

York

INSIDE: **CLICK AND CLACK ANSWER YOUR CAR QUESTIONS: PAGE 19**



The Independent

The hometown voice of the greater York region

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Oct. 22 - Nov. 4, 2010 Volume 13 ~ Issue 16



BRIDGE

to be

OUT

How to survive the
Memorial Bridge
closure page 8

Cyan Magenta Yellow Black

1

Harvestfest, Marketfest enjoyed by all

By DEBORAH A. BOUCHARD
The York Independent

I hope you got a chance to attend Harvestfest on Saturday and Sunday, Oct. 16 & 17. Although Saturday was quite windy, the sun was out and the smell of freshly fallen leaves was in the air and Sunday's weather was perfect as well.

It was the first year that the festival moved to Short Sands Beach from the Village and from all accounts, the move was smooth and enjoyed by all. Parking was easier and more accessible. The people flow, although the crowds were huge, seemed to stream along nicely.

As usual, the food did not disappoint and I enjoyed my favorite, kettlecorn. Wish I had gotten the ‘large’ bag instead of the medium because it’s all gone now and it sure went fast; in case you’re wondering—no, I didn’t share it with anyone either...shhh...don’t tell.

The very first York Village Marketfest also opened on Friday, Oct. 15 to a bit of rain, but the sun on Saturday brought the crowds to the Village and organizers deemed it a success. Vendors were set up, demonstrations were held by crafters and all enjoyed the fife and drum parade. As people become aware that there will now be two festivals held in York,

Deborah A.
Bouchard

I'm sure attendance will grow for both.

On a personal note, I would like to thank all who stopped by the York Independent's booth. Your kind words and response to the newspaper truly had Sandee Mariner (our sales associate) and me smiling

all weekend long.

We know that the paper is scooped up the moment we put out an issue and know that it is well liked, but to have the public tell us how they wait for the issue to come, how they read it cover to cover, how it is well written and edited and how very much they especially enjoyed our Ice Cream and Fried Clam cover stories this summer, was, in a word—awesome! As someone who actually participated in our Fried Clam Safari in August, it's gratifying to know that people enjoyed our efforts. It will be about two years before I think I'll be able to enjoy them again. Oh, the sacrifices we have to make for the reading public.

It makes our job worthwhile and reminds us to keep working hard to give you, our readers, the paper you want to read.

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York
The Independent
The business voice of the greater York region

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COMMUNITY BRIEFS



COURTESY PHOTO

The 1895 Union Congregational Church is ringing once again after recently being restored.

IT TOLLS FOR YORK


Union Congregational church bell rings again

Have you heard it? Have you heard it? There is a new sound in York Beach. Well, for some it may be an old familiar sound. Yes, you guessed! The Union Congregational Church bell has been restored. Each Sunday morning about 9:45 a.m. you can hear the bell ring announcing the start of the 10 o'clock service.

It was brought to York Beach on a railroad flat car for the Fourth of July celebration in 1895. On that day, everyone came out in their best go to meeting clothes, with flags flying and a band playing hymns and many other popular pieces. It all came about thru the

dreams and efforts of one young man John “Jack” Mullen. He took responsibility for the purchase of the bell and organized raising the necessary funding to support the effort. Jack believed that every church should have a bell to call the congregation to worship. The bell rang gloriously from the steeple for many years after being lifted into place high in the steeple.

The bell was manufactured by the Blake Bell Co., in Boston in 1895 specifically for the Union Church. In addition to the manufacturers name and city embossed on the bell are the words “Union Church York Beach 1895” as well as “John Mullen” and the story



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behind acquiring the bell.

A number of years ago the bell tolling mechanism started to deteriorate and without maintenance fell into disrepair and no longer announced the Sunday Service, until recently. For the past year, through the efforts of lead trustee David Rennie with help from John Schofield, Nelson Temple, Drew Bird, Bill Gammon and George Mason, the ringing mechanism has been rebuilt. Now all can enjoy the Sunday ringing of the bell, just as those folks did back in the late 1890s.

Support the Legion fundraiser

American Legion Post 56, 9 Hannaford Drive in York will be holding a fundraiser on Thursday, Nov. 6 from 6 to 8 p.m. and needs the support of the public in helping to raise funds to keep the building. During the process of building the new facility, the general contractor who had been hired, stole funds that were earmarked for the mortgage amounting to approximately \$1.4 million. To that end, this fundraiser is most important. According to Kandace Minihane, Facilities Manager, a fun evening has been planned for all. There will be a wine tasting, paired with appetizers, which has been donated

and provided for by local caterers for everyone's enjoyment as well as a silent auction (donations are still being accepted for the auction) and 50/50 raffles. Some of the items already slated for the auction include a cord of wood, a gas grill, a kayak, a quarter page ad in the York Independent and numerous other gift certificates donated by local merchants. Tickets are \$20 in advance or at the door. For more information, visit www.legion56.com or call Kandace at 363-0376.

Time for the annual OgunquitFest

It's another weekend in October and that means there must be another 'fest' to enjoy. This weekend, Saturday, Oct. 22 through Sunday, Oct. 25, Ogunquit is the town to be in as the 7th annual OgunquitFest, a fun-filled weekend of fall-themed events takes place. Activities include pumpkin and cookie decorating, costume parade, classic car show, craft bazaar, haunted house, high heel race, bed race, ghost tours, wagon rides, storytelling, and a scarecrow contest. With so much to do at OgunquitFest, visit ogunquit.org to help plan this fun-filled family weekend.

GETTING HIS GOAT



DEBORAH BOUCHARD PHOTO

The first-ever Harvestfest at York Beach, held Saturday and Sunday, Oct. 16 & 17, was a resounding success, attended by thousands of visitors—and at least one goat. In a strange twist, the goat's owner is named Billy, but the goat is called Isaac.



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ROXIE ZWICKER

Q & A

LOCAL MYSTERY MAVEN

By Taryn Plumb
The York Independent

Halloween is a time when curiosities and superstitions are aroused.

But in Roxie Zwicker's case, it's a day just like any other.

It's her constant quest to seek out the area's chilling stories and ghostly tales—the Kittery maven of mystery explores graveyards and haunted places, researches 300-year-old legends, and interviews those who claim to have encountered lost souls. It's all eerie fodder for her regular walking tours of York and other seacoast towns through her company New England Curiosities, as well as her several books, including the recently-released “Haunted York County.”

Whether a skeptic or believer, she'll gladly lead you on a tour of the unknown.

Name: Roxie Zwicker
Lives in: Kittery

What haunted places do you explore in York?

One tour I do is the “York Village Shadows of the Past Tour,” which consists of the Old York Burial Ground, which is one of the oldest cemeteries in the state of Maine, dating back to the 1700s. We look at the gravestone art, talk about the symbolism, the traditions from the 17th and 18th centuries, the stories of people buried there. The most legendary is the alleged witch grave of Mary Nasson—we cover the misconception of the legend and the truth of the matter. We also talk about

the Boon Island Lighthouse; the history of the Old Gaol (once a prison); and houses in the village that have their own ghost stories.

What's the story with the witch grave?

Mary Nasson's grave is the only one in the cemetery that has a long slab covering the area where her body was buried. Legend has grown up that it was a witch stone designed to keep her from rising up from the grave. In actuality, it was a wolf stone designed to keep animals from digging up bodies. There are legends of her being an herbalist; some say she performed the occasional exorcism. Her gravestone is also very unique—it's a portrait stone with a carving of a woman on it. There are many people who believe she is a ghost—paranormal groups try to make contact and photograph her spirit. People have also taken photos that have orbs, light anomalies, or other strange things in them, or shadows around her grave when there was no one else in the cemetery. She passed at 29, a fairly young age, so there are questions about that as well, and how she died. She definitely has the most visited grave in the cemetery. There were other wolf stones in the burial ground at one point, but she is now the last to have one. So the question becomes: Would you want to be the one to remove the stone that is keeping the witch in the grave?

Do you have a favorite ghost story from York?

There are so many. A more recent



one is: a real estate agent told me a very detailed story of a vacation townhouse where they believed there was a pretty friendly ghost. Guests told stories of books shifting around on the downstairs bookshelf, or hearing floorboards creak. There was one couple who stayed there whose baby kept looking at and waving to someone they couldn't see. So it's a nice little vacation rental, but it comes with a ghost.

How long have you run New England Curiosities? And what other tours do you do?

I've been doing it since about 2001. I really started doing tours in 1993 in Massachusetts. My other tours include

“So it's a nice little vacation rental, but it comes with a ghost.”

a “Haunted Pubs of Portsmouth Walk,” covering historic and legendary taverns; a “Shadows and Stones” cemetery tour in Portsmouth; a “Historic Portsmouth Legends and Ghosts” walk; and a “Legends, Ghosts and Graves Tour,” on the Portsmouth waterfront.

Where you get the stories?

They come from a whole variety of sources. Many are researched—it comes down to sifting through archives or old books. With other stories, I've actually interviewed people who lived in the haunted houses, or are still living there. The folks

from the New England Ghost Project have been up here investigating in York County, and they have some amazing stories. What gets added to the stories is what I hear from locals—from police officers to coast guardsmen to real estate agents. That really rounds out the story. There really is no shortage of tales.

How did you get into this?

It was really just growing up in New England, being a native. I remember as a kid taking field trips to great old places and historic sites; sometimes tour guides would allude to something spooky happening here or there. There was a big old Victorian-style mansion next to our school growing up—there were all kinds of stories, and, true or not, it was very interesting. Growing up around so much history, I always felt very compelled to explore. I'm a big fan of driving down roads and finding overgrown spots and cemeteries that haven't been walked through for years. There's not only history, but hauntings around every corner. There are always new stories to hear, new places to see and explore.

You mentioned you walk through a lot of cemeteries—that's something that terrifies most people. Why do you think that is?

A lot of it has to do with some folks' upbringings, and their belief system—some say they were taught never to walk on people's graves because it was disrespectful, or harmful. So I tell people to walk with respect. It's also

the whole notion of confronting death. But cemeteries are very beautiful, the stones are folk art, it's like walking into a museum. Epitaphs encapsulate history. Ultimately my goal is, it's up to my guests to believe the ghost stories, but I always hope they walk away a little wiser, having learned something.

So you believe in ghosts?

I suppose I have to, doing what I do. I do totally respect people that are skeptical. Some people aren't going to believe until they've had their own experience. And I always invite people to be skeptical. A good, healthy dose of skepticism is great.

“Some people aren't going to believe until they've had their own experience.”

Have you had some unusual experiences yourself?

I have. It doesn't happen all the time; it happens every once in a great while, and it definitely reinforces my beliefs. There have been a number of experiences from staying at haunted inns—my door is locked and unlocked; alarm clocks go off when the alarm wasn't set at all. I've had taps on the shoulder when walking through cemeteries, or I've taken pictures of old state hospitals, only to see (in the picture) a couple of questionable figures in the windows that I know weren't there.

Is Halloween your favorite holiday?

It is, because you can really have a lot of fun, with the days being shorter, the trees being spookier, everybody out to be scared. But the ghost stories happen all year long, they're not just relegated to this time of year.

Are there any places in other parts of the country that you'd love to explore?

One place would be Savannah, Georgia. They have a great history down there, the architecture is quite beautiful, and it's rife with ghost stories and legends. They seem to have just as many tales as we do up here. Whenever we go away, we always try to spend at least a little time exploring. A lot of people go away to tour places and hear ghost stories, but I always encourage people to look in their own backyard first.

Whether they're skeptical or believers, ghost stories are intriguing to the general public—why is that?

At the root of a lot of it is questioning what's on the other side. People are intrigued, whether it's because of loved ones that have passed on, or because they're pondering their own mortality. It's a question of: What does happen to us? Are spirits allowed to roam the earthy freely? Is there more on the other side?

For more, visit:

www.newenglandcuriosities.com.

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

YORK LIBRARY

Join in the fall clean-up

Calling all volunteers for the Fall Library Clean-Up Day, Saturday, Oct. 30 from 9 a.m. to 11 a.m. Join the York Rotary and York High School Interact Club who will be out in force as they get the library grounds in shape for the winter. Feel free to bring your own rakes and gardening gloves.

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

• **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. It stars Michael Nyquist as journalist Michael Blomquist and Noomi Rapace, unforgettable as Lisbeth Salander. (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.

• **Dyslexia - Gifted, not Broken**, Tuesday, Nov. 2, 6 p.m. In this informational seminar, Karen R. LoGiudice of New England Dyslexia Solutions will provide a new perspective on what dyslexia is, what is at its root cause, and how the dyslexic thinking style is key to understanding how to correct it.

• **Tips in Buying on the Internet, A Holiday Shopper's Guide**, Friday, Nov. 5, 7 p.m. Local business owner, Bob Rodgers will talk about how to buy safely and smartly on the internet. Rodgers of Upstart.net is a local "computer guru", to whom many York residents turn to for help with their home computers and who works with local businesses and non profits on their websites.

• **Demystifying the Art of the Gingerbread House**, Saturday, Nov. 6, 10 a.m. to Noon. If you've ever wanted to make a gingerbread house to enter into the Annual Festival of Gingerbread Houses in December, but felt unsure about how to build and decorate one, this workshop, led by Beth



Lowenstein and Sara Patch, will teach you the basics and give you confidence to create your masterpiece.

• **"The Girl Who Played with Fire"**, Fall Film Festival, Sunday, Nov. 7, 3 p.m. Detective/Journalist Michael Blomquist and the unforgettable Lisbeth Salander return in this complex continuation of the action-packed trilogy. Swedish with English subtitles. Rated R for brutal violence including rape, strong sexual content, nudity and language. 129 minutes.

• **Smart Phones - A Holiday Shopper's Guide**, Friday, Nov. 12, 7 p.m. Technical staff from Best Buy of Portsmouth will demonstrate the features of various "smart phones". They will bring along some of the most popular phones and offer a hands on opportunity to understand the pluses and minuses of each.

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MY KIND OF TOWN

OCTOBER AROUND YORK

By JENNIFER L. SAUNDERS
For the Independent

Autumn is in its full beauty outside my window as I bundle up against the cold in multiple layers, determined not to touch the thermostat before winter's chill truly sets in.

For the festivities of the weekend past in York Village and at the Beach, we were fortunate to have weekend days of sunshine after a Friday of rain, and my family was fortunate to see the work of Old York's Junior Docents—including our daughter—pressing apples into cider and dressed in costumes of days gone by in celebration of the season here in York.

It certainly was a weekend of arts, crafts and camaraderie in and around town, and although the festival weekend is always missed when it passes, I am happy to look forward to the fun and frivolity of Halloween—especially through a parent's eyes.

It seems yesterday that my daughter and her oldest friend were toddling through our neighborhood in fuzzy costumes, exhausted by the time they reached the end of our street. And now, these 7th-grade girls are getting ready for first dances, creating quirky costumes of their own and transitioning from childhood to the teen years, no matter how much we parents might want to slow that progress of time.

And as I think of this passing of time, I cannot help but believe that it is a gift to live a community like this, where there are still opportunities to live simply, to laugh out loud and to find joy in some traditions that linger even as times change.

Among those traditions are the many free or low-cost events we can take part in right in and around town during this season. Year in and year out, we can drive along Southside Road on an autumn weekend day and stop by Blaisdell Farm to pick your pumpkin and gourds for decorating off the wagon, knowing they were grown right here in town. Each autumn, a short journey down Cider Hill Road brings us to Zach's Farm Stand for delicious corn and more, and, at times like this, it is well worth it go a bit farther along Colby Turner Road for a not-to-be-forgotten wagon ride out to Zach's Corn Maze.

As the weather gets colder and the days get shorter, we are so fortunate to have so many local businesses and restaurants that stay open throughout the year, and so many organizations working to bring us special events and entertainment so that we don't fall into the trap of shutting ourselves in early for winter and not emerging again until March.

The York Public Library's all-volunteer Film Group, for example, is presenting a series of free films on Sunday afternoons at 3 p.m. through December—complete with free popcorn and beverages for just a dollar—including two critically acclaimed



Swedish films with subtitles, "The Girl with the Dragon Tattoo" on Sunday, Oct. 24, and "The Girl Who Played With Fire" on Sunday, Nov. 7.

The library is also offering a free event for technology buffs on Tuesday, Oct. 26, at 7 p.m., with the first event in its new "Holiday Technology Buyer's Guide" program. York resident and Library Trustee Mike Segroves will present "Holiday Reading: A Holiday Shopper's Guide to eBook Readers," reviewing the major eBook reading platforms available this year with a view toward helping the holiday shopper choose from the many options available. The series will continue with "Tips in Buying on the Internet" on Friday, Nov. 5, with local business owner Bob Rodgers, and "Smart Phones," featuring technical staff from Best Buy, on Friday, Nov. 12.

More on these and other upcoming library programs can be found at www.york.lib.me.us.

Just outside town in Ogunquit, it's the last chance to see the final production of the Ogunquit Playhouse's longest season ever, as Chicago remains on stage through Sunday, Oct. 24, featuring

Sally Struthers, George Dvorsky, Angie Schworer, Rachele Rak and Paul Kreppel.

Or, head south to Kittery to support our own Center for Wildlife with \$12 benefit dinners on Tuesday evening, November 2 and 9, from 5 to 8:30 p.m. at Roberts Maine Grill on Route 1.

And, finally, I have to turn my focus back to Halloween, as it is coming up so quickly. Once again, the York Parks and Recreation Department, the PAL Program and the York Police Department are teaming up to offer the always-beloved Halloween Parade and Hop on Friday evening, Oct. 29, beginning with the costume parade at Town Hall at 4:30 p.m. and ending with the Halloween Hop—complete with music, dancing and snacks—at Village Elementary School until 6:30 p.m.

Then, before Trick-or-Treat night here in town on Saturday, Oct. 30, the Raitt Homestead Farm Museum in nearby Eliot is offering a special Halloween Harvest on the Farm event from 10 a.m. to 2 p.m., complete with a costume contest, scarecrow-making, pumpkin-contest, scavenger hunt, trick-or-treat booths and more. Admission is \$4 each and includes either the Barrel Tractor Ride or Tractor-Drawn Hayride. Check them out at <http://www.raittfarmmuseum.org/> for more.

With the Halloween Hop on Friday, the farm on Saturday, Trick-or-Treat Night on Saturday evening and Halloween on Sunday—complete with the Portsmouth Halloween Parade that I know is going to feature some very talented York residents performing in the "Thriller" dance—this should be a Halloween weekend that will not soon be forgotten. Happy haunting!

“It seems yesterday that my daughter and her oldest friend were toddling through our neighborhood...”

PEOPLE



COURTESY PHOTO

Author Maggie Sefton, at left, kicked off The Yarn Sellar's Book Club in early October.

Yarn Sellar offers book club event

In early October, the Yarn Sellar, located in Meadowbrook Plaza on Route 1 in York, kicked off its monthly book club. The next meeting will be held Thursday, Nov. 18 at 6 p.m. The book discussion will be on Kate Jacob's "The Friday Night Knit Club." For December, the book discussion is "Sweater Quest" and the author, Adrienne Martini will be meeting with the club on Thursday Dec 16 at 6 p.m. All books are available at The Yarn Sellar and each event is free and open to the public. For more information, visit www.yarnsellar.com.

Kennebunk Savings announces lending lineup

Kennebunk Savings is pleased to announce recent changes to its residential lending team serving the southern Maine and seacoast N.H. area.



Cathy Brown

Cathy J. Brown of Kennebunkport recently joined the Kennebunk Savings as Vice President, Residential Lending Manager. Brown's previous experience includes management and sales expertise which will be useful as Kennebunk Savings further expands its mortgage loan business in southern Maine and into Seacoast N.H. David Moravick, Senior Vice President of Insurance & Residential Lending Sales Manager, commented, "Cathy's wide-ranging experience in mortgage lending, compliance and sales are a great combination; we believe that she'll be a great asset to our Kennebunk community, and most importantly, our customers." Most recently Brown worked at Bank of America as a territory sales manager, spearheading sales and staff development. Prior to that Brown worked for American Home Mortgage Corp. Brown attended the University of New Hampshire and is currently a Director of the Ogunquit Playhouse Foundation Board.

Eric Nixon has been appointed as Residential Loan Officer. With over five years of experience in mortgage lending, Nixon will concentrate on the Sanford, Springvale, North Berwick, Berwick and Biddeford residential markets. Nixon previously worked at Bank of America as a Mortgage Loan Officer in the southern

Maine and seacoast NH markets and has extensive experience assisting homebuyers that include first-time homebuyers to those with jumbo mortgages. He'll be working in the South Sanford banking office of Kennebunk Savings. Nixon, who has a degree in Business from Ball State University, lives in Wells.

Melanie Nunan has been promoted to VP, Residential Lending Officer. Nunan, who has been with Kennebunk Savings for fourteen years, has specialized in residential lending for more than five years in the greater York area. Her experience as a loan originator and customer service representative along with her previous experience as senior underwriter have resulted in thousands of families getting the financing that is right for them. Nunan is a resident of Kennebunk and works in the York, Route 1 Office.

Matt Searock and Ken Peck join Team Wunder, RE/MAX



RE/MAX team

Matt Searock and Ken Peck have joined join Team Wunder at RE/MAX Realty One in York. Matt credits his success in this challenging market to both buyers and sellers "through always being positive, professional, diligent and thorough. For sellers, this means reaching the closing table with the best price in the least amount of time. For buyers, informing them of all pertinent market information and successfully negotiating on their behalf, creates a positive experience resulting in a win/win final transaction."

Ken, also a full time real estate professional, finds "pride in my business around constant communication and team work with my clients. I strongly believe that building a trusting working relationship not only leads to real estate success, but also lasting friendships. It is my mission to turn your realty dreams into reality." This brings the total number of agents for Team Wunder to six.

RE/MAX Realty One and Team Wunder serve clients from their current locations at 84 School St. and the intersection of Route 1 in Ogunquit, and at 439 U.S. Route 1 in York.

Key Issues for Maine Voters

Comparing the guiding principles of the Democrats and Republicans

Democratic Platform

Republican Platform

Economy

- ▶ Jobs for all who can work, a livable wage, affordable housing, food, fuel etc.
- ▶ Fair workplace. . . passage of Employee Free Choice Act. . .
- ▶ “Reduce U.S. trade deficit.”

- ▶ “Freeze current and prohibit future stimulus funds.”
- ▶ Reject the Employee Free Choice Act.
- ▶ “Cut Spending.”

Education

- ▶ “Provide affordable early childhood education and services to families facing dangers of poverty. . .”
 - ▶ “Equitable funds for all school districts. . .”
 - ▶ “. . . Financial support for post-secondary education for everyone/ minimal student debt. . .”
 - ▶ “. . . Improve salaries and working conditions for teachers and staff.”
- (See platform for details)

- ▶ Eliminate the Department of Education

Environment

- ▶ “. . . Comprehensive energy plan to increase efficiency, reduce pollution and reliance on fossil fuels and mitigate global climate change. . .”
 - ▶ “Conservation and protection of our natural resources”
- (See platform for entire statement)

- ▶ “Remove government obstacles to private development of our resources”
- ▶ “Investigate collusion between government and industry in the global warming myth. . .”

Civil Rights

- ▶ Extend all legal and social rights to gay and lesbian couples.
- ▶ “Enforce all laws including Affirmative Action and Hate Crimes.”
- ▶ “Provide for equal treatment for all . . . prohibit discrimination.”
- ▶ “Respect dignity of all immigrants.”

- ▶ “Marriage is an institution between a man and a woman.”
- ▶ “Reassert the principle that ‘Freedom of Religion’ does not mean ‘Freedom from Religion’”
- ▶ “Arrest and detain anyone here illegally and deport, period.”
- ▶ “Reject the UN treaty on Rights of the Child.”

Health Care



- ▶ “Quality health care is a fundamental human right.”
- ▶ “Supports a universal, single-payer, non-profit health care system.”

- ▶ “Health care is not a right, it is a service.”
- ▶ Market based solutions for health care problems

Justice

- ▶ “Proper regulation of corporations and banks and prosecution of corporate crime.”
- ▶ “Promote an uncensored and democratic media.”

- ▶ “Prohibit any public funding for advocacy groups like Acorn” (which helped minority and first time voters get registered)
- ▶ “Oppose Localism and Diversity”

Learn  Choose  Vote
Tuesday November 2nd

Libby Mitchell
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Chellie Pingree
Maine’s 1st
Congressional District

Dawn Hill
State Senate District 1

Rick Burns
State Senate District 2

Maurice Ouellette
York County Sheriff

Phyllis Giordano
State Representative
District 150

Michael Score
State Representative
District 149

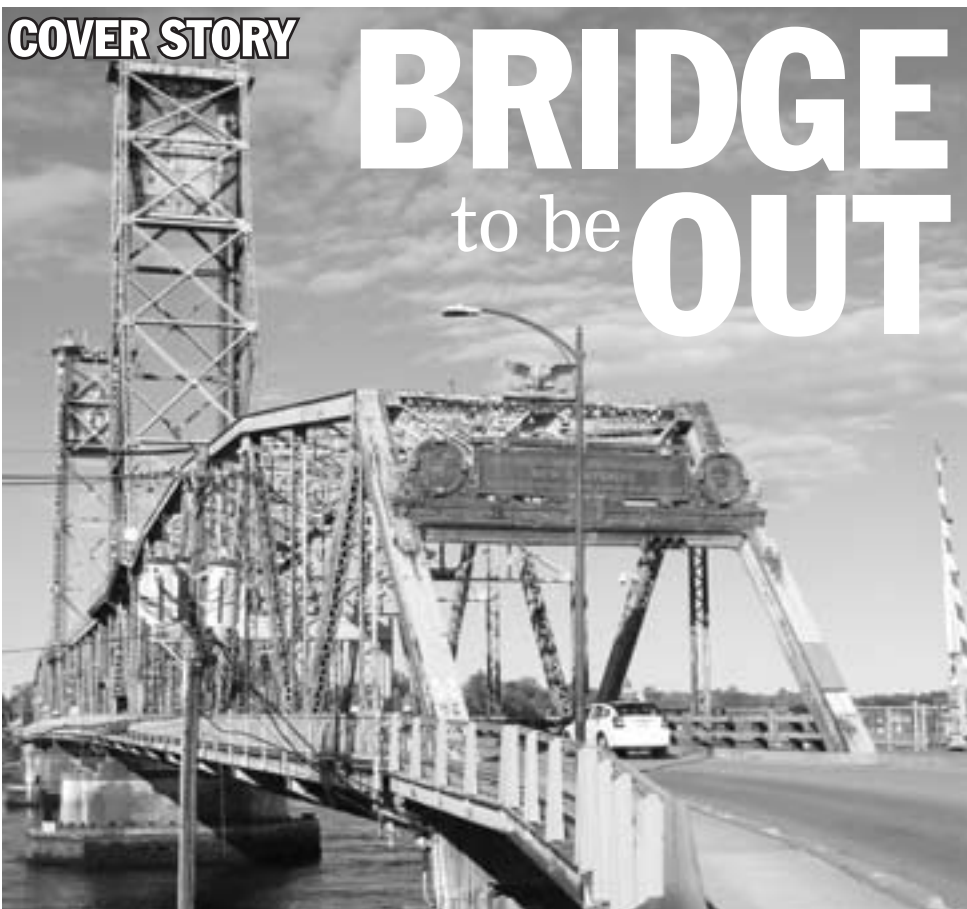
Roberta Beavers
State Representative
District 148

Devin Beliveau
State Representative
District 151

Mark Eves
State Representative
District 146

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COVER STORY

BRIDGE
to be OUT

JEFF RAPSPIS PHOTO

The New Hampshire entrance to Memorial Bridge sports a dedication to veterans of World War I. The span, which opened in 1923, will be replaced by a new bridge in the next few years.

Preparing to survive the Memorial Bridge closure

By JEFF RAPSPIS

The York Independent

Jason Hebert doesn't scare easily. But when he looks at Memorial Bridge, he senses an unfamiliar emotion: fear.

Hebert's not afraid of crossing the rusting metal span, which has carried Route 1 over the Piscataqua River between Kittery and Portsmouth since 1923, but is now visibly falling apart.

He's afraid of Memorial Bridge closing down entirely.

That's because Hebert's seafood business in Kittery, located a clam's throw from the bridge, depends on Route 1 traffic. And if the span is closed for any length of time, it would have a serious impact on Hebert Brothers Seafood, and dozens of other nearby businesses that depend on the bridge for the bulk of their business.

Hebert's not whistling Dixie. The aging bridge, in serious disrepair, was unexpectedly shut down for just over a month last fall by the New Hampshire Department of Transportation for emergency repairs. During that time, business plunged.

"It was awful," recalls Hebert, who had opened the store just three months before the temporary shutdown. "We were doing fine, and then everything just stopped. We expected things to slow down a little in the fall, but we almost didn't make it," he said.

For businesses on the Kittery side of the bridge, the effect of the temporary shutdown was immediate. Things were so slow, the kitchen staff at nearby Warren's Lobster Pound took to coming over to Hebert's to shoot the breeze while everyone waited for the bridge to reopen.

It did, on Nov. 20, 2009, posted with a three-ton weight limit for safety. But the temporary closure was just a foretaste of things

to come.

That's because at some time in the near future—maybe as soon as next fall—the bridge will close for good, to completely dismantled and replaced by a new one of similar design. And current estimates call for the link to be shut for a whopping 18 months before the new span is open.

So business owners and area residents are already bracing for what promises to be a very long haul—one on a road festooned with signs reading BRIDGE OUT.

A long time in the making

Though everyone knows the closure is coming, it remains hard to accept for real. It's a bridge, for Pete's sake—something in place and part of the community longer than most current residents have been alive.

And it's not just another bridge. A graceful tribute to the area's World War I veterans, over the years Memorial Bridge became beloved for the exuberance of its take-no-prisoners industrial age design and its unapologetic functionality. It's enough of an icon to have been recognized by the National Trust for Historic Preservation.

It not only linked Portsmouth to Kittery, but kept people linked to the water. Even today, anyone who crosses it, either by car, bicycle, or foot, is reminded that Portsmouth and Kittery are harbor towns—especially when the 300-foot lift span in the center is raised for a boat to pass underneath.

In recent years, when it became clear that the aging span was reaching the end of its design life and something had to be done, debate over the beloved span fast became fierce. Some hoped to preserve it as is. Others wanted a pedestrian/bike only option. Some argued for a much higher non-lifting bridge to allow larger ships easier access to the inner harbor.

Funding questions complicated the process. No surprise—money was tight. Rehabbing the current bridge proved to be far more expensive than expected, making a replacement span a more cost-effective choice.

Then Maine and New Hampshire didn't see eye to eye on the process. Recognizing that Memorial Bridge had to be addressed one way or another, Granite State lawmakers went ahead and arranged for about \$44 million to be set aside for the project, hoping for an agreement with Maine to cover half the cost.

But Maine officials favored a regional study of what to do with all three spans connecting Portsmouth and Kittery—not just Memorial Bridge, but also the Sarah Mildred Long Bridge (which opened in 1940, carries the Route 1 ByPass and a rail line on a lower deck, and will also have to be rebuilt soon) and the big Interstate 95 bridge upriver, built in the early 1970s.

After some uncertainty, officials from both states arrived at an agreement this month calling for sharing the costs of rebuilding and reconstruction. Total cost? About \$100 million.

And that set the stage for work to finally go forward.

A work in progress

Though public meetings are still being held to take input on the project, engineers with the New Hampshire Department of Transportation (which will oversee the project) are now moving forward with preliminary work to develop specs and select a contractor.

"We've already started moving forward, at the same time we're trying to complete the connection study," said Robert Landry, New Hampshire DOT project manager. "It's an extremely aggressive schedule where every day counts."

Landry says current plans call for the replacement span to have a "design profile" similar to the iconic original bridge.

"People are looking for what I call a 'skyline replica,' which is a bridge that would look the same as it does today at a distance, to maintain that historic character," he said.

As far as the 900-foot bridge itself, the new span will reuse the existing support piers, which extend 65 feet down to the bedrock under the harbor, and are still going strong.

"We're going to have to do a little work on them, but they're in very good shape," Landry said.

The new span would include provisions for people and cyclists, and would be probably five feet wider than the original.

The new bridge would still be a lift span, with the middle 300-foot portion design to rise up about 150 feet into the air to allow big ships access to the inner harbor.

"That's the best type of span for this type of situation, from all the research that's been done," Landry said.

If you're interested in helping shape some of the design considerations, public input is still being taken. The next meetings are scheduled for Tuesday, Nov. 16. There's one from 2 to 4 p.m. at the Kittery Trading Post on Route 1, and one from 6 to 8 p.m. at the Frank Jones Center, 400 Route 1 Bypass in Portsmouth. For more info and details, visit <http://mainenhconnections.org/>

Landry cautioned that the current bridge, while safe, is nearing the end of its life. The rusty span is inspected regularly, and if problems develop it could be closed at any time for safety reasons.

"It has an estimated one to two years or one to three years left," he said. "That's why we keep doing the inspections, and that's why it's so important to get this thing moving really quick."

Okay—drum roll, please. Here's the important part: if the timeline holds, the old Memorial Bridge could finally close for good as soon as the fall of next year. Then, in a process expected to take 18 months, the historic lift span will then be dismantled right down to the piers, and the new bridge will be erected in its place.

Good news? There's some. For boaters and shipping, the whole process calls for the Piscataqua channel—the only way to get into and out of the harbor—to be closed for a total of only eight days, Landry said. That's because sections of the new bridge will actually be built off site and then floated into place.

And for pedestrians and cyclists? Because Memorial Bridge is the only span of the three that accommodates them, the project calls for a shuttle service between downtown Portsmouth and an as-yet-to-be-decided point on the Kittery side. (Landry said there was even the possibility of a temporary ferry service being started, but at this point the economics of it seem unlikely, he said.)

But for the rest of us, the project means a key link will be severed for as much as a

““ We need to pull together and work together. There will be an impact, we all know it. And some might not survive.””

year and a half. Landry cautioned that such estimates are preliminary, and specifics won't be known until a contractor is selected.

But local business leaders aren't waiting around.

Not waiting around

Even if the schedule remains a little squishy, efforts are already underway to help businesses prepare for the coming closure.

"We've been working with the merchants for about six months," said Cathy Goodwin, President/CEO of the Greater York Region Chamber of Commerce. "On a number of levels, we're being very pro-active."

Among the points she's trying to drive home: that business on the Maine side of the span must begin preparing now to find new customers to carry them during the closure.

"We are encouraging our businesses there to begin to look to the north instead of looking to the south," she said. "They will lose New Hampshire business. There's no two ways about it. They lost it last time the bridge closed," Goodwin said, referring to the one-month safety closure in 2009.

Among the efforts the chamber is planning is a "Buy Local" campaign as well as a series of open houses for Kittery businesses "so people can come in and discover them," Goodwin said.

Goodwin said the closure will affect the entire region.

"You can't just look the other way. We are effected as a whole community in southern Maine. We have to be connected to each other and helping each other get through it," said Goodwin, who compared the impact of

the bridge closure to that of the shutdown of Pease Air Force base in the early 1990s. That event also send ripples through the regional economy of both states, she recalled.

Goodwin said the closure is actually an opportunity for Maine businesses to take stock of where their potential customers really are. For a long time, the thinking was that most customers would come from New Hampshire and the cities of Portsmouth (24,000 people) and Dover (27,000).

But Goodwin pointed out that the four towns her office serves—York, Kittery, South Berwick and Eliot—now have a combined population of 38,000 people, not including summertime residents and tourist visitors.

“If we thought of ourselves as a city, we would be a bigger economic engine than either two of the New Hampshire cities,” she said.

Recent changes have reinforced this trend, Goodwin said.

“For many years, we didn’t have a supermarket on the Maine side, and that was a reason we had to go across the bridge—to get our food. That’s changed. Portsmouth Hospital for many years was the lead hospital, but York Hospital is now a huge economic engine for us. It’s time to reeducate people.”

Above all, Goodwin emphasized that the time to get prepared is now, before the bridge closes and the Route 1 traffic stops.

Meanwhile, back at the bridge

The message seems to be getting through.

At the Back Channel Canvas Shop, owner Jessie Aikman enjoys a picture window view of the aging span. She’s followed the debate over the span’s fate; her building still sports a yellow and black SAVE THE BRIDGE banner. As she labors at a workbench on a client’s project, she has one word for the potential of a prolonged bridge closure.

“It’ll be devastating,” she says, not just for businesses on Badger Island (the point of Maine on which the bridge lands) but also for downtown Portsmouth.

Because she’s not a retail business, though, she’s not too worried for her own operation. Many days are spent on site with clients, and the location of her workshop isn’t the root of her success. It does,

however, have that nice view of the bridge.

Outside, it’s a chilly fall afternoon, even with the shining sun, which lights up the western side of the span in a way that brings out what remains of its seagreen paint job. Traffic is light, both on the bridge and in the water. Walking across on the worn wooden planking, Memorial Bridge close-up appears to be an impossible tangle of metal beams and support spars and angled lattices.

Looked at from some angles, it’s like someone tried to use an erector set to build a replica of the Eiffel Tower, but then it fell over and lies rusting. The years have adorned the bridge not only with rust, but also improbable structural additions that seem like manmade barnacles—most notably a green portable toilet to be used by the bridge’s three-man crew.

But then a small white boat appears in the channel, growling slowly upstream, fighting against the current of an outgoing tide. The craft’s radio antenna is just tall enough not to fit under the span, and so it sits waiting, like a dog ready to go in a house.

Soon the quiet afternoon is broken by the sound a bell clanging—a real bell, like one at a quiet rural railroad crossing, and not some digital synthesized replica. Red lights begin flashing at both ends of the span, and crew members emerge from their shelter huts to wave pedestrians off and pull striped gates into place across the roadway.

When the lifting span is ready, a siren goes off. It’s a wailing, flatulent sound that dies away quickly, something like what a police car would make in a 1940s gangster film.

And then, with virtually no noise at all, big counterweights in the tower begin another silent descent, and the lift span to which their attached seems to defy gravity. It rises, portable toilet and all, just enough for the small boat to proceed underneath, which it does with alacrity.

The siren sounds again. The weights then slide back up into position, the bridge descends into place, and traffic resumes.

That is, until someday soon hence, when the gates will close for good, and the historic span will pass into history.



JEFF RAPSIS PHOTO

A gull on Memorial Bridge will have to find another perch when the span closes in fall of 2011. The aging metal bridge will be replaced by a modern version.

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at Coastal Ridge Elementary School
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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*

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*260 Dow Highway (Route 236),
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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 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 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. Please note: due to the historical nature of this venue, handicap access is not available. Also, the content treated in this play is not advisable for children under 13 years of age.

• **YCCC Hosts Shakespeare's *The Comedy of Errors***, Shakespeare's delightful comedy of mistaken identity and identical twins comes to life. Free and Open to the Public. All performances will include the opportunity for post performance discussions. The production will be appearing at York County Community College on Tuesday, Nov. 2, 12:15 p.m. in the campus performance area. For more information about specific performances, visit www.theateratmonmouth.org. or contact dsusman@yccc.edu.

• **Pontine Theatre presents *Retiring The Champ***, Friday, Nov. 5 through Sunday, Nov. 7, created & performed by Storyteller, Judith Black. Performances: Friday at 8 p.m., Saturday at 4 p.m. and at 8 p.m., and Sunday at 2 p.m. Tickets: \$24 and may be purchased online at www.pontine.org. Pontine's West End Studio Theatre is located at 959 Islington Street in Portsmouth NH. For information contact Pontine: info@pontine.org / 603-436-6660.

• **2010: Voodoo Lounge**, Friday, Nov, 5, 8 p.m. at The Music Hall, 28 Chestnut St., Portsmouth, N.H. Tickets: \$75 (\$60 for members). Experience the Energy dancing on stage. Cajun Potions. Gourmet Hors D'oeuvres. Silent Auction. This show is: Exotic. Mysterious. Spellbinding. Those who register for the silent auction before November 5 are automatically placed in a raffle to win two tickets to see Chris Isaak

Friday Dec. 3.

• **Sanford Maine Stage Theatre**, 1 Hilltop Lane, Springvale, presents its 6th annual Murder Mystery Dinner show on Saturday, Nov.6 at 5:30 p.m. The show will be Last Will & Testament, an audience participation murder mystery by Lisa Patrick-Wilkinson with permission of Eldridge Plays, Tallahassee, F.L. Tickets: \$35 per person for dinner & show, \$50 per couple for dinner & show or \$15 show only. For more information on the show, menu, reservations/tickets, visit www.sanfordmainestage.com or 324-8227.

• **A Free Afternoon** of Song & Celebration with Rick Charette and the Bubblegum Band Holiday Concert performing a free holiday concert on Sunday, Nov. 28, 2 p.m. at the Thornton Academy Gym, Main Street in Saco. For more information, please call the Child Abuse Prevention Council of York County at 985-5975.

• **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: Michelle Hoover and Daphne Kalotay read from their new novels, *The Quickening* and *Russian Winter*, on Monday, Oct. 25 at 7 p.m.; Free Workshop at RiverRun Bookstore: *Shakespeare, Copyrights, & Protecting Your Work*: There's more to protecting your creative efforts than you think. Free workshop on Tuesday, Oct. 26 at 7 p.m., Wednesday, Oct. 27 at 7 p.m.: Bruce Machart reads from his novel, *The Wake of Forgiveness*. Special introduc-

tion by writer Steve Almond; Thursday, Oct. 28 at 7 p.m.: An evening of sinister thrills with Shroud Publishing; Shroud Publishing, a Milton, NH publisher of dark speculative fiction, will present an evening of terrifying and tantalizing tales as read by some of the authors that have contributed to the small press's critical success.

• **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.

Health and wellness

• **Party in Pink™ Zumbathon®** charity event to benefit Susan G. Komen for the Cure® on Friday, Oct. 22, 5:30 to 9 p.m., at York Fitness Center, 1090 Route 1, York. Several area instructors will be on hand to assist in this very special event. Admission: \$20 with 75% going to Susan G. Komen for the Cure, along with 100% of all additional raffle proceeds. Raffle winnings will include Silpada fine sterling silver, York Fitness Center and Yoga on York gift certificates. The Wells-Ogunquit Resort and Hotel will be sponsoring this event and donating a gift certificate to their popular family-owned resort.

Grab your friends for a dance party, and don't forget to wear your pink! For additional information about the Party in Pink event or Zumba Fitness, please contact Jeannie Fazio at jfazio@zumbafreak.net, call 363-4090, or visit www.yorkfitnesscenter.com. Visit www.partyinpink.com for more information regarding the Party in Pink zumba agreement with Susan G Korman For the Cure organization."

• **Falun Gong/ Intro class**, Monday Nov. 8, 6:30 to 8:30 p.m. Falun Gong is an advanced chi-gong (energy) practice originating in ancient China. It promotes energy flow in the body through five easy to learn exercises. Practiced in over 70 countries worldwide, Falun Gong may improve quality of life by producing increased physical energy and mental clarity. This introductory class will provide a brief overview of the practice, plus a demonstration of the exercises. For more information, York Adult Education, 363-7922, www.york.maineadulted.org.

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

speciality classes please visit www.yogaonyork.com or call 363-9642.

• **Hospice of York** is offering a Bereavement Support Group this Fall. The Living With Loss Group will be held on Wednesday evenings from 6:30 to 8 p.m. 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.tobaccofree-maine.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

• **The Junkins Haunted Estate**, Kittery, Thursday Oct. 21, to Sunday, Oct. 31: (Oct.21-24 and 28-31), 6 to 9 p.m. Experience the largest non-commercial Halloween event in New England; take a stroll on the old family estate, get scared, have fun. Location: 87 Wilson Road. Cost: free. Information: email hauntedestate@aol.com.

• **Ogunquitfest**, Ogunquit, Friday, Oct. 22, to Sunday, Oct. 24. Join the fun at the 7th annual OgunquitFest, a fun-filled weekend of fall-themed events. Activities include pumpkin and cookie decorating, costume parade, classic car show, craft bazaar, haunted house, high heel race, bed race, ghost tours, wagon rides, storytelling, and a scarecrow contest. Location: Main Street. Time and cost: see Web site for schedule and fees. Information: visit www.ogunquit.org.

• **Clothing Giveaway**, Sanford Springvale Vineyard Church, 77 Emery Street, Sanford. Friday, Oct. 22, 1 to 6 p.m.; Saturday, Oct. 23 8 a.m. to 3 p.m. Are you in need of warm clothes for a cold Maine winter? Huge selection of men's, women's and children's clothing from infant to plus sizes; coats, footwear, towels and bedding. Everyone is welcome and everything is free.



COURTESY PHOTO

The Seacoast Guitar Society presents guitarist Stephen Bennett in concert at the Remick Barn at Old York on Sunday, Nov.at 7 p.m. The Remick Barn is located at the Museums of Old York, facing the church steeple downtown. Call 363-1886 or e-mail info@seacoastguitar.org for more information. Tickets are \$15/ \$8 students, available at Tulips (Portsmouth, N.H.) Earcraft (Dover, N.H.), Museums of Old York (York) by phone and online at www.seacoastguitar.org.

• **Museums of Old York** Haunted Historic Tours - Saturday, Oct. 23 and Sunday, Oct. 31, 6 to 8:30 p.m.. \$5 per person, \$20 per family of four or more, held at the Remick Barn Vistori Center, York Village. For more information contact rbowen@oldyork.org or call 363-4974 and ask for Richard.

• **On Saturday, October 23** the new Marvin Design Gallery by Eldredge will welcome customers with a special Grand Opening celebration, from 10 a.m. to 1 p.m. at its showroom at 317 Marginal Way in Portland. Grand Opening festivities will include food and fun for the whole family, including a complimentary BBQ lunch from Famous Dave's, kids activities, a live radio; opportunity to win over \$1000 in prizes including Ringling Brothers tickets, gift cards from LL Bean and Cabela's. Free and open to the public.

• **Holy Cross Lutheran Church**, 2 Lord Street, Kennebunk will present an uplifting concert on violin, piano, and organ on Sunday, Oct. 24 at 4 p.m. "Maestro" Warren King, Music Director at Holy Cross and popular leader of the Colony Hotel's summer Sunday concert series, will accompany Sarah Lent, a magnificent and versatile young violinist and native Mainer. They will be presenting works by Vivaldi, Albinoni, Vittorio Monti, and other classical composers, as well as popular twentieth century tunes. Tickets are available through the church office 984-4803, or by contacting Mr. King, 985-8759, warren@kennebunklutheran.org Suggested ticket donation is \$8, or \$5 for seniors and children.

• **The USM Office of Undergraduate Admission** is hosting its annual Fall Open House for prospective students and their families on Sunday, Oct. 24 from noon to 4:30 p.m. beginning in the Costello Sports Complex on the Gorham campus. The Open House will feature an Academic and Student Resource Information Fair, Gorham and Portland campus tours, and Gorham residence hall tours. Participants will be able to meet with faculty, staff, and students to learn more about the USM experience and the opportunities available for students at USM. Special presentations will be given at 1:30 p.m. in Gorham about teacher education, risk management and insurance careers, and sport industry careers. Reservations are requested. Register on-line at www.usm.maine.edu/admit/regform.html or call 1-800-800-4USM or 780-5670 for more information.

• **SMMC Visiting Nurses** hosts a free "lunch and learn" workshop entitled Keeping Our Minds Sharp on Wednesday, Oct. 27th. The session, which is specifically designed for persons 65 years of age and older and their guests, will be held from 11:30 a.m. to 1 p.m. at St Martha's Church on Route 1 in Kennebunk. Lunch is provided, free and open to the public.

Preregistration required at 985-1000.

• **Just Once Guitar for Busy Adults** - if you have always wanted to learn to play the guitar, but were never able to find the time for lessons, on Thursday, Oct. 28 from 6 to 8:30 p.m. Wells-Ogunquit Adult Community Education has arranged for Lincoln Allen to teach his popular Just Once Guitar for Busy Adults. This one-time, 2½ hour class will teach you to play chords on the guitar so you can start playing your favorite songs right away. You don't need to know anything about music or the guitar to attend this class. Just Once Guitar for Busy Adults is designed for the absolute beginner and the emphasis is on fun, not technical perfection. Youth age 16 and above are also welcome to participate. For more information or to register for the class, call Wells-Ogunquit Adult Community Education at 646-4565 or www.wells-ogunquit.maineadulted.org.

• **Trick or Treat** on Our Street, Kittery, Friday, Oct. 29, 4 to 7 p.m. Costumed children accompanied by a parent are invited to trick or treat from store to store at the outlets. Pick up your free trick or treat bag before you start and receive a coupon for a free "Mini - Mariner Kid's Meal" at the Weathervane restaurant. Parents will receive a complimentary coupon book. Location: Kittery Outlets, 306 US Rt 1, Kittery, free and open to the public. Information: 439-4367 or visit www.thekitteryoutlets.com.

• **Rocky Horror Picture Show**: Friday Oct. 29 City Theater in Biddeford will have 2 showings of this cult classic movie at 8 p.m. and midnight. Tickets are \$10 for general admission, \$5 if you come in costume. Awards for best costume. Callbacks and props are welcome, NO waterguns, food or flames. For more information: www.citytheater.org or 282-0849.

• **Gigantic Rummage Sale** at St. Aspinquid Masonic Lodge, Long Sands Road, York, Saturday, Oct. 30, 9 a.m. to 3 p.m. All proceeds go to the York fuel assistance program. Help us keep our neighbors warm this winter. Over 300 items for sale including antiques, clothing, glassware, bric-a-brac, and toys; something for everyone.

• **Halloween Harvest**, Saturday, Oct. 30, 10 a.m. to 2 p.m. at Raitt Homestead Farm Museum, 2077 State Road, Eliot. Costume contest, bring a carved pumpkin to enter in the pumpkin decorating contest; if scarecrows make you smile there will be limited supplies available for those who would like to make their own scarecrow or bring one with you for the contest. Prizes to be awarded in the costume, pumpkin, dance and scarecrow categories. Old fashioned games: burlap races, bean bag toss, pumpkin & ring toss, pumpkin decorating booth

(pumpkins will be available for purchase), mummy wrap, scavenger hunt, food and music. Admission ticket includes one free ride on the Barrel Tractor Ride or the tractor drawn hay ride. Admission: \$4 per person, children 1 and under, free. Raindate: Sunday Oct. 31, 10 a.m. to 2 p.m.

• **Gallant Family Chiropractic Center** hosts a Trick-or-Treat event for families in our community. Looking for a healthy place to take your children this Halloween? Join Dr. John Gallant on Friday Oct. 30, 4 to 6 p.m. If you would like to have your child evaluated you can write a check to our local charity. Dr. John Gallant donates to his local charity. When you write a check for \$10 to Birchtree Center to help in the fight of stopping Autism, your child will receive a chiropractic examination, and a private consultation to discuss the results with Dr. John at no charge. Gallant Family Chiropractic Health Center, 276 US Rte 1, Ste B, York.

• **November events** at York Elks Lodge #2788, 1704 US Rt 1, York, 361-2788: Nov 7: Boiled Dinner - signup by Nov. 3; Nov. 14: Chicken Shoot; Nov. 20: Turkey Dinner; Nov. 21: \$5 Breakfast 8 to 10:30 a.m., Nov. 28: Chicken Shoot.

• **OMAA 1st Annual Invitational Fine Art & Craft Sale**. Preview Sale: Friday, Nov. 5, 5 to 8 p.m., \$10. Sale: Saturday, Nov. 6, 10 a.m. to 4 p.m., \$5. The Museum's galleries will become a bazaar featuring 20-25 artists and craftspeople working in media of felting, furniture, glass, jewelry, metal, paintings/prints, pottery/tiles, quilts, wooden toys and more. Proceeds benefit the educational programs at the OMAA. For more information, contact Susan Joy Sager, manager of The Shop at OMAA ssager@ogunquitmuseum.org or 646-4909.

• **2010 Let's Dance with the Stars**, presented by the Maine Children's Cancer Program. On Saturday, Nov. 6, local celebrities will be paired with professional dancers for a judged competition, much like you've seen on TV. The competition will take place at the Memorial Gym in Sanford. All proceeds go to Maine Children's Cancer Program. General Admission Bleacher seats \$10, doors open at 6:30 p.m., competition begins at 7:30 p.m. Food and beverages will be sold. Tickets: Diane's School of Dance, Jazz Tappin Dance Academy, Northern Explosion Dance Studio, or by calling Joanne Livingston at 490-7027.

• **St. Aspinquid's Masonic Angel Fund** annual dinner fundraiser, Saturday, Nov. 6, 4 to 7 p.m. at the Masonic Hall, Long Sands Rd, York. Dinner will be Roast Pork loin, red bliss potatoes, green beans, rolls and assorted deserts. Tickets: \$10 adults; \$6 children 12 and under. Tickets are available at the door.

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

• **Bed hangings**: The Bulman bed hangings are the crown jewel of the collections of the Museums of Old York and the history behind them is as romantic and pleasing as their skillful design, color and embroidered verses. They were obviously a source of meditation and inspiration to their maker, Mary Bulman who stitched them over a period of seven years during the early 18th century. (See photo.) Curator Mary Harding asked herself how they might be artistically interpreted by contemporary artists. Referring to files and knowledge of past work, Harding consciously selected a group of artists who work in a variety of media. After sending the artists packets of information, photographs and a visitor's pass to view the bed hangings first hand, there response was amazing and the public can now view the results. The public is invited to join in a conversation with several of the exhibiting artists and Tom Johnson, director of the Victorian Mansion in Portland, Maine and former curator at the Museums of Old York. The program titled Sharing History and Inspiration will take place on Sunday Oct. 24, at 3 p.m. in the Museum's visitor center. (Remick Barn on the corner of York Street and Lindsay Road, York, 351-1083, www.georgemarshalstoregallery.com.

• **On Sunday Oct. 24** at 2 p.m., Portsmouth Historical Society presents art collector, Dough Nelson's presentation, The Art of the Isles of Shoals followed by scenes from Pontine Theatre's original production, The Isles of Shoals: Eternal Sound of the Sea, at the Discover Portsmouth Center, located at the corner of Middle & Islington Streets in downtown Portsmouth N.H. Tickets are \$10 (\$7 for PHS Members) and may be purchased at the door. For information, contact the Portsmouth Historical Society: info@portsmouthhistory.org or 603-436-8420.

• **Pottery demonstrations**, music and refreshments throughout the weekend, Saturday, Nov. 6 and Sunday, Nov. 7, 10 a.m. to 5 p.m. showcasing local League of N.H. craftsmen that reside in Kittery. Also, now through February 2011—The sumptuous photos of League of New Hampshire Craftsman, Lawrence Elbroch, India Sojourn and a Glimpse of Venice. The Red Door Pottery Studio and Gallery Shop, one mile from downtown Portsmouth at 44 Government Street, Kittery, 439-5671, www.reddoorpottery.com.

• **NH Open Doors** at The Red Door Pottery Studio and Gallery Shop. Showcase of local League of New Hampshire craftsmen that reside in Kittery, League potters, puppet makers, printers, photographers, jewelers and more.

• **Writers on a New England Stage** presents the bestselling author of The Professor and the Madman, Krakatoa, and The Map that Changed the World, Simon Winchester on Monday, Nov. 8 at 7:30 p.m. Tickets: \$13, \$11 for members of The Music Hall are available through The Music Hall Box Office, located at 28 Chestnut Street, Portsmouth, over the phone at (603) 436-2400 or online at www.themusichall.org.

• **Holidays Past**: Sixth Annual Festival of Trees, Friday, Nov. 26, 5 p.m. through Friday,



COURTESY PHOTO

Museums of Old York presents Common Thread: Artists Respond to the Bulman Bedhangings, which were stitched over a period of seven years during the 18th century.

Dec. 31, at The Dyer Library/ Saco Museum, 371 Main St., Saco, 283-3861, www.dyerlibrariesacomuseum.org. Dozens of magnificently decorated trees and wreaths will be displayed and raffled off to benefit programs at the Dyer Library and Saco Museum. The Festival also includes a gingerbread village, visits with Santa, and many other events and activities for all ages throughout the month of December. Free and open to the public.

• **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.

• **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 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.

• **The Kittery Art Association** presents The Dark Side now through Sunday, Nov. 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 to 6 p.m. The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursdays 3 to 6 p.m., Saturdays noon to 6 p.m. and Sundays noon to 5 p.m. To learn more about the KAA and upcoming events, call the gallery at 451-8384 or visit www.kitteryartassociation.org.

HE'S ALL FIRED UP ABOUT CLAY

Kennebunk artist Al Pelletier enjoys being playful in pottery

By **SUZIE GOODWIN**

The York Independent

Ellen and Al, Al and Ellen—I'm not sure who came first but there is no doubt in my mind they belong together. They live in Kennebunk in a house they are restoring that dates back to the 1800s. They're both talented artists—Ellen does pastels and paints; Al is a potter and plays with clay. Today's story is about Al.

Al Pelletier is a native New Englander and was once an avid trout fisherman. That's when he first became interested in clay.

"In this area, you can hardly set your pole down with out finding clay," he said.

Al loved playing with it. As his interest grew, he began taking classes at Portland Pottery. But with his playful and curious nature, his learning never stopped.

He continually experimented, and one of those experiments involved using some of that local clay. He had found a bank of clay not far from his home. The woman who owned the land told him to help himself.

Al decided to show his appreciation by making her a bowl. He collected the clay, formed a bowl and placed it on the top shelf of the kiln. He wanted it to be the first thing he saw when he opened it up. He fired it at 2200°, opened the kiln and "it was gone—nothing—just a pile of dust," he says, laughing. Not only had it melted, it melted all over everything else.

It was a learning experience for Al.

"The native clay found around here is good...for bricks," he recalled.

A hard lesson and he had to use a hammer and a cold

“There have been a few failures...10 or 15 yesterday.”

chisel to clean it up.

Al's favorite part of the whole process is making the glaze. He uses a scale that measures to a tenth of a gram, measuring precisely so he'll have no trouble duplicating the glaze.

"I hated chemistry in high school" he says, again laughing. He also creates sample tiles with every batch of stain he mixes, documenting what he had done. He rarely does a glaze firing without a few sample tiles and has over 45 to 50 of his 'favorites' hanging on a board near his workbench.

Almost all his tools and equipment he's picked up secondhand. His first kiln he found free through an ad in Uncle Henry's. He started with a small workbench in the basement but has now taken it over with 125 running feet of shelves.



SUZIE GOODWIN PHOTO

Kennebunk artist Al Pelletier enjoys expressing himself in clay.

His work bench is surrounded by notebooks...if he hadn't told me he writes everything down, I would have guessed. He doesn't make a move without recording it—he can go back a year and confidently recreate the same color.

He finds inspiration everywhere, including waiting rooms, where he has ripped a page or two out of a magazine to add to his clip file. (Don't judge, we've all done it.) His clip file is four drawers deep, so he's been at it for a while. He also has an extensive library, with his friends being the major contributors. What appeals to me most about his work is his creativity. One of his most popular pieces is a dory that holds about ten lobsters and comes with little butter boats.

Unfortunately for us, he has no Web site and sells mostly at local craft fairs—so you'll have to do your homework to find him. I found him this year at the York Art Association's "Art in the Park." His work is unique and contemporary and he's excited about his current project. It's an image he's had in his head for a while—a painting of a cityscape on a tile.

"There have been a few failures...10 or 15 yesterday," he says. "But I'm getting close."

Al and Ellen, married for 30 years, met at a local Cumberland farms. At the time, he was working on a local dragger, 60 to 70 miles off shore, in the winter—"it was hard out there," he recalls. He stopped into Cumberland farms

one day after work and there she was...he was a little bashful so he just kept going back in.

Then fate intervened in the form of an open house that by chance they both happened to attend. There was an empty chair next to him. She sat down (or the other way around, he can't remember) and before the day was over, he was in love.

He pauses and turns away—after 30 years, can you believe it—his eyes still tear thinking about how he met the love of his life!

They work together in their own lawn care company, working hard in the summer and playing in the winter months.

"Mowing together, playing together, vacationing together, and living together—it's been wonderful," Al says.

His words—after 30 years, that's the kind of guy he is.

For more information email Al at handsonpotter84@yahoo.com

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

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A TALE OF TWO SOUPS

You say potato, I say pumpkin: they both make great fall broths

By SARAH GRANT
The York Independent

Autumn foliage has peaked, which of course also means the end of the growing season.

Nothing is better for supper on a cold night than a steaming bowl of soup made from autumn’s bounty. The ingredients of the recipes here are in fresh abundance at the couple of stalwart farmer’s markets that carry on in late October and into November after others have closed for the year. (See “Eat Here” column for details.)

Consider the potato

Potato Leek soup, also called vichyssoise (when served cold) or Potage Parmentier (hot version) by the French, dates back to the 18th century in France and the courts of Louis XV. This king is credited with the invention of vichyssoise (bet he never saw the inside of the royal kitchen) due to his paranoiac suspicion of being poisoned.

Legend has it that his hot leek and potato soup was passed around to so many “tasters” that it was cold before his majesty could sup on it. It is said he developed a taste for the cold version, and it became a staple food of his court. Of course, all of this is somewhat unlikely as Louis XV died just two years after the Paris Faculty of Medicine declared potatoes edible in 1772. Maybe they meant Louis XVI?

The credit for bringing the hot version of this heavenly combination in a bowl to the commoners of France goes to Antoine-Augustin Parmentier, a Frenchman who lived in the 18th and early 19th centuries. As a young man, Parmentier returned home to France from being a prisoner of war in Prussia where he was fed a diet almost completely consisting of potatoes.

France was starving at the time and largely ignoring the nourishing potential of plentiful potatoes, then used only as pig fodder. He was also largely responsible for convincing the Faculty of Medicine to give the potato a chance; that it wouldn’t give them leprosy, as commonly believed. Parmentier popularized the tuber, in such recipes as said soup and the standard Hachis Parmentier, the French version of Shepherd’s Pie. By the way, the Scots also enjoy taking credit for the invention or at least the popular proliferation of this soup, calling it a traditional Scottish dish.

Whatevs, historians! This ambrosial combination of tubers and sweet leeks could just as well have been created by Edesia, Roman goddess of food. So simple, yet so elegant, it can be made with as few as six ingredients, but like meatloaf or chili, everyone has his/her own recipe and favorite added herbs or garnish. Here is my version of that recipe. My favorite way to serve Potato Leek Soup is with a crisp salad and crusty French baguette.



Potato Leek Soup

Yield: five one-cup servings

- 1 large or 2 small leeks, about 1 pound
- 2 bay leaves
- 4 sprigs fresh thyme, or one tsp. of dried
- 2 tablespoons butter
- 2 strips bacon, chopped (optional)
- 5 cups chicken or vegetable stock
- 1 to 1 1/4 pounds waxy or all-purpose potatoes, such as Yukon Gold, Kennebec or Katahdin, diced
- 1 1/2 teaspoons salt
- 3/4 teaspoon white pepper
- 1/2 to 3/4 cup heavy cream
- 2 tablespoons snipped chives
- Fresh ground pepper

Preparation

1. Trim the green portions of the leeks. Using a sharp knife, halve the white part of the leek lengthwise and rinse well under cold running water to remove any sand. Slice thinly crosswise and set aside.
2. In a large soup pot over medium heat, melt the butter and add the bacon (if using; if not go to step 3). Cook for 5 to 6 minutes, stirring occasionally, until the bacon is almost crisp and has rendered most of its fat. Remove the meat and set it aside.
3. Add the chopped leeks and cook until wilted, about 5 minutes. Add the thyme sprigs and bay leaves (if using dried thyme, cook briefly with the leeks), chicken stock, potatoes, salt and white pepper, and bring to a boil. Reduce the heat to a simmer and cook for 30 minutes, or until the potatoes are falling apart and the soup is flavorful.
4. Remove the thyme sprigs and bay leaves and, working in batches, puree the soup in a food processor or blender. If you own an immersion blender, puree the soup directly in the pot. Stir in the cream and adjust the seasoning, if necessary.
5. Serve immediately, with freshly ground black pepper, some of the snipped chives and bacon pieces sprinkled over the top of each bowl of soup.

Now, consider the pumpkin

Pumpkins, indigenous American fruit, have stood the test of time and clung to their popularity because they are a very versatile kind of food. You will find pumpkin in curries, soup, casseroles, cookies, bread and scones. You can also use pumpkins to make risotto, dips, burgers, quiche, pancakes, smoothies, salads and cornbread. If you live near Damariscotta, and have an indulgent sense of humor, you might consider racing mammoth pumpkins as the hull of your personal watercraft.

Pumpkin is from the Greek word “pepon,” which means big melon. In 1584, explorer Jacques Cartier, mistook pumpkins growing in the St Lawrence region as big melons. Later, the ever-inventive French changed the name to “pompon” which the English pronounced “pumpion.”

Colonists in America changed the word to “pumpkin.” Our colonial predecessors used so much pumpkin in their meals – probably because of its very long shelf life in cool root cellars—that the British dubbed Boston “Pumpkinshire,” as a ridiculous joke. To this day, pumpkins are used largely only as animal fodder in the U.K. Does that sound

familiar?

“Stewed Pumpkin” is probably the colonial ancestor to pumpkin soup, although the colonists flavored the vegetable side dish with sweet spices, sugar and a bit of apple cider vinegar. It resembled more the flavor of pumpkin pie than our modern soup.

Just as with potato leek soup, there are many ways to flavor and personalize pumpkin soup recipes. This one is comprised of roasted pumpkins and apples with a touch of curry. It is a wonderful first course for dinner, but makes a fine supper when served with a simple grilled cheddar sandwich or various paninis.

Curried Roasted Pumpkin-Apple Soup

The sweetness of the apple and honey balance the spiciness of the curry.

Yield: 12 one-cup servings or six large bowls

- 4 pound pie pumpkin, washed
- 4 large sweet-tart apples, such as Braeburn, Baldwin, Fuji or Gala unpeeled, cored and cut in halves or quarters
- 2 Tbsp. olive oil plus 1 Tbsp. olive oil
- 1/2 teaspoons salt, divided
- 1/4 tsp. freshly ground pepper
- 2 Tbsp. butter
- 2 cups of finely chopped onions, leeks and or shallots
- 1 Tbsp. chopped fresh sage, or 2 tsp. dried sage
- 1 Tbsp. curry powder or more to taste*
- 6 cups reduced-sodium chicken broth or vegetable broth
- 1/2 cup heavy cream
- 3 tablespoons honey or maple syrup
- Sour cream and cilantro, for garnish (optional)

Preparation

1. Preheat oven to 400°F.
2. Place entire pumpkin in oven on aluminum foil. Roast about one hour and a half or until just soft to touch. You can do this step the day before.
3. Place apples evenly on a large rimmed baking sheet. Drizzle with olive oil and sprinkle with 1/2 teaspoon salt and pepper. Roast, stirring once, for 45 minutes.
4. After allowing apples to cool for ten or fifteen minutes, press them through a sieve or food mill to remove skin and seeds and set aside.
5. Allow pumpkin to cool for fifteen minutes, then carefully split it open with a large sharp knife. When the interior is cool enough to touch, remove the seeds and scoop out flesh into the bowl of a food processor.
6. Puree pumpkin until smooth in batches.
7. Sauté onion in olive oil and butter until transparent and slightly browned.
8. Add sage and curry. Cook briefly until aromatic.
9. Add pumpkin puree, apple puree and chicken broth. Stir until combined and heated through.
10. Add honey or maple syrup and heavy cream.
11. Season with salt to taste and stir constantly over medium-low heat for about 6 minutes. Serve each portion topped with sour cream and cilantro if desired

*If you prefer a spicier soup, add more curry powder and enhance the spiciness with ½ tsp. or more of cayenne.

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EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent



selection of four from the regular menu; dessert and coffee for \$59/couple with a reservation. Sundays are prime rib and popover night. Enjoy an all-natural prime rib beef dinner for

\$19.95.

Days of operation are changing with the seasons, so call the restaurant (361-2272) or go to clayhillfarm.com for the most up-to-date information, as well as for a peek at the new menu. Reservations are always recommended.

• **Farmers market news:** Several farmers' markets have closed for the season, but I know of two nearby that soldier on high winter. The North Berwick Farmers' Market will run today, Friday, Oct. 22 from 3 until 6 p.m., and for the last time this year, next Friday, Oct. 29, same time in the North Berwick Town Hall parking lot. Kennebunk Farmers' Market runs until late November from 8 a.m. to 1 p.m. every Saturday next to Kennebunk Pharmacy on Main Street. Each of these markets has Facebook pages with up-to-the-minute information.

Farmer market fans, don't despair about finding fresh and local locally through the winter. Seacoast Eat Local and Wentworth Greenhouses will soon bring us the winter farmers' market, once a month in Rollinsford. Starting on Saturday, Nov. 20, from 10 a.m. to 2 p.m., visit the many farmers and artisans who set up temporary shop in the expansive greenhouses. A great time and place to find unique holiday gifts. Last year, the market was spectacular, and I expect no less this coming winter. Wentworth Greenhouses, 141 Rollins Road, Rollinsford, N.H., is 1 mile past Red's Shoe Barn on the Rollinsford/Dover border. Other dates, all Saturdays, are Dec. 18, Jan. 22, Feb. 26 and March 26.

Kennebunk Farmers' Market is celebrating Art and Apples Day this Saturday, Oct. 23 from 8 a.m. to 1 p.m. Try different varieties of apples and vote on your favorites. Also available for sampling will be apple-based culinary creations. Bring your kids to visit with farm livestock. Kid's arts and crafts will be on display. Continue your downtown trip with the First Annual Downtown Kennebunk Harvest Fest on Main Street from 8 a.m. until 2 p.m.

• **Restaurant specials:** The tourists are mostly gone and we have our resort towns pretty much to ourselves. Enjoy these specials and help keep our great variety of year-round restaurants profitable.

Friday nights are romantic at Spring Hill Restaurant, 117 Pond Road, South Berwick (384-2693). Couples can take advantage of the "2 for \$40" special, which includes one shared appetizer, soup or salad choice for each diner, entrée selection for each from the entire regular dinner menu and shared dessert with coffee. Reservations recommended.

Rosealee Sharf, owner of Spring Hill, tells me that if the readers of this column make a reservation for Sunday night and mention that they read about this special in The York Independent, they can enjoy the "Buy one entrée and receive the second

CONTINUED ON PAGE 16

• **Exotic epicurean line** at Hannaford: Hannaford has added the adventurous line of D'Artagnan meats to their butchery. D'Artagnan, purveyor of esteemed artisanal products, has been providing ingredients to chefs and gastronomes since 1985. Hannaford is boldly going where no other northern New England grocery chain has gone with a line of 14 of the fabulous products. I have missed access to wild boar meats since I left the restaurant business, but I picked up D'Artagnan Uncured Smoked Wild Boar Bacon, 8-ounce package for \$7.39. Not cheap, but so worth the treat of that sweet, nutty, and intense flavor. Wild boar meat is leaner and deeper red than pork; meat of young boar is very tender. This will make a special addition to my family's holiday breakfasts. I also tried the D'Artagnan Pure Maple Breakfast Sausage \$4.59 for an eight-ounce package. Again not cheap, but so good; it just oozes pure maple syrup. The breakfast sausage is especially wonderful with pancakes, waffles or French toast. I also saw packages of fresh rabbit, duck confit, low fat buffalo products, as well as, Andouille and chorizo sausages. All the ingredients on the D'Artagnan packages are in familiar, pronounceable language; all of the ingredients are organic, natural or wild.

Visit Hannaford.com for more information on what our local store carries. To read more on D'Artagnan's entire line of premium products, including free-range, wild and heritage breed turkeys, go to dartagnan.com.

• **Clay Hill Farm Restaurant** goes grass-fed: Speaking of all-natural, Clay Hill Farm Restaurant at 220 Clay Hill Road, Cape Neddick, (361-2272), proud sponsor of the Green Alliance Co-op, has committed to serving only pasture-raised meats. Executive chef Melissa Ettinger, a graduate of the Culinary Institute of America, told me, "We started a year and a half ago with pasture-raised prime rib, and recently we went 100 percent pasture-raised with the chicken, pork, beef, and sustainable fishes. Even though it is significantly more expensive to buy pasture-raised, the restaurant has increased prices only about 5 to 10 percent. We are dedicated to this idea and way of eating, and don't mind taking a profit hit from it," Ettinger says.

Clay Hill's new fall menu features a few dishes with which Ettinger is particularly pleased. Apple cider-glazed Pork tenderloin is served with pumpkin pancakes and molasses butter (\$26). The new vegetarian dish is a dinner plate-sized potato pancake piled high with roasted vegetables, drizzled with horseradish aioli and topped with sweet potato shoestrings (\$18). The fall dessert menu features an individual apple tatin baked to order. Average entrée price on the regular menu is less than \$26. Mondays and Tuesdays are wine dinner nights when a couple can enjoy a bottle of either red or white house wine, a choice of starters including Clay Hill's award-winning lobster bisque; an entree from a

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MUSIC LISTINGS

WHO’S PLAYING, WHEN & WHERE

FRIDAY, OCT. 22

• **Tim Theriault**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
• **Vocalist Sensation**, Ellen O'Brien, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050
• **Livingston Taylor**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777
• **Salsa dancing and Latin music** in the Yorkshire Ballroom, doors open 7 p.m., band at 8 p.m., admission \$8. York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

SATURDAY, OCT. 23

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

SUNDAY, OCT. 24

• **Jazz Brunch**, 11 a.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050
• **Slaid Cleaves**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 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, Maine, 351-3221

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

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.

• **Wells Reserve & Laudholm Trust**, 342 Laudholm Farm Road, Wells, 207-646-1555 or www.wellsreserve.org upcoming events: Lunch 'n' Learn: The Galapagos — Islands Without Fear, Tuesday, Oct. 26, noon. Hear about a three-generation family adventure in a most interesting land. Owl Prowl with Owl Banding, Wednesday, Oct. 27, 7 p.m. Join us for a sp-hooo-ky evening to learn about owls and their superpowers as nocturnal creatures. Dress for the weather and bring a flashlight or headlamp with a red filter. For ages 8 and up. Rain date October 28. \$7 general, \$5 Laudholm members. Registration required at 207-646-1555. Storms, Seawalls, and the Winter Beach, Monday, Nov. 1, 5 to 7 p.m. Walk Laudholm Beach at the end of your day to learn about how and why sand and stones

shift between summer and winter. \$7 general, \$5 Laudholm member. Registration required at 646-1555. You, Birds, and Birding, Wednesday, Nov. 3, 7 p.m. Nationally acclaimed bird authors Don and Lillian Stokes will present their new field guide, the Stokes Field Guide to the Birds of North America and tell how they designed it for you, the birder of today. Co-hosted by the Wells Reserve and York County Audubon. \$5 suggested donation.
• **Saturday, Oct. 30, 9 a.m., 2nd Annual Run for our School 5K Walk Run and Fun Run** St. Thomas School, 69 North Avenue, Sanford. (Benefits St. Thomas School) Beautiful Run/Walk, Free Fun Run. Contact: Gina and Chet Sawtelle 247-8294, cgsawtelle@roadrunner.com
• **Saturday, Nov. 6, 9 a.m., UNECOM Turkey Trot 5K Race**

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

SATURDAY, OCT. 30

• **Flush Funk and Fashion**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
• **Deanna Bogart**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777
• **"Harbor Haunt"**, 8 p.m., put together your costume, prizes awarded. Four Fathers of Rock Band . Admission: suggested \$10 donation to benefit AIDS Response Seacoast. York Harbor Inn, Coastal Route 1A, York Harbor, 363-0050

SUNDAY, OCT. 31

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

TUESDAY, NOV. 2

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

SATURDAY, NOV. 6

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

FRIDAY, NOV. 12

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

SATURDAY, NOV. 13

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

SATURDAY, NOV. 20

• **Melissa Manchester**, Tickets on sale now. Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

FRIDAY, DEC. 3

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

SATURDAY, JAN. 1, 2011

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

SATURDAY, JAN. 22, 2011

• **Cheryl Wheeler**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 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

TUESDAY, MARCH 1, 2011

• **Robert Cray & Shemekia Copeland**, On sale to members noon Saturday Oct. 2, On sale to public noon Thursday Oct. 22, The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400

SATURDAY, MARCH 25, 2011

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

EAT HERE

CONTINUED FROM PAGE 15

entrée free” special. Isn’t that special?! No coupon necessary, but reservations for the Sunday special are a must.

The Spring Hill menu is yummy and comforting, and the average dinner entrée price is just \$17. I have consistently enjoyed my meals there. Check out their menu at springhillmaine.com. The restaurant is open Wednesday through Sunday at 5 p.m.

Angelina’s, 655 Main St., Ogunquit (646-0445) has specials all week. Monday night is “Create your own pasta” night. Select from eight different pastas and 12 different sauces. Your pasta dinner comes with salad and bread for \$14.

On Tuesdays enjoy a glass of red or white wine, Tuscan Soup or Salad and choose from nine different special entrees for \$16.

Wednesdays and Sundays, Angelina’s features Community Night” when a 3-course dinner is \$19. Thursdays are for couples who may indulge in a three-course dinner with their choice of a bottle of red or white wine for \$55/ couple. Angelina’s is open seven nights a week at 4:30 p.m.

The (Lobster) Barn, 1000 Route 1, York (363-4721), is open five days, from 4 p.m. Wednesday through Friday and from noon on Saturdays and Sundays. Early bird specials include Fried Haddock dinner for \$11.95, Steak Tips \$11.95 and all-you-can-eat Fried Clam Strips for \$10.95. Call the restaurant for early bird hours. Friday and Saturday the Barn has a prime rib special that includes soup or endless salad, Betty’s delectable homemade breads, and a choice of starch for \$18.95. View the entire menu at thelobsterbarn.com.

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.

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

• **Brewfest/ Dinefest** - Saturday, Oct. 23 in partnership with the Maine Brewers Guild. Participating restaurants will feature one or more Maine craft beers, along with an appropriate appetizer or entrée. Some will also offer entertainment. This is not a bar hopping event – it’s more like a wine tasting at a favorite restaurant enjoying Maine craft beer. Restaurants participating in Dinefest, Saturday, Oct. 23, through Sunday, Oct. 31 are: Blue Sky, 2 Beach St., York Beach, 363-0050; Inn on the Blues, 7 Ocean Ave, York Beach, 351-3221); Guac-n-Roll, 1 Ocean Ave, York Beach, 361-4822; The Union Bluff Hotel, 8 Beach St, York Beach, 363-1333; Stage Neck Inn, 8 Stage Neck Road, York Harbor, 363-3850; Captain & Patty’s, 90 Pepperrell Road, Route 103, Kittery, 439-3655. Robert’s Maine Grill, 326 U.S. Route One, Kittery, 439-0300 is participating in Brewfest only. For more detailed information about menus and entertainment, visit www.maineoktoberfest.com.

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Month of October

Friday 22nd

Karaoke

Saturday 23rd

Four Fathers of Rock 7-11pm

Sunday 24th

Chicken Shoot, 2pm

Monday 25th

Women’s Auxiliary Ham Dinner, 5:30pm

Wednesday 27th

B.I.N.G.O. 6pm

Friday 29th

What’s Up Doc, 7-11pm

Saturday 30th

Wild Horse Band w/ Costume Party, 7-11pm

Month of November

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B.I.N.G.O. 6pm

Thursday 4th

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Friday 5th

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S.A.L - 1st Tuesday of month 7pm
AUX - 2nd Monday of month 1pm
House Committee - Last Thurs. of month 6pm
Executive Board - Last Thurs. of month 7pm

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Waiting for “Superman”

By Amy Diaz
for The York Independent

Waiting for “Superman” (PG) American kids, and thus the future of America, are imperiled by our crappy education system, so says *Waiting for “Superman,”* a documentary likely to leave you sad or angry or both.

Superman, personified here by George Reeves in clips from the TV show, is the person who comes to rescue the kids in the school bus, hurtling toward danger. Geoffrey Canada, now the head of Harlem Children’s Zone, a charter school in Harlem, says he cried the day he found out Superman wasn’t real and that no one was coming to his neighborhood in the South Bronx to right the many societal wrongs.

The movie follows other kids in other neighborhoods full of societal wrongs, the wrongest of which are the schools, “dropout factories,” as the movie calls them. The elementary schools leave kids behind on skills needed for middle school, which never catch them up on skills needed for high school, from which large percentages of kids in lousy districts in New York City, Los Angeles and other places never graduate. Forget college. Forget that family-sustaining job. And, for American companies, forget skilled workers.

Actually, forget skilled workers, whether they graduate from high school or not. The movie says that even our best students, the top five percent, are lagging far behind the best students of the rest of the world. Perhaps most eye-opening are not the examples of lousy schools in lousy neighborhoods but the example of lousy education in a neighborhood where the homes cost half a million dollars. Most of the students profiled are young minority students, kids in elementary or middle school who clearly have potential to make it but are neighborhoods where the schools are not great (or even passable). But one is a white teenage girl in an upper-middle-class neighborhood in Silicon Valley. You’d think — in a movie where the dramatic action is centered around lotteries held for

charter school spots — this student had already won life’s lottery. But because her test scores aren’t good, her neighborhood high school will likely put her in lower tracks for her academics. She won’t learn as much, won’t have AP classes on her transcript when she applies to college, and won’t be as prepared for whatever college she does get in to. Her escape from a downward academic trajectory is, just as with the other kids, a charter school where all of the kids will take rigorous academics.

Charter schools are, therefore, the Superman of this movie. Get a spot in one and you aren’t shunted into the low-performing public schools. All of the parents here are shown to be deeply involved people who want desperately for their kids to get a decent education. You can’t argue that in these cases parents are the problem or that more encouragement at home is all these kids need — you instead feel the movie’s despair that all the parental concern and involvement in the world isn’t going to make up for the crummy schools that are the only choice for those who can’t afford private school.

So, if charter schools and their founders — Canada, David Levin and Mike Feinberg at KIPP Academies — are the Supermen, who is the Lex Luthor? The teachers unions — boo, hiss. In dramatic fashion, the movie paints the teachers unions as the obstructionists who would rather see a hundred bad teachers saved by tenure than one good teacher rewarded with merit pay. The teachers unions are special interest groups who stop national Democrats from doing anything on education and local politicians of all stripes from tackling the problem at the grass roots, the movie says. To illustrate this battle, it gives us Michelle Rhee, another Superman, the much talked about Chancellor of the Washington, D.C., schools and her efforts.

So, I admit, I’m a sucker for this kind of movie. It has the drama and subjects you can’t help empathizing with — the big-eyed children with dreams of being doctors or providing a better life for their distant-future-children; it has all sorts of nerdy statistics about how we suck at math but are waving around “we’re number one!” foam fingers when it comes to confidence; it has solutions,

of a sort, in the work being done by the charter schools and Michelle Rhee. (And, yes, that’s a fairly limited example of solutions but it’s more than in, say, *Food Inc.*, a movie that had all sorts of facts going for it but limited drama and even less in terms of “and here’s what we do now.”) This is an example of the very best of modern feature documentary making — documentaries that tackle an issue but also give you an interesting story.

It’s probably also an example of some of the worst traits of modern feature documentaries — specifically, as convincing as it is, I couldn’t help but think that *Waiting for “Superman”* was oversimplifying a lot. Michelle Rhee just last week resigned, saying she wouldn’t be able to work with the incoming mayor, who ran on a campaign against her. Not all charter schools are the model of academic achievement shown here. And the movie was missing the voice of public school teachers — what do they think about their unions? What would they change if they had a magic wand?

That doesn’t, however, negate what this movie has to say or how fascinating it is. As the movie tells us, it’s one thing to read a story about our lousy test scores or failing schools and it’s another thing to meet the kids directly impacted by these big public policy issues. Go see *Waiting for “Superman,”* argue about it with your teacher friends, argue about it with parents and get some context for the often dry coverage of education issues. **A-**

Rated PG for some thematic material, mild language and incidental smoking. Directed by Davis Guggenheim and written by Davis Guggenheim and Billy Kimball, Waiting for “Superman” is an hour and 42 minutes long and distributed by Paramount Vantage.

Red (PG-13) Retired Extremely Dangerous CIA agents return to their killing ways when someone appears to be picking them off in Red, a spunky little action movie that gives the AARP crowd a chance at bad-assness.

Frank Moses (Bruce Willis) doesn’t seem to be exactly loving his retirement. The highlight of his day is when he gets an excuse to call Sarah

(Mary-Louise Parker), a customer service rep at some U.S. Treasury office. He tears up the check the government sends him and then calls her up to get a new one and small talk about what she’s reading or the places she wants to travel. Before he can move their friendship IRL, Moses is nearly taken out by a hit squad that appears in the dead of night at his unassuming suburban house. As he was once a spy, he quickly takes them out and skips town, heading for Sarah, whom he fears may also be at risk.

Not surprisingly, Sarah isn’t completely thrilled when the man she’d been phone flirting with shows up uninvited in her living room. To get her to come with him and stay a step ahead of whoever’s hunting him, Frank has to resort to some duct tape and some mild kidnapping. His plan is not just to go on the run but to figure out who wants him dead and why. For that he turns to former colleagues — Joe Matheson (Morgan Freeman), now spending his days ogling the female staff at his nursing home; Marvin Boggs (John Malkovich), a nutter living way off the grid, and Victoria (Helen Mirren), a former assassin who now lives in a posh Martha Stewart-esque home but occasionally takes jobs as a hit man to keep her hand in.

Willis and Parker are at this story’s center but it’s Malkovich and Mirren who truly make the movie fun. Malkovich gives his ability to do crazy pants free rein and Mirren seems to be having a blast shooting at bad guys and James Bonding around a fancy gala during one caper. They are enjoyable enough to watch that you can forgive the movie’s flimsiness when they are around.

Red doesn’t have a lot of heft but it has enough fun to keep the movie going. **B-**

Rated PG-13 for intense sequences of action violence and brief strong language. Directed by Robert Schwentke and written by Jon Hoeber and Erich Hoeber (from a graphic novel by Warren Ellis and Cully Hamner), Red is an hour and 51 minutes long and distributed by Summit Entertainment.

Jackass 3D (R) Johnny Knoxville and all his dumb little buddies find new ways to hit each other in the nuts in Jackass 3D,

a movie that flings all the early-aughts looniness right into your face.

If watching a guy get kicked in the junk by a donkey sounds like your idea of fun, then Johnny Knoxville, Jason “Wee Man” Acuña, Steve-O, Bam Margera, et al. have you covered. Even when the men are just standing next to each other, waiting for something unrelated to their beans-and-franks to happen, they all seem to always have their hands cupped, protectively, over their boy parts. Which of course leaves them free to be hit in the face, peed on and knocked down by a giant hand.

That Johnny Knoxville knows how to keep his staff on their toes.

For those with a weak gag reflex, there are two, maybe three scenes, that will make you glad you didn’t eat before coming to this movie (it would seem to go without saying that you don’t eat before seeing a *Jackass* movie — you don’t eat before and you probably won’t want to eat after). Though there is male nudity and plenty of swearing, some might be tempted to allow middle-schoolers to see this movie — there’s no sex, after all, your reasoning might go. In the interest of not giving your kids any ideas, I would urge people to heed the R rating. You don’t want to have to explain to the emergency room why, for example, your child is covered in bee stings after playing tetherball with a hive or why your kid and another kid tried to super-glue themselves to each other, both experiments tried here. *Jackass* is like *Mythbusters* but without the science or the attention to safety. The whole point of *Jackass* is to see your friend zapped by a cattle prod or somehow propelled into the air, only to land on his little jackass — or sometimes his neck, but again, half the fun here is in the object-into-family-jewels moment.

This is one of those rare times when I know that something isn’t for me and yet I can see the entertainment value in it. The 3-D effects actually aren’t that bad. Pace-wise, the movie seems to speed along with a just-right momentum — enough room for slow-mo shots of, for example, a ram butting its head into some unfortunate dude’s manhood, but we don’t ever excessively dwell on any one stunt. I don’t need to watch a guy drink...well, let’s not get into it. Let’s just say there are a lot of things here I could have lived my whole life not seeing. But I don’t have beans or a frank and so maybe this is just one of those things I’m not going to fully appreciate, just the way men don’t seem to get the strange and hypnotic wonderfulness of Real Simple magazine. **B-**

Rated R for male nudity, extremely crude and dangerous stunts throughout, and for language. Directed by Jeff Tremaine, Jackass 3D is an hour and 34 minutes long and distributed in wide release by Paramount Pictures.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7

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

Regal Cinemas Newington 15

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

The Music Hall

28 Chestnut St.,

Portsmouth, N.H. •
(207) 436-9900

Smitty’s Sanford Cinema & Pub

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

Smitty’s Cinemas Biddeford 8

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

The Cinemagic & IMAX in Saco

779 Portland Road,
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A heartfelt *Thank You* to our readers - your kind words had us smiling all weekend long at Harvestfest!



"I love reading the stories and the ads, we come 10 times a year and always look for the paper"

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"Can't wait for Friday to get my paper!"

- Carolyn, York

"York Independent is the best paper - we love it and look forward to it, the first thing we do when we come to town is to look for the paper"

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"beautifully written and edited, lots of information"

- Peggy, York

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- Lynn, York

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065169

READER SHOULDN'T TAKE SHOP'S BAD ADVICE



Dear Tom and Ray:
I have a 2002 Subaru Forrester. Upon my monthly check of fluids, I was shocked to see that there was no cooling fluid in the reservoir. I immediately took it to the shop, where they told me the head gasket was blown, and it would cost \$2,000 to fix. After doing some research, I found that Subaru had a service bulletin about this problem and advocated the use of a special Subaru additive for the coolant that could "possibly" stop the leak. So, I asked the mechanics to put the additive in my coolant. My mechanics then advised that I should just drive the car until it overheats, and only then fix my head gasket. So I have two questions: (1) Is it truly possible that this "additive" will fix my leak? And (2) if the additive doesn't fix my leak, should I really wait until my car overheats to fix it? Thanks.
— Catherine

TOM: It IS possible that the additive will

fix your leak. For years, Subaru has had problems with its head gaskets "seeping." They would remain intact (i.e., not torn or broken), but would allow fluid to seep through or around them. And if your head gasket is just seeping, and not actually blown, the additive may work.

RAY: I've tried the additive on my scalp, but somehow bald spots are still seeping into the regions where I once had hair.

TOM: The fact that you check your levels every month is actually discouraging to us, Catherine. Because that means the coolant reservoir went from full to empty in less than a month. That suggests that the solution may involve your home equity line in addition to the additive. But by all means, try the additive first.

RAY: But don't just wait for the engine to overheat. That's bad advice.

TOM: Right. Let's say your head gasket really is broken. You try the additive, it doesn't work and the car overheats. If it overheats badly enough, you could crack or warp the heads or damage the block. Or you could degrade the oil so badly that you damage the engine's bearings, which will shorten the life of the engine considerably. So you really don't want the car to overheat, ever.

RAY: Instead, now that the additive is in there, check your coolant reservoir every day for a while. See if you can assess whether the level is continuing to drop, and if so, how quickly. If it stops losing coolant, then have your garage do a pressure test and, hopefully, proclaim the problem solved.

TOM: But if the coolant level continues to drop, you want to find someone to fix it before the car overheats. And I'd suggest that that person be a different mechanic.

RAY: Right. Your current guys didn't know about the Subaru additive, and they gave you bad advice about what to do next. Ask friends who own Subarus who they use in your area. Or check out The Mechanics Files at www.cartalk.com. And let us know how it works out, Catherine.

Dear Tom and Ray:
Please help me settle a bet with my father-in-law ... the winner will buy the loser his next battery. My father-in-law claims that even though car batteries may be marked "maintenance-free," if the battery has vent caps you can pry off, you should do so, and check and — when necessary — refill the electrolyte levels as needed. I say no, that modern car batteries do not require checking electrolyte levels, and that by prying off the vent caps, you actually could cause some harm to a maintenance-free battery. Can you help settle our bet? — Michael

RAY: We can, but you're not going to like the settlement, Michael.

TOM: Back in the 1970s, battery manufacturers switched over to calcium lead plates, because they seriously reduced outgassing.

RAY: Outgassing, aside from being a byproduct of eating a beef-cheese-chorizo burrito, is when the fluid inside the battery heats up and "boils off." It's similar to what happens when water boils and gives off vapor

-- eventually, you run out of water.

TOM: Because calcium lead grids reduced outgassing significantly, and all but eliminated the need to add water to the battery cells, these batteries were called "maintenance-free."

RAY: But they don't eliminate outgassing completely. And if the engine compartment is subject to extremely high temperatures, even a maintenance-free battery can lose fluid.

TOM: With maintenance-free batteries, outgassing is most likely to happen in areas of the country that get extremely hot in the summer, or where cars are in constant stop-and-go conditions and their engine compartments get up to very high temperatures.

RAY: Most people will never need to add water to their maintenance-free batteries. In fact, the vast majority of batteries don't even allow you to check the fluid levels anymore. But if your maintenance-free battery does have removable caps, there certainly is no harm in removing them and adding water if the fluid happens to be low.

TOM: It's not a regular maintenance item, like it was 20 or 30 years ago, Michael. But you owe your pop-in-law his next battery. If you're really lucky, his next battery will be for his flashlight.

Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Write to Click and Clack by visiting the Car Talk Web site at www.cartalk.com.

York Hospital receives \$1,500 donation from foundation

'Big Andrew' funding to be used for transportation of cancer patients

Ian Knowles, of The Big Andrew Foundation, recently presented a check for \$1,500 to York Hospital's Oncology & Infusion Therapy Center representatives Jonathan D. Eneman, M.D., Susan Kelly-Westman, MSW and Michelle Boldiga, RN, OCN.

This \$1,500 donation—in keeping with the Foundation's wish to help patients locally who are dealing with cancer treatments—will be used to provide gas money for families needing assistance getting to and from chemotherapy and radiation treatments.

Ian Knowles is just one of many friends and family who helped organize The Big Andrew Foundation two years ago in honor of 16-year-old surfer and York summer resident, Andrew Gmelch who lost his battle with acute lymphoblastic leukemia in December 2007. An avid surfer, skateboarder and snowboarder, Andrew is remembered for his good heartedness and optimism even at the height of his year and a half long illness. He provided 'an extraordinary example of how living with passion meant living life without regrets and fears.'

The mission of the Foundation is to provide a network of fundraising, information, and support through events which allow businesses, communities, families, and individuals to come together in support of defeating cancer.

For more information about York Hospital's Oncology Center please call 351-3777, or visit their Web site at www.yorkhospital.com/services_oncology.cfm. For more information about other physicians associated with York Hospital, visit their Web site at www.yorkhospital.com or call the Friendraising office at 351-2385.



COURTESY PHOTO

From left, Jonathan D. Eneman, M.D., Ian Knowles, Susan Kelly-Westman, MSW and Michelle Boldiga, RN, OCN.

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FOREIGN AND DOMESTIC



LOOKING FOR A HOME

• On Saturday, Oct. 23, AWS and Behind the Scenes Charity team up for a Haunted Walk to benefit the Shelter. Guided tours 6:30 to 9 p.m. Live entertainment, Bake Sale, Concession Stand, Candy for the Little Spookers. \$3 per person and donations of Canned Cat Food and Cat Litter are appreciated.

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

Shadow

This little cutie is Shadow! He is a five year old Corgi who is searching for the perfect forever family. Shadow is a bit cautious at first but very sweet. He would love to find a family that will give him daily walks, play time and lots of TLC. Shadow should do just fine sharing his new home with other dogs, cats and children of all ages. If this little sweetie sounds like a perfect pet for you please fill out an adoption questionnaire and stop in with your family including dogs to meet Shadow.



an active, active dog. Playing with toys, fetching, walking, jogging, swimming, if it involves using energy, she loves to do it. Unfortunately, that also means she has some issues with self-control. Therefore, she would be a great candidate for the AWS Obedience classes. She should do fine sharing a new home with some other dogs and children over the age of 8 who can handle her activity level. If you'd like to adopt Lily, please fill out an adoption questionnaire and the bring your whole family, including dogs, in to meet Lily.



Linguini

Petite and super sweet! Little Linguini is a 3-and a half year old cat that has a short black coat that has just a bit of white. Linguini is an adorable outgoing and laid back girl. She loves to curl up in your arms or on your lap and just be loved. If this little munchkin sounds like the kitty for you please fill out an adoption questionnaire and stop in to meet Linguini.



Mustang

Meet Mustang, an 8-year old Greyhound/Husky Mix. Mustang is as high-spirited as his name suggests. He loves spending time outdoors, especially going for invigorating walks. Toys aren't his specialty though, he prefers just spending time with people. He should do fine sharing a new home with other dogs and children over the age of 6 who won't overwhelm him. He cannot share a home with cats or small animals however, as they're too much for him to handle. If you'd like to adopt Mustang, please fill out an adoption questionnaire and then bring your whole family, including dogs, in to meet him.



Lily

Meet Lily, a 1-and-a-half year old Labrador Mix. Lily is

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.



Chip

Meet Chip! She is a gorgeous female Guinea Pig that is searching for a forever home. Chip is a friendly girl and would love to be handled on a daily basis to stay this way. If you are interested in adopting Chip please fill out an adoption questionnaire and stop in to meet her.



Dusty

Meet Dusty, a 4-year old sable Ferret. Dusty is a friendly guy that would love to find a family that will handle him on a daily basis in order to keep him as happy as possible. He'll return the favor as well, as enjoys climbing all over people. If you are interested in adopting Dusty please fill out an adoption questionnaire and stop in to meet him.



Willie

Meet Willie a 10-week old mixed breed Rabbit. Willie is a friendly boy that would love to be handled on a daily basis so that he stays healthy and happy. He loves being out and running around for a bit and then is ready to curl up and take a nap. If Willie sounds like the bunny for you please fill out an adoption questionnaire and stop in to meet him.



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. She is an extremely affectionate girl and would love to have a warm lap to curl up on. If this beautiful little love bug sounds like the match for you please fill out our adoption questionnaire and stop in to meet Belle.



TIDE CHART
York Harbor



Friday, Oct. 22
High Tide, 11:17 a.m.
Low Tide, 5:16 a.m.
High Tide, 11:45 p.m.
Low Tide, 5:43 p.m.

Saturday, Oct. 23
High Tide, 11:50 a.m.
High Tide, 5:49 a.m.
Low Tide, 6:18 p.m.

Sunday, Oct. 24
High Tide, 12:20 a.m.
Low Tide, 6:23 a.m.
High Tide, 12:23 p.m.
Low Tide, 6:54 p.m.

Monday, Oct. 25
High Tide, 12:57 a.m.

Low Tide, 6:58 a.m.
High Tide, 12:59 p.m.
Low Tide, 7:32 p.m.

Tuesday, Oct. 26
High Tide, 1:35 a.m.
Low Tide, 7:37 a.m.
High Tide, 1:38 p.m.
Low Tide, 8:13 p.m.

Wednesday, Oct. 27
High Tide, 2:17 a.m.
Low Tide, 8:20 a.m.
High Tide, 2:22 p.m.
Low Tide, 8:59 p.m.

Thursday, Oct. 28
High Tide, 3:04 a.m.
Low Tide, 9:08 a.m.
High Tide, 3:11 p.m.

Low Tide, 9:50 p.m.

Friday, Oct. 29
High Tide, 3:57 a.m.
Low Tide, 10:02 a.m.
High Tide, 4:07 p.m.
Low Tide, 10:46 p.m.

Saturday, Oct. 30
High Tide, 4:54 a.m.
Low Tide, 11:03 a.m.
High Tide, 5:08 p.m.
Low Tide, 11:46 p.m.

Sunday, Oct. 31
High Tide, 5:56 a.m.
Low Tide, 6:14 p.m.
Low Tide, 12:09 p.m.

Monday, Nov. 1
High Tide, 6:58 a.m.
Low Tide, 12:48 a.m.
High Tide, 7:21 p.m.
Low Tide, 1:16 p.m.

Tuesday, Nov. 2
High Tide, 7:58 a.m.
Low Tide, 1:49 a.m.
High Tide, 8:25 p.m.
Low Tide, 2:21 p.m.

Wednesday, Nov. 3
High Tide, 8:53 a.m.
Low Tide, 2:47 a.m.
High Tide, 9:26 p.m.
Low Tide, 3:22 p.m.

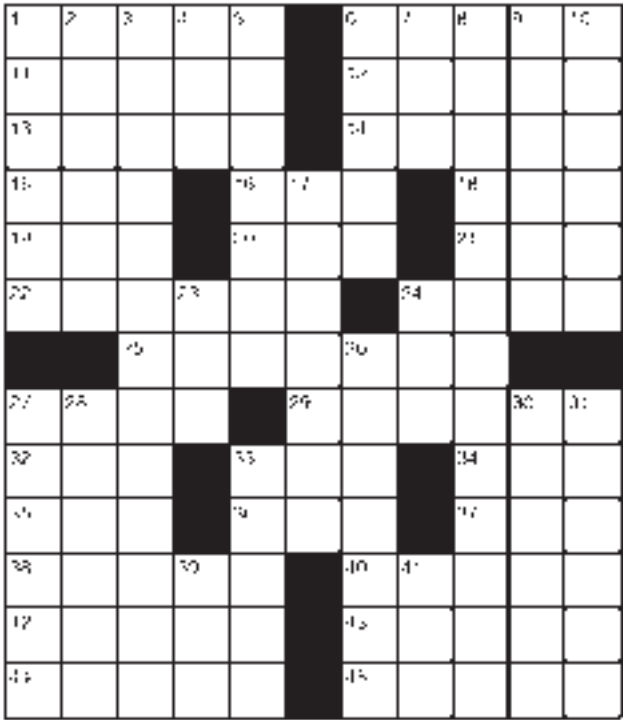
Thursday, Nov. 4
High Tide, 9:48 a.m.
Low Tide, 3:42 a.m.
High Tide, 10:22 p.m.
Low Tide, 4:18 p.m.

Friday, Nov. 5
High Tide, 10:39 a.m.
Low Tide, 4:34 a.m.
High Tide, 11:15 p.m.
Low Tide, 5:11 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 White House staffers
- 6 Disgusted
- 11 Scout unit
- 12 Unaided
- 13 Lovely, like a lassie
- 14 Breezes
- 15 Tiny laborer
- 16 Family
- 18 Father's Day gift
- 19 Idiosyncrasy
- 20 Powerful bunch
- 21 Got together
- 22 Bawls out
- 24 Southwestern sight
- 25 Letter after tau
- 27 Dresses in
- 29 Insurance type
- 32 Museum contents
- 33 Most Senators
- 34 Nest-egg acct.
- 35 Carnival city
- 36 Busy org. in April
- 37 Hackneyed
- 38 Sound-related
- 40 Fixed seats
- 42 Select group
- 43 Flared dress



10-22

- 44 Hamper
- 45 Early czar

DOWN

- 1 Diamond stats
- 2 Wry

- 3 "That's unlikely"
- 4 Long time
- 5 Robert Rodriguez film
- 6 Future bucks
- 7 Yale backer
- 8 "It was nothing"
- 9 Briefs, perhaps
- 10 Pre-euro Spanish coin
- 17 Kind of trading
- 23 CD forerunners
- 24 Jamaican address
- 26 Camera accessory
- 27 Moved quickly
- 28 Jim Palmer, once
- 30 Dahl of films
- 31 Roofer's need
- 33 Track athlete
- 39 Put away
- 41 Brewery output

SUDOKU

Conceptis Sudoku

By Dave Green

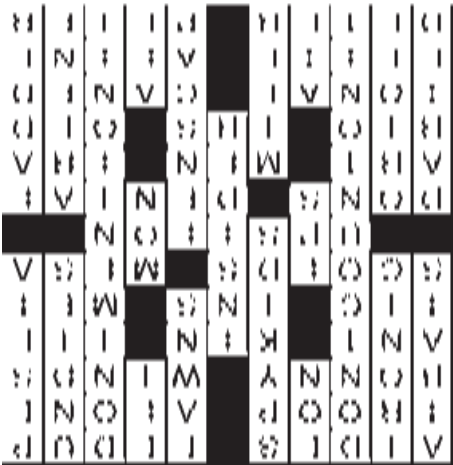
	7			2		5		
1							3	
			6	1				9
		5			8			
9		4		7		2		5
			2			9		
8				9	7			
	5							3
		1		6			9	

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Difficulty Level ★★★★★

10/22

Crossword Solution



Sudoku Solution

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

NEWS OF RECORD

OBITUARIES

Madelin E. Bezgembluk

Madelin E. Bezgembluk, 88, of 1715 US Route 1, Cape Neddick died Friday, Oct.15, 2010.

She was born Nov. 18, 1921 in Wee-hawken, N.J. a daughter of the late August A. and Madelin M. (Schuck) Edelman and was raised in Westwood, N.J. She was a graduate of Englewood Hospital School of Nursing in 1940. She worked in several hospitals in New Jersey before moving to Maine in 1962 and had worked at York Hospital from 1962 to 1987.

She was a member and volunteer at the York Senior Center and was also very ac-tive and an independent woman.

She is survived by a son, Edward A. Bezgembluk and his wife Olga M.

LOCAL BIRTHS

- Born: Sept. 9, 2010, **Piper Flynn Svenson**, baby son of Tammy & Mark Svenson of Kittery. Proud grandparents are: John & Linda Svenson of Barrington, N.H., Doreen & Thomas Paulus of Stow, Ohio.
- Born: Sept. 13, 2010, **Danika Rose Duquette**, baby daughter of: Kerri & Steven Duquette of Wells. Proud grandparents are: Melissa & Ramon Nolette of Wells, Angela & Ricky Duquette of

- South Berwick, Nancy & Mike Guiliano of Milton, N.H. Happy siblings: Ryann & Natalee.
- Born: Sept. 17, 2010, **Nevaeh Arianna Dolan**, baby daughter of: Jennifer Mullane & Sean Dolan of Cape Ned-dick. Proud grandparents are: Steve & Kathy Dolan of San-ford, Shirley & Tom Dolan of Kennebunk, Joan Mullane of Salisbury, Mass., Deb & Peter Hackmeister of Salem, Mass. Happy siblings: Drea & Ryan.
 - Born: Sept. 26, 2010, **Hailey Marie Moore**, baby

- daughter of: Tara & Jason Moore of Berwick. Proud grandparents are: Karen Moore of Portsmouth, N.H., Rose & Jeff Norton of Orlando, Fla. Happy sibling: Jonathan.
- Born: Sept. 27, 2010, **Eben Michael Camarato**, baby son of: Kylie McIntire & Adam Camarato of Kittery. Proud grandparents are: Tammy & Joseph Martel of Eliot, Jennifer & Jack Camden of Kittery, Roger McIntire of Kittery.

READER OPINION

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

Hospice says thanks for help

To The Editor:

We want to thank a lot of people for their part in our Harvestfest raffle. First: huge thanks go to the folks that bought tickets; the winners are Jean Frisbee and Michelle Wilson, our congratulations to them. Second: big thanks to the Hospice Volunteers who held fast against the howling winds to sell all

Bezgembluk of Bangor; two grandsons, Andrew D. Bezgembluk and Adam E. Bezgembluk both of Bangor; a great-grandson Samuel Bezgembluk; a step-grandson, Diego Ruiz Mena of Costa Rica; two step-granddaughters, Lindy Ruiz Mena of Bangor and Karol Ruiz Mena of Costa Rica; two sisters, Veronica Kociemba and Mary Edelmann both of Westwood, N.J; nieces and nephews.

Calling hours will be held on Friday, Oct. 22 from 5 to 8 p.m. in the Lucas & Eaton Funeral Home, 91 Long Sands Road, York. A funeral home service will be held on Saturday, Oct. 23 at 11 a.m. Burial will follow in the First Parish Cemetery. Memorial contributions may be made to either the York Senior Center or the SALT Program, 36 Main St., York, ME 03909. Visit www.lucaseatonfuneralhome.com.

those tickets. Jackie, Kathy & Joe you did a great job!

And thirdly: our sincere thanks to those merchants who donated gift certificates & items to make up the raffle. They are: The Meat House, Guac-n-Roll Burrito Grill & Cantina, The Stolen Menu Café, Terra Cotta Pasta Co., Stonewall Kitchen, Noel’s Café & Coffee House, Yummies Candy & Nuts, Fogarty’s Restaurant & Bakery, The Bagel Basket Café & Coffee House, The Atlantic House & Blue Sky on York Beach Restau-rant.

Lastly. we can never thank enough the talented kids from Berwick Academy who filled in for our crew and painted faces for us. You are a wonderful bunch of kids who do yourselves and your school proud.

Dee Bickmore, Director, Hospice of York

Horoscopes

By Rusty
The southern Maine coast’s leading astrologer and independent unlicensed life coach

- Aries** (March 21-April 19): Conversations with bosses, VIPs, and people in power result in important new in-sights—specifically, you find there really IS an agreement to never give you a break.
- Taurus** (April 20-May 20): Today you finally do some-thing productive. You donate your body to science.
- Gemini** (May 21-June 20): Everyone notices that you’re effective at your job today. The problem is, you’ve called in sick.
- Cancer** (June 21-July 22): This is a great day to do a good deed for another person, such as loaning them money.

- Speaking of which, I’m a little short right now.
- Leo** (July 23-Aug. 22): Leo has been replaced by a new astrological sign, one more in keeping with your inner per-sonality. It’s called “Dumbo.”
- Virgo** (Aug. 23-Sept. 22): Your belief in yourself will help you entertain new ideas for earning money. And when they don’t work out, we’ll all be entertained by your failure.
- Libra** (Sept. 23-Oct. 22): It’s hard for you to get through to family member, but that’s because everyone you’re related to is a mime.
- Scorpio** (Oct. 23-Nov. 21): Trust me, you don’t want to

- know your horoscope today. Go find the Jumble and be happy with that.
- Sagittarius** (Nov. 22-Dec. 21): Remember, too many cooks spoil the broth. But who wants broth?
- Capricorn** (Dec. 22-Jan. 19): No matter how bad things seem, someone else always has it worse. But in your case, I’d really like to see someone beat you in that department.
- Aquarius** (Jan. 20-Feb. 18): Romance update! Re-member the gal back in high school you were totally in love with? Just letting you know she still never thinks of you.
- Pisces** (Feb. 19-March 20): If Henry David Thoreau was serious about simplifying ev-erything in his life, why didn’t he change his name to Bob?

COMMUNITY SERVICE

Send us your listings!

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

Donations, volun-teers needed

• **The York MLK Service committee** is beginning to plan for MLK Day 2011. The first ever York community celebra-tion 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 com-mittee 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 Yarn Sellar** is sup-porting 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/hatpat-terns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100% wool (non-flam-mable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will 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 Work-camp 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

• **Shaker Hill Kitchens** at 17 Thornton Avenue in Saco is looking for volunteers. This cafe, bakery, and shared-use community kitchen is owned and operated by the York County Shelter Programs. Volunteers are needed to help with various tasks including transportation. Shaker Hill Kitchens is open Monday through Saturday from 7 a.m. to 3 p.m. and on Sunday from 7 a.m. to noon. If you can volunteer please call Nancy at 283-3128 or 207-608-2662. Additional information can be found at: www.yorkcountyshel-terprograms.org

• **York Hospital’s Meal Delivery** program is looking for volunteer drivers with depend-able vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also pro-vided 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 do-nations 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 desper-ate 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 recy-cling 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 encour-aged 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 collect-ing 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 Tuesday, Oct. 26 to help support Tidewater Waldorf School. On Tuesday, Nov. 2 and 9, Robert’s will host a Community Support to benefit The Center For Wildlife in Cape Neddick. Reserva-tions 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 res-ervations are strongly recom-mended. 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

• **Catapult** is the Seacoast’s first networking group spe-cifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.catapultseacoast.org.

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

• **The International Wom-en’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 under-standing 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-vol-unteer nonprofit organization chartered by Congress in 1939 to assist the United States Coast Guard with all of its mis-sions, excluding law enforce-ment. Members teach boating safety classes, provide free vessel safety checks, provide safety literature at boat shows, perform on the water safety pa-trols, 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 pub-lic 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 Market-place**, 10:30 a.m. to noon or 1 to 2:30 p.m. Fridays. Come alone or bring a friend, begin-ners 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 Du-plicate 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.

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COURTESY PHOTO

Girl Scout Troop 137's gingerbread house in the early stages of construction.

Demystifying the art of the gingerbread house

The York Public Library's 6th annual Festival of Gingerbread Houses is fast approaching. If you have always wanted to enter this spirited event but were not sure how to proceed, the Library has just the information you may need to start you, your family, and friends on a new holiday tradition.

On Saturday, Nov. 6, from 10 a.m. to noon, the public is welcome to come to the Children's Room at the York Public Library. This drop-in program is free to all ages. No registration is necessary.

Sarah Patch, owner of Green Dragon Goodies in York, and Michelle Bertolini, Library staff member and Girl Scout leader, will share tips to help more people participate in the fun of creating a gingerbread house. There will be examples of different houses and helpful hints addressing issues of cost, assembly, and decorating. Handouts will include the

fool-proof frosting recipe from Michelle Bertolini. Organizers hope this workshop will show how easy it is to create a gingerbread house and encourage more people to participate in this joyful community event. It promises to be fun for all.

Festival of Gingerbread Houses dates to remember:

Thursday, Dec. 2: Deliver entries to the York Public Library.

Saturday, Dec. 4 at 11 a.m. Awards ceremony.

December 4-17: Gingerbread houses on display in the Children's Room.

The York Public Library is located at 15 Long Sands Road in York, Maine. For additional information, please call 363-2818 or visit the Library's Web site at www.york.lib.me.us.

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Diane Wyman 207-752-3236

WELLS BEACH



Two seasonal Wells Beach cottages just steps to sandy Crescent Beach. Situated on almost 1/4 acre lot and bordering the Rachel Carson Wildlife Preserve, this property offers a premier location and endless possibilities! **\$399,900.**

Kathleen Thornton 207-337-0003

WELLS



3 Bedroom, 2 bath dormered Cape in a nice neighborhood. New bamboo floors in living room and den, hardwood in dining room & tiled kitchen floor. Located near the end of a cul-de-sac near the pond. Fenced, private backyard & nicely landscaped. **\$259,000.**

Nancy Raynes 207-233-1693

YORK



Originally built in 1880, converted to year-round residence. Sits high on hill overlooking tidal inlet w/ lovely water views. Great location near town, yet private w/ deck, porch, backyard, & mature landscaping. **\$399,000.**

Jim Hager 207-361-7169

YORK



Belmont area. Adorable year-round home with hip roof just 2/10 mile walk to YORK BEACH. Period details for this 3 bdrm, 2 bath, wide pine & bamboo floors, wrap around decks, 3-season porch, quiet street, big yard, 1-car garage. THE WAY LIFE SHOULD BE AT THE BEACH! **\$399,500.**

Louise Ducharme 207-252-3270

YORK



Spacious 4 Bedroom Home in excellent In-town neighborhood with easy access to 95, schools, and York Village. Finished basement, woodstove, 2 car garage, large back yard, and more. **\$299,000.**

Ken Peck 207-450-4668

YORK



Spacious home close to York Village features 3 BR, large kitchen w/ cathedral ceiling, wood burning fireplace in living room & wood stove hookup in family room. Close to all the York Beaches and schools. **\$339,000.**

Mitch Picard 207-363-2497

YORK



Charming 4BR Cape w/ R.O.W. to York River w/ dock. Perfect for downsizing or just starting out. Private back yard, 1st flr BR, oak flrs, Fireplace, woodstove. Galley kitchen with Granite counters & Stainless appliances. Convenient to schools. **\$309,500.**

Bill Conda 207-450-5030



Congratulations to Nancy Raynes

for the Distinguished Service Award she received through the District Rotary International in conjunction with the Wells Rotary Club for Outstanding Service!

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