

York **INSIDE: ALL THE INFO YOU NEED FOR APPLE PICKING THIS FALL PAGE 14**

The Independent

The hometown voice of the greater York region



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**WE
ARE
NOT
ALONE**

A quick trip
to another place
named York
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Cyan Magenta Yellow Black

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Another place named York

By **JEFF RAPSIS**
The York Independent

Coming up soon will be a big weekend for York: not only is Harvestfest taking place on Saturday, Oct. 16 and Sunday, Oct. 17 (see page 11 for more info), but the new Marketfest will be held in York Village on Friday, Oct. 15 and Saturday, Oct. 16. We wish organizers the best for both events, as they're part of what makes life in York, Maine special and unique and unusual. This was of special interest to me earlier this month, when I found myself in another place named York. This one was York, Nebraska, a friendly small town of about 8,000 people out on the plains a few hours drive west of Omaha.

They didn't have Harvestfest or Marketfest there, but there was no shortage of community spirit. The day I came through was the community's annual Czechfest (celebrating the town's original Czech settlers in the 19th century), and sure enough, I saw children in colorful costumes heading in and out of a church I passed by. And coming up in York, Nebraska was the annual "Scream on the Square" event, designed to get everyone into the spirit of Halloween. I think it's interesting to go to another



Jeff Rapsis

place with the same name. It gets you thinking of how your own community might be singular and special, and what makes it a good place to live or visit. Driving north up Interstate 95, what would people think if they got off Exit 7 at "The Yorks" to poke around? The first thing they usually see is Stonewall Kitchen, which makes for a pretty good impression. But Route 1 as a whole is not really a very big part of what makes York, Maine a special place, I think. And that's worth keeping that in mind as we continue to work to improve the community's appeal to residents and visitors alike. First impressions are really important.

York, Nebraska tries to distinguish itself with a giant water tower painted like a multi-colored hot air balloon that looms over the Interstate. However, the area just off the exit looks a lot like any other American noplac, with the usual fast food chain restaurants and convenience stores. (One difference is the signs, which say things such as "Watch power lines when entering fields with tall machinery.") You have to get past that to find the real York, Nebraska, which to me had the good small town feel of Mayberry, R.F.D when Andy Griffith was sheriff. The people are nice. The downtown is robust. The place is real. It was a pleasant surprise. So back home, I think York, Maine is wise to have development restrictions on Route 1, our own front door off the Interstate to so many visitors. In many small ways, it helps visitors get past the commercial strip and into the heart of what makes York, Maine a wonderful place to live and visit.

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COMMUNITY BRIEFS



COURTESY PHOTO

Top prize for this year's York Rotary fundraising raffle is this 2010 Mini Cooper Clubman S.

GET YOUR ROTARY RAFFLE TICKET

One week left to win a 2010 Mini Cooper

This year's York Rotary Club fundraising raffle is under way, with the top prize this year being a 2010 MINI Cooper Clubman S. Tickets are \$100 each and may be purchased from any club member at any time now through Saturday, Oct. 16. On weekends, the car will be on display at various ticket-sale locations in York. Cash, checks, and MasterCard and Visa credit cards will be accepted.

This year's raffle will includes an October drawing for \$250 worth of secondary prizes. Winners of these prizes will still be eligible to win the MINI Cooper, which is valued at

\$29,250. A maximum 750 tickets will be sold. The grand prize will be drawn Saturday, Oct. 16 at 4 p.m., during Harvestfest in York. Ticket-holders do not need to be present to win.

All proceeds benefit York Rotary Club's work in support of various causes in town, as well as causes of national and international scope. The club's work in the community in 2009 included awarding scholarship money to York students; support of school initiatives; construction of trails around York's senior housing; money for ShelterBoxes sent to Haiti in support of earthquake relief efforts; and money contributed toward the eradication of polio.

York High School to release accreditation survey

York High School has begun its self study work as a requirement of their 10-year reaccreditation by the New England Association of Schools and Colleges (NEASC). An essential, required component of this work is the completion of an online survey by the parents/guardians of all students attending York High School. Administered by the Endicott (College) Research Center, it offers the school and NEASC a critical snapshot of the views of the community towards York High School, its programs and work with York's young adults.

This survey will be submitted electronically via the High School's Alert Now e-mail system on Friday, Oct. 8 and recipients will have two weeks in which to complete it.

For questions or a request for a paper copy of the survey, please contact Steering Committee Chair, Rob Westerberg at 363-3621 or e-mail rwesterberg@yorkschoos.org.

Enrollment surges at York County Community College

For the fifth consecutive year, York County Community College has experienced and sustained growth unmatched, in history, by any public or private college or university in Maine. During this period,

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credit-hour generation (the actual number of credit-hours for which students have enrolled) has increased 108 percent while the total number of students enrolled at the college has increased 100 percent.

York County Community College, which is the youngest of Maine's seven community colleges, showed the largest gains this year (up 16.3 percent) but the upward spiral continues throughout the Maine Community College System. System President John Fitzsimmons noted that enrollment has grown 21 percent in just two years, making the state's community college system one of the fastest growing systems of higher education in the nation.

York County Community College, established in 1994, is one of seven community colleges in the Maine Community College System. The college enrolls over 1,400 students in associate degrees and transfer programs and over 1,600 individuals in non-credit continuing education and professional development areas.

American Cancer Society to make strides on Sunday, Oct. 17

Over 300 breast cancer survivors, their families, and volunteers will converge along at Tanger Outlet Center in Kittery for the annual American Cancer Society Making Strides Against Breast Cancer three-mile walk on Sunday, Oct. 17. Registration is set for 8 a.m. and the walk begins at 9 a.m.

Since its inception in 1993, nearly six million walkers nationwide have raised more than \$400 million. In 2009 alone, nearly 700,000 walkers across the country collected \$60 million to save lives from breast cancer. Participants will have the opportunity to help the American Cancer Society create a world with less breast cancer and more birthdays by participating in this year's walk.

This year, Kittery is one of four Making Strides walks being held this October in Maine, one of 22 in New England, and one of more than 160 Strides events that will be held throughout the nation. According to American Cancer Society statistics, every three minutes a woman in the United States learns she has breast cancer. In addition:

- Breast cancer accounts for nearly one out of three cancer diagnoses among women in the U.S.
- An estimated 207,090 U.S. women will develop breast cancer this year and 40,230 will die from this disease
- In Maine, 1,160 women will develop breast cancer this year and sadly 170 will die
- Progress in both early detection and treatment of breast cancer has resulted in decreasing mortality rates since 1990. Breast cancer caught early before it has spread has a 98 percent five-year relative survival rate.

Teams from businesses, schools, and community groups from around the area will participate. For more information, or to sign up your team for the American Cancer Society Making Strides Against Breast Cancer walk in Kittery or at one of the other walks located in Brunswick, Damariscotta, and Portland, please call 1-800-227-2345 or visit cancer.org/stridesonline.

International Coastal Cleanup needs help in Ogunquit

Andrew Hayford, Adopt-A-Beach Coordinator for Blue Ocean Society for Marine Conservation for Southern Maine, will be coordinating the International Coastal Cleanup for Ogunquit beach. The International Coastal Cleanup is a cleanup of oceans, rivers and waterways all over the world.

The next cleanup will be at Ogunquit Beach, on Saturday, Oct. 9, meet at front entrance at 2 p.m. (rain date, Sunday, Oct. 10, same time). For more information, contact Andrew Hayford at andrewblueocean@yahoo or 361-1790.

Every year, countless marine mammals, seabirds, and other animals are sickened, injured, or killed because of dangerous items we allow into the sea. They are poisoned, choked, or entangled in the trash we leave behind, from plastic bags, to balloons and cast-off fishing line.

"Thousands of volunteers help to clean up the water, with every piece of trash recorded, to determine the extent of the ocean pollution as well as ways to reduce the sources of garbage", says Hayford.

"This is the single largest event of its kind," says Hayford. "Last year's data showed that volunteers picked up 240 pounds at Long Sands and 44 pounds in Ogunquit. The single largest item in 2009 was 444 cigarette butts at Long Sands and 297 at Ogunquit. Hayford is hopeful that this year York beaches will be much cleaner as a result of the new smoke-free beaches ordinance.

Healthy Partnership at York Hospital gets funding

The Choose To Be Healthy Partnership at York Hospital is 1 of only 169 coalitions from across the country to receive funding through the federal "Drug Free Communities Support Program" aimed at helping to reduce and prevent youth substance abuse.

\$22 million in new Drug Free Communities Support Program (DFC) grants were recently awarded to 169 deserving communities along with 16 new DFC Mentoring grants after a very competitive, peer review process that involved 521 applicants. To qualify for these matching grants, all awardees must have at least a six-month history of working together on youth substance use reduction initiatives, have representation from 12 required sectors of the community, develop a long-term plan to reduce youth substance use, and participate in the National Evaluation of the DFC program.

The Choose To Be Healthy Partnership is a comprehensive community health coalition comprised of community leaders, parents, youth, teachers, religious and fraternal organizations, health care and business professionals, law enforcement, and the media to collaboratively work to reduce the incidence of chronic diseases such as cardiovascular disease, diabetes, cancer, chronic lung disease and substance abuse. Choose To Be Healthy is one of 27 Healthy Maine Partnerships in the state and serves nine communities in southern York County: Berwick, Eliot, Kittery, North Berwick, South Berwick, Wells, Ogunquit, Lebanon and York. For more information on Choose To Be Healthy, call 439-6504.



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DAVID JOURDAN

Q & A

THE UNDERSEA EXPLORER

For nearly 30 years, he's explored the deep, dark silence beneath sea-tossed waves.

Lost ships; sunken submarines; planes that simply disappeared—these have been David Jourdan's conquests.

And through his company Nauticos, LLC, the Cape Porpoise resident, explorer and author, plans to continue to search the endless piles of rubble beneath the tortured sea.

Name: David Jourdan, founder, Nauticos, LLC

Lives on: Cape Porpoise, Kennebunk
Age: 55

Can you give us a plain English synopsis of what you do?

Nauticos does deep ocean mapping and searching, and a lot of work has historically been with the U.S. Navy. We started back in 1986, and in the 1990s we were able to move some of that knowledge and experience into the commercial world, starting with World War II discoveries and working with the Israeli Navy, while continuing to do our U.S. Navy work, and starting on the Amelia Earhart project, which has been going on about 10 years now. In 2003, after the company had grown to about 50 people, it was bought

by Oceaneering International. I was able to retain the name, Nauticos, as well as the rights to the ocean discovery projects that I wanted to continue. Now I'm working independently, but still continuing the work I started over 20 years ago.

So with exploration, what exactly was Nauticos doing?

Our work was divided into three areas. One was analysis and underwater navigation and sensing—which was actually my specialty. The second was developing computer programs and specialty tools. We also built hardware as time went on, developed underwater sonar systems that could operate up to 20,000 feet deep. The third leg of our stool was operations—that is, putting together a project and then doing it out at sea.

What wrecks have you helped find?

In the military arena, during the Cold War era, we helped the Navy find either shipwrecks, or let's call them items of equipment, that were lost or otherwise deployed by our adversaries, the Soviet Union. Or sometimes the Navy would lose equipment and we would help find it. It was incredibly interesting work, and we were very successful. Once the Cold War ended, our first commercial discovery



was Japanese submarine I-52. We were hired by a treasure hunter to find it. In a nutshell, it was part of a secret Japanese project to carry valuable cargo from Germany to Japan. Because of the allied campaign, the only way they could do this was by submarine. They were carrying very valuable war materials—including uranium oxide for the war effort in Germany. In order to pay for this, the I-52 was also carrying 2 tons of gold bullion. But it was sunk by allied aircraft in the middle of the Atlantic. It was the first case of a submarine being sunk by an acoustic homing torpedo. (To find it), we did underwater navigation analysis, we ran

“It's very deep, and it's never been salvaged—so the gold is still there.”

the mission at sea, and we deployed some special software to display and process the underwater sonar. It worked beautifully, and we found the ship exactly where we calculated it to be—at a depth of 17,000 feet. We were on Dan Rather (the CBS Evening News), in all the newspapers. It was big news.

And it's still down there?

It's very deep, and it's never been salvaged—so the gold is still there. There are two reasons for this—it would be a

daunting technological feat to go into a submarine hull and extract anything from it at that depth. The other problem is the legal question of who would own the gold. So there it sits. Maybe someday somebody will go get it. Maybe 500 years from now, the ship will have rotted away and the gold will be just sitting there on the ocean floor.

And other projects?

Probably our most satisfying project was in 1999, when we were hired by the government of Israel to find a lost submarine that went down in 1968 with 69 sailors. That was the subject of my first book, “Never Forgotten.” The Israelis had searched for it for 30 years—they wanted to find it, wanted to know what happened. We were able to do the analysis to figure out where to search. It was where we said it would be. It was 10,000 feet deep. In 2000 we went back and retrieved a 4-ton piece of the hull, and that is now on display at a memorial in Haifa, Israel. It was rewarding because there were surviving family members who wanted closure.

How does it feel when you've found something that's been missing for so long?

I was personally able to witness the (discovery of the) Japanese Kaga ship in 1999. In the battle of Midway in World War II, considered a turning point in the war, American forces sunk four Japanese aircraft carriers. It was an exciting event in military history. (When we discovered

it), I saw the wreckage on the bottom; it was the first time anybody had seen this stuff since World War II. It was the culmination of a year's long quest, as well as time and money. All of a sudden, it hits you as this great success. But after a few minutes of looking at the wreckage, you very quickly start to think about what it means and how it happened; you imagine what it was like when these ships were on fire and people were drowning and burning to death, and the twisted metal and the destruction and the devastation, and you feel kind of sad. It's a real kind of bittersweet—you're real excited, but then you become introspective and think about the tragedy of it all.

So how much stuff would you say is laying on the floors of all the world's oceans?

That's an interesting question, and I like to answer it this way: I have a book here, a thick, black leather-bound book, that categorizes 6,000 shipwrecks. (And it's just the first in a series of editions of shipwrecks during World War II.) There were 20,000 ships sunk in that war alone. That's only a short period of time, a very violent period of time, of course. But it's only a sampling of what's out there.

So how did you get into all this?

When I was 8, my parents moved us to Venezuela. My dad loved to travel, and we would go to the Andes, the ocean, all over the place. In Venezuela, the skies were incredible, you could see stars there you would never see here. I really got an appreciation for space and exploration

and travel. When I went into the Navy, I decided I would go into submarines—so I went down instead of up. Otherwise I would've probably been an astronaut.

Do you have a favorite sea-themed movie?

One of my favorite movies is "Master and Commander: The Far Side of the World." (From 2003 and starring Russell Crowe.) That is such a great representation of history, and it also has that element of exploration. There's the tragedy of battles at sea, which is what all our explorations are all about—because no ship ever sunk at sea for a good reason. There's that tension between the excitement in the discovery and the tragedy of what you're looking for.

And what do you do in your spare time—or do you have any?

I do an awful lot of non-profit work, especially with Rotary International. I've been to Africa in support of Rotary projects—water pump projects, AIDS projects. I'm also involved in another project (not a non-profit) that is raising deep, cold ocean water and using it as a resource; it can be used to condense fresh water, or for air conditioning. It's a technology that will have its day.

For more, visit www.nauticos.com.

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

YORK LIBRARY

Here comes candidates' night

• Candidates' night will be held at York Library on Tuesday, Oct. 19, 7 p.m. Attending will be candidates for state representative and state senate: Republican Michael Estes and Democrat Dawn Hill for state Senate District 1 seat; Democrat Phyllis Giordano and Republican Windol Weaver for House District 151; and Republican Bradley Moulton and Democrat Michael Score for House District 150. Questions will be taken from the audience. The event will be broadcast live on Channel 3.

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

• **Up - Family Film Series**, Saturday, Oct. 9, 6:30 p.m. Family Film Series kicks off this fall with the animated comedy adventure *Up* about a 78-year-old man who ties balloons to his house and flies away, with an eight year-old wilderness explorer who was mistakenly onboard. Grab your pillows, wear your pj's, and come enjoy the movies along with our complementary popcorn. Rated PG.

• **Coco Before Chanel** Fall Film Festival, Sunday, Oct. 10, 3 p.m. The early life and struggles of Gabrielle Chanel before she became the world famous designer Coco. (2009) In French with subtitles. 105 mins. Rated PG-13 for sexual content and smoking.

• **Let's Talk About It Poetry Series** - Registration now open. Tuesday evenings, Oct. 12, 19, 26, Nov. 2, 9, 7 p.m. "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.

• **Sergei Novikov**, Friday, Oct. 15, 7 p.m. Pianist, Sergei Novikov will return to York and perform a concert at the Library. In addition to being a talented musician, Sergei is an inspiring speaker, author, and producer.

• **Life and Hope**, Helping a School in Haiti, Friday, Oct. 22, 7 p.m. Since 2007 hundreds of Maine residents, several schools, and three local Rotary clubs have become committed to making a difference in Haiti through the Eben Ezer School. Amy Miller of South Berwick and Paul Salacin of York will show slides and talk about the school and how support from southern Maine helps keep it going. 13-year-old Georgia Barlow of South Berwick, who led a student effort to raise \$18,000 for the school, will show a short video.



• **The Girl With The Dragon Tattoo Fall Film Festival**, Sunday, Oct. 24, 3 p.m. This dark, disturbing thriller is based on the first book of Stieg Larsson's popular trilogy. (2009). In Swedish with subtitles. Rated R for violent content including rape, grisly images, sexual material, nudity and language, 152 mins.

• **Electronic Reading Devices - A Holiday Shopper's Guide to eBook Readers**, Tuesday, Oct. 26, 7 p.m. eBook Reading systems are one of the hottest new categories in consumer electronics and the choices can be bewildering. Mike Segroves, who retired to York after working in technology and publishing for over 40 years including heading marketing and sales for the company that created the first successful eBook software for the Palm Pilot, will examine the major eBook Reading platforms available this year with a view towards helping the holiday shopper choose from the many options.

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COVER STORY

WE ARE NOT ALONE

The colorful water tower adjacent to Interstate 80 and painted like a hot air balloon leaves no doubt that you're in York, Neb., a city of about 8,000 people.

A quick trip to another place named York

By **JEFF RAPSIS**

The York Independent

To paraphrase the Talking Heads lyric: “You may find yourself in York, Nebraska. And you may ask yourself, how did I get here?”

I got there by Interstate 80, which I took earlier this month to drive from Omaha to Denver. It was a sunny Sunday afternoon with clear blue skies, a gorgeous early fall day. The radio was tuned to an AM station carrying the Royals game out of Kansas City, where they were hosting Tampa Bay in the final match of the season.

Not long after the game started, I passed a sign welcoming travelers to York County, Nebraska. Well, that's cool, I thought. And then on the radio, during a pause for station identification, a cheerful announcer told me I was listening to KAWL AM-1370 in York, Nebraska.

I believe things come in threes, so when I spied a giant water tank looming on the horizon painted to resemble a multi-colored hot air balloon and emblazoned with YORK on its side in big blue letters, I had to stop and check things out.

It must be fate. Plus, I had to use the bathroom.

Not the only York

History tells us that the original York, the one in north-eastern England, was founded by the Romans as Eboracum in 71 A.D. When the Romans left in 415 A.D., the city was renamed Eoforwic by the Angles, which is a little closer to “York,” but not much.

It took the Vikings to get things moving again. After capturing the place in 866 A.D., they began calling it Jórvið. By the 13th century, the Vikings were gone, the name had become anglicized as “York,” and the rest is history.

When colonists came to the east coast of North America,



JEFF RAPSIS PHOTO

Abortion protesters deploy along Lincoln Avenue for an hour-long vigil in York, Neb.

the place name “York” was one of the first used to bring a little hometown spirit to the wilderness. Our area in what is now Maine was first named Bristol, but was renamed York in 1652. The name, as we know, stuck.

But our handsome little stretch of coast wasn't the only place to take the name York. I hear, for instance, that there's a

big city down the coast a bit that started out as “New Amsterdam” but later got switched to “New York.” You might want to check that out.

But it didn't end there. As settlers spread across the new world, they took familiar place names with them. York proved a popular choice, either for reasons of religious fundamentalism (the English city was where Oliver Cromwell, the original secular humanist, was defeated) or perhaps because it was easy to spell.

In any case, Yorks are now found across the United States. As a community moniker, it's on par with such place names as “Middletown” and “Springfield.”

Most are small towns (and most are smaller than our own York in Maine), and each York is different, but there are some surprising similarities. You can, for instance, get a lobster dinner in York, Nebraska, which was one of the things I found when I turned off the Interstate and drove into town.

A quiet afternoon

Cruising up South Lincoln Avenue, the main road into town off Exit 353, York looks pretty much like any town on an Interstate—except for the giant multi-colored water tower that caused me to pull over. I stop at a Sinclair gas station and buy the “WEEK-END EDITION” of the York News-Times. The water tower is there, too, right at the top of the front page as part of the paper's flag. What is it with this?

From a chamber of commerce brochure (which also features the balloon water tower), I learn that York County, Nebraska is no slouch when it comes to tourism. York, Maine may have the Nubble Lighthouse and York's Wild Kingdom, but our namesake in Nebraska boasts such attractions as Lee's Marble Museum, Wessels Living History Farm, and the 4-Winds Indian Bookstore.

Me, I was now hungry, so headed into town (past all the usual fast food franchises) in search of a local restaurant and to see a little of York, Nebraska. On the radio, a local commercial tells me an auto dealer is located “just north of the big balloon.”

York, a city of about 8,000 people, is a patriotic kind of place, judging by the large American flags affixed on every streetlight and snapping in the breeze. The city's downtown, just a few miles north of I-80, is laid out in the typical grid of a midwestern city. Driving in, I see it's also a small enough place to have somehow escaped the radar of the shopping mall and big box store developers.

Indeed—the town is packed of locally owned stores selling clothing, furniture, and so on. A few national chains are represented in the downtown, including Radio Shack, but it's mostly local stores like the m multi-storied Baer's on North Lincoln Avenue, the main drag. Nearby is something I haven't seen in a long time: a downtown J.C. Penney catalog store.

But it's a quiet Sunday. The stores are closed, the streets deserted—perhaps everyone's listening to the Royals game, which is 0-0 at the bottom of the second inning. One store that's open turns out to be the local Goodwill on Grant Avenue, so I make for that.

'A friendly town'

“It's a friendly town, it really is,” says Misty, the young gal managing the place, and she should know. After graduating from York High School (home of the Dukes) in 2002, she lit out for the big city; Lincoln, Neb., population 250,000. It was a move that didn't take: living with friends, she couldn't find suitable work, and eventually returned to her familiar hometown.

She's never heard of York, Maine, and never tried lobster, but says the one place I should go for a meal is a nearby restaurant called “Chances R,” a long-time favorite that apparently brings in customers from miles around. I leave Misty to her own customers (the place is actually quite busy) and walk around the quiet town.

And yes, it's quiet. I stand in the middle of North Lincoln



JEFF RAPSIS PHOTO

Streetlamps in York, Neb. carry a collage of signs.

Avenue, the main drag, taking pictures through an entire light cycle, and no car comes near. A banner announces that today is the city’s Czech Festival, an event honoring the city’s ethnic past.

Back in the car, the game drones on—still no score at the bottom of the 3rd. I also hear a commercial for an unusual local Halloween event. With creepy organ music as background, I learn the York Chamber of Commerce is once again hosting its annual “Scream on the Square” on Thursday, Oct. 21. So if you’re in the area...

I loop through downtown to find Chances R, and come across something unexpected. On North Lincoln Avenue, deserted a few minutes earlier, about a dozen anti-abortion protesters have suddenly assembled. Lining both sides of a block that fronts the county courthouse, they silently hold signs reading “LORD FORGIVE US AND OUR NATION” and similar slogans.

I park around the corner on 5th Street, right in front of Chances R, but walk back to check it out. They’re there for one hour, I’m told, bearing witness to their beliefs. A similar one-hour protest is going on in other communities in Nebraska and around the nation, I presume. It’s hard to talk to them because everything gets filtered through the abortion filter.

“I’m visiting from New England, from a town in Maine that’s also called York...”

“New England!” cries a woman clutching a sign. “That’s a LIBERAL area up there!”

I point out that New Hampshire’s license plates say “Live Free or Die,” but it doesn’t exactly endear the protesters to me. So I asked what they’re trying to accomplish in holding signs up to the few cars that trundle past.

“We’re trying to change minds,” one woman said. “Our president is for it and we’re against it.”

Though I doubted Barack Obama would pass by in the next hour, I tried to be encouraging, pointing out how hard it must be for some people to change their minds.

“They’ll find out how wrong they are on Judgment Day,” the woman says. “And then it’ll be too late!”

Figuring my work was done here, I moseyed back to the restaurant. Still, note to the president: Don’t expect Nebraska to go blue anytime soon.

Lobster from South Africa?

Chances R on 5th Street is a big old place that’s been around in York in one form or another since the Great Depression. Starting out as a simple lunch counter, over the years it



JEFF RAPSIS PHOTO

Among events taking place in York, Neb. is the annual Czechfest.

was expanded and expanded again, acquiring adjacent storefronts until today, when it takes up most of a city block.

The resulting interior is a friendly maze of dining rooms and function halls that’s open from 6 a.m. until late night seven days a week. Inside during my visit, there’s a large baptism party going on in one room, while a less formal party is happening in the “beer garden.”

And the name? It came from when one of the owners met with a banker back in the mid-1960s. No, he would not get a loan, the owner was told, because “chances are any restaurant soon go bankrupt.” The place was renamed in honor of that encouragement, and it’s still called that nearly a half-century later.

I am seated by Mona, a friendly woman who turns out to have been one of the first female MPs back in the 1970s during her time in the service. The only time she’s visited Maine, she says, is when a plane carrying her back stateside from Germany made an emergency landing in Bangor in the early 1980s.

Erica, my server, hands me a menu and under the “Out of the Blue” seafood category, I’m surprised to see lobster. Specifically: “Lobster Tail, 12 oz. South African Coldwater Tail, Light, Fluffy, and Tender. Served with Drawn Butter. \$40.95.”

South Africa? Huh? And the price was astonishing, especially on a menu where a full steak dinner could be had for about \$20.

I asked Erica if anyone actually ordered lobster. Yes—she’d



JEFF RAPSIS PHOTO

A Sunday afternoon finds Lincoln Avenue, the main drag of downtown York, Neb., unusually deserted.

worked there exactly a month, and yes, she did have one person order it so far. (It’s also available in a 6 oz. portion as a combo with steak for \$35.95.)

But no one seemed to know exactly where the lobster meat came from, South Africa or wherever, so I decided not to push it. Asked about the relative merits of ordering lobster in the middle of the Great Plains, one employee dispensed some heartland culinary wisdom: “I learned in the military that you do not order steak in Florida because it probably died of heatstroke.”

Me, I go for the fried chicken special. For less than half a sawbuck (that’s \$10 to you Eastern tenderfoots), I get three ginormous pieces of chicken plus a heaping plate of extras. I’m later told, as I try to get out of my booth, that most people order this for two and share it.

Bidding goodbye, I find the counter still has that rarity of rarities, a bowl of promotional matchbooks, even though smoking is now banned in Nebraska restaurants by state law. Somehow it seems comforting—a little sedition going on even here, in small town mid-America.

When the horse is out

Back in the car, it’s the bottom of the 9th, and the score is now tied 2-2, I drive around the block but stop again, this time because of a large horse on the sidewalk.

It’s not real. Rather, it’s made of some kind of plastic. Looking like a fugitive from a merry-go-round, it’s mounted on a platform with four wheels, so it can be pulled easily up and down the sidewalk.

“When the horse is out, we’re open,” says a cheerful woman in Western Edge, a downtown clothing store that, yes, happens to be open on Sunday. We’re on the eastern edge of true cowboy country, but it’s been awhile since anyone rode a real horse into town to shop for clothes. Still, the fake horse keeps the frontier spirit going.

Western Edge sells a lot of western style clothing: pants, jackets, the like. (Alas, no horse gear.) Though the store is bereft of customers, I learn from the three gal staffers on duty that York’s downtown has done okay even though a large Wal-Mart superstore opened up out by the Interstate a few years ago.

“We’ve had to expand and find ways to serve customers that Wal-Mart can’t do,” one said, offering a line of boots and what I can only describe as western/new age fusion clothing as examples.

One difference is the presence of a dog, Red, owned by one of the ladies and wanting to do nothing so much as sleep the day away.

Before I leave, I finally ask: “What’s the deal with that balloon, anyway?”

One of the ladies explains that the water tower was a big issue in the town some few years ago, so much so that the question actually got put to a vote. And when the people spoke, the idea that won was to locate the tower (which provides water pressure) by the highway and paint it a multi-colored balloon, which would encourage people on the Interstate to stop.

Well, it worked with me. And as I got into the car, I noticed two young girls walking down a side street, one of them holding a puppy on a leash. Just another lazy Sunday afternoon in a small town, where time seemed elastic enough to slow to a crawl—in fact, the ball game was still tied and was going in



JEFF RAPSIS PHOTO

Erica and Mona man the front counter at Chances R Restaurant in York, Neb.



JEFF RAPSIS PHOTO

Red the Australian Shepherd entertains the staff.

extra innings.

And these two girls and their dogs came to the curb of North Lincoln Avenue, where not a single car was coming or going as far as the eye could see. But the light was against them, so they stopped and waited patiently for the WALK signal to cross. And they did, but not before looking both ways just to be sure.

And I found myself glad that I had visited York, Nebraska. And I also found myself what people here would make of York, Maine.

For starters, where's our water tower?

Other Yorks to ponder

Here's a look at a few other Yorks:

• **York, Pennsylvania** stands as the heftiest York-named place in the U.S. Not only is it the most populous (more than 40,000 people) but it served as an early capital of the United States and is also where the nation's first batch of animal crackers was baked (in 1871) and where York peppermint patties were invented in 1940. Today, it's headquarters of the Bon-Ton clothing chain and also home to a large Harley-Davidson assembly plant.

• **York, Alabama** sits in the state's far western reaches, hard by the Mississippi line. Home to just under 3,000 people, it's a one-Main-Street kind of town, home to the Coleman Center for Arts and Culture but not much else within its 7.1 square miles.

One difference with York, Maine is that the population of York, Alabama is 80 percent black. In terms of money, it's not a rich place, even in the low-cost south: median household income was just \$19,153. About 38 percent of the population lives below the poverty line.

York, Alabama is home to at least one notable personality: Robert L. Bragg, a former airline pilot who served as first officer on a Pan Am 747 involved in the notorious Tenerife airport disaster in the Canary Islands in 1977. The accident, in which the taxiing Pan Am plane was struck by a KLM 747 taking off, killed 583 people—still the deadliest crash in aviation history. Bragg was one of 61 survivors.

• **York County, Virginia** is home to Yorktown, famous as the site of the surrender of British Gen. Cornwallis in 1781, ending the last big battle of the Revolutionary War. Originally called just "York" when founded in 1691 as a river port to ship tobacco, the community peaked in the 1750s, when it boasted 2,000 residents and was redubbed "Yorktown."

Though river trade declined in favor of other deepwater ports closer to the ocean, Yorktown played a major role in the Civil War,

being captured from the Confederacy in 1862 and then serving as a base for Union incursions to the south.

Today, Yorktown is home to just 200 residents, but it's no backwater. It's home to preserved colonial era buildings, graced by a massive 19th century monument to its role in the Revolution, and is a key part of a region that in recent years has become an affluent bedroom community for the neighboring core cities of Hampton and Newport News.

Yorktown also serves as the eastern end of the TransAmerica Trail, a national bicycle touring route mapped out by the Adventure Cycling Association.

• **York, South Carolina**, a town of 7,000 residents just below the North Carolina line, was called "Fergus's Crossroads" in colonial days, named after two brothers who owned a tavern. The area was the site of two key Revolutionary War skirmishes in 1780, the Battle at King's Mountain and the Battle of Williamson's Plantation, both much much-needed victories for the colonists and helped turn the tide for the faltering Revolution.

After York County was established in 1785, the courthouse and other official buildings were located near the tavern; the town that developed around them was dubbed "Yorkville." Population grew steadily to 2,000 by 1860s, when a gas company was established, making York the first community in the South Carolina's "Upcountry" to enjoy then-modern gas lighting.

After the Civil War, textile mills were started, and became a mainstay of the town's local economy for much of the next century. (And helped hasten the decline of New England's textile mills.) In 1915, residents voted to shorten the town's name to "York." For several decades starting in the 1920s, York had the unusual distinction of serving as the winter home for several less-than-top-tier travelling circuses.

Today, the once-rural county seat is feeling the affects of the rapid growth of Charlotte, N.C., which is just 25 miles to the north-east. A recent edition of the local paper, the Enquirer-Herald, carried reports of beauty salon break-in (the owner's ex-husband is a suspect) and a case of indecent exposure at the York First Baptist Church, of all places. But the top headline kept things in perspective: "Pumpkins, fall weather arrive in York County."

• **York, Florida** is an unincorporated village in Marion County, a few miles west of Ocala.

• **York, Georgia** is an unincorporated spot along Blacks Creek in the mountains of the Chattahoochee National Forest, on Route 15 just south of the Tennessee border.

Know of any other Yorks? Tell us about them via e-mail to york-independent@gmail.com and we'll add them to our list.

SNAPSHOTS OF SELECTED YORKS AROUND THE NATION



York, Michigan



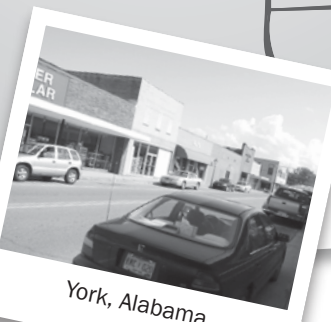
York, Maine



York, Nebraska



Yorktown, Virginia



York, Alabama



York, South Carolina

MY KIND OF TOWN

OCTOBER AROUND YORK

By JENNIFER L. SAUNDERS

For the Independent

The chill in the air is unmistakable, and with the first signs of autumn's splendor adorning the treetops throughout the Village, I can't help but crave warm spiced cider, long walks to look at the foliage and the peace and tranquility that comes with this season—before the real cold sets in.

I was thinking of focusing on the beauty of autumn in York for this column, but a drive around town in the weeks ahead will tell it better than I ever could. And, as I visited with neighbors and checked my abundance of e-mail messages, I realized that there is—no pun intended—a cornucopia of happenings in town during this harvest season, and I figured I had better focus on a few of these special events, some old and some new, for those who, like me, aren't ready to turn in for the winter yet.

So, I guess I'll start right in with some information my friends at our own Center for Wildlife shared with me about some new partnerships they have with the Wells National Estuarine Research Reserve, including a new program for children.

The collaboration, which is aptly titled "Wild Friends in Wild Places," is a program for students in grades K through 2 to let them learn about wildlife and their habitats.

Wells Reserve Education Director Suzanne Kahn Eder described the goal of the program as being "to foster respect and a deepened connection to animals and the natural world."

The program features visits from Center for Wildlife staff and non-releasable, rehabilitated animal ambassadors from an array of species including the Big Brown Bat, Virginia Opossum, American Kestrel, Barred Owl and Spotted Turtle to teach about native wildlife, followed by outdoor excursions with nature journals to explore the Wells Reserve while searching for animal homes and signs along the trails.

As Center for Wildlife (CFW) Education and Outreach Director Kristen Lamb put it, "In the end, the program will inspire participants to become stewards of their environment."

However, that is not the end of the CFW-Wells Reserve partnerships.

Based on their shared vision, the two organizations have announced that they have established a formal partnership through a Memorandum of Understanding to jointly develop and offer education programs for people of all ages that provide opportunities for them to learn about wildlife through such encounters and explorations as featured in the children's programming.

For more information on the new partnership or the "Wild Friends in Wild Places" program, call 646-1555, ext. 110.

So, the CFW and Reserve have something going on outside, while the Museums of Old York has an array of indoor and outdoor activities slated for the weeks ahead with fun for all ages.

First off, as the Harvestfest tradition has now moved to York Beach for the week-



end of Friday, Oct. 15, those who will miss walking to York Village for the annual event will still have a treat. Local merchants, the Museums of Old York and others in the village are

hosting Village Marketfest.

Saturday, Oct. 16, for example, will feature activities in and around the Old York Visitors' Center at Remick Barn from 10 a.m. to 4 p.m., with many inspired by the harvest season. Visitors can help press apple cider, make a yarn doll and sample baked goods outside Jefferds' Tavern or head inside to see hearth cooking demonstrations or traditional crafters at work.

The event will also include self-guided tours of such popular Old York properties as the Old Gaol as well as theatrical prisoner reenactments at the site at 11 a.m., 1 p.m. and 3 p.m.

Participants can also dress up for a photo in Old York's "old time photo booth" in the Remick Barn Gallery and admire the pies and scarecrows created for the competition in the program room.

All are invited to this event, and admission is just a \$5 suggested donation.

If you're like me, Halloween can't come quickly enough. Old York is also getting into the spirit of the season with its tour of historic ghosts sites on Saturday, Oct. 23, and Sunday, Oct. 31. This event will start off at the Remick Barn visitors center and traverse the buildings and grounds at Old York for those who want to learn a few facts that promise to be "scarier than fiction," while storytelling and spooky games will be held in the Remick Barn and Jefferds Tavern for children or those who prefer not to be scared.

These events are going on from 6 to 8:30 p.m. both nights, and the cost is \$5 for teens and adults or \$15 for families.

Old York also has an array of special afterschool programs in the weeks ahead. For more on all of these events, visit www.oldyork.org or call 363-4974.

While I'm thinking of afterschool programs and our local students, let me depart for just a moment to share an announcement from one of our excellent York School Department teachers. York High School Music Director Rob Westerberg has been working hard to get the word out that as YHS has begun its self-study, as required for its 10-year reaccreditation by the New England Association of Schools and Colleges (NEASC), it is essential that an online survey be completed by parents and guardians of all students attending York High School. For questions or a request for a paper copy of the survey, please contact Steering Committee Chair Rob Westerberg at 363-3621 or rwesterberg@yorkschoools.org.

So, looking at all that's going on in the weeks ahead, I guess it's not going to be quiet now that the "tourist season" is done! Here's to enjoying autumn in our town.

Jennifer Saunders is a contributing editor for the York Independent.

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- October 2 8:00 AM - 4:00 PM**
at York High School
*1 Robert Stevens Drive (off Long Sands Rd),
York, ME 03909*
- October 23 8:00 AM - 4:00 PM**
at Coastal Ridge Elementary School
*1 Coastal Ridge Drive (off Ridge Road),
York, ME 03909*

WELLS

- 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

- October 2 8:00 AM - 4:00 PM**
at Marshwood High School
*260 Dow Highway (Route 236),
South Berwick, ME 03908*

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- BY APPOINTMENT ONLY**
at Immunization Services
Office, \$25 charge (insurances
accepted). Call 207-361-3636.
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SENIOR CENTERS

- Area senior centers and elderly
housing developments are
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and community members as
scheduled. *Please consult your
center for details.*

*** Please note, there is no longer a separate vaccine for H1N1. The 2010 Flu shot contains the vaccine ***
For more information about this year's flu vaccine, please
visit the CDC website at www.flu.gov.

Visit www.yorkhospital.com/flu.htm
for your flu vaccine registration form
and to stay updated on information
about this year's flu vaccine.

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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

• **The Music Hall Presents:** Mama's Night Out, Friday, Oct. 22, 3 p.m. An electric night of standup comedy and audience participation. Three comics from Nick at Nite's Search for the Funniest Mom in America. The Music Hall, 28 Chestnut St., Portsmouth, N.H., (603) 436-2400, visit www.themusic-hall.org.

• **The Ogunquit Playhouse presents:** Chicago on stage 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.

• **Harbor Light Stage presents** Come Night Fall - a psychological thriller in the Gothic tradition, now through 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 advis-

able 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, N.H., 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: Local Authors Night with Kimberly Alexander, Jamie LaFleur, and Patricia Wall on Monday, Oct. 11 at 7 p.m.; New York Times reporter Kate Zernike talks about Boiling Mad: Inside

Tea Party America on Tuesday, Oct. 12 at 7p.m.; RiverRun Bookstore to host bestselling author Bill Bryson at South Church on Sunday, Oct. 17 at 4 p.m.; John Vaillant reads from one of the best nonfiction books of the year, The Tiger on Monday, Oct. 18 at 7 p.m.; Douglas Starr talks about his nonfiction book, The Killer of Little Shepherds on Tuesday Oct. 19 at 7p.m.; acclaimed writer Geoffrey Wolff talks about his new nonfiction book, The Hard Way Around on Thursday, Oct. 21 at 7 p.m; Michelle Hoover and Daphne Kalotay read from their new novels, The Quickening and Russian Winter, on Monday, Oct. 25 at 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.seacoastwellnesscenter.com, or call the Center at (603) 531-3130.

• **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., free and open to the public.

Health and wellness

• **Sacred Circle Dance**, Friday, Oct. 22, 7 to 8:30 p.m., Portsmouth Center for Yoga/Arts, 9 Albany St, Portsmouth, N.H. No experience or partner needed. \$5, call 603-664-2796, amyla44juno.com, www.portsmouthyoga.com/vlt6082.htm

• **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 special-ity 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.yoga-onyork.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. 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.

• **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

• **European Wine Tasting** at The Clown, Friday, Oct. 8., 5 to 8 p.m. The spotlight is on Europe at the "Harvest Dinner Wines". 659 US Rt. 1 York, next to Meadowbrook Plaza. For more information, call 351-3063.

• **Salefest** - York Beach Sidewalk Sale Saturday, Oct. 9 thru Monday, Oct.11, 10 a.m. to 4 p.m. each day. The shops at Short Sand Beach move their stores to the sidewalks for end of season sales.

• **End Fine Crafts Show**, Portland, Friday and Saturday Oct. 9 and 10. Come and meet some of Maine's finest professional craftspeople who create tomorrow's heirlooms today. Here you will find woodworkers who choose their trees with care, who design and fashion their pieces from raw materials to finished furniture, bowls and utensils. You'll meet potters who mix their own clays and glazes, who fire colorfully carved pieces or earth-toned wood-fired work. Meet jewelers who work with precious metals and gems, glass, bone and stone; fiber artists who create natural fiber clothing, quilts, and wall pieces. Fine basketry, blown glass, bookbinding, and more. Location: East End Community School, 195 North Street. Time: Saturday, 10 a.m. - 5 p.m.; Sunday, 10 a.m. - 4 p.m. Cost: adults, \$5; children, free. Information: 350-0935 or visit www.mainecraftsguild.com.

• **Ogunquit Dog Park Miles For Mutts**, Sunday, Oct. 10, 10 a.m., walk your dog to raise

funds for the Ogunquit Dog Park. Get sponsors and then walk with your dog from the center of Ogunquit to Perkins Cove. All participants will be rewarded with hot chocolate, hot dogs and free ice cream. Several cool prizes for the kids that raise the most! Private horse rides, pumpkins and more. For more information call Scott Baston 603-205-0967 or Aisha Anderson 720-641-5041 or e-mail info@ogunquitchog-park.com

• **Maine Oyster Fest**, Sunday, Oct. 10, 6 p.m., at the Union Bluff Meeting House, 8 Beach Street on York Beach. Events include an Oyster Shucking competition and an Oyster Luge. For more information call (800) 833-0721.

• **Hilton-Winn Farm Fall Fun Farm Day**, Saturday Oct., 10 a.m. to 4 p.m. Rain date: Sunday, Oct. 10. Children of all ages, along with their families and friends are welcome. Games, music, arts and crafts, scarecrow making, pumpkin painting, nature hikes, hay rides, farm animals. Haunted house from noon to 4 p.m. with the good and wicked witch.

The Hilton-Winn Farm,189 Ogunquit Road, Cape Neddick. For more information 361-1385 or visit www.winnfarm.org

• **Sunday, Oct 10, The Big Whoop** is the first annual talent and variety show to benefit Equality Maine. This year's show will feature 16 acts ranging from singing a capella to comedy to folk, pop, show tunes, a magic act, belly dancers, and ballroom dancers.

The show will be held at Oxygen Bar in Ogunquit from 7 to 9 p.m. with doors opening at 6 p.m. The unique twist to the Big Whoop is that each "Act" after performing will solicit his or her own votes in the form of dollars. The performer who rakes in the most dollars wins the grand prize of \$200.00 cash. There will be raffle items to purchase tickets for and a signature drink called the Equalitini with proceeds going to Equality Maine. Admission is a \$10.00 donation.

• **Getting your Poetry Published**, Wells-Ogunquit Adult Community Ed, Wells High School, Rt 109, Wells. Wednesday, Oct. 13, 6 to 9 p.m. Writer and poet Sherry Hanson of Brunswick will lead this one-night class to teach students how to find publications for their poetry and how to prepare manuscripts.

• **Friday & Saturday**, Oct. 15 & 16 - Ogunquitfest Cornstalk Maze, 5 to 6 p.m., Booth Theater on Beach Street. Kids under 10 can lose themselves as they wander through the maze. Weather permitting. Haunted House & Maze, 6 to 9 p.m. Booth Theater on Beach Street. (Enter through the Betty Doon MotelOffice.) Shriek in fright at the scary Haunted House. \$8 Adults, \$6 Kids 10 & over, but be sure to pick up a \$1 coupon in the OgunquitFest brochure. (Haunted House not appropriate for children under 10. Maze: weather permitting.)

BLESSING OF THE ANIMALS



COURTESY PHOTO

St. George's Episcopal Church, 407 York St., York Harbor, will hold a Blessing of the Animals service in honor of St. Francis on Sunday, Oct. 10, at the 10:15 a.m. service. Please bring your pets (appropriately on leashes, in cages, etc.) to be blessed. All are welcome! For more information or if you have a large animal to be blessed, such as a horse or pony, call 363-7376 on weekday mornings.



FESTIVAL PREVIEW

October: a month full of local festival

Although the annual York Harvestfest takes place next weekend, Friday, Oct. 16 and Saturday, Oct. 17 at York Beach there are also a bevy of other fests going on in York throughout October. Below is a summary of the community events for all to enjoy. For a complete listing of all event schedules, visit www.mainoktoberfest.com.

- York Village Marketfest, Friday, Oct. 15 and Saturday, Oct. 16, 9 a.m. to 4 p.m., rain or shine. The York Village Business Associates is organizing two days worth of family activities, including a Saturday morning parade at 9:15 a.m., led by the town crier, Jim Haeger. The parade begins at the Bank of America and ends at the First Parish Church. Juried artists and crafters will show their talents and share it with the public. Sidewalk sales and raffles, along with live music featuring fife & drummers and The Visitors Band playing from 1 to 4 p.m. on Saturday will entertain the crowds. There will be plenty of food and historic reenactments throughout the weekend. Marketfest celebrates York's colonial heritage and Americana at its best. Trolley shuttles and designated parking signs will help direct the public to York Village.

- Harvestfest and Kidsfest, Saturday, Oct. 16, 10 a.m. to 8 p.m. & Sunday, Oct. 17, 10 a.m. to 4 p.m., at York Beach. Harvestfest has grown tremendously and will be held at Short Sands beach in York Beach this year. From food vendors to craft vendors, live music and plenty of activities for the kids, the public is invited to join the party. Trolley shuttles and designated parking signs will help direct the public to York Beach.

- Brewfest and Carfest, Saturday, Oct. 23, Short Sands Ballfield, 9 a.m. to 2 p.m., Coffee shops and restaurants throughout the area will feature microbrews, coffees and teas as well as the annual antique car show.

- Dinefest, Saturday, Oct. 23 through Sunday, Oct. 31. Participating restaurants will put their best plates forward in this regional festival celebrating the culinary arts. Dinefest is a traditional restaurant week full of culinary delights at a pre-fixed price provided by many of the local restaurants. The week kicks off with a unique day celebrating the many fabulous coffees and craft beers of the region and its called Brewfest which will be held on Saturday, Oct. 23. As events are still being scheduled, check www.mainoktoberfest.com as information becomes available.

OUTDOORS LISTINGS

Send us your outdoors listings!

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

- **Saturday, Oct. 16 at 9:30 a.m.**, Sophias Wisdom 5K Run/Walk, 76 Eldridge Road, Wells. Free Kids Fun Run. Contact Christina Batchelder (Sophias Memorial Fund), P.O. Box 103, Wells, ME, 04090; 337-3778; e-mail sophiawisdom5K@yahoo.com.

- **Saturday, Oct. 16 at 10 a.m.**, Sanford-Springvale YMCA 5K Trail Run, Springvale, McDougals Orchard, 201 Hanson Ridge Road (Includes fun run thru Apple Orchard.) Contact: Bob Randall (WCRC), 723 Hanson Ridge Rd, Spring-

vale, ME 490-1386, runbob@metrocast.net

- **Saturday, Oct. 16 at 7 a.m.**, Turtle Trek Adventure Races, 5 Marblehead Lane, Biddeford, 3 optional races combinations of canoe/kayaking, running, biking, and geocach. Contact: stoddardchaplin@maine.rr.com

- **Sunday, Oct. 17** Third Annual Reiche International 5K, 9:30 a.m., at Reiche School, 166 Brackett Street, Portland. (Flat, fast and fun. Many priz-

es) Contact: Rick Ackermann (Reiche School), 772-1061 emery98@zwi.net

- **Sunday, Oct. 17:** The Making Strides Against Breast Cancer Walk will be held in Kittery.

- **Sunday, Oct. 24, 10 a.m.**, Camp Ketcha Fall Festival 5K Road Race, 336 Black Point Road, Scarborough. (Free Kids Run 11:30 a.m., first 100 in 5K receive shirt and free festival admission) Contact: Camp Ketcha, 883-8977 Tonedog86@aol.com

- **Sunday, Oct. 24, 8 a.m.**, Watch Em Blossom, 388 Broadturn Road. Scarborough (fun for the entire family) 985-0312 watchemblossom5k@gmail.com.

HARVESTFEST PROFILE

Meet 'The Little Bull'

By SARAH GRANT

The York Independent

Ed Bullock, of Wampanoag descent, is the proprietor of The Little Bull, a Native American gallery and shop in York Beach. The Little Bull shop has a diminutive impression from the outside, but inside there is a nearly fourth dimensional effect of more content and variety of stock than physically possible.

The office, where I spoke with Bullock, is located in the back of the shop behind the brief labyrinth of creatively displayed hand crafted jewelry, moccasins, clothing, dream catchers and a wide assortment of other attractive Native American art and merchandise.

"Wherever I travel, I buy Indian art," says Bullock, "I buy directly from the artists."

There was a pair of customer's moccasins on the desk in Bullock's back office. They appeared to be petrified and had a fine layer of mildew over them. Bullock tapped on their scaly exterior.

"Wow, those are in bad shape. Someone must have gotten them soaked then left them somewhere for a long time. But my brother Chris can make them as good as new. He restores Native American antiques, so these mocs will be easy for him to fix."

Bullock's family is steeped in all things Native American. His dad, Paul Bullock (Whirling Thunder), owns Wandering Bull, a Native American craft supply business in Middleboro, Mass.

Bullock is the organizer of York's October Harvestfest powwow. He has traveled extensively dancing and singing at many powwows since the age of five.

"We've been doing a powwow in York since 1988. Originally, they were big two-day events held in the summer. It was a huge dance and outrageously attended, but eventually we outgrew the space. In 2001, we downsized it to a much smaller event held in October behind the town hall. It was more of a structured program—very informative and family oriented—with lots of storytelling, and dance performances. A few years later, the York Chamber of Commerce requested that we have the powwow on the ball field on Sunday during Harvestfest. This makes it more of a community event with all kinds of participation from local folks and families."

According to Indians.org, the term powwow comes from the Native American word "pau-wau" which signifies a healing ceremony conducted by the spiritual leaders, and may have originated with the Pawnee tribe. Eventually, other tribes adopted the powwow and added their own traditions to celebrate a successful hunt and to thank the spirits for a bountiful harvest. Powwows also prepared a warrior spiritually for battle.

"Historically, a powwow was a stop over point in the migration of Northern Maine Mi'kmaq and Passamaquoddy. They lived almost a gypsy lifestyle then.



In the spring, they would collect brown ash and sweet grass and travel as far south as York to sell their baskets on the roadside. Families would also pick blueberries and

potatoes. When groups intersected, they would dance and tell stories," says Bullock. "These are the New England origins of modern age native gatherings before powwows were organized events."

But since the early 1990's, there has been an explosion all over the country of organized powwows, which remain more of a Native American social event than spiritual ceremony in its modern incarnation.

Bullock says that the collective attitude of Americans toward Native Americans completely changed after the widespread release and success of the movie *Dances with Wolves* (1990) where character Lt. John Dunbar is sent to a remote Dakota Territory outpost in the 1860's and encounters a local Sioux tribe. Eventually

the Sioux accept Dunbar into the tribe, and he discards his white man ways. "It changed everything," says Bullock. Nearly overnight Bullock observed a great change in public awareness of Native American culture and his shop filled with new found "collectors" of Native Indian art and artifacts. And, of course, powwow attendance is up, way up.

"This year we've got great music. We have a southern

plains drum from the Ponca tribe, 'Four Winds'; an Eastern drum, 'Mountain Spirit, in the Maine tradition and a Northern drum called 'Northern Coup'." Paul Bullock will be the MC of this year's Harvestfest powwow program and David Sanipass will be the story teller.

There will also be flute players, shawl, jingle and other traditional dance and a variety of vendors offering Native American crafts and books. Bullock packs a lot into one afternoon. This year's York powwow is on Sunday, Oct. 17 from 10 a.m. to 4 p.m. under the big tent on the Short Sands ball field.

"I've never charged for entrance into the powwow, and the vendors do not pay to have a table there." The York Chamber of Commerce generously donates the space, tent and bathroom facilities, and Bullock feeds his performers with crowd-pleasers like buffalo stew. Conversely, the performers do not charge Bullock or the Town of York for their talents.

"People do this from their hearts, and that's where I am coming from, too," Bullock says.

The Little Bull shop on Railroad Avenue in York Beach will be open daily through Sunday, Oct. 17, when it closes for the season. Bullock is available for lectures and presentations in schools during the winter months. Check www.thelittlebull.com for more info about the shop, Ed Bullock, and his accomplished family.

T 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

• Aryaloka Buddhist Center, 14 Heartwood Circle, Newmarket, N.H. presents the photography of Don Gurewitz titled "Images of Buddhist Asia" on view now through Tuesday, Nov. 30., Tuesday nights from 5 to 7 p.m. Some weekdays from 9 a.m. to 1 p.m. by appointment. Call for more information 603-659-5456. Gala Arts Evening Reception held on Sunday Nov. 14 from 6 to 9 p.m. Don Gurewitz is an award winning photographer and inveterate world traveler whose wanderings have taken him to more than fifty countries on five continents. He is a longtime Boston area resident. Don's photographs have won awards from various publications, from the Boston Globe to Today's Photographer, and have appeared in many exhibits in the United States and Europe.

• The Sanford Springvale Art Association in collaboration with the Nason Community Center will be sponsoring a 6 week DVD Lecture Series at The Little Theater in Springvale. From Monet to Van Gogh: A History of Impressionism, is a compilation of twenty four lectures, the first twelve were presented this past spring. The final twelve lectures will be presented over 6 weeks. The dates of the lectures are as follows: Tuesdays Oct.

12, 19, 26; Thursday Nov. 4, Wednesday Nov. 9, Thursday Nov. 11. All lectures begin at 6:30 p.m. and finish around 8 p.m., cost is \$10 in advance or \$2 at the door. Parking is in the rear of the theater or in the Rite Aid parking lot across the street, advance ticket purchase is advised. To purchase tickets in advance you can contact the Little Theatre at 324-5657, the Sanford Springvale Art Association's Gallery at 917 Main St. in Sanford or call 490-0543. The DVD lecture series is a product of The Teaching Company, and the Impressionists lectures are delivered by Professor Richard Brettell of the University of Texas at Dallas. Professor Brettell received his BA, MA, and PhD. From Yale University and he has written several books on art and the Impressionists in France. The Little Theatre is located 459 Main St in Springvale ME. Each week will feature 2 thirty minute lectures with a short discussion period to follow. Come and learn more about this avant garde group of artists who dared to rebel against the politics of the art world with their bold new approach to art and the realism movement.

• Krempels Center's Art Affaire 2010 on Wednesday, Oct. 13 from 6 to 8:30 p.m. at the Community Campus in Ports-

mouth for a fun-filled evening celebrating the 10th anniversary of Krempels Center's community programming. Art Affaire 2010 will be showcasing the artistic talents of its members who are discovering "New Life After Brain Injury." Come bid on your favorite pieces in the Silent Auction which will include pottery, paintings and drawings, photography and Saori weaving, or enter the community raffle to win gifts donated by area businesses. For more information www.krempelscenter.org. RVSPs are encouraged at 603-570-2026 X4 or artauction@krempelscenter.org. Light refreshments will be served.

• Sergei Novikov, Friday, Oct. 15, 7 p.m. Pianist, Sergei Novikov will return to York and perform a concert at the Library. He has performed for such luminaries as President George H.W. Bush, Secretary of State Condoleezza Rice, Vice President Joe Biden as well as Billy Joel and Paul Newman. Sergei received official recognition from Queen Mother of England for his music. In addition to being a talented musician, Sergei is an inspiring speaker, author, and producer.

• This fall the Portland Museum of Art will present an exhibition of contemporary artists using the concept of trompe l'oeil, meaning to "fool the eye." False Documents & Other Illusions, on view Saturday, Oct. 30 through Sunday, Jan. 2, 2011, will showcase 32 works offering a spectrum

CERAMIC ART



COURTESY PHOTO

Ryan Strobel, an Eliot-based potter, returns home to Maine from a year-long residency in Wisconsin, where he has been studying the art of wood-fired ceramics. Strobel is apprenticing for internationally-recognized potter Simon Levin in Gresham, Wisc. Strobel first began making pottery in college in 2002, and has continued his ceramics education since then in Vermont, North Carolina, and as an assistant to York potter Mary Sweeny. He will host a fall show on Saturday Oct. 16 from 6:30 to 9 p.m. and Sunday Oct. 17 from 10 a.m. to 3 p.m. at the Sanctuary Arts Center, 117 Bolt Hill Road in Eliot. Visit www.woodfire.com/ryan for directions and info.

of approaches to illusion by 13 contemporary artists. This exhibition runs in conjunction with John Haberle: American Master of Illusion, an exhibition of traditional 19th-century trompe l'oeil paintings on view through Sunday, Dec. 12. False Documents & Other Illusions is the second in a series of exhibitions called Circa that explores compelling aspects of contemporary art in the state of Maine and beyond.

• Ogunquit Performing Arts' Classic Film Series presents Queen Christina on Wednesday Oct. 13, at 7 p.m. at the Dunaway Center, 23 School Street, Ogunquit

• The Kittery Art Association presents The Dark Side from Thursday, Oct. 14 through Sunday, November 7. As Mark Twain said "Everyone is a moon, and has a dark side which he never shows to anybody." Find out what lurks within the clever artists of the Kittery Art Association! This all-member show includes many images of haunting talent and mysterious designs, done in a

variety of media. Please join us for the Art Opening on Sunday, Oct. 17 from 4-6 p.m. The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursdays 3-6 p.m., Saturdays noon-6 p.m. and Sundays noon-5 p.m. To learn more about the KAA and upcoming events, call the gallery at 451-8384 or visit www.kitteryartassociation.org.

• Cooperative Craft Gallery Seeks New Members. Just Us Chickens Gallery of Kittery is seeking new enthusiastic full members who want a successful location to sell their wares. With the upcoming holiday season, gallery space is being expanded to accommodate new membership and fresh ideas. Call 439-4209 between Tuesday and Saturday for guidelines or bring a sample of your art form to be left for membership consideration to 9 Walker St., downtown Kittery.

• Seacoast African American Cultural Center (SAACC) will host its annual photographic exhibit now through Sunday, Dec. 12. The exhibit will may be

seen during SAACC's regular hours of operation Tuesdays and Thursdays from 1 p.m. to 4 p.m. and Saturdays from 10 a.m. to 4 p.m.

• Join Maine Artists for a "No Boundaries" Art Show. The Kittery Art Association will present this Annual Plein Air Show now through Sunday, Oct. 10. 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. For more information: 451-8384 or visit at www.kitteryartassociation.org.

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EASIER THAN APPLE PIE

A few recipes less daunting than the All-American tart

By SARAH GRANT
The York Independent

I live for apple season. It is the sweet reward for a long summer of labor on the farm. Apples herald the time of colorful leaves, cool days and cold nights before the snow flies. And, they last through the winter served fresh as my breakfast, a low calorie snack or dessert, to sweeten salads with savory palate partners; and they are just irresistible when cooked in applesauce, stuffings and pies. Glorious apple pies.

Pie pastry can be the intimidating conundrum that prevents some home cooks from making the All-American tart. But, there are other, easier apple desserts anyone can put together in jig time. Here are two of them.

Apple Brown Betty

Apple Brown Betty is a simple American dessert made from layering sliced apple and sweetened crumbs. It probably dates back to Colonial times, but I know for a fact it was popular during the Great Depression. My grandmother “Narney” made it often for her six children, and it remained my dad’s favorite dessert all of his life. Its simple ingredients are probably in your kitchen right now. My

Narney added raisins when she had them.

- 2 Cups fresh white bread crumbs* or finely diced bread cubes

- ¼ Cup butter
- 4 Cups peeled, sliced apples (suggest Baldwins, Cortlands, Fuji, Jonagolds, Ida reds, Crispin, Northern Spy or a combination of any of these)
- ½ Cup brown sugar
- ¼ t nutmeg or 1 t cinnamon

Preheat oven to 375 degrees. Spread breadcrumbs on a rimmed baking sheet; bake until golden, 8 to 10 minutes. Let cool completely. Transfer to a bowl, add butter, and toss until coated.

Meanwhile, place apple slices in a large bowl, and toss with sugar, cinnamon, nutmeg, and half the breadcrumbs. Transfer mixture to a buttered 8-inch square (or other shallow 2-quart) baking dish. Sprinkle with remaining breadcrumbs. Cover dish tightly with aluminum foil.

Bake until fruit mixture is bubbling, about 40 minutes. Remove foil, and continue baking until breadcrumbs have browned and apples can be pierced with a paring knife, 10 to 15 minutes more. Let cool at least 15 minutes before serving. Top, with vanilla ice cream or whipped cream.

*Alternatively, you could use cinnamon raisin bread or another sweet bread like Anadama.

Apple Upside Down Gingerbread

- 3 large baking apples, peeled and sliced into thin wedges
- ¼ Cup butter plus ½ cup butter

- 1 Cup firmly packed brown sugar
- ¼ cup candied ginger in very small pieces (optional)
- 1 egg
- 1 Cup molasses, light or dark
- 2 Cups unbleached all-purpose flour
- 1 Tablespoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon ground clove
- 1 ½ teaspoon baking soda
- ½ teaspoon salt
- ½ Cup sour milk or buttermilk

Preheat the oven to 350 degrees. In a 9-inch square metal pan, or a 9 inch cast iron skillet, melt 1/4 cup of the butter over very low heat. Add 1/2 of the brown sugar and stir until

blended. Arrange the apple slices and candied ginger in a single layer or slightly overlapping. Turn off heat.

In a medium sized bowl mix dry ingredients with a wire whisk: flour, ginger, cinnamon, nutmeg, clove, baking soda and salt. Set aside.

In large bowl beat $\frac{1}{2}$ Cup butter with remaining brown sugar until light. Add the egg and molasses and beat until well blended. Fold half of the flour mixture into the butter mixture, and then stir in the milk. Finish adding the flour mixture and stir just until incorporated. Spoon or ladle the batter over the apples in the pan. Bake the cake until it is springy to the touch, 30 to 40 minutes. Let cool on a rack 5 to ten minutes, then invert onto a serving plate. Serve with whipped cream.

you might add it to other apples for applesauce, it does not do well in pies.

• **Golden Russets**, an antique variety from 1845, are gray-green to golden bronze with a coppery orange cheek; heavily splotted with light brown russet. Even though russet apples are fragrant and very sweet, they are often ignored by modern growers because their russet coats are not considered the ideal apple look. In earlier times and today, Golden Russets are considered the "champagne" of cider apples, also delicious for eating and drying. Crisp, highly flavored, fine-textured, yellow flesh makes very sugary juice. Stores well. Good for eating and as a fresh dessert, cooking for puree, applesauce, apple butter. Excellent for juice, sweet and hard cider.

- **Honey Crisp** has a promising name that delivers just that: this apple is crunchy, juicy and sweet, but does not have a very complex flavor. It was introduced from Minnesota in 1960 with an attractive red and yellow skin. Fine for eating and juicing and good as an additional variety to sweeten pies. Flesh holds up well to baking.

- **Ida Red**, also spelled Idared. These Apples came from Idaho in 1942 as a cross between Jonathan and Wagener. This variety of apple has bright red outer skin and a cream colored crisp textured flesh. They have a slightly tart flavor and hold their shape well making them an excellent choice for salads, baking, eating and cooking. It makes beautiful applesauce: cook the apples with the skins on and strain the sauce to get the best pink color. It remains hardy and durable till the end of January, and can even last until June with proper storage.

• **Jonagold** was developed in upstate New York in 1968 as a cross between a Jonathan and a golden delicious. It is very pretty with golden coloration and a pink to red blush.

If you are looking for any of these specific varieties, contact Applecrest Farm Orchards, 133 Exeter Road, Hampton Falls, NH (603) 926-3721, a PYO with a farm store. Open seven days a week, May through December, 8 a.m. to 6 p.m. Web site applecrest.com. You can also visit Ellen and Jack McAdam at McDougal Orchards, 201 Hanson Ridge Road, Springvale (207) 324-5054. They have 26 varieties of apples available for PYO or ready-picked seasonally 9 a.m. to 5 p.m. through October. Website: mcdougalorchards.com. Another farm with 18 varieties of apples including Ginger Gold, Gala, Honeycrisp, Macoun, Lady and Northern Spy is Kelly Orchards, 1881 Route 109, Acton, (207) 636-1601. Arthur & Jill Kelly use Integrated Pest Management (IPM) to produce apple produce with the least possible impact on the environment. You can pick your own at their farm or visit them at the North Berwick Farmers' Market every Wednesday from 3 to 6 pm.

An apple alphabet

A quick guide to selected varieties

By SARAH GRANT
The York Independent

In the midst of apple season, with so many varieties available, it is good to know which apples are best for your use. Generally, firmer, tarter apples make the best pies and apple desserts where the integrity of an apple slice must stand up to hot oven temperatures. Applesauce can be made from almost any apples or combinations of them and firmness is not an issue. Then there are the eating apples, or “dessert apples” as our ancestors called them, which need to be crisp, sweet and highly flavored.

Here is a quick guide to apples you may find in farmers' markets or PYO's (pick your own) apple farms, their characteristics and best applications. It is late in the season, so you may not see your favorites listed here, only because they are no longer available fresh and local.

• **Baldwins** were developed in Massachusetts in the 1740s. Baldwins are good eating and cooking apples, and until the early part of the 20th century were easily the most popular apple in New England. They are red apples with yellow streaks and russet spots with a medium sweet to slightly acidic flavor. They are “winter apples” because they are good keepers. Their crisp flesh make them excellent pie apples.

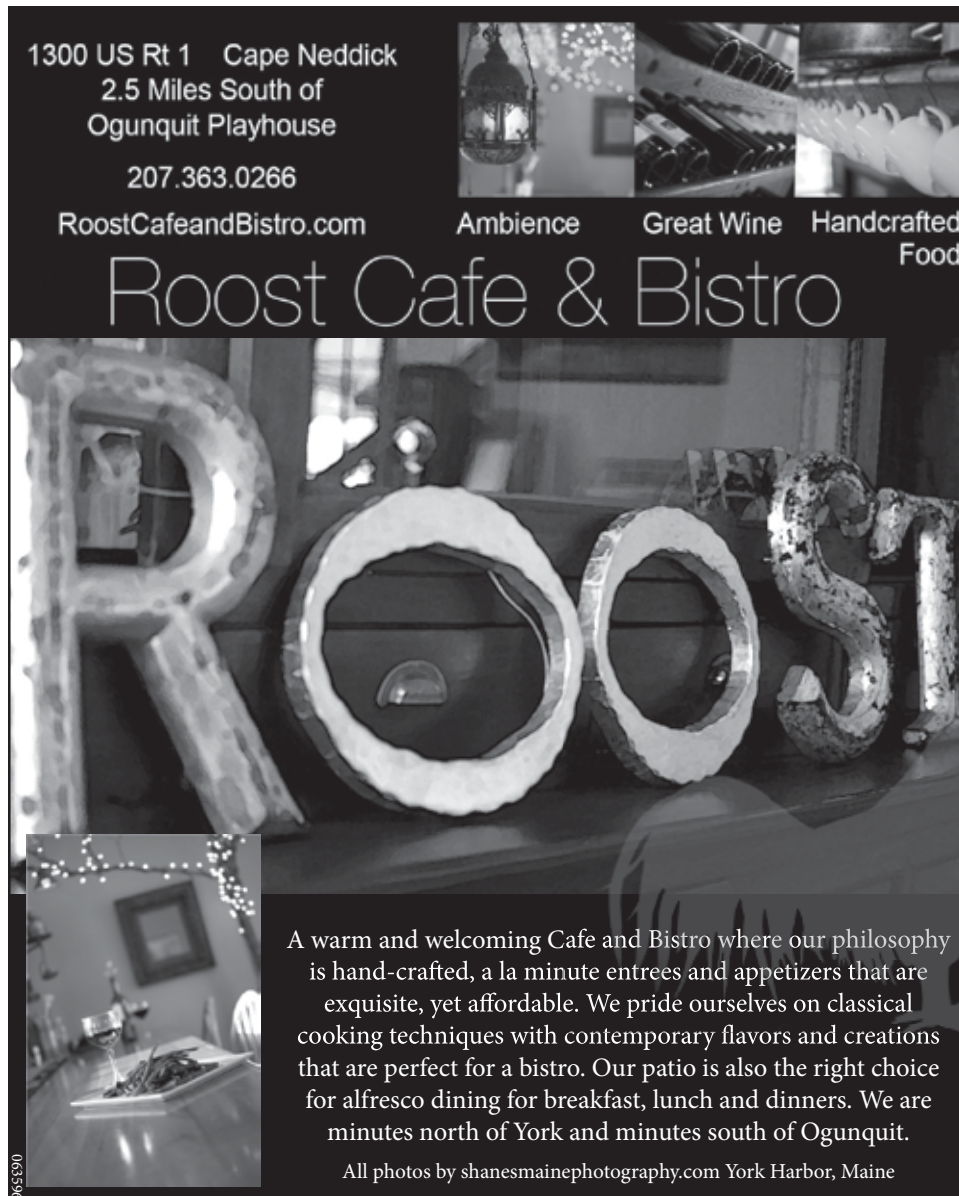
• **Braeburns** were derived in New Zealand in the 1950s. They are reminiscent of the Red Delicious in their crisp, juicy texture but they have more depth of flavor. An excellent eating apple.

- **Cortlands** are named for their place of origin in upstate New York in 1890s. They are flattish in profile and have a pale red to purple complexion with snow white flesh. Cortlands make a good, crisp eating apple, are beautiful in salads and are also good for pies.

• **Empire** apples were developed in 1945 in upstate New York as a cross between a red delicious and McIntosh. They are juicy, firm, crunchy and sweet. They are red with a green blush and will store for up to three months in the refrigerator. They are good for snacking, excellent for salads and baking.

- **Fuji** is a yellow-green cross between red delicious and ralls genet apples. It is the predominant eating apple in Japan. It has sweet, dense flesh and has a very long shelf life even without refrigeration. It works well for cooking and pies, but is best for applesauce because of its complex flavor.

- **Golden Delicious** was first grown in West Virginia in 1914. With it's juicy very sweet flesh, it is among the most popular eating apples. Although



EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• **Trader Joes Portland to open before holidays:** Soon Southern Mainers will not need to leave the state to get epicurean bargains available only at the famous Trader Joes. Slated to open before early November, Trader Joes at 87 Marginal Way, Portland, will be open seven days a week from 8 a.m. to 9 p.m. for your perusal and purchasing.

Trader Joes is known for its high standards in its entire product line from fresh produce and grass-fed meats to vitamins and supplements, chips and frozen foods. They guarantee no artificial flavors, colors or preservatives, genetically modified ingredients, MSG or added trans fats. This may sound like a commercial for TJ's, but I am a long time enthusiastic customer, starting in California when I lived out there 20 years ago and more recently at the stores in Massachusetts.

And just as this edition of the Independent is going to press, I got this e-mail from the company: "We are scheduled to open the Portland, Maine Trader Joe's located at 87 Marginal Way on Friday, Oct. 29 at 8 a.m.

• **James Haller's Dinners at the Black Bean:** The Black Bean, 76 Front St., Rollinsford, N.H. (603 740-4555), transformed by the addition of table cloths and candlelight, started opening for dinners twice a month on Oct. 2 with celebrity chef, James Haller, founder and chef (1970 to 1986) of the Blue Strawberry, the original excellent restaurant in the same building that now houses the Black Trumpet in Portsmouth. Haller will not repeat any of his plates with the idea that there is a universe of food and a finite amount of time in which to enjoy it.

"What moves me is the poetry of the ingredients," says Haller, author of seven cookbooks. So expect a once-in-a-lifetime gastronomic experience. The price for the four-course dinner for Saturday, Oct. 16, and all subsequent dinners, is \$35. "This price is utterly reasonable for four courses, and only one seating allows me to be as creative as I want. Suddenly, after all of these years away from a commercial kitchen, I am inspired all over again," says Haller.

It is necessary to call ahead to make reservations for the single seating, prix fixe, BYOB dinners.

• **The Black Bean,** which is hosting the dinners, is one of my favorite local breakfast and lunch spots. Chef/owner Phil Hughes and his band of merry cooks think up the most wonderful, sating specials for breakfast (for example, huevos rancheros with farm fresh eggs) and lunches (for example, the Greek Wrap stuffed with grilled chicken, the freshest veggies tossed with authentically herbaceous, lemony Greek dressing, Kalamata olives and feta cheese).

Phil is all about the baking, getting to the restaurant daily at 3 a.m. to start baking up breads (Anadama, Cinnamon Swirl, Wheat, White, sometimes Cheese bread and gluten free's) and treats (brioche and Cardamom cake among others) to fill the



display case. Check out the Black Bean website with links to Facebook with daily updates and Phil's podcast at black-beancafe.com

• **HarvestFest:** Don't make any other plans for Saturday, Oct. 16 and Sunday, Oct. 17 because York HarvestFest will be in our own front yard from 10 a.m. to 8 p.m. on Saturday and until 4 p.m. on Sunday.

During the festival, food choices are abundant and varied; they include the popular ox roast and bean hole baked beans, as well as scrumptious treats such as lobster rolls, lobster ravioli, lobster macaroni and cheese, steak tips, chicken and beef stew. Traditional favorites will include kettle corn, hot dogs, hamburgers, cheeseburgers, sausage subs, chili, nachos, French fries and onion rings, potato boats, fried dough, pizza, pulled pork sandwiches, seafood chowder, a variety of desserts, baked goods and hot apple crisp. Don't forget to wash it down with water, soda, cider, coffee and hot chocolate.

The above list does not include all the foods that will be sale from food producer vendors such as Hubba Hubba Foods and Somersworth Treat Company, among others.

Check the site for many more festival details, gatewaytomaine.org/index.php/harvestfest-a-kidsfest.

• **A couple of seasonal changes:** If you have become hooked on the fine pastries, breads, Carpe Diem coffee and lunchtime repast of Bread and Roses Bakery, 246 Main Street *Ogunquit* (207/646-4227), get ready for withdrawal. The local bakery will close for the season a bit earlier than usual this year, on October 31. There are two exceptions before Christmas: B & R will re-open for the purchase of Thanksgiving pies and breads from Wednesday, November 24 through Sunday, November 28 and then again for *Ogunquit's* Christmas by the Sea from Friday, Dec. 11 through Sunday, Dec. 13. In the meantime, Bread and Roses is open seven days a week from 7 a.m. to 6 p.m., and open "a little later" on the weekends.

Caffè Prego at 44 Shore Road, *Ogunquit* (646-7734), popular for panini, thin-crust pizza, gelato, espressos and pastries in a casual indoor and alfresco setting is closing for the season on Sunday, Oct. 24. In the meantime, enjoy the authentic flavors of the Tuscan countryside every Friday through Sunday from 11 a.m. to 9 p.m..

Sister restaurant, Five-O, at 50 Shore Road, 646-5001, will change its hours, too. Starting immediately, the dining room will be open Friday through Sunday from 5 to 9 p.m.. The lounge will be open from 5 p.m. until close, seven days a week, through Christmas by the Sea (Dec. 13) weekend.

Sarah Grant, a local chef and organic farmer who has taught culinary arts at Le Cordon Bleu, writes about food for the York Independent. Send your local food thoughts to editor@yorkindependent.net.

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FRESH PRODUCE IN THE FALL

Autumn's early chill can't stop local farmers markets

By **SARAH GRANT**

The York Independent

Trips to the Farmers Market these early autumn days have become a heady experience. There is such abundance and variety at this peak of harvest time. Late season eggplants and beans still share the spotlight with fragrant melons, newly ripened winter squashes and root vegetables. There are locally foraged wild mushrooms who lend their earthy undertones to any dish. Onions, potatoes and squash, oh my!

Nutrient-dense, sweet dairy products from pasture-happy cows and goats as well as beef, pork, lamb and chickens are present at most farmers' markets. Nearly every week I stock up on farm fresh local eggs.

“Onions, potatoes and squash, oh my!”

These days we aren't as interested in the salads and grilled fare of summer. We want heartier suppers. Not just because the days are shorter and we instinctively feel the primeval need for more calories, but we want to get into the kitchen and cook up as much of this fresh and local bounty as we can.

So, here are a couple of ideas for substantial suppers. After dining on these filling, flavorful meals, you will want to curl up under a blanket and hibernate for the winter. You will be able to fulfill your

shopping list for most of these ingredients at your favorite farmers market.

Farmers' Fresh Vegetable Shepherd's Pie

Adapted from Cooking with Shelburne Farms (Penguin, 2007)

Smaller portions of this casserole make a fine vegetable side complete with starch. Larger portions are perfect as a vegetarian main course, supplying a complete protein with the combination of starch and legume.

For the caramelized onions:

- 1-tablespoon olive oil
- 2 tablespoons butter
- 6 medium yellow onions, halved and thinly sliced

For the potato layer:

- 3 pounds potatoes cut into 2-inch chunks
- 4 cloves of garlic, peeled and slivered
- 1-teaspoon kosher salt, plus more to taste
- 6-tablespoons unsalted butter, cut into 4 pieces
- 3/4 cup sour cream (Organic Valley makes an excellent one, available at Market Basket)
- Freshly ground black pepper to taste

For the filling:

- 1-teaspoon olive oil
- 1-tablespoon butter
- 1½ cups thinly sliced peeled raw butternut squash or cubes of roasted squash flesh
- 8 ounces button, crimini or Portobello mushrooms, sliced
- 1-teaspoon fresh thyme leaves (or ½ teaspoon dried)
- One clove of garlic, minced or mashed
- 1 cup of blanched green beans, cut into 1-



SARAH GRANT PHOTO

The North Berwick Farmers Market.

inch lengths

- 2 tablespoons all-purpose flour
- 2 cups chicken broth
- Half of caramelized onions, from above
- Kosher salt and freshly ground black pepper to taste

To assemble:

- 1 cup grated sharp cheddar cheese or crumbled goat cheese

For the caramelized onions: In large sauté pan, heat oil and butter over medium heat. Add onions and reduce heat to medium-low. Sprinkle with salt and cook, stirring frequently, until the onions are very soft and golden brown, about 40 minutes. Set aside.

For the potato layer: fill large pot with enough water to cover potatoes. Add the garlic and one teaspoon of salt to the pot. Cover and bring to a boil. Lower the heat to simmer and continue to cook until potatoes are fork-tender, about 25 minutes. Drain potatoes and garlic. Return the potatoes and garlic to the pot. Add butter and coarsely mash the potatoes. Add the sour cream and mash to incorporate. Season with additional salt and pepper to taste.

For the filling: In large sauté pan, heat oil and melt butter over medium-high heat. Add the thyme, one clove of minced or mashed garlic, butternut slices (if using raw) and mushrooms. Sprinkle with ½ teaspoon salt. Cook, stirring occasionally, until softened, about seven minutes. Add the blanched beans and cook for another three minutes, then finally add butternut cubes (if using roasted squash). Stir gently and cook until heated through. Sprinkle flour over the mixture and stir to incorporate. Cook two more minutes. Add chicken broth and half of caramelized onions. Bring to a boil and simmer until mixture thickens, about three minutes. Season with salt and pepper to taste.

To assemble: preheat oven to 400 degrees. Spread filling in 9 x 13-inch baking dish. Top with potatoes and spread to cover filling. Scatter remaining caramelized onions over the potatoes, and sprinkle with cheese. Bake uncovered until the top is golden brown, about 25 minutes.

This will feed up to eight hungry eaters.

Farmers Market meatloaf

FOOD LISTINGS

Send us your listings!

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

Fairs, special events

• **Saturday, Oct. 9, 11:30**

a.m. to 3:30 p.m., The Annual WHEB Chili Cook-Off presents more than a dozen restaurants from the Seacoast and beyond who serve up their best chili in decorated booths for thousands of attendees to sample. This year's Chili Cook-Off will again be presented in conjunction with Strawberry Banke Museum's Fall Festival, and

will take place across the street from Prescott Park at Strawberry Banke.

• **Harvestfest & Kidsfest—**

York Beach, Saturday, Oct. 16, to Sunday, Oct. 17, festival includes a variety of activities, live bands, an ox roast, bean hole beans and 200 local food vendors, juried crafters, marketplace crafters, non-profit organizations and "green" businesses. Harvestfest also

Here's a bistro-style meatloaf your mother never made. You can sometimes find wild mushrooms at the North Berwick Famers' Market (town hall parking lot every Friday from 3 to 6 p.m. Look around the farmers' market to find most of the rest of the ingredients. I recommend ground beef, butter and cream from grass-fed cows.

- 3 ounces fresh black trumpet mushrooms, or shiitakes from the grocery if you can't find wild.

- 1 large garlic clove, crushed and minced
- 3 T butter
- 2/3 Cup dry red wine (e.g., merlot, cabernet sauvignon)

- 3/4 Cup fresh pepper, chopped (use something with a lot of flavor such as poblano, or a farm-grown bell)

- 1 medium-large onion, chopped
- 1½ lbs ground beef
- 1/3 Cup sun dried tomato, minced (or 3/4 C roasted fresh tomato, chopped)

- ½ Cup heavy cream
- 1 Cup dry breadcrumbs (you can make fresh breadcrumbs with a grater and any bread. Use 1 ½ cups of fresh breadcrumbs)

- 1 large egg, beaten
- Sea salt and freshly ground black pepper

Preheat oven to 350 degrees.

Rinse and drain mushrooms. Chop them well. Melt 2 T butter in a skillet add minced garlic and 1/3 cup of red wine. Sauté mushrooms over medium heat until mushrooms reabsorb all liquids. Sprinkle with a little salt while sautéing.

In another skillet, melt 1 Tablespoon butter and sauté onions and pepper. Sprinkle with a little salt while sautéing.

Let both sautés cool for 10 minutes.

In a large bowl, combine ground beef with sundried tomato, heavy cream, breadcrumbs, egg and 1 ¼ t salt, plenty of black pepper. Mix well. Mix in cooled sautéed vegetables and mushrooms and remaining 1/3 C wine.

Form a loaf shape with the mixture and bake in a shallow pan (I use a cast iron skillet) for about an hour, or until a meat thermometer reads 150 to 165 degrees. Feeds six.

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MUSIC LISTINGS

WHO’S PLAYING, WHEN & WHERE

FRIDAY, OCT. 8

- **Woody Allen**, 6 p.m., 1637 Tap Room at the York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050
- **Superfrog**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Vocalist Sensation, Ellen O'Brien**, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, 363-0050
- **Dave Perry Band**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Dan Walker**, 8 p.m., Ship's Cellar Pub at York Harbor Inn, Coastal Route 1A, York Harbor, 363-5119

SATURDAY, OCT. 9

- **Bruce Marshall Group**, All Day, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Sevendust**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100
- **Dan Stevens**, 8 p.m., Ship's Cellar Pub at York Harbor Inn, Coastal Route 1A, York Harbor, 363-5119
- **Woody Allen**, 6 p.m., 1637 Tap Room at the York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

SUNDAY, OCT. 10

- **Live Jazz with Suede**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Diva and the King**, 6 p.m., 1637 Tap Room at the York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

WEDNESDAY, OCT. 13

- **Peter Black**, 7 p.m., Ship's Cellar Pub at York Harbor Inn, Coastal Route 1A, York Harbor, 363-5119

FRIDAY, OCT. 15

- **Substance**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Jimmy D**, 8 p.m., Ship's Cellar Pub at York Harbor Inn, Coastal Route 1A, York Harbor, 363-5119
- **Vocalist Sensation, Ellen O'Brien**, 7 p.m., Blue Sky on

York Beach, 2 Beach Street, York Beach, 363-0050

SATURDAY, OCT. 16

- **Evan Goodrow**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Farren Butcher Inc.**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Jim Gallant**, 8 p.m., Ship's Cellar Pub at York Harbor Inn, Coastal Route 1A, York Harbor, 363-5119
- **Woody Allen**, 6 p.m., 1637 Tap Room at the York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

SUNDAY, OCT. 17

- **Jazz Brunch**, 11 a.m., Blue Sky on York Beach, 2 Beach Street, York Beach, 363-0050
- **Bob Marley**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Diva and the King**, 6 p.m., 1637 Tap Room at the York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

FRIDAY, OCT. 22

- **Tim Theriault**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Vocalist Sensation, Ellen O'Brien**, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, 363-0050
- **Livingston Taylor**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

SATURDAY, OCT. 23

- **Johnny Wad and the Cash**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221

SUNDAY, OCT. 24

- **Jazz Brunch**, 11 a.m., Blue Sky on York Beach, 2 Beach Street, York Beach, 363-0050
- **Slaid Cleaves**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Buika**, Afro-Flamenco Soul Queen, 7 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400
- **The Black Crowes**, 8 p.m., Hampton Beach Casino

Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100

FRIDAY, OCT. 29

- **Indigo Girls**, 8 p.m. The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400
- **James Montgomery**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Bob Marley**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

SATURDAY, OCT. 30

- **Flush Funk and Fashion**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221
- **Deanna Bogart**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

SUNDAY, OCT. 31

- **Jazz Brunch**, 11 a.m., Blue Sky on York Beach, 2 Beach Street, York Beach, 363-0050

TUESDAY, NOV. 2

- **Matt Costa**, Inn on the Blues, 7 Ocean Ave., York Beach, 351-3221

SATURDAY, NOV. 6

- **Chris James and Patrick Rynn** featuring **Rob Stone** 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

SATURDAY, NOV. 13

- **Jesse Colin Young**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

FRIDAY, DEC. 3

- **Nanci Griffith**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

THURSDAY, FEB. 17, 2011

- The Music Hall Intimately Yours Series Presents **James Hunter** AT 7:30 p.m., tickets: Members on sale: Tuesday, Sept.21, Public on sale: Tuesday, Sept. 28. The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400

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Executive Board - Last Thurs. of month 7pm

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Horoscopes By Rusty

The Southern Maine Coast's leading astrologer and former Olympic ice-boating champion

Aries (March 21-April 19): Life is like a box of chocolates. But for you, life is like a box of Chocolate Ex-lax.

Taurus (April 20-May 20): If at first you don't succeed, try, try again. We all find it so amusing.

Gemini (May 21-June 20): You're about to run into the woman of your dreams. Unfortunately, you will be driving a Subaru Justy and she'll be behind the wheel of a Hummer.

Cancer (June 21-July 22): Great things are coming your way. Like, for instance, a great

big migraine headache.

Leo (July 23-Aug. 22): Beware the Ides of March! So you have quite a ways to go.

Virgo (Aug. 23-Sept. 22): Your future seems very bright indeed. Unfortunately, you don't.

Libra (Sept. 23-Oct. 22): Do you ever feel like someone is watching you as you read the horoscopes? Made you look!

Scorpio (Oct. 23-Nov. 21): An amazing stroke of good fortune will happen to your next-door neighbor, which is too bad for you because

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17 — October 8 - 21, 2010 — The York Independent



Secretariat

By Amy Diaz
for York Independent

Secretariat (PG)

A woman with a dream and a big horse seeks to conquer the world of horse racing in *Secretariat*, a big soaring-score, inspiring-story kind of movie.

Penny Chenery (Diane Lane) is a Colorado housewife raising four kids. But her roots are in Virginia, where her family owns a horse farm. After her mother dies, she steps in to help her father (Scott Glenn), who is ailing from what is probably Alzheimer's, run the farm. At first, Penny and her brother Hollis (Dylan Baker) agree that she'll just help the farm get on its feet so they can sell it. But Penny likes running the horse farm and likes the business of raising horses with potential to be great racers. She has two mares about to give birth, both sired by a famously fast horse. A coin toss sends the more obviously potentially gifted horse to Ogden Phipps (James Cromwell) but Penny is happy with the colt she's left with, particularly when it surprises her, her new trainer Lucien Laurin (John Malkovich) and groom Eddie Sweat (Nelsan Ellis) by getting up and on its feet seconds after being born. Much to the dismay of her husband Jack (Dylan Walsh), who wants her to stay in Colorado and be a full-time wife and mother, Penny sees the horse — who she calls Big Red but who is officially called Secretariat — as her chance to live her dreams.

So, that you've heard of this horse at all suggests how all of this pans out for Penny, "this" in particular being her attempt to race Secretariat for the Triple Crown, that rare victory at the Kentucky Derby, Preakness Stakes and Belmont Stakes. Not only is the outcome unsurprising, even if this hadn't been a story about a real-life horse and crew, you could guess exactly how things would turn out. This movie makes *Seabiscuit* and *Cinderella Man* look like complex tales filled with layered characters. *Secretariat* is full of pat characters — the doubters (Penny's

husband and brother), the stalwart supporter (a family friend played by Margo Martindale), the person in need of redemption (the temperamental trainer Lucien) and the requisite minority character with special abilities (Eddie Sweat). The movie couldn't quite wring a Depression-era "people need a reason to hope" theme out of this, but since it was the early 1970s, we get a bit about the story of Secretariat bringing the generations together. Or, more specifically, bringing together men in bad suits and horn-rimmed glasses and kids dressed like extras from their high school's production of *Hair*. The score soars, people speechify about dreams — there is hokey and then there is dripping-in-corn-syrup-and-covered-with-believe-in-yourself-sprinkles and then there is this.

But.

For a movie about races run more than 30 years ago, *Secretariat* does somehow manage to make the horse racing segments interesting and even suspenseful. You see a clip of horse racing on your general newscast and you mostly see horses the size of plastic army men circling the track. *Secretariat*, given the ability to film a race from a zillion different angles, gives us hooves in the dirt, the jockey's-eye view, the horse's-eye view, close up, far away — enough different shots that one of them is going to grab you.

Unfortunately, the movie is probably 15 percent actual horse races and 85 percent speech-making and cliché-delivering. *Secretariat* isn't a bad movie — for your children who like horses and have the patience to sit still for two hours, it's no more sappy than other movies with horse and horse-like protagonists I've seen in recent years — but it doesn't stretch to do anything more than give us a famous horse and his one-note collection of humans. **C+**

Rated PG for brief mild language. Directed by Randall Wallace and written by Mike Rich (from a book by William Nack), Secretariat is an hour and 56 minutes long and distributed by Walt Disney Studios. It opens in wide release on Friday, Oct. 8.

Buried (R)
A man is in trapped

in a coffin somewhere underground in Iraq in *Buried*, a movie featuring only one actor, Ryan Reynolds, on screen.

Paul Conroy (Ryan Reynolds) awakes to find himself in total darkness and, after doing some flailing around, realizes that he is also in a slim wooden box. A civilian contractor, the last thing he remembers is his convoy of trucks being ambushed in Iraq. With the help of a lighter, he is able to figure out it's a coffin and some banging around on the lid confirms that the coffin is solidly shut and buried underground. He soon finds that he has a cell phone — one where all the on-screen words are in Arabic — and attempts to call around, first to his wife and then his employer. At some point, a man speaking limited English calls him and makes it clear that Paul must find a way to get \$5 million to this man or he will be left there to die.

The movie is entirely set in the coffin — no flashbacks, no location shots of the kidnapper or Paul's wife's cell phone, forgotten somewhere while he tries desperately to reach her. The one outside-of-coffin look we get is through video sent to the cell phone Paul has, and even those few images are brief and claustrophobic. The one-actor-in-a-box set up for the movie is definitely a gimmick but it's one that works here. The movie puts us in the coffin with him and doesn't let any of us out. He faces hurdles along the way and, at varying times, gives up, freaks out and puts all his effort into freeing himself. Ryan Reynolds is not the first actor who would have come to mind if, prior to seeing this, you had asked me to pick someone to play a guy in a box, tasked with carrying the entire movie on his acting talents. But he is, somehow, perfect. He pulls off the mix of frightened, stubborn and clearheaded that makes Paul a relatable everyman as well as someone interesting enough to watch for more than 90 minutes straight.

As with *The Social Network* and *Catfish*, *Buried* makes interesting use of our modern connectivity. This movie would just be a guy freaking out in a coffin if not for the cell phone. But with the cell phone, he is given the runaround by his government and his employer, he is

frustrated by his family, he attempts to negotiate for his life with the kidnapper and he is possibly even able to communicate with the entire world, thanks to the video camera in his phone. He is connected to everyone yet beyond the reach of anyone. It's one of the lucky quirks of my job that I got to see all three of these movies on the same day. I'm not suggesting you spend some six hours holed up in a movie theater at one shot, but together the three movies paint extreme and engaging pictures about the possibilities and limitations of modern communication. A cell phone might be able to help the U.S. military rescue you, but it can't do anything in the very immediate future about a snake slithering past your legs.

Buried is a surprising thriller, full of suspense and clever story-telling. **B+**

Rated R for language and some violent content. Directed Rodrigo Cortes and written Chris Sparling, Buried is an hour and 34 minutes long and is distributed by Lionsgate.

The Social Network (R)

A nerd with an idea and a bunch of weird inadequacies invents the all-powerful Facebook in *The Social Network*, a movie, possessing of some amount of truth, about the founding of Facebook and the people associated with that Web 2.0 big bang.

I don't know how much of the movie is dramatization, how much is true and how much is sorta true, depending on your point of view. Aaron Sorkin, this movie's screenwriter, has been reported as saying something to the effect of not wanting the truth to get in the way of a good story. So don't base your school report on social networking on this movie.

We meet Mark Zuckerberg (Jesse Eisenberg) as he is sitting in a bar in Cambridge, getting dumped by his girlfriend for being a top-flight schmuck. Vaguely Aspergers-ish in his inability to read or understand people and their emotions, Mark seems generally rather immature but is a very smart programmer and is

desperate to fit in with the upper echelons of his school's — Harvard — social structure. After being dumped, Zuckerberg returns to his dorm and, with a little help from friend and fellow programmer Eduardo Saverin (Andrew Garfield), builds Facemash, a site that allows you to determine who's hotter, this girl or that girl, using pictures of girls from the face books of various Harvard houses.

In short, Eisenberg makes Zuckerberg a person, and therefore far more fascinating than any one-note hero could have been.

Also, the movie doesn't paint anybody with a particularly heroic brush. People and organizations that come off looking somewhere between despicable (Harvard as a whole) and merely ridiculous (the Winklevi, as Zuckerberg calls the brothers who go on to row crew for the U.S. in the Olympics) include Larry Summers, the final clubs (those elite clubs Zuckerberg wishes he could join), Sean Parker and Harvard's disciplinary board. Saverin might be the closest thing this movie has to an actual hero and even he comes off as a whiner.

And that's fine. Aaron Sorkin, screenwriter here and brain behind *The West Wing* and *Sports Night*, does a good job with this kind of nerdery and these kinds of less-than-angelic characters. He turns the anger, the expectation of privilege, the frustration and the smarts that outstrip wisdom — characteristics that all of these characters possess — into tasty dialogue and delightfully dry humor.

Where the movie falls down is in some of those other Sorkin touches — strong start with mushy, half-baked ending and a complete lack of ability to craft a single believable female character. In a story that doesn't have many women, the few that do show up in *The Social Network* really stand out for their lack of dimension. They are all, save two, some kind of groupie. The other two — one is that girl who dumps Zuckerberg in the beginning and the other is a lawyer played by Rashida Jones, whose job is to feel sorry for Zuckerberg and then deliver a mournful pronouncement on his character.

The Social Network is like one of Sorkin's best *The West Wing* episodes — the ones where process and geeky inside details were in the spotlight. Even if you don't worship at the Facebook altar, *The Social Network* is a fascinating look at how it became the behemoth it is today. **B+**

Rated PG-13 for sexual content, drug and alcohol use and language. Directed by David Fincher and written by Aaron Sorkin (from a book by Ben Mezrich), The Social Network is two hours long and distributed in wide release by Columbia TriStar.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7
75 Wells Plaza, Wells, Maine • (207) 646-0500
Regal Cinemas Newington 15
45 Gosling Road, Newington, N.H. • (603) 431-4200
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NOISE FROM CERAMIC BRAKE PADS NO CAUSE FOR ALARM



Dear Tom and Ray:

My son-in-law, whom I love like a son, just replaced the brakes on my '07 Camry. It was fine for a day or so, and then I started to hear this "rubbing" noise. It is only when I start moving forward, never in reverse, and it quits within 30 seconds. Sometimes it's very loud, sometimes not. He put on ceramic brakes, not "certified" Toyota parts. I took it to the dealership where I have all my service done, and they said the noise is because of the ceramic brakes. They said it is not a safety issue, but they would be happy to remove the ceramic brakes and put on Toyota brakes, and of course turn the rotors and charge me an arm and a leg. Can you explain what this is and if there is a fix for it? I love your show -- you guys are hilarious. Thanks for any help you can give. — Denise

TOM: Well, that was awfully nice of him

to do your brakes for you, Denise. Do you think he'll be as nice when you ask him to do them again?

RAY: No, that's unnecessary. He did a perfectly good job. We often use ceramic brake pads, too; they're supposed to last longer. But if you don't change the rotors at the same time, you take a risk that there will be some noise, and that's all that happened here.

TOM: Yeah. The noise is just a slight rubbing because your old rotors have been worn in the shape of your old pads, and the new pads don't match them exactly. But they're perfectly safe, and your brakes will stop the car just the way they're supposed to.

RAY: If it's really driving you nuts, then tell your son-in-law that you're really grateful for his help, but, unfortunately, your brakes started making noise right after he did the brake job. In other words, take the car back to the mechanic and complain. That's what our customers do!

TOM: And if he's willing to change the rotors for you (soon -- before the new pads conform to the old rotors), he can make the noise go away. Changing the rotors is an easy job on this car.

RAY: If he claims he doesn't hear the noise (which is what we do when our customers come back and complain), then you need to change your taste in music and start listening to that head-banging stuff while you're driving.

TOM: That's probably what your son-in-

law listens to, which is why he didn't hear the brake noise in the first place. But rest assured, your car's safe, Denise, even if you do nothing.

Dear Tom and Ray:

I got an e-mail this morning from our company's internal security department about locking your car with the remote key fob. The memo cites the story of a woman in a shopping center who noticed two guys in a car watching her, and then, after she locked her car and walked away, she heard her car unlock. It says that car thieves have a device that can capture the frequency of your key fob, and then use it to unlock your car while you're in a store. The woman claims that this was explained to her by the police. Is this true or an urban legend? Thanks. — Mike

RAY: It's an urban legend, Mike. When locking key fobs were new, back in the 1980s, they would be set to a single, permanent frequency. And I suppose, in those days, if a thief had the right equipment, he potentially could capture the frequency and gain access to the car.

TOM: But there are two reasons why that's extremely unlikely today. First, key fobs now jumble their codes. So each time you use the fob to lock your door, it generates a unique code that it uses only that one time. While there might be equipment capable of breaking through that system, it's more likely to be owned by the "Ocean's Eleven" crew than by a common burglar.

RAY: That's the second reason why this story is unlikely to be true: Most people who break into your car to steal something off the seat are opportunists, not master planners. These guys go looking for a car that's been left open, or they'll see a computer on a seat and break a window to grab it.

TOM: Keep in mind, also, that they can't steal your car with the key fob frequency, even if they could obtain it, since the ignition system has its own immobilizer.

RAY: So rather than worry about this sort of high-tech operation, you'd be better off following the more basic rules to avoid car break-ins: Don't leave valuables in plain sight. Remember to lock your car. Park in well-lit, populated areas. And don't ever leave your car in my brother's neighborhood.

If you buy a used car, will you just be inheriting the previous owner's problem? Tom and Ray dispel this and other myths about used cars in their pamphlet "How to Buy a Great Used Car: Secrets Only Your Mechanic Knows." Send \$4.75 (check or money order) to Used Car, P.O. Box 536475, Orlando, FL 32853-6475. Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? Write to Click and Clack by visiting the Car Talk Web site at www.cartalk.com. (c) 2010 by Tom and Ray Magliozzi and Doug Berman.

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THE PET CONNECTION

LOOKING FOR A HOME

• On Saturday, Oct. 9 the fine folks at Tender Touch Veterinary Hospital in Scarborough host Shelter Appreciation Day from 10 a.m. to 4 p.m. Stop by and check out the free samples from vendors, meet adoptable pets and get information about your favorite rescue groups.

• On Saturday, Oct. 9 the Kennel Shop in Sanford, the Animal Welfare Society canines and dedicated Mobile Adoption Team volunteers will continue to celebrate Adopt-a-Shelter-Dog Month. It is an all month-long event. They'll be waiting to tell you all about themselves from 11 a.m. to 1 p.m.

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.animalwelfareociety.org or call 985-3244.

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. One thing that you will notice about Tahiti is that she is missing one of her eyes. This is due to an old injury but Tahiti isn't bothered by this in the least bit. She gets around just fine and is full of energy and excitement. Tahiti is a fun loving girl and will do great in an active home where she will get plenty of exercise and play time! If you are interested in adopting Tahiti please fill out an adoption questionnaire and stop in with your family including dogs to meet her.



Beau
Meet Beau, a 4-year old Maltese/Poodle Mix. This poor little guy has had a rough start to life so far, but now he's looking for that special someone to give him a loving home. He should do fine sharing a new home with some other dogs, dog savvy cats, and children over the age of 8 who won't overwhelm him.



Justice
This beautiful girl is Justice.

She is a two year old Pitbull that would love to find a forever family to move in with. Justice is a smart girl who knows the commands "sit," "speak," "down," "come," and would love to learn more. If this fun loving girl sounds like the perfect pet for your family please fill out our questionnaire and stop in with your family including dogs to meet Justice.



Jumper
This spunky young lady is Jumper! She is a three year old cat and has a beautiful short grey tiger and white coat. She is an energetic girl that loves to play with cat toys. Jumper is both friendly and independent. If this beauty sounds like the one for you please fill out an adoption questionnaire and stop in to meet Jumper.



Belle
This little tuxedo wearing lass is Belle! She is a 12 year old cat and would love to find a forever family to call her own. Belle is a very laid back girl who loves attention. If this beautiful little love bug sounds like the match for you please fill out our adoption questionnaire and stop in to meet Belle.

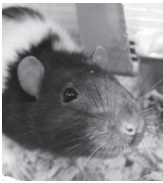


Cassie
This curious little girl is Cassie, a 1-year old dilute

tortishell cat. Cassie is a friendly girl looking to find a home she could call her own. If you'd like to adopt Cassie, please fill out an adoption questionnaire and then stop in to meet her.



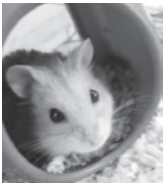
Rico
This sweetie pie is Rico! He is an extremely friendly two year old Fancy Rat. Rico can't wait to find a forever family that will handle him on a daily basis to keep him friendly. If little Rico sounds like the pet for you please fill out an adoption questionnaire and stop in to meet him.



Thumper
This little cutie pie is Thumper! He is a four and a half year old Mini Lop that would love to find a forever family to call his own. Thumper is a very friendly little guy that would love to have a family that is willing to handle him on a daily basis so that he stays this way. If Thumper sounds like the bunny for you please fill out an adoption questionnaire and stop in to meet him.



Gomez
Meet Gomez! He is an adorable little Russian Dwarf Hamster that can't wait to find a forever family to call his own. Gomez is a friendly boy and would love to be handled on a daily basis so he can stay this way. If you are interested in adopting Gomez please fill out our questionnaire and stop in to meet him.



CROSSWORD PUZZLE

ACROSS

- 1 Takes a tumble
- 6 Sweeping sound
- 11 Kidney-related
- 12 Scout's rider
- 13 Trig topic
- 14 Heart, for one
- 15 Corp. VIP
- 16 Headline setting
- 18 Big head
- 19 Half of hex-
- 20 Unmatched
- 21 Wine-list section
- 23 Looks after
- 25 Truck part
- 27 Distress call
- 28 Like some verbs
- 30 Location
- 33 Deli choice
- 34 Chest protector
- 36 "_ Believer"
- 37 Sanction
- 39 Workout unit
- 40 Murdered
- 41 Cunning
- 43 Present, for one
- 44 Showy flower
- 45 So far

1	2	3	4	5		6	7	8	9	10
11						12				
13						14				
15				16	17					
18				19			20			
21			22		23		24			
		25		26		27				
	28				29		30		31	32
33				34		35		36		
37			38					39		
40						41	42			
43						44				
45						46				

10-8

46 Comfy spots

DOWN

- 1 Shipping inquiry
- 2 Misplay at bridge
- 3 Not alone

- 4 Crony
- 5 Sacked out
- 6 Smelly smokes
- 7 Had on
- 8 Cheerful
- 9 Kiosks
- 10 Sharpen-ed
- 17 Louvre fill
- 22 Unhappy
- 24 Simple denials
- 26 Knight's superior
- 28 Sugar sources
- 29 Tyler of "Armageddon"
- 31 Frittata
- 32 Comes to a point
- 33 "Ñ la vista!"
- 35 Kicked in
- 38 Increase
- 42 Exploit

SUDOKU

Conceptis Sudoku

By Dave Green

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

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Difficulty Level ★★★★★

10/08

Crossword Solution

S	T	S	E	N		T	E	Y	S	A
R	E	T	S	A		E	S	N	E	T
E	I	L	E	G		N	I	A	L	S
P	R		E	V	O	R	P	P	A	V
A	M	I	B	I	R		M	A	H	
T	O	S		L	A	D	O	M		
		S	O	S		B	A	C		
D	D	O		I	T	R		O	G	E
E	N	O	E	G	A	P		O	C	E
N	A	G	O			L	E	G	N	A
O	T	N	O	T		A	L	N	R	E
H	S	I	W	S		S	P	I	R	T

Sudoku Solution

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

TIDE CHART

York Harbor

Friday, Oct. 8
High Tide, 11:49 a.m.
Low Tide, 5:45 a.m.
Low Tide, 6:17 p.m.
Low Tide, 6:46 p.m.

Saturday, Oct. 9
High Tide, 12:22 a.m.
Low Tide, 6:34 a.m.
High Tide, 12:37 p.m.
Low Tide, 7:08 p.m.

Sunday, Oct. 10
High Tide, 1:13 a.m.
Low Tide, 7:23 a.m.

High Tide, 1:26 p.m.
Low Tide, 8:00 p.m.

Monday, Oct. 11
High Tide, 2:05a.m.
Low Tide, 8:13 a.m.
High Tide, 2:17 p.m.
Low Tide, 8:53 p.m.

Tuesday, Oct. 12
High Tide, 2:59 a.m.
Low Tide, 9:05 a.m.
High Tide, 3:10 p.m.
Low Tide, 9:48 p.m.

Wednesday, Oct. 13
High Tide, 3:56 a.m.
Low Tide, 10:01 a.m.
High Tide, 4:06 p.m.
Low Tide, 10:47 p.m.

Thursday, Oct. 14
High Tide, 4:55 a.m.
Low Tide, 11:01 a.m.
High Tide, 5:07 p.m.
Low Tide, 11:48 p.m.

Friday, Oct. 15
High Tide, 5:56 a.m.
Low Tide, 6:10 p.m.
Low Tide, 12:04 p.m.

Saturday, Oct. 16
High Tide, 6:57 a.m.
Low Tide, 12:49 a.m.
High Tide, 7:12 p.m.
Low Tide, 1:07 p.m.

NEWS OF RECORD

OBITUARIES

Beverly A. Feeney

Beverly A. Feeney, 72 of 12 Surf Ave, died Monday, October 4, 2010 in the Hunt Nursing & Rehabilitation Center in Danvers, Mass. She was born August 9, 1938 in Arlington, Mass., a daughter of the late Samuel A. and Alice B. (Dean) Warnock and was a graduate of Arlington High School Class of 1956. She leaves her husband Thomas F. Feeney of 52 years; two daughters, Kathleen Bono and her husband Nick of Arlington, Mass. and Pat Rose of Dover Point, N.H.; two grandchildren Colin

Rose and Marissa Rose; a brother Samuel A. Warnock Jr. predeceased her. She was a member of St. Christopher's Church in York and was an avid gardener.

Calling hours for Beverly were held on Wednesday, Oct. 6 in the Lucas & Eaton Funeral Home, 91 Long Sands Rd., York. A funeral Mass was celebrated on Thursday, Oct. 7 in St. Christopher's Church, 4 Barrell Lane, York. Burial will be in the First Parish Cemetery. In lieu of flowers contributions may be made to the American Cancer Society, 30 Speen St., Framingham, MA 01701. Visit www.lucaseatonfuneralhome.com.

Richard T. Hutchins

Richard T. Hutchins, 89 of Agamenticus Road, died Tuesday, Sept. 28, 2010 at Varney Crossing in North Berwick.

He was born November 16, 1920 in York, a son of the late Russell P. and Mary Hutchins. He was an Army veteran of

World War II and was the owner & operator of Hutchins Chevrolet in Ogunquit for many years.

He was a man who enjoyed spending time with his family. He leaves his wife of 67 yrs, Ethel (Johnson) Hutchins; two sons, Richard T. Hutchins Jr. and his wife Connie of Dover, N.H., Peter A. Hutchins and his wife Janice of Somersworth, N.H.; a daughter Christine L. Greenspan of Chesterfield, N.H.; 6 grandchildren and 7 great-grandchildren. A brother Theodore Hutchins, a sister Margaret Allen and a son-in-law Stewart Greenspan predeceased him.

Funeral services will be private.

In lieu of flowers, contributions may be made to Varney Crossing, 47 Elm St., North Berwick, ME 03906. Lucas & Eaton Funeral Home, 91 Long Sands Road, York, is directing arrangements. Visit www.lucaseatonfuneralhome.com.



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Donations, volunteers needed

• **Volunteer needed** - A traditional wood picnic table with bench seats has been donated to the Ogunquit Dog Park. It requires some sanding and a coat of paint. Looking for a volunteer to do the work. Materials will be provided if necessary. Right now the table is in a backyard off Berwick Road but it can be moved. Please e-mail info@ogunquidogpark.com or call 646-1677.

• **The York MLK Service** committee is beginning to plan for MLK Day 2011. The first-ever York community celebration of Martin Luther King Jr. in January, 2010 was a success in spite of a blizzard. Those who attended wanted to make it an annual event. The committee is looking for volunteers to join in the planning and execution of this special day. The next meeting is Tuesday, Oct. 26 at 4 p.m. at the Remax Realty Office on Route One across from Hannaford's in York. For more information, contact YorkMLKService@gmail.com.

• **The Brothers of Christian Instruction** in Alfred are looking for a volunteer with desktop publishing experience to help with the layout of their four-page quarterly newsletter. The volunteer can work at their own convenience in preparing this quarterly newsletter to be submitted to the printer for publication. Stories and photos for the four-page newsletter will be provided to the volunteer. If interested in helping with this volunteer responsibility, please contact Brother Jerome at 324-0067.

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100% wool (non-flammable) and only in Tan, Brown,

Black, or Charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 647 US Route 1 York, 351-1987.

• **Cluster Youth Mission Trip**, Hamburg, N.Y., July 30-Aug. 6, 2011. High school youth travel with Group Workcamp to repair homes for the poor and needy. Spiritual and special trip for the youth and their chaperones. Call for more info: Rose Cronin 337-0637, St. Christopher Church, York

• **York Hospital's Meal Delivery** program is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or lsmith@yorkhospital.com.

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

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

• **York Harbor Inn** is collecting donations and supplies for the **Animal Welfare Society and Safe Haven Cat Rescue**. Visit the inn's Ship's Cellar Pub

on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

Public meals

• **Robert's Maine Grill**, in Kittery will host a **Community Supper** on two nights: Tuesday, Oct. 19 and 26 to help support Tidewater Waldorf School. Reservations are recommended. Every Tuesday night Robert's Maine Grill, Route 1, Kittery, offers a "Community Supper" starting at 5 p.m. The main focus of the supper is a \$12, 3 course menu; their mid-week "recession buster." A portion of proceeds from the Community Suppers is donated to a local non-profit. Community Suppers are open to the public, and reservations are strongly recommended. For more information about the Community Suppers, or to make a reservation, call 439-0300 or visit www.roberts-maine.grill.com.

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

Local organizations

• The Tuesday, Oct. 12 meeting of the **Kittery Historical and Naval Society** will feature Wayne Hooper as guest speaker. His presentation will include stunning photos of area wildlife along with stories of his experiences as an avid hunter, fisherman, and all around sportsman. 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 always invited to attend. For further information contact the Kittery Historical and Naval Society, Tel. 207.439.3080 or Mrs. Barbara Estes, Tel. 439-1332.

• **Catapult** is the Seacoast's first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.cata-pult.org.

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• **The Diverse Business Advantage Chapter of BNI** meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. and all visitors are welcome. For more information, Call Catherine Bosbach at 363-2418.

• **The International Women's Club of New England** (IWCNE) meets for lunch on the fourth Saturday of every month with an international speaker. IWCNE is non-profit, non-political, non-sectarian, and its mission is to foster goodwill, friendship and understanding amongst members from different countries and to support charities which assist women and children. Call 985-7433.

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

• **The Kittery Historical and Naval Society** meets the second Tuesday of the month at the Lions' Club Building on State Road at 7 p.m. The public is always invited to attend. For further information contact the Kittery Historical and Naval Society, P. O. Box 453, Kittery, ME 30904-3080, 439-3080, or call Barbara Estes at 439-1332.

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

• **American Legion Post 56** holds bingo at 6 p.m. every Wednesday, call 363-0376.

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

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

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

• **The Ten No Trump Duplicate Bridge Club** meets at

the Masonic Temple on Long Sands Road (located next to the Lucas & Eaton Funeral Home). Call 363-7415.

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

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

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

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

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

Support

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

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

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

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

• **The York Hospital Breast Cancer Survivor Group**, which meets the third Monday of the month from 6:30 to 8:30 p.m. in the Ellis Conference

Room at York Hospital, welcomes new members. Friends are welcome, too. During these meetings the members share information, coping tips and strategies, explore complementary therapies, hear guest speakers, support each other, experience sisterhood, plan the Annual Walk for Hope and celebrate living.

Worship services

• **George's Episcopal Church**, 407 York Street, York Harbor, events scheduled: All Sunday morning events will begin promptly at 9:15 a.m. and are preceded by coffee and refreshments: Sunday, Oct. 24: Republican candidate Paul LePage. Sunday Oct. 31: Deacon Carol Huntington will share her experience with Native American neighbors in Maine. Her expanded presentation will begin at 9:15 a.m. and continue after the 10:15 a.m. service with a potluck lunch and a screening of "Invisible," the powerful film about the Indians of Maine and the prejudice they face. For more information on any event, contact St. George's at 363-7376.

• **Faith Formation Registration** (CCD classes) now being taken for Kindergarten through grade 12. Classes begin Sunday, Sept. 26. Adult Education programs offered as well. Classes held at St. Christopher Catholic Church, 4 Barrell Lane, York. To register, call Rose Cronin, 363-4177.

• **St. George's Episcopal Church**, 407 York St., York Harbor: Sunday, 8 a.m., Holy Eucharist Rite II spoken service; Sunday, 9:15 a.m., Formation for all ages; 10:15 a.m., Holy Eucharist, Rite II with music, Thursday: 10 a.m. Holy Eucharist with optional laying on of hands for healing, Call 363-7376 or visit www.stgeorges-yorkharbor.org for more information.

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

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

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

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TOP VALUE IN SOUTH BERWICK! Attractive 1600 SF dormered cape with open-concept kitchen/dining, 2 full baths, expansive living room & master bedroom, town water/sewer, partially finished basement. **\$179,900**



YORK - MOVE RIGHT IN TO THIS MINT CONDITION HOME! New kitchen, new windows, gutters, carpet in family room and a 2-car garage with a full dormer. Enjoy summers on the porch and the warmth of the fireplace in winters. **\$334,800**



KENNEBUNK - CLASSIC CAPE, conveniently located near I-95, has great living space & 2 1st flr bedrooms. Extra large master suite. Great deck to enjoy your private back yard. Efficiency apt. over garage can be used as separate living space or home office. **\$184,900**

LAND FOR SALE

SO. BERWICK - ACREAGE/ LOCATION/ PRIVACY! This 2.5 acre parcel has it all! York beaches are just minutes away. With plenty of woods and a southerly exposure, your dream home will be outstanding. There is a 4 bdrm septic design and the survey is complete. **\$84,700**

YORK - BUILD YOUR DREAM HOME on this very affordable 2 acre parcel just minutes from the beaches with easy access to I-95. Won't last long. **\$75,000**

061002

PEOPLE

• Bryant University located in Providence, R.I., has admitted the following local students to the Class of 2014 **Aaron Bailey**, a Undecided student, of

York; **Brendan Barstow**, a Undecided student, of Wells and **Tyler Ruby**, a International Business student, of Buxton.

• Principal **Robert E. Stevens**, of York High

School announces that **Christian A. Bennett** and **Michael J. Segalla** have been named Commended Students in the 2011 National Merit Scholarship Program.

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OGUNQUIT

Sunday, Oct. 10 from 12 noon to 2 pm, 532 Shore Road. LOCATION! LOCATION! LOCATION! Just across from the Museum of Art, minutes from downtown Ogunquit & the beaches, 4 BR contemporary home, 2 decks, lovely gardens, garage & fireplace! Everything you need for year round living or vacations. Come see! **\$649,000**

Your host: Jean Kovacs 207-408-1822



OGUNQUIT

OPEN HOUSE Sun. Oct. 10 12Noon-2pm 802 Shore Road Location, location short walk to Perkins Cove, this charming 4 BR home, two lovely fireplaces nicely landscaped Cape has Maine charm and offers two kitchens, screened porch and lots of privacy. **\$498,000**

Your host: George Wilson 207-251-2941



OGUNQUIT

Sunday, Oct. 10 from 12 noon to 2 pm, 509 Shore Road. Seasonal Ocean Views/short stroll to drawbridge & Marginal Way. Lovely & liveable 2,124 sf home-1st floor master suite. Cheerful kitchen w/granite. Private deck & backyard surrounded by beautiful stone walls. 2-car garage. Walk to all entertainment :-) **\$649,000**

Your host: Joanne Stone 207-337-2359



OGUNQUIT

Ocean Heights Sunday, Oct. 10 from 12Noon to 2pm.

Your host: George Wilson 207-251-2941



OGUNQUIT

Saturday, Oct. 9th 11 am-2 pm, 56 Ledge Rd. Take Shore Road from Ogunquit Center, Ledge Road is approx. ¾ mile on your left. House will be on your right. **\$639,000**

Your host: Bob Davis 207-251-2819



OGUNQUIT

Sunday, Oct. 10th 11 am-2 pm, 36 Mariner Overlook. Route 1 North towards Moody-property will be on your right just passed the Mariner Overlook Motel. **\$899,000**

Your host: Bob Davis 207-251-2819



OGUNQUIT

Sunday, Oct. 10th 12 noon to 2 pm, 49 Meadow, Ogunquit Center to Berwick Road, approx ¾ mile on right will be Meadow, house will be on your left. **\$659,900**

Your host: Matt Searock 207-752-3981



YORK

12 noon-2 pm on Sunday Oct. 10th, 82 Raydon Road Extension, US Route 1 to York Street, left onto Raydon Road, follow to Raydon Road extension. **\$299,000**

Your host: Ken Peck 207-450-4668



OGUNQUIT

Saturday, Oct. 9th 12 Noon to 2 pm, Main St. mls #991922. From Ogunquit Village North on Route 1 for 9/10 mile. Property is located on the Eastbound side of Main Street with ocean views! Reduced to **\$949,000**

Your hostess: Louise Ducharme 207-252-3270



OGUNQUIT

Sunday Oct. 10th Noon to 2, 49 Cottage Street. Ogunquit Center to Shore Road to Cottage Street on right, house almost to the end on left. **\$729,000**

Your host: Matt Searock 207-752-3981

RE/MAX Realty One at Market & HarvestFests in the Yorks Friday October 15th thru Sunday October 17th.

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