

York
The Independent
The hometown voice of the greater York region

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Harvestfest

25TH ANNIVERSARY

**YORK
CELEBRATES
THE SEASON
OCT. 16, 17 & 18**

Cyan Magenta Yellow Black

1

Inside York, 2

Sports, 10-11

Food, 12

Real Estate 15-16

Publisher's Note: Where do 13,000 York residents shop in winter?

A short while ago, I was having a conversation with a local business owner about why he closes his cafe over the winter. He doesn't sell tourist knick-knacks, or boogie boards, or anything with the words "summer," "beach" or "lobster" on it. His response was "because nobody comes to the beach in the winter."

I won't debate this too strenuously. Personally, I love the beach in mid-January. The holiday stress is gone, the tourists are gone and going to the beach then is not something that's done casually. People don't just wake up on a



Dan Szczesny

lazy Saturday morning when the temperatures is 0 and decide on a whim to hit the beach. Going to Long Sands when the wind scorches any bare skin like a Brillo pad and your eyes tear up and the spray of the near frozen water stings like needles requires thought and preparation. People on the beach

in January all have a story. But that's neither here nor there.

The point isn't that tourists avoid York in the winter. The point is that as of the 2000 census, nearly 13,000 people lived in York. I'm curious, what exactly do people in York

do in the winter when half the shops and restaurants close? Where do you see movies? Where do you buy lunch? How about birthday gifts? Seems to me like two things are happening—either everyone hoards food and clothes over the summer and holes up in their cellars to wait out the cold season...or they go elsewhere. Like Portsmouth. Or Portland.

Look, I'm not naive. I'm not a mom-and-pop purist who is suggesting that we buy our nails at the local hardware store despite the fact that the big box in Portsmouth sells the same thing for half the price and with parking to boot. All I'm saying is that I don't even

have that option because the local hardware store is closed. Along with most of the rest of the town.

Of course that's not the case along most of Route 1. And many fine inns and restaurants see the advantage of being a draw. And heck, maybe some business owners have a sweet little villa in the Keys to mai-tai away the cold.

Otherwise, what's going on? Please tell me because I really would like to understand. You'll just have to look for me in Kittery. I hear they have some outlet stores there I thought I'd check out.

The Inside Guide

ON THE COVER

York's Harvestfest celebrates its 25th Anniversary on Oct. 16-18.
(Cover design by Jody Reese and Joseph Thomas III.)

Inside York, 2-3

Local News, 4-5

Harvestfest Preview, 6-9

Sports, 10-11

Food, 12-13

The Puzzle Page, 13

Classifieds/Bulletin Board, 14

Real Estate, 15-16

York
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The hometown voice of the greater York region

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Inside York

Hot topics: parking, signs and Route 1

By **TARYN PLUMB**

The York Independent

While the seacoast hunkers down for winter, York officials are tackling a panoply of wide-sweeping and thorny issues that could eventually mean big changes for residents and businesses alike.

Parking discussions continue

With the mass exodus of part-time residents and tourists, officials are taking on a topic that inflicts many summertime headaches: Parking.

Namely, selectmen expressed concerns at a recent meeting about available parking in beach areas, the hours meters are enforced, and what they feel is abuse of resident permit parking stickers.

Their ongoing discussion will likely result in a revised traffic safety ordinance, with hearings to eventually be scheduled for

public input.

All told, the town has roughly 450 meters, according to officials, with parking at them costing \$1 an hour between 8 a.m. and 10 p.m. from May 15 to October 15. Residents can

waive feeding meters and essentially get all-you-can-eat parking with a \$25 permit from town hall.

In particular, selectmen drew attention to Harbor Beach, where they suggested an expansion to permit parking, enforcement of two-hour time limits and installation of meters. They also addressed overnight parking at the ball field, and scooter, motorcycle, RV, employee and delivery parking.

Similarly, selectmen said they'd like to implement some method to assure that permits on car windshields are legal, and not traded back and forth between residents and tourists.

As a result of their discussion, Police Chief Douglas Bracy will conduct a survey of surrounding towns to determine how York compares when it comes to meter enforcement hours, meter prices, permit prices and amount of permits sold.

Sign ordinance due for revision

Selectmen are also in talks about another issue pertinent to town roads: A possible revision to the official business directional sign ordinance policy. Town Manager Robert Yandow will appoint a committee to analyze the issue, according to selectman chairman Michael Estes. A few changes proposed at a recent meeting included limiting businesses to two signs and dictating which roads can have signage along their lengths.

"All five of us (selectmen) don't like what we have right now," Estes said. "Our roadsides are cluttered with signs. They're not being managed well."

Meanwhile, the roads themselves have come up for scrutiny, with several around town scheduled for basic facelifts. Selectmen have settled on paving projects for Fiscal Year

2010 based on a priority list developed by the department of public works. Due to the price of paving and a tight budget, the town can only do about half of what it would like to do, Estes said.

Comprising of roughly five miles of road, the proposed projects include stretches along Long Beach Avenue, York Street, Broadway, Clarks Lane and Ridge, Clay Hill, Scituate, Woodbridge Road and Birch Hill roads. As proposed, these streets will be overlaid with one-and-a-half inches of asphalt and leveled.

Needed: Your input on Route 1

If all goes as planned, citizens will play a key role in defining the future uses of a large swath of land along Route 1.

As dictated by selectmen, the planning board is charged with analyzing an area near

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the York Beach fire station along Route 1 for possible rezoning. As part of that mandate, the board is to specifically base its findings on public sentiment, according to community development director Stephen Burns.

"Voters are the ultimate decision makers," he said. "There's a concerted effort to reach out, to find out what people think."

Selectmen have asked the planning board to deliver a proposal within the next one to three years. For starters, Burns said, board members are educating themselves about what's there, as well as opportunities, constraints and traffic issues. Throughout the process, they may set up focus groups to get in-depth feedback on specific topics. A main goal, Burns explained, is that the public be engaged in an open atmosphere with no preconceived notions from officials.

The area in question makes up between 200 and 300 acres, a swath comprising of York's Wild Kingdom, a campground, and various vacant lots, open land and residential properties. Right now, it's a cobbling of a half-dozen different zones, Burns explained. "It's kind of where all the zones meet," he said. All told, it's a distinct area in and of itself and may even get its own zone, he said.

The next workshop will be held on Thursday, Oct. 15, and a tentative public workshop is scheduled for Nov. 5.

Meanwhile, the community development department will explore pedestrian and bicycle planning with a "brown bag lunch" to be held at noon on Wednesday, Oct. 21 at the York Public Library. The presentation will highlight examples of local and national bicycle and pedestrian planning initiatives, and how those might be applied to York in the coming year.

School notes

It's been a long time in the making, but the York High School music space finally had its "ceremonial" groundbreaking in late September.

However, as Superintendent of Schools Henry Scipione explained, "the project has already started," with crews at work there since late summer. Officials are "optimistic" that occupancy will be possible before the end of school year, Scipione explained.

Officials are "optimistic" that occupancy will be possible before the end of school year...

The 10,000-square-foot, \$2.2 million building will comprise of two large instructional spaces for the school's band and chorus. The building, which will be attached to the existing high school, will also have smaller practice rooms, offices and storage space, Scipione said.

Currently, the band and chorus are housed in the school's auditorium, which is a "sub-standard space," considering the chorus alone has roughly 220 participants, Scipione noted.

Meanwhile, the reschedule of the school's recently-canceled swine flu vaccine clinics are still to be determined. The initial dates were called off because no vaccine was available, Scipione noted. Similarly, the school recently performed barrier spraying of its athletic fields to combat Eastern Equine Encephalitis (EEE), which has killed dozens of pheasants and several horses in Maine this fall.

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

York Library Happenings

Harvestfest events planned

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

Harvestfest events

- **Harvestfest Book Sale:** Special prices on some of our gently used books in the Book Nook. Friday, Oct. 16, 10 a.m. to 5 p.m.; Saturday, Oct. 17, 10 a.m. to 2 p.m.

- **Harvestfest Story Time:** Special stories and craft of the season for Harvestfest. Friday, Oct. 16 at 10:30 a.m.

- **Harvestfest Family Film 'Robin Hood,'** Saturday, Oct. 17 at 6 p.m. New Harvest Fest Event! Disney fans have rated "Robin Hood" as one of their top 10 all-time favorite Disney movies. Popcorn will be provided. 83 mins.

Other events

- **"As Maine Grows,"** Friday, Oct. 9 at 7 p.m. Maine is changing so rapidly that it's almost impossible to keep up with it all. The Theater at Monmouth's David Greenham and Dennis Price have tackled the weighty issues facing Maine as we grow into our future in this production.

- **Mental Health Forum,** Saturday, Oct. 10, noon to 2:30 p.m. Learn the facts about Mental Health. Brochures, literature on diagnoses, information on where and how to get help will be provided.

- **"Sunshine Cleaning"** Fall Film Festival, Sunday, Oct. 11 at 3 p.m.

A single mom persuades her slacker sister to join

her in the crime scene cleanup business to make some quick cash. Rated R for language, disturbing images, some sexuality and drug use. 91 mins.

- **'Man in the White Suit,'** Fall Film Festival, Sunday, Oct. 25 at 3 p.m. Sir Alec Guinness is Sidney Stratton, an eccentric chemist who invents a fiber that never wrinkles, wears out, or gets dirty. (1951) Not rated. 85 mins.

- **Artist Talk and Reception,** Tuesday, Oct. 27, 5 p.m. York artist Brett X. Gamache will speak about his oil paintings which will be on display at the Library from Oct. 13 until Jan. 2.

For children

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

- **Preschool Story Hours** on Thursdays and Fridays at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science. Thursday programs with Miss Julie are designed for three and four year olds. Science Story Time will take place on the fourth Thursday of each month. Friday story hours with Miss Kathleen are designed for two and three year olds.

Monthly programs

- **Tactile Toddler,** second Tuesday of the month; Tuesday, Oct. 13 from 10:15 to 10:45 a.m. Kimberly Whelan, preschool educator, returns this year with her monthly program offering very young children a chance to dive into a range of materials. Please dress your child in play clothes or bring a smock.



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Hospital, schools advise awareness of H1N1, seasonal flu concerns

By JENNIFER L. SAUNDERS

York Independent

YORK—Across the nation, 1,380 hospitalizations and 196 deaths due to H1N1 were reported between Aug. 30, and Sept. 5, according to information provided by the Centers for Disease Control, and state and local officials are urging residents to understand the facts behind the flu and protect themselves.

Our advice is for everyone to take the warnings seriously—especially those 24 years old or younger.

According to the state of Maine's CDC/DHHS Update on Novel Influenza A (H1N1) Virus, released on Thursday, Sept. 17, the state has "identified 381 cases of H1N1, which include 19 individuals requiring hospitalization and one individual who has died... Of Maine residents with H1N1, 63 percent have been under 25 years of age. The number of cases is only a barometer of community transmission, not of actual case counts, because not all people with infection are tested."

Concerns about H1N1 and its potential impacts on this community have had school and York Hospital officials hard at work educating the public about the importance of not only H1N1 awareness but of protecting themselves from the seasonal flu as well. The seasonal flu, at this point, is responsible for more deaths than H1N1, explained Dawn Fernald of York Hospital Community Relations, urging area residents to make themselves aware of the signs and symptoms of both illnesses and to take precautions.

The symptoms are similar, but the two different forms of flu seem to have more significant impacts different age groups. Fernald pointed to documentation from a recent York County meeting with the Maine CDC/DHHS, which pointed out that while the seasonal flu results in more deaths and hospitalizations for individuals over the age of 65, H1N1 or "Swine Flu" statistics to date show the median age for all cases is 12, with the average age for hospitalizations being 20 and for deaths, 37.

"Our advice is for everyone to take the warnings seriously—especially those 24 years old or younger," Fernald said, as that seems to be the population hit hardest by H1N1.

The symptoms for H1N1, like the seasonal flu, are fever, cough, sore throat, runny or stuffy nose, body aches, headaches, chills and fatigue, Fernald pointed out, with the fever plus sore throat or cough as they key symptoms.

What is difficult, she pointed out, is that individuals can be contagious for 24 hours before showing symptoms and for up to 24 hours after symptoms have disappeared.

Health professionals and school officials are urging individuals to stay home if they have these symptoms, and to remain home until they are fever-free for at least 24 hours without taking fever-reducing medication.

The York Schools are offering seasonal flu vaccines to all students, free of charge, at set dates in October, with advance registration and parental permission.

In a recent letter to all families with children in the schools, Superintendent of Schools Henry Scipione noted the department is continuing to monitor H1N1 and awaiting guidance from the Maine CDC on the availability of H1N1 vaccine.

According to the state, H1N1 vaccine is expected to arrive in the middle of October and plans are in place to provide the first available vaccines to facilities that care for pregnant women as well as to schools and hospitals with the hope that sufficient vaccine will eventually be available for all residents.

York Hospital is currently offering two seasonal flu vaccine clinics in the weeks ahead. "In order to maximize our ability to administer the seasonal flu vaccine as effectively and as early as possible, York Hospital is changing its plan to administer the vaccines this year," Fernald said, with set clinics instead of vaccines in locations such as the



JENNIFER L. SAUNDERS PHOTO

York Hospital and York School Department officials want residents to be aware of the dangers of H1N1 and seasonal flu to stay safe and healthy—and out of the emergency room—this season.

emergency room.

Each clinic will administer a maximum of 1,250 vaccines per site per day for seasonal flu as H1N1 vaccines have not yet been made available by the state.

The next clinics were supposed to be Saturday, Oct. 10 at the York Ambulance Building in York Village, York Hospital Medical Office Building in Wells, South Berwick Medical Services and York Hospital in Kittery. They were cancelled because the shipment received in September was used up for clinics held Oct. 3. Organizers expect another shipment in the next four to six weeks.

For the latest updates on local vaccine availability please visit www.yorkhospital.com/flu.htm. To learn more about H1N1 in Maine, visit <http://www.maine.gov/dhhs/boh/maineflu>.

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York News

Of books and bonfires

Grassroots efforts remain strong in York as families help support community groups

By **JENNIFER L. SAUNDERS**
York Independent

YORK—From a family project to create a book to raise funds for the York Food Pantry to a community bonfire to benefit two worthy causes, local residents have been showing that even in difficult economic times, the spirit of giving remains strong.

In recent weeks, local resident Walter Woods and his family and friends sponsored their annual bonfire on Long Sands Beach. This community event raised funds this year for York's own Habitat for Humanity project and, as in the past, offered residents a chance to make donations of nonperishable foods to benefit the York Food Pantry.

York's Habitat for Humanity house is being built for local resident Janalee Moquin and her son, Orion, who are well-known in town for their many volunteer efforts. Moquin also happens to be a part-time employee at both Town Hall and with the York Parks and Recreation Department. The home is being built on a lot donated by the town of York to Habitat for Humanity.

To learn more about the project and ways to help, visit www.habitatyorkcounty.org and click on the link for the "York Build."

Meanwhile, a summer-long project by local resident Deanna Block and her grandchildren to sell their original book and notecards netted an impressive donation for the York Food Pantry as well.

"Jake's Day at the Beach," a story inspired by Block's grandchildren and illustrated with her own photographs of Floridian waterfowl, was the latest in a long list of projects undertaken by Block and her grandchildren, Anthony and Andrew LaMonica, Chloe Lahme, Lauren, Ethan and Nolan Layton and Jake Block, to benefit a worthy cause in York.

The projects have been ongoing for about a half a dozen years now, beginning when Block's grandchildren donated their Christ-



COURTESY PHOTO

Four of Deana Block's grandchildren, Ethan, Nolan, Lauren and Chloe, prepare to present a fundraising check to Tom Whalen of the York Food Pantry after spending the summer helping their grandmother sell an original book to make sure the pantry can keep its shelves stocked.

mas money to the York Public Library.

They recently presented a check for \$821 to the York Food Pantry.

Meanwhile, this year's bonfire, held on Long Sands Beach over Labor Day Weekend, was again a huge success, with residents of all ages coming out to celebrate the season while donating funds to defray costs for the building of York's Habitat for Humanity home on Hemlock Avenue and to help stock the shelves at the York Food Pantry.

"Both the donation from the book sale and the food collected at the bonfire are of significant value to the Food Pantry," York Food Pantry Director Tom Whalen said. "Totally different people were involved with each situation, which gives us terrific exposure to the community."

As Whalen has pointed out, the need has increased this year with the downturn in the economy, and donations like those from the bonfire and book projects are a huge help.

"Food donations are obviously always welcome. The money donations provide us the ability to buy two to five times the quantity at Good Shepherd Food Bank," he explained.



COURTESY PHOTO

Local families like those seen here flocked to Long Sands Beach over Labor Day Weekend for the annual bonfire celebration sponsored by local resident and business owner Walter Woods of Graystone Builders.

York Hospital is offering area flu clinics October 3 and 10, 2009

In order to maximize our ability to administer the vaccine as effectively and as early as possible, we will offer vaccines only at the following clinics and clinics will administer a maximum of 1,250 vaccines per site per day.

Please make a note of this and plan to attend.

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October 10 8:00 AM - Noon
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October 3 8:00 AM - 4:00 PM
October 10 8:00 AM - Noon
South Berwick Medical Services
57 Portland Street
South Berwick, ME 03908

WELLS

October 3 8:00 AM - 4:00 PM
October 10 8:00 AM - Noon
York Hospital in Wells Building B
112 Sanford Rd (Rte 109), Wells, ME 04090

KITTERY

October 3 8:00 AM - 4:00 PM
October 10 8:00 AM - Noon
York Hospital in Kittery
75 US Route 1 Bypass, Kittery, ME 03904

Also, area senior centers and elderly housing developments will offer clinics to members as scheduled. Please consult your director for details.

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*** *H1N1 VACCINES WILL NOT BE DISPERSED AT THESE CLINICS* ***

We are awaiting information on the availability, distribution and administration guidelines for H1N1 vaccine from the Maine CDC.

Visit our website for updated information.

For continued updates about the seasonal influenza flu vaccine or the status of H1N1 vaccine, please visit the flu information page on our website at www.yorkhospital.com/flu.htm or call Friendraising at (207) 351-2385.

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Harvestfest

25TH ANNIVERSARY

York celebrates the season Friday to Sunday, Oct. 16-18

It's time for York's 25th year of Harvestfest and the plans for this year include some new and exciting activities along with the grand old traditions.

The celebrations begin with the Annual Sidewalk Sales at Short Sands York Beach on Columbus Day weekend, Oct. 10, 11 & 12, where the shops move merchandise to the sidewalks for end-of-the-season sales.

Friday, Oct. 16

- Friday, Oct. 16 kicks off Harvestfest and includes the Old Fashioned Marketplace with crafts and wares from all across the country, and a food festival on the Village Green in historic York Village. A discount coupon for New England's best lobster rolls will be available for Seniors! Friday night join us for our second annual Lobsterfest under the tent at the ballpark at York Beach.

Saturday, Oct. 17

- On Saturday, Oct. 17, activities in the Village will include Kidsfest, which has always been a family favorite, the juried craft show, an ox roast, live entertainment and the Esplanade, showcasing non-profit organizations of York. The celebrations and festivities continue at the York Beach Ballpark. This will

include crafters, live entertainment, and the new Corn Toss Challenge sponsored by Bangor Savings Bank under the big top tent! Make sure to take the trolley for a tour of the area and stop at the ballpark. Festivities at Short Sands continue on into the evening with the Annual Pumpkin Stroll and FIREWORKS. Carve your pumpkin and bring it down for everyone to enjoy! Tickets for any of the additional events will be available on-line at www.gatewaytomaine.org or at our York Visitors' Center.

Sunday, Oct. 18

- Sunday Oct. 18 events include the Classic Car Show, crafts at the ballpark, fantastic food, and a Native American POW-WOW under the big tent at the Short Sands ball field. Sunday afternoon will also feature the Reap the Harvest raffle prize drawing. With thousands of dollars in prizes to give away, the 500 t-shirts, 150 hats and 500 limited edition posters, which are the tickets for the raffle, will sell out quickly!

For more information, call the Greater York Region Chamber of Commerce at 363-4422. Presenting sponsors for the event are Kennebunk Savings Bank, the Cutty Sark Motel and Guest Suites, Tapley Insurance Agency, and Woods Family, Inc.

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Harvestfest 2009

A festival with a growing pedigree

The inside story: A short history of a popular celebration

The following history was written in 2002 by W. Mark Foster, son of Bill and Phoebe Foster, former owners of Foster's Clambake. Mark and his wife Dana own the Stage Neck Inn in York Harbor. Their son, Peter, represents the third generation of Fosters who are the original sponsors of the Ox-Roast at Harvestfest. Mark's letter captures the essence of Harvestfest and the Town of York:

Having turned 50 this year, I seem prone to reminiscing. Can it possibly be that 18 years ago we marched the first oxen down the street to its destination at Bill Foster's Clambake for the evening feast?

The format has changed, but Harvestfest is just what the original planners had envisioned. The Chamber was to be the nucleus that was to seed events throughout the town. The event was planned for the weekend after Columbus Day so we could extend the traditional tourist season one more week. We thought if we had an event that the entire community participated in then visitors would naturally enjoy joining in. The idea worked. Visitors sensed from the beginning that this festival and, this town for that matter, had something special. For those of us who live and work here we know just what that something special is.

To the best of my knowledge it has only rained once on Harvestfest Saturday. I know most weekends the weather has been just beautiful. For the old timers there are many storied events and I am sure everyone has their favorite. One of the most memorable was the year Chuck Landry was stung by the bee on his fingertip. Chuck's heart stopped and he was carried into the York Hospital emergency room by my father. I also remember the year that we all got our trucks stuck in Zach's field cutting corn-husks. Preparing for the event, just like Christmas, is always as much fun as the day itself.

The excitement's still there

This year as I attended my first and last Harvestfest meeting for the year (veterans don't have to go to every meeting) I was struck by a couple of wonderful observations. The committee has changed over the years but the excitement, laughter, camaraderie, and anticipation in the room was still there. The enthusiasm was truly intoxicating and I found myself swept up in the excitement; is that possible after all these years? There were old friends and new. There are now just a very few from the first Harvestfest. I met Cheryl Farley (The Museums of Old York) at the door. She is an original veteran and, of course, my dad was there. I think Jim Hager (Re/Max Realty One) was one of the very first too. Then Peter Hughes (owner of The Cutty Sark Motel) a true old timer spoke up. He said he was building a new bean hole this year. The rocks in



COURTESY PHOTO

Harvestfest recaptures the spirit of Colonial days in York, as seen in this photo from an earlier year.

the old one, which lies just under the sod in front of the old library waiting to be uncovered each fall, had worn out. Peter went on to tell us the original stones had come from the blasted ledge from the "new" Chamber Visitor Center in 1993. It was then that I had realized how far we had come!

The first year of Harvestfest my son was born. This year as we took him off to Gettysburg for his first year of college, the last thing he said was, "Do you think I could come home for Harvestfest?" You see, every year that he can remember he has been getting up at three in the morning with his grandfather and me and cooking the ox in the square. It didn't dawn on me at that moment how significant that request was. What better memory or lesson could he leave home with than this one of family and community service?

So we will be out there again cooking the ox. I anticipate the usual cast of characters. The first few hours are the best. The real crazies are out there then. The meat usually falls in the fire and we always have a couple of good flame ups. It seems no matter what we do we always burn the outside and leave the inside raw and it always tastes the same. We will eat doughnuts, drink coffee, and laugh lots about years gone by while we watch this wonderful town wake up and come to life for another Harvestfest.

Harvestfest continues to grow

So what has changed since 2002? The ox-roast and the Foster family will still be there,

as will the artists, crafters, entertainers and food vendors who make this event so special. We've added more vendor spaces by expanding to the York Beach ball field on Saturday and Sunday. A corn toss challenge under the big tent at the beach brings out a spirited group of competitors while raising money for the York Education Foundation.

The Daily Grind cafe hosts a Pumpkin Stroll at York Beach on Saturday evening where families can bring their carved, lighted pumpkins to line the streets, then stay in town to enjoy the great fireworks show at 7:30 p.m. On Saturday night and all day Sunday, a team of beautiful Belgian horses pulls a covered wagon around the beach providing free rides, delighting both the riders and those watching from the street.

The Pow-Wow continues as everyone's favorite event, but the venue and time has changed. It's now held on Sunday under the big top at the beach from 11 a.m. to 4 p.m.

What hasn't changed is the dedication of the Harvestfest Committee and the generosity of our sponsors! Without the financial support Harvestfest receives, the show would not go on. And without a dedicated core group of volunteers who eat, breathe and live Harvestfest for months, we couldn't do it at all.

In these times of stress and anxiety, Harvestfest continues to maintain its warm, family friendly, small town charm. Just like the Town of York! It remains a celebration of our heritage! Happy 25th!

—Submitted by W. Mark Foster

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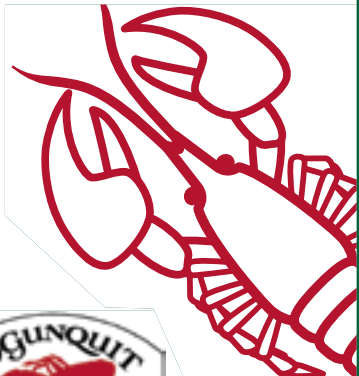
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Harvestfest

Pumpkin Stroll: Circling the circle

**Organizers hope to make
this year's Pumpkin Stroll
the biggest one ever**

The Pumpkin Stroll has become a fixture of Harvestfest. Who doesn't like to see lines of pumpkins with creative faces adorning the streets of Short Sands Beach? This year, for our 25th anniversary, organizers hope to make it all the way around the one-way circle at the beach encompassing Railroad Avenue, Church Street, and Ocean Avenue. They hope to do it with the help of many, many pumpkins and some extra volunteers.

So, bring your own pumpkin to the carving station at the Daily Grind in York Beach on Saturday, Oct. 17 to carve your creation for the night's stroll. Tools will be available to create a Jack-o-lantern from 2 to 5 p.m.

Kids need to be accompanied by an adult. Leave your creation there to be dis-

played at the Pumpkin Stroll.

Or bring your already carved or decorated pumpkin to the Daily Grind in York Beach before 5:30 p.m. to enter it into the Pumpkin Stroll. Staff will be placing pumpkins from 5 to 5:30 p.m. The pumpkins will be lit at 6 p.m. Enjoy live entertainment from the very popular local musician and songwriter Dan Blakeslee, while enjoying some fabulous chocolate desserts at our Chocolate Lover's Bar located in the parking lot across from the York Beach Fire Station.

Pumpkin Stroll!
Saturday, Oct. 17
5:30 p.m.

The stroll ends at 7:30 p.m. as the fireworks start. Your pumpkins can be picked up from 7:30 to 8:00 p.m.

Remember, pumpkins left behind will be discarded at 8 p.m. so please make sure that yours is picked up before that if you would like to take it home.

Raffle: Time to 'Reap the Harvest'

**Prizes include \$1,000
cash, vacation stays, and
supermarket shopping sprees**

2009 marks the final installment of the limited edition Harvestfest prints and t-shirts by nationally known illustrator Steve Lowtwait. With only 500 prints, 500 t-shirts and 150 hats made each year, they are truly "one-of-a-kind" collector's items.

Cost of a t-shirt, a print, or a hat is only \$15 and with your purchase of a t-shirt, print, or hat, you will be entered into the annual 'Reap the Harvest' raffle.

Prizes include \$1,000 in cash, followed by three nights in a two-bedroom suite for up to 6 people donated by Misty Harbor Resort, a two-night stay in a seaside vacation rental property, a remarked print of the First Parish Church to represent Harvestfest from Village Gallery, a shopping spree at Hannafords, restaurant gift certificates, theater tickets, pool membership, gift baskets and more!

In a special celebration of this 25th Har-

vestfest Anniversary, a limited number of all five Lowtwait prints are available for \$100. A purchase of all five enters you into the raffle five times. This offer is available only at the Greater York Region Chamber's Visitors' Center on Route 1 in York. The set may be offered online.

While the previous Harvestfest prints were of a specific location in York, this year's is a celebration of the event itself with the words "25th ANNIVERSARY HARVESTFEST" printed across the top of the print. The militia carrying an American flag are in the foreground. Watching them are the festival goers in colonial garb.

Raffle Drawing!
Sunday, Oct. 18
3:45 p.m.

White tents are in the background as is the steeple to the First Parish Church with the bean hole bean crew lowering the pots into the fire pit. As in all the prints for Harvestfest, 'YORK, MAINE' is written across the bottom of the print.

Prior to Harvestfest, the shirts may be purchased at the Greater York Region Chamber's Visitors' Center on Route 1 in York, at Kennebunk Savings Bank Branches on Route One and Woodbridge Road in York, and Hannafords in York. They can also be purchased online at www.gatewaytomaine.org or look for our raffle tents during the festival!

The Harvest Raffle Drawing will be on Sunday, Oct. 18, at 3:45 p.m. at the York Beach Ballpark. Harvestfest is presented by Tapley Insurance Agency, the Cutty Sark Motel & Guest Suites, Kennebunk Savings Bank, and Woods Family Inc. For more info go to www.gatewaytomaine.org or call 363-4422.



COURTESY PHOTO

Sunny skies bless an earlier edition of Harvestfest. In the 25 years of the festival, it's only rained on one Saturday.



COURTESY PHOTO

Peggy Sennelly, owner of Sweet Josie's Candy Shoppe, cutting into one of many varieties of fudge at an earlier Harvestfest.

Harvestfest: A Fireworks Fable

How community leaders helped rescue this year's fireworks show

Once upon a time, there was a town on the southern coast of Maine, which had a very active Chamber of Commerce.

In 1985, the leaders of this chamber decided to celebrate the end of the summer season by roasting an ox on an open fire. There were lots of different regional food choices and much frivolity and because the citizens who came to the celebration had so much fun, they decided to do it again the next year. One thing led to another and 25 years later (fast forward to 2009), Harvestfest is a fixture on the seacoast and Maine's premiere fall festival!

Two years ago, the organizers, seeking more and more fun things to add to the event, took the bold leap and added a fireworks display. It was a huge success! So they did it again the next year. But lo, come the third year, and this being a coastal community, the tides weren't

cooperating and it looked like there would be no fireworks for the 25th anniversary celebration until... TA DA... a Super Hero who owns a barge (Shawn Toohey), saved the day!

But, the time grew short and the deed was NOT completely done! Now Harvestfest organizers needed 25 superheroes to donate \$200 each so the fireworks show could go on.

Are their heroes among us? Indeed there are! The good folks listed below have helped us save the day, and the fireworks

will be back! And think of their generosity as you enjoy a fabulous fireworks display choreographed by Central Maine Pyrotechnics at on Saturday, Oct. 17 at 7:30 p.m. at Short Sands Beach following the Pumpkin Stroll.

The End

The above fable was submitted by the York Chamber of Commerce.

Fireworks!

Saturday, Oct. 17
7:30 p.m.

Corn Toss!

Kids: Friday, Oct. 16
2 to 4:30 p.m.

Adults: Saturday, Oct. 17
11 a.m. to 4 p.m.

Proceeds from the Corn Toss Challenge benefit the York Education Foundation. For the Adult Tournament only, please pre-register by contacting the Chamber at 363-4422 or e-mail info@yorkme.org.

A Primer: Corn Toss Challenge

How to sign up and join in

Bangor Savings Bank is once again presenting the popular Corn Toss Challenge, with a few new features!

There will be a Kid's Tournament on Friday, Oct. 16 in York Village during the Old Fashioned Marketplace.

The entry fee is \$3 per kid (up to age 16). It will be held from 2 p.m. to 4:30 p.m. on the lawn next to the First Parish Church Office. Open Entry from 2 to 3:30 p.m., with the first 100 winners getting a prize and entry into the tournament. The Kids Tournament will be held from 3:30 to 4:30 p.m.; first- and second-place winning teams of two will win prizes.

The Adult Tournament will be held on Sat-

urday, Oct. 17 from 11 a.m. to 4 p.m. under the big tent at the Short Sands Ball Park. Entry fee is \$10 per person on two man teams. Pre-registered players compete from 11 a.m. until 12:30 p.m. Open entry players compete as soon as boards become available, until 2 p.m.

Winners advance to the final tournament, which begins at 2:30. First and second place teams win valuable prizes.

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Five minutes with Wildcat Fullback Jared Pruger

Wildcat Fullback Senior Jared Pruger is off to another stellar season. After racking up 1000 yards rushing during the 2008 season, Jared is piling up yards each week as teams struggle to contain the Wildcat ground game anchored by Jared and teammate Bradley Stevens. With the Wildcat's 4-1 record, Jared has proven week in and week out that he takes the field to put up big numbers, accounting for 14 touchdowns already this season. Jared's athletic ability doesn't end on the gridiron; he rejoins Coach Small on the basketball court and still finds time to maintain his GPA. We sat down with him on Tuesday, Oct. 6 to talk about his game.

First off, congratulations on another great season so far. Did you feel pressure coming into the season to continue the success you had last year?

A little bit, but I was pretty confident the talent we had coming back that it wasn't going to be a lot of pressure just on me. We have a lot of guys that can get the job done and that takes a lot of the

pressure off me.

The team is coming off a 25-0 win over Greely last week, is the team playing its best football right now?

We are definitely improving every week. Last week we started kind of slow, it wasn't really a clean game, but we were able to stay in and play hard for four quarters. I think we're peaking at the right time.

Do you find any problems juggling academics and playing the leadership role on the team?

Not really, with practice it gets tough sometimes, but I make sure I stay focused and make sure I find the time.

Your brother, Aaron is listed on the rosters as the back-up fullback behind you. Is he taking over for you when you graduate?

Yeah, I think he is. He's been working hard, he really fast too. He's got all the tools to take over right where I leave off.

A few weeks ago after the disappointment of the loss to Cape Elizabeth, you were one of the more vocal players after the game. How do you think the team responded to your words and the challenge laid out by Coach Small after that game?

I think we took it for the best of what it could be. We knew we still had a long season ahead of use and he definitely had our work cut out for us. We got back to basics and really focused on what the coaches had to say. We knew we were hungry and wanted to get better every week.

Chris Cole comes in this season as the new starting quarterback, how do feel about how he has grown this season.

I think he's doing really well. He's smart with his reads and works really hard. There was a kind of instant chemistry between us. He really knows what he's doing and I have all the confidence in him.

You share the carries with Bradley Stevens, how do your running styles differ?

Well, with Brad and I, I don't think our styles differ all that much. We both have the speed to break to the outside and we both have the power to be able to run through people when need be. I think we're pretty similar but still a nice compliment to each other.

Your defense shuts out Greely, your also part of the defense. How does a game like that set you up for the rest of the season?

We have a really defensive minded staff and they have been really pushing us. We know that solid defense is going to help us win play-off games. That's been a big focus. We know we have some fire pow-

er to put up points; we just have to continue to step up on defense and try to shut other teams down.

How would you describe yourself as a football player?

I just try to work as hard as I can, I don't take plays off. I might not always be the most talented person, but I think I'm one of the hardest working.

What's your favorite thing about playing football?

Just getting out there on Friday nights, with a big crowd, getting my hands on the ball and running people over.

Do you ever get nervous before you hit the field?

Yeah, it's more of an excited nervous though. I'm not afraid of the other team, I'm just trying to live up to the expectations I set for myself.

A couple weeks ago Coach Small added the Wildcat Formation to the offense; did he come to you and say this is what we're doing? How do you feel about taking snaps?

Coach came and talked to me about it before practice one day. He said he wanted to give it a try. I like it because it's a different way of getting me the ball. The defense is forced to react in a different way because I also have the option to throw. It spreads out the defense and creates some big holes.

After putting up the numbers you have this season, do you find teams coming in trying to prepare for you?

I don't think so; I don't think they have the option of focusing just on me. We have Brad and if they try to focus on me he has all the capabilities of breaking out and he's shown that. I don't think

they can focus on one person.

Any pre-game rituals?

Not really, I just like to sit down and focus on what I have to do. I go over the game plan we have been preparing all week.

Describe your relationship with Coach Small.

Coach is a great guy. I've known him for four years now; he coaches me in basketball too. We're pretty close, I'm able to come to him and tell him what I'm feeling and what I think we should do on the team. He really respects me and he treats us players as equals.

With four games left in the season where is the room to improve for yourself and the team?

For myself, I need to do more to run to score. Earlier in the season if I got one-on-one I'd just try to lower my shoulder to punish him instead of trying to get around him and try to score. It's something I've tried to improve on. As a team, I'd say the mental toughness of getting in and playing hard for four quarters. I think we have all the talent to get far in the playoffs; we need to make sure we have the mental capacity and get it in our heads that we can do it.

Penalties continue to be a problem since week one, calling back a long punt return for a touchdown last week. How has that been addressed in practice?

Yes, there's been something we've been doing when we do sprints we try to change up the snap count, just to get some discipline drilled into our heads.

—Chris Shipley



CHRIS SHIPLEY PHOTO

Jared Pruger runs up the middle during York's opening day win over Falmouth last month.



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Friday, Oct. 9

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- 5:30 p.m. Girls Junior Varsity Field Hockey @ Fryeburg

Saturday, Oct. 10

- 10 a.m. Coed Varsity Golf @ Natanis
- 10 a.m. Boys Freshmen Soccer @ Thornton
- 10 a.m. Girls Freshmen Soccer @ Thornton

Monday, Oct. 12

- 11 a.m. Boys Junior Varsity Football @ Wells

Tuesday, Oct. 13

- 4 p.m. Girls Freshmen Field Hockey vs. Sanford
- 4:15 p.m. Boys Junior Varsity Soccer vs. Yarmouth
- 4:15 p.m. Girls Junior Varsity Soccer @ Yarmouth
- 6 p.m. Girls Varsity Soccer @ Yarmouth
- 6 p.m. Boys Varsity Soccer vs. Yarmouth

Thursday, Oct. 15

- 3:30 Boys Varsity Soccer @ Fryeburg
- 4:15 p.m. Girls Junior Varsity Soccer vs. Fryeburg
- 4:30 p.m. Boys Freshmen Football @ Wells
- 5:15 p.m. Boys Junior Varsity Soccer @ Fryeburg
- 6 p.m. Girls Varsity Soccer vs. Fryeburg

Friday, Oct. 16

- 4 p.m. Girls Varsity Cross Country meet @ Traip
- 4:30 p.m. Boys Varsity Cross Country meet @ Traip

Saturday, Oct. 17

- 10 a.m. Girls Freshmen Soccer vs. Thornton
- 10 a.m. Boys Freshmen Soccer vs. Thornton

Monday, Oct. 19

- 4 p.m. Boys Junior Varsity Football vs. Old Orchard Beach
- 4:15 p.m. Girls Junior Varsity Soccer vs. Falmouth
- 4:15 p.m. Boys Junior Varsity Soccer @ Falmouth
- 6 p.m. Girls Varsity Soccer vs. Falmouth
- 6 p.m. Boys Varsity Soccer @ Falmouth

Wednesday, Oct. 21

- 4 p.m. Boys Freshmen Soccer @ Old Orchard Beach

Thursday, Oct. 22

- 6 p.m. Boys Freshmen Football @ Cape Elizabeth

York football bounces back

Wildcats continue winning ways

The Wildcats' (4-1) embarrassing home opening loss to the Cape Elizabeth Capers is all but a distant memory as the Cats enjoy a three-game win streak. Their most recent victory came on Friday, Oct. 2 as the Wildcats defense shut-out the overmatched Greely Rangers for a final score of 25-0. The week before, it was Jared Pruger and the Wildcat offense that proved too much as the Cats rolled over the Gray-New Gloucester Patriots 52-22.

Jared Pruger continues to prove a nightmare for opposing team's offensive coordinators racking up five rushing and one passing touchdown in two games. Coach Small's introduction of the Wildcat formation has given Jared the additional touches that have lead to Pruger's offensive breakout.

After the Cats' loss to the Capers, Coach Small challenged his team to step up their play and the team has responded. As they head into the final four games of the regular season the Cats have found a rhythm, but penalties still continue to plague the team. Since their penalty-filled opening day win against Falmouth to Jared Prugar's punt return called back last week against Greeley, the offense has left a lot of points on the field.

With the post-season less than a month away, Coach Small has his work cut out for him. A lack of discipline on either side of the ball in the post season could mean an early exit. Mistakes are magnified in the post season and the Wildcats have four games remaining to cultivate a mistake-free demeanor for the post season.



CHRIS SHIPLEY PHOTO

Jared Pruger returns a punt during the third quarter of the Wildcat's 25-0 win over Greely on Friday, Oct. 2

The next two weeks, the Cats find themselves going up against winless Lake Region and Fryeburg Academy, where Coach Small will look to set a tone to finish up strong and tweak his use of the Wildcat formation. Look for Jared Pruger to continue his tremendous offensive play as the Wildcats take their 4-1 record to Lake Region on Friday, Oct. 9 at 7 p.m.

—Chris Shipley

YORK FOOTBALL 2009 SCHEDULE

Date	York	Where/When	Opponent
Sept. 5	27	at Falmouth (7 p.m.)	6
Sept. 11	12	Cape Elizabeth (7 p.m.)	41
Sept. 19	51	at Poland (7 p.m.)	18
Sept. 25	52	Gray-New Gloucester (7 p.m.)	22
Oct. 2	25	Greely (7 p.m.)	0
Oct. 9	—	at Lake Region (7 p.m.)	—
Oct. 16	—	Fryeburg Academy (7 p.m.)	—
Oct. 23	—	at Mountain Valley (7 p.m.)	—
Oct. 30	—	at Wells (7 p.m.)	—

GOINGS ON

Sign up now for fall swim classes

The York Parks and Recreation Department began accepting registration for fall swim classes on Wednesday, Oct. 7 with phone registrations beginning Thursday, Oct. 8. Classes start the week of Oct. 19th and run through the week of Dec. 7. The 45-minute classes will be held once a week with classes available Monday, Tuesday, or Wednesday afternoons at the Anchorage Inn at Long Sands Beach. Classes are available for parent-tot and levels 1-5 swimmers. Cost for the eight-week course is \$45 for residents and \$55 for non-residents. More information is available at www.park-sandrec.yorkmaine.org or at 363-1040.

Motocross finals coming up

MX 207 Motocross Track in Lyman, Maine will be the sight of the 2009 Maine State Motocross Championships on Saturday and Sunday, Oct. 10 and 11. Gates will open at 6 a.m. and riders begin practice at 9 a.m. on both Saturday and Sunday. A three-day wristband (which includes Friday practice day) is \$25 for adults and \$15 for children (ages 6-12.) One-day wristbands are \$15 for adults and \$10 for children. MX 207 is located at 53 Bartlett Bridge Road in Lyman. Contact MX 207 at (207) 602-8333 or check out their Web site at www.mx207.com

Ski and Snowboard Expo

The 2009 Maine Ski and Snowboard Expo will run from Friday, Oct. 16th through Sunday, Oct. 18 at the Portland Expo Center. Hours are Friday 6 to 11 p.m., Saturday 8 a.m. to 8 p.m. and Sunday from 9 a.m. to 4 p.m. The Expo will feature booths from ski areas and sales from ski and snowboard manufacturers. There will also be live music, rail jam, a climbing wall, and a ski simulator. Contact Gabriel Digristina at (207) 712-7907.

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COURTESY PHOTO

For Harvestfest, the Old York Historical Society will forsake the microwave and recreate Colonial-era cooking using authentic methods.

Old York society to prepare historically correct Roast Chicken, Black Walnut Patties and more!

By SARAH GRANT
The York Independent

Can you imagine following a recipe that reads like this?

To make a Shropshire cake: Take two pound of dried flour after it as been seared fine, one pound of good sugar dried and seared, also a little beaten sinamon or some

nottmeegg greeted and steeped in rosewater...

Cindi Young-Gomes, registrar and acting curator for the Old York Historical Society, will decipher ancient recipes like the one above and demonstrate them using the cooking practices of the 18th century kitchen during the hearthside cooking demonstration in Jefferd's Tavern at 6 Lindsay Road from 10 a.m. to 4 p.m. on Saturday, Oct. 17 during York Harvest Fest.

Young-Gomes and her troop of Cadet Girl Scouts dressed in period costumes will prepare and cook several dishes from the eighteenth, to as early as the 16th century, in the authen-

They stay up and sweat it out all night...

...so you can enjoy beans and ox at Harvestfest!

By SARAH GRANT
The York Independent

"They start the beans on Friday afternoon," said Cathy Goodwin, President and CEO of the York Chamber of Commerce.

Of course, she is talking about the bean hole baked beans, featured among many culinary delights at this year's York Harvest Fest, which starts Saturday, Oct. 17 in York Village and on the ballfield near Short Sands beach.

The beans simmer all night in stone-lined pits in deep, hot embers that take all of Friday afternoon to burn down to just the right depth and temperature.

"It takes about a foot and half of red hot embers. Then the beans, mixed with molasses and other traditional Maine recipe ingredients, are lowered down in cast iron pots, and the pots are covered with a steel plate," Goodwin said. The method is older than the white man's history in New England, and the results are delicious.



COURTESY PHOTO

The ceremonial lowering of the beans...

All-night ox action

Another all-night affair is the ox roast. Peter Foster and his friend Jeff Jellison are the primary guys in charge of the roast with their companies, Stageneck Inn and Century 21 Atlantic Realty, partnering with Kennebunk Savings Bank to sponsor the event.

On Friday, Oct. 16, a crew of several men will start by building a cinderblock pit filled with sand on the loop road behind the the First Parish Church on York Street and its parish house.

"We get a few hours of sleep and start cooking at 3 a.m.," Foster said. The group quarters, trims, and skewers a local side of beef onto a spit, then turns it for six or seven hours over charcoal briquettes and hickory chips.

"This is a special event for me. I have been doing the ox roast most of my life," Foster said. His grandfather, Bill Foster, of international clambake fame, and his dad, Mark Foster, started doing the ox roast when Harvest Fest began 25 years ago. At age 5, Peter Foster joined the elder Fosters, staying up all night to roast the ox. "The older generations still come and advise us. It's very helpful," Foster said.

The beans and ox roast sandwiches will be available from 11 a.m. Saturday until they are gone. Take more beans home by the pint or the quart, also for sale.

Lobsters and fries

Phil Lusty, chef of the Dockside Restaurant in York Harbor will transform 110 pounds of lobster meat into delectable lobster salad to be sold in the lobster rolls at the Chamber's food quarters. Just for us, Lusty has revealed his secret ingredients as a "splash of cream sherry and a dash of old bay" in each pound of lobster meat along with the mayo. Thanks, Phil.

The Chamber will also offer three varieties of hand-cut fries, including sweet potato fries with a sour cream and dill side. Malt vinegar, ketchup, cayenne and extra salt make up the rest of the spud condiments. But really, that's just the beginning. The Greater York Region Chamber will also cook up hot dogs, hamburgers, seafood chowder, sausage subs and onion rings.

And still more!

There are 20 more food vendors at Harvest Fest, each with a completely different menu. Look for fair favorites like fried dough, beef chili and nachos and Chef's Cove Café's sandwiches and cookies. After Phil Lusty finishes making our lobster salad, he will work on abundant lobster mac and cheese for the Dockside Restaurant stand. Yum.

The Saint Aspinquid Masonic Lodge Number 198 will be vending crab cakes, stuffed clams, lobster bisque and shrimp cocktail. The Elks will have lobster, tuna and crab rolls. I'm going to wear the jeans with the elastic waist band.



COURTESY PHOTO

...and the traditional roasting of the ox.

mode from the York Harbor Inn; beignets and cider from the York Land Trust; coffee and doughnuts by the Knights of Columbus and home made pies from York Middle School parents. Blue Sky's beautiful bakery will bring us cupcakes, croissants and muffins for dessert.

A little later, have second dessert with Sweet Josie's fudge, candy apples and whoopee pies, and a variety of chocolate desserts and hot chocolate from the York Athletic boosters.

Hungry yet?

Monday is another day, so don't forget to take home a bag or two of the sweet and salty popcorn that made the Kettle Boys famous. Not every food is available every day, but this last treat is available at both the beach and the village during the entire festival.

Landlubbers rejoice! The Meat House will be there with their famous steak tips, chicken and pasta salad. And Muddy River will save your day with their barbecue and side dishes.

Save room for apple crisp a la

tic keeping room of the 1750 tavern with its large kitchen fireplace and beehive brick oven.

The hearthside cooks will use a device called a tin kitchen to roast a chicken. It looks like a horizontally-split keg barrel resting on four legs. A spit large enough to hold a good-sized turkey or large roast runs through the center of the barrel. The open side of the barrel faces the fire, so the cook has a partial shield from the heat of the fireplace.

At the top is a shallow trough with colander style holes running along the bottom for optional basting. Young-Gomes doesn't use this device for basting. "The chicken is really self-basting," Young-Gomes said. "Steam builds up, condenses on the top of the tin kitchen and drips down on the roasting bird to keep the meat very juicy."

The fire sears the meat evenly as cooks turn it on the spit. Young-Gomes claims that the resulting chicken is much juicier and crisper than any chicken she has roasted in a conventional modern oven.

Colonial palates had peculiar seasoning preferences compared to how we flavor our foods today. Marjoram is common spice for seasoning meats in colonial recipes, and is what Young-Gomes uses on her tin kitchen roasted bird.

"In this country, oregano is actually a modern spice. It was used only for medicinal purposes—before World War II," Young-Gomes said. "Our G.I.'s brought back the idea of using oregano from their European eating experiences."

Colonial palates had peculiar seasoning preferences compared to how we flavor our foods today.

Rosewater substituted for vanilla in the Shropshire Cakes from the above recipe snippet. Colonists could make rosewater and other fragrant flavorings at home from garden ingredients. Vanilla beans come from places like Madagascar or Mexico, far more exotic sources in the 18th century than they are now.

Another demo dish is Black Walnut Patties, a sweet pastry iced with boiled maple frosting. Its recipe lists black walnut flour as an ingredient to save on the sometimes-scarce wheat flour of the 1700s. A Mushroom Pasty, also on Saturday's hearthside menu, is a one-crust savory pie, probably similar to the French style savory tarts made with onions or tomatoes you can still enjoy in modern Parisian bistros, except the colonial cook seasoned this savory with ginger instead of the garlic or tarragon we might pair with mushrooms in modern recipes.

The hearthside demonstration cooks will use a Dutch oven for baking their pastries. Eighteenth century Dutch ovens look like large lidded cast iron cooking pots and are placed on a hot bed of coals on the hearth, then topped with more hot embers to create a small baking chamber for pies and pastries. This is how Young-Gomes and her assistants will bake the Shopshire Cakes on Saturday.

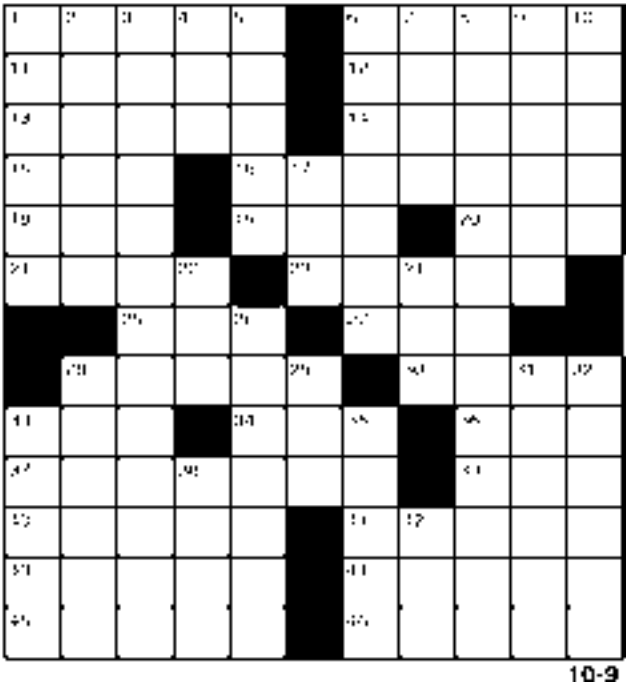
Sarah Grant, a local chef and organic farmer, writes about food for the York Independent.

13

CROSSWORD PUZZLE

ACROSS

- 1 Uninspired
- 6 First letter
- 11 Fielder's goof
- 12 French landscape painter
- 13 Bitter humor
- 14 Former New York governor Mario
- 15 Topsy
- 16 Conrad book
- 18 Planning time
- 19 "Says —!"
- 20 Print units
- 21 Card collection
- 23 Singer Sledge
- 25 Frank McCourt book
- 27 Used a chair
- 28 Make into tatters
- 30 Stuffed bread
- 33 Corp. bigwig
- 34 Fish eggs
- 36 Bruins legend
- 37 Played the wrong suit
- 39 "Platoon" setting
- 40 Martini garnish
- 41 City on the Mohawk
- 43 More sagacious
- 44 Studied for a heist
- 45 Contest form



46 Added

DOWN

- 1 Like a bride
- 2 Show up
- 3 Import opponent
- 4 Physics particle
- 5 In a matter-of-fact way
- 6 Mounts up
- 7 Raucous
- 8 Theater worker
- 9 Ground corn
- 10 Physics particles
- 17 "Alley —"
- 22 Sleep, in British slang
- 24 Grammys category
- 26 Operation
- 28 Land
- 29 "Lenore" writer
- 31 Shipping inquiry
- 32 Fleet
- 33 "Gladiator" star
- 35 Draw out
- 38 At any time
- 42 Price part

SUDOKU

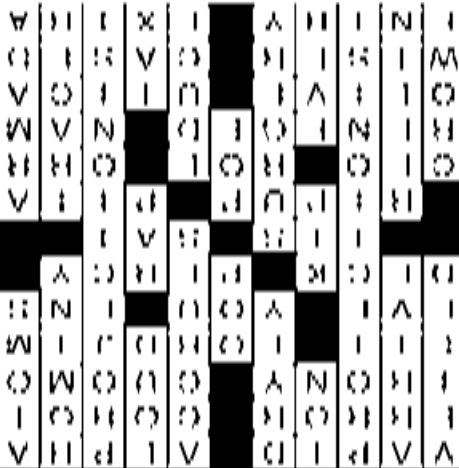
Conceptis Sudoku By Dave Green

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

Difficulty Level ★★★★★

10/09

Crossword Solution



Sudoku Solution

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

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