit/Wells line. (There are many others if you’re willing to drive further north on Route 1.)

The Goldenrod, open until 10 p.m., is one of the three. Co-owner David Peck reports that the butterfat

content of their premium ice cream is 14 percent and the overrun is 100 percent. His favorite flavor is coffee, a regular on their menu.

Mrs. and Me re-opened a few years ago at the original location of 400 Route 1, Kittery. Its menu touts 28 homemade flavors. Butterfat content is a premium 14, but I don’t have an overrun figure. They’re open from noon until 9:30 p.m.



DAN SZCZESNY PHOTO

Goldenrod server Anna Jurek readies two ice cream sundaes for customers on a recent afternoon.

And Sundaes on the Beach, beginning its fourth season at 231 Post Road, Wells, rotates through 45 total flavors, most named after a Maine town or village (Berwick Banana, Wells Wicked Raspberry), and boasts a 14 to 16 percent butterfat content with a range of 50 to 100 percent overrun in their award-winning product. By the way, Sundaes is open late: until 10 p.m. Monday through Thursday and until 11 p.m. on Friday and Saturday.

Other local spots serve a variety of ice creams that may not be made right on site, but are often made in small batches right here in southern Maine by local businesses such as Shain’s of Maine of Sanford or Thibodeau’s Farms of Saco.

#### Favorite local brands

Anytime you go up to get your Nubble fix, you might as well stop by Brown’s Old Fashioned Ice Cream at 232 Nubble Road, where they serve 50 flavors of Shain’s of Maine. Made just up the road in Sanford, Shain’s is a premium quality, award-winning ice cream with 14 percent butterfat and 75 percent overrun. Brown’s says their most popular flavor is Wild Maine Blueberry.

An exceptional ice cream shop, The Scoop Deck, at the corner of Eldridge at Route 1 Wells, has been in business for 27 years. Thibodeau’s Farms of Saco supplies their 14 percent butterfat (85 percent overrun) ice cream, and it is delicious. You can find a ginormous variety of 71 flavors, with owner/manager Doug Erskine and 18 employees (not all there at once) scooping your favorites from 11 a.m. to 11 p.m. every day.

Richardson’s Dairy, from which comes ice cream served in several local shops, has been a family farm since the 17th century in Middleton, Mass. They keep 150 head of dairy cattle that produce the antibiotic and hormone free cream and milk for 85 flavors of their super premium (16 percent butterfat) ice cream product. The dairy farmer at Richardson’s, Aaron Goodwin, is

Continued on Page 8



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DAN SZCZESNY PHOTO

Mia Engel, 6, of Massachusetts races against the sun to finish her ice cream cone at Brown’s Old Fashion Ice Cream.

Continued from Page 7

constantly striving toward a pasture-raised product with more grazing time and a forage-style feed for his cows, he said. Goodwin’s first priority is the health and happiness of his herd, but he is also turning out a superlative product. The more forage a cow eats, the better the quality of the milk and cream it produces. In my opinion, Richardson’s Ice Cream at least rivals the quality of any other ice cream served in the area, including the homemade.

We are fortunate to have three shops in the area that carry Richardson’s ice cream.

Sister act Veronica and Erica Fernandez serve 22 Richardson’s flavors from the tiny Sweet Pea’s at 37 Shore Road in Ogunquit. It’s open from noon to 9:30 p.m. weekdays and until 11 p.m. on weekends.

The Village Scoop, 226 York St., York Village and The Ice Cream House, 1300 Route 1, Cape Neddick, are open from noon to 9 p.m. every day. They each serve more than 30 heavenly Richardson’s flavors. By the by, the Ice Cream House was originally the Cape Neddick post office from 1858 until 1982 in its present location on what was Albion Goodwin’s Farm.

Another premium brand is Annabelle’s

ice cream, made in Portsmouth, N.H. and designed as an all-natural product. In the York area, the only shop that carries it is the York Corner Deli and Ice Cream, 449 Route 1, where owner Steve Giles offers 28 flavors, including two sorbets and two yogurts. Unlike many seasonal local ice cream shops, the York Corner Deli dishes out the stuff year-round, though Giles said business obviously peaks in the summer, when the business operates a take-out window. Giles has also created something unusual: a line of homemade ice cream cookie sandwiches consisting of his own chocolate chip cookies and various Annabelle’s flavors. The deli is open seven days a week from 10:30 a.m. to 9 p.m.

And many places serve Gifford’s ice cream, the largest Maine-based ice cream and a popular brand. With more than 100 years of history under its belt, the Skowhegan-based firm supplies ice cream to many local vendors, including the Brixham General Store on Route 91 in York; the York Beach Bowling Alley in York Beach; Noel’s Cafe at the Maine Mall Outlet on Route 1 in Kittery; Footbridge Lobster at 108 Perkins Cove, Ogunquit; Aggie’s on Agamenticus Road in South Berwick; Congdon’s Doughnuts on Route 1 in Wells.



DAN SZCZESNY PHOTO

Sprinkle cones await ice cream at the Village Scoop in York Village

# The cold hard historical facts...

Who first came up with the idea for this stuff, anyway?

By SARAH GRANT

The York Independent

Many cultures take credit for its invention, but truly what we know as ice cream was most likely a French invention. However, the Italians say they were responsible for introducing the “frozen confection” concept to Europe.

Long before this, the Chinese had ice-houses for the storage of winter ice throughout the hot months and are generally credited for making the first frozen desserts, possibly as early as 3000 BC.

Italian historians say that Marco Polo brought back the concept of freezing a sweet liquid concoction in a bath of ice and salt. Catherine de Medici took these ideas with her when she married into the French court in 1525, but again, these products were more like sorbets than what we call ice cream today.

Fast forward to the 1600s and the English royal court of Charles I. This King’s chef (either French or Italian), made ice cream a staple of the royal table. Depending on which version you read, either the chef had a secret recipe for ice cream (truly frozen sweetened cream) and the king paid him to keep quiet, or the chef was threatened with death if he divulged any details. Most likely, it was the latter. Either way, once King Chaz was beheaded in 1649, the chef leaked the secret recipe far and wide. By the 1670s, ice cream was appearing regularly in most European royal courts.

The first American newspaper ad for ice cream appeared in the 1770s, as did the first actual ice cream shop in New York City. In 1790, George Washington paid almost \$200 (a small fortune by 18th century standards) for ice cream equipment and recipes. Thomas Jefferson had his own recipe for vanilla ice cream and was the first to serve it in the White House in 1802. Dolly Madison is given a lot of credit for being the first First Lady to serve ice cream for husband, James’ second inaugural ball in 1813, but clearly she was not a pioneer in the craft, nor were her cooks. Additionally, Madison was the second president to serve the treat to his White House guests while in office.

## Still a rich man’s treat

Even though it was extensively desired, ice cream was still limited in quantity and popularity, and only a rich man’s dish due to the enormous effort needed to make it. The overall homemade methods have not changed over the past 400 years. Without equipment, it still requires 40 minutes of stirring a small bowl filled with the ambrosial ingredients, which is submerged in a larger bowl containing lots of ice and salt.

Not to mention, we did not have ice machines in those days. Ice was stored in huge blocks, harvested from ponds in the depths of winter, and stored in well-insulated icehouses in layers of straw. After the ice was procured, it had to be chipped into small pieces. Clearly, it required a team of kitchen help to make a quart or two of ice cream.

In 1843, Nancy Johnson, a New Jersey homemaker, invented the first hand-crank ice cream maker, and received a patent for it. Ms. Johnson, however, lacked the funds to manufacture her innovation and sold her

rights to William Young for \$200. He had the courtesy to call the machine the “Johnson Patent Ice-Cream Freezer.” Its basic design, with an outside tub to hold the ice and salt, a metal can for the ice cream ingredients and the dasher blades that churned the ice cream while driven by a system of gears and clutches, is still the basis for many home ice cream machines, electric or not.

This invention made ice cream the possible dream for every American household.

Throughout early American history, many city ice cream parlors made their own artisanal ice creams, but broader manufacturing of ice cream products started on our farms. The necessity to preserve large excesses of cream inspired farmers to freeze the stuff—using the stored ice harvested from their own ponds—with sugar and basic flavorings. They sold their frozen products to grocers and ice cream shops.

## Ice cream for the people

By the 1870s, the Industrial Revolution had enticed the majority of Americans to move from the farms into cities, where they



COURTESY MUSEUMS OF OLD YORK

Ice cream has been served at the Goldenrod in York Beach for well over a century.

could work in factories, earn a paycheck and have a day or two off each week. That shift in the standard of living, along with sprawling new railroads, brought an emerging middle class to the seaside and recently created resorts such as York Beach. Once there, it was only a few steps to a place such as the Goldenrod, ready then as now to serve a cold and creamy dish of summertime’s favorite treat.

In the 20th century, with advances in commercial refrigeration, ice cream became more widely available in stores throughout the nation. Fewer people actually took the trouble to make it, and so we lost touch with our ice cream roots. By the 1960s, most ice cream was made by large regional companies—in New England, it was Hood—that supplied everything from supermarkets to neighborhood ice cream trucks.

In becoming big business, however, ice cream came under the spell of the corporate need for efficiencies. Corners were cut to keep costs down, but the public didn’t seem to mind as long as the product was cold and sweet.

However, the 1970s saw a rebirth in popularity of “superpremium ice creams,” with new brands such as Vermont’s Ben & Jerry’s making ice cream the old fashioned way, and winning legions of fans. The boom rekindled the nation’s long-running ice cream love affair, and also revitalized the market for local producers, including many in the York area—a trend that continues today.





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Flour tortilla with cheese, 1/2 lb beef, chiles, onions and choice of filling (meat, chicken, or pulled pork). Served with salsa, guacamole and sour cream.

Just the Meat	\$6.25
Shrimp	\$8.75
Chicken	\$7.75
Shrimp	\$10.25
Normal Veg	\$7.25

### LEONIDAS WRAPS

Conchita "wraps" and choice of filling served with salsa. One HOT One HOT

Shrimp	\$8.95
Pork	\$7.95
Chicken	\$7.25
Roasted Veg	\$7.95

### NACHO MAMAS

Hot Corn, chiles, onions, 1/2 lb beef or chicken, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$6.75
Veg Ch	\$9.25
Shrimp Ch	\$9.75
Shrimp	\$9.50
Chicken	\$8.75
Pork	\$9.25
Roasted Veg	\$8.50

### NACHO PAPAS

Hot Corn, chiles, onions, 1/2 lb beef or chicken, salsa, guacamole, sour cream, fresh tortilla and roasted salsa.

Just the Meat	\$7.75
Veg Ch	\$9.75
Shrimp Ch	\$9.25
Shrimp	\$9.75
Chicken	\$8.50
Pork	\$9.25
Roasted Veg	\$8.50

### BURRITO LINDOUS BURRITO

#### SCHABERBRO

Flour tortilla, cheese, 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$7.95
Shrimp	\$8.95
Chicken	\$8.95
Pork	\$8.95
Roasted Veg	\$10.95

#### PERITAS

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$8.95
Shrimp	\$10.95
Chicken	\$8.95
Pork	\$8.95
Roasted Veg	\$8.95

#### COCCOCCOCCO!

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$8.95
Shrimp	\$10.95
Chicken	\$8.95
Pork	\$8.95
Roasted Veg	\$8.95

### COOL WRAPS

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$6.25
Shrimp	\$8.75
Chicken	\$7.75
Shrimp	\$10.25
Roasted Veg	\$7.25

Choice of meat or shrimp. Roasted Veg.

### LEONIDAS WRAPS

Conchita "wraps" and choice of filling served with salsa.

#### MEAT & MEAT HEAD

Flour tortilla, cheese, 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### VEGGIE-VEG HEAD

Flour tortilla, cheese, 1/2 lb veg, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

\$7.95

### WRAPS & TORTILLAS MENU

#### ZESTIES

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### SMOKIES

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### ZINGERS

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### SCREAMY CAMERONES

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### JALAPENO POPPER DIP

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

### TOTALLY TACOS MENU

#### FEARLE NOMINAL

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### BEANBA-DABING

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE MOO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### BL'S CHICK

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### ZUCKERMAN'S FAMOUS

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE LULU

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### LOBSTIA TACO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

### ROSS BURRITOS

Choice of white or wheat tortilla. Add 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE BEAN-CRAMA

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### MEEH-O-RITO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### BEEFY-BOY

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE JAMON

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### CHICKITO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE FISH-DEE-LISH

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE JOEY KNUCKLES

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE CHORRITO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

#### THE TOFU-RITO

1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

### WRAPS & TORTILLAS

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

Just the Meat	\$8.95
Shrimp	\$10.95
Chicken	\$8.95
Pork	\$8.95
Roasted Veg	\$8.95

### WRAPS & TORTILLAS

All items include 1/2 lb beef, chiles, onions, salsa, guacamole, sour cream and fresh tortilla.

### WRAPS & TORTILLAS

Just the Meat	\$7.95
Shrimp	\$9.95
Chicken	\$7.95
Pork	\$7.95
Roasted Veg	\$7.95

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# Ice cream's close relatives

Soft serve and sorbets and custards, oh my!

With so many ice cream flavors, can't make up your mind? Well, let's make things worse by presenting a round-up of ice cream alternatives, which range from gelato to frozen custard.

## Soft serve basics

Legally, soft serve cannot be called ice cream because its butterfat content, generally 3 percent to 6 percent, is much lower than the legal ice cream minimum of 10 percent butterfat. Soft serve is produced at a temperature of about  $-4^{\circ}\text{C}$  compared to

“ It all started on a hot summer day in August when all the ice cream started to melt. ”

ice cream, which is stored at  $-15^{\circ}\text{C}$ . Taste buds sense more flavor at the higher temperature. Soft serve's air content, called overrun, can vary from 0 percent to up to 60 percent.

The founders of Dairy Queen and Carvel developed soft serve at about the same time in the late 1930s. This was not a team effort. Interestingly, they individually stumbled upon the same concept at about the same time. Dairy Queen started selling their product in 1938 and Carvel began in 1936. It all started on a hot sum-

mer day in August when all the ice cream started to melt.

## Frozen custard

Frozen custard, another cold treat, is not the same as soft serve. It was developed in 1917 by the Kohr brothers—Archie, Elton and Lester—who purchased an ice cream machine that was powered by a gasoline engine. They wanted to expand the dairy business they ran from the family's farm.

Their homemade ice cream was a popular product along with milk delivered door-to-door by the Kohr brothers' horse-drawn wagon. They experimented with the recipe until it had less fat and less sugar for a smoother, lighter product.

The Kohr brothers set up a small booth on the bustling boardwalk of Coney Island in 1919. On their very first weekend, they sold more than 18,000 cones for a nickel each.

To prevent the “Frozen Dessert” from melting too fast in the salt air, Archie, Elton and Lester added eggs to the recipe, which stabilized the product, and frozen custard was born.

To this day, frozen custard has a butterfat content that is higher than soft serve but one or two percentage points beneath ice cream's minimum. Its overrun is about 60 percent. Because it is stabilized with eggs, it has the rich flavor of custard, but does not require as long a list of additives you find in typical soft serve. Frozen cus-



JEFF RAPSIS PHOTO

David Brassard of Wells scoops up gelato from the curved case at Cafe Prego in Ogunquit.

tard is always made daily, so usually there are only two or three flavors available at a time.

There is a dearth of true frozen custard stands in northern New England. The nearest Kohr Brothers stand is in Braintree, Mass. at 250 Granite Street in the South Shore Plaza.

Hodgeman's at 1108 Lewiston Road, New Gloucester, Maine makes the scoopable type of frozen custard. It looks like ice cream sitting atop its cone but tastes richer.

Ruby Rose Frozen Custard is in Poland, Maine at 1184 Maine St. The motto: “Ice cream is nutrition for the soul.” The place is named after the owner's two daughters, and serves vanilla and chocolate frozen custard (hard style) as well as a flavor (or two) of the day.

## How about gelato?

Caffe Prego at 44 Shore Road, Ogunquit, makes gelato authentically with equipment and recipes imported entirely from Italy. Gelato is Italian-style ice cream made from milk and sugar, combined with other flavorings (about a 4 percent milk fat content). Once combined, the gelato ingredients are cooled, resulting in a product containing little air, and a denser, more flavorful dessert than many ice creams. Gelato melts faster than ice cream because of its semi-frozen consistency. It is stored in a forced air freezer. Visit with

the friendly staff at Caffè Prego and try to choose from the many beautiful gelatos in their impressive serpentine shaped freezer. It's a lot cheaper than flying to Rome for gelato, but it's just as refreshing.

## Frappé vs. milkshake

First of all, we'll have none of this fancy accent on the last e in the word. The pronunciation is frap not frap-pay. Give me a break. Rather than re-invent the wheel here, I will simply quote from a story, “Frappe Vs. Milkshake Yes, There is a Difference” written by my colleague Susan Reilly for Hippopress in 2006: “So what is the deal with the whole frappe-milkshake thing? In most parts of the country, if you order a milkshake (you won't see a frappe on the menu), you will get what we consider to be a frappe. Here, if you order a milkshake, you will get a drink made of milk and a flavored syrup whipped in a blender and typically available in vanilla, chocolate and strawberry. A frappe is a drink made with ice cream, whipped in the same blender and can be made in any flavor of ice cream that is available.”

Not to contradict my esteemed colleague, but I have had milk shakes that have scoops of ice cream added to them after they were blended according to the above definition. A “black and white” for example, is a vanilla milkshake with a scoop or two of chocolate ice cream added to it, or vice versa. It's served with a straw and a long spoon. Yum.

## Finally, the lowly cone

The popular story is that the ice cream cone was invented at the St. Louis World's Fair in 1904. An ice cream vendor ran out of paper cups called hokey-pokeys and asked a nearby waffle booth to make some thin waffles he could roll up to hold the ice cream. Hence a century-long tradition that endures in the many local scoop shops that boast of making their own waffle cones, which are infinitely superior to the wafer-like cones that might just be made of orange Styrofoam.

However, there are many historical documents that credit Italian immigrants of the 1800's in England for inventing cones, evolving them from “digestible wafers”. Additionally, Italo Marchiony, a New York City pushcart vendor, took out a patent in the late 1896 for an ice cream cone. So, the ice cream cone was probably popularized at the St. Louis Fair, but not invented there.

—Sarah Grant

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# ICE CREAM ROAD TRIP

Further adventures await if you hit the road

By **JEFF RAPSIS**

The York Independent

Horace Greeley said go west. But for more good ice cream, try a drive north. A few minutes behind the wheel can bring you to some intriguing places, all of which make their own ice cream.

## • First stop: Shaine's of Maine, Sanford

Go up Route 1 into Wells, then take Sanford Road (west Route 109) for about 20 minutes. Shain's retail scoop shop is on the left before you hit downtown.

Though you can find Shain's at many area stores, it's worth driving out to the scoop shop (part of their production facility) for the variety of flavors, some of which aren't available elsewhere. A recent group tour led to some overzealous use of mix-ins; the resulting candy-laden vanilla ice cream was dubbed "Confusion," which my sweet tooth really liked. When the one tub that was produced is gone, it's gone. For more info, visit [www.shainsofmaine.com](http://www.shainsofmaine.com) or call (800) 324-0650.



Examining a cone of "Confusion" at Shain's.

## • Next stop: Big Daddy's, Wells

Head back to Wells, make a left to head north on

Route 1, and on the right you'll soon see Big Daddy's, a family-run stand at 2165 Post Road (Route 1). They make their own here, and they have since 1976, when Big Daddy himself ran the store. Big Daddy (no one could remember his actual name on the day I stopped in) is no longer manning the shop; it's currently owned and operated by his daughter Margaret and her husband Dan O'Connell. The place sticks to the basics, offering a steady roster of 35 flavors, with maybe one or two new ones each year, and sugar free flavors, too. For info, call 646-5454.

## • Next stop: Martel's, Saco

Okay, now for the long haul. Head up Route 1 through Kennebunk and into Saco. You'll find Martel's ice cream on the right at 975 Portland Road (still



Cones stand ready for the big 4th of July weekend at Big Daddy's.



At Martel's, lugging yet another tub out of the deep freeze.

Route 1). Owners John and Martel (and now daughter Patricia) have been dishing out their own brand of on-site homemade since 1975, when John Martel changed the store over from a retail shoe business into an ice cream stand. With the decline of the local shoe manufacturing industry, he's never regretted it. "I saw the handwriting on the wall, so we decided to do something fun," John says. He's still having fun as the business works through its 35th season. The place specializes in some exotic flavors, and Martel is willing to take suggestions from customers. For info, call 283-1775.

## • Final stop: Len Libby's, Scarborough

Back on Route 1 north to Len Libby's candy store at 419 Route 1 in Scarborough. Though famous for its unusual confection-

ery achievements (including a 1,700 pound moose made entirely of chocolate), Len Libby's makes its own ice cream, too. Owner Maureen Hemond makes sure quality standards are as high as anything else with the Len Libby's name on it. Unusual flavors include "Needham" ice cream, a vanilla ice cream with shredded coconut and dark chocolate bits that

was popular with earlier generations of Mainers, and which apparently inspired treats such as the old Waleco candy bar and lives on in today's Mounds bar. For info, call 883-4897.



Scooper Nancy Leasure presses "Needham" ice cream into a cone at Len Libby's.

## MY KIND OF TOWN

# THE CHOCOLATE COFFEE CRUNCH CHRONICLES

Recounting how ice cream has been a part of my life since early childhood

By **JENNIFER L. SAUNDERS**

The York Independent



Ice cream. Two simple, one-syllable words that have the amazing ability to call to mind a catalog of memories while, all at once, awakening the taste buds and the appetite. At least, that's what those two little words can do to me.

Here in the York area, we are blessed with a wide array of ice cream options, from quick places to stop for a quick scoop of tried-and-true favorites to gourmet shops that feature homemade ice cream flavors and all-natural goodness. Though those tend to be my choice ice creams now, my earliest favorite ice cream memory was probably anything but all-natural.

I could not have been more than four years old on that summer afternoon as Mom and I drove home from visiting my wonderful extended Portuguese family in Rhode Island, famished with hunger, and unable to keep from stopping at a restaurant near the Massachusetts-New Hampshire border. Too many years have passed for me to recall the name of the restaurant itself, but I will never forget the day as it served as an introduction to one of my favorite ice cream flavors of all time.

We had finished lunch and, since it was a day out on the town, Mom said we could indulge in our favorite ice creams. Well, I was four, so that meant a bowl of chocolate for me. Mom tried to convince me to try something different, but being a creature a habit, I stayed with what I knew. Mom ordered one of her favorite combinations: peppermint stick ice cream with hot fudge sauce.

Being the wonderful Mom that she was, she naturally urged me to try a bite. Being the four-year-old that I was, I took one bite, decided it was far superior to a plain little bowl of chocolate ice cream and immediately slid my dish over

to her and claimed her sundae as my own. Mom, who really was the most giving human being I have ever encountered, surrendered her sundae to me and ate my plain chocolate ice cream—her least favorite ice cream flavor of them all.

And thus began my now decades-long addiction to ice cream. From peppermint stick, my favorite order progressed to coffee with hot fudge, whipped cream and walnuts—the stronger the coffee and the fresher the whipped cream, the better. I also love all flavors that involve a coffee base with various add-ins such as Oreos, toffee, walnuts, chocolate chips and the like. For those who share my passion for the coffee-chocolate combo, I recommend Mrs. & Me's Coffee Oreo, Annabelle's Chocolate Chip with Kahlua and Coffee Espresso with hot fudge sauce or Goldenrod's fabulous banana split, with coffee ice cream and all hot fudge. There's no need to mess with any other toppings in that combo!

Perhaps the love of ice cream, whatever our favorite flavors may be, is so strong because of the images and memories that tend to come with this treat. In New England, where our summers tend to be shorter, ice cream at any time of year calls to mind lazy summer days, childhood memories and adventurous excursions. I am always amazed by the way a certain concoction of flavors and textures can bring me back to specific points in time. I am also always amazed, in a much less positive way, at how quickly a few seemingly harmless bowls or cones of those delicious flavors can require hours of walking and working out.

When I was about 11 years old, I was cast as Brigitta in a regional summer theater production of "The Sound of Music." To my utter joy, my best friend, who was one year my senior and probably a good six inches taller than me, was cast to play my older sister, Louisa. We had more fun that summer, learning our parts, singing in harmony, meeting

new friends and enjoy the days off from rehearsal and chores swimming in the pond near my childhood home.

On those days of long rehearsals, we had another treat entirely. Mom would drive us both home, since my best friend's house was essentially on the way to our own, and we would stop at an aptly name roadside drive-in and ice cream shop called "Porky's." Only at 11 and 12 could we eat French fries and onion rings at 9 p.m. and follow that with coffee-butter crunch-hot fudge-butterscotch sundaes and not feel ill the next morning. How I miss those days!

Through high school, too, I have ice cream memories that are precious, because it was the treat that followed every concert and theater performance as our parents would take us all out for cones and frappes, and we would sit in the glow of the neon signs of our local ice cream shops, eating our ice cream, swatting mosquitoes and laughing at everything and nothing. And, there were those days of walking to the famous "blinking cone" on Long Sands Beach with my friends after long days of riding the surf and lounging in the sun. Soft serve twist with chocolate dip was always another summer favorite.

Too soon those childhood and teenage years pass, even though you don't believe your elders when they tell you to hold onto those days. As a young mother, I would sit with husband and daughter at Brown's, during a time before there were quite as many houses on Nubble Road, to watch the ocean and lighthouse and to be filled with wonder, as I always am, when I look upon that special place.

For me, each memory that involves a favorite food comes with a flavor beyond the tastes that bring us back for scoop after scoop—each flavor is that of a sense of time and place, of laughter shared, of times gone by.

So, whether it's soft serve, hard serve, homemade, gourmet or every day, here's to a new summer of flavors and memories to be remembered and shared.

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



## T VISUAL ARTS LISTINGS

## Send us your listings!

Offering visual art on display for the public to appreciate? Send the info to us at [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com). Listings run on a space available basis.

• **The Beth Ellis Cove Gallery** in Perkins Cove, Ogunquit will present the ninth annual “Small Works Show” beginning with an opening night reception on Friday, July 2 from 5 to 8 p.m. The show will run through Friday, July 16. The gallery is located at 100B Perkins Cove Road, Ogunquit, and is open daily from 10 a.m. to 9 p.m. Call 207-646-7700 for more information or visit [www.bellisart.com](http://www.bellisart.com).

• **The Remick Barn Gallery** features “A York Sampler: Selections from the Past,” at the Old York Historical Society, Lindsay Road in York Village. The exhibit is open Monday through Friday, from 10 a.m. to 4 p.m. Call 363-4974 for more information.

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

• **The Ogunquit Museum of American Art** will feature three major exhibits this summer: Selma Koss Holtz: A Legacy of Giving, John Bisbee, and Perkins Cove, Ogunquit and Maine. The museum will host gallery talks that connect with the exhibits on Tuesday nights. The museum, located at 543 Shore Road in Ogunquit is open Monday through Saturday,

10 a.m. to 5 p.m., and 1 to 5 p.m. on Sunday. Admission is \$8 adults, \$7 seniors/students. Children 12 and under, free. Programs included with admission. For more information, visit [www.ogunquit-museum.org](http://www.ogunquit-museum.org) or call 646-4909.

• **The Barn Gallery**, Shore Road and Bourne Lane, Ogunquit, will hold a gala reception on Saturday, July 10 to celebrate its new art exhibition from 5 to 8 p.m. Those who attend will be able to meet the artists and buy a new artist-made bid card for admission to the Ogunquit Art Association Art Auction. The exhibit features regional artists. Gallery hours are 11 a.m. to 5 p.m. daily, and 1 to 5 p.m. on Sundays. The gallery will also hold a figure drawing class on Tuesdays during the summer. Visit [www.barngallery.org](http://www.barngallery.org) or call 646-8400.

• **The StoneCrop Gallery** will present Flowers, its first group showing, from Tuesday, July 6 until Tuesday, Aug. 10. An opening reception will be held on Saturday, July 10 from 3 to 6 p.m. The gallery is located at 805 Shore Road, York, 361-4215.

• **George Marshall Store Gallery**, 140 Lindsay Road, York is showing Pleased to Meet You, introducing 20 new artists to the gallery and Tom Glover – Selected New Work. Hours: Tuesday through Saturday 10 a.m. to 5 p.m. and Sunday 1 to 5 p.m. For more information, visit [www.georgemarshallstoregallery.com](http://www.georgemarshallstoregallery.com).

georgemarshallstoregallery.com. • **100 Market Street Gallery** in Portsmouth, N.H. is seeking participants for its invitational and juried show. The deadline is Tuesday, July 27. To submit a prospectus or for more information, write to [maskmakernh@gmail.com](mailto:maskmakernh@gmail.com), (“prospectus” in subject line) or 100 Market Group, Ltd., PO Box 1267, and Portsmouth, NH 03802 Attn.: Michael J. Simchik.

• **This summer, the Portland Museum of Art**, 7 Congress Square, Portland, 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. On view from July 24 to Oct. 17, contemporary Maine artist Anna Hepler will construct an installation inside the Museum’s Great Hall. Made from a nest-like mesh of salvaged and sewn sheet plastic, The Great Haul will take advantage of the Museum’s expansive entry space. A second exhibition of Hepler’s work, on view in the fourth floor gallery, will feature a series of cyanotype prints (or blue prints) made from digital photographs of small sculptures. For more information, visit [www.portlandmuseum.org](http://www.portlandmuseum.org) or call 775-6148.

## ART

## 'TWEEN TIDES

Ali Goodwin explores her passion for art

By SUZIE GOODWIN

The York Independent

Without getting too deep or sounding cliché, life is short and change is inevitable. People handle change in many different ways. Some people find change uncomfortable even painful; but some people embrace it. Ali Goodwin has decided to embrace it—and actually, she’s pretty excited about it.

You can find Ali at her new gallery/studio in Kittery called ‘Drift.’ Living in the Seacoast area, you might assume that the name is related to driftwood. I did, and I was wrong.

“I came up with it as it being the current phase in my life—floating freely now between tides,” she said.

Ali graduated from Rhode Island School of Design in 1999 with a BFA in graphic design and has worked in the industry off and on for most of her life. She moved to Kittery Point last summer from Mt. Desert Island up the coast. Living on Mt. Desert Island was one of those ‘off’



An oil on canvas titled “Seaport by Land” is among created art for two decades.



SUZIE GOODWIN PHOTO

Ali Goodwin, owner of Drift Contemporary Art Gallery in Kittery.

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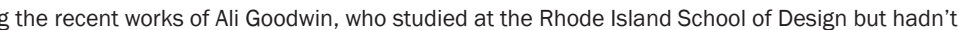



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# NOT A TYPICAL CATERING JOB

Chef Michael Specker brings high standards to each client

By SARAH GRANT  
The York Independent

I recently had lunch at Brixham General Store, located on scenic Route 91 (Cider Hill Road) in York, at the corner of Mill Lane.

At lunchtime, the Brixham General Store is an eclectic, 15-seat café with a limited and amazingly flavorful menu. My companion had a chicken salad wrap studded with gorgonzola cheese, red flame grapes and blended with mayo, celery, onion and herbs. He was unusually quiet while that wrap disappeared.

I had a sampler salad because I wanted to try as many items from the deli case as possible. What I got was ex-

“That’s a method that results in knock-your-socks-off flavor.”

actly what I wanted: a bed of beautiful mixed greens, tomatoes and other typical salad veggies

with a side of Brixham-made red wine vinaigrette and a mound each of pasta, potato and chicken salads. It was remarkable how each bite contained a perfect blend and balance of flavors. Beyond that, everything tasted exactly as it should, never over the top, nothing weird, no particular flavor more prominent than another, just, well... perfect.

Chef/owner Michael Specker was educated at the California Culinary Academy in San Francisco. His perfect cooking ability comes from his respect and treatment of each an every ingredient individually. In other words, if Michael were to cook a vegetable medley, he would cook each vegetable separately with the method and seasonings best suited to bring out its full flavor. He would combine the medley only on the plate just before service.

Michael says of his cooking philosophy, “I strive to layer flavors. Each flavor should stand alone. So if I were to deconstruct my chicken salad and put its components on a plate, each one, the cooked chicken, the dressing, the celery, etc should be completely delicious on its own.”

That’s a method that results in knock-your-socks-off flavor.

Michael’s mainstay is not breakfasts or lunches in the historic building, but his catering. His favorite work involves private functions of fewer than 50 or 60 guests. For example, he told me about a dinner party he is looking forward to catering at a York home in August. It’s a plated four- or five-course meal involving lobster for 15 guests. Each course will be paired with an appropriate wine. Along with memorable palate pleasing flavors, Michael’s plate presentation is spectacular. He tells me that he is quite proud of the quality of table service his staff provides to each guest.

Michael custom-designs the menu for each event, but he also has a catering menu available for perusal. Its choices hit on all cuisine preferences with bite-sized hors d’œuvres such as coriander-crust yellow fin tuna on crispy fried wonton with wasabi sour cream drizzle or crispy fried polenta with marinated portabella mushroom and local goat cheese.

Michael’s dinner entrée list suggests such diversified items as the ever-comforting country fried chicken with roasted garlic mashed potatoes, pickled cabbage slaw and grandma’s buttermilk biscuits to the upscale herb-crust rack of lamb on gremolata mashed potatoes with asparagus and an anise infused demi-loaf of bread. How about pan-seared whole squab on fried polenta with stewed seasonal vegetables and a tomato-saffron consommé?

## EAT HERE

# A weekly column about local food

By SARAH GRANT  
The York Independent

• **New Eateries:** Guac-n-Roll Burrito Grill and Cantina is the newest addition to restaurant row on Ocean Avenue in York Beach. Its colorful walls feature local art and their refreshing menu is an original take on Cali-Mex with a Maine accent. Take, for example, Lobster tacos with shredded cabbage, cilantro, fresh salsa and baja sauce. There is a nice selection of salads with plenty of colorful vegetable additions and original dressings: honey-lime, creamy avocado, and coconut lime. Vegetarians and vegans have choices of wraps, salads, veg chili, appetizers, roasted vegetable lettuce wraps, burritos and fajitas. Omnivores can add their choice of several meats, fish and seafood to any of these items. Guac-n-Roll’s salsa is the fresca variety (also called pico de gallo) with all fresh tomatoes, onions, garlic, cilantro and limejuice with just a smattering of jalapenos. The kitchen will add jalapenos to order for those who have a spicier palate.

To compliment your food, Guac-n-Roll has an unbeatable bar selection of top-shelf tequilas, a long menu of margaritas, special house mojitos and, of course, beers and wines. Many of the latter are imported from Mexico.

Open seven days, Guac-n-Roll is located at 1 Ocean Ave at Short Sands, York Beach. Hours are 11:30 a.m. to 9:30 p.m. Sunday through Thursday for the full menu. Late dining on the full menu until 11 p.m. on the weekends. Call them at 361-GUAC or check out their Web site for the full menus and more: [www.guacnrollcantina.com](http://www.guacnrollcantina.com).

• **Bagel Basket owner opens second shop:** Bagel Shack is now open at 1150-A U.S. Route 1, Cape Neddick; the original location of Lucia’s Kitchen in that cute little green shingled bungalow under the trees. It features the same great breakfast menu as its sister store, the Bagel Basket at 28 York St. in York Village.

Owner Sean Mitchell says his favorite breakfast sandwich is sausage, egg and cheese on an asiago bagel. The best sellers are everything or plain bagels. Fastest moving breakfast sandwiches are sausage, egg and cheese on an everything bagel and the French toast bagel with honey graham cream cheese.

Both locations carry New England coffee. They are the only eatery in the area to carry New England’s coconut-hazelnut coffee flavor, available iced or hot. Sean and his crew brew up eight different hot coffees and six different iced coffees daily. The shop sells frozen smoothies (for example, strawberry, blueberry pomegranate) and frozen cappuccino drinks (for example, frozen Milky Way, frozen



mudslides). You can also choose from fresh brewed iced tea, iced chai and espresso.

The bagels are the real deal, with

toothsome flavors and chewy texture. They are delivered fresh every morning from a bakery just outside of Boston. Both Bagel locations have 15 varieties of bagels and an endless number of spreads available. The bagels are excellent. (Gee, did I already mention that?) As any foodie in Maine knows, a good New York Style bagel is hard to come by. In fact, if you have a retail store or a commercial eatery, contact Sean for a wholesale price on any order of bagels. He’d be happy to hook you up. The Bagel Shack is open 6 a.m. to 1 p.m. seven days for the summer. Sean says he’s playing it by ear for the winter hours. Give the Bagel Shack crew a call at 361-4433.

• **Special Dinner Deal at Arrows:** Bistro Nights at Arrows (Berwick Road, York) are currently running every Friday until Dec. 17. Every Friday, the Arrows chefs will create a robust three-course dinner for \$39. On Friday, July 2, for example, Chef Justin will be offering a frisée (from Arrow’s own garden) salad with creamy bacon dressing (house-cured from local pigs), hard boiled duck eggs (from the chef’s flock) and premium Maine potatoes; cedar plank wild salmon (Canadian) with pickled watermelon rind accompanied by a fresh cabbage salad and yam fries. Expect eight house-made ice creams for dessert. For more information and reservations call 361-1101 ext. 1, or go to [arrowsrestaurant.com](http://arrowsrestaurant.com).

## Events

• **Ogunquit Days:** Don’t miss Ogunquit Days, a celebration of Ogunquit’s independence as its own town. The 30th birthday party is a five-day event appropriately happening during the Fourth of July (Independence, you know) weekend beginning at 9:30 a.m. Thursday July 1 and finishing up on the evening of Monday, July 5. Between those two dates, organizers have jammed the schedule with all kinds of events and tours with plenty of chow (like birthday cake from Bread and Roses Bakery) and cocktails (it’s a good thing that you can walk anywhere in Ogunquit) in the offing as well. Check out [visitogunquit.org](http://visitogunquit.org) so you don’t miss a minute of the fun. Here is one item—the last event—I pulled from that site:

“Have dinner at Clay Farm Restaurant while attending Run for the Fallen ’80s Night, Clay Hill Road (Agamenticus Road). Music, dancing, trivia. A portion of the proceeds

to go to The Run for the Fallen. \$5 cover for non-diners. For reservations or more information: 361-2272 or [clayhillfarm.com](http://clayhillfarm.com).”

By the way, “the Run for the Fallen” is run of one mile for every service member killed in Operation Iraq and Operation Enduring Freedom. Please go to [runforthefallen.org](http://runforthefallen.org) for more information.

• **Another chance Strawberry Festival:** If you missed the delicious desserts at the South Berwick Strawberry Festival last weekend, follow the ripening of that local fruit north to Oquossoc, Maine for their annual Strawberry Festival on Thursday, July 8. The Strawberry Festival at Oquossoc Park in Oquossoc features strawberry shortcake, crafts, pies, gifts and entertainment. From 10 a.m. to 3 p.m. For info phone (207) 864-5364.

• **Greek delicacies:** Anything having to do with Greeks involves fabulous cooking. Check out the Greek Festival at 186 Bradley St., Saco, from Friday, July 9 through Sunday, July 11. The three-day Annual Greek Heritage Festival (at St. Demetrios Greek Orthodox Church) features authentic Greek homemade food, Greek music and entertainment, Greek cultural information and more. For info phone (207) 284-5651.

• **Moxie Festival:** It’s not summer in Maine without the Moxie Festival in Lisbon. The Annual Moxie Festival, Friday, July 9 thru Sunday, July 11, includes a river race, 5K road race, parade, car show, Moxie raffle, not to mention a turkey dinner, breakfast with clowns and Moxie Recipe Contest. Its a great Maine tradition with old-fashioned food and festivities. Go to [moxiefestival.com](http://moxiefestival.com) for details, schedule and directions.

• **Yarmouth Clam Festival:** You might as well clear your schedule and mark your calendar for Friday, July 16 through Sunday, July 18, and come to the 45th annual Yarmouth Clam Festival! You can look forward to all the fun events that make this festival Maine’s summer favorite: A long, hilarious parade; spectacular fireworks; clam shucking contests; a firefighter’s muster; road, kayak, and bike races; a pancake breakfast; concerts; and, OMG the FOOD: fried clams, lobster prepared several ways, steamers, roasted corn on the cob—and did I mention the fried clams? Admission to the festival and its events is free. To learn more about this year’s Yarmouth Clam Festival and see a complete schedule of events, visit [clamfestival.com](http://clamfestival.com) or call the Yarmouth Chamber of Commerce at (207) 846-3984.

*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).*



FOOD LISTINGS

**Got a food-related event coming up?**  
Wine tasting? Chicken BBQ? Send the info to [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com). Listings run on a space available basis.

Fairs, special events

- **The Union Congregational Church** on Church Street in York will host its Church Ladies' Bakery Cafe on Saturday, July 3. Items will be available for sale to eat there or take out from 8 to 11 a.m.
- **Annual Greek Heritage Festival** at Saint Demetrios Greek Orthodox Church, 186 Bradley St., Saco, will be held Friday, July 9 through Sunday, July 11. The event will feature homemade Greek food and pastries, live music, and a variety of crafts and activities. Hours are Friday and Saturday, 11 a.m. to 10 p.m., and Sunday, 11 a.m. to 4 p.m. Free satellite parking and shuttle from Shaw's Saco Valley Shopping Center parking lot is available Friday and Saturday, 4 to 10 p.m.
- **Chicken BBQ and Family Fun Day** at Wells Harbor Park on

- Saturday, July 31. Event starts at noon and admission is free.
- **The Celebrate Maine Festival** at the Raitt Homestead Farm Museum will feature food from Bean Hole Beans, homemade strawberry shortcake, and a Shipyard Brew Garden. The event, held Saturday, Aug. 7 and Sunday, Aug. 8 will be held in conjunction with the Mainely Grillin' & Chillin' State BBQ Competition. The homestead is located at 2077 State Road, Eliot. The event will be open from 9 a.m. to 7 p.m. on both days, and admission is \$5. For more information, visit [www.celebratemainefestival.com](http://www.celebratemainefestival.com).
  - **Annual Chili Fest** will be held Saturday, Aug. 28 at Wells Junior High School, 1470 Post Road, Wells. the event will feature an International Chili Society sanctioned contest, food, music, and crafters.

- Farmers Markets**
- **Gateway Farmers Market:** 1 Stonewall Lane, York. Saturdays, 9 a.m. to 1 p.m.
  - **Kennebunk Farmers' Market:** Municipal Parking Lot, Kennebunk. Saturdays, 8 a.m. to 1 p.m.
  - **Wells Farmers' Market:** Town Hall Parking Lot, Route 109, Wells. Wednesdays, 1 to 5:30 p.m.
  - **North Berwick Farmers' Market:** 449 Maple St., North Berwick. Fridays, 3 to 6 p.m.
  - **Sanford Farmers Market:** Gowen Park Drive and Route 109, Sanford. Saturdays, 8 a.m. to noon.
  - **Seacoast Farmers Market-Dover:** Atlantic Culinary Academy Parking Lot, 23 Cataract Ave. Dover, N.H. Wednesdays, 2:15 to 5:30 p.m.
  - **Seacoast Farmers Market-Portsmouth:** Centennial Park, Portsmouth, N.H. Saturdays, 9 a.m. to noon.

OUTDOORS LISTINGS

**Got a road race, hike, or other outdoor activity coming up?**  
Send the info to [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com). Listings run on a space available basis.

- **Sunday, July 4:** The 31st Annual Four on the Fourth, York. This four-mile triathlon features York's scenic beaches. The race begins at 8 a.m., and offers a \$100 prize to the overall male and female winners. A one-mile fun run and refreshments will follow the race. Register online at [parksandrec.yorkmaine.org](http://parksandrec.yorkmaine.org).
- **Sunday, July 4:** The 16th Annual Goose Rocks Beach Association 5K Road Race and Walk- Kennebunkport. This course takes racers along the scenic Goose Rocks Beach. It begins at 9 a.m. For more information, call 967-4115 or e-mail [coachmeagher@yahoo.com](mailto:coachmeagher@yahoo.com)
- **Friday, July 9:** The 13th Edition Library Race, Kennebunk. The 5K race begins at 6 p.m. at 112 Main St. and benefits the library. For more information, call 985-2173 or e-mail [info@kennebunk.lib.me.us](mailto:info@kennebunk.lib.me.us).
- **Saturday, July 10:** The first annual Nubble Light Challenge, York. The event will send swimmers around the "Nubble" and through the "Gut" in York, at 8:30 a.m. The entry fee is \$100 for USA Triathlon members, and \$110 for non-members. Proceeds from the race will go to the Maine Chapter of the National Alliance on Mental Illness. For more information, visit [www.nubblelightchallenge.com](http://www.nubblelightchallenge.com).
- **Sunday, July 18:** The 3rd Annual Nicole's Run and Walk, Kennebunk Beach. The event is a five kilometer race to benefit Caring Unlimited domestic violence programs. It starts at Lord's Point in Kennebunk Beach at 9 a.m. Entry fee is \$20 in advance, \$25 the day of the event. For more info, visit [www.nicolesrun.org](http://www.nicolesrun.org).
- **Sunday, Aug. 1:** The 27th Annual York Days Road Race, York. The race begins at York High School on Long Sands Road. Check-in and registration

occur at 7 a.m. on race day, and free t-shirts will be given to the first 200 registrants. Entry fees are \$15 if you pre-register at [parksandrec.yorkmaine.org](http://parksandrec.yorkmaine.org), and

\$20 on race day.

- **Sunday, Aug. 8:** Mount Agamenticus Time Trial, South Berwick. A 7.4- mile paved and dirt road course for cyclists that begins at 9 a.m. in South Berwick. Registration is \$30. Register at [www.bikereg.com](http://www.bikereg.com), or contact Brian Croteau at [brcroteau@yahoo.com](mailto:brcroteau@yahoo.com).

NATURE CONNECTION



COURTESY PHOTO

White Pine Programs of York, Maine will be offering a new evening series of programs for adults. Co-founder and director Dan Gardoqui will be leading "Nature Connection for Adults" every Tuesday evening in July from 7 to 9 p.m. at White Pine Programs at 330 Mountain Road in Cape Neddick. This is a donation-only activity. Space is limited to 12 adults. Call 361-1911 to register. Go to [www.WhitePinePrograms.org](http://www.WhitePinePrograms.org) to learn more.



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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 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.

### Music

- **The Tim Janis Ensemble** will perform their annual show at the First Parish Congregational Church on Saturday, July 17 at 8 p.m. The church is located at 180 York St., York, and admission is \$20. For tickets or more information, call 363-1202.
- **St. Peter's By The Sea Church** on Shore Road in Cape Neddick will hold a Jazz Concert followed by a wine and cheese reception on Wednesday, Aug. 18, from 5 to 7 p.m. The recommended donation is \$10 and all proceeds support the preservation and restoration of this historic chapel. Fore more information, call 361-1370.

### Theatre, Shows

- **The Portland Museum of Art** will show The Art of the Steal from Friday, July 2 to Sunday, July 4. Admission is \$7. The museum is located at 7 Congress Square, Portland. For more information, call 775-6148 or visit www.portlandmuseum.org.
- **Comedian Gallagher** will perform at Jonathan's. Reserved seat tickets for Gallagher's Saturday, July 3 Ogunquit show are on sale now. Tickets are available at www.jonathansogunquit.com or by calling 646-4777.
- **"Thirst for Freedom,"** the story of escaped slave Ona Judge will be dramatized at the Governor John Langdon House on Sunday, July 4 at 1 p.m. The Langdon House is located at 143 Pleasant, St., Portsmouth, N.H. For more information, call (603) 436-3205 or visit www.historic-NewEngland.org.
- **The Ogunquit Art Association** will host an Art Video at the Gallery series at the Barn Gallery, located at the corner of Shore Road and Bourne Lane in Ogunquit. Videos will be shown at 7:30 p.m. on Wednesdays. Events will include a discussion about the film and the artist led by members of the Ogunquit Art Association. Admission is free. For more information, call 646-8400 or visit www.barngallery.org.
- **The Portland Museum of Art** will show The Oath from Friday, July 9 to Sunday, July 11. Admission is \$7. The museum is located at 7 Congress Square, Portland. For more information, call 775-6148 or visit www.portlandmuseum.org.
- **Cinderella** will run at the Hackmatack Playhouse, 538 Schoolhouse St., Berwick, through Saturday, July 10. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.
- **The Producers** will be onstage at the Arundel Barn Playhouse until Saturday, July 17. The theater is located at 53 Old Post Road, Arundel. For information or tickets, call 985-5552 or visit www.arundelbarnplayhouse.com.
- **HAIR:** The American Love-Rock Musical will be onstage at City Theater: Biddeford's Historic Opera House from Friday, July 16 to Sunday, Aug. 1. Tickets \$15. Call 282-0849 or visit www.citytheater.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.

- **Hackmatack Playhouse** will present Leading Ladies from Wednesday, July 14 through Saturday, July 24. The playhouse is located at 538 Schoolhouse St., Berwick. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.
- **The Sanford Salvation Army** will host 'Kids Flix Club' every Thursday from 1 to 3 p.m. A movie will be shown and accompanied by games. If kids need a ride, the organization will pick them up and drop them off for a minimal charge of \$1 per family. The Salvation Army is located at 871 Main St., Sanford. Call 324-3134 for more information.
- **Carousel** will run at the Hackmatack Playhouse, 538 Schoolhouse St., Berwick, from Wednesday, July 28 through Saturday, Aug. 14. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.
- **Hackmatack Playhouse** will present Hello, Dolly from Wednesday, Aug.18 through Saturday, Aug. 28. The playhouse is located at 538 Schoolhouse St., Berwick. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.

### Books

- **RiverRun Bookstore** will hold its Local Authors Night on Monday, July 5 at 7 p.m. with Carolyn Marvin and Eileen Palazzolo. Carolyn Marvin will talk about her local history book, Hanging Ruth Blay. Eileen Palazzolo will talk about her nonfiction book, Free From Perfect: Food, Your Body, and The Pressure To Be Perfect.
- **On Wednesday, July 7** at 7 p.m., Robyn Okrant will talk about her book at RiverRun Bookstore, Living Oprah: My One-Year Experiment to Walk the Walk of the Queen of Talk. RiverRun Bookstore is located at 20 Congress St., Portsmouth, N.H. For more information on these events, visit www.riverrunbookstore.com or call (603) 431-2100. The events are free and open to the public.

- **Master Maine Guide Randy Spencer**, author of the Where Cool Waters Flow: Four Seasons with a Master Maine Guide, will sign copies of his book from 11 a.m. to 3 p.m., Sunday, July 11, at Kittery Trading Post. The store is located at 301 U.S. Route 1 in Kittery.
- **Carl Little** will be signing his book The Art of Dahlov Ipcar at The Portland Museum of Art, 7 Congress Square, Portland, on Saturday, July 10 from 10 a.m. to noon.

### Health and wellness

- **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.
- **The newly formed Seacoast Wellness Center** is offering regular meditation classes at their community clinic space at 135 McDonough St., Portsmouth, N.H. The next class titled The Energy of Mindfulness will take place on Monday, July 12, at 7 p.m. For more information, visit www.seacoastwellnesscenter.com, or call the Center at (603) 531-3130.
- **York Hospital's Yoga Center**, located at the Heart Health Institute, offer yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. Introductory Yoga is Tuesdays from 4:30 to 5:30 p.m. and Thursdays, 9:30 to 10:30 a.m. and 4:30 to 5:30 p.m. Yoga Level 1 is Tuesdays from 6 to 7:15 p.m. and intermediate is Tuesdays 9 to 10:30 a.m. Seated Yoga is on Tuesday from 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York. Please call 207-351-3700 for registration information. For new participants, your first yoga class is free.
- **Aerobics, Yogalates and Weight Training classes** are available at York Fitness Center, Route 1, in York. Call 363-4090 for more information.
- **Know Your Numbers** is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.
- **SMMC Visiting Nurses** Monthly Diabetes Support Groups are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC

- Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.
- **Yoga on York** will offer three special summer sessions for children and moms-to-be. YogaKids (6-10 year olds) will be offered on Tuesdays from 2:30 to 3:30 p.m., for a 6-Week Session from Tuesday, July 13 to Tuesday, August 17 and Yoga-Teens (11-15 year olds) will be offered on Tuesdays, from 4 to 5 p.m. from Tuesday, July 13 to Tuesday, August 17. Prenatal Yoga classes will be offered this summer every Tuesday evening from 5:30 to 6:45 p.m., starting Tuesday, June 22. Mom and baby yoga classes will be offered in a four-week session on Thursdays from 10:45 a.m. to 12:00 p.m. for the month of July. A fitness yoga class for mom's with baby (newborns to pre-crawling) right along side. Learn and practice infant massage at the end of each class. Visit: www.yogaonyork.com for full details or call 363-9642.
  - **The Choose to Be Healthy Partnership**, a program of York Hospital, offers the "Freedom Clinic" which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won't need to leave the house! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.
  - **Why Weight?** includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute's fitness center is included in the \$239 fee. Call 351-3700 for more information or to register.
  - **Weigh to Go!** at the Heart Health Institute includes a nutritional evaluation and dietary goals established by a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.
  - **Wells-Ogunquit Adult Community Education Yoga Classes begin soon.** Call 646-4565 or visit www.wells-ogunquit.maineadulted.org for more information and to register.

### One-of-a-kind

- **School Around Us 35th Annual Summer Craft Fair** is Saturday, July 3, from 9 a.m. to 4 p.m., on the Green, Ocean Ave., Kennebunkport. The event features 80 juried artists and artisans, live music and delicious homemade food. For more information, call 967-3143, visit www.schoolaroundus.org, or e-mail saucraft-fairs@yahoo.com.
- **Congdon's on Route 1**, Wells will host the BBQ benefit for the Animal Welfare Society Sadie Fund, the medical fund

- which allows the shelter to meet animals' medical needs. The event is on Wednesday, July 7 from 5 to 7 p.m., and dinner is \$15 per person.
- **Kittery Point's First Congregational Church**, 23 Pepperrell Rd., will present its "Seaside Crafts Fair" on Saturday, July 10 from 9 a.m. to 3 p.m. The event will feature fine handcrafted pottery, baskets, toys, jewelry, artworks, clothing, furniture, lampshades plus a variety of decorative items for home, family and friends.
  - **The Tate House Museum** is offering garden tours every Wednesday from now through Sept. 15. Learn the importance of gardening in the 18th century for food, medicine and pleasure on a Tate House garden tour. Architecture tours are offered the first and third Thursday of each month. The museum is located at 1270 Westbrook St., Portland. For more information e-mail, info@tatehouse.org , call 774-6177, or visit www.tatehouse.org.
  - **Historic Tours of The Music Hall** will be held every other Wednesday in the evening from 5:30 to 6:45 p.m. from June 23, to 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, or through the box office at (603) 436-2400. Box office hours are noon to 6 p.m. Monday through Saturday.
  - **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. Free free to check out at www.hilton-winnfarm.org for further details.
  - **The Eliot Antique Tractor and Engine Show** will feature tractor pulls and parades, along with live music, spaghetti, square dancing, and more. The event will be held at Raitt Farm, Route 103, Eliot, from Friday, July 23 to Sunday, July 25. Admission is \$5. Call 748-3303 or visit www.eliottractorandengine.org for more information.
  - **The Wells Reserve** will offer a variety of activities during the month of July, including bird banding demonstrations, programs for children, and guided walks. The Wells Reserve is located at 342 Laudholm Farm Road, Wells. For more information, visit www.wellsreserve.org or call 646-1555.
  - **The Cape Neddick Baptist Church**, 34 River Road, Cape Neddick, will host the SonQuest Rainforest Vacation Bible School from Monday, July 12 to Friday, July 16. All children ages pre-K to sixth grade are welcome. Contact Pastor Don for details 363-3566.
  - **The Ogunquit Fire Company Museum**, Firemen's Park at the corner of Shore Road and Cottage Street, Ogunquit, is open 24 hours a day, and features a steam pumper and other fire memorabilia.

### Local organizations

- **Catapult is the Seacoast's** first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.catapultseacoast.org.
- **The Diverse Business Advantage Chapter of BNI** meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. and all visitors are welcome. For more information, Call Catherine Bosbach at 363-2418.



The Beth Ellis Cove Gallery in Perkins Cove, Ogunquit will present the ninth annual "Small Works Show" beginning with an opening night reception on Friday, July 2 from 5 to 8 p.m. The show will run through Friday, July 16. The gallery is located at 100B Perkins Cove Road, Ogunquit, and is open daily from 10 a.m. to 9 p.m. Call 646-7700 for more information or visit www.bellisart.com.



MUSIC LISTINGS

WHO’S PLAYING, WHEN & WHERE

**FRIDAY, JULY 2**

- **Racky Thomas**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221.
- **Dweezil Zappa**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Illusion**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Travis James Humphrey**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, 967-4322.
- **Fred Manzi Trio**, 7 p.m., Ellis Park, York Beach, 363-1040.

**SATURDAY, JULY 3**

- **Love Dogs**, 9:30 p.m., Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221.
- **Paul Rodgers**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Sneeky Pete**, 2 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **The Nightrockers**, 8 p.m., Bentley’s Saloon, Route 1, (207) 985-8966.
- **Travis James Humphrey**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, 967-4322.
- **The Miraj Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Straight Lace**, 7:30 p.m. Féile Restaurant & Pub, 1619 Post Road, Wells, 251-4065.
- **60’s Invasion**, 6:30 p.m., Summer Concert Series, Wells Harbor Park, Hope Hobbs Gazebo.

**SUNDAY, JULY 4**

- **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, 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.
- **Mike Morris**, 3 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Dan Walker Band**, 4:15 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Livingston Taylor**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Sherman and the Way Backs**, 1 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Face Down**, 7 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **The Jerry Thebodo Big Band**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Dave Packard**, 7:30 p.m. Féile Restaurant & Pub, 1619 Post Road, Wells, 251-4065.

**MONDAY, JULY 5**

- **Fender Bender**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Good Memories Big Band**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **The Tony Boffa Trio**, 7 p.m., The Landing at Pine Point, 353 Pine

Point Road, Scarborough, 774-4527.

**TUESDAY, JULY 6**

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

**WEDNESDAY, JULY 7**

- **Pat Cottrell**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, 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.
- **Straight Lace**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Tim Theriault**, 8:30 p.m., Alisson’s, 11 Dock Square, Kennebunkport, 967-4841.
- **Jim Ciampi Quartet**, 7 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, 774-4527.

**THURSDAY, JULY 8**

- **Big John and the Twins**, noon, Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Visitors Band**, 7 p.m., Ellis Park, York Beach, 363-1040.

**FRIDAY, JULY 9**

- **Groove Authority**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221.
- **Merrimack Valley Concert Band**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Benjamin Burnley**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **New Legacy Swing Band**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Face Down**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Ben Killcollins**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, 967-4322.

**SATURDAY, JULY 10**

- **Sweet Willie D**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221.
- **The Morlocks**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **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.
- **Rosie**, 2 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **The Dirty 3rds**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Chronic Funk**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, 967-4322.
- **The Uproots**, 6:30 p.m., Summer Concert Series, Wells Harbor Park, Hope Hobbs Gazebo.

**SUNDAY, JULY 11**

- **Rob Benton**, Inn on the Blues,

7 Ocean Ave., York Beach, 351-3221.

- **Huey Lewis and the News**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Joan Armatrading**, 7:30 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **The Paul Combs Quintet**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.
- **Alan Roux Band**, 1 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **The Pat Foley Band**, 7 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.

**MONDAY, JULY 12**

- **Melissa Etheridge**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **The Radio Gang**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Yellowman**, 9 p.m., Jonathan’s, 92 Bourne Lane, Ogunquit, 646-4777.

**TUESDAY, JULY 13**

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

**WEDNESDAY, JULY 14**

- **Scharff Brothers**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, 646-6263.
- **Richard Desota & the Explorers**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Red Stick Ramblers**, 7 p.m., Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **Brian Johnson**, 8:30 p.m., Alisson’s, 11 Dock Square, Kennebunkport, 967-4841.
- **Barry Young Solo Acoustic**, 4 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.

**THURSDAY, JULY 15**

- **Rosie**, noon, Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Seacoast Wind Ensemble**, 7 p.m., Ellis Park, York Beach, 363-1040.

**FRIDAY, JULY 16**

- **Chris Fitz**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221.
- **New Magnolia Jazz Band**, 7 p.m., Ellis Park, York Beach, 363-1040.
- **Jonathan Edwards**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, 646-4777.
- **Chris Isaak**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **The Boston Horns**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **The Pat Foley Band**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, 985-8966.
- **Reverend Jim**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, 967-4322.

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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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on the blues



Entertainment  
Schedule

7/1  
KARAOKE

7/2  
RACKY THOMAS

7/3  
LOVE DOGS &  
TOM O’CARROLL

7/4  
FAMILY AFFAIR

7/5  
KARAOKE

7/6  
GREEN LION REGGAE

7/7  
R RATED HYPNOTIST  
FRANK SANTOS

7/8  
KARAOKE

7/9  
GROOVE AUTHORITY

7/10  
SWEET WILLIE D

7/11  
ROB BENTON

7/12  
KARAOKE

7/13  
GREEN LION REGGAE

7/14  
R RATED HYPNOTIST  
FRANK SANTOS

7/15  
KARAOKE

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Cyan Magenta Yellow Black

17

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# THIS CAR PURCHASE WAS MEANT TO BE

Dear Tom and Ray:

My grandmother once owned a 1963 Rambler. It was the only car she ever had—my grandfather bought it for her the year I was born (the car was brand new, and so was I!). She had that car until she passed away in 1994. When we were at her



house going through things and getting ready to sell the house, I went out to the garage to see the car. Much to my horror, it was GONE! My dad explained to me that she had sold the car when her health was starting to decline. Everybody loved that car—she took immaculate care of it all those years. It really broke my heart to know that it was gone. Fast-forward a few years, when I took a new job in the same area near where my grandmother had lived. I happened to be at a car show, and in the midst of all those '57 Chevys, old T-birds, Corvettes and Mustangs, which all start to look alike pretty quickly, I saw a very familiar-looking car a couple of rows over. Sure enough, it was my grandmother's '63 Rambler! I introduced myself to the owner, and we talked quite a while. A couple of years later, I noticed he had the car for sale. Unfortunately, I was in no position to be able to buy it or care for it.

Now it is for sale again! I'm trying to be as practical as I can, I don't want to make a rash decision, but I want that car -- if for no

other reason than to have it back in the family again, and for the satisfaction of saving it from some unknown fate. I jokingly told the guy, "My grandfather bought it for his wife, so I'll buy it for MY wife!" He let me drive the car -- I never got so many thumbs-ups in my life! (Usually it's that other finger!) My wife is OK with this, but space is limited, and I know just enough about cars to know that I would rather pay someone else to do any major work on it. The car is in pristine condition, and I certainly would want to keep it that way. What do you think? What are the ins and outs of owning an antique car like this? It would be fun to take it to all the car shows. My sisters are trying to talk me into getting it. I'd like to think my grandparents are looking down from heaven, saying: "Buy it! Buy it!" Should I just go for it?—Dave

P.S.: All the original paperwork is with it, including a 1963 issue of Motor Trend magazine in which it was declared Motor Trend's car of the year.

**TOM:** Dave, you absolutely have to buy this car. This car was meant to be yours. And after seeking you out several times, only to be cruelly turned away by you, Grandma's Rambler is begging to be reunited with you once more. You can't deny it!

**RAY:** Is it practical? No. But we all know that love isn't always practical, Dave. Sure, it's going to cost you a few bucks. But this is a piece of your history. How can you put a price tag on that?

**TOM:** It would be best if you had somewhere to store it, especially during the cruel winter months. So once you buy the car,

you'll probably want to start looking for a new house. Something with a three-car garage.

**RAY:** Right. And you'll want to do some of the light maintenance yourself. That'll require a Sears 759-piece tool kit with a rolling steel cabinet. And don't forget the air compressor.

**TOM:** Of course, you'll need to install a hydraulic lift. That may require a little renovation of the garage to give you the required head room. But 15 feet ought to do it.

**RAY:** For the more complex repairs, you'll need a professional. And because of the age of the car and its delicate condition, you'll need a retired geezer who used to work at an AMC dealership. Of course, it's best to have that person living on the premises. So budget for a small guest house on the property, too.

**TOM:** And maybe a second guest house for his nurse. And don't forget to equip the mechanic's house with a wheelchair ramp, a Stannah Stairlift and a portable defibrillator.

**RAY:** But that's all small potatoes compared to the pleasure you'll derive from having your grandmother's car back in the family. Don't let it get away this time, Dave.

**TOM:** Right. I once owned a '65 AMC Ambassador that I loved. And I let it go. A few years later, I tried to get it back, but it was too late.

**RAY:** Right. My brother didn't care for his cars the same way your grandmother did, Dave. By the time he tried to reacquire it, it already had been shipped to South Korea as scrap metal, and had returned as 1,400 Zippo lighters.

Dear Tom and Ray:

A few months ago, our local Subaru dealership determined that our Impreza needed a new engine, and that it would be covered by the factory warranty. Since the engine was replaced, we've put 7,000 more miles on the car. Now they say we need a timing belt. My question is, When the engine was replaced, wouldn't they have replaced the timing belt then? -- Bill

**TOM:** Yes. The timing belt is considered an internal engine component. So a new timing belt would have come as part of the new engine.

**RAY:** So, there are two possible explanations. One is that they were basing their recommendation on the mileage of the car. Perhaps they just forgot, or hadn't looked up your records and saw that your engine has only 7,000 miles on it. It may be a repair they automatically recommend at certain mileage intervals. That's the innocent explanation.

**TOM:** The less-benign explanation is that they're trying to get back some of the money they spent giving you a new engine.

**RAY:** But start by giving them the benefit of the doubt, Bill. Remind them that you got a brand-new engine 7,000 miles ago, and see if they say: "Oh, right! You don't need a timing belt! Uh, how about a new transmission?"

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The Twilight Saga: Eclipse

By AMY DIAZ

The York Independent

**The Twilight Saga: Eclipse (PG-13)**  
Smokin' hot werewolf beefcake and tortured, romantic vampire poet are both in big swoony love with an everygirl in The Twilight Saga: Eclipse, part three in the wish fulfillment gothic romance series.

This movie opens nearly exactly where previous film *New Moon* ended, with vampire Edward Cullen (Robert Pattinson) trying to convince human Bella Swan (Kristen Stewart) to marry him. She has apparently been saying no for the weeks that have elapsed in the breach between movies. Marriage is, like, weird and old and Bella is more interested in the kind of forever that comes with being bitten by a vampire—even though Edward would prefer she stay mortal. But Edward isn't the only one after Bella's heart. The werewolf Jacob Black (Taylor Lautner) is in big hunky shirtless love with her too. He can be her boyfriend without wanting to eat her and they can grow old and have hairy children together—being “dead”, Edward and vampire Bella could never have children (hey, you with the giggling, stop reading ahead).

But there are bigger problems in the town of Forks than a totally *Beverly Hills: 90210*-style love triangle. Victoria (now played by Bryce Dallas Howard), the vengeful vampire who hunted Bella all through the last movie, is still on the lookout for her. And in nearby Seattle, people are being killed and going missing at such an alarming rate that Dr. Carlisle (Peter Facinelli) and the rest of the Cullen Scooby Gang are pretty sure that someone's creating a vampire army. And the creepy red-eyed vampire royalty the Volturi—led by creepy red-eyed sadist Jane (Dakota Fanning)—is still waiting for Edward and his special powers of mind-reading to make Bella and her special powers of not being readable one of them already.

And to make things even worse, Bella's dad (Billy Burke)? Still totally hating on Edward. As the movie opens, she's basically grounded.

Curfews, vampire army—being a teenager sucks.

So, yes, we get The Forbidden Kiss—though why it happens when it does makes even less sense the way it's set up in the movie than the shaky way it happened in the book. And The Tent Scene is even more squirm-inducing and strangely hilarious than it ever was in the book—and yes, I give, I read the books. All of them. They are like one of those find-the-3-D-image posters that used to be on display in every mall. You can't look away, even though your eyes are crossed and you're embarrassed to be spending this much time looking for, like, a Romulan ship.

Lautner can't seem to figure out where to correctly put the emphasis in his sentences, much less how to match them with some believable emotion. Pattinson is at risk of cracking his skull, so deep is the furrow of his brow. Stewart might seem like Meryl Streep in comparison (there are some genuinely nice scenes between Bella and her parents) but she's still basically giving the same halting, open-mouthed performance she has in the previous two movies (though this time in an unflattering wig thing).

But, to some extent, so what?

The point of the movie—all of these movies—seems to be some deeper, more primal guilty pleasure. Lick the

frosting of hurts-so-good romance off the top and bite into the desire-beyond-reason cupcake, enjoying the crunch of campy-bad-acting sprinkles. *Eclipse* isn't good, per se; might not even be as “good” as *New Moon*. But *Eclipse* is still goofily, dizzyingly enjoyable. Sure, the books are kind of ridiculous and the movies are ridiculous and unevenly acted but they are fun, wonderful silly fun that, if you are a girl, reminds you of the intense embarrassing silly emotions of your younger girl self. It's fun to giggle at these things—I'm sure girls of the Bella-and-younger age enjoy the movie for reasons that both overlap with mine and are different. But for me, it's the wacky roller coaster quality that makes them exciting and the glad-I'll-never-be-there-again nostalgia that makes them entertaining. **C+**

*Rated PG-13 for intense sequences of action and violence, and some sensuality. Directed by David Slade and written by Melissa Rosenberg (from the novel by Stephenie Meyer), The Twilight Saga: Eclipse is two hours and four minutes long and distributed in wide release by Summit Entertainment.*

## WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

### Wells Five Star Cinema 7

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

### Regal Cinemas Newington 15

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

### The Music Hall

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

### Smitty's Sanford Cinema & Pub

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

### Smitty's Cinemas Biddeford 8

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

### The Cinemagic & IMAX in Saco

779 Portland Road, Saco, Maine • (207) 282-6234

### Cinemagic Grand Stadium at Clarks Pond

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### Leavitt Theatre

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THE PET CONNECTION

# LOOKING FOR A HOME

If you're interested in adopting any of these animals or if you'd like to know who's available for adoption, please visit the Animal Welfare Society Web site at [www.animalwelfare-society.org](http://www.animalwelfare-society.org) or call 985-3244.

**Murphy**  
Who could resist those big brown eyes? Murphy is a seven year old Beagle that can't wait to find a forever family to call his own. Murphy is a friendly little guy that will do just fine sharing his new home with cats, some other dogs and children over the age of 12. He is a smart boy that is fully house trained and knows the command "sit". If Murphy sounds like a match for you please fill out an adoption application and stop in to meet him.



**Diva**  
This sweet girl is Diva! She is a fun loving two and a half year old Boxer. Because Diva is deaf she will need to be on a leash or in a fenced in yard when out side. It is possible for her to learn hand signals and that is something she would love to do. If Miss Diva sounds like the perfect match for you please fill out an adoption application and stop in with your family including dogs to meet her.



**Seth**  
Meet Seth, he is an active and friendly one year Pit Bull. He already knows the command "sit," and wants to learn more. Since he will be working on his manners he should always be supervised when he is



around children. If Seth sounds like the pet for you please fill out an adoption application and come to the Animal Welfare Society with your family, including dogs, to meet him.

**Flora**  
This pretty little lady is Flora! She is a two year old cat that can't wait to find a loving forever family to call her own. 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.



**Cookie**  
This beautiful girl is Cookie! She is a twelve year old Maine Coon Cat that can't wait to find a loving forever home. Cookie is a very friendly and laid back girl that would love to live a nice low key life style. One thing that Cookies new owners will have to do is keep her on a special green pea and rabbit food due to her allergies. If Miss Cookie sounds like the one for you please fill out an adoption application and stop in to meet her.



**Nala**  
Absolutely beautiful and extremely friendly! Nala is a two year old cat that is searching for the forever home of her dreams. Nala is a sweet girl and should do great sharing her new home with other cats, children of all ages and possibly even dogs. If this pretty kitty sounds like the one



for you please fill out an adoption application and stop by Petsmart in Biddeford to meet Nala.

**Orwel**  
This little cutie is Orwel, an adult male Dwarf Hamster. He can't wait to find a forever home to call his own. He would love to find a family that will handle him on a daily basis in order to keep him as happy and friendly as possible. If you are interested in adopting Orwel, please fill out an adoption application and stop in to meet him.



**Ebony**  
This beautiful girl is Ebony! She is a three year old mixed breed that is searching for that special someone. Ebony is a friendly girl that would love to be handled on a daily basis so that she stays this way. She loves being out and running around for a bit and then she is ready to curl up and take a nap. If Miss Ebony sounds like the bunny for you please fill out an adoption application and stop in to meet her.



**Chunky Monkey**  
This little sweetie is Chunky Monkey! He is a four year old Ferret that is searching for that special someone. Like all Ferrets Chunky Monkey would love to have things such as towels and sheets to burrow in, a hammock or hide away to nap in, and toys to play with. If you are interested in adopting Chunky Monkey please fill out an adoption application and stop in to meet her.



## TIDE CHART

### York Harbor

**Friday, July 2**  
High tide, 3:30 a.m.  
Low tide, 9:56 a.m.  
High tide, 4:03 p.m.  
Low tide, 10:16 p.m.

**Saturday, July 3**  
High tide, 4:14 a.m.  
Low tide, 10:35 a.m.  
High tide, 4:44 p.m.  
Low tide, 11:03 p.m.

**Sunday, July 4**  
High tide, 5:01 a.m.  
Low tide, 11:18 a.m.  
High tide, 5:29 p.m.  
Low tide, 11:54 p.m.

**Monday, July 5**  
High tide, 5:52 a.m.  
Low tide, 12:04 p.m.  
High tide, 6:16 p.m.

**Tuesday, July 6**  
Low tide, 12:48 a.m.  
High tide, 6:46 a.m.



Low tide, 12:54 p.m.  
High tide, 7:06 p.m.

**Wednesday, July 7**  
Low tide, 1:44 a.m.  
High tide, 7:44 a.m.  
Low tide, 1:48 p.m.  
High tide, 7:59 p.m.

**Thursday, July 8**  
Low tide, 2:40 a.m.  
High tide, 8:42 a.m.  
Low tide, 2:42 p.m.  
High tide, 8:52 p.m.

**Friday, July 9**  
Low tide, 3:35 a.m.  
High tide, 9:37 a.m.  
Low tide, 3:37 p.m.  
High tide, 9:45 p.m.

**Saturday, July 10**  
Low tide, 4:27 a.m.  
High tide, 10:30 a.m.  
Low tide, 4:30 p.m.  
High tide, 10:37 p.m.

**Sunday, July 11**  
Low tide, 5:17 a.m.  
High tide, 11:21 a.m.  
Low tide, 5:22 p.m.  
High tide, 11:29 p.m.

**Monday, July 12**  
Low tide, 6:06 a.m.  
High tide, 12:11 p.m.  
Low tide, 6:14 p.m.

**Tuesday, July 13**  
High tide, 12:20 a.m.  
Low tide, 6:55 a.m.  
High tide, 1:01 p.m.  
Low tide, 7:07 p.m.

**Wednesday, July 14**  
High tide, 1:12 a.m.  
Low tide, 7:45 a.m.  
High tide, 1:51 p.m.  
Low tide, 8:01 p.m.

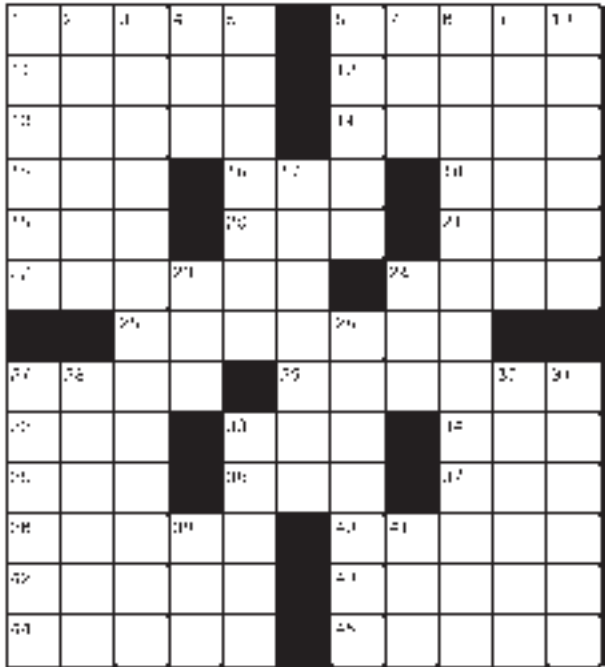
**Thursday, July 15**  
High tide, 2:06 a.m.  
Low tide, 8:35 a.m.  
High tide, 2:43 p.m.  
Low tide, 8:58 p.m.

**Friday, July 16**  
High tide, 3:01 a.m.  
Low tide, 9:26 a.m.  
High tide, 3:36 p.m.  
Low tide, 9:56 p.m.

## CROSSWORD PUZZLE

### ACROSS

- 1 Stand-up guy?
- 6 Up
- 11 Some Japanese films
- 12 Combing spot
- 13 Family car
- 14 Davis of film
- 15 Secreted
- 16 Uncle, in Acapulco
- 18 Father's Day gift
- 19 Building wing
- 20 Play part
- 21 Early horror name
- 22 Jacket part
- 24 Crook
- 25 Encouraging words to Spot
- 27 Toe woe
- 29 Shred
- 32 From \_ Z
- 33 Brief bit
- 34 \_ tear
- 35 Singer Reed
- 36 Avril follower
- 37 Battleship letters



- 38 Summer of song
- 40 Less
- 42 Church official
- 43 Poet Breton
- 44 Bowler's button
- 45 Surgery tool

- ### DOWN
- 1 Redeems, as a check
  - 2 "Ah, Wilderness!" author
  - 3 Areas of compromise
  - 4 "\_ Believer"
  - 5 Peso part
  - 6 Monk's leader
  - 7 Course need
  - 8 Areas of conflict
  - 9 Director's cry
  - 10 Last words, often
  - 17 Summer quaff
  - 23 Long time
  - 24 Frilly wrap
  - 26 It has a point
  - 27 Mobile artist
  - 28 "Becket" actor
  - 30 Skeptical
  - 31 Quarterback, at times
  - 33 Bright
  - 39 Once called
  - 41 \_ tizzy

## SUDOKU

### Conceptis Sudoku

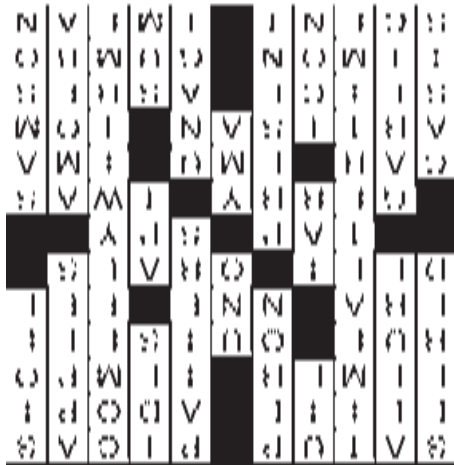
By Dave Green

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

Difficulty Level ★★★★★

7/02

## Crossword Solution



## Sudoku Solution

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



## NEWS OF RECORD

## OBITUARIES

**Gerald "Ged" Starkey**

Gerald "Ged" Starkey, 86, of York, and Lake Havasu City, Ariz., died Sunday, June 20, 2010, after a brief illness. His wife of 66 years, Dorothy "Dot" Starkey, was by his side.



Ged was born March 7, 1924 in York. He graduated from York High School, then enlisted in the U.S. Army and served in World War II in the Pacific theater, a member of the "Greatest Generation." Ged

was a member of the York Country Club, American Legion and the Masons.

Besides his wife, he leaves three children, Diane, Douglas and David; nine grandchildren; and 14 great-grandchildren. Ged was predeceased by his parents, Herman and Eva Hooper Starkey, and his brother, Raymond Starkey, all of York.

In lieu of flowers, donations may be made to York Ambulance or York Fire Department.

## York area people in the news



• A reception was held recently honoring **A. William Kany, Jr.** (Bill) who has long been referred to as the "Father" of York County Community College in Wells.

In 1978, after local business leaders came together and expressed a need for initiating a technical college in York County, the evolution of York County Technical College began. Kany, who was president of Saco & Biddeford Savings from 1985 to 1996, spearheaded the efforts to establish the college, working to help site the facility and chairing the committee to raise funds.

• Four additional faculty members will be on campus for the start of York Community College's Fall 2010 semester. Criminal Justice Department Chair **Tracey Cornell** has announced that Superior Court Judge **Arthur Brennan**, Sanford Police Chief **Tom Connolly**, Portland Police Lieutenant **Bill Preis**, and Wells Police Sergeant **Wayne Cronin** will be among the departments adjunct faculty.

**Graduations**

• Wells-Ogunquit Adult Community Education held its 2010 high school graduation ceremony on Monday, June 7, in the Wells High Library Media Center. Fifteen adults graduated from the program this year, receiving a GED credential. The graduates include **Eleanor M. Behan**, **Mehmet P. Bozdog**, **Bryan A. Chamberlain**, **Scott D. Gorman**, **Daniel Jones**, **Zak Obermeier**, **Chelsea M. Peters**, **Ryan C. Piper**, **Jeffery L Ramsdell**, **Emma B. Sanger**, **Bernard G. Schulz**, **Myles C. Spongberg**, **Kandis L. Tucker** and **Kyle E. Young**.

• The following local residents graduated

Saturday, May 15 from Worcester Polytechnic Institute (WPI):

• **Emily Linda Bowen**, daughter of Mr. David R. Bowen of Rollingsford, N.H. and Ms. Elaine M. Bowen of South Berwick, was awarded a Bachelor of Science degree in Chemical Engineering with High Distinction.

• **Andrew William Emerson**, son of Mr. and Mrs. William Emerson of York, was awarded a Bachelor of Science degree in Chemical Engineering with Distinction.

• **Samuel B. Ramus**, of York Harbor, graduated from St. Lawrence University in Canton, N.Y., and received a degree (cum laude) in Government and minored in European Studies and Educational Studies.

• The following local residents earned their undergraduate degree at Saint Joseph's College of Maine during Commencement exercises held in May. **Marcus Benson** of York, **Kyle Dorr** of Berwick, and **Sydney Mosher** of North Berwick.

• **Jaime Leighton** and **Thomas Ohlson** of York graduated from Southern New Hampshire University.

• The following York residents earned degrees from the University of New Hampshire. **Casey Jean Hoatson** earned a BS degree in Occupational Therapy Cum Laude and **Edmondson Andrew Cole** earned a BA degree in Economics Summa Cum Laude.

• **Jessie B. Phillips** of York received a Bachelor of Arts in Psychology from the University of Vermont.

**Academic Honors**

• Sacred Heart University, Fairfield, Conn., has announced the Dean's List for the spring semester, which included **Elizabeth Roy** of York. To receive this honor, a student must achieve a 3.6 grade average, based on a 4.0 scale.

• Curry College's Chief Academic Officer David Potash is pleased to announce that **Kacey Levesque** of Wells attained membership to the Curry College Dean's List for the Spring 2010 term.

• The following local residents were named to the Dean's list at Saint Joseph's College of Maine for the spring semester. **Brian Farley** of Cape Neddick; **Sydney Mosher** and **Jade Thyng** of North Berwick; and **Lauren Caramihali**, **Lauren Holly**, and **Jesse Raposa** of York. The following local residents were named to the Honors list at Saint Joseph's College of Maine for the spring semester. **Katie Coffin**, **Sarah Hale**, and **Alyssa Stokes** of Berwick; **Brittany Bracy** of Cape Neddick; and **James Kennedy**, **Ashley Mead**, and **Renee Winkler** of York.

## ICE CREAM TIP SHEET



We asked for your favorite summer ice cream tips, and here's a selection of responses...



"I have lived in York my entire life. During this time good ice cream places have come and gone but currently my favorite ice cream place would be The Village Scoop. My favorite ice cream is an oreo ice cream in a plain cone. I like it so much at the Village Scoop for two reasons; their great ice cream and their super friendly service."

—Thacher Carter, York



"I like the chocolate peanut butter yogurt at Brown's. I like it because it is very chocolaty and lots of peanut butter chunks. I like Brown's because of the atmosphere."

—Chuck Pineo, York



"My favorite ice cream is moose tracks yogurt at the Village Scoop."

—Regina Pineo, York

## GET A FREE CONE!

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# HOT PROPERTIES

## LESS THAN \$350,000



Price: \$269,900  
Address: 49 Bog Road, York  
Size: 3 beds, 1.75 baths, 1296 s.f.  
Year Built: 1984

## LESS THAN \$350,000



Price: \$290,000  
Address: 27 Morningside Drive, York  
Size: 2 beds, .75 baths, 674 s.f.  
Year Built: 1940

## LESS THAN \$500,000



Price: \$475,000  
Address: 1 Blackberry Lane, York  
Size: 3 beds, 2.5 bath, 2634 s.f.  
Year Built: 1998

## LESS THAN \$500,000



Price: \$495,000  
Address: 5 Lobster Cove Road Extension, York Harbor  
Size: 2 beds, 1 bath, 829 s.f.  
Year Built: 1958

## LESS THAN \$550,000



Price: \$512,000  
Address: 118 Nubble Road, York  
Size: 3 beds, 1 bath, 816 s.f.  
Year Built: 1920

## LESS THAN \$650,000



Price: \$519,000  
Address: 7 Osprey Lane, York  
Size: 4 beds, 2.5 baths, 3413 s.f.  
Year Built: 2003

## LESS THAN \$750,000



Price: \$679,900  
Address: 46 Birch Hill Road, York  
Size: 4 beds, 2.75 baths, 3683 s.f.  
Year Built: 1993

## LESS THAN \$750,000



Price: \$715,000  
Address: 35 Bayberry Lane, York  
Size: 4 beds, 3.25 baths, 2616 s.f.  
Year Built: 1970

SOURCE: Multiple Listing Service

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

## Horoscopes

By Rusty The Southern Maine Coast's leading astrologer and part-time discount phlebotomy consultant

**Aries** (March 21-April 19): It's not the heat, it's the humidity. But more than anything else, it's your body odor.

**Taurus** (April 20-May 20): You are on the verge of making remarkable discoveries. This is prompted by your decision to do laundry for the first time in four months.

**Gemini** (May 21-June 20): Look out for the sharks! Just kidding.

**Cancer** (June 21-July 22): You will soon go on a trip to a strange and faraway place, and we're not talking about South Berwick.

**Leo** (July 23-Aug. 22): You are capable of greatness. Mostly, that means being a great big idiot.

**Virgo** (Aug. 23-Sept. 22): Your attention please. Will the owner of a vehicle bearing a

Maryland plate FNS-934 please report to the parking lot? Your car has just been stolen.

**Libra** (Sept. 23-Oct. 22): Take my advice and hold your friends close, but your enemies closer, which means you'll be dealing with a lot of extra closeness.

**Scorpio** (Oct. 23-Nov. 21): The best days of your life are coming up soon. It's too bad you have only two weeks to live.

**Sagittarius** (Nov. 22-Dec. 21): You will be haunted by the memory of a long-dead relative—specifically, Uncle Ernie, who bummed ten bucks off you and never paid it back.

**Capricorn** (Dec. 22-Jan. 19): You must play the hand dealt to you. Too bad for you fate has played this game before, and is using marked cards to boot.

**Aquarius** (Jan. 20-Feb. 18): You will unexpectedly find a place that creates a sense of immediate inner peace. But then the light will change.

**Pisces** (Feb. 19-March 20): Love is winging its way towards you. Just make sure it doesn't poop on your head.

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**YORK HARBOR - MOTIVATED SELLERS!!** Completely renovated in 2003 this home boasts Bolivian hardwood floors, granite and marble throughout, state of the art kitchen, 4 fireplaces. The 3rd floor would make great nanny quarters. Assumable mortgage. **\$1,650,000**



**YORK - CUSTOM 4 BDRM HOME BOASTS MANY UPGRADES!** Relax by the beautifully landscaped pool in summer months & warm by either of 2 fireplaces inside during the winter months. Granite countertops, hard-wood floors, and more. **\$685,000**



**YORK BEACH - LET'S GO TO THE BEACH!!!** First floor condo, fully appliances, private ocean and back decks, excellent storage, ample parking, low condo fees. This year round residence is such an easy walk to beaches, town and harbor. **\$469,000**



**YORK HARBOR LOCATION MINUTES FROM BEACH, SCHOOLS AND VILLAGE!** 5 BR custom built home has hardwood floors through out, custom kitchen, fieldstone fireplace and a great outdoor patio. Walk to the beach. **\$859,000**



**PICTURE YOURSELF IN CAPE NEDDICK** enjoying the smell of the ocean and views of the river. A true 4 season getaway, this 9 rm exceptional home has been restored to its original charm along with all the present day modern updates. A must see! **\$664,500**

**YORK - BUILD YOUR VACATION HOME NEAR YORK'S BEACHES!** This quarter acre lot is ready for you to build on to enjoy summers in Maine. All variances have been granted. Easy walk to the beaches and York Beach Center. Wonderful, quiet, and private neighborhood. **\$149,900**

**BUILD YOUR DREAM HOME IN YORK ON OVER 3 ACRES!** Close to Kittery, this lot is priced to sell. Town water & septic design for 4bdms. Can also build to suit. **\$119,900**

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**YORK**



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STUNNING MOUNTAIN VIEWS! Open Concept Custom Log Home w/ 32 acres ultimate privacy, 1st FL living, Mstr Suite, gated drive, stone ctr chimney, walk-out basement, central vac. 22 abutting acres available. BREATHTAKING PROPERTY. **\$599,000**

**Ken Peck 207-450-4668**

**YORK**



A MUST SEE! Newly re-configured & designed. Wonderful 3 BR cape east of RT 1. Great in-town location, close to all activities & beaches. Town water & sewer. NOT A DRIVE BY! **\$249,900**

**Jean Kovacs 207-408-1822**

**YORK**



WONDERFUL LOCATION Near York River and Ocean - 3 BR home, 2 BA's, LR FP, beautiful glass sunroom leads to a deck. HW FL throughout, plus a rm for a den/office. **\$329,900**

**Jim Hager 207-361-7169**

**WELLS**



10 MIN TO BEACH! 3 BR 2.5 BA home w/lg. 2 c. grg & additional det. grg/workshop. Large open yard, above ground pool & hot tub. Landscaped, well maintained. Great price for quality property. **\$299,900**

**Andy Stotz 207-730-1350**

**YORK**



LOVELY WATER VIEWS! Originally built in 1880, converted to a year-round home. Sits high on hill overlooking tidal inlet. Near town, but very private Deck, porch, backyard & landscaping. **\$460,000**

**Nancy Raynes 207-233-1693**

**KENNEBUNK**



Immaculate, updated cape offers 1st floor bedroom, HW & pine FL, heated 4 season room, heated 2 car garage, lovely landscaping, 4.5 miles to beach. Zoned for in-home bus. **\$319,000**

**Jean Kovacs 207-408-1822**

**OGUNQUIT**



WALK TO IT ALL! Updated 2 BR w/ 3 BA, kitchen w/ granite counters, 2 rms in lower level for office/den. Open floor plan and multi-level decks made for entertaining. Seasonal distant ocean views. **\$435,000**

**George Wilson 207-251-2941**

**YORK**



Excellent In-town neighborhood with easy access to 95, schools & York Village. Spacious 4 BR home w/ finished basement, woodstove, 2 car garage, large back yard. **\$329,000**

**Ken Peck 207-450-4668**

**YORK BEACH**



WOW!! Panoramic views of the Atlantic, Nubble Lt, Shoals and Boon! Step across road onto warm summer beach sand. Use as 2 family or a 4 BR. Large lot w/ private yard. **\$675,000**

**Mitch Picard 207-332-5290**

**YORK**



Charming 3 BR home within steps of country club & York River. Abundance of character & space for vintage home; Tranquility w/ lush gardens, deck & hot tub, looking to distant church steeple in Village. **\$311,900**

**Bill Conda 207-450-5030**

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