

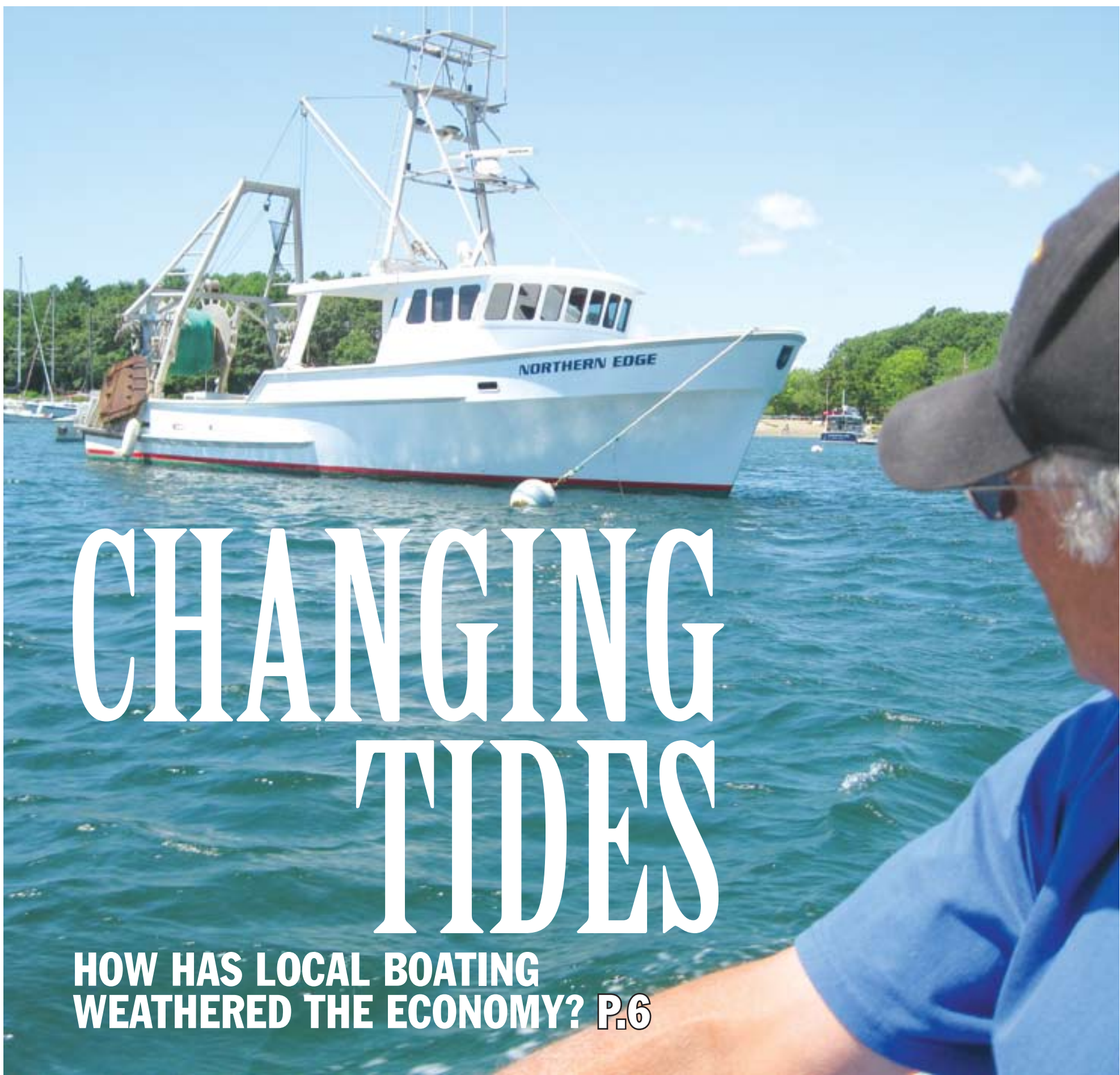
York **INSIDE: CREATIVE IDEAS FOR THOSE CUMBERSOME CUKES! SEE PAGE 15!**

The Independent

The hometown voice of the greater York region



www.yorkindependent.net **FREE** July 30 - Aug. 12, 2010 Volume 12 ~ Issue 15



CHANGING TIDES

**HOW HAS LOCAL BOATING
WEATHERED THE ECONOMY? P.6**

Cyan Magenta Yellow Black

COMMUNITY BRIEFS



COURTESY PHOTO

A scene from last year's Gateway Farmers Market in York.

Eat breakfast, then shop

Farmer's market features meal to benefit food pantry

On Saturday, July 31, the Gateway Farmers Market in York features 28 vendors and two alternates, offering fresh veggies and fruit, dairy products, herbs, meat, desserts, breads, tea, oils & spices, prepared foods and more. Craft products include lotions, soaps, wood goods, jewelry, candles, bird-houses and pottery. The market runs every Saturday 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 information, visit www.gatewayfarmersmarket.com. Customers are encouraged to participate in Stonewall Kitchen's Annual Charity Pancake Breakfast to benefit the York Community Food Pantry and the Hilton Winn Farm on Saturday, July 31 from 8 to 11 a.m., with a rain date of Sunday, Aug. 1. Adults \$5, kids under 10, \$3. Get your breakfast at Stonewall and then go next door to shop at the market.

Learn Ogunquit's history through local walking tour

Residents and visitors interested in Ogunquit's history will have a chance to learn more from now until Sept. 17 by joining in the Ogunquit Chamber of Commerce on a walk around Ogunquit. Learn about the 350-year history of Ogunquit, the creation of Perkins Cove, and the establishment of the Marginal Way and Ogunquit Beach as public areas. Meet at Katie's on Shore Road (261 Shore Road) every Monday, Wednesday and Friday at 9:30 a.m. through mid-September. Tours last approximately two hours, so wear comfortable shoes and sunscreen! Parking available at the Barn Gallery, at the corner of Bourne Lane and Shore Road. Tour price is \$5 per person; Ogunquit residents are invited to join a tour for free.

Coming to the summit: Mount A. Learning Lodge

The Mount Agamenticus Learning Lodge is coming soon! Families are welcome to come in for a "Sneak Peek" from 10 a.m. to 2 p.m. on Saturdays and Sundays throughout the summer. Visitors will get a glimpse of what is to come when the Learning Lodge is established as a beacon of environmental education at the summit of Mount Agamenticus. The Learning Lodge is free and can

be enjoyed by all ages. All donations will go toward the development of this unique educational facility. For more information please visit www.agamenticus.org. To learn more about the Mount Agamenticus Conservation Program and additional opportunities to get involved, visit them online or contact the conservation coordinator at 361-1102.

Bank donates \$80,000 to York County nonprofits

Kennebunk Savings recently announced that the company is donating \$80,000 to York County nonprofits as part of its annual Customer Ballot. For 16 years the Customer Ballot has provided customers the chance to help direct a percentage of the bank's annual charitable giving. This year, Kennebunk Savings customers across the bank's three lines of business participated in record numbers, with nearly 10,000 votes cast for more than 200 organizations. Kennebunk Savings Officers are now out personally visiting local nonprofits to deliver checks to the organizations who received votes. Contributions range from \$25 to over \$7,000 with more than 20 organizations receiving a check of \$1,000 or more. Since 1994, the bank has contributed over \$7 million to the nonprofit community for various programs in five categories: arts and culture, environmental, educational, civic and human needs. This year, the Animal Welfare Society received \$7,256 and was the top organization in the ballot.

York schools get \$25K from Barbara Bush

Barbara Bush recently announced that the Barbara Bush Foundation for Family Literacy's Maine Family Literacy Initiative has awarded \$25,000 to the York School Department. Superintendent of Schools Henry Scipione accepted the award from Mrs. Bush at a ceremony held last month in Biddeford. The York School Department, York Adult and Community Education (YACE), the York Public Library and the Museums of Old York have collaborated to design a new comprehensive Family Literacy program, Together is Better, that includes innovative activities. Services will begin for families in early August 2010, with a planned program of outreach and recruitment. Since 1996, The Maine Family Literacy Initiative has awarded 226 grants totaling \$3,957,090. To learn more, visit www.mainefamilyliteracy.com.

'80s Wave Cruise

Dinner & Dancing to Orange Crush
Weirs Beach, Fri. Aug. 6, 7:30 PM



Rock 'n' Roll Saturday Night

Best party in NH from Weirs Beach, 7 pm

Sunday Champagne Brunch Cruise

Weirs Beach 10 & 12:30, Alton Bay 11:15

603-366-5531 • 1-888-THE MOUNT

Schedule on line: cruiseNH.com

Before/After School Care Pre-School

"Play is the most important thing
to develop a child's brain!"



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



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

054538

(207) 363-1593
220 Ridge Rd., York, ME

www.element-treehouse.com

Shore Road Restaurant



& Deli/Market

Open 7 Days a Week for
**BREAKFAST
& LUNCH**

A PORTION OF OUR



SALES WILL BE DONATED
EQUALLY TO YORK'S
D.A.R.E. PROGRAM
& YORK'S PROJECT
GRADUATION

ALSO, COME TRY OUR
DELICIOUS FAMOUS FRIED
SEAFOODS!

207.363.6533

RT. 1A, Shore Rd., York Beach

062746

Leeward Landing charitable Thrift Store

Recycle, Renew and
Resuse for Charity!

Brand name clothes, furniture
and household items at a fraction
of their retail prices.

**Thrift Store Open
7 days a week
90 US Route 1 York, ME
207-361-4085**

**Recycle Furniture Store
Open Thu - Mon
4 US Route 1 York, ME
207-361-4500**

We accept donations of gently used
clothes and household items!

Call to have furniture
donations picked up.

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



❖ For more information ❖
www.leewardindustries.org

063012

Jonathan's Ogunquit

JEFFREY FOCALT &
MARK ERELI
"7 CURSES"
July 30th

JIMMY KEYS
July 31st

BUCKWHEAT ZYDECO
August 4th

CATIE CURTIS
August 6th

LORI MCKENNA
August 7th

PAULA COLE
August 8th

JOAN OSBORNE
August 12th

SARAH LEE GUTHRIE
& JOHNNY IRION
August 13th

EDDIE MEKKA
August 14th

207~646~4777
Just around the corner
from the Ogunquit Playhouse
www.jonathansrestaurant.com

063748

JOYCE AMEND

Q & A

THE MARITIME ARTIST

By TARYN PLUMB
The York Independent

They are perfect swirls of pattern; kaleidoscopes of petite cone, clam, tonna and sea urchin shells, star fish, scrimshaw, flowers, amulets, feathers, and glossed wooden animals.

Known as Sailors’ Valentines, they were once a gift from the sea, a remembrance for loved ones.

Today, York’s Joyce Amend recreates the circa-1800s works of folk art: Surgical tools in-hand, she spends hours gently – and expertly – placing each tiny piece in its place.

Call her a master of the minutiae.

Name: Joyce Amend

Lives in: York

How would you describe Sailors’ Valentines?

They’re made up of lots of tiny little shells that make a pattern, or a design, or that say something in words. There’s always a center focal piece: Something beautiful, a shell, maybe a piece of scrim-

shaw. I build around that to determine what would go best with that piece. That dictates the color, the design, the pattern. It’s like a kaleidoscope where everything is

““ You have to be neat. You’re dealing with a lot of glue...””

so perfect. They’re very three-dimensional, too; they’re at least two inches deep, and I have a craftsman who makes the boxes for me. They all have glass tops, that preserves them.

Where did they come from?

In the 1800s, they were called “Valentine’s boxes.” They were eight-sided, and they were made by artisans in the Barbados. Sailors came back with these and gave them to their loved ones. Some of them said, “I’m coming home,” or “Home again,” or “Remember me.” They were messages of love. It’s a revival of an old



folk art. There’s been a resurgence.

Why do you think that is?

People like history, for one thing; it is an old lost craft. Some antique versions, the ones made in the 1800s, have been auctioned off for \$20,000 to \$25,000.

Can you describe the process?

Following tradition, they’re crafted in an artfully constructed eight-sided box, made from curly maple, mahogany, oak or black walnut. I make them 8 inches and larger, and I make 4-inch miniatures, as well. When I make them, I use medical, dental and physicians tools, very fine tweezers and forceps, that allow me to pick up every single shell. Every shell is placed individually. It takes a lot of patience.

So about how long does it take?

The large ones could take two to three weeks, depending on how intricate they are and how much time I spend on them. You can’t sit there and make them all day long, you have to get up and get away from it for a while.

What do people do with them?

They hang them on the wall or put them on stands (like decorative plates).

Where do you get all the seashells from?

I wish I could say I ran around picking them up off the beach. But around here, you don’t see them in the quantities I need. I get them from the Caribbean, the Philippines, Florida. I can buy so many hundreds of shells of a certain size, say one to two inches long. They are expensive, and they are all categorized. I need shells that are matched in size and color. That’s another thing that takes a long time—sorting. You



‘Stay The Course,’ an 8-inch Sailor’s Valentine on black walnut by Joyce Amend.

spread them out, pick out the similar sizes, similar colors.

How many would you say you have?

I have thousands of shells right now, all

in little containers sorted by size and type. I've made almost 40 boxes. I'm thinking of making a tilt-top table. That one will take a while.

What skills do you need to do this?

You have to be neat. You're dealing with a lot of glue, and it's a real skill to be able to put those shells down and not have any trace of glue visible whatsoever. You have to be careful where you place the glue on the shells. And if you do make a mistake, you have to work very quickly to remove it.

How long have you been doing it?

This is our second year here (in York), so I've been doing it pretty intensely for two years. I became interested in it about five years ago. I was really intrigued by it, I did some workshops, started doing my own. I was an art teacher—and I paint mountainscapes—so I worked very sporadically. But I still kept it alive in my mind, thinking “When I retire, I'm going to do my own art.” Now I have the time to do it. When I got up here and got settled, I really dug into it.

Can you describe the process?

It takes me a long time to plan it, to design it. I usually don't attach anything permanently until I'm sure I'm happy with the design. When I see it unfold in front of me, it's exciting. I'm starting to write poetry to accompany them; I'm writing from the point-of-view of the sailor. I'm looking at eternal love and writing the poem as the sailor might be thinking about this person he's giving this valentine to.

How do you come up with the designs?

Every design is original. Before I start, I look at books, the antique valentines; I also look at Mandalas, which are very symmetrical designs. But once I get going on my own design, I don't even look back at those again. I'm creating my own idea and they're very different. I do sketches. If I don't like the way it looks, I'll change the design.

“When I see it unfold in front of me, it's exciting.”

What do you like about it?

It's very gratifying when you see them come to life. Every one is completely different. And how appropriate that I should be making these and living on the sea-coast? Here I am with the sand and the sea and the seashells, and making something very nautical and maritime.

View Amend's work at the York Public Library through *Sunday*, Aug. 15, in an ongoing show at the Sea Bell Gallery in Ogunquit, or visit her Web site, www.sailorsvalentines.me.

Have a suggestion for someone who could be skewered—er, interviewed—here? Contact Taryn Plumb at taryn-plumb1@gmail.com.

YORK LIBRARY

Local author to discuss ‘Furs and Frontiers’

Summer resident John Bockstoe will discuss his latest book, “Furs and Frontiers in the Far North: The Contest among Native and Foreign Nations for the Bering Strait Fur Trade,” on Tuesday, Aug. 10 at 7 p.m. Published by Yale University Press, the book offers a comprehensive history of the native and maritime fur trade in the Bering Strait region to 1899. Russians, British, Americans, and fifty native nations competed and cooperated causing massive changes in the region.

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

Events

• **“Les Doights Croches”** (Sticky Fingers) will be shown Sunday, Aug. 1 as part of the Summer Film Festival at 7 p.m. In this Canadian comedy, six of the world's worst gangsters managed to heist \$2 million, but only one got away. (2009) Canada/French with subtitles. Rated PG-13 Running time: 108 min.

• **Patricia Hughes**, author of “Maine Waterfalls: A Comprehensive Guide,” will show pictures of waterfalls in Maine on Tuesday, Aug. 3 at 6:30 p.m. She will discuss how they played a part in Maine's history and development and how they continue to be important to the state's economy today.

• **“It's Complicated”** will be shown Sunday, Aug. 8 as part of the Summer Film Festival at 7 p.m. A couple reignite the spark in their relationship...but they're divorced and he's

remarried. Meryl Streep, Alec Baldwin, Steve Martin. (2009). Rated R for some drug content and sexuality. 120 minutes.

• **Audrey Gottlieb** will discuss her work on Wednesday, Aug. 11 for a noon brown bag lunch. Local photographer and York Art Association member, Audrey Gottlieb will discuss her photography which is on exhibit in the Kennebunk Room through August. Titled: “From New York to Old York: Vignettes of Multicultural America” her photographs reflect the lives and celebrations of immigrant groups in Queens, N.Y.

• **“Invictus”** will be shown Sunday, Aug. 8 as part of the Summer Film Festival at 7 p.m. Newly elected President Nelson Mandela (Morgan Freeman) cheers on the South African National rugby team in the 1995 World Cup. (2009) Rated PG-13 for brief strong language. 133 minutes.

• **“Fantastic Mr. Fox”** will be shown Sunday, Aug. 15 as part of the Summer Film Festival at 7 p.m. George Clooney is the voice of Mr. Fox, urbane but unable to resist his farm



raiding ways, in this Oscar nominated animated film. (2009) Rated PG for action, smoking and slang humor. 87 minutes.

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.



Another Satisfied Printing Customer

“The business cards I ordered through the York Independent turned out great! They're top quality, and will really help communicate a professional image to potential clients of my travel business. Plus, the price was a real bargain!”

*Debbie Archambault, Owner
Travel Experts of York
P.O. Box 333, York
(207) 351-1181*

For a great vacation, call Debbie!
For great business printing, call us today.
We'll take care of your printing needs so,
like Debbie, you can focus on your business!

For more info, call Jeff Rapsis at (603) 236-9237
Or visit us online at...

www.yorkprintshop.com

4 Market Place Drive, Suite 215, York Village Business Center
207-363-8484 www.yorkindependent.net

York
The Independent
The hometown voice of the greater York region

COVER STORY



CHANGING TIDES

JEFF RAPIS PHOTO

While on a recent patrol, York Harbormaster Don Day looks over the Northern Edge, one of only two commercial fishing boats remaining in York Harbor.

How has local boating weathered the economy?

BY MADELEINE STAUB

The York Independent

On a sunny summer day, look out on York Harbor and you'll see cruising sailboats, outboards, and even large fishing boats. Though the vessels themselves may be quite new, the scene is timeless, as boating and fishing have long been a major part of York's oceanfront culture.

These days, however, there are currents of change in York's harbor. New boats aren't selling like they used to, and local fishing (except for lobster) is down. And like so much, a lot of it is related to the economy.

Until recently, booming times meant the pleasure boat industry flourished. With the economic downturn, however, buying a new boat has often sunk to the bottom of family priorities.

Fishing has also taken a hit in the last ten years. With a shrinking population of groundfish such as flounder and cod,



JEFF RAPIS PHOTO

Coils of rope lie on Town Dock No. 1.



JEFF RAPIS PHOTO

A decoy owl watches over the York Harbormaster's office.

and increasing regulations to protect these species, fewer fishermen have been able to make ends meet in this occupation. The National Oceanic and Atmospheric Administration has been grappling with this issue, and is trying out a new solution to the declining ocean fish population this year. As the new tactics play out, it's still unclear whether it will be the fish or the small fishing businesses that will disappear forever—or maybe both.

In upcoming years, will York Harbor see less boating, either for business or pleasure? Or is this industry just one that goes up and down like the tides?

A little boating background

Boating has been a major aspect of York's culture since the 1600s, when the harbor was established as base for fishing and trading. Captain John Smith, of Pocahontas fame, explored the area in 1614 and determined it would be a good area for pleasure boats, and "a convenient harbour for small

barks," he wrote. When Captain Christopher Levett was sent to survey the area more thoroughly to look for good areas to settle, he said, "There I think a good plantation may be settled for there is a good harbour for ships... There is good timber, and likely to be good fishing."

It sure was. Lured by bountiful catches, fishermen flocked to the area starting in the mid-1600s. Fishing remained a major part of York's economy through the 20th century, when there was still a thriving population of fish close to the coast. Even as York became a tourist town, a variety of large fishing craft and small dories owned by area fishermen called York Harbor home.

And that's not all. One of the earliest and most important trades of early York was shipbuilding. The protected tidal river made it an excellent area for shipyards, and large sailing craft were built in slips along the York River during the 17th and 18th centuries, including some vessels of up to 100 tons.

Although shipping was important to the town, York never became a huge port, like Boston or Salem, Mass. This was, in part, due to the fact that York residents could easily travel half a day on a ship to Boston, where they could purchase a full assortment of English goods. The Revolutionary War and the

“There’s minimal places for boating and launching for people who do want water access.”

War of 1812 hurt York's shipping interests due to ships being captured, blockades, and embargoes. During the 1800s, cargo business began to pick up again; a total of 1,825 tons of goods were shipped in 1854. Trade declined after that, but schooners continued to carry bricks and produce between York and Boston.

Recreational boating really took off locally around the turn of the

century, when York became a bustling vacation town. A key factor was the construction of the Marshall House in 1871, which transformed the Stage Neck area from a fisherman's slum to a first class resort. It was a milestone that helped shift the emphasis in York from commercial to pleasure boating.

Later, the development of powerboats made it so that parties could travel in and out of the harbor without worrying about the York River's strong tidal currents. Sailing continued to be popular among the York population, too, and the Agamenticus Yacht Club was formed in 1937 to provide a venue for yachters to race and for the public to learn how to sail.

Today, York Harbor is home to more than 400 moorings for pleasure craft, which local boat builder Paul Rollins said are in high demand.

"There's minimal places for boating and launching for people who do want water access," Rollins said.

Currently, more than 400 people are on the waiting list for mooring space, which includes owners of powerboats and sailboats. Space allotments are administered by the York Harbormaster on a use-it-or-lose-it basis to ensure turnover so that the moorings are actually in use.

Still a big business

Serving all this recreational boating is a big business, lo-



JEFF RAPIS PHOTO

A boat is retrieved at York Harbor Marine Service.



JEFF RAPSIS PHOTO

Launches and dinghys congregate at Town Dock No. 2. Such craft are often used to reach larger boats moored out in the harbor.

cally. Perched on the south shore of the harbor, York Harbor Marine Service has operated for more than 50 years, providing a variety of docking and repair services, and boat sales. The firm employs ten full-time staff, ten part-time summer staff, and five subcontractors. The marina's owner, Eric Lusty, said the majority of boats in York Harbor are 17 to 25 foot outboards, small fiberglass motorboats that are good for fishing, water sports, and cruising.

The maximum size of any craft based in York Harbor is limited to 50 feet in length. The town has two docks, No. 1 and No. 2, both off Route 103 on the south side of the harbor. Dock No. 1, pushing 50 years old, is due for replacement and expansion next year in a \$1.1 million project that voters approved in 2009.

Boats are sold in York, but they're also still made here, too.



JEFF RAPSIS PHOTO

In case you fall in!

Company in Portsmouth, N.H. Rollins explained that there's a lot of variability in how much time goes into a boat.

"A lot of it depends on the finish and cabinetry. A lot of the replicas aren't as highly finished, so they take less time than yachts. You spend a lot of time on details that the owner dreams up," Rollins said.

Another major player in York's boating culture are the lobstermen, who continue the age-old practice of harvesting the crustaceans from offshore traps. During 2009, a total of 3,275,800 pounds of lobster landed in York County's ports. To put it in perspective, that's over 16 pounds of lobster per person living in the county. These numbers are pretty solid, given that lobster landings in York County have stayed between 2.4 million and 3.4 million pounds over the last five years.

Not the best time for yachts

While the lobster industry has remained relatively steady, other boating industries have taken a serious hit with the



COURTESY PHOTO

An old postcard shows the Marshall Inn on Stage Neck.



JEFF RAPSIS PHOTO

Lindsey Donnell of York weighs a lobster on Town Dock No. 1, used by the harbor's commercial fishermen and where her father, Jeff Donnell, bases his fishing and wholesaling business.

economic downturn. Boat builders and retailers have suffered tremendously, because buying a new boat is low on the list of priorities for many people who would have purchased a boat during better economic times.

"They tend to flourish when the economy is up," Rollins said. "The last two years have been a downturn. My business has shrunk."

He added, "Sometimes people are simplifying the project, but a lot of it has just disappeared. A lot of builders along the coast have gone out of business."

Rollins said that many builders offer storage space, and have been living off of that revenue. He doesn't have this additional business, and has had to lay several people off. Rollins hypothesized that some of the business has shifted to smaller motorboats.

"My part of the market is mostly cruising sailboats. It looks like that part of the market has shrunk," Rollins

“New boat sales are probably 25 percent of what they were three years ago.”

said. "There's been a lot more boats out there, and most of them power boats."

Lusty, who sells Boston Whaler motorboats, said his sales business has taken a huge hit in recent years.

"New boat sales are probably 25 percent of what they were three years ago. My instinct tells me that all boats across the board have taken a pretty equal hit," Lusty said. "I think people are definitely being much more careful about the money they spend on their boats. Unfortunately, boating is an expensive hobby."

The York Harbor Marine Service has taken into consideration the lack of docking space and boaters' desire to keep expenses low, so they offer a valet rack service. With this service, they store the boat on an indoor rack, move it to the water and fuel it when the boater wants to go out, and then rinse and re-rack it at the end of the boater's excursion. While this valet option sounds more luxurious than traditional docking, it's actually cheaper because there's more indoor space available than dock space on the water.

"A rack on land is a fraction of the price," Lusty said. For

CONTINUED ON PAGE 8



JEFF RAPSIS PHOTO

James Olcutt retrieves a boat from the upper storage tier at York Harbor Marine Service. The forklift, dubbed “the Wiggins” after its manufacturer, can handle up to 15,000 pounds.

CONTINUED FROM PAGE 7

this reason, Lusty said the rack service option is becoming increasingly popular.

York’s Harbor Master Don Day said he’s noticed fewer boaters out on the water.

“A lot of people are putting their boats in and not using them. I think that’s a result of the economy,” Day said. He added that rising gas costs, along with the cost to do necessary maintenance on boats, may be the reason why people are more apprehensive about using their boats. Most boats get between five and 15 miles per gallon, according to Lusty. This means joy riding in a Ford Explorer is more cost effective than boating, although perhaps not as fun.

“A couple of years ago, when gas prices got to three or four dollars, there was a little bit of sticker shock,” Lusty said.

“Our season is so short. People invest a lot of money to have

“We used to have a bunch of commercial fishermen and now there are only two.”

their boat. I don’t think fuel is a big deal now. That is not the big line item in a boating budget.”

Surprisingly, the demand for moorings in the harbor has remained relatively steady. Although the waiting list increases each year, many of the people on it are people who turn down moorings year after year, but remain on the list. Many

years, only two of the 25 people who are offered moorings in the first round accept the spot. To decrease this problem, the York Harbor Board has sent out a return address request, and if people turn down a spot two years in a row, they will be moved to the end of the waiting list. Reenie Johnson, who handles the input of names to the list, said that the number of people adding themselves to the list increased until 2003, and then dipped to between 15 and 20 people in 2004 and has stayed steady since.

Lusty said many people don’t realize how badly the boating industry has been hurt.

“I don’t think people know how many jobs are generated by the boating industry,” Lusty said.

He recalled the implementation of the federal luxury tax in



JEFF RAPSIS PHOTO

The Harbormaster’s boat is tied up at Town Dock No. 2.

1991, which resulted in a 77 percent decrease in yacht sales and approximately 25,000 layoffs nationwide. People just chose not to purchase high-end items if they had to pay an extra 10 percent on them. Lusty said the tax hurt the boating industry immediately, and it was repealed in 1993.

“When boating slows down, it really hurts the economy,” Lusty said. “I think people lose sight of the fact that it’s a big part of the state’s economy.”

Things may be looking up for the boating industry as the economy struggles to recover. Many people are buying used and repossessed boats, because they are significantly less expensive than brand new vessels. While Lusty reported that sales were about the same from last year to this year, many boat dealers are reporting that sales of small aluminum boats are increasing. While these are some of the cheapest boats available, it’s a good sign that people are buying boats again.

Floundering fishing fleet

While lobstermen are doing all right, despite a slight drop in lobster prices during 2009, groundfish are as difficult to find as new yachts in the area.

“There’s less and less commercial fishermen,” Day said. “We used to have a bunch of commercial fishermen (based in York Harbor) and now there are only two. The federal laws and things have controlled these things and put people out of business.”

Day said there has also been a decrease in boats taking parties out to deep sea fish.

Deputy Commissioner for the Maine Department of Marine Service David Etnier said that groundfish, such as cod, floun-

der, and haddock have really suffered due to overfishing and loss of habitat.

“In years past, there were boats up and down the coast of Maine,” Etnier said. “The fishery that is there is now off-shore.”

In an attempt to redevelop the population, a variety of regulations have been passed that have closed off areas, limited catches, put caps on the number of days per year fishermen can go out, and increased the mesh size required to allow young fish to go free.

“Management measures that have come in on the national level have made it harder to make a livelihood,” Etnier said.

The National Oceanic and Atmospheric Administration is trying out a new method this year, called sector management. Three or more fishermen get together in cooperatives and figure out the best way to allocate their share of the fish. This system has gotten rid of daily catch limits, except for some extremely endangered species, and has made it so that fishermen in sectors don’t have to follow the unpopular “days at sea” regulations that restricted some fishermen to just 20 days of fishing.

“It’s a brand new and different way for management,” Terry Stockwell of the Department of Marine Service said. “There is significantly more flexibility.”

Meanwhile, the iconic Maine lobster fishing operation continues to do well in York and other harbors up and down the coast.

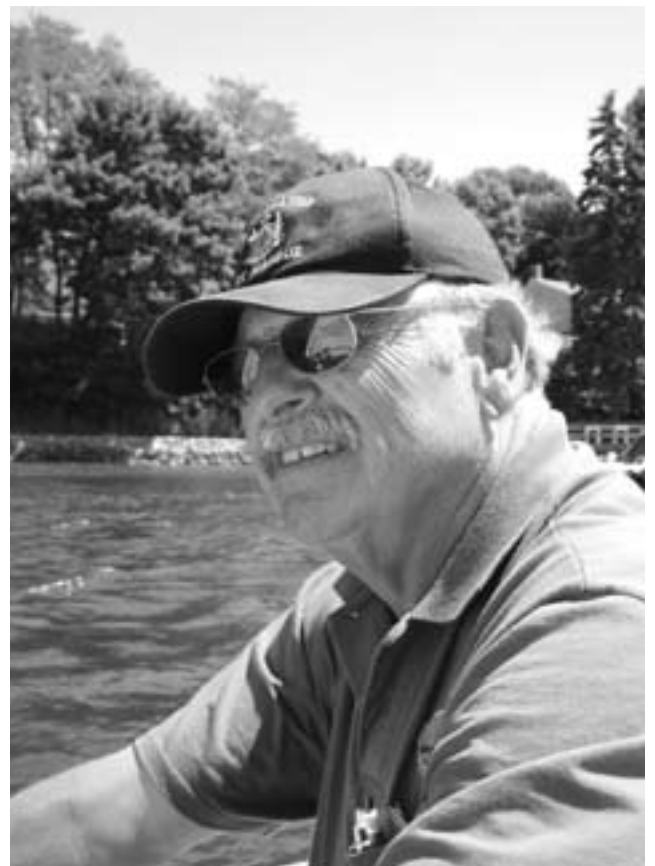
“The lobster fishery is the one fishery that’s remained steady and even increased over the years,” Etnier said.

Etnier attributes the thriving population to an early start to conservation measures for the species, and the elimination of some predators, such as cod.

While the conditions are currently quite dismal for boat dealers and fishermen, it appears that there is some hope for these industries. Due to the increase in used boat sales and the steady demand for moorings, it appears that people still want to boat—they just cannot afford new vessels at this time. Once the economy starts to improve, it’s likely that Lusty and the York Harbor Marine Service will be as busy as ever.

The future for fishermen in the area is a little more dicey. Thus far, the variety of management methods employed have not saved the fish and have instead put many fishermen out of business.

But today is a sunny day, with calm water and a light breeze as high tide approaches just after noon. On a summer day like this, it’s hard not to be attracted to the water—and that alone is assurance enough that boating will continue to be a big part of York’s identity.



JEFF RAPSIS PHOTO

Harbormaster Don Day uses a small skiff to patrol the waters on a recent day.

MY KIND OF TOWN

WHAT MAKES YORK YORK

By JENNIFER L. SAUNDERS

The York Independent

As I was compiling the various activities and thoughts I wanted to share in this column, I was asked about the things that make York unique from other New England communities that sprung up along harbors, ocean beaches and waterways. While I do have familial roots stretching back into York's past, I am one of those "from aways" who grew up elsewhere but felt called to come here to make York my home, as so many of my friends and neighbors have. And so I unfortunately lack the lifetime-to-date knowledge of how York has changed and remained the same in its most recent decades.

I have had the good fortune of getting to know my town very well during the dozen or so years I spent covering the ins and outs of day-to-day life and politics here for daily and weekly newspapers. But as much as I learned from that experience, I don't think those are necessarily the things that have made York the unique blend of village, seaside, forest and farmland that it is. Yes, development pressures and modernization have certainly transformed York Village, York Harbor, York Beach, Cape Neddick and the Scotland Bridge neighborhoods from the small villages they once were. Yet for so many of us, there is a desire to protect that elusive "small town character" that has given way to "Anywhere, USA" in so many places.

In pondering these things, I believe it is a true love for a sense of place that so many of us have that keeps us fighting against changing the basic core of what York is. It is a love for the past, seen reflected in the commitment to preservation by organizations like the Museums of Old York and by individual homeowners and business owners who work to maintain the character of their historic homes and properties. It is seen in the ongoing efforts by so many in town to keep our village centers alive and unique, whether by organization events at the York Public Library or Remick Barn in York Village or lining up outside the picture windows at The Goldenrod in York Beach to watch the taffy being stretched as their parents and grandparents did before them.

Oh yes, our town has changed from century to century, and even from year to year, but my sense is that many of us—whether born here or drawn here—have dug our heels in from year to year to see that the York will love, with its unique villages and blend of characters, will carry on.

From our summer festivals to concerts under the gazebo to protected spaces like the Hartley-Mason Park or the beautiful expanses protected by the York Land Trust that now stretch from Mount Agamenticus to the Sea, there are places in town that we know will remain unchanged except by nature and the passage of time. And there are those efforts made by volunteers, businesses and organizations alike to bring us together in large or small groups. Perhaps everyone feels this way about their

community, but I am always proud to tell people I meet that York is my home.



I suppose, however, that I've spent enough time and words letting my thoughts meander on the subject of our town then-and-now, and I should share some of

the upcoming special treats I've gathered for those who are looking to get out from behind the computer or Smartphone and spend time enjoying this community of ours.

First off, if you're feeling the urge to take in a movie, there's no need to go beyond York's borders as the York Public Library is continuing its Sunday Night at the Movies Series all summer. Speaking of people committed to their community, these events are all organized by the volunteer Library Film Group. All shows start at 7 p.m. and admission and popcorn are both free with beverages will be offered for \$1.

If you're more in the mood for music, one of York's most talented musicians has a treat in store for you. Head up to nearby Wells and visit Féile Restaurant and Pub this Wednesday, Aug. 4, from 7 to 10 p.m. to hear York's own "Irish Music Guy" Kevin Farley performing "Celt Extreme." Farley's one-man who is described as "technology meets tradition" with vocals, acoustic instruments and an array of sound loopers, foot pedals and synthesizers.

To find out more about Kevin's music and upcoming shows, visit www.irishmusicguy.com.

For summer reading aficionados, get ready for visits from area authors right here in York Village. This Tuesday, Aug. 3, Patricia Hughes will discuss her book "Maine Waterfalls: A Comprehensive Guide" at 6:30 p.m. at the York Public Library.

Following on Hughes's visit, summer resident John Bockstoe will be at the library on Tuesday, Aug. 10, at 7 p.m. to discuss his latest book, "Furs and Frontiers in the Far North: The Contest among Native and Foreign Nations for the Bering Strait Fur Trade."

And if the waterfall views in Hughes's talk have you more in the mood for photographs, stop by the library for a Brown Bag Lunch program on Wednesday, Aug. 11, when local photographer and York Art Association member Audrey Gottlieb discusses her exhibit "From New York to Old York: Vignettes of Multicultural America."

And if you'd rather get back to nature, the Mount Agamenticus Learning Lodge is offering residents a chance for a "Sneak Peek" to glimpse what is to come in environmental education at the summit of Mount A from 10 a.m. to 2 p.m. on Saturday and Sundays this summer. To find out more about this educational facility, visit www.agamenticus.org.

Jennifer Saunders is a contributing editor for the York Independent.

ICE CREAM TIP SHEET



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



“6-year-old Emma likes to belly up to the Goldenrod counter to ask for a 'golf ball' of ice cream in the heat of the summer so she doesn't end up with sticky fingers!”

—Emma Murphy, Portsmouth, N.H.



“For those into soft serve, the Dairy Bar at Long Sands still provides the best value around.”

—Rudder Carr, York



“My favorite ice cream spot is Brown's and my favorite flavor is ginger.”

—Kathy Morrison, York



“Here's my summer ice cream tip: Share it with a friend so it won't melt before you have a chance to eat it. We love the Goldenrod!”

—Amy Krukonis, Pride's Crossing, Mass.



“My ice cream tip: Eat lots of ice cream!”

—Darrell Miller, Prides Crossing, Mass.



“Nothing marks the real start of summer like that first Goldenrod ice cream cone procured after unpacking the first afternoon of arrival at our beach cottage.”

—Marcia Z. Blecker, York



“Ice cream is ice cream, I've never had a bad ice cream. But you want to get your money's worth. That's why I love Noel's in the Kittery outlet mall the most! They have reasonable prices and you will always get your money's worth! They serve Gifford's, which is delicious!”

—Bianca Williamson, York



“I look forward to the Kaluha fudge brownie ice cream at Brown's. The kid size is plenty for me!”

—Kelly Harrington

GET A FREE CONE!

E-mail us your summer ice cream tips and we'll send you a certificate for a free small cone at the Sundae on the Beach on Route 1 in Wells. E-mail your tip and your mailing address to:

yorkindependent@gmail.com

Offer good until we run out of certificates!



York
The Independent
The hometown voice of the greater York region

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

• **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.

• **The summer Sunday concert** series at the Colony Hotel, 140 Ocean Ave. in Kennebunkport, continues on Sunday, Aug. 1, at 5 p.m. with a mostly classical concert pairing pianist Warren King with Colony newcomer trumpeter Thomas Kremser in the Hotel Ballroom.

• **Classical pianist and music professor Dr. Frances Covalessky** will present a recital of classical piano works on Sunday, Aug. 8 at 5 p.m. in the hotel Ballroom at the Colony Hotel, 140 Ocean Ave., Kennebunkport.

• **On Sunday, Aug. 15, a Celtic and classical program** will be presented in the Grand Dining Room at the Colony Hotel by flutists Nancy Gerber, Denise Butler, and Chris Elbrader, and violist Sarah Lent, accompanied by Warren King on piano. The concert begins at 5 p.m. at the hotel, located at 140 Ocean Ave., Kennebunkport.

Theatre, Shows

• **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 25th Annual Putman County Spelling Bee”** will run at the Booth Theater in Ogunquit every Tuesday through Saturday night at 8 p.m. until Saturday, July 31. The theater is located adjacent to the Betty Doon Motor Hotel at 13 Beach Street. For more information, call 646-8142.

• **HAIR: The American Love-Rock Musical** will be on stage 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.

• **The Ogunquit Playhouse presents Sunset Boulevard** on stage through Saturday, Aug.14. For a complete list of show times, pricing and more information about the season, visit www.ogunquitplayhouse.org. Tickets

online or through the box office at 646-5511.

• **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

• **The Buddhist Book Club** meets on the last Wednesday of each month at 7 p.m. at the Seacoast Wellness Center, 135 McDonough Street in Portsmouth, N.H. Please look for more information about The Seacoast Wellness Center at www.seacoastwellness-center.com, or call the Center at (603) 531-3130.

RiverRun Bookstore is located at 20 Congress St., Portsmouth, N.H. For more information on these events, visit www.river-runbookstore.com or call (603) 431-2100. The events are free and open to the public.

Health and wellness

• **SMMC Visiting Nurses** will be offering Camp & Sport physicals during regular clinic hours by appointment: Monday, Wednesday and Friday, 8 a.m. to 1 p.m. at 72 Main St., Kennebunk. There will be extended hours each Friday until 5 p.m. as well, starting July 16th. Cost is \$30 (under 10 yrs), \$40 (10-18 yrs), and \$50 (over 18 yrs). Dress comfortably- shorts/sport pants and a loose t-shirt. Please be certain to bring any required paperwork or permission slips with you. Call for an appointment: 985-1000 ext. 1018.

• **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.

• **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.

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

register.

One-of-a-kind

• **‘The Kid’** (1921), a silent film starring Charlie Chaplin, is the featured attraction of a silent film program at Ogunquit's Leavitt Theatre on Sunday, Aug. 22 at 2 p.m. The program will also include comedy short subjects. See silent film as it was intended—in a vintage 1923 theater, on the big screen, with an audience, and with live music by accompanist Jeff Rapsis. Admission \$5 per person; holders of ticket stubs from Ogunquit Playhouse's "Sunset Boulevard" get two-for-one tickets. The Leavitt Theatre is located at 259 Main Street, Route 1, in Ogunquit Village. For more info, call 646-3123 or visit www.leavitttheatre.com.

• **Wells Police Department and York County Community College** have teamed up to offer CSI camp to local youth at the college's Wells campus. This

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 for children on the Autism Spectrum from Aug. 2 to 5. Please call Nancy Breen at 361-1398 for questions or e-mail nbreen@hilton-winnfarm.org. Feel

DRAWING ATTENTION



George Burk's "Aspects of Change," an exhibit of ink and brush drawings, opens with a free wine and cheese reception at the Wells Reserve at Laudholm on Monday, Aug. 2, from 4 to 6 p.m. For more information, visit wellsreserve.org or call 646-4521.

• **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.

• **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

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

5-day event explores crime scene evidence including; fingerprints, shoe prints, tire tracks, blood stain analysis and forensic anthropology. The camp is open to 11 to 14 year olds, and begins Monday, Aug. 16. For more information, call 646-9282.

• **Union Congregational Church's Annual Yard Sale** will be held Saturday, Aug. 7, conveniently located on Church Street, in York Beach. The event will begin at 8 a.m.

• **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.

free to check out at www.hilton-winnfarm.org for further details.

• **The York Hospital Women's Committee** will hold their annual dinner and theatre benefit on Thursday, Aug. 5 at 5 p.m. The dinner will be held at a private home, followed by a performance of Sunset Boulevard at the Ogunquit Playhouse. Tickets are \$295 per couple and can be purchased by contacting Nora Clements at 363-2203, York Hospital's Fundraising Office at 51-2385 or e-mailing fr@yorkhospital.com.

• **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 pump-er and other fire memorabilia.



COURTESY PHOTO

Ogunquit Museum of American Art 2010 Almost Labor Day Auction Committee pictured (seated, left to right): Tannye Wold, committee chair; Susan Meffert, Stephanie Seacord, Karen Miller. (Standing, left to right): Nancy Grace Horton, Carole Aaron, Betsy Bennett, Bernadine Spears, Libby Rust, Nancy Garrick.

Ogunquit auction set for Sept. 4

The committee planning the Ogunquit Museum of American Art “Almost Labor Day Auction” is in top gear working on the features of the 6th annual event, one of the highlights of the summer season each year.

Planned for Saturday, Sept. 4th from 5 to 8:30 p.m. at the the museum, located at 543 Shore Road in Ogunquit, the auction is a significant fund-raiser to support the OMAA’s continued operation. Last year’s Auction brought in over \$51,000 to support operations and several specific conservation and exhibition costs.

Museum Director Ron Crusan announced that Katherine Doyle has donated a significant work in oil to be the signature image for the 2010 auction. The live auction will include this work along with

several dozen pieces of original art in various media by well-known local and national artists.

The committee’s main task is preparing the auction Program, soliciting advertisers and donations. Ad rates are \$75 to 300. The committee is also collecting donations for the popular Silent Auction from local residents, visitors, organizations and businesses. For information about Program advertising, tickets and other event details, call 646-4909.

The Ogunquit Museum of American Art is located at 543 Shore Road in Ogunquit. Open daily, Monday through Saturday 10 a.m. to 5 p.m., Sunday 1 to 5 p.m. www.ogunquitmuseum.org; 646-4909.

OUTDOORS LISTINGS

Send us your outdoors listings!

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

• **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, and \$20 on race day.

• **Saturday, Aug. 7:** The 13th TD Bank Beach to Beacon 10K on will begin at 8 a.m. Registration is \$35, and can be done at www.Beach2beacon.org. The event will also include a Children’s Fun Run on Friday, Aug. 6.

• **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, or contact Brian Croteau at bcroteau@yahoo.com.

• **Saturday, Aug. 21:** 15th Annual Breakaway 5K Road Race, Old Orchard Beach. The race begins at the Crest Motel, 35 East Grand Ave., at 7:45 a.m. This relatively flat course offers a good opportunity for runners to beat their personal bests. For more information, call 590-1690 or e-mail mainemagic@maine.rr.com.

• **Monday, Sept. 6:** Saint Charles Children’s Home 5K,

Portsmouth, N.H. The race is a flat, fast course, departing Martins Point Healthcare, 161 Corporate Drive at 9 a.m. The event includes a cash awards, food, and a kids fun run. For more information, call 619-758-5538 or e-mail sma@stcharleshome.net.

• **Saturday, Sept. 11:** The 4th Annual Pumpkinman Sprint Triathlon, South Berwick. The triathlon will begin at Spring Hill Lodge, 117 Pond Road at 8 a.m. The event will be a fast course, and include a food tent at the end. For more information, call Kathleen at 451-7437 or e-mail pumpkinmantri@yahoo.com.

• **Sunday, Sept. 12:** The 3rd Annual Pumpkinman Half Iron Triathlon and Half Iron Aqua Bike, South Berwick. The only half triathlon in main begins at the Spring Hill Lodge, 117 Pond Road at 7 a.m. For more information, call Kathleen at 451-7437 or e-mail pumpkinmantri@yahoo.com.

• **Sunday, Sept. 19:** Kittery PTA Seaside 4 Miler, Kittery Point. The race starts at Fort Foster at 8 a.m. There will be a Kids Fun Run at 9:15 a.m. For more information, call 439-9904 or e-mail s_h_johnson@comcast.net.

Ongoing

• **Beach Yoga Bliss**, York Harbor Beach. Yoga on York hosts

a yoga class on the beach each Sunday, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers. Visit www.yogaonyork.com for more details.

• **Vaughan Woods State Park**, South Berwick. 3 miles of trails around the Hamilton House off Route 236. The park includes many old hemlocks and rippling streams. \$2 for residents and \$3 for non-residents. Discounts for children. Call 384-5160 or visit www.state.me.us.

• **Wells National Estuarine Research Reserve**, Wells. A 2,250-acre education and recreation facility. Seven miles of oceanfront, field and forest trails. Trail hours are 7 a.m. to sunset. Visitor center and exhibit hours are Monday through Saturday, 10 a.m. to 4 p.m., and Sunday, noon to 4 p.m. For more information, call 646-1555 or visit www.wellsreserve.com.

• **White Pine Programs of York** will offer 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 to learn more.

READER OPINION

LETTERS

The York Independent welcomes letters on local issues of reasonable length. We reserve the right to edit letters for style and sense, and to reject letters judged unsuitable for publication. Send your letters to us via e-mail at editor@yorkindependent.net or via mail at The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

Why not a rotary?

To the Editor,

Hip-Hip-Hurrah! The traffic problem in the center of York is being worked on. Summer is here and traffic is building up daily as tourists comes to enjoy our village.

After hearing the discussion last evening on TV, I wonder why a small rotary can’t be made around the statue. Certainly no one wants to move it—it is the center of our town. Everything comes together there. So, moving a few parking spaces out of the way—it could be done. Of course, proper signage is necessary. Pedestrians would have to go around, too, in lieu of crossing, eliminating pedestrians in front of the church, where there is no room. The number of streets, driveways and entrance exits at that center is a real snarl when no one knows who has the right of way.

The hospital has done a great service in having everyone park in their lot on Woodbridge Road and have a mini-bus to transport people. That was great forethought.

On the aerial map that I have, there is a large parking area behind the Bank of America, which has a border of trees between that and the parking area of Ellis Insurance and an apartment building with an even larger parking area. Could these empty areas be pulled together to allow parking for downtown? You could enter by the bank and exit behind the Town Hall. This would take parking off the main Route 1A and Long Sands Road.

Proper signage at the rotary would eliminate confusion in the center of town.

Can any of these suggestions be of help to the committee?

*Cynthia H. Raymond
York*

Thanks to garden owners!

To the Editor,

On Saturday, July 17th, the Child Abuse Prevention Council of York County held the 16th annual “Private Gardens of the Kennebunks” garden tour. This year, over 1,000 participants purchased tickets to support the programs at the Council.

The Council extends a special thank you to each garden owner that volunteered to have their garden on display. These individuals are to be commended for their dedication to children with the many hours they spent preparing their masterpieces. Each garden with its own design attracted participants from all over New England.

Paul Parent is applauded for his weekly show advertising the tour. This year the Council presold a record of 400 tickets. Paul and his family also spent hours preparing their garden for the tour and we greatly ap-

preciated support.

To the neighbors of the garden owners: Thank you for your patience. As a community, you may never know what your contribution to the Council provides to the children in York County. As staff, we see the evaluations that are returned from the children after each program. On the evaluation for “Break the Silence” a 5th grade program, a question reads: “What did you learn from this lesson that you didn’t know before the presentation,” a young girl replied—“that other kids have been abused the same way as me.”

We cannot forget the children in York County. Thank you to all of you that participated in the garden tour this year—you are helping children to be free from abuse and free to grow.

*Laurie DuPaul
Executive Director*

Stop blowing things up

To the Editor,

Fireworks. They were everywhere recently, but really, they pale in comparison to the stars and what goes on with them.

Fireworks on the Fourth ARE a thing of beauty and meaning. We DO love the USA and traditions ARE important.

But I think also they trigger post-traumatic stress disorder reactions in many war veterans and accident victims. Fireworks are, after all, basically gunpowder or a chemical recipe of similar ingredients. Lots of smoke from those materials, in so many towns and cities, drifted away in the dark. Those molecules fell nearby or blew elsewhere to fall.

Birds, babies, and almost all other critters are terrified by the explosions. Then there’s the enormous expense to towns, the potential for fires, burns and loss of hands or lives.

If we love America, I think the time has come to try to evolve beyond fireworks. Let’s continue to gather to be glad our Constitution was created. Let’s join together next Fourth and be grateful and neighborly, but not to explode stuff. Watch the fireworks on the DVD from the celebration in D.C.

Or am I blowing things out of proportion? The planet is bleeding. This past Fourth, it felt as if fireworks were a continuing assault.

Re: The Portsmouth Herald’s July 5 article ‘A Dangerous Love Affair with Fireworks’: The Herald’s brilliant contributing historian, Dennis Robinson, aptly provides local historical facts and the stories behind them. He continues to entertain and edify. He is regional treasure. Thank you for inspiring me, Dennis.

*Sally K. Sulloway
York*

VISUAL ARTS LISTINGS

Send us your listings!

Got a gallery exhibit coming up? Send the info to yorkindependent@gmail.com. Listings run on a space available basis.

• **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.

• **The Saco Museum & Dyer Library** will feature several exhibits during the summer, including "In a Place by Himself: The Graphic World of Winslow Homer," "Making History: Art and Industry In The Saco River Valley," and The Oil and Acrylic Painters of Maine group show. The Dyer Library & Saco Museum is located at 371 Main St. (Route 1) in downtown Saco.

• **Hour Exchange Portland** is pleased to open its doors to the public at its new location sharing space with the Community Television Network, Channel 5. Also, this night, HEP will feature a photography exhibit and sale by Dawn Herrick at the TIME Gallery, 516 Congress St., Portland. The Open House and Exhibit will be held from 5 to 8 p.m. This event is free and open to the public. Visit www.HourExchangePortland.org for more information.

• **The Ogunquit Art Association Art Auction** will be held on Saturday, Aug. 7. Doors open at 7 p.m. Bidding starts at 8 p.m. Come to the Barn Gallery to

preview the work, pick an artist-designed bid card or leave a Silent Bid from Tuesday, August 3 through Friday, Aug. 6 from 11 a.m. to 5 p.m., and Saturday, Aug. 7 from 11 a.m. to 3 p.m. Artist-designed bid cards are on sale at the Gallery for \$25. A bid card purchase includes auction admission, catalog and refreshments. Plain bid cards for admission are available for \$5. Barn Gallery is located at the corner of Shore Road and Bourne Lane in Ogunquit. For more information, call 646-8400 or go to www.barngallery.org.

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

• **The Whitney Art Works** presents "Kingdom," a collection of works featuring wildlife through Saturday, July 31. Whitney Art Works is located at 492 Congress St., Portland. Gallery hours are Wednesday through Saturday, noon to 6 p.m. For more information, call 780-0700 or e-mail info@whitneyartworks.com.

• **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 or call 646-4909.

• **The Barn Gallery**, Shore Road and Bourne Lane, Ogunquit, will show an exhibit featuring 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 or call 646-8400.

• **The StoneCrop Gallery** will present Flowers, its first group showing, from Tuesday, July 6 until Tuesday, Aug. 10. 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.



Willene Whisenhant's photo, "A Christmas Morning Sunrise," was taken on Route 1.

ART

IMAGE-CONSCIOUS

Photographer Willene Whisenhant makes her grandmother's

By SUZIE GOODWIN

The York Independent

"Sometimes I get to a place just when God's ready to have somebody click the shutter."

—Ansel Adams

Have you ever seen something so beautiful that the sheer beauty brought you to your knees? It's a mix of emotions—if you're a photographer, you not only want to capture that image but also the emotion you feel as you experience it.

That passion defines Willene Whisenhant.

Willene, who lives in Wells, has been a professional photographer for over 67 years. She grew up in Livingston, Texas, where as a little girl, she became interested in taking pictures of her family. She got her first camera, a Brownie, when she was about nine and always had that camera with her... "that and one of my guns, I was a tomboy," she says. (I'm thinking the gun may be a Texan thing.)

Visiting New England was her grandmother's dream and she would often tell Willene "if we ever strike oil, we're going to buy a brand new car and drive to New England." Her family never struck oil, but Willene did finally get a chance to visit some friends who lived in Boston. She loved New England and returned every year after that for the next 13 years, vacationing in Wells, until she was able to move to Maine permanently.

In the early '60s during the height of the space program, she landed a job at NASA, with the distinction of being the first

woman photographer there. Willene never knew who she would meet many prominent people, including

Did she get nervous?

"I was too bewildered, and so nervous," she recalls. The most time she was escorted by the security Kennedy. Not only did she meet specifically wanting to help her husband, Jackie, once worked for a photographer?)

She enjoys capturing moments that literally brought her to her knees.

One of those moments was on the way to photograph take a family

family was going to in several years for wanted to have a porch home looked over the planned to get her v deck at sunrise.

Willene and her friend house with, got up The weather was fr and the roads were her camera, her friend fee, and off they went

As she traveled to her client's caught a glimpse of the sun peeking breathtaking. She jumped out of her knees and, although she was in



Willene Whisenhant

Andrew Lloyd Webber's International Sensation!

10086 →

SUNSET BLVD.

Stefanie POWERS
as Norma Desmond

NOW thru August 14!

Children's Theatre at the Playhouse!

JACK and the BEANSTALK
a musical retelling of a tall tale
Aug 7 & 8
Sat 10am & Noon
Sun 10am
All Kids Tix \$10

John Lane's OGUNQUIT PLAYHOUSE
"America's Finest Summer Theatre"

Rte 1 • Ogunquit • Box Office: 207.646.5511

Tix Online 24/7: www.OgunquitPlayhouse.org

063749



⊥

FOOD

PICKING PERFECT PEACHES

All you need to know about this wonderful summertime fruit

By SARAH GRANT
The York Independent

We’ve done it! We have survived another long winter, treaded spring and summer rains, and sweltered in waves of humid heat, to arrive at mid-summer when northern New England offers a fruit basket of seasonal delights.

Nothing says mid-summer to me more than fresh, juicy, sweet and flavorful peaches. I long to bite a fleshy plum and feel the sticky nectar run down my chin. You have to eat the best stone fruit over the sink.

I’ve noticed folks in the store picking out peaches. For the most part they poke or squeeze them to determine whether they are worthy of purchase. The truth is it takes a few more senses beyond touch to find the very best fruit.

When they’re unripe, peaches, nectarines, plums and pluots (a delectable cross between a plum and an apricot) are hard green, sour, and actually inedible orbs, discouraging our attention. When they are ready, they beckon us of their ripeness with their brilliant colors, supple skin and seductive aromas. Pretty sexy, huh? This is nature’s way of attracting us animals to the ripest fruits, so that we ultimately cast away only a ready seed from the devoured piece, to further its propagation.

Stone fruits evolve in color, size, weight, texture, flavor and aroma, so you need to use your vision, touch and olfactory senses to find the very best.

Of course, initially, we spy a ripe-looking fruit.

Ready peaches and nectarines are brightly colored without any green. If they have any green, they were picked too early and will never ripen to your satisfaction. Broken or loose skin most likely indicates bruising or over ripeness. Follow similar visual guidelines to identify ripe plums and pluots, except that their colors range from yellow-green to almost black. Big is not necessarily better with stone fruits. It probably just means that the fruit has had more than its share of chemical fertilizers. A good peach is usually not much larger than the average fist.

When you have found a pretty fruit, pick it up (by the way, never buy fruits like this that are packaged in plastic bags or cello packs). Mature stone fruits are firm, but yield slightly to gentle pressure. They should feel heavier than their size might indicate. Heaviness indicates juiciness.

Finally, take a whiff of the fruit. The blossom end, opposite from the stem, is the most fragrant. If a peach-like object you pick up from a grocery produce bin does not smell like a



peach, it won’t taste like one, either. Remember that plums, pluots, nectarines, peaches and apricots all started out as fragrant blossoms, and they all use that aromatic lure again when they are fully ripe.

It used to be easier to find the best fruit, when we always went to the orchard or the farm stand to buy, and we could often smell them before we saw them. But in these times, we think we can trust the grocery store to find the best fruit for us. I’m sure that our local supers may have the very best of intentions, but because they rely on volume business, the fruits they buy are often shipped green from distant lands such as California or the Carolinas and are refrigerated from the moment they board the truck until we take them home. That’s no way to treat a peach or a plum. Because they don’t store well, there is not much advantage in picking them before the ripe stage. If they are picked too early, they will turn rubbery and remain sour. It’s also more difficult to smell a cold nectarine, even if it is fragrant.

But I have very good news. Local peaches, like all of our local produce, are early this year. They have been ripe on local farms for the past two weeks, almost a month ahead of the usual summer schedule, thanks to our early and consistently hot weather. All the sun we have had just about guarantees sweetness, but watch out for dry fruit (light weight) due to lack of rain on farms that do not irrigate.

Find peaches, nectarines and plums at the Portsmouth Farmers’ Market every Saturday from 8 a.m. to 1 p.m. at the City Hall parking lot, 1 Junkins Ave.; at the Hampton Farmers’ Market on Tuesdays from 3 to 6 p.m. at the Sacred Heart School parking lot, 289 Layfayette Road; or at the Sanford Farmers Market on Tuesday from 11 a.m. to 2 p.m. at Goodall Hospital, at the intersection of June Street and Route 202. For more farmers’ market info, go to seacoastharvest.org.

There is also a nearby orchard where you can pick your own. McDougal Orchards, owned by Ellen and Jack McAdam, have ripe nectarines and soon will have ripe peaches and green (colored) plums. They’re located at 201 Hanson Ridge Road in Springvale, Maine (324-5054). Or, look up www.mcdougalorchards.org for more information.

How about a recipe?

Here’s a recipe for Peach and Blueberry Galette by Tony Rosenfeld and yours truly. It’s relatively easy and will show off some of the best fruit Maine has to offer mid-summer. You can also find a bushel basket of information about peaches

at pickyourown.org/peachpickingtips.htm, including plenty more recipes.

This rustic fruit tart is the perfect vehicle for ripe summer blueberries and peaches (you can easily substitute nectarines). The crust is freeform—just fold the edges over the filling and bake. Serve it warm with a scoop of vanilla ice cream or a dollop of crème fraîche. Serves 8 to 10

For the crust

- 1½ cups unbleached all-purpose flour, more for rolling
- 1 T granulated sugar
- ½ t salt
- 1 T unsalted butter, chilled and cut into 1/2-inch dice
- 1 large egg yolk
- 3 T whole milk

For the filling

- 1 lb peaches, peeled and cut into 1/2-inch slices (about 2 cups)
- 3/4 lb blueberries, rinsed and picked through (about 2 cups)
- 1 t lemon zest
- ¼ cup light brown sugar
- 2 T unbleached all-purpose flour
- ¼ t ground cinnamon
- 2 T lemon juice
- Pinch of table salt
- 1 large egg, beaten
- 2 T raw or sparkling sugar

Make the dough

Combine the flour, sugar, and salt in a food processor. Add the butter to the flour using the pulsing mechanism. Mix until the flour is no longer white and holds together when you clump it with your fingers, 8 to 10 pulses. The butter should be no larger than the size of a pea.

Beat the egg yolk and milk in a separate bowl, and add to the flour mixture processing just until the dough comes together, about 15 seconds; the dough will be somewhat soft. Turn the dough out onto a sheet of plastic wrap, press it into a flat disk, wrap it in the plastic, and let it rest in the refrigerator for 15 to 20 minutes before rolling out.

Meanwhile, position a rack in the center of the oven and heat the oven to 350°F. Line a large rimmed baking sheet with parchment paper.

Make the filling and roll out the dough.

In a medium bowl, toss the peaches and blueberries with the brown sugar, flour, lemon zest, cinnamon, and salt.

Lightly flour a large work surface and roll out the dough to a 12- to 13-inch round. Transfer dough to the prepared baking sheet. Arrange the fruit in the center of the dough, leaving about 1½ inches of space around the perimeter of the dough. Fold the outside edge of the dough over the fruit, making occasional pleats. Brush the crust with the egg. Sprinkle the lemon juice over the fruit, and then sprinkle the raw sugar evenly over the dough and fruit.

Bake the galette until the crust turns a light brown and the filling bubbles, about 50 minutes. Let cool for 10 minutes then cut into wedges and serve warm.

The cucumber conundrum

Creativity the main ingredient in handling seasonal excess

By **SARAH GRANT**
The York Independent

Do you have a neighbor who is stealthily putting grocery bags full of cucumbers into your unlocked car at night? Perhaps they are stuffing your mailbox with cukes while you are at work? Or, are you one of the many newbie backyard farmers who planted a dozen cucumber plants in your back yard and are now storing their fruit in both produce drawers of the fridge, on the kitchen table, under the kitchen table and in a box next to the TV?

In short, are you over encumbered by cucumbers and just don't know what to do with them all? Before opening your own produce stand at the end of the driveway, you might try a couple of the following cucumber recipes. Your neighbors might like them, too.

Boozy Cucumber-Lime Pops

Adapted from Food and Wine, July 2010. Total time 30 minutes, plus 1 hour, 30 minutes freezing time

- ½ C sugar
- ¼ C plus 1 T water, separated
- ¼ C coarsely chopped mint leaves
- ¼ C fresh lime juice
- ¼ C gin or vodka
- One 12 ounce cucumber—peeled, seeded and pureed (1¼ cups)
- ½ t unflavored powdered gelatin (such as Knox)

1. In a small saucepan, combine the sugar with ¼ cup water and the mint and bring to a boil. Cover, remove from heat and let stand for 15 minutes. Strain the mint syrup into a large bowl and let cool to room temp. Whisk in the juice, liquor and cucumber purée.
2. In a microwave safe bowl, sprinkle gelatin over 1 T cold water and let stand until gelatin softens, about 5 minutes. Microwave at high power for 8 seconds until gelatin dissolves. Whisk into cucumber mixture.
3. Arrange ten 2-ounce paper cups* on a baking sheet. Pour mixture into cups and freeze for one hour. Insert a stick into the center of each pop and freeze 30 minutes longer, until fully frozen. Tear off paper and serve.

Spicy Cold Cucumber Soup

This is a very refreshing cold soup. The fresher your ingredients, the more restorative its affect after your long hot day in the sun.

- 5 large cucumbers, peeled, seeded and quartered
- 1 medium mild onion (such as Vidalia)
- 1-2 cloves minced garlic
- 2 jalapeños, seeds removed and finely chopped
- 2 c nonfat plain yogurt
- 1/3 c fresh, finely chopped parsley or cilantro leaves
- 2 Tablespoons fresh lemon juice
- 1 Tablespoon olive oil
- salt and pepper to taste
- up to 2 c low- or nonfat buttermilk to thin soup to correct consistency
- Chopped chives or mint for garnish

1. Chop cukes by hand or in a food processor using pulse mechanism. They should be finely chopped but not puréed.
2. Combine chopped cukes, jalapeños, onion

and garlic in a mixing bowl. Sprinkle parsley (or cilantro) leaves with olive oil and chop them finely. Add the chopped leaves to the soup along with yogurt, salt and lemon juice. Thin soup with buttermilk.

3. Taste for seasoning and adjust salt, pepper, or more lemon juice.
4. Refrigerate for at least 2 hours before serving. Keeps for several days.

Serving suggestions: Garnish with chopped chives, chopped mint and/or a dollop of sour cream, freshly toasted French bread croutons (rub cut garlic clove over crust, thinly slice bread, brush with olive oil and toast till lightly brown).

Cucumber Tea Sandwiches with Tarragon Butter

Adapted from recipe by Chef Richard Hughes, Pelican Club, New Orleans

- 1 large cucumber, peeled, sliced paper thin
- ½ teaspoon salt
- 2 tablespoons white vinegar
- ½ cup unsalted butter, softened
- 2 Tablespoons minced fresh tarragon
- 2 Tablespoons minced fresh chervil (optional)
- 15 thin slices whole-wheat bread, enough to make 30 (half sandwich) triangles
- Mayonnaise and chopped fresh parsley (optional)

1. Put cucumber slices into a large, non-metal bowl. Toss with salt. Sprinkle with vinegar. Toss to mix well. Let stand 1 hour. Drain well in colander. Pat with paper towels.
2. Blend butter, tarragon and chervil.
3. To assemble, spread butter over 1 side of each bread slice. Cover 15 slices with cucumbers, dividing evenly. Close sandwiches. Trim crusts. Cut into 30 triangles.

Optional: For looks and additional flavor, dip one end or corner of a sandwich into mayonnaise, then into minced fresh parsley.

Cucumber salads

There are at least 1,547 recipes for cucumber salad. Here are two of them.

Cuke Salad #1: Try layering sliced



SARAH GRANT PHOTO

Spicy Cold Cucumber Soup

cucumbers in a bowl salting and peppering each layer and occasionally adding a layer of sliced Vidalias. Let it rest for one hour, and then add sour cream to taste. Very good with dill too.

Cuke Salad #2: Make a dressing of 3 Tablespoons of red wine vinegar, 2 Tablespoons sugar, 2 teaspoons salt, several grinds of the black pepper mill and whisk in ¼-cup canola, safflower or sunflower oil (not olive oil). Pour half of dressing over sliced ripe tomatoes, sliced cucumbers and sweet onions and toss gently.

Anthony's Combo Meals

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

We Deliver.

For our full Menu or to order online visit us at:
www.anthonysfoodshop.com
To order, call: 363-2322

Anthony's
Food Shop

PURCHASE ANY COMBO MEAL AND RECEIVE A SECOND

1/2 OFF

With this coupon only. Not to be combined with any other order. Discounted sandwich to be of equal or lesser value. Expires 7/29/10



OPEN DAILY Noon - 9PM

Ice Cream
Frozen Yogurt
Real Fruit Smoothies
Fresh Handmade Cones
Old Fashioned Floats & Frappes
Indoor Seating, Open Rain or Shine!

226 York Street (near the Library) • York, ME • 207-363-0100
maineicecream.com

Also serving at...

The Ice Cream House

1300 Route One (in The Marketplace) • Cape Neddick, ME • 207-361-3149

062937

One Nibble on the Nubble and You're Hooked!



Come enjoy our Maine Lobster Shore Dinners, Fantastic Fresh Seafood, Choice Steak, Chicken, Pasta, Homemade Wild Maine Blueberry Pie and more...

FOX'S
LOBSTER HOUSE



Nubble Lighthouse Point
8 Sohier Park Rd. • York Beach, ME 03910
207.363.2643 Foxslobster.com

063056

Celebrate your special occasion with us!

NEW
Restaurant & Oceanside Bar!
8 Beers on tap
24 Wine Selection

Send us your listings!

Got a food-related event coming up? Send the info to yorkindependent@gmail.com. Listings run on a space available basis.

Fairs, special events

- **Seacoast NAACP** will host its annual summer-gathering picnic Sunday, Aug. 1, from noon to 5 p.m. at the Eliot Boat Basin public park, located at the end of Hammond Lane off Route 103 in Eliot, next to the Green Acre Baha'i School. All are welcome to attend this potluck event. Grilling meats and drinks will be provided. More information about NAACP Seacoast and its activities can be obtained via e-mail at naacpnhseacoast@aol.com or visiting www.seacoastnaacp.com.
- **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.
- **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.
- **The York County Shelter Programs** will be hosting an Apple Festival on the grounds of the Shaker Hill Road property in Alfred, on Saturday, Sept. 25 and Sunday, Sept. 26 from 9 a.m. to 4 p.m. There will be a juried art and craft show, silent auction in the barn, pancake breakfasts each day, a yard sale, lunch wagon refreshments, apple crisp and ice cream, and children's activities. For more information, contact Mary Doyle at 324-1137 or e-mail mqdoyle@gmail.com.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• **Special Shaker Dinner in East Waterboro:** Just when the local food scene seems to be running in a routine, I hear from Chef Sebastian Carosi, founder of the New England Farm to Fork Project, about one of his unique dinners. On Saturday, July 31 and Sunday, Aug. 1, in keeping with the Shaker spirit of dining well on local and seasonal foods, The New England Farm 2 Fork Project and Shaker Chef Sebastian Carosi will offer a multiple course Shaker supper composed of sustainable local ingredients harvested at their peak. The evening's gastronomic affair will consist of six courses: a New England artisan farmstead cheese social; crispy chicken livers; country fried heritage breed turkey; the "freshest mess" of garden greens; Shaker herb rubbed Berkshire pork; and spiced antique recipe applesauce cake. Accompaniments include Shaker spiced Concord grape drink and Shaker squash rolls with creamery butter. This event will be held at the project's 2010 host farm- Raven Hill Orchard, 255 Ossipee Hill Road, East Waterboro, 247-4455. Seatings are at 6 p.m. sharp; \$45 per person (plus tax and gratuity) is due upon receipt of edible commodities Call 459-4271 for reservations or visit www.thenewengland-farm2forkproject.com to read about the fascinating Chef Carosi, his Farm to Fork Project and see complete menus of this and



upcoming dinners.

• **Wood grilled pizza in Kittery:** The owners of Annekejans (60 Wallingford Square, Kittery), Donna Ryan and Andy Livingston, have opened a more casual eatery, AJ's Wood Grill Pizza, next door at 68 Wallingford Square. Open since mid-May, AJ's offers a few twists on the usual pizza shop fare. For example, the all-organic pizza crust is grilled on a wood fire, then topped and finished in a hot oven. Believe it or not, the wood grill comes in handy for the Greek salad, too. Executive Chef Eidef Ares throws the Romaine lettuce onto the grill for a quick turn before finishing the salad with the usual Kalamatas, tomatoes and so forth and serving it with her own lemon and herb Greek dressing. Think I want to try that one. Owner Donna Ryan hails from Buffalo, N.Y. so she is a stickler for chicken wings done right. AJ's makes their own wings sauce (available in mild, medium and hot) spiced up with habanero peppers so that your taste buds fondly remember the experience. Chef Ares says that they put on "just the right amount of sauce." I think it safe to say that no other restaurant in this area pays as much attention to the details of Buffalo wings preparation—but then again, attention to detail is what sets great eateries apart from the rest. AJ's Wood Grill Pizza is open 11 a.m. to 9 p.m. Sunday through Thursday and to 10 p.m. Friday and Saturday. Call 430-9700 or check out their menu at ajswoodgrillpizza.com.

• **Shore Road unexpected delight:** On one of those hot and humid July afternoons, I was zooming from place to place in York, when I spontaneously took a quick right into the parking lot of Shore Road Restaurant, Deli and Market, which rests in the triangle at the hairpin junction of Route 1A and Shore Road. My original thought was to get a nice, cold refreshing drink, but upon entering the place, it occurred to me that I hadn't eaten in several hours. It was close to 5 p.m. and I was the only hungry customer at the time, so I had a seat at the counter and started to chat with the cook, Paul Orben. Both Paul and owner Sherie Bastian had suggested the lobster roll, reminding me that not only was it an excellent lobster roll, in their unbiased opinions, but also that a portion of the profits from lobster roll sales go to Project Graduation (York High School) and D.A.R.E. I asked Paul if he picked his own lobster meat and he wryly replied, "Yes, I pick our lobsters right out of the ocean." Later Paul donned a lobster hat to amuse some other customers.

It turns out that Paul is not only very entertaining, but he is a heck of a sandwich meister too. I wasn't in the mood for lobster, so I chose roast beef on dark rye. Talk about attention to detail! Paul reached deep into the brand new loaf of bread to find the largest slices, piled one of them high with roast beef, sliced a sweet onion and fresh tomato. Mind you, he did not use the veggies in the sandwich board bins. He sliced all fresh vegetables for this sandwich of sandwiches. Last, he loaded it up with just the right amount of pickles and slathered it

with mayonnaise exactly per my request. It was the best roast beef sandwich I have had in a long time.

It was a "to go" order, so Paul put the mammoth sandwich (I had ordered a "small" and was charged for a "small") in one of their nice paper to-go boxes. He then decided that the sandwich needed some company, so he filled the remaining space in the container with his potato salad—all of the potato salad that the deli still had at that point in the day. I am not sure how he got the box closed, but I barely got back to my car before I began to devour its contents. Silly me. I had planned to get all the way home with that sandwich. The potato salad was just as good as the rest: red bliss potatoes tossed with a dilly dressing that did not overpower the flavor of the spuds. My understanding is that Shore Road Restaurant gets slammed at lunch time, so my suggestion is to eat a late lunch or early supper there or get a "to go" meal. And, give my regards to Paul. Shore Road Restaurant, Deli and Market is open from 6 a.m. to 6 p.m. Monday through Saturday and to 4 p.m. on Sunday. Call Sherie or Bill Bastian at 363-6533. If you are not in the mood for roast beef, try the lobster roll.

• **Barbecue Fest in Eliot:** If you are looking a food-oriented event the weekend of Aug. 7-8, consider the Celebrate Maine Festival, where more than 40 teams will compete in the Mainely Grillin' and Chillin' State Barbeque Competition. Hosted by the Raitt Homestead Farm Museum on the 33 acre farm at 2077 State Road, the 'Cue Fest runs on Saturday, Aug. 7 and Sunday, Aug. 8 from 9 a.m. to 7 p.m. Along with plenty of activities for kids and adults, indulge in bean hole beans, strawberry shortcake. Visit artisans, marketplace and the green expo as well as the Shipyard Brew Garden, Wyman's and Cabot Creamery Booths. Live Entertainment will be on stage and plenty of homemade food will be available. Entrance fee \$5, kids under 12 are free. Go to mainelybbq.com or www.celebrate-maine-festival.com for more information.

• **Barbecue Class:** Want to learn a lot more about the art of barbecuing? Sign up for Paul Kirk's cooking class taking place on Friday, Aug. 6 from 7 a.m. to 5 p.m. at Raitt Homestead Farm Museum, 2077 State Road on Route 103 in Eliot. The Class includes a signed copy of Paul's latest book plus two free tickets for entry into the festival on Aug. 7-8. E-mail eattea@comcast.net for an application.

• **York Days Concessions:** The American Legion will make sure you don't starve during the craft fare on Saturday, Aug. 7 and Sunday, Aug. 8 at Short Sands Beach. The American Legion guy and girls will be cooking up breakfast sandwiches, home fries and coffee from 8 a.m. both days. Later they will be grilling up dogs, burgers, pepper and sausage subs. Sodas, strawberry shortcake, brownie sundaes and root beer floats will assure that your sweet tooth is not neglected. The Legion expects to serve their menu Saturday until 6 p.m. and Sunday until 3 p.m.

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.

1300 US Rt 1 Cape Neddick
2.5 Miles South of
Ogunquit Playhouse
207.363.0266
RoostCafeandBistro.com

Ambience Great Wine Handcrafted Food

Roost Cafe & Bistro

A warm and welcoming Cafe and Bistro where our philosophy is hand-crafted, a la minute entrees and appetizers that are exquisite, yet affordable. We pride ourselves on classical cooking techniques with contemporary flavors and creations that are perfect for a bistro. Our patio is also the right choice for alfresco dining for breakfast, lunch and dinners. We are minutes north of York and minutes south of Ogunquit.

All photos by shanesmainephotography.com York Harbor, Maine

MUSIC LISTINGS

WHO’S PLAYING, WHEN & WHERE

FRIDAY, JULY 30

- **Johnny Wad and the Cash**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **The Jerry Thebodo Big Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Jeffrey Foucault**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **Brandi Carlile**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **The Cassavettes**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Local 109**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, Maine (207) 985-8966.

SATURDAY, JULY 31

- **Bruce Marshall Group**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Chelmsford Community Jazz Ensemble**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Jimmy Keys**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **John Gorka**, 1 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **The Makem & Spain Brothers**, 1 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **Roy Davis & the Dregs**, 1 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **Lower Village People**, 8 p.m., Bentley’s Saloon, Route 1, Arundel, Maine (207) 985-8966.
- **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

SUNDAY, AUG. 1

- **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Warren Anderson Dectet**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Bill Cameron**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Umphrey’s McGee**, 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.

MONDAY, AUG. 2

- **New Magnolia Jazz Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

TUESDAY, AUG. 3

- **Green Lion Reggae**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Flash Allen**, One Dock, 1

Dock Square, Kennebunkport, Maine (207) 967-2621.

- **George Thorogood and The Destroyers**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

WEDNESDAY, AUG. 4

- **Buckwheat Zydeco**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **Lex and Joe**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.
- **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Judy Collins**, 7 p.m., Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **The Casual Saxtet**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Tim Theriault**, 8:30 p.m., Alisson’s, 11 Dock Square, Kennebunkport, (207) 967-4841.

THURSDAY, AUG. 5

- **Straight Lace**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **The Tony Boffa Trio**, 7 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine (207) 774-4527.
- **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

FRIDAY, AUG. 6

- **Matthew Stubbs with Sax Gordon**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Fred Manzi Trio**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Lisa Lampanelli**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Sneaky Pete**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Catie Curtis**, 8 p.m., Jonathan’s, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **Travis James Humphrey**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

SATURDAY, AUG. 7

- **Evan Goodrow**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Lori McKenna**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **The George Kaye Orchestra**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Tim Theriault**, 10:30 p.m., Federal Jack’s Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

SUNDAY, AUG. 8

- **Rob Benton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Airforce Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Paula Cole**, 8 p.m., Jonathan’s Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.
- **Bill Cameron**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.
- **Truffle**, noon, Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.

MONDAY, AUG. 9

- **New Legacy Big Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

TUESDAY, AUG. 10

- **Green Lion Reggae**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.
- **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Clay Aiken and Ruben Studdard**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd. Hampton Beach, N.H. (603) 929-4100.

WEDNESDAY, AUG. 11

- **Pat Cottrell**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.
- **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Good Memories Big Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **Counting Crows feat. Augustana**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd. Hampton Beach, N.H. (603) 929-4100.
- **Livingston Taylor**, 7 p.m., Prescott Park, Portsmouth, N.H. (603) 436-2848.
- **Brian Johnson**, 8:30 p.m., Alisson’s, 11 Dock Square, Kennebunkport, (207) 967-4841.

THURSDAY, AUG. 12

- **Gabriel Iglesias**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.
- **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.
- **Jonny Lang**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- **Visitors Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.
- **The Jen Thayer Band**, noon, Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.
- **Joan Osborne Duo**, 8 p.m., Jonathan’s, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.

AMERICAN
LEGION *Post 56*
Presents...

Month Of July

Friday 30th

KARAOKE

Saturday 31st

DELVAY’S BAND

Month Of August

Wednesday 4th

B.I.N.G.O

Saturday 7th

Motorcycle Raffle

6-11 p.m. With DJ Rick

50/50 Raffles + Giveaways

Wednesday 11th

B.I.N.G.O

Looking for space to
have a party or an event?

Function Hall for Rent

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

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

PUB-56 Lounge
is now serving
LUNCH!

Wed-Thurs 12 noon until 8pm

Fri 12 noon until 9pm

Sat. 12 noon until 10pm

Sun Closed

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





BINGO

Every Wed.
Night 7pm

Monthly Meetings

Legion - 1st Monday of month 7pm

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

AUX - 2nd Monday of month 1pm

House Committee - Last Thurs. of month 6pm

Executive Board - Last Thurs. of month 7pm

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





Entertainment
Schedule

7/30

JOHNNY WAD &
THE CASH

7/31

BRUCE MARSHALL GROUP

8/1

FAMILY AFFAIR

8/2

KARAOKE BEACH IDOL

8/3

GREEN LION REGGAE

8/4

R-RATED HYPNOTIST
FRANK SANTOS

8/5

KARAOKE

8/6

EVAN GOODROW BAND

8/7

MR. NICK &
THE DIRTY TRICKS

8/8

ROB BENTON

8/9

KARAOKE BEACH IDOL

8/10

GREEN LION REGGAE

8/11

R-RATED HYPNOTIST
FRANK SANTOS

8/12

KARAOKE

207.351.3221

7 Ocean Ave.,
York Beach

Tickets for sale online

www.InnOnTheBlues.com

Cyan Magenta Yellow Black

17

MUSICIANS: SEND YOUR LIVE LOCAL MUSIC LISTINGS TO
YORKINDEPENDENT@GMAIL.COM AT LEAST ONE WEEK PRIOR TO THE SHOW.

17 — July 30 - Aug. 12, 2010 — The York Independent



Dinner for Schmucks

By AMY DIAZ

The York Independent

Dinner for Schmucks (PG-13)

A schlub working his way up the corporate ladder is asked to bring the goofiest schlemiel he can find to a night of ridicule with a bunch of shmendriks in Dinner for Schmucks, a potential-having but execution-flawed comedy starring Steve Carell and Paul Rudd.

Tim (Rudd) is a financial analyst attempting to move up a floor at the investment company where he works. After coming up with a promising idea for snagging a rich new client, Tim's boss Lance (Bruce Greenwood) dangles a juicy promotion in front of him. But to be one of the swinging putzes on the seventh floor, Tim has to find and

bring someone to a regular dinner his boss hosts. At the dinner, each member of the company's upper echelon brings an idiot with the hopes of having his or her guest declared champion idiot of the night. Tim agrees when his girlfriend Julie (Stephanie Szostak) says the event sounds pretty messed up. But Tim also likes the idea of a promotion. And then he runs into Barry (Carell).

Barry, whom Tim literally runs into with his car, works at the IRS, but his real passion, in his spare time, is creating dioramas —recreations of moments in history and famous paintings as well as original scenes of a sweet couple in love — wherein all the people are represented by costumed, preserved, deceased mice. Mice replacing Jesus and the Apostles in da Vinci's "The Last Supper." A mouse Benjamin Franklin flying a kite during a lightning storm. The Mice-a Lisa. A spaz in addition to being the possessor of the world's weirdest hobby, Barry seems heaven-sent, like a sign that Tim should give in

to the corporate culture of douchiness and take his new "friend" to the boss's big dinner.

This causes Julie, who seems unaware of the fact that the self-obsessed artist Kieran (Jermaine Clement) she represents would be the perfect and most karma-deserving fool, to storm out on Tim. In this weakened state, Barry shows up and unleashes a tornado of destruction on Tim's life. He accidentally invites Tim's stalker Darla (Lucy Punch) over to Tim's house and then, in trying to scare her away, chases a previously ready-to-forgive Julie away. Then he Inspector-Clouseaus a brunch Tim is having with important clients. Then, in the process of trying to help Tim find Julie, Barry gets Tim put on an audit list by Therman (Zack Galifianakas), a coworker who has convinced Barry that he has the power of mind control.

There are pieces of this movie that I like, that I think want to be funny. Clement's character — an artist who puts himself in every painting, often with Pan-like horns and hooves or some other bit of self-seriousness — is excellently absurd. And frequently Rudd's delivery increases by 70 percent the funniness of whatever he's just said. Carell shows once again how he can take the most ridiculous character and give him sweetness and likeability that transcends even mouse taxidermy. But these elements are not organic to the story; we don't feel like the crazy situation is breeding increased craziness. It always seems like a writer thought up a wacky one character and put him, Mad-Libs-style, into a nutty situation, without thinking about how the whole story would flow together.

Even when the movie does manage to match character, situation and some sort of actual organic-feeling humor, it finds a way to step on the laugh, like a punch line spit out before you build the joke. You don't feel tickled, you feel told to laugh. **C**

Rated PG-13 for sequences of crude and sexual content, some partial nudity and language. Directed by Jay Roach and written by David Guion and Michael Handelman (from a screenplay for Le Diner de Cons by Francis Veber), Dinner for Schmucks is an hour and 49 minutes long and opens in wide release on Friday, July 30. It is distributed by Paramount Pictures.

Joan Rivers:**A Piece of Work (R)**

Ground-breaking comedian Joan Rivers (who would totally hate being called that) gives us a slice of her life in Joan Rivers: A Piece of Work, a movie that gives us the woman, warts (or, rather, freakishly smooth skin) and all.

Joan Rivers hated her Comedy Central roast, hated being told she opened the doors for future female comedians. For one, it reminded her how old she was, and also it made her sound like she's

done — screw you, she'd say, I'm still walking through those doors.

Rivers is about 75 as this movie is being shot. Fear, she explains, is a blank page in her schedule book. She'll go anywhere, do anything to keep working. Part of it is the way she likes to live — like Marie Antoinette would have if she'd had money, she says. But part of it is the work itself. She loves the energy of the audience, making people laugh. We see her in Wisconsin, where she is heckled and then has to pull the crowd back. On stage, she's fearless; after the show, she worries about the guy who heckled her (she told a Helen Keller joke and the man shouted out that he had a deaf son) and hopes the crowd still had a good time.

We see her open a autobiographical play and have it succeed in Edinburgh, Scotland, only to have it bomb in London. We see her go on *Celebrity Apprentice*, a victory before it even starts because she had been previously banned from NBC after leaving the job as Johnny Carson's guest host to start her own show at Fox (which quickly ended and was followed by the death, by suicide, of her husband). She personifies the never-give-up, on-with-the-show attitude one associates with a career this long in show business.

After years of seeing her mainly in E! doing red carpet shows and *Fashion Police*, I'd forgotten what a really smart and sharp comedian Joan Rivers can be. The clips of her stage show — even the part with the heckler that I'd heard several times during radio interviews promoting the movie — aren't riffs on old shtick; they're lively of-the-moment stand-up. Her refrain whenever she doesn't get a big show: Kathy Griffin got all those.

I wasn't necessarily a Joan Rivers fan going in, but the movie is fascinating. Every facet of her life gets at least a brief glance: husband, daughter, her friendship with Carson, her jokes (she was telling abortion jokes on TV when you could barely talk about sex), even her appearance (the face that I'm familiar with is completely different from the one on TV in those early years; I wouldn't have guessed they were the same people). The look back offers a nice glimpse of television history, but it's the hustle of the current years that had me transfixed. She said she plans to follow George Burns' lead and work well into her 90s and I can see her doing that and better, even if she's playing to small crowds in cities whose names she's never heard before.

The documentary is a solid bit of entertainment for casual Rivers fans and hardcore comedy geeks alike. A piece of work, a swell dame, a heck of a broad — Rivers is a character worth watching. **A-**

Rated R for language and sexual humor. Directed by Ricki Stern and Anne Sundberg, Joan Rivers: A Piece of Work is an hour and 24 minutes long and distributed in limited release by IFC Films.

SILENT FILM MATINEE CHARLES CHAPLIN & JACKIE COOGAN IN THE KID

"All good, clean, family fun—and a huge hit for Chaplin in 1921."

—Christopher Null, filmcritic.com

PLUS SELECTED SHORT COMEDIES

**SUNDAY, AUG. 22
ONE SHOW AT 2 P.M.**

LIVE MUSIC BY JEFF RAPSIS!

TICKETS \$5 PER PERSON

SPONSORED BY

THE
LEAVITT
THEATRE

MAIN ST., ROUTE 1, OGUNQUIT (207) 646-3123

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

SPECIAL DEAL!

Bring a ticket stub from the Ogunquit Playhouse production of 'Sunset Boulevard' and get 2-for-1 admission to the Aug. 22 screening!

063782

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7
75 Wells Plaza, Wells, Maine
• (207) 646-0500
Regal Cinemas Newington 15
45 Gosling Road, Newington, N.H.
• (603) 431-4200
The Music Hall
28 Chestnut St., Portsmouth, N.H.
• (207) 436-9900

Smitty's Sanford Cinema & Pub
1364 Main St., Sanford, Maine
• (207) 490-0000
Smitty's Cinemas Biddeford 8
420 Alfred Road, Biddeford, Maine
• (207) 283-4500
The Cinemagic & IMAX in Saco

779 Portland Road, Saco, Maine • (207) 282-6234
Cinemagic Grand Stadium at Clarks Pond
333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023
Leavitt Theatre
259 Main St., Ogunquit • (207) 646-3123

TOM AND RAY OFFER SUGGESTIONS FOR A FUN BUSINESS IDEA



Dear Tom and Ray:

I am interested in purchasing a vintage/classic ice-cream truck such as the Divco for a new, gourmet-ice-cream truck venture. I have found rusted, inoperable trucks for \$2,000 and restored trucks for as much as \$25,000. My first question is, Is this a reasonable truck to actually put back into service, and at what price? My second question is if you have a better recommendation for a "cool" commercial vehicle. Or just tell me I'm crazy, like my mother, brother and husband do, and maybe — maybe — I'll let this business idea go back into the file.

— Kara

TOM: We don't think you're crazy, Kara. We think it's a great business idea. And, more importantly, a really fun adventure.

RAY: Yeah. Maybe you can buy a truck

from some other nutjob who tried this same idea and recently gave up? If you're lucky, it even might still have the ice cream in it!

TOM: The cool commercial vehicle right now is the Ford Transit Connect, which is a city-size delivery van. You even can get one that's all electric. But if the truck is also your "store," rather than just your delivery vehicle, I like the idea of reviving a Divco.

RAY: The old-fashioned Divco truck, with the sales window on the side, is the one vehicle that really screams "ice cream."

TOM: I would make two suggestions for your Divco search. One is to look at ones that haven't been restored yet. You don't want the \$2,000 rusted heaps that have trees sprouting out of them. But if you pay \$25,000 for a restored truck, you have no idea how well it's been restored. You also may be paying for restored details that you have no need for. Do you really care if the gas pedal has been restored to its original factory condition?

RAY: So look for something that's structurally sound but cosmetically challenged. Find one that runs, so you can evaluate it. But not one that's had every dent knocked out.

TOM: And the second suggestion is to find a mechanic who's willing to go with you to look at your top candidates. A mechanic will be able to tell you whether a truck has a solid undercarriage and is worth putting more money into.

RAY: And then, when you restore it, the most important thing is to make sure it's safe.

Obviously, a good suspension system and working brakes top the list. You won't sell much ice cream in a neighborhood where you regularly run over the kids.

TOM: And then you want to make sure you have refrigeration that you can count on. You can do as much or as little aesthetic work as you like. You'll obviously paint the outside to advertise your business.

RAY: And then you have to make a decision about the engine. If it's in decent shape, even if it's old and burning a little oil, you may just decide to leave it as is. After all, I'm guessing most of your driving will be local.

TOM: And who knows? Maybe the worn-out engine will become your calling card. Instead of listening for the sounds of "Turkey in the Straw," the kids will keep their noses peeled for the smell of burning oil, which can only mean the ice-cream lady's coming!

Dear Tom and Ray:

My aunt called me the other day and said she had trouble trying to find the place where you put more windshield-washer fluid. She told me the only cover she found was one that said "Coolant." You guessed it — she put the windshield-washer fluid in the coolant reservoir. She then told me that she used a bottle of Windex instead of the diluted blue stuff you buy for car windshields. What should I do to help her, and what possible damage did she do?

— Adam

TOM: Well, the first thing you can do to help her is open her hood and show her where the windshield-washer reservoir is. Then take a big magic marker and label it for her.

RAY: The next thing I'd do is take the car to a mechanic and have the coolant flushed out and replaced. But I don't think she did any damage.

TOM: Me neither. If I had to guess, I'd say the dominant ingredients in Windex are water and ammonia. There might even be a little ethylene glycol (aka coolant) in there!

RAY: There's a small amount of soap in Windex. But my guess is that any suds would be suppressed by the high pressure inside the cooling system. I mean, she might find her engine compartment overflowing with soap suds tomorrow morning, but I doubt it. It's not like she put Dawn Dishwashing Liquid in there.

TOM: Flushing the cooling system certainly will remove all doubt about any future damage that might result. And she can feel good knowing she has the cleanest cooling system in the neighborhood.

Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? E-mail Click and Clack by visiting the Car Talk website at www.cartalk.com.

(c) 2010 by Tom and Ray Magliozzi and Doug Berman

Distributed by King Features Syndicate, Inc.

HANSCOM'S TRUCK STOP

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

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

ESTES OIL & PROPANE

Best Oil Company in York, 7 Years Running!
Full Service Heating

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

207-363-4172

Starkey Ford's Lowest Price Guarantee:

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

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

Price Sells Cars!

SERVICE CONVENIENCE

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

FREE Shuttle Service in the Seacoast Area!

We shuttle everyday to all the Yorks, Ogunquit, Wells, South Berwick, Kittery & Eliot.
SAT. Service 8 - Noon • All major credit cards accepted

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

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

20
Cyan
Magenta
Yellow
Black

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.animalwelfarestociety.org or call 985-3244.

Eddie

Eddie is a ten year old Jack Russell Terrier who came to the Animal Welfare Society because his family was moving and could not take him along. He won't want to share his new home with cats but should be fine with some dogs and respectful children over the age of 8. He's a smart boy who knows "sit", "fetch", down" and "give paw." If you are ready to open your home and heart to Eddie, please fill out an adoption application and stop in with your family, including dogs, to meet him.



Peyton

Meet Peyton! She is a very sweet two-year-old Terrier Mix that is searching for that special someone. Peyton is a gentle girl that would love to find a family that is willing to help her build up her confidence. If this sensitive sweet heart sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet Peyton.



Sasha

Meet Sasha, a 4-year old Akita Mix. She's a little reserved at first, but with some time she should warm to new surroundings. Regular



play time with some toys and her new owners will help her adjust. Sasha is currently going through an obedience class with the shelter dogs as well as some agility training and she loves it. She should do fine sharing a new home with other dogs and children over the age of 8 who won't overwhelm her. If you'd like to adopt Sasha, please fill out an adoption questionnaire and then bring your entire family, including dogs, in to meet her.

Pongo

Pongo is his name and finding a forever family is his game. Pongo is a gorgeous three year old cat that has a short orange tiger and white coat. He is very laid back and is always up for a scratch behind the ears or a rub under the chin. Pongo is a good natured boy and should do just fine sharing his new home with other cats and children of all ages. If this purr-fect catch sounds like the one for you please fill out an adoption application and stop in to meet Pongo.



Amber

This seductive beauty is Amber, a 4-year old cat with a gorgeous black coat. Amber is a sweet girl who would love to find a home where she could get lots of love and attention. She loves getting a good scratch on the head and will purr happily as thanks. She doesn't mind the company of other cats, so she should be fine sharing a new home with such. If you'd like to adopt Amber, please fill out our questionnaire and then stop in to meet her.



Sheeba

This Exotic beauty is Sheeba! She is a nine year old Bengal cat that would love to find a forever home to call her own. She does ok with other cats as long as they give her some space. Sheeba loves her people once you give her a chance to warm up. She should do just fine sharing her new home with calm respectful children who will give her space when needed. If Miss Sheeba sounds like the kitty for you please fill out our question-naire and stop in to meet her.



Cinderella

This beautiful young lady is Cin-derella! She is an adult Angora rabbit that can't wait to find a forever family to call her own. Cinderella came in with her five babies and now they are all looking for forev-er homes. She is a very friendly girl and would love to be handled on a daily basis in order to keep her this way. If you are interested in adopting Cinderella please fill out an adoption questionnaire and stop in to meet her.



Jojo

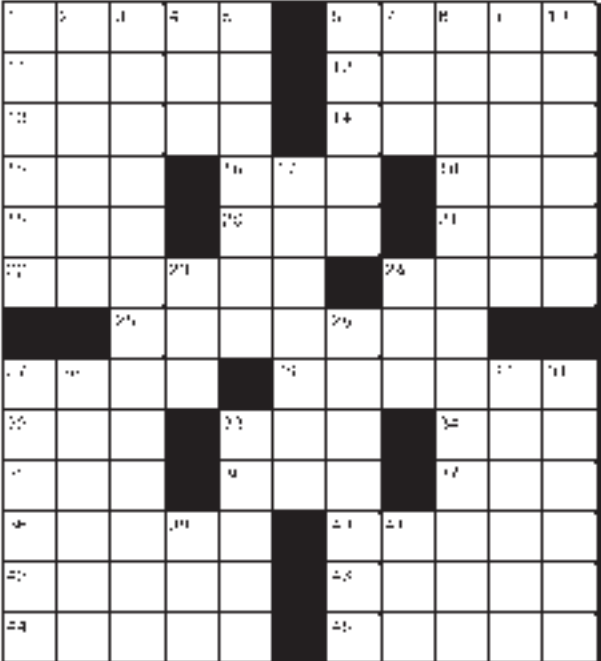
This cutie is Jojo! He is an adult male New Zealand bunny that can't wait to find a forever family. Jojo is a friendly guy that would love to find a family that is willing to handle him on a daily basis in order to keep him this way. If this sweetie sounds like the one for you please fill out an adoption questionnaire and stop in to meet Jojo.



CROSSWORD PUZZLE

ACROSS

- 1 Steam
- 6 Drive off
- 11 Flared dress
- 12 Limber
- 13 Like some shoes
- 14 Winter quaff
- 15 Annoy
- 16 Yonder yacht
- 18 Family
- 19 Dallas sch.
- 20 Make fun of
- 21 Purpose
- 22 Morale
- 24 Ignored the limit
- 25 Sawbuck
- 27 Manhattan area
- 29 Chopped up
- 32 Live and breathe
- 33 Bleachers part
- 34 Outback runner
- 35 Feeding-time need
- 36 Hold
- 37 ___ favor
- 38 Beef cuts
- 40 Take to a soapbox



7-30

- 42 Chuck's sister, on "Chuck"
- 43 Watch parts
- 44 Markets
- 45 Nourishes

DOWN

- 1 Briefcase
- 2 Burglar deterrents
- 3 Treat
- 4 Unified
- 5 Washington footballer
- 6 Entered Indy
- 7 Freud topic
- 8 Accelerate
- 9 Precocious Plaza resident
- 10 Inclined
- 17 Producer's dream
- 23 Early auto
- 24 Distress call
- 26 Get rid of with deception
- 27 Dark-haired martens
- 28 Colorful bird
- 30 Hammed it up
- 31 Compulsion
- 33 Derby prize
- 39 Zero
- 41 "Norma ___"

SUDOKU

Conceptis Sudoku

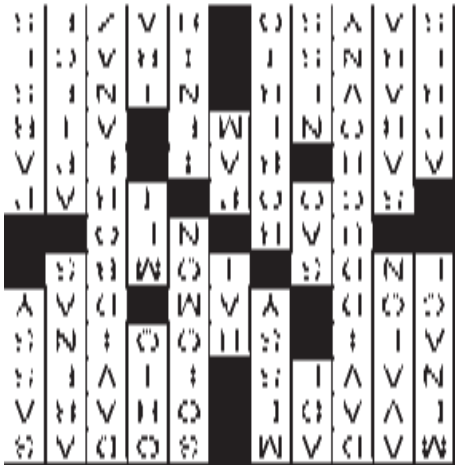
By Dave Green

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

Difficulty Level ★★★★★

7/30

Crossword Solution



Sudoku Solution

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

BRIDGE STILL OUT



JEFF RAPSIS PHOTO

The final spans of the former Route 103 bridge over York River are in the process of being removed, along with the old wooden pilings. Construction crews will soon begin laying a new deck on new concrete piers, with the rebuilt bridge expected to reopen next summer.

NEWS OF RECORD

OBITUARIES

Michael J. Mulqueen



Michael J. (Skip) Mulqueen, 61, of York, died Saturday, July 17, 2010, after a brief illness. He died at home with his family by his side.

Michael was born March 3, 1949, in New Haven, Conn. He grew up in East Haven, Conn., and graduated from East Haven High School in 1967. He attended Sacred Heart University in Fairfield, Conn., graduating with a BA in Accounting in 1971.

He spent years renovating multi-family housing in New Haven. In 1986, he moved to Maine, where he continued in the real estate development business. Most recently, he was employed in the building supply industry and was a life insurance advisor. Michael was a parishioner of St. Christopher's

Church, as well as a member of the Knights of Columbus Council #11940.

He is survived by his wife of 36 years, Catherine M. (Kathleen Hanlon) of York; his son Rory of Boston; and his daughter Kaitlin of York. He is also survived by his brother Brian and sister-in-law Leslie of Clearwater, Fla. He was predeceased by his parents Michael and Marion (Considine) Mulqueen.

A Funeral Mass was celebrated on Saturday, July 24 in St. Christopher's Church, 4 Barrell Lane, York.

Memorial contributions may be made to Habitat for Humanity Coastal Fairfield County, 1542 Barnum Avenue Bridgeport, CT 06610. Checks can be made to "Habitat CFC." Please mark "Sacred Heart University" on the memo line.

Lucas and Eaton Funeral Home, 91 Long Sands Road, York, was in charge of arrangements. Visit www.lucaseatonfuneralhome.com

Local Births

Recorded York Hospital during January

- **Matthew George Rioux**, baby son of Katherine and Justin Rioux of York, was born May 27, 2010. Proud grandparents are Chet and Suzanne Woodbury of York, and Gary and Cathy Rioux of Eliot. His older brother Daniel also welcomes him to the family.
- **Stella Jackie Pucciarelli**, baby daughter of Alison and Gary Pucciarelli of Wells, was born June 1, 2010. Proud grandparents are Sharon and Daniel Brassard of Wells and Robert and Jackie Pucciarelli of Wells.
- **Dahlia Phoenix Elizabeth Bragg**, baby daughter of Ashley Rogers and Jeremy Bragg of Sanford, was born June 2, 2010. Proud grandparents are Ann and Jeremy Gatcomb of North Berwick and Vicki and Wayne Bragg of Acton. Her brother Noah also welcomes her to the family.
- **Jasper Massaro Roy**, baby son of Summer and Bruce Roy Jr. "Buzzy" of Ogunquit, was born June 5, 2010. Proud grandparents are John and Kimberlin Massaro of Wells, and Anne Marie Roy of Ogunquit and Bruce Roy of Florida. Happy

siblings Grady and Eli welcome him to the family.

- **Anna Rebekah Fletcher**, baby daughter of Rebekah and Matthew Fletcher of York, was born June 7, 2010. Proud Grandparents are Annette and Edward Lord of Newington, N.H. and Barbara and Jonathan Fletcher of Greenland, N.H. Happy Siblings Christopher and Jakob welcome her to the family.
- **Raegan Elizabeth Sweeney**, baby daughter of Mallory and John Sweeney of Kittery, was born June 11, 2010. Proud grandparents are Rose Sullivan of York, Daniel and Donna Young of Eliot, and Mr. and Mrs. Sweeney of North Reading, Mass. Happy sibling Jake welcomes her to the family.
- **Emerson Grace Clark**, baby daughter of Jennifer and Curtis Clark, Jr. of York, was born June 25, 2010. Proud grandparents are Marilyn LaPointe of Weare, N.H., Stephen LaPointe of York, and Norma and Curtis Clark, Sr. of York. Happy sibling Ella welcomes her to the family.

COMMUNITY SERVICE

Send us your listings!

Let the community know about your group, service, or good cause. E-mail it to us at yorkindependent@gmail.com. Listing run on a space available basis.

Donations, volunteers needed

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

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

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

• **The Animal Welfare Society's** annually sponsored Antiques Show and Sale will take place at Kennebunk High School Aug. 7 and 8. The show, organized by Goosefare Antiques, raises money for the shelter's operating budget. For those looking to donate antiques to the show, contact Gail Crowell, AWS Program Coordinator at 985-3244 x117.

Public meals

• **Coffee Shop** at the Wells-Ogunquit Senior Center is open Monday through Friday, 9 to 11 a.m., serving regular or decaf coffee, pastries, Congdon's and Dunkin' Donuts, and their own blueberry muffins for \$1.50. Thursday's Coffee Club occasionally has a guest speaker.

Local organizations

- **Catapult** is the Seacoast's first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.catapultseacoast.org.
- **The Diverse Business Advantage Chapter of BNI** meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. and all visitors are welcome. For more information, Call Catherine Bosbach at 363-2418.
- **The International Women's Club of New England (IWCNE)** meets for lunch on the fourth Saturday of every month with an international speaker. IWCNE is non-profit, non-political, non-sectarian, and its mission is to

foster goodwill, friendship and understanding amongst members from different countries and to support charities which assist women and children. Call 985-7433.

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

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

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

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

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

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

• **The Ten No Trump Duplicate Bridge Club** meets at the Masonic Temple on Long Sands Road (located next to the Lucas & Eaton Funeral Home). Call 363-7415.

• **Yarn in the Barn** meets on the third Friday of each month. Please bring your own materials. Beginners are welcome. Sessions are held at the Remick Barn. Free. Snacks available for purchase.

• **York County Democratic Committee** meets at 6 p.m. on the third Thursday of every month at the Alfred Parish Church on the Alfred Village Square. Call 284-2953 or visit www.yorkcountymainedems.org.

• **York Diversity Forum**, a grassroots organization formed to honor, protect and defend the growing diversity of the York community, the group meets at 8:30 a.m. the second Tuesday of each month at York Public Library. New members welcome; e-mail mainemullens@gmail.com.

• **The York Kiwanis Club** meets at 7 p.m. Thursdays at the York Harbor Inn. Guests welcome. Call 363-5110.

• **The York Rotary Club** meets at 7:30 a.m. Fridays at the York Harbor Inn. Call 363-5110.

• The Disabled American Veterans will hold a general monthly meeting at VFW Post 9935 on School St in Sanford on Tuesday, July 27. Active and inactive members are welcome to attend. For more information, contact Bill Huffman at 676-2552.

Support

• **A Safe Place**, a nonprofit agency, has been providing support services and emergency shelter to victims of domestic abuse for over 28 years. A Safe Place has offices in Portsmouth, Rochester and Salem, N.H. Call (800) 854-3552.

• **The Cancer Community Center** is a nonprofit community center located in South Portland that provides support, information and activities at no charge for adults living with cancer, their families and friends. Visit www.cancercommunitycenter.org.

• **The Kevin Brown Fuel Assistance Fund** for emergency help with home heating costs is overseen by the York Ecumenical Council. For information on receiving assistance contact one of York's local churches or Kate Henderson at 363-8017. This fund is open to anyone in need. Church affiliation is not a requirement.

• **The Special Needs Parent Network** meets the last Friday of each month from 6 to 8 p.m. at the Family Resource Center at Landmark Hill at the York-Kittery town line. Contact Marcia Flinkstrom at 384-5041 or mflinkstrom@comcast.net or Lisa Richard at 324-5501 or bugsnlola@msn.com.

• **The York Hospital Breast Cancer Survivor Group**, which meets the third Monday of the month from 6:30 to 8:30 p.m. in the Ellis Conference Room at York Hospital, welcomes new members. Friends are welcome, too. During these meetings the members share information, coping tips and strategies, explore complimentary therapies, hear guest speakers, support each other, experience sisterhood, plan the Annual Walk for Hope and celebrate living.

Worship services

• **Bahai'i Faith** meets Sunday morning for devotional meetings and fellowship. Call 363-4591.

• **Cape Neddick Baptist Church** schedule: Sunday School for all ages at 9 a.m.; Sunday worship service and Junior Church at 10:15 a.m.; choir rehearsal, 6 p.m. Wednesday; prayer meetings, 7 p.m. Wednesday. Call 363-3566 or visit www.cape-neddick-baptist.org.

• **First Parish Church**, 180 York St., offers thought-provoking sermons, special music and child care and church school for all ages. Sunday worship services are held at 10 a.m. Call 363-3758.

• **Holy Cross Lutheran Church**, 2 Lord St., Kennebunk, will offer the traditional Lutheran liturgical worship service at 9:45 a.m. The modern Lutheran liturgical service will be at 8:15 a.m. The 45-minute informal Saturday worship service will occur at 5 p.m.

Classified Ads

CLASSIFIED LINE ADS

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

ADVERTISING DEADLINE

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

TO PLACE AN AD

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

FOR SALE

IMPORTED LEATHER SOFA
new chocolate brown \$475.
Call 396-5661.

3PC KING PILLOWTOP MATTRESS SET new in plastic with warranty. \$220.
Call 396-5661.

ABSOLUTE BARGAIN new twin/full mattress set w/ frame \$179. Call 396-5661.

CHERRY SLEIGHBED new in box with mattress qn size \$425. Call 899-8853.

GENERATORS 12 to 2000kw. New & used. Turnkey installations. Call 603-828-6687.

NEW PLUS QUEEN MATTRESS SET worth \$699 asking \$240. Call 899-8853.

NEW SOFA SECTIONAL w/chaire microsuede. Must sell \$469. Call 899-8853.

POSTURE SUPPORT queen mattress all new \$145. Call 899-8853.

WANTED

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

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

SERVICES

PAINTING Interior & Exterior. All your wallcovering needs. Call Roy 603-767-2112

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

YARD SALE

YARD SALE 7/31
5 EUREKA AVE., YORK
8 A.M. TO 1 P.M.
TV, Monitor, Keyboard, Air Conditioner, Portable Heater, Radio, Stereo, Poker/Card Table, Dishes, Glasses, Golf Equipment, Many other items.

BANNERS

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

2'x3' - \$36

3'x4' - \$60

3'x8' - \$107

Call
603-625-1855
x24

WE BUY CARS & TRUCKS



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

All Makes & Models
Wholesale Buyer

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

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



Coming Soon!
Our famous

LOBSTER PAGE!

For advertising information,
call Dan Szczesny at (603) 236-9236

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



Community BULLETIN BOARD

COLDWELL BANKER
YORKE REALTY

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

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

www.yorkmaineluxuryhomes.com Phyllis Fox & Steve Dunne

The FOX & DUNNE
TEAM



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

Turn "For Sale" into
"SOLD"
Call Joanne today.

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



GET ON THE BOARD!

**Call (207)
363-8484 x3**

PEOPLE

• **Jessica Erin Dunfey** of York graduated with a Bachelor of Arts degree from Stonehill College in Easton, Mass.

• **Emily K. Wall** of York has been selected for inclusion on the Dean's List for academic achievement during the spring semester at St. Lawrence University in Canton, N.Y.

IN THE GAME



COURTESY PHOTO

Former York High School shortstop David Nieves recently signed a National Letter of Intent to play at Bloomfield College on a baseball scholarship. The former York High School baseball captain (Class of 2010) was also captain of the Southern Maine Community College Baseball team for two years.

• **Katherine Rasche**, Class of 2012 at Skidmore College, earned highest honors for the spring semester. She is the daughter of Stephen and Tori Rasche of York.

• **Andrew Ohlson** and **Thomas Ohlson** of York have been named to the President's List at Southern New Hampshire University.

• **Kimberly Rigano** of York was named to the Dean's List at the Florida Institute of Technology.

• **Kallen Decato**, a Sophomore at Gettysburg College, from York was named to the Dean's List.

• The following local students were named to the Dean's List at Bryant University: **Kortnee Cribby** of York, **Liana Grieg** of York, and **Nicholas McMahon** of Cape Neddick.

• **George Mason** of York Beach was named to the Dean's List at Tufts University.

• The following local students were named to the Dean's List at Springfield College: **Lacey Cartier** and **Brooke Simpson** of York.

• The following area students have been named to the dean's list for the spring 2010 semester at the University of Vermont: **Morgan A. Tromblee** of Cape Neddick, **Sara E. Hanlon** of York, and **Emily A. Silin** of York Beach.

• **Francesca L. Cone** of Cape Neddick was named to the Dean's List at Colby College.

• **Nell Henderson-Brown**, a member of the class of 2013 from York, has been named to the spring 2010 Dean's List at Loyola University Maryland.

• The following area students have been named to the dean's list for spring 2010 at the University of

Horoscopes

By Rusty

The Southern Maine Coast's leading astrologer and part-time embalming consultant

Aries (March 21-April 19): You will soon have friends in high places. Unfortunately, they're all up in the third-tier cell block.

Taurus (April 20-May 20): Put one foot in front of the other, which would make a nice change from putting either foot in your mouth.

Gemini (May 21-June 20): The path to success takes unexpected twists and turns, but in your case it resembles an Escher diagram.

Cancer (June 21-July 22): You will meet an old acquaintance, but for some reason he will not

be quite as old as you.

Leo (July 23-Aug. 22): Travel is in your future. Specifically, your life is about to go south.

Virgo (Aug. 23-Sept. 22): You have a long and steady future in your chosen field. Too bad you've chosen to be a baby photographer.

Libra (Sept. 23-Oct. 22): I'll be seeing you in all the old familiar places. But only if you see me first.

Scorpio (Oct. 23-Nov. 21): The plan you've chosen to achieve financial success shows great promise. And a great promise is about all you're going to get

out of it.

Sagittarius (Nov. 22-Dec. 21): A friend in need is a friend indeed. And your friend is in need of 20 bucks until payday.

Capricorn (Dec. 22-Jan. 19): Some fun new words are in your future. Here's one of them: unemployment!

Aquarius (Jan. 20-Feb. 18): You may have a big circle of friends, but you're still a complete square.

Pisces (Feb. 19-March 20): Your colleagues will soon throw you a going-away party. Unfortunately, it will come as a surprise.

New Hampshire: **Elise Chanlatte** of Cape Neddick earned Honors, **Taylor Bradbury** of York earned High Honors, **Nicholas Caramihalis** of York earned Honors, **Hillary Christopher** of York earned Highest Honors, **Edmondson Cole** of York earned Highest Honors, **Joseph Corsello** of York earned High Honors, **Sara Demos** of York earned Highest Honors, **Dayna Dervishian** of York earned Honors, **Kaitlyn Dow** of York earned High Honors, **Jed Fiske** of York earned

Highest Honors, **Casey Hoatson** of York earned Honors, **Jenna Hosmer** of York earned Highest Honors, **Kathryn McKenna** of York earned Honors, **Jake Posternak** of York earned Honors, **Megan Ramsey** of York earned Honors, **Kenneth Weigel** of York earned High Honors, **Sibley Blum** of York Beach earned High Honors, and **Chelsey Tewell** of York Harbor earned Highest Honors.

55+

Prices Reduced on
Last 4 Residences!



First price reduction since 2006 at Shepard's Cove! With some residences reduced by \$30K, NOW is the time to buy. This award-winning community features a private dock & boathouse, designer clubhouse with fitness room & incredible quality construction. All less than 2 miles to Portsmouth and I-95 in Kittery, ME!

1 BR's from \$264,900

2 BR's from \$369,900



Call Lisa MacBride
207.439.1911 :: 603.817.1337 (cell)

Model open Sat & Sun, 11-4 or by appt.

Marketed by The Gove Group RE

Discover the Chinburg Difference...

Dir. I-95 to Exit 2 in to Kittery Traffic Circle, right onto Rte.236S to entry on left.

057932

Cyan Magenta Yellow Black

23

Century 21
ATLANTIC REALTY

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



THE HEART OF YORK HARBOR! Beautiful 6 bdrm home. State of the art kitchen, marble & granite baths, several fireplaces, porches, decks and patio. Seasonal ocean views, just a short walk to beaches & village. Motivated sellers. Assumable mortgage **\$1,650,000**



YORK HARBOR - WATER VIEWS ARE YOURS! Quality built Colonial featuring gleaming maple/oak flooring, acoustically designed great room, efficient radiant floor heat, Farmers Porch, and customized fireplace and chimney. **\$699,900**



YORK - VACATION YEAR ROUND! Enjoy the 4 seasons so close to Long Sands Boh!! Move right into this 6 rm 3 bdrm easy living bungalow featuring wd. flrs, brick hearth and wdstove, oil heat, remodelled maple kitchen, new roof, massive outdoor fireplace and 12 X 30 workshop/storage shed. **\$329,000**

063744



CAPE NEDDICK - YOU BUY THE HOME; THE SELLER WILL BUY YOU A BOAT! Custom built home on 200' of river frontage with a dock & mooring. 10 rms, wd flrs, 2 staircases, 3 fireplaces, full basement, 3 car garage, office on 3rd flr. **\$1,179,000**



CAPE NEDDICK - MAINE COAST TREASURE! Open floor plan for easy entertaining with views of the ocean. Walls of glass, 4 decks, fireplace, gleaming oak flrs, granite counters, oversized garage with sep. entrance to office/playrm. ROW to ocean. **\$599,000**

YORK - WATERFRONT LOT WITH 290 FT. ON THE YORK RIVER!! VERY PRIVATE yet convenient to schools and shopping. Septic design for a 4 bdrm home. **BUILD IMMEDIATELY JUST REDUCED TO \$219,900**

YORK - GREAT IN-TOWN LOCATION! Enjoy all the comforts of the center of York from this half acre lot in an established neighborhood. 3 bedroom septic design and town water. **\$99,900**

RIVERS BY THE SEA
SALES & RENTALS
"Personalized not Franchised"

MEET AT THE BEACH!!!

York Beach

Cute 2 bedroom cottages at Gray Gull. Located between Long Sands and Short Sands beaches. In ground-pool on premises. Great summer get-away or rental property! **\$199,000 ~ \$210,000**



York Beach

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



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



063742

RE/MAX[®] REALTY ONE



439 US Route One
York, ME 03909

&
84 School St (intersection of RT 1)
Ogunquit, ME 03907

Each office independently owned & operated

Office: **207.363.2497** Toll Free: **800.272.4366**

YORK



LOVELY! Near York River & Ocean, this home has 3 bedroom, 2 bath, FP in living room, beautiful glass sunroom leading to deck, HW floors throughout, plus room for den or office. **\$329,900**

Jim Hager 207-361-7169

WELLS/OGUNQUIT



WHAT A SPOT! Ogunquit River sounds are soothing while sitting on the expansive screened porch. Take a dip in the inground pool. 1st floor master, balcony, stone fp, & full finished basement. **\$355,000**

Gail Benson 207-251-0632

S. BERWICK



SELLER CAN MOVE QUICKLY! **\$89,900** Great commuter location, residential community abutting Conservation land. Convenient coin-operated washer/dryer & storage. Elec & gas heat. Check it out! **\$89,900**

Joanne Stone 207-337-2359

WELLS



DOESN'T GET BETTER THAN THIS - Sparkling new construction. 3 gracious BR's, HW flrs, charming front porch, large back deck, expansion possible. SF home @ condo price! Call today. **\$229,000**

Gail Benson 207-251-0632

YORK



CONVENIENT & SPACIOUS - Open-concept Post & Beam Townhouse. Private end unit w/ sundeck off main living area. Pool & tennis ect's.. Near Rtes. 1 & 95 Cool family room! **\$199,900**

Joanne Stone 207-337-2359

SANFORD



LUXURIOUS custom built home on 20 private, wooded acres. Chef's kitchen, private library, ensuite Master, office, large bonus room, 2 car garage and separate 1 car garage. All this and much more! **\$449,900**

Carolyn Weller 207-351-6717

WELLS



TO THE BEACH!!! Oversized lot, in-law studio and make your way to the Atlantic! Needs TLC but what a location!! Won't last long!!! **\$249,000**

Bill Conda 207-363-2497

OGUNQUIT



WALK TO FOOTBRIDGE BEACH! Exceptional three bedroom condo in Immaculate condition with amenities - new appliances, new carpeting, recessed lighting & in ground pool. **\$334,900**

Bob Davis 207-251-2819

WELLS



GREAT COUNTRY LOCATION & 10MIN TO BEACH! 3BR, 2.5 bath home w/2 car garage & detached garage/workshop. Large open yard, above ground pool & hot tub. **\$299,900**

Andy Stotz 207-730-1350

WELLS



YEARROUND condo 3BR, 3BA, wood floors, bright open concept design, garage w/ storage & deck. Expansive marsh and ocean views. Quality new construction & "Green" energy efficient design! **\$274,900**

Ken Peck 207-450-4668

YORK



COZY POST & BEAM TOWNHOUSE. Open floorplan w/exposed beams, cath. ceilings, skylights, pellet stove, AC & 2-car garage! Close to highway, town, beaches. Enjoy tennis courts & pool. **\$192,000**

Nancy Raynes 207-233-1693

WELLS



PRICED TO SELL! River Ranch on Ogun. Line. Cozy year round 2 bedroom with summer room. Perfect for second home. Minutes to Ogunquit & Moody Beaches. Many updates! **\$198,000**

Eileen Parenteau 207-337-2220

WELLS BEACH



PREMIER LOCATION. Two seasonal cottages just steps to sandy Crescent Beach. Situated on almost 1/4 acre lot & bordering Rachel Carson Wildlife Preserve. Endless possibilities! **\$499,900**

Kathy Thornton 207-337-0003

LAND! LAND! TIME TO BUILD

WELLS - BUILD YOUR DREAM HOME! 1 ac. Close to Routes 95 & 1, Amtrak. Summer fun & relaxation minutes away. Soils Test & Septic Design Avail. **\$67,000**

Carolyn Weller 207-351-6717

YORK - SWEEPING OCEAN VIEWS - .34a elevated corner lot on Nubble Point.

Louise Ducharme 207-252-3270

ACTON - STUNNING MOUNTAIN VIEWS - 22 acre pristine lot bordered by stone walls. Property currently in Tree Growth. **\$149,000**

Ken Peck 207-450-4668

www.yorkmaine.com