

York **INSIDE: DISCOVER A FROZEN BAIT VENDING MACHINE SEE PAGE 14!**

The Independent

The hometown voice of the greater York region



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FREE

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NOT YOUR FATHER'S HARVEST FEST

WHY IT'S DIFFERENT P6

Cyan Magenta Yellow Black

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Never an end, always a beginning

By **DEB BOUCHARD**

The York Independent

Hello York County! I am back – and it's wonderful to be back publishing a York County newspaper! Many readers will remember me as the owner and publisher of Making It At Home Newspaper several years ago. Though I remained in the area, I became involved with a publication in the Boston and seacoast N.H. area and now have come full circle – back home where I belong – publishing in my hometown!

I've been working hard behind the scenes here at The York Independent and our partner, Quality of Life Publications. "Quality of Life" is what the paper is all about! It's why we love living here and raising our children along the beautiful coast of southern Maine and why we involve ourselves in all of the great community events and causes we happen upon.

At the York Independent, we love to help our readers explore our wonderful area and give you the information to do so. As always, we are a free paper and you can find us in over 125 locations from Portsmouth to Wells. It's great to recognize how quickly the paper is picked up and we continue to grow.

We like to think, and hope that you as our valued readers and advertisers do as well,



Deb Bouchard

that The York Independent is *your* local paper and guide to what is going on in our community. Whether it is news about music, theater, outdoor events, galleries and community events, you can find it all in each issue.

Our food editor will always keep you in the know about local restaurants and give you new and exciting recipes. Our Q&A feature will introduce you to interesting folks in the area. Of course, our cover stories are always well written and keep our readers in the know about new and interesting goings-on. Our recent issues on Pathway To The Past and our story on the old trolley system gave readers a great history lesson!

If you are looking to adopt a pet – please check out our Pet Connection column each issue. There are always a variety of pets to adopt that need a good home. From birds to hamsters to guinea pigs and dogs and cats – you are sure to find a friend to bring home to love!

I look forward to hearing from you when you know of community events and as always, we invite you to send your listings to yorkindependent@gmail.com. I've always been involved with a locally owned and operated independent newspaper and The York Independent is no exception. York County is so special and unique – it's why we live here, it's why The York Independent is so successful.

So, as I like to say: never an end, always a beginning!

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COMMUNITY BRIEFS



COURTESY PHOTO

Pictured are just a few of those helping to organize the Oct. 5 Fashion Fling: from left, Dawn Fernald, Barbara Conda, Ellen Baldwin, Kathy Barnhorst, Susan Booth, Sue McDonough, and Cheryl Farley and Robert Levinstein of the Ogunquit Playhouse.

THE 'FLING' RETURNS

York Hospital Fashion Fling coming to Ogunquit Playhouse

Looking for a way to see the latest fashions and help a great cause? The York Hospital Fashion Fling is returning this fall. In support of Breast Care Services at York Hospital in Wells and York, the fashion show is planned for Tuesday, Oct. 5 at the Ogunquit Playhouse.

The event, highlighting couture for Ladies, Men and Children will feature local physicians and community members, while showcasing clothing from 11 area retailers: Amy Williams, Carla's, Clothes Encounters, Cole Haan Outlet, Daisy Jane's, Dress Barn Woman, John Farley Clothiers, L.L. Bean, The Little Red Wagon, Lizology and Serendipity.

The evening will begin with a Gourmet Champagne reception featuring fare from over 25 area restaurants, along with a Silent Auction. Additionally, all guests will go home with complimentary swag bags filled with gifts sure to pamper.

Co-chaired by both Barbara Conda, Bangor Savings Bank Branch Manager

and Ellen Baldwin, owner of Coldwell Banker-Yorke Realty, a committee of area volunteers has been meeting for months planning The Fashion Fling. "We are so excited to bring back this incredibly popular and fun event after almost nine years—and just in time to help Breast Care Services at York Hospital," said Conda.

"The Fashion Fling was always a community favorite and I'm thrilled that it is coming back--so many wonderful people joining together to help us improve our Breast Care Services," said Jud Knox, president of York Hospital.

Anyone interested in purchasing tickets for \$50 each, should visit www.york-hospital.com/fashionfling.cfm, email the Fundraising Office at fr@yorkhospital.com or call them at 351-2385.

Big money up for grabs; York High hopes for share

Liberty Mutual will soon make a contribution in the form of \$5,000 "Responsible Sports Community" grants. York High School's wrestling program hopes to be one of them.

Community Grants are part of Liberty Mutual's Responsible Sports program, which is an ongoing effort championing and celebrating responsibility in youth sports," said Greg Gordon senior vice president of Consumer Marketing at Liberty Mutual. "This community-based program offers meaningful, easy-to-use educational resources for youth sports parents and coaches, including access to on-the-field game and practice preparation tools, as well as self-paced online coursework filled with learning tools, videos, and topics addressing youth sports issues."

For York High School, wrestling coach Bryan Thompson hopes to directly apply

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 The business voice of the greater York region

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the grant to the creation of a wrestling/cheering and multi-use space out of a former band room. “We’ve practiced in the school cafeteria for 15 years; this has historically created a burden on custodial staff who clean and prep the area daily for practice, and a safety issue for athletes, who routinely practice in an area without padded walls. Additionally, the nature of the cafeteria requires a large number of people to set up the wrestling mat, discouraging smaller group use. The new area has potential for a number of local groups, including wrestling, cheering (who currently are without a practice home), physical education classes, and smaller local community groups, such as police training and adult education. Having a safe, sanitary, and dedicated space will reflect immediately in participation numbers for all of these activities.”

Complete details on the grants as well as the qualifying self-paced courses are available through the official program website at www.ResponsibleSports.com. To show your support, visit www.ResponsibleSports.com/5000. For more information about wrestling in the Town of York, visit <http://www.yorkschoools.org/yhs/wrestling/index>



Old York Garden Club presents “All That Jazz” flower show

Old York Garden Club is busy making final preparations for “All That Jazz,” A Standard Flower Show to be held at the York Public Library, 15 Long Sands Road, York. The show is free and open to the public. Regular show hours are Friday, Sept. 10 from 10 a.m. to 5 p.m. and Saturday, Sept. 11 from 10 a.m. to 2 p.m.

The Flower Show will have three separate divisions. “On the Sunny Side of the Street” is Special Exhibits, Division III. Invited commercial exhibitors will have the opportunity to highlight their expertise in floral and landscaping design. Educational exhibits will include a History of Our Flower Shows, Maine Native Plants and Maine Invasive Plants. A Youth Educational Exhibit will feature a display of dioramas entitled “A Perfect World” designed by sixty fifth grade students from York Middle School.

The York Community and Seacoast area residents are cordially invited to participate in Division II-Horticulture, “Come Rain or Come Shine.” Participants can submit flowers (perennials, biennials, and annuals), herbs, vegetables, fruits and

root crops into the Horticultural Division. General Rules and Horticultural Rules, Horticultural Awards, and Sections Description can be viewed in detail on the club’s website, www.oldyorkgardenclub.org.

For Old York Garden Club members only, “It’s the Talk of the Town” is Division I - Design. This part of the Flower Show will feature 8 Classes of Designs including an Underwater Design entitled “Singin’ in the Rain,” a Multi-Rhythmic Design staged on a white pedestal, and “B Sharp Blues,” a creative design incorporating a musical instrument.

For more information, contact Rosemarie Glynn, Chairperson of the Flower Show, at 363-2787 or e-mail rglynn@maine.rr.com. Consultant for Division II, Horticulture is Roland Labrie, 361-2113 e-mail rol7lab@yahoo.com.



COURTESY PHOTO

Kennebunk Savings Bank officials deliver a check to Caring Unlimited.

Caring Unlimited gets donation from Kennebunk Savings Bank

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 with the opportunity to help direct a percentage of the bank’s annual charitable giving. This year, as a result of how Kennebunk Savings customers voted in the annual customer ballot, Caring Unlimited received a donation of \$1,688.

Caring Unlimited, York County’s Domestic Violence Program, works with women, children and men whose lives have been affected by domestic abuse. Each year, Caring Unlimited serves approximately 3,500 people in York County through the organization’s programs and services including: the 24-hour confidential hotline, emergency sheltering, transitional housing and services, legal advocacy, support and education groups, school-based education and advocacy, and community-based education and training.

Bradford C. Paige, Kennebunk Savings President and CEO, said, “As part of our commitment to the community we contribute 10 percent or more of our earnings each year to nonprofits— this year our total contribution is over \$500,000. Personally, I truly enjoy this time of year because we know we’re donating to organizations our customers tell us they value.” Paige added, “We are proud of the impact our Ballot contribution of \$80,000 will make for our nonprofit friends.”



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LAURIE WALLACE

Q & A

4

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By TARYN PLUMB
The York Independent

Call her ‘old-school?’ Laurie Wallace won’t get offended. That’s exactly what she’s going for.

The York mom and home care nurse crafts a plethora of items from scratch—starting with fiber sheared straight off the alpaca and ending with hand spun, knit, woven and dyed items that she occasionally sells at local farmer’s markets and at Harvestfest.

Yes, it’s time-intensive, but it’s also traditional and back-to-basics—something, she says, these uncertain times call for.

Name: Laurie Wallace
Lives in: York
Occupation: Home care nurse. “That’s the real job.”
Mother of: One grown daughter, two sons in the York schools.
Hobby: Hand Spun Knits by Laurie.

Can you explain the process of hand-spinning?

I start out by cleaning (the fiber); then I use a drum carder, which straightens the fibers; then I spin it up, ply it, I usually do two-ply, and I generally dye it after it’s spun up. Depending on when you dye it, it really creates a different look. That’s what I find enjoyable, is creating something that’s really a surprise. I started out getting roving (a long, narrow bundle of fiber), which is already processed. That progressed to me wanting to spin right from the animal—which for me is sheep or alpaca. Alpaca is really what I like to work with now. I get trash bags full of fleece from Pamelamas, a farm in Arundel, and at the Common Ground Fair in Unity.

How did you get into it?
I started back in the mid ’90s—I

worked with someone who got me started. She loaned me this very generic looking wheel. I sat down and she showed me what to do over the course of a half-hour or so. I borrowed the wheel for three years. When we moved up here from Massachusetts, I was able to purchase my own. I took it and ran with it, I’ve loved it ever since. It’s a hobby. That’s truly what it is. Selling things allows me to buy things—an Inkle loom, a sewing machine. Anything you make with your hands, you never make money at it, and you have to understand you’re never going to.

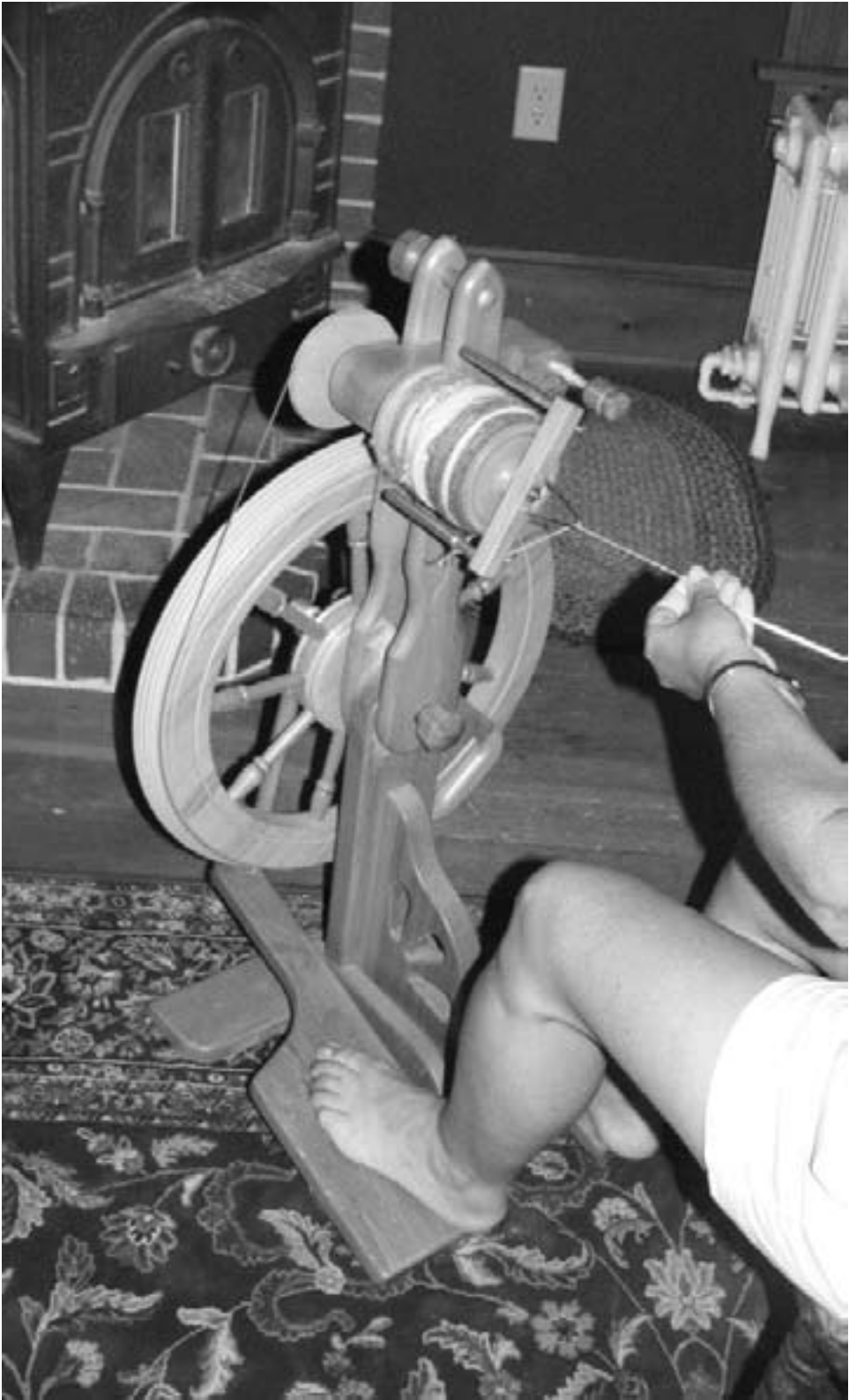
“ I like making smaller things—I’m not interested in making sweaters. ”

What kinds of items do you make?

It started off where I was spinning all this yarn, and I had to figure out what to do with it, so I started kitting for family and friends. I make hats, scarves, socks, baby things, adult size and for kids, too. I like making smaller things—I’m not interested in making sweaters. I’ve made them for family members but that’s where it stays.

I make hobo gloves, which are 100 percent alpaca, and I hand dye them. Those have been very popular. I’ve had men buying them to use while on the computer; kids look at them and say ‘Oh, I can still text.’ I use them myself for driving, cross-country skiing and snowshoeing, because my hands get hot. You get a little air in that way.

Baby jester alpaca hats have also been a fun item. I do felted bags, too. Once I had



COURTESY PHOTOS

Some of the tools of the trade, and some of the results, of York resident Laurie Wallace’s interest in hand-spinning.

an artist who makes dolls who wanted my yarn for her hair—she liked the colors. I picked up an Inkle loom, which is a very small, small loom, so now I weave, as well, mostly belts and dog leashes. I don’t

have a large number of items, because I try to keep them as unique as I can.

How long does it take?
It’s a very long process. People ask me all

the time how long it takes me, and it's really difficult to define that. In the evening I might take an hour or two on something, then pick it up three days later. I sell at the farmer's market (in the lot behind the Greater York Region Chamber of Commerce visitor's center), and at Harvestfest. I simply don't have time, and really don't have a lot of product. There's nothing that can be mass produced here. Every piece is done by hand.

Can you describe your spinning wheel and how you use it?

I have a portable Majacraft "Rose" with a double treadle, which is the foot piece.

“It's a tough world we're living in these days, so why not go back to something simple?”

It's a newer style, and you can get a much better rhythm going with the treadle. It sits in my living room, but I can move it around wherever I want.

What's the difference between making yarn and buying it at the store?

You can just go to Wal-Mart and pick up your yarn, or we have a beautiful yarn shop here in York. I get it from the animal, which is partially because it's less expensive, although it takes more time. I like more of a unique look, because if get it in

already roving form, it's kind of perfect. I like that little bit of imperfection in there. When I card it, I might have lumps and bumps, but I like that, to me it gives a really unique look. And the colors—you're not going to find them identical. I do it by hand batches, it's just a pot on the stove. I'm not large scale, I don't have big jugs or jars of dyes sitting around. I really enjoy working with the colors.

Overall, why do you think knitting is becoming so popular again?

I think it's trying to get back to old-school a little bit. It's a tough world we're living in these days, so why not go back to something simple? Getting back to some of these older traditions—like providing for yourself—is a good idea. That's why I like this type of hobby—it's very old-fashioned. We're going back to the old days here, where things were harder in some ways, but in other ways, not so much.

What's your advice on life?

For me, this is a great stress-reliever. I think we all need an outlet somewhere. I'm not a big TV fan, but I can watch if I'm doing something, if I'm being productive at the same time. I take my knitting to football games, or when my husband's driving, I knit in the car. But at football games I only do it when my son's not playing—I'm not allowed to knit when he's playing, that's the rule.

Have a suggestion for someone who could be skewered—er, interviewed—here? Contact Taryn Plumb at tarynplumb1@gmail.com.

AT THE LIBRARY

Let's talk poetry

Registration is now open for the "Let's Talk About It" Poetry Series, which will be held Tuesday evenings, Oct. 12, 19, 26, Nov. 2, 9 at 7 p.m. The theme is: "American Traditions/American Innovations: American Poetry of the Second Half of the 20th Century." This free series will be facilitated by published poet Bruce Spang and is offered by the Maine Humanities Council in cooperation with the Maine State Library. Enrollment is limited; for more information and to register please call the Library at 363-2818.

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

• **"All That Jazz"** Standard Flower Show - Old York Garden Club floral designs, horticulture and educational exhibits will be on display throughout the library on: Friday, Sept. 10, 10 a.m. to 5 p.m. Saturday, Sept. 11, 10 a.m. to 2 p.m.

• **"It's Complicated"** will be shown on Sunday, Sept. 12 at 7 p.m. A couple reignites 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. Please note: This was rescheduled from Aug. 8.

• **Artist Talk and Reception** will be held on Tuesday, Sept. 14 at 5 p.m. Artist Russel Whitten will discuss his paintings which will be on exhibit now through Tuesday, Oct. 26.

• **The Ogunquit Art Colonies and American Modern-**

ism lecture on Friday, Sept. 24 at 7 p.m. Ron Crusan, director of the Ogunquit Museum of American Art, will speak about the art colony/modernism and the museum's role in perpetuating the importance of Ogunquit to the American Modernist movement. He will also bring some reproductions from the collection.

• **Neil Rolde**, Local Author Tuesday, Sept. 21. Noon. Brown Bag Lunch. York author, historian, and former legislator, Rolde discusses his new book "O. Murray Carr," a political thriller full of sizzle, suspense, intrigue, and-of course-some history.

• **Jewish Literature Series.** Register by Thursday, Sept. 23. Thursday evenings, Oct. 7, 21, Nov. 4, 7 p.m. York Diversity Forum & York Public Library are sponsoring a Jewish Literature series. Sandel Morse will lead discussions of, Bernard Malamud's "The Fixer," Philip Roth's "The Plot Against America" and "The History of Love" by Nicole Krauss. Books will be on sale at the Library beginning Thursday, Sept. 16.

• **The Ogunquit Art Colo-**



nies and American Modernism. Friday, Sept. 24, 7 p.m. Ron Crusan, director of the Ogunquit Museum of American Art, will speak about the art colony, modernism, and the museum's role in perpetuating the importance of Ogunquit to the American Modernist movement. He will also bring some reproductions from the collection.

• **Mike Kimble and Richard Cambridge**, Author's Series, Friday, Oct. 1, 7 p.m. Authors Michael Kimble and Richard Cambridge will read and discuss their work. Michael Kimble of Cape Neddick is a novelist, playwright, and screenwriter. He will read from his current work, a comic faux memoir of another Michael Kimble, "the worst writer ever self-published". Richard Cambridge is a poet, playwright, and novelist from Cambridge, MA, where he received the 2003 Cambridge Peace and Justice Award for his art and activism.

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COVER STORY

NOT YOUR FATHER'S HARVESTFEST

York's annual fall party has morphed into a month-long series of events. Here's a preview of what's in store

This is not your father's Harvestfest.

No, indeed—instead of one weekend of fall-themed activities in York Village, this year's version has expanded into a month-long series of events held in York Beach and in other areas around town and the region.

Harvestfest, set for Friday, Oct. 16 and Saturday, Oct. 17 at York Beach (moved there this year after a quarter century in York Village), is still a centerpiece of the regional fall activities calendar. But this time around, a bouquet of other “fests,” all grouped under the umbrella “Maine Oktoberfest,” is blooming throughout the month.

Here's a quick look at what's in store:

• **Artfest:** Friday, Oct. 1 through Sunday, Oct. 3. Open studios, galleries, museums, and antique shops all over the Seacoast will welcome the public and celebrate the region's many-faceted art scene.

• **Salefest:** Saturday, Oct. 9 through Monday, Oct. 11. Held primarily at Short Sands Beach, local shops take their merchandise outdoors for end-of-the-season sales. Runs 10 a.m. to 4 p.m. each day.

• **York Village Marketfest,** Friday, Oct. 15 & Saturday, Oct. 16. The York Village Business Association is organizing two days worth of family activities, including historic reenactments, juried artists and crafters, a raffle, and side-walk sales.

• **Harvestfest and Kidsfest,** Saturday, Oct. 16 & Sunday, Oct. 17: The core of the town's traditional fall celebration will take place in the York Beach area this year, including such traditional activities as the ox roast, a corn toss challenge, and more. Also family-friendly activities will be grouped together as ‘Kidsfest.’ Activities run Satur-

day 10 a.m. to 8 p.m., Sunday, 10 a.m. to 4 p.m.

• **Brewfest and Carfest,** Saturday, Oct. 23: The Maine Microbrew Beer, Coffee & Tea Festival will take place at coffee shops and restaurants throughout the region. Also, the Annual Antique Car Show will take place at Short Sands Ballfield from 9 a.m. to 2 p.m.

• **Dinefest,** Saturday, Oct. 23 through Sunday, Oct. 31. Participating restaurants put their best plates forward in this regional festival celebrating the culinary arts.

Got all that? And somewhere in there is Halloween, so make sure you lay in a supply of trick-or-treat bags.

Why suddenly so many celebrations? Organizers say it's a natural outgrowth of the success of Harvestfest, which began 25 years ago as a casual effort to celebrate community and maybe keep the tourists in the area a week or two longer.

Once it got established, Harvestfest grew like squash after a heavy rainstorm. The festival mushroomed from a simple community celebration to a massive undertaking that strained the ability of the community to host it, encompassing hundreds of vendors and events and welcoming tens of thousands of visitors. In recent years, planning for Harvestfest was a continuous year-long process.

Everyone enjoyed Harvestfest as much as ever, but in recent years the continuing popularity prompted organizers at the Greater York Region Chamber of Commerce (which oversees the event) to begin to look at better ways to accommodate it.

“We always looked at it as the ‘sticky’ weekend—everything we could stick to it we did,” said Cathy Goodwin, president and CEO of the chamber of commerce. “That,

to a degree, was what was overwhelming the event. It was almost too much for a small group of people to manage.”

“So we began to consider changes, and when we had a reason to do things differently, it was an opportunity to look at everything.”

Goodwin said that drove the idea to break off certain elements of Harvestfest and give them their own weekends.

“If we decided we actually wanted to create a destination-type of festival, we could actually split it out over weekends, and give people more choices as to what to do,” Goodwin said.

“When there's more to do in an area, people are more likely to stay,” she said. “Promoting more things to do is a goal of the chamber, and this Oktoberfest fits that goal.”

Other issues prompting the move ranged from insurance and fees to simple matters such as limited space. In the end, it seemed a natural move to announce following the 25th annual Harvestfest last October.

But the transition wasn't without its difficulties. When the switch to York Beach was announced last year, many residents felt York Village was being left in the lurch. For many, Harvestfest represented their busiest weekend of the year; in any case, the festival had become part of the Village community's identity—perhaps more than people realized.

Bickering ensued for a few months. York Village merchants made plans to launch their own “replacement” festival to make up for the vanished tradition.

But the rancor eventually died down. A Facebook page on the move that fairly glowed in mid-winter has had barely any postings all summer long.

And now everyone—chamber organizers, Village merchants, dozens of sponsoring businesses—are all pulling together to create a month to remember.

“It's not a competition,” said Gloria Gustafson of York Village Gallery, co-organizer of the York Village Marketfest, slated for Friday, Oct. 15 and Saturday, Oct. 16, and organized in part to replace the relocated Harvestfest.

“We're hoping that people will attend both. There were so many people that wanted this to stay in the Village, and we do want people to come to the Village, but we don't want people to not go to the beach.”

One thing that Marketfest organizers are still in need of is volunteers—the more, the better. If you'd like to donate part of the weekend to helping bring this celebration to life, Gloria Gustafson said organizers would welcome you.

“I'm the contact person and it all goes through me,” she said. Phone numbers to reach her are 351-3110 at her business and 363-4687 at home.

Okay, that's the background. So what's really happening in October? Here's a run-down of the details, with much of this text excerpted from the official Maine Oktoberfest program book. For more info, visit www.maineoktoberfest.com.



Artfest

From the chamber's program: “The goals of this event are:

- To increase awareness of the depth and breadth of creative expertise in our region by exposing more people to the galleries, collections, and cultural experiences available to the public.
- To create a destination event focusing on the many mediums of art including visual, performing, fine crafts, museums, antiques, culinary, graphic, etc.
- To drive the public to the artists in their galleries, studios, and in public areas such as downtown sidewalk art sales.
- Opening Reception: Ogunquit Museum of American Art, Friday, Oct. 1, from 5 to 7 p.m., proceeds to benefit the OMAA School Visitation

Program.

- Sales/Demonstrations/Events: Saturday and/or Sunday, Oct. 2 & 3, time and location to be determined by participating artists/artisans/groups.”

Artfest 2010 Participants:

- Audrey Gottlieb
Phone: 207.641.7490
Description: I will host an open studio. Photographs of York, greeting cards and international images.
Location: 161 York St, Community Building, York, Maine 03909
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Audrey Gottlieb
- Beyond the Sea
Phone: 207.363.2755
Description: Antonia DeSoto will display “black and white” photos and Douglas Taylor will display oil paintings.
Location: 240 York St. York, Maine 03909
October 2nd: 10:00am - 5:00pm
October 3rd: 11:00am - 4:00pm
Participants: Antonia DeSoto & Douglas Taylor

• Clay in the Woods Studio
Phone: 207.363.6937
Description: Pottery sale and open house at Clay in the Woods Studio. Come watch on-going throwing demonstrations and a Raku firing on Sunday afternoon. Several potters and jewelers will be showing their work.
Location: 18 Gardners Crossing, York, Maine 03909 (right off Raynes Neck Road)
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Mary Sweeney, Jean Lincoln, Barbara Hopkins, Diana Servis and Annie Littlefield

• D. Pratt Framer
Phone: 207.439.1192
Description: Antique maps and nautical charts of the area or reproductions are available in our Chart Room Gallery. See images of Portsmouth & coastal southern Maine from a bygone era. We offer Fine Custom Framing, art & frame restoration, readymade frames and mirrors.
Location: 15 Wallingford Square, Kittery, Maine 03904
October 2nd: 10:00am - 4:00pm
October 3rd: 12:00pm - 4:00pm
Participants: David & Lory Pratt

• Drift Gallery
Phone: 207.438.0417
Description: Open studio & gallery. Solo exhibition of selected works by Ali Goodwin.
Location: 7 Shapleigh Rd, Kittery, Maine 03904
October 2nd: 10:00am - 5:00pm
Participants: Ali Goodwin

• Gail Sauter Studio
Phone: 207.439.0223
Description: Artist open studio
Location: 9 Government St., Kittery, Maine 03904
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Gail Sauter

• Geneve Hoffman Photography
Phone: 207.475.3000
Description: Open house of downtown York Village Studio. Browse products and tour studio. Refreshments, wine, cheese, hobknobbins.
Location: 266 York St., York, Maine 03909
October 3rd: 1:00pm - 4:00pm
Participants: Geneve Hoffman

• Just Us Chickens Gallery
Phone: 207.439.4209
Description: We are an artist’s co-operative in beautiful downtown Kittery with 12 members and 12 associate members. We will be open all weekend, will host an opening on Friday night (4:00pm-7:00pm) and have refreshments throughout.
Location: 9 Walker Street, Kittery, Maine 03904
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Jane Ansaldo-Church, Mary Carter, Pat De-Grandpre, Nancy Donovan, Kristin Fellows, Barbara Fletcher, Jeremy Lindquist, Debby Ronnquist, Linda Ruksznis, Valerie Sobel, Sue Sowerby and Bonnie Irwin.

• Ocean Fire Pottery
Phone: 207.361.3131
Description: The public is invited to visit Ocean Fire Pottery’s Studio & Gallery and watch the on-going wheel throwing demonstrations throughout each day. Come & experience an exciting raku firing on Saturday afternoon (weather permitting). Visitors can enjoy refreshments, take in the pottery

technique & browse through the studio & gallery.
Location: 23 Woodbridge Rd, York, Maine 03909
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Amy Clark

• Ogunquit Museum of American Art
Phone: 207.646.4909
Description: OMAA has 5 galleries - all will be open - Showings include depictions of Perkins Cove, featured works of recent acquisitions, the works of Ed Betts: an Ogunquit master, Assemblage: Art of the Found Object, and the Henry Strater Gallery. Henry Strater founded the museum. Outside features a sculpture garden & magnificent ocean views.
Location: 543 Shore Road, Ogunquit, Maine 03907
October 1st: Opening Reception for Artfest from 5:00pm to 7:00pm
October 2nd: 10:00am - 5:00pm
October 3rd: 1:00pm – 5:00pm

• River Current Studio
Phone: 207.351.3262
Description: Studio, Gallery and Gardens will be open with artist hosting. Art work assemblage, collage & mixed media sculpture.
Location: Corner of Lindsay and Mill Dam Rd, York, Maine 03909
October 2nd: 10:00am - 4:00pm
October 3rd: 10:00am - 4:00pm
Participants: Rosalind Fedeli

• Sanctuary Arts & Green Foundry
Phone: 207.438.9826
Description: Sculpture Garden Open House, Foundry Demonstration and Classroom Tour
Location: 117 Bolt Hill Road, Eliot, Maine 03903
October 3rd: 1:00pm - 5:00pm
Participants: Christopher Gowell, Lauren Holmgren & Josh Dow

• Searose Gallery
Phone: 207.363.4014
Description: Open House Reception featuring the work of artist Helen Rose Hennessy: new works of watercolor, oils and pastels. Watercolor demo on request.
Location: 325 Long Beach Ave, York, Maine, 03909
October 2nd: 10:00am - 6:00pm (Reception 4:00pm - 6:00pm)
October 3rd: 10:00am - 6:00pm (Reception 4:00pm - 6:00pm)
Participants: Rick & Helen Hennessy

• Taylor’s Gallery
Phone: 207.363.0709
Description: Gallery open house, 25% off all artwork.
Location: 1325 US Route 1, Cape Neddick, Maine 03902
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 4:00pm
Participants: Sixteen oil painters, one weaver and five potters: including Patricia Andreotti, Tim Tyler, George Gaily, Judith Hoyt and Diane Bowie Zaitlin.

• The Little Red Hen, Inc.
Phone: 207.363.4894
Description: Visit the Little Red Hen to view vintage postcards of all the Yorks. A very extensive collection.
Location: 148 Woodbridge Road, York, Maine 03909
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Richard & Barbara Broadbent

• The Red Door Pottery Studio
Phone: 207.439.5671
Description: Open House at the Red Door Pottery Studio with food, music and pottery demonstrations.
• The gallery feature will be the diverse work of the League of New Hampshire craftsmen that reside in Maine: pottery, puppets, prints, jewelry, photography & more.
Location: 44 Government Street, Kittery, Maine 03904
October 2nd: 10:00am - 5:00pm
October 3rd: 10:00am - 5:00pm
Participants: Elaine Fuller, Sarah Drummond, Victoria Elbroch, Larry Elbroch, David Lincoln, Donna Marbet, Karen Orsillo, Mary Margaret Sweeney, Blair LaBella and more.

• The Wentworth Dennett School Studios / Art on the Hill
Description: Several artists from The Wentworth Dennett School Studios (aka Art on the Hill), will open their studios for Artfest 2010. Works range from fine oils and watercolors, to sculpture and mixed media.
Location: 78 Government Street, Kittery, Maine 03904
October 2nd: 10:00am - 6:00pm
October 3rd: 10:00am - 4:00pm
Participants: Randie Olofson, Fran Mallon, Lisa Noonis, Barbara Edelman, Terry Braun, Pamela Du-long Williams, Suzanne Richardson.

• Union Congregational Church
Phone: 207.363.6742
Description: Quilt and Fiber Arts Show
Location: 18 Church Street, York Beach, Maine 03910
October 2nd: 10:00am - 4:00pm
Participants: various quilters, knitters, weavers, rug hookers and spinners.

• Village Gallery
Phone: 207.351.3110
Description: Framing demonstration - “Adding depth to your image” and special sales & discounts/side-walk
Location: 244 York Street, York Village, Maine 03909
October 2nd: 10:00am - 4:00pm
Participants: Art Gallery & Frame Shop - Bradley’s Custom Framing

• Watercolor Gallery
Phone: 207.351.2979
Description: Wine & cheese reception in gallery from 10:00am - 4:00pm, Saturday, October 2nd. Free notecard from an original painting given to everyone who visits the gallery.
Location: 276 York Street, York, Maine 03909
October 2nd: 10:00am - 4:00pm
October 3rd: 10:00am - 4:00pm
Participants: Joanne Campbell (owner)

• York Art Association
Phone: 207.363.6937
Description: A Juried Photography Exhibition sponsored by the York Art Association. Images will include many forms of photography from digital, film, alternative process, mixed media, montages, etc. The theme for the show is “Outside the Box”. New Visions will feature work that will test the limits, expose new ideas, and engage the viewer with contemporary photography.

Location: 294 York Street, York, Maine 03909
October 2nd: 11:00am - 4:00pm
October 3rd: 11:00am - 4:00pm
Participants: Richard & Barbara Group, Barry Tarr, Suzie Goodwin

For a trail map and updated list of participants please visit www.maineoktoberfest.com



Harvestfest
From the chamber’s program: “In its 26th year, Harvstfest is a two-day event located at Short Sands Beach in York Beach. The event started as a chamber of commerce end-of-the-season ox-roast barbecue for our members, which was so much fun that when word got around about it, the chamber was under pressure to open the party up to the general public. This is how Harvestfest was born!”

Harvestfest 2010 Schedule of Events
Saturday, Oct. 16:
10 a.m. to 4 p.m.
• Juried Craft Fair – Ballfield
• Marketplace – Opposite Fire Station
• Esplanade/Non-Profits – Opposite Fire Station
• Go Green Business Expo – Opposite Fire Station
• Food Vendors – Ballfield
• Kidsfest – activities interspersed throughout the festival
Face Painting by Hospice of York & Berwick Academy – Ballfield
• Horse Drawn Wagon Rides – Entrance to Ballfield

10 a.m. to 1 p.m.
• Ox-roast & Baked Beans – Ballfield

1 p.m. to 4 p.m.
• Pumpkin Carving – bring your own pumpkin to Daily Grind Cafe

5:30 p.m. to 7:30 p.m.
• Pumpkin Stroll

Sunday, Oct. 17:
10 a.m. to 4 p.m.
• Juried Craft Fair – Ballfield
• Marketplace – Opposite Fire Station
• Esplanade/Non-Profits – Opposite Fire Station
• Go Green Business Expo – Opposite Fire Station
• Food Vendors - Ballfield
• Kidsfest – activities interspersed throughout the festival
• Horse Drawn Wagon Rides – Entrance to Ballfield
• Pony Rides – Ballfield

11 a.m. to 4 p.m.
• Native American POW-WOW

3:45 p.m.
• Reap the Harvest Raffle – prize drawings
Schedule subject to change without notice.

Harvestfest 2010 Entertainment
Saturday, Oct. 16:
Stage One at Ballfield
• 10 a.m. to 4 p.m.: Face Painting by Hospice of York and Berwick Academy-sponsored by Bangor Savings Bank & Berwick Academy
• 10 a.m. to 2 p.m.: Don Campbell Band – sponsored by Union Bluff Hotel, Bill & Bob’s Jewelry Shop, & Fun-O-Rama
• 3 to 4 p.m.: Dance Street Studio – sponsored by Bangor Savings Bank

Stage Two at Railroad Ave.
• 10 a.m. to noon.: TBA
• Noon to 1 p.m.: Marcus Gale – songs & stories for families sponsored by Bangor Savings Bank
• 1 to 2 p.m.: Maine-ly Balloons – father & son team of balloon twist-ers – sponsored by Bangor Savings Bank
• 2 to 4 p.m.: Dan Blakeslee – acoustic guitar, singer/songwriter – sponsored by Union Bluff Hotel
• 5:30 to 7 p.m.: Dr. Gasp (aka Dan Blakeslee) – Halloween Haunts & Taunts – sponsored by Bangor Savings Bank
• Maine-ly Balloons roving 2 to 4 p.m. – sponsored by Bangor Savings Bank

Esplanade
• 10 a.m. to noon: Park’s Tae Kwon Do – martial arts students – sponsored by Bangor Savings Bank

Sunday, Oct. 17:
Under Big Tent / Ballfield: Annual POW-WOW
• 11 a.m. to 4 p.m. - Native American Drummers, Flutes, Storytellers, Hoop Dancers and more – sponsored by Irving Oil Co. & The Little Bull

Stage One at Ballfield
• 10 a.m. to noon: TBA
• Noon to 2 p.m.: Storytelling by Shawn Middleton – sponsored by Irving Oil Co.
• 2 to 4 p.m.: TBA

Stage Two at Railroad Ave.
• 10 a.m. to noon: Missfit Hooping – Hula hooping for fun & fitness – sponsored by Bangor Savings Bank
• Noon to 2 p.m.: Tuckermans at 9 – a capella group – sponsored by Union Bluff Hotel, Bill & Bob’s Jewelry Shop & Fun-O-Rama

Esplanade
• 10 a.m. to noon: Park’s Tae Kwon Do – martial arts students – sponsored by Bangor Savings Bank
• 2 to 4 p.m.: Extreme Air of New Hampshire – competition jump rope team – ranked Top 10 Nationally – sponsored by Bangor Savings Bank

Schedule subject to change without notice. Times are approximate.

Safety and parking
• Harvestfest is a rain or shine event.
• Harvestfest is a smoke-free event.
• Dogs are NOT permitted at Harvestfest (except service dogs).
• Baby strollers in the food tent on Saturday are discouraged for safety reasons.

Parking and shuttle vans
Public Parking for Harvestfest at Yorks Wild Animal Kingdom
There will be free van shuttles from the parking area to the event.
Directions:
• From the South on I-95: Take I-95 North to Exit 7 (York exit). Bear right onto Spur Road. Go left at spotlight onto Route 1 North. Turn right at Yorks Wild Animal Kingdom. Follow the road down to the parking lot.
• From the South on Route 1: Follow Route 1 North to York. Turn right at Yorks Wild Animal Kingdom. Follow the road down to the parking lot.
• From the North on I-95: Take I-95 South to Exit 7 (York exit). Bear left onto Spur Road. Go left at spotlight onto Route 1 North.

Turn right at Yorks Wild Animal Kingdom. Follow the road down to the parking lot.
• From the North on Route 1: Follow Route 1 South to York. Pass the 1A intersection in Cape Neddick. Take left at Yorks Wild Animal Kingdom. Follow the road down to the parking lot.

Marketfest
Friday, Oct. 15 and Saturday, Oct. 16 from 9 a.m. to 4 p.m. on the Green in York Village!
Featuring live music, historic reenactments, artisan demonstrations, church fair, juried artists and crafters, food, a raffle with grand prize of \$250 gift certificate from Hannaford’s, sidewalk sales and other special events.
Presented by the York Village Business Association. Free shuttle to/from York Middle School and York Elementary School parking lots. (On Saturday only.)



Brewfest
To be held on Saturday, Oct. 23. From the chamber’s program: The Maine Brewers’ Guild is a non-profit corporation dedicated to promoting the craft brewed industry in Maine. Their mission is to keep Maine in the forefront of the microbrew revolution by offering high quality and creative diversity for the customer. Since 1986, Maine has been at the forefront of the craft brew movement. Our state is home to over 20 breweries, which produce more than 100 different brands. Cheers!”



Dinefest
From the chamber’s program: “Dinefest is a traditional “restaurant week” full of culinary delights at a pre-fixed price provided by many of our local restaurants. The week, October 23 through October 30, kicks off with a unique day celebrating the many fabulous coffees and craft beers of our region. It’s called BREWFEST, and it will be held on Saturday, October 23! This event is being held in partnership with the Maine Brewers’ Guild. During the day, cafes will serve non-alcoholic specialty drinks and demonstrate the many flavors of teas and coffees available. That evening, participating restaurants will feature one or more Maine craft beer, along with an appropriate entrée to partner with the beer choice. Some venues will also offer special entertainment. This project is under development. Please check our website (www.maineoktoberfest.com) throughout the month of September as we build the number of participants and begin to market their offerings! (This is not a bar-hopping event—it’s more like a wine tasting at your favorite watering hole, except you’ll be enjoying Maine craft beer!)”

MY KIND OF SHOW

OUR INCREDIBLE FOSTER PUPPY EXPERIENCE

How we helped an adorable dog find a local home

By JENNIFER L. SAUNDERS

The York Independent

Have you ever noticed that here in our little town by the sea, we really love our pets?

In my neighborhood alone, there's a dog and/or cat in almost every house. We help each other out with taking care of our animals when we go away. We are blessed with a slew of wonderful veterinarians who live right in town and practice in the greater York area.

We have wonderful beaches and trails of open space where we can walk, run and play with our dogs, as long as we obey the rules and respect others at the same time. We've got great local shops filled with items especially for your pet, like Ann-imals and Anthony's Dog House, and top-notch groomers.

If you're a pet or a pet-lover, this is a pretty special place to live.

We are also extremely fortunate that in and around our town are volunteers who help our area no-kill and low-kill shelters find forever homes for the amazing dogs and cats who lose their families through no fault of their own.

I've long been a proud supporter of such organizations as the Animal Welfare Society in West Kennebunk, the NHSPCA and local businesses like Ann-imals that help cats and



dogs by giving them housing in their shops so that more people can get to know them.

What I didn't know until recently, however, was just how fortunate we are to

live in a part of the country where, at least for dogs, there is a good chance of being adopted out of a shelter into a safe, loving forever home.

Unfortunately for our nation's cats, whether in Maine, Georgia or California, far too many live out years in shelters or are put to sleep way before their time due to overcrowding as individuals continue not to spay or neuter their pets.

This is a national problem for cats, and a widespread regional problem for dogs. In the past month, I learned about this firsthand when I discovered a little grassroots organization on Facebook known as Save A Lab-North Carolina.

Those of you who know me know that we have been raising service pups in training for Canine Companions for Independence for almost six years. You also know our three rescued cats and our one rescued Treeing Walker Coonhound, Boone, who all came from local shelters.

Raising dogs that, if their personalities fit, will go on to help people—and seeing two of our dogs graduate as service dogs—has

been a life-changing experience for our family. All this got me thinking about how much these animals give to us, and how little we, as the human race, give back.

I'm not quite sure how it happened, but I think it originated with a post for a dog in need from a Facebook friend who lives here in town. One click led to another, as it so often does on the Web, and the next thing I knew I was sobbing over "RIP" and "At the Rainbow Bridge" albums for innumerable young, beautiful, completely adoptable dogs from Georgia, Ohio, South Carolina, North Carolina, Louisiana, Kentucky, California and almost everywhere in between.

These are dogs who, after being discarded by their owners at "high-kill" shelters or put out as strays in areas where spaying and neutering animals is rarely the norm, were not simply "put to sleep" as we think of it here in our local communities. Each and every one of the dogs and cats killed in these shelters is done so in one of two entirely inhumane ways.

That was it. I had to do something.

Through tears, I responded to a Save A Lab Facebook post seeking fosters or adopters for Labs and Lab-mixes in a high-kill North Carolina shelter with only days remaining. Please understand, these shelters kill dogs and cats every week, and if a dog comes in just before "kill" day, that is all the time the poor critter has.

That was the case with Kennel Number 35. She had no name. She was listed only as "Stray: Black Young Medium Female Lab Mix." Because of her stray hold, she was available for adoption or rescue at 2:45 p.m. on a Thursday afternoon. And if that adoption or rescue was not in place by 5:30 p.m., she would be killed the next morning before the animal control facility opened to the public.

I told my contact at Save A Lab to pull whoever she thought was the most in need. After all, I live in Maine, where Labradors and Lab-mixes are among the most sought-after dogs. If I could foster one of these pups, I could give that dog a chance. If I could find a home for the pup, I could give others a chance.

I held my breath all day and burst into tears that evening when I learned that the little girl from Kennel 35 had been saved. I clicked on her photo, looking at her sweet, frightened expression, so small in the large, concrete kennel. I named her Hope.

After a week of vetting and quarantine in North Carolina with a Save A Lab volunteer, Hope came north on a pet transport

with other fostered and adopted dogs from the south on a hot summer weekend. It took about 24 hours with all the traffic, but the driver kept us posted along the way so we would know when and where to meet him.

Standing at a New Hampshire Park and Ride after midnight with my husband, we met this tiny coffee-colored Lab-mix girl and immediately fell in love.

"If she's not adopted in a week, we're doing something wrong," my husband said as she wagged and nuzzled against us.

In a matter of days, she was fully house-trained, had learned sit, was on her way to knowing "shake" and had charmed my co-workers at my amazing dog-friendly office and had won over our other three dogs.

In a matter of days, we had an adoption application in hand and others on a list if Hope's placement did not work out.

In a matter of days, our 12-year-old daughter was home from theatre camp and had a little black-brown shadow following her everywhere she went.

On Labor Day Weekend, we said

goodbye to Hope as she began her new adventure with her wonderful family in New Hampshire and her new "big brother," a beautiful Lab-Golden Retriever mix who came to New England when his mom was rescued from Georgia.

As much as we miss her, she is right where she was meant to be. By finding a family for Hope, we have the chance to help others. And now, we're waiting on our next foster pup.

I know each experience is different, but my family's time

with Hope rates up there among the best experiences we have shared, right alongside raising our CCI pups.

I know you've heard it before, but please always choose adoption as your option for bringing a cat or dog into your home. If you're looking for a new member of the family, visit our wonderful local shelters.

Or, if you think you have the room in your home and your heart to help a little Southern Belle or Beau—canine or feline—find a forever or foster home, I recommend checking out some of the truly life-changing networking available on the world's largest social network.

To learn more about Save A Lab's all-volunteer efforts, to apply to be a foster or adoptive pet parent or to contribute to the medical costs for their current rescued dogs, visit <http://www.savealabnc.com/>.

Jennifer Saunders is a contributing editor for the York Independent.



JENNIFER SAUNDERS PHOTO

Hope, seen here with my daughter Katie, was temporarily a member of our family.

ICE CREAM TIP SHEET

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



"It is a tradition for us to make time at least one night of our busy summer to go late in the evening in our pajamas to the 'flashing cone' aka the York Beach Dairy Bar for a treat of their soft serve black raspberry ice cream. My teenage daughter still loves to watch the jimmy carousel as it coats the cones!"

—Nancy Garfield, York

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!

The York Independent
The hometown voice of the greater York region

064356

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.

Hospice thanks Walter Woods

To the Editor,

We at Hospice of York wish to extend a HUGE thank you to Walter Woods (Graystone Builders) for making us the recipients at his annual Bonfire on the Beach. It was a glorious evening with clear skies and warm weather, lots of good food and great music, and lots of happy people. We painted kids faces, we sang and danced to the music of The Morlocks and we watched a huge fire light up the night sky. What a fantastic way to round out the summer season!

Being the last remaining all-volunteer hospice in southern Maine and since we never charge anyone for our services, it is community support such as this that keeps us going. Walter is a perfect example of how one can give back to the community in a significant way. One more time, thanks to him and all the great folks that gathered on the beach, helping to make this a successful fundraiser for us.

Dee Bickmore
Director
Hospice of York

Cheers for cheerleaders

To the Editor,

The board and staff of the Child Abuse Prevention Council of York County extends its sincere gratitude to the Wells High School and Marshwood High Schools' "Cheers From the Heart" charity benefit cheerleading competition. "Cheers From the Heart" raised \$8,500 this year and are sharing that sum with many organizations. The Child Abuse Prevention Council is grateful to have received \$1,000 from the cheerleaders, dance teams and fans who attended this year's competition.

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 an evaluation for "Baby Think It Over," a program where 7th to 12th grade students take home computerized babies and begin to understand risk factors that can contribute to child abuse, a question reads: "What was the most important thing you learned from taking the baby home," a student replied—"That when you have a baby, you have to put their needs first and I wasn't ready to do that."

Thank you to Wells and Marshwood High Schools cheerleaders and coaches for taking action in the fight against child abuse—you are helping children to be free from abuse and free to grow.

The Board and staff of the Child Abuse Prevention Council of York County also extend its sincere gratitude to the customers of Bob's Clam Hut for their donations totaling \$500

This collective donation is a shining example of how individual participation can collectively impact the world in which we live.

Thank you to the management, staff and customers of Bob's Clam Hut for taking action in the fight against child abuse—you are helping children to be free from abuse and free to grow.

Laurie DuPaul
Executive Director
Child Abuse Prevention
Council of York County

Tom Whalen would be proud

To the Editor,

We were saddened by the death of the "Voice of the Food Pantry," Tom Whalen, this June. Although we miss him terribly, we are

amazed and gladdened by the overwhelming response from the people of York. Businesses, organizations and many individuals have stepped in to help.

Sprague Energy donated money collected by their "dress down" days. We are grateful for contributions given by customers of Hannaford, The Kettle Boys, Leeward Industries and the Knights of Columbus breakfast fund.

Stonewall Kitchen hosted another terrific pancake breakfast that even topped their previous years in numbers fed and money donated. It's heartening to see the owners and employees working side by side over a hot stove (and enjoying it) to raise money for those neighbors who need help.

Kennebunk Bank and their customers, who voted for us in the Community Investment Ballot, gave us a warm feeling about how well we are recognized.

The York Harbor Striper Tournament Committee survived a "microburst" and with a lot of hard work and dedication generated a substantial donation for both our pantry and the Kittery pantry.

Talented singers and musicians from First Parish Church, led by Nathan Cox, performed in a wonderful rousing concert to raise money and awareness for the Food Pantry.

The 4H girls and leader Russ Osgood, along with Libby's Lettuce, have kept us supplied with delicious fresh vegetables all summer, giving our clients tasty nutritious choices each week.

All this happened at a time of year when our donations usually dwindle to a trickle, as people enjoy the warm weather and don't stop to think about the cold days ahead.

You have constantly pushed us on and buoyed us up in our fight to end hunger in York. Tom would be proud.

Pat Whalen & volunteers
York Food Pantry





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T

LISTINGS

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.

Theatre, Shows

• **Silent film with live music** returns to the historic Leavitt Theatre in Ogunquit on Sunday, Sept. 12 with a screening of the classic comedy 'College' (1927) starring Buster Keaton. The 2 p.m. matinee program also includes two silent comedy short subjects: 'The Pawnshop' (1916) starring Charlie Chaplin and 'The Goat' (1921) also starring Keaton. The films will be accompanied by live original music performed by New Hampshire composer Jeff Rapsis, who specializes in creating silent film scores improvised on the spot. Admission is \$5 per person.

• **The Music Hall announces Telluride by the Sea**, Friday Sept. 24 through Sunday, Sept 26. Patron and Weekend Passes on sale now. Six films fresh from their premiers at the 37th Telluride Film Festival in Colorado will be on screen. Box Office at 28 Chestnut Street, Portsmouth, by phone at 603-436-2400 or online at www.themusichall.org.

• **Sanford Maine Stage Theatre Company**, 1 Hilltop Lane, Springvale, opens on Sept.10 with the fun-filled farce, "No Sex Please, We're British" by Anthony Marriott and Alistair Foot. Show dates are: Sept. 10, 11, 12, 17, 18, 8 p.m., with Sunday, Sept. 12 matinee at 2 p.m. Tickets: \$12 Adults, \$8 Senior Citizens/Students. Reservations: 324-8227 or can be purchased at the door

• **The Ogunquit Playhouse presents Monty Python's Spamalot** on stage through Saturday, Sept. 11. Chicago on stage Wednesday, Sept. 15 through Sunday, Oct. 24. 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 Music Hall presents Kids RULE!: Circo Comedia**, a one-hour, one-ring circus in the tradition of Cirque du Soleil on Saturday, Oct. 2, at 4 p.m. Tickets are \$12, and can be purchased at The Music Hall Box Office at 28 Chestnut St., Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.

• **Harbor Light Stage presents Come Night Fall** - a psychological thriller in the Gothic tradition, Friday, Oct. 8 to Sunday, Oct. 24. Thursdays and Fridays at 8 p.m., Saturdays at 6 p.m. and 8 p.m., Sundays at 5 p.m., Sunday Oct. 17 and 24 at 5 p.m. and 7 p.m. Tickets \$25-\$30 through Strawberry Banke Museum: in person at the Tyco Visitor Center during normal museum hours, by phone at (603) 433-1107, or online at www.strawberrybanke.org/shop/online-tickets, where complete schedule information is also available. Please note: due to the historical nature of this venue, handicap access is not available. Also, the

content treated in this play is not advisable for children under 13 years of age.

• **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 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.

Books

• **RiverRun Bookstore**, 20 Congress Street, Portsmouth, NH, event schedule. For more information on events, visit www.riverrunbookstore.com or call 603-431-2100. All events are free and open to the public: Official launch event for local author Toby Ball. He will read from his debut novel, The Vaults, on Tuesday, Sept. 14, 7 p.m., The Asperger's Association of New England present Shonda Schilling, author of The Best Kind of Different, Wednesday, Sept. 15 at 7 p.m., Local Authors Night with Darcy Scott and Rae Francoeur, Monday, Sept. 20, 7 p.m., Join Seacoast Local for the September Member Mixer on Wednesday, Sept. 22, 7 p.m., the theme will be "Plenitude," with economist and best-selling author Juliet Schor talking about her new book, "Plenitude: The New Economics of True Wealth." Two authors read from their latest Young Adult books on Thursday, Sept. 23, 7 p.m.: Cecil Castellucci and Natalie Standiford; a night of literary fiction with novelists Marcy Dermansky and Jessica Francis Kane on Tuesday, Sept.28, 7 p.m.; Howard Mansfield reads from his new nonfiction book, Turn & Jump: How Time & Place Fell Apart, Wednesday, Sept. 29, 7 p.m.; James Howard Kunstler reads from his latest novel, The Witch of Hebron, on Thursday, Sept. 30, 7 p.m.

• **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.

• **National Book Award-winning author Jonathan Franzen** will sign his new novel, Freedom, on

Friday, Sept. 10 at 7 p.m. at South Church, 292 State St., Portsmouth.

• **Writers on a New England Stage hosts Margaret Atwood** Tuesday, Sept. 21 at 7:30 p.m. at The Music Hall. The bestselling author of The Handmaid's Tale presents her new novel, the national bestseller The Year Of The Flood. Tickets \$13, \$11 for members of The Music Hall are available through The Music Hall Box Office, located at 28 Chestnut Street, Portsmouth, N.H., over the phone at 603-436-2400 or online at www.themusichall.org. Autographed copies of Atwood's new book are available on the evening at The Music Hall or the day after at RiverRun Bookstore. Paperback editions are \$13.50 when reserved in advance; hardcover editions, \$24.25. Advance vouchers can be purchased through The Music Hall box office and at RiverRun Bookstore at 20 Congress Street in downtown Portsmouth, N.H. Autographed books, as available, can be purchased on the evening for the full retail price of \$15.00 paperback; \$26.95 hardcover.

• **Bestselling author Bill Bryson** will sign his new book, At Home: A Short History of Private Life on Sunday, Oct. 17 at 4 p.m. at South Church, 292 State St., Portsmouth, N.H., RiverRun Bookstore is located at 20 Congress St., Portsmouth, N.H. For more information on these events, visit www.riverrunbookstore.com or call (603) 431-2100. The events are free and open to the public.

Health and wellness

• **Yoga On York** - Specializes in athletic yoga for strength, stretch and mind-body health. This fall the studio offers 29 "drop-in" style classes per week ranging from Gentle Yoga up to the most vigorous class, Power Flow Yoga. Also speciality classes including: Zumba, Prenatal Yoga, Mom & Baby Yoga, Mom & Toddler Yoga, and YogaKids Classes (for 3-5 year-olds, 6-10 year-olds, and 11-15 year-olds). For full details and to register for Fall speciality classes please visit www.yogaonyork.com or call 363-9642.

• **Hospice of York** is offering a Bereavement Support Group this Fall. The Living With Loss Group will be held on Wednesday evenings from 6:30 to 8 p.m. beginning Sept. 15 and will last for 10 weeks. Space is limited and pre-registration is required. For more information, please call Nikki at 475-7308.

• **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, offers 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 351-3700 for registration information. For new participants, your first yoga class is free.

• **Living Well Series - Chronic Disease Self Management:** If you are living with cancer, this 6-week workshop will help you take charge of your life. Find practical ways to deal with pain and fatigue, understand new treatment options, discover better nutrition and exercise choices and more! Wednesdays Sept. 29 to Nov. 10, 6 to 8 p.m. Sept. 29 is an introductory class. Cancer Community Center, 778 Main St., S. Portland. Visit www.CancerCommunityCenter.org or call 774-2200 for more info. Free, call to register.

• **Aerobics, Yogalates and Weight Training** classes are available at York Fitness Center, Route 1, in York. Call 363-4090 for more information.

• **Know Your Numbers** is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.

• **SMMC Visiting Nurses Monthly Diabetes Support Groups** are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.

• **The Choose to Be Healthy Partnership**, a program of York Hospital, offers the "Freedom Clinic" which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won't need to leave the house! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

• **Why Weight?** Includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute's fitness center is included in the \$399 fee. Call 351-3700 for more information or to register.

• **Weigh to Go!** at the Heart Health Institute includes a nutritional evaluation and dietary goals established by a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week

gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.

• **Wells-Ogunquit Adult Community Education Yoga Classes** begin soon. Call 646-4565 or visit www.wells-ogunquit.maineadulted.org for more information and to register.

One-of-a-kind

• **National Adoption Weekend at Pet Smart** in Biddeford Friday, Sept. 10 through Sunday, Sept.12. There are many adoptable cats and kittens who can be adopted at the Adoption Center. Adoption Hours: Fridays: 9 a.m. to noon, Saturdays: 12 to 5 p.m., and Sundays: noon to 5 p.m. The Animal Welfare Society Mobile Adoption Team will be at The Kennel Shop at Mill Creek, South Portland with adoptable canines on Saturday, Sept. 11, 11 a.m. to 1 p.m.

• **The 23rd Laudholm Nature Crafts Festival** will be held at the Wells Reserve at Laudholm, Wells, on Saturday and Sunday, Sept. 11 and 12 from 10 a.m. to 4 p.m. each day. Admission: \$7 per person (\$5 for Laudholm members). The Wells Reserve at Laudholm has a no pets, no smoking policy. For more information: 646-4521 or www.wellsreserve.org.

• **9th Annual Haddock 100 Motorcycle Ride** on Saturday, Sept. 11, to benefit the programs at Waban Projects. This year's ride is sponsored by and will start at Bentley's Saloon on Rt. 1 in Arundel. Registration \$20 includes breakfast and a tee shirt with more information available at www.bentleyssaloon.com The 100 mile ride will start at 10 a.m. and wind through Arundel, Hollis, Standish and other York County communities and return to Bentleys where there will be live music, great food, and more good times. Registration starts at 8 a.m., rain date Sunday, Sept. 12.

• **Plant Sale at Curves**, Meadowbrook Plaza, Route 1, York, Saturday, Sept. 11, 8 a.m. to Noon. Master Gardener Sean Gorham will be available to answer questions. All proceeds will go to the Maine Alzheimers Association. For information contact Curves 363-0955.

• Groups and individuals concerned with the rising incidents of alcohol and drug abuse in the community are invited to take part in the inaugural **Portland Walk for Recovery** being held on Saturday, Sept. 11. The family friendly event is free to register and enter although a suggestion donation of \$10 per participant would be appreciated. The Portland walk begins at Catholic Charities Maine Counseling Services, 250 Anderson Street, Portland with a blessing from Bishop Malone at 12:30 p.m. followed by a walk around the Eastern Promenade trail to the Ocean Gateway Terminal (3.2 mile round trip). Participants can register for the walk online at: http://www.ccmaine.org/recovery. For more information about the Walk for Recovery, volunteer or donation opportunities, contact Kristen Wells at 321-7806 or kwells@ccmaine.org.

• **Dollar Days at the York Community Thrift Shop**, 1320 Route

One, Cape Neddick. Saturday, Sept. 11 to Monday, Sept. 13, 10 a.m. to 4 p.m. All items \$1 or less. Clothing, Household goods, Glassware, LPs, Books and More.

• **Fall Volunteer Training.** The 2010 Hospice of York Fall volunteer training starts Monday, Sept. 13, 6:30 to 9 p.m. for 12 weeks at J. S. Pelkey Funeral Home, Kittery. Open to all. Completion of the course does not commit anyone to becoming a volunteer. Many who take this course do so for their own personal or professional needs. Call Dee Bickmore at the Hospice office, 363-7000 to register. There will be a small fee of \$30. If that presents a problem, please call Dee (it's easily taken care of!)

• **The US Coast Guard Auxiliary Saco Flotilla 24** in cooperation with the Old Orchard Beach/Saco Adult Education program will host a boating safety course, starting Monday, Sept. 13, lasting eight evening sessions, from 6:30 to 8:30 p.m. The course costs \$75 and will be held at the Old Orchard Beach High School. To register, call 934-7922 or register on-line at www.oobsacoadulted.com. For information only call, 283-4601 or uscg24@gmail.com.

• On Tuesday, Sept. 14 the **Kittery Historical and Naval Society** will feature local author Pat Wall as its guest speaker. Ms. Wall will be presenting her latest work Beyond Freedom, a sequel to her first novel A Child Out of Place ... A story of New England. The Kittery Historical and Naval Society meets the 2nd Tuesday of the month at the Lions' Club Building on State Road at 7 p.m. The public is invited to attend. For further information contact the Kittery Historical and Naval Society, Tel. 439-3080 or Mrs. Barbara Estes, 439-1332.

• **Are you looking for a guaranteed job placement in the health field?** In just 14 weeks become a Certified Nursing Assistant through York Adult and Community Education. C.N.A. course begins Tuesday, Sept. 14. Interviews now being scheduled. Call 363-7922 to schedule an interview or receive more information.

• **City Theater Auditions**, Biddeford. "A Christmas Carol: the musical" casting a large ensemble including many cameo roles and roles for children. There are non-singing roles available for dancers. Auditions Monday, Sept. 20 and Tuesday, Sept. 21 at 6 p.m. Under 12 auditions Saturday Sept. 18 at 2 p.m. Call to schedule an audition at 642-7840 or visit www.citytheater.org.

• **The 36th Annual Antiques Show** and Sale for the benefit of The Ogunquit Heritage Museum at the Dunaway Center, Ogunquit on Saturday, Sept. 18 from 9 a.m. to 5 p.m. The show this year will be for one day only. Admission: \$5 donation per person.

• **The annual Fairy House Tour** returns to Portsmouth's South End on Saturday, Sept.18 and Sunday, Sept. 19, from noon to 4 pm. The self-guided tour will wind through the paths and gardens of Strawberry Banke Museum, the Governor John Langdon House, the Wentworth Gardner & Tobias Lear Houses and Prescott Park. For tickets and more information, visit www.prescottpark.org.

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

• **Just Us Chickens Gallery**, 9 Walker St., Kittery, 439-4209 presents Stix and Stones - Whimsical sculpture, pottery and fish prints by Pat DeGrandpre Friday, Sept. 10 through Thursday, Sept. 30. Opening reception Friday Sept. 10, 5 to 8 p.m. Refreshments served

• On Saturday, Sept. 11 from 10 a.m. to 9 p.m., the **Portland Museum of Art's** front patio will be the launch site for artist Andrea Zittel's new project, The Group Formerly Known as Smockshop (GFKAS), as part of Space Gallery's outdoor art and music Block Party on Congress Street. Sponsored by the Quimby Colony, GFKAS members or "panelists" Tiprin Follet, Peggy Jo Pabustan, and Karen Gelardi will be creating and selling rectangular shaped products on the patio in front of the Museum. The public is invited to witness the making process as well as view and purchase finished products. GFKAS is an artistic enterprise that generates income for artists whose work is either non-commercial, or not yet self-sustaining and includes artists from Los Angeles, Chicago, New York, Berlin, and South Portland. The Museum will be open extended hours until 9 p.m.

• **Piscataqua Decorative Arts Society** hosts **Joan Brownstein**, a noted folk art dealer and artist in her own right, and her lecture entitled "The Origins of American Folk Art Portraiture". The Society is a non-profit organization with a mission to promote original historical research resulting in publication. The primary focus is on the greater Piscataqua region of New Hampshire and Maine, with connecting links to Massachusetts and beyond. Brownstein's lecture will be given on Tuesday, Sept. 14 at Strawberry Banke Museum's Tyco Visitor Center just off Hancock Street in Portsmouth, N.H. The lecture, preceded by refreshments at 5 p.m., starts at 5:30 p.m. For more information visit www.pdasociety.org.

• **Join Maine Artists for a "No Boundaries" Art Show.** The Kittery Art Association will present this Annual Plein Air Show from Thursday, Sept. 16 to Sunday, Oct. 10. The All Member show Gallery Opening will be on Sunday, Sept. 19 from 4 to 6 p.m. Visit the KAA Gallery to experience the beauty of seacoast Maine with "No Boundaries." This all-member show includes unique scenes of Kittery and the seacoast area, done in a variety of media. View limitless and open interpretations of intriguing New England expanses. Locations include Sea Point Beach, Brave Boat Harbor, Cutts Island, Gerrish Island, Moores Island, Raynes Neck, Pepperrell Cove, and Fort Foster & Fort McClary. All works are created by local artists, in the outdoor light of Maine's beautiful landscapes. The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursday 3 to 6 p.m., Saturday noon to 6 p.m. and Sunday noon to 5 p.m. To learn more about the KAA and upcoming events, call the gallery at 451-8384 or visit at

www.kitteryartassociation.org.

• Entries are being accepted now through Friday, Sept. 24, for the second annual **Yarmouth Art Festival**. The juried show, created in 2009 as a showcase for Maine's growing arts community, will be held Wednesday, Oct. 20 to Saturday, Oct. 23 at St. Bartholomew's Episcopal Church at 396 Gilman Road. The festival welcomes submissions - painting, sculpture, photography, etching and digital media - from any artist 18 and older who maintains a residence in Maine. The fee is \$10 per person for the first piece and \$5 for every additional one. Submissions will be accepted online and must include a digital image of each entry. Participating artists are responsible for delivering their work to the show, and sculpture exhibitors are requested to place their own pieces. To access an entry form and the rules, visit www.yarmouthartfestival.com.

• On Saturday, Oct. 2 the **Tate House Museum** will hold its 6th Annual Decorative Arts Symposium at the Italian Heritage Center, 40 Westland Avenue (on outer Congress Street) in Portland. Registration and morning refreshments begin at 9 a.m. This year's Symposium, *Secrets of the Colonial Hearth Revealed*, celebrates the Year of the Kitchen. Three respected authorities in early American history and decorative arts will present fascinating information about the colonial kitchen, its contents and food preparation. A surprise speaker will talk about the modern perils of reenacting Benedict Arnold's 1775 march to Quebec. Admission to the Symposium is \$65 for members and \$75 for non-members. This includes morning coffee, luncheon, speakers, and museum tour. For more information, visit www.tatehouse.org. Contact the Tate House Museum at 774-177 or email info@tatehouse.org.

• **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.

• **Dyer Library and Saco Museum** present a special, small lecture series focusing in on a major exhibition, *In a Place by Himself: The Graphic World of Winslow Homer*, on view through Sunday, Nov. 14. The exhibition will be open for viewing until 8 p.m. the evening of both lectures; free admission after 4 p.m. Winslow Homer in England by Peter Hornby will discuss Winslow Homer's paintings of Cullercoats, England. Main Gallery, Saco Museum on Friday, Sept. 10, at 6 p.m. The Portland Museum of Art's Deputy Director and Chief Curator, Thomas Denenberg, will present a lecture about Winslow Homer's life and works as illustrated by the Portland Museum of Art's unparalleled collection of oils, watercolors, and graphics on Friday, Sept. 17 at 6 p.m. in the Deering Room, Dyer Library The Dyer Library & Saco Museum is located at 371 Main St. (Route 1) in downtown Saco.

• **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 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.ogunquitmuseum.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.barn-gallery.org or call 646-8400.

• **The StoneCrop Gallery** will present *Animals*, now through Tuesday, Sept. 13. The gallery is located at 805 Shore Road, York, 361-4215.

• **George Marshall Store Gallery**, 140 Lindsay Road, York is showing "Who's Counting - Celebrating 15 years of art, artists and patrons at the George Marshall Store Gallery," which includes the work of 26 New England artists, and "George Lloyd- Selected Works on Paper." 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.

• **Documentary photographer**, Audrey Gottlieb, resident of York, will be featured at the gallery of the Red Door Pottery Studio, 44 Government St., Kittery. Her exhibit, "Snaps of the Seacoast," will be on display now through Friday, Sept. 30. Call 439-5671 for expanded summer gallery hours, or visit Wednesday through Saturday 11 a.m. to 4 p.m.

• **This summer, the Portland Museum of Art**, 7 Congress Square, Portland, will present an important and visually stunning exhibition of works on paper by nationally recognized artists such as Edward Hopper, John Marin, and Rockwell Kent. *American Moderns: Masterworks on Paper* from the Wadsworth Atheneum Museum of Art, 1910-1960, on view now through Sept. 12 and is the first in-depth examination and presentation of the Atheneum's American modernist works on paper—a collection recognized as one of the nation's finest. On view from now through Oct. 17, contemporary Maine artist Anna Hepler will construct an installation inside the Museum's Great Hall. Made from a nest-like mesh of salvaged and sewn sheet plastic, *The Great Haul* will take advantage of the Museum's expansive entry space. A second exhibition of Hepler's work, on view in the fourth floor gallery, will feature a series of cyanotype prints (or blue prints) made from digital photographs of small sculptures. For more information, visit www.portlandmuseum.org or call 775-6148.

COMMUNITY NEWS



COURTESY PHOTO

The Center of Wildlife in York accepts the donation.

SUPPORTING WILDLIFE

Campers donate to Center for Wildlife

The York Parks and Recreation Department's Junior Adventure Camp which is for campers three-and-half to eight years old, recently held a car wash and raised \$247. The children voted to donate the proceeds to the Center for Wildlife in York.

September means sign up for York Adult Education

The fall session for York Adult Education classes begins the week of Monday, Sept. 13. Call York Adult Education at 363-7922 for information on any courses offered or to register. Stop by York High School to pick up a brochure with a full listing of courses, visit www.yorkadult-education.org or Facebook under York Adult Education. There are several new offerings this fall: General Interest: Week-end Navigator, Part 1; Maine Driving Dynamics; Ghostly Photos; Photography Walking Tour of York; Arts & Crafts: Basic Knitting; 6" Square Basket with Wrapped Handle; Japanese Brush Writing; Watercolor Painting - Landscape; Oil & Acrylic Painting; Landscape Painting in York; Beginner Wire Jewelry Making; Beginner Beading Workshop; Rings! Rings! Rings!; Languages: Beginning French for Work & Travel; Sign Language - Introduction; Computers & Technology: Intro to Microsoft Excel 2007; Computers for Grownups; Personal Finance: Introduction to Quickbooks - Simple Start 2010; Culinary Arts: Food Preservation - Canning & Freezing; Cooking from the Farmer's Market; Health & Fitness: Yogalates 50+, Fit @ Forty...& Beyond; Yogalates; Zumba; Back to Basics; Yoga for Us All; Yoga for Continuing Students; Hatha Yoga; Beginning & Intermediate Tap Dance; Personal Exploration: Three Key Steps to Realizing Miracles in Your Life Everyday; A Family Mental Health Check-Up.

Walkers, on your mark

A "Walk for Dreams" will take place on Saturday, Sept. 11 at York Middle School. The three-mile walk, to benefit the Dream

Factory, takes participants through York neighborhoods. Registration begins at 8 a.m., the walk starts at 9 a.m. Donations of \$25 or more receive a thank you gift. Rain or shine event; for more info or to volunteer, call 475-6038. The Dream Factory is a non-profit organization that realizes the dreams of critically and chronically ill children ages 3 to 18.

Hospice volunteer training to start

The 2010 Hospice of York Fall volunteer training is fast approaching. Training is open to all; completion of the course does not commit anyone to becoming a volunteer. Hospice officials say many who take this course do so for their own personal or professional needs. Please call Dee Bickmore at the Hospice office at 363-7000 to register. There will be a small fee of \$30, which can be reduced in case of hardship. Training starts Monday, Sept. 13 from 6:30 to 9 p.m., last 12 weeks (including one Saturday), and takes place at the J.S. Pelkey Funeral Home in Kittery.

Mt. A. Learning Lodge seeks volunteers

The Mount Agamenticus Conservation Program is seeking individuals to help staff the new environmental education facility at the summit of Mount A through the fall. Volunteers will greet visitors as they explore the Learning Lodge, answer questions, and help to explain the group's current work and conservation goals.

Additional tasks may include, developing educational displays or children's activities, general upkeep and cleaning, data entry, reviewing park rules, or recommending certain trails in the area.

Volunteers would be required to participate in an introductory orientation, be professional, friendly, and outgoing.

Tentative hours for the Learning Lodge are 10 a.m. to 3 p.m. Saturdays and Sundays through the fall. For more info, contact Robin or Kristina at 2361-1102.

ART

THE PSYCHOLOGY OF PHOTOGRAPHY

York resident envisions center where art treats physical, emotional disorders

By **SUZIE GOODWIN**
The York Independent

Rachel Otis, a York resident for the moment, has some big ideas.

Rachel is a recent graduate from Wheaton College in Massachusetts. She has a major in psychology, a love for photography, and the spirit of an activist. She is hoping to combine these interests and gifts into a career which includes art therapy...and she's thinking big.

She's been interested in photography for as long as she can remember.

"You could say it's in my blood" she says. Rachel is an only child with a large extended family, which she is very close to—including her grandfather, who was her best friend, and a photographer his whole life.

His home was a gallery filled with family photos and a darkroom where she had spent many hours with him. Each child in the family had his or her own wall filled with moments captured by her grandfather.

Rachel studied psychology in college and is interested in psychosocial problems related to medical conditions.

While at Wheaton, she entered several photography competitions using only a point-and-shoot camera. Even though she loves photography, she had decided not to take any formal training or classes while at Wheaton.

"I wanted my work to be a true reflection of myself, not influenced by others," she recalls. Placing in the contests provided her with the encouragement to pursue her art more seriously.

There was another transformation that happened while Rachel was attending Wheaton. She met Julia Butterfly Hill.

Julia is a writer and an activist. At the age of 26, she made her mark on the world by climbing to the top of a redwood tree and camping there for over two years. Rachel read Julia's book "The Legacy of Luna." While at Wheaton, Rachel organized a student group, raised the funds and brought Julia out to speak. She was inspired.

Rachel enjoys photographing almost everything. This summer she spent a lot of time expanding her skill, photographing the seacoast. She's active in environmental issues so it's not surprising that her personal body of work reflects man and nature, and how they interact.

Last summer she approached several York businesses on the subject of recycling. That was a learning experience. She discovered that in order to get people and businesses to change, it becomes a fundamental issue of money. It was surprising to find that she didn't use her camera to fight the battle—as they say, a picture is worth a thousand words. Her reason was that she was concerned about generating more paper.

When we first began speaking, it wasn't clear that Rachel knew what she wanted to do. As the conversation continued, she shared her dream to build a center for healing.

"Everything happens for a reason," she says. Having had to battle with her own health issues when she was younger, she would like to use that experience to help others find effective treatments.

Her vision is a center that would provide resources to help children and adolescents deal with not just the physical aspects of an illness but also the emotional ones.

The idea for the center had been swirling in her head for a while. It



RACHEL OTIS PHOTO

A photo titled "Objects May Be Larger Than They Appear."

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SUZIE GOODWIN PHOTO

Photographer Rachel Otis of York.

took form on a recent trip to New York City, when she realized just how helpful her photography can be during a stressful situation. She calls it the 'psychology of photography.'

The health center would combine the medical resources of both Western and Eastern philosophies and, of course, include therapy choices.

Art therapy has been shown to be an effective treatment in a wide variety of emotional disorders, including anxiety and depression related to long illnesses. Traditional mediums used in

treatment include painting, sculpture, collage and drawing but the field is expanding to include other forms of artistic expressions such as dance, writing, photography, music and film.

For now, Rachel will continue to expand her skills and is currently freelancing for an entertainment company. She's also changed her mind about taking classes in photography. She joined a local photography group at the York Art Association and is excited about what she's already learning.

It's also given her an opportunity to exhibit her work.

Okay, I'm going to say what I've been thinking...Rachel is an idealist. Being an idealist is not a bad thing. Without ideals, dreams can't be formed, and change comes from dreams. For graduation, she received her dream camera...her camera to dream.

And she's working on a business plan.

Suzie Goodwin, a local artist who works in photography and mixed media, writes about the visual arts for the York Independent. Send comments and story suggestions to yorkindependent@gmail.com.



RACHEL OTIS PHOTO

A photo titled "Reflecting Dragonfly Dreams."

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SEAFOOD SURPRISE

The frozen bait vending machine is just the beginning at Hebert Bros.

By **SARAH GRANT**

The York Independent

Justin Hebert is the type of person you would like to have as a neighbor.

The moment I met him and he grabbed my hand for a firm handshake, all the while making uninterrupted eye contact and smiling sincerely, I knew I had made a new friend. He is gregarious, helpful and always grinning.

Justin's endless energy and enthusiasm enhances the atmosphere of his retail and restaurant, Hebert Brothers Seafood Restaurant and Fish Market at 2 Badger Island, Kittery, just before the oldest bridge that takes us from Kittery's Gourmet Alley to downtown Portsmouth on Route 1.

I have been to Hebert Brothers three times to date. The place is bright and simple. The first thing you might notice is the fish case directly across from the front door and the sweetest smells the ocean and its fruits can offer. This fish is fresh.

The tone of the atmosphere is decidedly upbeat and fast-paced. There are usually several customers waiting for fish or seafood plates to go, particularly at lunchtime.

Later in the day, folks take the time to sit down at one of the half dozen or so tables at the back of the store to enjoy what Justin, wife Heidy, his twin brother Michael and the vast crew who make the open kitchen hum like a well-oiled machine, offer up that day and every day.

My introduction to Hebert Brothers was on a Wednesday. I went there ostensibly to order several pounds of fish for a dinner I was cooking for a client, and I left with two (unanticipated) lobster rolls. You see, Wednesday is two-lobster-rolls for-\$9.99 day at Hebert Brothers. As Justin said, "It's a madhouse."

Nevertheless, I had Justin's cheerful, full attention long enough to place my fish

order and chat a bit. Got my lobster rolls and skedaddled. The buttery and sweet seafood aromas were killing me. As soon as I got into the car, I started in on the first roll. It just melted in my mouth. So fresh. The rolls had just been grilled in butter; the lobster meat had just a smidge of mayo. It was a classic lobster roll at a fraction of the regular price. I think it would be unwise for the uninitiated to attempt a lunchtime visit to Hebert's on a Wednesday. Wait until mid-afternoon when the crowds have died down a bit.

My next visit was the following Friday to pick up the fish I had ordered: five pounds of wild salmon and 13 swordfish steaks. I went into Hebert's near lunchtime. Although busy, it was not as frenzied as it had been on Wednesday. Justin waited on me himself.

The fish I wanted came right off the ice in the fish case, as do many of the orders for the restaurant. If you want the mahi mahi sandwich, your portion is cut to order and then carried from the case to the stove. The hunk or two of center cut salmon to make up part of my order was a simple task. I had planned to finish mongering it just before cooking it.

The swordfish was slightly trickier. I needed it completely mongered because I would not have time to work on it myself, and my client and her weekend guests were going to grill it on their own on Saturday. I worried that the steaks had already been cut and that they might be too big. But, Justin found a beautiful swordfish loin in the walk-in cooler. It was the perfect diameter.

He asked me if I wanted him to cut out the entire bloodline and remove the skin. We agreed that the bloodline on swordfish

“Taking care of people is what life is about.”



SARAH GRANT PHOTO

Justin Hebert in front of the menu at Hebert Brothers, West Kittery.

is particularly rich and tasty and I prefer to cook fish with the skin on for a moister product.

Justin cut the fish steaks one inch thick as I requested, perfect for the grill. I asked him for ice, lots of it, so I could submerge the swordfish in it to keep it flippin' fresh until Saturday evening. Justin volunteered one of his coolers on loan and packed the fish inside with ample ice. My very particular clients were thrilled with quality and fresh flavor of the fish, and its perfectly sized portions.

My most recent visit to Herbert Brothers was on Labor Day. I returned the loaner cooler and ordered supper with two friends. The menu is vast and Justin aims to please, so you can have your fish just about any way you want: fried (dusted in a feather light Red-e mix coating of wheat, corn and barley flours), grilled or blackened (but not too blackened, the butter involved in this process is nice.)

There are a number of house-made sauces too: chipotle mayonnaise, wasabi mayonnaise, tartar, sweet chili and traditional cocktail sauce. Certain sandwiches and dishes come with a recommended sauce, but really you can have anything you want. Justin and his crew aim to please. This is a shop where there is no doubt that customer satisfaction is the first concern.

Justin told me, "Taking care of people is what life is about." Isn't that refreshing?

My friends and I started with the seared bluefin tuna plate, replete with dabs of wasabi cream and sesame-soy sauce. The tuna was rare just beyond its seared edges. It was clearly sashimi grade and uber fresh. The artful presentation on the plate rivaled any I had enjoyed at high-end Japanese restaurants, and a generous ten to twelve slice portion was only \$9.95.

One of my friends was on a bland, low fat diet. She ordered haddock and the sautéed garden vegetables and intrinsically trusted Justin to do the right thing. What she got was a gorgeous piece of haddock that had been simply grilled and a generous portion of sautéed summer squashes, broccoli and red bell pepper. She was delighted with that plate at \$10.99.

My other dining partner ordered the fried scallops. He got a sizable heap of the sweetest scallops with that lighter-than-

air flour dredge that when fried adds just the right amount of crunchy crust. The plate also came with fries and coleslaw for \$16.99.

I got the swordfish sandwich. It was blackened, but with very light seasoning and cooked to perfection in butter in a white-hot cast iron pan. Paul Prudhomme would be so proud. I opted for the chipotle mayo (their recommended sauce) and the tartar on the side. I then learned to trust the recommended sauce. The chipotle mayonnaise is a smoky, medium spicy sauce and perfect with the tender, flavorful blackened sword. The Kaiser rolls are dusted with crispy whole grains and the ensemble was simply delicious for \$9.99.

Our neighbors at the next table raved about the sweet potato fries, so we ordered a side of them (\$4.99 when ordered as a side with a sandwich or entrée). They were large steak cut fries with a crispy edge and tender, moist, sweet interior. They were served with Parmesan-peppercorn dipping sauce. I highly recommend them.

Hebert Brothers is the quintessential representative of the fading tradition of the Maine fish and seafood shanty. Where else can you choose your dinner from the iced case, watch it being cooked in an open kitchen and then pay such a reasonable price? Where else can you feel like you are the most important customer they have ever had?

Hebert Brothers is a fresh fish shop where the fish is actually fresh. They keep the fish on ice. The modern, high-tech cases that claim to keep fish fresh without ice simply do not. Fish needs to be on ice always. Moreover, the turnover with the many loyal customers is so high at Hebert Brothers that the fish barely gets in the door before it's going back out the door in customer hands.

There is so much more to talk about: the frozen bait machine just outside the front door and the million dollar view of the river you can enjoy from a tree canopied picnic table next to the store. There are the many other choices on the menu I haven't mentioned such as chowders and stews, the fresh tuna burger, the grilled veggie wrap, the lobster chimichanga...all passionately prepared by Justin Hebert and the entire wholehearted crew.

Hebert Brothers is open from 10 a.m. to 8 p.m., seven days. Hours are subject to change in winter months. Phone 703-0431. View a partial menu at seacoastdining-



SARAH GRANT PHOTO

Facade of Hebert Brothers at 2 Badger Island, West Kittery. Note frozen bait vending machine to right of the front door.

Summing up summer squash

Prepared fresh now or frozen for later, they yield delicious, nutritious meals

By SARAH GRANT

The York Independent

Every year my garden produces an overabundance of summer squashes. And, every year, I wind up giving away more summer squash than I sell.

Right now, I have a large bag (maybe eight pounds) of squash hanging out on my deck in the shade of this thankfully cool September day because there is no more room in the refrigerator. You might think that after six seasons of gardening I would learn to plant fewer seeds. Nope, not yet.

I grow unusual varieties along with a dark skinned zucchini. My favorite is a patty pan with vivid green and canary yellow coloring and spokes like a sunburst, called “Flying Saucer.” “Zephyr” is a crooked neck yellow squash with a green blossom end, and “Magda” is reminiscent of a zucchini but fatter and very light green.

Frequently, when I offer these weird looking squashes to my friends and neighbors, they look a bit dismayed and ask “How do I cook it?”

That has made me realize that it is not common knowledge that a summer squash is a summer squash. They may come in an array of colors and shapes, but really they are all just about the same vegetable in different packages. This obviously means that we can interchange their recipes. I have made “zucchini bread” with yellow crooknecks and my favorite zucchini stuffing recipe with patty pans, and the eaters thereof were none the wiser about my deception.

Moreover, zucchini, yellow squash, crooknecks, and patty pan squashes all can be steamed, sautéed, grilled, or baked.

Summer squashes are in the cucumber-melon family. We pick them when they are very young, usually between two and seven days after they blossom. Young squashes are entirely edible: skin, flesh and seeds. Occasionally, I am startled by an older, monster squash in the garden that hid from me when I picked its baby siblings. These big boys are best baked after I scooped out the flesh, remove the seeds, season the chopped flesh and then replaced in the squash. The skin gets bitter and a bit tough with maturity, so don’t eat it.

If you have great self-control and eat your squash raw or refrain from slathering it with butter, oil or cheese, when cooking it, you will be rewarded with a tasty, low calorie (about 35 calories from one cup), densely nutritious vegetable side dish. Summer squash packs from 10 to 20 percent of our RDA’s of vitamin C, manganese, magnesium, vitamin A, vitamin K, folate, potassium and fiber. It offers between 5 and 10 percent of a host of essential minerals, B vitamins, omega 3 fatty acids and protein.

I bet you thought it is called summer squash because it is available fresh and local from mid to late summer. Yeah, I did too, until recently when I read that summer squash’s name comes from the fact that it doesn’t store for very long versus “winter squash” that can last most of the cold months in a good root cellar. With this in

mind, here is how to choose and freeze any variety of summer squash.

Pick it fresh from the garden or buy it at the farmer’s market for the freshest, most nutritious squash. Look for smaller ones that are heavy for their size and have shiny, unblemished rinds. Store squash unwashed in a plastic bag in the refrigerator, where it will keep for about seven days.

Squash must be cooked briefly before freezing, so get a pot of boiling water ready while you wash the squash and cut it into uniformly sized pieces. Place the squash slices into the boiling water, allow the water to resume a full boil, and begin timing it for two minutes.

Drain the squash and immediately plunge it into a bowl of ice water to stop it from cooking. Drain the squash again for at least five minutes to cool it completely. Place the cooked squash into Ziploc bags and push out as much air as you can as you begin to seal the bag.

Suck the last of the air out of the bag with a straw as you finish sealing it. This may sound a little peculiar and even odder to do, but you will be glad in December when you retrieve your squash from the freezer without any freezer burn on it.

This is a recipe for stuffed zucchini (or patty pan or crookneck) by Canarygirl that looks particularly tasty. I’m not sure it is actually “drop dead delicious,” but it is a classic recipe for stuffed squash. Hope you like as much as

the many on-line reviewers did whose snippets I read at eatingoutloud.com.

Drop Dead Delicious Stuffed Zucchini
Omit the meat and add a cup of bread crumbs for a great vegetarian main dish.

- 4 medium zucchini
- 1 medium onion, minced
- 1 (7 ounce) can roasted red peppers, chopped
- 1/2 green pepper, chopped
- 2 garlic cloves
- 1 egg, beaten
- 2 thyme, sprigs
- 1/4-1/2 teaspoon oregano
- salt and pepper
- 3/4 lb ground beef (or chicken, turkey, fish, 1 can of tuna, or other veggies...you get the idea)
- 2 tablespoons olive oil
- 8 slices cheese (use a good melting cheese with flavor like havarti, Jarlsberg, muenster, or feta for a more Mediterranean flavor. If using cheddar, grate it, rather than just slicing it)

1. Wash zucchini, and put in a pot of boiling, salted water (do not remove ends).
2. Cook until tender, about 10-15 minutes, maybe a little longer depending on the zucchini’s size.
3. Meanwhile, heat olive oil in a large skillet.
4. Sauté garlic first, and then add onions, green pepper, thyme sprigs, and oregano.
5. When the veggies begin to soften, remove what is left of the thyme (twigs), add



SARAH GRANT PHOTO

Dark-skinned zucchini hosts a plate with flying saucer patty pan, magda and zephyr squashes

ground meat (or whatever you are using), season with salt and pepper, and brown until cooked through.

6. Drain off any excess grease.
 7. Set aside to cool slightly.
 8. When the zucchini have cooked through, remove from water, and allow them to cool enough to handle.
 9. Slice cooled zucchini lengthwise, and scoop out center, leaving a little veggie flesh to form a “boat”.
 10. Mix ground meat mixture with the red peppers, and the scooped out zucchini (chopped), and the egg.
 11. Fill the zucchini boats with the mixture, and top each with a slice of cheese or grated cheese.
 12. Bake in a 375°F oven for 20-30 minutes, until heated through, and cheese begins to bubble and brown.
 13. Serve hot.
- Note: If making this dish with tuna or fish, add a little mayo or garlic mayo, and omit the raw egg.

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Patrick Robertson, MD

York Hospital welcomes back Orthopaedic Surgeon Patrick Robertson, M.D. to the community. We are happy to have him back!

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He brings extensive experience in general orthopaedics and sports medicine, arthroscopic (minimally invasive) shoulder procedures, and total joint replacement surgery.

Dr. Robertson has joined the practice of orthopaedic surgeon J. Thomas Albright, MD and Douglas Bennett, PA at Orthopaedic Associates of York Hospital, located on the York Hospital campus at 16 Hospital Drive. He is currently accepting patients and can be reached at (207) 363-3700.




Background

Dr. Robertson received his B.S. from Massachusetts Institute of Technology and his M.D. from Tufts University School of Medicine. He completed his Internship at Letterman Army Medical Center, and Residency in Orthopaedic Surgery at the University of California-Davis Medical Center. He was a practicing physician in the US Army, for several years and subsequently practiced orthopaedics in the Greater Boston area, York, ME (1999-2005) and most recently in southeast Wyoming. He is board certified by the American Board of Orthopaedic Surgery.



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EAT HERE

A weekly column about local food

By **SARAH GRANT**

The York Independent

• **Local locavoring:** It's a great time of year to decide to become a "locavore." Locavores buy from farmers' markets, grow their own produce, and/or pick their own from another's farm. They avoid the supermarket because typically the supers sell food that has been shipped over long distances, using a great deal of fuel and providing less fresh produce. It just happens that the farmers' markets are currently brimming with the crest of the harvest. Maybe you are already a locavore and just haven't hung a name on it.

If you want to meet other locavores and taste someone else's good cooking, join Aimee Perrin at Aimee's Livin' Magic, 254 Cider Hill Road, York (409-0899) for a monthly locavore potluck on Saturday, Sept. 11 at 5 p.m. Bring a dish that features local, preferably organic ingredients, of either plant and/or animal sources.

Deb Levine, of Yoga by Donation in Portsmouth, will conduct a short yoga practice prior to the September potluck. If you're interested, arrive at 4:30 p.m. with your yoga mat and loose fitting clothing. For more information on Aimee's Livin' Magic and the monthly potlucks, visit www.aimeeslivinmagic.com/

• **Wine to water ...** is a non-profit, charitable organization focused on providing clean water to people internationally. The organization's statistics indicate that nearly 1 billion people in the world today lack access to adequate water and sanitation. This group raises money for clean water through wine tasting fundraisers.

The First Wine To Water Maine event is happening on Friday, Sept. 24 at Drift Gallery (7 Shapleigh Road, 438-0417) in Kittery from 5 to 8 p.m. Join other wine lovers and community supporters to taste Washington State Wines while raising money for clean drinking water in third world countries. Subsequent events will be in York and then up the coast. For more info on the wine tasting or Wine to Water, go to facebook.com/pages/wine-to-water-Maine or call Scot Hudson at 504-4510.

Tasty festivals

• **In Portsmouth:** Jackson Hill Cider Day is Saturday, Sept. 11 from noon to 4 p.m. at the Jackson House, 76 Northwest St., Portsmouth, N.H.; (603) 436-3205. If you are intrigued by antique, heirloom apple varieties, this fest is must for you. The colonial-era Jackson House (c. 1664) in Portsmouth maintains a small 2-acre orchard of eight different varieties of apples popular in the 17th and 18th centuries. Visitors on Cider Day will enjoy cider, aged cheddar cheese, warm slices of apple pie baked on the premises and a demonstration of a hand-operated cider press. The post-medieval style Jackson House is also open for guided tours. Admission: \$6 for adults and \$3 for children. Visit historic-newengland.org or call (603) 436-3205.

• **In Lewiston:** It may seem a distance to go, but this is a Greek Festival, and no one cooks like the Greeks. Consider a trip



up the pike to Lewiston to attend the Lewiston/Auburn Greek Festival Friday, Sept. 10 and Saturday, Sept. 11 from 11 a.m. to 10 p.m. Expect to find a variety of Greek

dishes including pastries and plenty of dancing to work off the calories. Lewiston/Auburn Greek Festival, 155 Hogan Road, Lewiston. Visit holytrinitymaine.org or call 783-6795 for more information.

• **In Newmarket:** Great community meals will be featured at the 2010 Newmarket Heritage Festival in downtown Newmarket, N.H.: a soup and chowder fest, a pancake breakfast and giant dessert buffet, and a brunch and harvest supper.

On Friday, Sept. 24 from 5:30 to 7 p.m., sample a taste of tradition: at least a dozen soups and chowders served up by eateries from Newmarket and the surrounding area. Cost is adults, \$7; children, \$3. Cost covers three cups of soup. The Best Dessert of the Seacoast Bake-Off is Saturday, Sept. 25 from 7 to 9 p.m. Sample an amazing array of delectable treats brought to you by Seacoast-area eateries, organizations, and local chefs. Celebrities and food judges will award prizes to the most delicious entries. Cost: adults, \$5; children 3-12: \$3; under 3, free. All you can eat. The Extreme Air Brunch is Sunday, Sept. 26 from 10 a.m. to noon. Choose a hot breakfast (eggs, sausage, bacon, French toast sticks, hash browns, juice or coffee) or a continental (muffins, bagels, coffee or juice). Cost: \$6 or \$2. Proceeds to benefit Extreme Air, New Hampshire's competition jump rope team. And finally, a Community Church Harvest Supper will take place on Sunday, Sept. 26 from 5:30 to 7 p.m. at the Newmarket Community Church, 137 Main St., Newmarket, N.H.; (603) 659-3892. Save room for a turkey dinner with all the fixin's! (Or, get it to go.) Donations accepted.

By the way, there will be a plate load of international music at this fest to enjoy while you digest between food events: bagpipes, Laotian dancers, West African drumming, New England fiddling, Polish accordion and plenty more music and other events. Go to heritage-festival.org or call (603) 659-5588 for more information.

• **In Unity:** Organic and Maine-grown are the standards to which all 39 food vendors at the Common Ground Country Fair must aspire. It is so worth the trip, at least every few years, up to Unity to see what Maine organic farmers have going on at this virtuous festival. This year's fair will be held rain or shine from Friday, Sept. 24 through Sunday, Sept. 26 at the Unity fairgrounds. It is a huge fair with marvelous exhibits such as a dozen Maine Indian basket weavers and artisans, plenty of pasture-raised livestock, a farmers' market, folk art, exhibitions of organically grown produce, agricultural education booths, storytellers, energy and shelter exhibitors, Maine musicians and so, so much more. All of this for \$10 entrance fee. If you want to be amazed by the staggering lists of exhibitors and planned events, visit www.mofga.org.

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, SEPT. 10

• **NOTE:** Nanci Griffith has postponed all Sept. shows due to health reasons; all tickets purchased for Thursday shows automatically transfer to Saturday, Dec. 4; all tickets purchased for Friday shows automatically transfer to Friday, Dec. 3. Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

• **Ben Kilcollins**, 10:30-11:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine, 967-4322

• **Rustic Overtones**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546

• **Four Fathers**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Jim Gallant**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Bobby Keyes Trio**, 9:30 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

SATURDAY, SEPT. 11

• **Tim Gurshin**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Secret Army with Mondo Gecko**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546

• **The Rod Welles Band**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

• **All Together Now**, Beatles Tribute Band, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

SUNDAY, SEPT. 12

• **Tom Rush**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

WEDNESDAY, SEPT. 15

• **Peter Black**, 7 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Tom Yoder**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

• **Pat Cottrell**, MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine, 646-6263

THURSDAY, SEPT. 16

• **Karaoke** 10 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine, 967-4322

• **Peter Black**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

• **Ras Karbi Reggae Band**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Wayne and Steve**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

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• **Live Entertainment**, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050

• **The Porch Rockers**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

SATURDAY, SEPT. 18

• **Wayne Morphew**, 10:30-11:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine, 967-4322

• **Sweet Willie D**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Jimmy D**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

WEDNESDAY, SEPT. 22

• **Peter Black**, 7 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Lex & Joe**, MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine, 646-6263

THURSDAY, SEPT. 23

• **Chris Botti**, 7:30 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400

• **Family Affair**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

FRIDAY, SEPT. 24

• **The Pousette-Dart Band**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

• **Jim Weider's Project Percolator**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

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

• **Dan Walker**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Moon Boot Lover**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546

• **Vocalist Sensation**, Ellen O'Brien, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050

SATURDAY, SEPT. 25

• **Lisa Marie Band**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Jerry Short**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119

• **Brickyard Blues**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

SUNDAY, SEPT. 26

• **Beatles For Sale** Cruise Night, A three-hour harbor tour aboard The Casablanca, where you can enjoy live Beatles music, the autumn North Atlantic waters, and a party with a fully

stocked bar. Reservations required. 18 Custom House Wharf, Portland, Maine, 2 to 5 p.m., \$15, Information: 632-4192 or www.harboursedgemaine.com.

TUESDAY, SEPT 28

• **Bluegrass**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546

WEDNESDAY, SEPT 29

• **Orleans**, The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine, 774-4527

• **Bill Foley**, MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine, 646-6263

THURSDAY, SEPT. 30

• **JP, Chrissie & The Fair-ground Boys**, 7:30 p.m. The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400

• **Karaoke** 10 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine, 967-4322

FRIDAY, OCT. 1

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

• **Groove Authority**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

SATURDAY, OCT. 2

• **Willie McBlind**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

THURSDAY, OCT. 7

• **Leo Kottke**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

FRIDAY, OCT. 8

• **Superfrog**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Vocalist Sensation**, Ellen O'Brien, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050

SATURDAY, OCT. 9

• **Bruce Marshall Group**, All Day, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

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

SUNDAY, OCT. 10

• **Live Jazz** with Suede, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

FRIDAY, OCT. 15

• **Substance**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

SATURDAY, OCT. 16

• **Evan Goodrow**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

• **Farren Butcher Inc.**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777



Entertainment Schedule

9/10
Four Fathers

9/11
TBA

9/17
Ras Karbi
Reggae Band

9/18
Sweet Willie D

9/23
Jim Weider's
Project
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Saturday 11th

What's Up Doc Band

Wednesday 15th

B.I.N.G.O.

Saturday 18th

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Wednesday 22nd

B.I.N.G.O.

Thursday 24th

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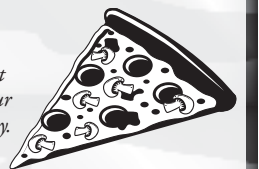
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Machete

Machete (R)
Danny Trejo plays the wrong Mexican to f-word with in *Machete*, a giddily fun Mexploitation film based on Robert Rodriguez’s *Planet Terror* fake trailer of the same name.

Machete (Trejo) is a Mexican Federale attempting to bring down drug kingpin Torrez (Steven Seagal, in all his doughy glory). He is betrayed by his superiors and is soon on the run, winding up working as a day laborer in Austin, Texas. He hangs out around a taco truck run by Luz (Michelle Rodriguez), a woman who also runs an underground network to help illegal immigrants get settled in the U.S. And boy do they need the help, particularly with conservative state senator McLaughlin (Robert De Niro) looking to enact extremely restrictive immigration legislation and border vigilante Stillman (Don Johnson, credited with an “and introducing Don Johnson”) and his militia hunting down and shooting

border-crossers. Even sympathetic immigration agents, like Agent Sartana (Jessica Alba), are trying to shut down The Network, as Luz’s group is called.

Machete is trying to keep his head down during all of this, but Booth (Jeff Fahey), a man claiming to want McLaughlin out of the way, pays Machete a briefcase full of cash — and issues some threats — to assassinate McLaughlin. Machete agrees, meaning to merely wound the politician, but then he is double-crossed and realizes that Booth works for McLaughlin and Machete was set up to be a scapegoat to foment anti-Mexican feelings that would help cement McLaughlin’s election.

And there’s more. More double-crosses, gun fights, explosions, lots of machete-facilitated head-lobbing-offs (by Machete, naturally), those busty twins who seem to appear in every Rodriguez movie (IMDb says they’re his nieces), here playing nurses

in very short skirts. Other ladies in various states of undress abound, including Lindsay Lohan, playing the trampy daughter of Booth, who engages in some Machete love. And just when you think things couldn’t get more loco, Cheech Marin shows up as Machete’s shotgun-wielding brother who is a priest.

I wondered while watching this movie if I should feel queasy at all about *Machete*’s use of the most nacho-cheesy Latin stereotypes and the potential for some out there in Lou Dobbs Nation not to, you know, get it. But I couldn’t gin up any actual worry — *Machete* is just too much silly fun and I was too delighted to see so many Latino actors get work. (Kids today have no idea — for me it was all Maria from *Sesame Street* and half the cast of *West Side Story*. Oh, to have had a bad-assed Jessica Alba or a Michelle Rodriguez to look up to.) And under all the manufactured “film” scratches and the 1970s font there is even a little *si se puede* message, delivered in at least three feisty, not-totally-sense-making scenes, including one featuring a stiletto-heel-wearing Alba, standing on a car.

Not every movie appeals to everyone’s taste — *Machete* might actually be the best example of that ever. I recognize that plenty of people don’t want to see a guy’s hand lopped off and then picked up so someone can get a few more shots out of the gun that’s still in it. But if the mental image of that, the thought of a revolution-leading Alba or a Spanish-slang-spouting Segal makes you laugh, then this is your movie. **B+**

Rated R for strong bloody violence throughout, language, some sexual content and nudity. Directed by Robert Rodriguez and Ethan Maniquis and written by Robert Rodriguez and Alvaro Rodriguez, Machete is an hour and 45 minutes long and distributed in wide release by 20th Century Fox.

The American (R)
George Clooney is a taciturn assassin hanging out with hot, frequently naked European women in *The American*, a pretty, well-crafted, well-acted, retro-cool snooze of a movie.

We first meet Jack (Clooney) in Sweden, where he is hanging out in a cozy hunting lodge with a woman who is clearly some kind of intimate. They are enjoying what seems like a lovely walk on a snowy day when suddenly he has to shoot a couple of guys and then the woman, and, for reasons unknown, this makes him head to Rome. There, he takes help from Pavel (Johan Leysen), his employer, and lays low in a small Italian village in Abruzzo, wherein Jack befriends a priest (Paolo Bonacelli) and a prostitute, Clara (Violante Placido), and tries to dodge a mysterious man trailing him, all while carefully building a massive gun to be used in an upcoming job by

fellow assassin Mathilde (Thekla Reuten) and reconsidering the course of his life.

Maybe. That last part is mostly implied by the meaningful middle-distance gazes of Jack while in repose and the mixture of worry and fatigue we see on his face at varying times. And then there are the double-meaning conversations he has with both his working-girl girlfriend and the priest, all very minimal Don-Draper-ese dialogue and open-to-interpretation facial expressions. It is, actually, some masterful work on the part of Clooney, enhanced by excellent cinematography that makes the Italian countryside look forlorn, lovely and sinister all at once and directing and editing that give us long, dialogue-free stretches, like when Jack is constructing a high-powered rifle, that are stylistically reminiscent of 1970s films like *The Conversation*. You are watching some top-notch work here, all very serious and ssshnnzzzz... I’m sorry; no, I wasn’t sleeping, just resting my eyes and face. Hey, it’s unfair to put someone in a big cushy chair, in a dark theater, serenaded them with a bare-bones score and then expect them to stay awake while nothing happens in your movie.

Sadly, I went in to *The American* caffeinated enough that I didn’t actually fall asleep, so I felt each and every uneventful minute tick by. No, I don’t need every movie to be an explosion of Michael Bayness set to a John Williams score. But so very little happens here it feels less like a motion picture and more like a slide show of someone’s very lonely vacation. Countryside, Clooney, crumbling building, Clooney with his shirt off, brick walkway, half-naked Italian prostitute, countryside.... Yes, it’s all very pretty and yes I felt while I was watching the movie that it was Important, but I couldn’t once bring myself to care. Not about Clooney, not about what happens to him. It was intellectually interesting to see what the movie was doing, to think about the other films it reminded me of. But a trip to the theater shouldn’t have to be a comparative film class to be worthwhile.

There is a stretch of scenes involving Jack’s construction of a silencer for a very large rifle — it’s fascinating, this high-end weaponry fabrication accomplished with car parts. It’s fascinating like having someone explain *Moby-Dick* to you can be fascinating, like learning the first few lines of *Beowulf* in Old English is fascinating. And, as in those cases, it leaves you with the overall feeling that *The American* is something very impressive that you have no interest in sitting through. **C**

Rated R for violence, sexual content and nudity. Directed by Anton Corbijn and written by Rowan Joffe (from a novel by Martin Booth), The American is an hour and 35

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	Smitty’s Sanford Cinema & Pub 1364 Main St., Sanford, Maine • (207) 490-0000	779 Portland Road, Saco, Maine • (207) 282-6234
Regal Cinemas Newington 15 45 Gosling Road, Newington, N.H. • (603) 431-4200	Smitty’s Cinemas Biddeford 8 420 Alfred Road, Biddeford, Maine • (207) 283-4500	Cinemagic Grand Stadium at Clarks Pond 333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023
The Music Hall 28 Chestnut St., Portsmouth, N.H. • (207) 436-9900	The Cinemagic & IMAX in Saco	Leavitt Theatre 259 Main St., Ogunquit • (207) 646-3123

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HOW TO STOP IN AN EMERGENCY



Dear Tom and Ray:

I just saw a few minutes of "Worst Case Scenario: Brakes Fail" on TV, and it seemed like they were suggesting the opposite of what I've always been told. Basically, the host was saying if you're going under 20 mph, then you should try to downshift or use the emergency brake. But if you're going over 20 mph, you shouldn't downshift, because it could cause the transmission to break off, and you'd lose control. Instead, he said you should try to generate friction by swerving, or running into guardrails or small bushes. He also said that if you're going over 20 mph, you should not use your emergency brake. In the show, he was driving (well, sliding and skidding) down several hills before finally driving through some mailboxes and bushes, and into a tree. What do you guys think of his advice? — Matt

RAY: Well, I think he was negligent in

failing to suggest that you sideswipe a few parked cars on the way to the tree. That would have been more fun!

TOM: Actually, these days it's very hard to lose all of your brakes. Cars have dual braking systems. So if you wanted to cut someone's brake line and cause him to drive over a cliff to his certain death, these days you'd have to cut more than one of his brake lines. And in the real world, without mischief involved, it's unlikely that both halves of the brake system would fail simultaneously.

RAY: Now, it may FEEL like you've lost your brakes, because you may have lost half of them. And when you have a 4,000-pound vehicle, half of your brakes makes a big difference. But the first piece of advice we'd give is to stand really hard on the brake pedal. Your car may have more braking power than you realize.

TOM: The next thing to do is downshift. It doesn't matter what speed you're traveling. If you have an automatic transmission, go right to the lowest gear. Modern transmissions are electronically regulated, and the computer won't allow the transmission to go into too low a gear. It'll drop to the lowest appropriate gear for your current speed — which will help — and then it will drop down again once you've slowed down some more.

RAY: So the transmission will not break off. But even if it does, what do you care? Your interest is in saving your life and those of other innocent people. A transmission can

always be replaced.

TOM: Once you've downshifted, then I would advise you to apply the parking brake. You'll notice that carmakers no longer call it the "emergency brake." Their lawyers made them change the name, because it didn't always work in an emergency. But it might work, and it often will work, so you absolutely should give it a try, regardless of speed.

RAY: And then, if all of that fails, start looking for soft stuff to crash into. An unmanned roadside farmer's market is ideal, as lettuce has proven to be an excellent energy absorber. Good luck, Matt.

Dear Tom and Ray:

The BMW dealer told me that it is going to cost \$445 to replace the battery on my 2006 330i BMW. I was told that it cost this much because they have to reprogram the car's computer to tell it that there's a new battery. Is this true, or are they ripping me off? That's an awful lot of money to pay for a new battery. The battery by itself costs \$225. What are your thoughts? — Ollie

TOM: My first thought is, I'm going into the BMW-battery-replacement business!

RAY: I don't believe that the computer has to be reprogrammed on this car, Ollie. It does on the higher-end BMWs, but not on the 3 Series.

TOM: In your car, Ollie, any reprogramming would be done by YOU. You'd have to reprogram the radio presets and the seat settings and stuff like that, unless the shop

does what we do.

RAY: At our shop, we have a "settings saver" device that we plug into the car's data port before we change a battery. It's essentially a 12-volt battery, and it provides enough power during the battery change to preserve all of your radio stations and driver preferences. I'm sure your dealership has one of these, too.

TOM: I suspect that what they're charging you extra for is diagnosis. Before we replace a battery, we test the whole charging system to make sure the alternator is working properly and nothing is draining the battery. Otherwise, we could put in a brand-new battery, and the new battery could die the next day.

RAY: Checking the charging system correctly takes about an hour and a half of labor, which, at your BMW dealership, probably is about 220 bucks! So there you go, Ollie. Unfortunately, for this car, I think that's the right price.

To buy or not to buy — options, that is. Are options worth what you pay for them, or are you better off just going with the basics? Order Tom and Ray's pamphlet "Should I Buy, Lease, or Steal My Next Car?" to find out. Send \$4.75 (check or money order) to Next Car, P.O. Box 536475, Orlando, FL 32853-6475. Got a question about cars? Write to Click and Clack by visiting the Car Talk Web site at www.cartalk.com.

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THE PET CONNECTION

LOOKING FOR A HOME

Register for walk on Sunday, Sept. 12
The Animal Welfare Society is accepting registrations for individuals, teams and squads for its annual Strut Your Mutt. The walk, now in its 16th year, is the single largest fundraiser for the Animal Welfare Society and will be held on Sunday, Sept. 12 at 11 a.m. on Mother's Beach in Kennebunk. The event covers a two-mile walk along the beach, and is attended by more than 250 people and their four-footed companions. For info visit www.animalwelfaresociety.org.

If you're interested in adopting any of these animals or if you'd like to know who's available for adoption, please visit the Animal Welfare Society Web site at www.animalwelfaresociety.org or call 985-3244. AWS raised more than \$5,000 for the shelter with this year's annual Antiques Show and Sale. This is a new record for the show and the shelter wishes to thank the generosity of the community as well as all of the volunteers who made the show successful

Amos
Amos, a Shepherd mix, is a unique little pup! He's full of love, energy, and spunk once he's comfortable with his surroundings and will have you laughing at his puppy antics all day. He won't come out of his shell overnight, but once he does, you'll be glad you gave this handsome boy a chance! Visit with Amos today! Call AWS and ask for his foster mom, Kerrie.

Tahiti
This sweetheart is Tahiti! She is a one-and-a-half year old Pitbull Mix that is patiently waiting for that special someone. Tahiti is a smart girl that knows the commands "sit", "down" and would love to learn more. If you are interested in adopting Tahiti please fill out an adoption questionnaire and stop in with your family including dogs to meet her.

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. If you are ready to open your home and heart to Eddie, please fill out an adoption questionnaire and stop in with your family, including dogs, to meet him.

Miser
This gorgeous man is Miser! He is a wonderful six-year-old cat that is patiently waiting for the forever family of his dreams. Miser is a cool guy that loves to lounge in kitty hide aways. He doesn't come right out and ask for attention but, if you start to give him a nice scratch behind the ears Miser will be your best friend and follow you all around asking for more. If Miser sounds like the perfect addition to your family please fill out our questionnaire and stop in to meet him.

Ming & Sing
This adorable couple are Ming and Sing. Ming is a four-year-old Maine Coon cat while Sing is a two-year-old Maine Coon mix. Both have smoke colored fur, meaning black with streaks of white and silver, and are the best of friends. Both are very calm

and quiet. If you'd like to adopt Ming and Sing, please fill out an adoption questionnaire and then stop in to meet them.

Crackle
This little munchkin is Crackle! She is an adult female Teddy Bear Hamster. Crackle is a friendly girl that can't wait to find a forever home to call her own. She would love for her new family to handle her on a daily basis in order to keep her this way. If you are interested in adopting her please fill out our questionnaire and stop in to meet Crackle.

Homer
Meet Homer! He is a two-year-old English Spot Rabbit. Homer is quite a friendly boy and can't wait to find a forever family to call his own. He would love to be handled and let out to play on a daily basis so he will stay happy and friendly. If this sweet boy sounds like the pet for you please fill out an adoption application and stop in to meet Homer.

Jojo
This cutie is Jojo! He is an adult male New Zealand bunny that can't wait to find a forever family. If this sweetie sounds like the one for you please fill out an adoption questionnaire and stop in to meet Jojo.

Saturday, Sept. 18
High Tide, 8:30 a.m.
Low Tide, 2:25 a.m.
High Tide, 8:45 p.m.
Low Tide, 2:38 p.m.

Sunday, Sept. 19
High Tide, 9:22 a.m.
Low Tide, 3:19 a.m.
High Tide, 9:36 p.m.
Low Tide, 3:31 p.m.

Monday, Sept. 20
High Tide, 10:06 a.m.
Low Tide, 4:06 a.m.
High Tide, 10:21 p.m.
Low Tide, 4:18 p.m.

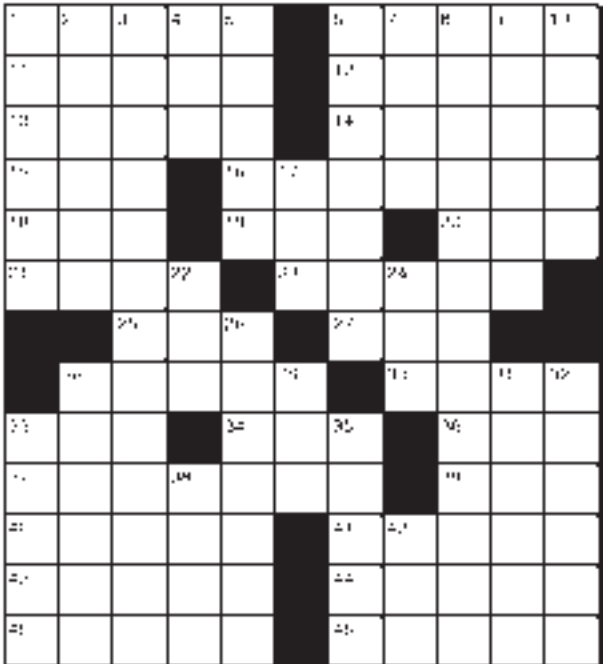
Tuesday, Sept. 21
High Tide, 10:46 a.m.
Low Tide, 4:46 a.m.
High Tide, 11:01 p.m.
Low Tide, 4:59 p.m.

Wednesday, Sept. 22
High Tide, 11:21 a.m.
Low Tide, 5:22 a.m.
High Tide, 11:38 p.m.
Low Tide, 5:37 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 Social group
- 6 Collar
- 11 Massage targets
- 12 Earth color
- 13 Looks over
- 14 Ranch beast
- 15 Garden plot
- 16 Not nude
- 18 Brouhaha
- 19 Hankering
- 20 Good times
- 21 Cuts down
- 23 Valleys
- 25 Crew member
- 27 "Norma —"
- 28 Copying
- 30 Left at sea
- 33 Baby boxer
- 34 Kids' card game
- 36 Doc's bill
- 37 It began about 1000 B.C.
- 39 Slave leader Turner
- 40 Castle part
- 41 Barcelona buddy



- 43 Coffee additive
- 44 Role for Arnold
- 45 Stags
- 46 SAT takers

- 2 Yield
- 3 Steve Martini book
- 4 Gymnast's goal
- 5 School paper
- 6 "Swing Vote" star
- 7 Play start
- 8 Steve Martini book
- 9 Moves stealthily
- 10 Grazing groups
- 17 Turner of TV
- 22 Was inactive
- 24 Swimming unit
- 26 Heats, as leftovers
- 28 Dawn goddess
- 29 Joplin tune
- 31 Carter follower
- 32 Wyoming range
- 33 Sales spiel
- 35 Gasp, say
- 38 Ship-shape
- 42 Skier Tommy

DOWN

- 1 Algiers section

SUDOKU

Conceptis Sudoku

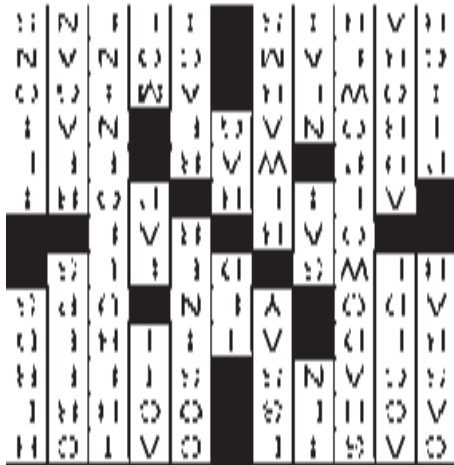
By Dave Green

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

Difficulty Level ★★★★★

9/10

Crossword Solution



Sudoku Solution

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

OBITUARIES

**Robert E. Freeman Sr.**

Robert E. (Bob) Freeman Sr., 91, of 2 Lorraine Drive died on Monday, Sept. 6, 2010 after a long battle with Alzheimer's disease.

He was born on Nov. 1, 1918 to Abbott E. Freeman and Gladys (Littlefield) Freeman and was raised in York Beach. He was a graduate of York High School with the Class of 1936 and was on the football team.

Upon graduation, he entered the U.S. Navy, of which he was always proud. He was assigned to the destroyer USS Craven during his first four years of service. In December 1942, Mr. Freeman completed a submarine diesel course at the Navy base in New London, Conn. He was assigned to the submarine USS Tambor during his last four years of service during WWII.

On her tenth war patrol, the USS Tambor survived one of the worst depth-charge attacks experienced by an American submarine during WWII. The sub endured 14 straight hours of depth-charges by the Japanese while lying on the floor of the East China Sea.

The depth-charges caused the sub to be stuck in 11 feet of mud on the ocean floor. After being stuck on the bottom for 17 hours, they finally freed the sub from the mud and were able to surface. He never forgot spending 72 days without seeing daylight as they would only surface at night.

He had the rank of Chief Motor Machinist Mate when he left the Navy.

In 1946 Bob married his loving wife Lorraine (Ledoux) Freeman and they

were married 55 years until her death in 2002. Mr. Freeman retired from the Portsmouth Naval Shipyard as a supervisor of the supply department after 26 1/2 years. Together with his wife, he owned and operated Freeman's Market in York Beach from 1952 until 1984.

Mr. Freeman was also in the real estate business for many years and was the owner of Freeman Realty. He was a selectman for the York Beach Corporation and Chairman of the board for several years.

Bob was a long time member of the Cape Neddick Country Club and enjoyed many years of golfing there with his wife. He and his wife wintered at their home in Dunedin, Fla. for several years and enjoyed golfing there as well.

Mr. Freeman was predeceased by his wife Lorraine, his brother Leonard and nephew Barry, who both drowned in a tragic boating accident in 1954, and a brother Harry.

He is survived by two sons, Robert E. Freeman Jr. and wife Susan of York and Craig M. Freeman and partner Marie Forrest of York; and a daughter Mrs. Steve (Diane L) Losier of Cape Neddick; three grandchildren: Zachary Abbott Freeman, Nathan Losier and Danielle Losier; three step-grandchildren: Glendon Yorke, Christopher Yorke and Matthew Jones. He leaves a great granddaughter Maddison Losier and four great step-grandchildren: Gina Laramore-Jones, Marshall Yorke, Reece Yorke, and Dustin Pratt.

The family would like to thank all the love and devotion Bob's caregivers gave for so many years. The family will forever be grateful. Thank you to Beacon Hospice for their care as well.

Friends may visit with Mr. Freeman's family on Saturday, Sept. 11 from 11:30 a.m. to 1 p.m. at Lucas & Eaton Funeral Home, 91 Long Sands Road, York. A funeral service will immediately follow the visitation at 1 p.m. Burial will be at the First Parish Cemetery, York. Family flowers only, please. Donations may be made in his honor to Beacon Hospice, 42 Brickyard Court, York, ME 03909 or to the York Beach Fire Department, P.O. Box 70, York Beach, ME 03910 Visit www.lucaseatonfuneralhome.com.

Martha Dorothy Bagley

Martha Dorothy Bagley (Dolly), 93, devoted mother, grandmother, and great grandmother, passed away peacefully on Sunday, Sept. 5, 2010 at Durgin Pines in Kittery, surrounded by her family.

She was born and educated in Portsmouth, N.H., the daughter of Peter and Martha (Hudson) Schiot.

Dolly and her husband Virgil raised their four children in Portsmouth, N.H. before retiring to Jonesport. They also spent many winters in St. Augustine, F.L. In 1994 Mrs. Bagley and her husband moved to York. She was a gift to all of her relatives lives. She will be deeply missed.

She is survived by one son, Harvey Bagley, and his wife Karen of Hampton, N.H. and three daughters: Patricia True-man of New Castle, N.H.; Diana Cross

and her husband, Art, of Londonderry, N.H.; Priscilla Estey of Manchester, N.H. She was blessed with eight grandchildren and eight great grandchildren. She is also survived by two sisters: Anne Houle of Portland, and Alice Clouse of Falls Church, Va., and nieces and nephews. She was predeceased by her beloved husband of 61 years, Virgil E. Bagley; and three sisters and two brothers.

A period of visitation will be held on Sunday, Sept. 19 from 11 a.m. to 12:30 p.m. with a Celebration of Life to immediately follow in the Lucas & Eaton Funeral Home, 91 Long Sands Road, York.

In lieu of flowers, donations may be sent to SolAmor Hospice, 65 Lafayette Road, Suite 302, North Hampton, NH 03862. Visit www.lucaseatonfuneralhome.com.

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Horoscopes

By Rusty
The Southern Maine Coast's leading astrologer
and semi-retired Skee-ball consultant

Aries (March 21-April 19): You have a strong desire for excitement today. Actually, it's more of pleasant feeling of restlessness. Well, okay, it's just nervousness. To tell the truth, you'll be bored stiff.

Taurus (April 20-May 20): Gifts, goodies, and favors from others might come to you today. Hey, anyone can make mistakes!

Gemini (May 21-June 20): Expect to make new and unusual acquaintances today, especially females. Too bad the only place you're planning to visit is the humane society.

Cancer (June 21-July 22): Today is a day where something crazy and astonishing could happen at work! But considering your co-work-

ers, that's pretty unlikely.

Leo (July 23-Aug. 22): Partners and close friends might surprise you with something unexpected today, such as a compliment.

Virgo (Aug. 23-Sept. 22): Sudan opportunities to travel or to get further education might fall into your lap today. Unfortunately, you're spending the whole day standing up.

Libra (Sept. 23-Oct. 22): Some aspect of your personal life might suddenly become public today! But not to worry, as no one will care anymore than they ever did.

Scorpio (Oct. 23-Nov. 21): It's entirely possible that you will meet a new and exciting friend or acquaintance today. Working against

that, however, that you're serving a sentence in solitary confinement.

Sagittarius (Nov. 22-Dec. 21): Secret flirtations and love affairs are possible today. In your case, though, let's just say it's not a good day to bet the farm.

Capricorn (Dec. 22-Jan. 19): How did they ever make up those constellations out of stars in the sky? A bear? The queen of Ethiopia? I don't see anything but little dots of light up there.

Aquarius (Jan. 20-Feb. 18): I predict you will be dissatisfied by an unhelpful horoscope that will fail to predict anything about you other than the dissatisfaction that you are about to experience. Hey, am I good or what?

Pisces (Feb. 19-March 20): Don't be so concerned about what you'll do for the rest of your life. You haven't got that much time left, anyway.

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- October 2 8:00 AM - 4:00 PM**
at Wells Elementary School
276 Sanford Road (Route 109),
Wells, ME 04090
- October 23 8:00 AM - 4:00 PM**
at Wells Elementary School
276 Sanford Road (Route 109),
Wells, ME 04090

SOUTH BERWICK

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