

The York Independent

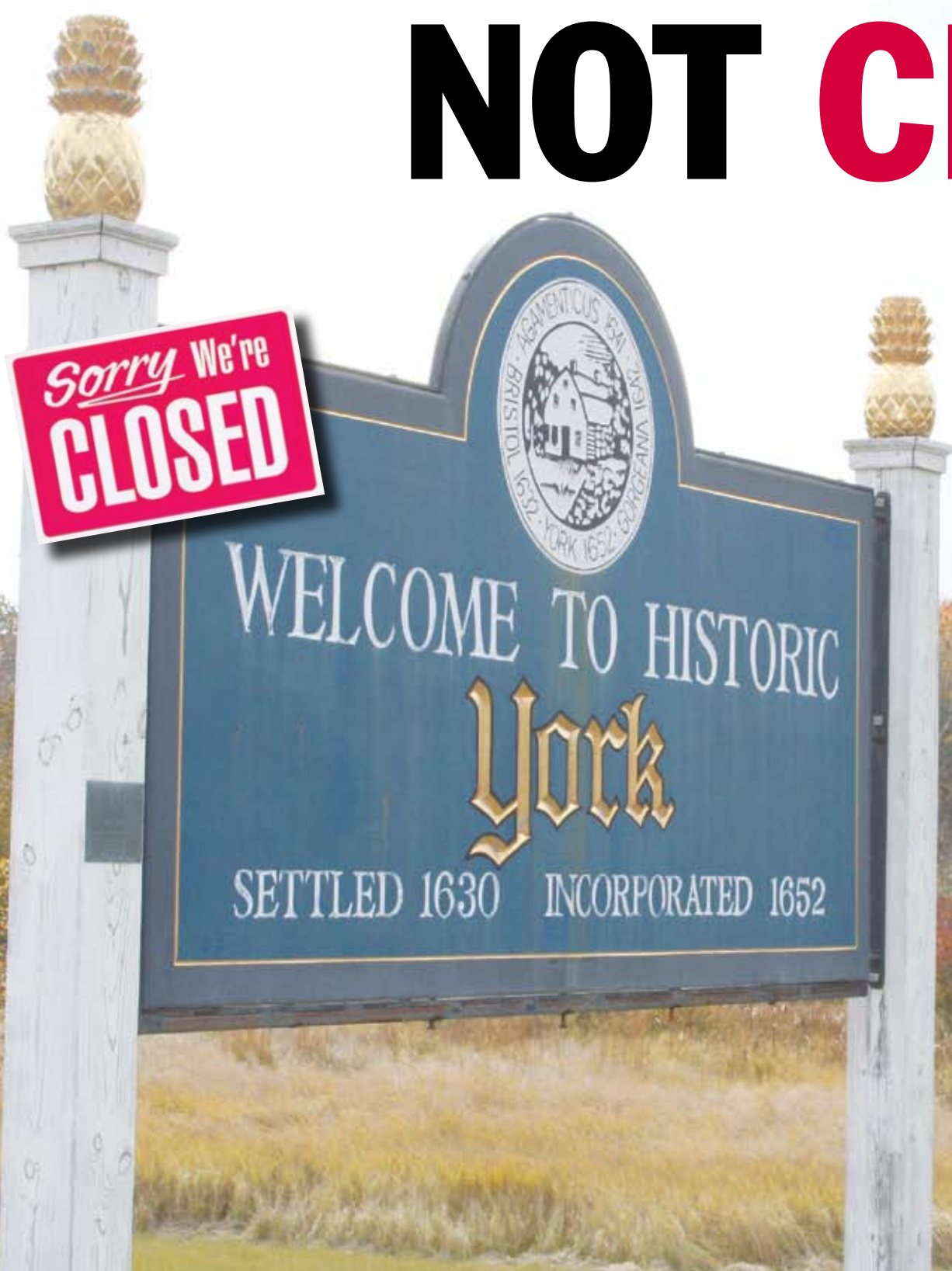
The hometown voice of the greater York region

www.yorkindependent.net

October 23 - November 5, 2009 Volume 11 ~ Issue 21

TO CLOSE OR NOT CLOSE?

For businesses in
York, it's the annual
fall question
Page 10



Community can mean many things

By **DAN SZCZESNY**

The York Independent

I was pleased to read in this week's cover story by Taryn Plumb that there appears to be a growing number of businesses that are trying to make a go of it over the winter months. Still, it'll take a concerted effort to make it work and maintain York as a destination town when the snow flies.

Joe Lipton of Inn on the Blues put his finger on it by pointing out that businesses have to unify to make the effort successful. If you're the only restaurant or inn out there that's open, it's going to be harder to get people to come to you. But like a mall, when you know everyone is open and hours are uniform, out of towners will be more likely to make the trip. Getting people off Route 1 and down into the coastal parts of town will help everyone.

Speaking of coming together as a community, Harvest-Fest turned out to be successful time despite high seas that forced organizers to cancel the fireworks display and a pesky squirrel that blew out some insulators, causing a power outage resulting in cold coffee and chowder at the festival. I particularly liked the pumpkin carved into the shape of a giant cheeseburger, complete with sesame seeds on top. Something about both pumpkin and burgers, I guess...

Meanwhile, with the Route 103 bridge closed until 2011, we're going to have to get used going the long way around if we want to get to Kittery. It's a shame that such



Dan Szczesny

a pretty gateway into York will have to be shut down for so long. Still, the workers down there are nice and didn't seem to mind me poking around along that section of Fishermen's Walk. You just have to hug the side of the Sayward-Wheeler House property a little tighter to get down there.

And the construction shouldn't affect access to the Steedman Woods Preserve via the Wiggly Bridge, a great place to run or just sightsee.

“ And the construction shouldn't affect access to the Steedman Woods Preserve via the Wiggly Bridge...”

Take your time with it, but do vote, as that's the ultimate commitment to the community.

Finally, there's been a lot of ink spilled about the upcoming Nov. 3 referendum warrant that will affect zoning, and the future, of York. It's a complicated warrant, and long. I'd urge you all to go to the town Web site and read the warrant yourself before heading to the polls.



YORK INDEPENDENT PHOTO

The Wiggly Bridge poses for a still picture.

THE INSIDE GUIDE

ON THE COVER

To close or not to close for the season? That's the question faced by many York businesses. (Cover by Dan Szczesny and Glenn Given.)

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GET YOUR HEELS ON FOR OGUNQUITFEST

If you've been waiting for the opportunity to run races either in bed or high heels, this weekend's OgunquitFest is where you'll want to be.

The 4th annual weekend-long festival runs from Thursday, Oct. 22 to Sunday, Oct. 25 and features haunted houses, ghost tours, classic cars, horse drawn wagon rides, pumpkin decorating, storytelling and a costume parade.

It is also a chance to slap on some high heels (they must be at least two inches)

and dash around Perkins Cove. Trophies will be awarded for fastest high heeler and most outrageous costume. But if running is too much of a burden, but you still want to race, why not participate in the Bridge to Beach Bed Race. Just climb on and zoom down Beach Street.

Some events are free to the public, while some require entrance or registration fees. For more information, times and locations, check out ogunquit.org.

OgunquitFest Schedule

- Thursday, Oct. 22-25: Haunted House and Maze at the Booth Theater on Beach Street.
- Friday, Oct. 23: Ghostly Tours at the Ogunquit Heritage Museum on Obeds Lane.
- Saturday, Oct. 24: Autumn Bazaar at the main beach parking lot; Horse-Drawn Wagon Rides at Veteran's Park; Great Pumpkin Patch Presentation and Cookie Monster Decorating at the Dunaway Center; Pony Rides at Ogunquit Playhouse; High Heel Dash at Perkins Cove; Children's Storytelling at the Ogunquit Heritage Museum; Casino Night at the Dunaway Center.
- Sunday, Oct. 25: Classic Car Show in the Ogunquit Playhouse parking lot; Costume Parade in Ogunquit Square; Bridge to Beach Bed Race down Beach Street.

York
The Independent
The hometown voice of the greater York region

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CHRIS SHIPLEY PHOTO

Tours of York Village via a horsedrawn cart were a highlight of this year's Harvest Fest celebration, held in York on Oct. 16-18.

MY KIND OF TOWN

A column about life as it's lived in the Yorks

By **JENNIFER L. SAUNDERS**
For the Independent

Is there anything quite as beautiful as our little seaside community bathed in the colors of autumn? We are so very fortunate to call York home—spending the entire year in this town that attracts visitors from across the globe to our beaches, woodlands, and mountain. And while the warm days of summer are, by all indications, behind us, that doesn't mean that the weeks ahead will be sleepy ones for our village, as I realized when I began gathering together just a taste of the activities coming up in the weeks ahead to share with my friends, neighbors, and those hardy visitors who know that York in the colors of autumn or the pristine chill of winter can be just as charming, in its own right, as it is in the heat of summer.

Halloween frights and festivities

If you are as crazy about Halloween as my family is, you will find a whole lot more than trick-or-treating to do in town in the weeks ahead! From theatrical events performed by local students to Historical Halloween at the Museums of Old York to a Halloween party benefit at the York Harbor Inn to the classic not-to-be-missed Costume Parade through York Village leading to the Halloween Hop at Village Elementary School.

Local students have been hard at work in a children's theatre camp with George Hosker Jr. to perform their original 'Haunted York' play on Monday, Oct. 26, beginning at 6 p.m. at the York High School Auditorium. This performance is open to the public and promises to be an evening of fun with witches, wizards and more in this special presentation through York Parks and Recreation.

Before Halloween and York's trick-or-treat night, which is always held the evening before the holidays, visit the Museums of Old York to carve your pumpkin while learning about the history of Halloween at the Remick Barn. All you need to bring is your pumpkin as Old York will provide the knives, newspaper and even the cleanup!



This event is set for Wednesday, Oct. 28, from 3 to 5 p.m. and while all are welcome, reservations are encouraged. The suggested donation for this event is \$5. Call 363-4974 or e-mail education@oldyork.org.

Then, on Thursday, Oct. 29, York Parks and Recreation will team up with the Parents Alternative to Latchkey (PAL) Program and the York Police Department to host the town's free costume parade, which will begin at Town Hall at 4:30 p.m., and the Halloween Hop, featuring "spirited" music, snacks and more at Village Elementary School right after the parade until 6:30 p.m.

On Halloween itself, Old York will offer "Historical Halloween" where, organizers promise, the facts will be scarier than fiction as participants choose between ghost tours or storytelling and spooky games—or both. This event is for the entire family and will be held from 6 to 8:30 p.m. at the Remick Barn with admission set at \$5 for teens and adults or \$15 for families. Meanwhile, York Harbor Inn will sponsor "The Harbor Haunt" to benefit AIDS Response Seacoast featuring the Four Fathers of Rock. The event begins at 7 p.m. with the music beginning at 8 p.m. The suggested donation is \$10.

Artist talk

Ever wondered about York's artists and how they find their inspiration? On Tuesday, Oct. 27, at 5 p.m., local artist Brett X. Gamache will share information about his own oil paintings, currently on display at the York Public Library through Jan. 2, 2010. Gamache's exhibition, which is entitled, "Home and Abroad; from Maine to Italy" was born of two years of work, with his Italian scenes completed while abroad in Italy on a 2007 Fulbright Grant. Call the library at

363-2818 for more on this special event.

Looking to get back to nature during this harvest season? Don't forget about such favorite local spots as Zach's Farm, where all the details on Zach's Corn Maze can be found at www.zachscornmaze.com, and the historic Blaisdell Farm on Southside Road, where pumpkins and other fall favorites can be found on sale when the sign is out on weekends. And, with Triple G Farm, the Youth Enrichment Center at Hilton-Winn and White Pines Programs, there is sure to be an activity going on for all ages at almost any time this fall.

Final thoughts

I want to send our congratulations to all those who took part in the recent Harvest Cup soccer event across town, and to personally thank all those assisting with various community service events in town including the York Education Foundation's work to fund special grants for local educators, the York Middle School teachers who worked with King Arthur Flour to give local students a chance to bake bread for families in need, and York's own Coastal Clovers 4-H Club efforts to help feed the hungry right here in town.

And for those of you who wondered why you didn't see me at Harvestfest on Saturday, Oct. 17—an event I have not missed in a dozen years—we were off on a nine-hour drive to Washington, D.C., where our daughter Katie is participating in the Jr. Congressional Young

Leaders Conference with 6th- and 7th-graders selected from around the country. We wish you a wonderful time of learning and growing, Katie, and congratulate you and the other York Middle School students who have been so fortunate to be a part of this event this year and in the past!

For my part, traveling to our nation's capitol never ceases to inspire, but coming home is equally magical—even though we drove through a mid-October snowfall from Connecticut to Maine. As Dorothy put it, "there is no place like home"—whatever the weather may be—especially when that home is our little town by the sea.

DON'T MISS:

Thursday, Oct. 29, the town's free costume parade, which will begin at Town Hall at 4:30 p.m., and the Halloween Hop, featuring "spirited" music, snacks and more at Village Elementary School right after the parade until 6:30 p.m.



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DENNIS MICHAEL SHERMAN

Q & A

THE BARBECUE EXPERT

By TARYN PLUMB

The York Independent

At first, you'd never take him for a Yankee.

With a laid-back, lovin'-life attitude, a touch of southern in his husky voice and a kickin' barbecue hand, you'd bet your spurs he was southern.

But DennyMike—that's Dennis Michael Sherman when he's not standing at his smoker, but he usually is—is very much a Yankee. The 57-year-old York resident grew up in Old Orchard Beach and rattled around the country since then, discovering barbecue—what he calls the holy grail of cooking—in Texas. Today, he sells an award-winning line of barbecue sauces and rubs under the brand DennyMike's 'Cue Stuff—which he says can knock the cowboy boots off even the most deep-seated Texan.

Just call it “Ayuh” with a southern drawl.

Name: Dennis Michael Sherman (nickname “DennyMike”)

Age: 57

Spouse: Patty Sherman, to whom he's been married for 28 years

Background: Born and raised in Old Orchard Beach, where he ran DennyMike's Barbecue and Deli for six years. During that time, he developed a series of barbecue sauces and rubs, now available online and in more than 50 Whole Foods stores and more than 500 independent retailers affiliated with Associated Grocers of New England. They've also past muster with the most grizzled barbecue veterans: DennyMike's “Chick Magnet,” a southwest rub, and “Pixie Dust,” an all-purpose rub, garnered

gold medals at the National Barbecue Association annual awards banquet in Austin, Texas.

How did you get this passion for barbecue?

I started slinging burgers when I was 8 years old in my dad's hot dog stand in Old Orchard Beach. In college, I transferred to the University of the Americas in Cholula, Mexico, el centro Mexico. I was introduced to Texas-style barbecue back then. I've been able to sit down at the table of some of the absolutely finest pit-masters. To this day, I remember my first introduction to Texas-style barbecue. It's just the holy grail of cooking.

“ I cooked a brisket once in a storm where we got 27 inches of snow. I had to clear it three times just to keep going back and forth... ”

What is Texas-style barbecue?

Generally, barbecue to the purist is just about anything cooked over charcoal with wood. Gas is not included, because gas cooking is grilling, and barbecue is smoking, thank you very much. More directly, barbecue is always low and slow. Low temperature for a long time.



There are regional variations on barbecue. Generally, barbecue is either wet or dry. Memphis style is what we refer to as wet. That means they'll use a paste of seasoning and sauce or some kind of marinade.

Texas-style is dry rub—but rub is certainly a misnomer. I am not of the school that rubs. I sprinkle. The contesting school of thought is that rubbing the spices into the meat might clog the pores so it doesn't breathe and release the fats as well. I think it's really just a matter of personal preference. I've eaten both ways. To me, if it's well-cooked barbecue, to hell with how you did it.

Why do you like barbecue so much?

The meat is generally, by degree, more moist, flavorful and tender than anything you could cook any other way. That flavor says it all.

I can eat barbecue just about any

time. Good barbecue, heck, I could eat it at least once a week. I'll do a prime rib roast, smoke it up, I'll do meatloaf in the smoker, I'll smoke a turkey for thanksgiving. What I put on the table is very nearly legendary. It comes out just like you're in the middle of Texas cattle country.

What is your ideal barbecue meal?

Definitely a combo plate—you gotta have ribs, you gotta have chicken, you gotta have brisket, you gotta have pulled pork or pork steak. If you got your druthers, you go after ribs of pork and ribs of beef. Then of course you have to have corn bread, beans, coleslaw or potato salad, then finish it off with a nice big slice of watermelon. I'm always looking for Collard greens on the table. Black-eyed peas as well. That's a feast.

When I went to Lockhart, Texas, we had three combo plates at three different

places. (Laughs) We tiptoed for a couple of hours. It was kind of tough walking, kind of tough sitting, but we had our bellies full of the best barbecue we probably had in ages. I'd do it again this afternoon.

How did you develop your product?

I was using basic store-bought rubs and sauces. I found that, to my disappointment, the first ingredient in the rubs was salt, and the first ingredient in the sauces was high-fructose corn syrup. I said 'You know something, I can do better than this.' I set myself to the task of creating the nine sauces and rubs that I have (four sauces and five rubs). I had a built-in lab and testing facility in the restaurant (DennyMike's Barbecue and Deli in Old Orchard Beach). The sauces evolved over numerous. I might have gone through about 18 different versions on my original sauce. I don't believe I've ever created one without having to revisit it and modify it. It's just the process.

Do you have plans for others?

I do, in fact. I'm looking to do a Key West key lime hot sauce, as well as a Key West rub, and a Tabasco-style sauce. I think I wanna tackle A-1. I like that for a steak sauce. But it's got so much junk in it, I gotta make my own.

What kind of reactions do you get because you're from Maine, rather than the south?

Oh, it's beautiful. They say, "Yankee? Y'all don't really know anything about

barbecue out there, do you now?" When you think New England, you think lobster bakes and fish fries. The reaction is certainly surprise. They don't think it can happen. It's just not in the genes up here.

Why do you think more people don't barbecue in the winter?

People equate barbecue with sun and warm weather and being out in the backyard. I can understand that. But it doesn't take much to clear a little path to your grill or your smoker, brave the elements to do it year-round. That's the first path I clean, right to my garden shed, where my smoker is. I cooked a brisket once in a storm where we got 27 inches of snow. I had to clear it three times just to keep going back and forth (it took 12 hours to cook). It was a great day and what a meal was had.

Winter barbecue tips?

Be careful, don't slip, don't drop the goods. Above all, you need to be more aware of your heat. You'll lose heat very quickly, there's no getting around it. Extend your cooking time.

Overall barbecue tips?

Barbecue or smoke-cooking is complicated and it's very time-consuming. You have to slow down and plan accordingly. Brisket, for instance, is a two-day project. You gotta get the brisket, clean it, prep it, put your rubs to it, put it in a food-safe container overnight, fire up the smoker, then be prepared to cook for 12 hours, peek in on it now and again. It's a good time to have a few beers with

the boys. That's a side benny that people should look at. It's more of a cooking event, a socializing event. It's about people getting together, friendly people, people with big bellies, people bringing pot luck, everybody's going to be drinking beer. It's fantastic. We don't have enough opportunities nowadays to do that. If you're cooking barbecue, you're cooking for the entire neighborhood. Any time I think barbecue, I'm thinking a crowd, you've got everybody's attention and everybody says 'When do we eat?' If I say 'tuna fish' it wouldn't have the same effect. It's magical, it really is.

“It was kind of tough walking, kind of tough sitting, but we had our bellies full of the best barbecue we probably had in ages.”

What do you like about York?

I'm friendly with all my neighbors, we all get together and barbecue. It's a great place to live. Maine is special to me. My wife is from Fort Kent, so we

go from one end of the state to the other, and I love every inch of it.

How would you describe York?

It's an old town full of tradition and community. The neighbors are great. People have all the ethics of typical Mainers. In a way, I would call it a typical Maine town, but it's got quite the heritage. York is full of fascinating stories about the past inhabitants of this place.

Favorite movie: "Animal House" or "Blazing Saddles."

They're just nonsensical comedies that are totally stress-free, apolitical, good entertainment.

Favorite book: "The Prophet" by Kahlil Gibran.

It says so many things about the life we are engaged in so simply. It's very thought-provoking.

Favorite historical figure: John F. Kennedy.

It's just the hope that he gave the country and the contributions he made. The first album I ever owned was a recording of his inauguration. I was so taken by his words I had to go out and get it.

For more on DennyMike, visit www.dennymikes.com.

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LOCAL GOVERNMENT

REDUCING IMPACT

York officials strategize to reduce carbon footprint

By TARYN PLUMB

The York Independent

As they look towards 2010 and beyond, York officials are taking on a wide range of quality-of-life issues—and ensuring that residents are in on the process.

Going green

The task: To reduce York's carbon emissions.

The result: Less stress put on both taxpayers and the environment, as explained by selectman chairman Michael Estes, who called energy efficiency a “win-win.”

“We have a government that’s very much in tune to efficiencies and using less fuel, and we’re on that bandwagon,” he said. “There’s tremendous support for it in the general public. It’s something we care very much about.”

One of the first steps in the process: A study by the energy efficiency steering committee, which found that, in 2008, 5,050 tons of carbon were belched into the air by town vehicles and building heating

“There’s tremendous support for it in the general public. It’s something we care very much about.”

and cooling systems and other utilities.

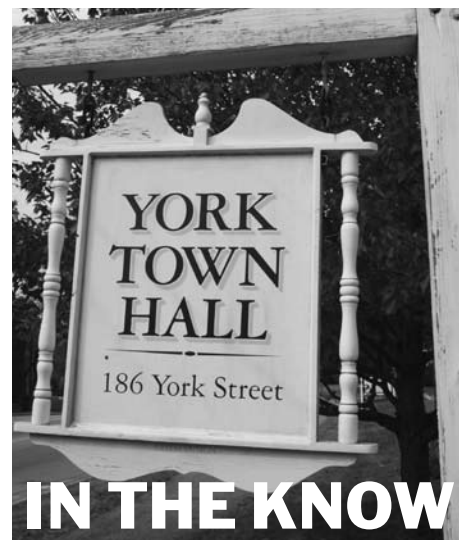
Hoping to reduce that output, selectmen have given the energy committee the permission to seek bids for an energy audit of all town buildings. “That way, we’d be able to rank them 1 through 10—what’s best and what’s worst,” Estes explained. Moving forward, the town also has access to \$100,000 in funds previously approved for use by voters to start energy upgrades to existing buildings.

In a similar effort, officials are looking to give residents a boost in the green-ing-up process. In conjunction with surrounding towns, York is applying for an Energy Efficiency and Conservation Block Grant—a federal funding program supported by the American Recovery and Reinvestment Act of 2009—that would provide residents with loans to pay for energy efficiency projects in their homes. If granted by the Maine Public Utilities Commission, the town could receive up to \$85,000, which would be allotted in low-interest loans of up to \$10,000 to residents and small business owners.

Ailing grader

In a similar issue of efficiency, the town will soon be forced to make a decision about a failing 30-year-old grader.

The 1979 John Deere grader is currently put to various uses around town,



A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

most notably snow removal. However, its transmission pump is failing, selectmen reported at a recent meeting. The cost to mend that and do other needed engine work is estimated at about \$27,000. Meanwhile, replacing the grader with a 2009 model would cost about \$210,400. Another option, officials noted, would be to enter into a lease-to-purchase deal, which would cost about \$49,000 annually or roughly \$4,000 a month for 60 months.

Selectmen agreed that sinking money into a 30-year-old grader is not cost effective. Dean Lessard, director of public works, noted that he hopes the grader makes it through the winter, provided it’s used sparingly.

Selectmen plan to proceed with stop-gap repairs and come to a consensus on a permanent solution that will be brought to voters.

Your input, please

Officials across various boards are seeking public input on a panoply of issues.

For starters, Selectmen plan to hold a public hearing in early December to hear from residents about whether they should form a charter commission. Selectmen recommend the action, Estes said, with the goal being to ensure that the charter is relevant, up-to-date and meeting the town’s needs of the 21st century. If a charter commission is established, it would comprise of three appointed and seven elected members, Estes said.

“We just want to make sure the public’s on board with us doing that,” he explained.

Similarly, planning board members are continuing to meet and workshop on a charge from selectmen to analyze an area along Route 1 for possible rezoning. As part of that mandate, the board has been asked to explicitly base its findings on public sentiment.

To that end, the board will begin to seek public input in January, according to community development director Stephen Burns. They specifically chose to wait until after the holidays, he explained, because that will likely mean that more of

the public will be available to attend.

“They want to have an opportunity for everybody to be involved right from the start,” Burns said. “They’re extremely concerned about maintaining neutrality as they go into this, and being responsive to what they hear from the public.”

The area under analysis is between 200 and 300 acres, a swath enveloping York’s Wild Kingdom, various vacant lots, open land and residential properties; currently, it is a cobbling of different zones. Selectmen have asked the planning board to deliver a proposal within the next one to three years.

The next workshop will be held on Thursday, Oct. 29, and the board also plans to meet with selectmen on Monday, Nov. 9.

Reviewing the old

Meanwhile, in a similar effort to keep the public informed, the community development department plans to have a full list of all York ordinances posted on the town Web site by the end of the month.

The list will comprise of 66 ordinances—anything that was enacted by town meeting, selectmen, the planning department or other town boards, going back to at least 1940. It also includes ordinances inherited from the York Beach Village Corporation and the York Harbor Village Corporation, Burns said.

“It’s soup to nuts, everything the town regulates,” he noted. “We’ve done our best to compile every single municipal code and ordinance.”

All told, it’s the result of months of research, Burns explained. Right now, it’s

a “patchwork” in terms of what’s available online, he explained. He estimated that about a third of the town’s ordinances are available for adept web surfers. “It’s hit or miss whether you find what you need on the Internet,” he said.

“It’s hit or miss whether you find what you need on the Internet.”

Ultimately, that’s meant that residents are always coming to town officials and employees with questions—and they have, in turn, had to sit down and find the answer by looking through “old dusty books.”

“The goal is to make those readily available for everybody who wants them,” Burns said.

Traffic woes

If you’re a regular traveler along Route 103, you’d better develop Plan B: The 103 bridge is now closed for 12 to 14 months as crews demolish and replace the structure. The bridge officially closed on Oct. 13 and detours are already up. It will reopen no later than May of 2011, according to officials.

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

YORK LIBRARY

Artist reception Oct. 27

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

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

- Artist Talk and Reception, Tuesday, Oct. 27, 5 p.m. York artist Brett X. Gamache will speak about his oil paintings which will be on display at the library through Jan. 2, 2010. His exhibition entitled “Home and Abroad; from Maine to Italy” is a culmination of two years of work, ranging from local Maine scenes to Italian landscapes completed while abroad in Italy on a 2007 Fulbright Grant.

- Alzheimer’s Series, Brown Bag Lunches. SENTRY HILL will present a three-part series on Alzheimer’s Disease at noon on three consecutive Tuesdays: Nov. 3, Nov. 10 and Nov. 17.

- Fall Library Clean-up Day. Saturday, Nov. 7 from 9 a.m. to noon. Join York Rotary and York High School Interact Club who will be out in force as they get our grounds in shape for the winter. Feel free to bring your own rakes and join them.

- ‘Little Miss Sunshine,’ Fall Film Festival, Sunday, Nov. 8 at 3 p.m. Multiple award winner including Oscar for Best Screen Play and best Supporting Actor (Alan Arkin). When a young girl

wins a spot in a pageant, she and her irreverent family drive across the country to attend the event. (2006). Rated PG for language, some sex and drug content. 101 minutes.

For children

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

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

Monthly programs

- Art by the Pond, third Tuesday of the month, Tuesday, Oct. 20 from 10:15 to 10:45 a.m. Join Jill Burke, graphic artist, as she shares her love and knowledge of art through projects designed for children ages 3-6 with their caregivers. Children are invited to be creative and have fun. Wear play clothes!

- Music in Motion, first Tuesday of the month; Tuesday, Nov. 3 at 10:30 a.m. Music instructor Lori Gundlach, who has taught



children’s music classes for twenty-five years, joins us for a season of rhythm and songs for young children.

For teens

- Video Gaming at the Library for Teens from 5 to 8 p.m., Saturday, Oct. 24. Teen Video Gaming is sponsored by the local group “Gamers Rock”. “Teens” must be at least 12 years old and have a permission slip signed by a parent. Advance registration is required. Please contact janaleemoquin8@yahoo.com or the library.

Art exhibits

- Wolfgang Ertl is exhibiting landscape and seascape paintings in the Kennebunk Room through Nov. 3. Ertl, a professor emeritus at the University of Iowa who now resides in York, has participated in various juried exhibitions in Maine and New Hampshire. Drawn to both abstract compositions and representational landscapes, for this exhibition he selected pieces in pastel and oil from his most recent work.

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LETTERS



The York Independent welcomes letters on local issues of reasonable length. We reserve the right to edit letters for style and sense, and to reject letters judged un-

suitable for publication. Send your letters to us via e-mail at editor@yorkindependent.net or via mail at The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

“ York is bigger than the block of York Beach shops and restaurants, and has a lot to offer its residents.”

We're more than just the beach
To the Editor,

In his “Publisher’s Note” in the Oct. 9 issue of the York Independent, Dan Szczesny asks where year-round York residents shop during the winter. He seems to be under the false impression that York closes during the winter and residents have to travel far and wide for something as mundane as a pack of nails.

In fact, York has two exceptional year-round hardware stores. There are two dry-cleaners open year round. During the winter, we enjoy ordering pizza from York House of Pizza or Ruby’s and downloading a movie on the computer. If we want to see a first-run blockbuster, the movie theater in Wells is 15 minutes away.

For thoughtful gifts from new baby to wedding, we shop at the Daisy Trading Company & Daisy Jane’s, Beyond the Sea, the gift shop at The Museums of Old York, and others. York has a yoga studio, dance school, pet store, supermarket, antiques shops, banks, and hair salons all of which are open year round. At least four cafes serve breakfast and lunch through the winter, and what could be cozier than dinner at the York Harbor Inn Ships Cellular on a blustery night?

All winter long there are community events at the library and courses and activities through York Adult Education and York Parks and Recreation. Despite the few York Beach shops and restaurants that are seasonal, there is a lot going on

here during the “off-season.” York is bigger than the block of York Beach shops and restaurants, and has a lot to offer its residents.

*John and Amy Land
York, Maine*

Yes on 17, no on 18

To the Editor,

Attention all York voters. Why is it important for York citizens to understand and vote on Article 17 and Article 18 regarding the residential growth ordinance? Only the growth ordinance governs the rate of residential growth in York. A YES on Article 17 will ensure that there is a yearly limit on the number of new dwelling units; 96 permits, plus five for long-time land owners, plus about 30 for affordable, elderly, and exempt. Isn’t that all that York can handle?

On the other hand, a YES vote on Article 18 will suspend the growth ordinance indefinitely, based on the federal unemployment rate. It could be several years while waiting for the federal unemployment rate to come down. The federal

rate is above 9 percent and still rising. If you’re relatively new to York, you should know that in 1999, there were 160 new dwelling unit permits issued. The growth was projected to go to 250 in a few years. This was an impossible situation for school and municipal management and resulted in the residential growth ordinance. A NO vote on Article 18 will keep a growth ordinance in place. It is important that York voters

understand this! Only YES on 17 and NO on 18 will protect York.

Presently there are not enough applicants to fill the allowed number because of the economy. When that starts to change gradually, as the economy improves, there could be a much higher demand. Presently, the federal unemployment rate is over 9 percent and still increasing. The local rate is about 6 percent. An ordinance needs to be in place as the local economy improves as a safeguard, because nobody knows how long it will take for the recov-



ery. We encourage all voters to become familiar with Articles 17 and 18. Don’t be fooled by the selectmen’s preference vote on these articles.

Because of the way the Articles are written, the only way to provide continuing limits for residential growth in the future is to vote YES on Article 17 and NO on Article 18.

*Clifford Estes
York, Maine*

Thanks for ‘Be the Pig’ support

To the Editor,

On behalf of the Center for Wildlife, heartfelt thanks to Mark Stevens and TGH/Construction for generously organizing the 2009 2nd Annual “Be the Pig” Roast to benefit York Food Pantry and Center for Wildlife. Thanks to the following organizations for their donations to these causes and to the many hardy partiers who attended the roast on Saturday, Aug. 29 despite being drenched by hurricane Danny: Florido & Son Carpentry, Mr. Mike’s, Ocean National Bank, Bayhaven Lobster, Ruby’s, Cape Neddick Country Club, Period Design Restoration, Fogg Bros. Drywall, Performance Plumbing & Heating, Bridges Electric, Manely Grass, Fernald Construction, BFS Associates, D&H Landscaping, The Barn/The Rough, The Ledges Golf Club, “Smoke House,” Cape Neddick Power Washing, Bullshirt, TGH/Construction.

From all of us at the Center for Wildlife—thank you!

*Karen McElmurry
Executive Director
Center for Wildlife
York, Maine*

“ I believe that controlling the type and amount of growth benefits the vast majority of York citizens and businesses.”

Growth limits protected York

To the Editor,

I have a number of friends that make a living in the seacoast construction market. I do not. I live in York because it is where I grew up and I love the small town character. When I first considered questions 17 and 18, these two realities left me conflicted. For purely selfish reasons, I want the town to stay unchanged. I understand that this is unrealistic and local contractors need growth to exist.

On the surface it seems that these two interests are at odds. After looking at the current nationwide real estate implosion and resulting economic collapse, I no longer feel this way. It is difficult to compare markets like Phoenix, Las Vegas and Miami to York but there are certainly some lessons to be learned.

I believe that the local growth ordi-

nance played some role in preventing this severe boom and bust cycle that we see elsewhere. As a result, local real estate values have held up better than the national average and there is some construction going on. It is certainly nothing to be excited about but my friends are still working and I wonder where they would be right now if the town had allowed unfettered growth. I believe that controlling the type and amount of growth benefits the vast majority of York citizens and businesses. Please vote yes on 17 and no on 18.

*Robert Rubin
York, Maine*

Demand the tools of protection

To the Editor,

Some thoughts to consider while chanting “Yes on 17, No on 18...”

1. In the boom years of the 1980s and ‘90s, the economic interests who controlled Town Hall would take no responsible action to manage growth. Therefore, it fell to the citizenry to take protective action. Led by Cliff Estes, Ron Hayes and David Emery, a citizen petition was put forth, adopted and re-adopted, the last time by 78 percent of the vote.

2. These same economic interests, still in control of Town Hall, have decided that they know better than the citizenry and have decided to prevent a clean vote to occur on the issue.

3. Fortunately, the citizenry has, once again by petition, placed the question on the ballot—Yes on 17.

4. Unfortunately, the economic interests have placed a faux question linking growth control in York with the national unemployment rate. Apples and oranges—a red herring and a canard. As one of the most desirable places in America to live, the York housing market will soar long before the U.S. rate of unemployment falls to the trigger point for the growth ordinance. No on 18!

5. For years we have been subject to sob stories of those on the wait list thwarted from realizing their dreams. Yet when permits were offered this year a majority passed. A simple mechanism allowing those unable to build immediately to swap places with those on the list who are ready could easily be devised, keeping a steady but manageable growth rate. Lifting the growth cap will not enable those currently unable to build.

6. Who will be enabled by lifting the control are the land developers who, freed from permit constraint, will be back to gift us with the same strain of growth that had kids housed in trailers at school and budget battles that caused school layoffs and an atmosphere of town vs. gown conflict that still lingers.

7. Finally, and worst of all—the subdivision activity that is likely to occur if the cap is defeated will come in the open unprotected lands west of Interstate 95. In this area are several large unfragmented wildlife habitat blocs, including land in the York River corridor and around Mt. Agamenticus.

The same economic interests have prevented the creation of any rational land use controls—the planning and permitting process is inadequate to mitigate the harm certain to be done. The Land Trust

can buy but a small fraction of the land to be threatened. The result—ugly and expensive-to-service sprawl in field and forest. Please vote yes on Article 17 and no on Article 18 and demand the tools of protection for planning and permitting. Let us honor the 300 years of stewardship by York’s citizens with our own responsible actions.

*Torbert H. Macdonald
York, Maine*

Let’s be clear on voting

To the Editor,

If you favor continuing the existing managed growth for York as have 8 out of 10 voters over the past several years, subject to a town-wide vote every three years, you should vote YES on Article 17 and NO on Article 18.

Several people have asked me this question due to the confusion between these two citizen-sponsored ordinances, so I felt this might help to clarify the situation.

*Ted Little
York, Maine*

“...the unemployment rate is not the proper benchmark for the rate of growth.”

Use regional unemployment rate

To the Editor,

To the voters of York: If you believe the growth ordinance has helped to maintain your taxes at a reasonable rate, please vote Yes on Article 17 and No on Article 18.

Article 17 continues the growth ordinance; Article 18 will discontinue the growth ordinance if the federal unemployment rate is above 6.5 percent for three consecutive months.

Presently, the federal rate is above 10 percent and has been over 6.5 percent for the past 12 months, but the local unemployment rate (Portsmouth, NH-ME Metropolitan NECTA) is presently 5.6 percent and has been consistently below 6.1 percent since 1999.

If one were to use the unemployment rate as a guide line for growth control, it definitely should be the regional unemployment rate and not the federal. However, the unemployment rate is not the proper benchmark for the rate of growth. The town’s ability to absorb the demands on town services is determined by the rate of building growth, not by the unemployment rate.

Additionally, there is an argument that there is a long wait list. Today there are 140 people on the list, and those on the list have the option of refusing a permit 24 times. In fact, York’s Community Development Office has been going through the list and offering permits. Most people on the list are putting their option on hold and refusing permits. One individual who

wasn’t on the list applied for and received a growth/building permit within the last month. This is a fact I verified with the York Community Development Office on Friday, Oct. 16. Thus, if you applied for a growth/building permit today, you could probably get one in a timely manner.

Nationally, regionally and locally building starts have been down because of economic situations, but are slowly recovering. York’s growth permitting process is a long term strategy and not a short term strategy. Growth control must remain in place in order to prevent an uncontrolled building boom when the economy rebounds.

Yes on 17. No on 18.

Thank you,

*Dave Emery
York, Maine*

A question of financial strategy

To the Editor,

While the economy is controlling growth today it would be shortsighted to simply eliminate the growth ordinance—a valuable ongoing tool in managing our town economy. At the same time it is a valid statement that we can refine the ordinance to reflect the town’s evolving needs. It is unfortunate that another 12 months have been lost which could have been used to collaborate on an updated solution.

Over the past 12 months, our local officials have evaluated options employed by other Maine communities to help them understand how their management of growth has impacted their localities. These studies used actual growth and budget data to better understand the true impact on a department by department level. To date, the Town of York has not completed such a study. After nearly 10 years we have no detailed understanding of the actual impact of new homes—which could be easily remedied.

The unfortunate truth is that there was time to work together to refine the ordinance. There was time, for example, to make adjustments allowing our town

hall staff an easier method to issue permits during periods of low demand. The fact is that we do not need Article 18—because nobody has been denied a growth permit in York in the current period of low demand. What we need is for our selectmen to recognize that 78 percent of voters less than one year ago renewed an ordinance they still found relevant.

Assuming that to be the case again this November, we need our selectmen to commit to working on a better understanding of how growth impacts York and to bringing an updated ordinance to the ballot in November 2010 that has been collaboratively created, openly reviewed and genuinely serves the best interest of the community.

I urge you to vote yes on Article 17 to continue support of managed growth. I also urge you to vote no on Article 18 to avoid effectively sunsetting the ordinance.

This is not a question of jobs but one of strategic fiscal management.

*Eric Bakke
York, Maine*

Clay Hill Farm says thanks!

To the Editor,

A heart-felt thanks to everyone who came out to enjoy a beautiful autumn day at Clay Hill Farm’s Fall Eco-Fest on Columbus Day, Monday, Oct. 12.

Sincere thanks to all the families that generously donated their time and service. Thanks to the musicians, professionals and organizations who shared their talent, their wisdom and their resources. Thanks to the crafters, artisans and farmers who showcased why we are proud to live in New England. And thanks to the hundreds of individuals and families that came to the festival to discover, to learn and to celebrate.

What a truly inspirational day of family, community and environmental awareness. We couldn’t be more proud.

*The Lewis Family
Clay Hill Farm
York, Maine*

Selectmen ignored residents on growth

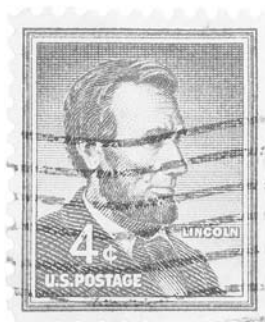
To the Editor,

The York Growth Ordinance was born out of ignored citizen’s requests to the selectmen to manage growth. A citizen’s petition enabled the voters a voice in the matter. It spite of passing by significant margins numerous times, Selectmen (Estes, Goodwin and Jackson-McCarty) have used their controlling vote to try to prevent the voters from having a voice.

These three Selectmen are trying to hide behind the argument that in a downturn economy, the Growth Ordinance is no longer needed. What business tenet are they following? In a downturn economy, you abandon business plans? York is a business. In the past 18 months, numerous businesses that mismanaged growth and the resulting debt could not withstand a downturn in the economy and failed. What benefit is there to switching to uncontrolled growth?

A citizen’s petition is enabling the voters to have a voice (Article 17) on growth in York. It also prevents future attempts by the selectmen trying to prevent voters from deciding on this issue. Managing growth is a fundamental part of a business and should continue for York.

Article 18 is a petition submitted by pro-growth supporters and ties the Growth Ordinance to the federal unemployment rate. If the car industry has significant layoffs or California suffers layoffs from continued financial woes, what does the Growth Ordinance have to do with this? Don’t be blinded by the smokescreen that elimination of the Growth Ordinance will give the local economy a boost. The Growth Ordinance has absolutely nothing to do with the current building market. Why aren’t



they building in neighboring towns or New England? Use some common sense!

Ordinances are changed to benefit the town. Does putting York in a position of uncontrolled growth benefit the town? Feel free to contact the above selectmen and share your thoughts on their attempt to prevent your vote on this issue.

*Wayne Martin
York, Maine*

“With a shrinking school age population in Maine, we’ve got to consolidate resources in the districts”

Repeal the school consolidation law

To the Editor,

On the ballot Nov. 3 will be seven citizen referendum questions. Each one deserves thought, some are getting more attention than others, and some are not what they seem in their simple wording, which makes voting tricky. One Web site that has helped me understand them well enough for me to feel comfortable with my vote is <http://ow.ly/tspw>, The Augusta Insider.

Having been involved with the school consolidation effort from the day it was steam-rolled out when I was chair of the York School Committee, please consider voting yes on Question 3 to repeal the 2007 School Consolidation Law. Through dedicated work and foresight, York School District has an exemption to the law. In fact, the majority of school districts in Maine were given passes for one reason or another. There have been successful reorganizations, such as near Bowdoinham, RSU 2. Legislators and the School Commissioner Gendron seem committed to preserving successful districts even if the law is repealed. The districts left to reorganize have very specific barriers to reorganization that seem difficult to surmount without impacting education. Yet, under the law, they will be heavily fined for not complying. These are not wealthy districts. At this point, for these districts, the approach must be incentive-based, using clear goals and timelines. Because of consolidation, some towns like Pownal, Durham and Alna have seen increases in their property taxes by 11 to 33 percent because costs have shifted to them the way costs would have shifted to us if York had not been exempted.

With a shrinking school age population in Maine, we’ve got to consolidate resources in the districts. But this law is not working, should be repealed and then overhauled. Please vote yes on Question 3.

*Patty Hymanson
York, Maine*



COVER STORY

TO CLOSE OR
NOT TO CLOSE

As autumn takes hold, that's the question faced by dozens of York area merchants

By **TARYN PLUMB**

The York Independent

Suddenly, right after the foliage begins to brown out, it happens: A big drop, like the plunge of a roller coaster.

That's when The Rowan Tree, a nook of a coffee house tucked amidst the quaint clutter of Route 1, sees its business plunge by 30 or 40 percent, according to co-owner Jim Winters.

Still, they stick it out, braving the literal and figurative storm as tourists dwindle from a rush to a trickle. As Winters put it, it gives them the time to show a little love to the round-the-calender customers.

"They really keep us going," Winters

“There's more of a population here year-round. ... It'd be good for the whole town if more places stayed open.”

said. "We count on them."

Pick any day in January or February and take a walk—bitter cold as it might be—through downtown York or along the beach strip with its cornucopia of cafes and small boutiques.

Here's what you'll find: A good number of shuttered businesses, dark showrooms behind glass reflecting

the harsh sun, posted with "CLOSED" placards or handwritten signs scrawled like postcards, "Thanks for a great summer!" or "See you next season!"

It's the eternal tango of the seaside enterprise: To close or not to close?

"That's the \$10 million question," said Cathy Goodwin, president and CEO of the Greater York Region Chamber of Commerce.



TARYN PLUMB PHOTO

Jim Winters, co-owner of the Rowan Tree at 241 York St., a coffee house that stays open after the tourists leave.

From feast to famine

Here in York, as with many other seaside tourist towns, several types of businesses—from hotels to restaurants to gift shops—pack up for the cold months when tourists become a sort of endangered species.

But, much like the sea just beyond their "Welcome" mats and dingling front-door bells, it's a tide that's starting—however slowly—to change, as York becomes less of a destination and more of a home.

And, some entrepreneurs contend, they'd like to see more of it.

Simply put, "The more places stay open, the more people will come," said Joe Lipton, owner of Inn on the Blues, which closes for the season in January, February and March. "It just takes everybody to unify, find a median. It's a hard thing."

Indeed, especially when you consider the discrepancies, which swing like a pendulum from summer to winter.

In peak months—when the sea is glistening and the weather is broiling—about 40,000 people swell York's limits every day, according to Goodwin.

And in the winter?

There aren't hard numbers, but she estimates there are about 14,000 or so in town a day—essentially York's estimated year-round population.

Thus, in these desolate months, at least 60 percent of businesses slung along the beach close for January and February, she said. Those include many established pillars of seaside commerce, including The Ogunquit Playhouse, Leavitt Fine Arts Theater and York's Wild Kingdom (the latter staying open for just five months out of the year). Meanwhile, many businesses cozied along Route 1 stay open year-round, Goodwin noted.

Ultimately, it's a process that starts right after Labor Day, according to Chris Kehl, chamber chair. About 25 percent of seasonal businesses shutter right after the official end of summer, he explained. Most of the rest drop off in the ensuing weeks or stick it out to Harvest Fest, which often provides a final boost.



Then, it's typically a six-week dip until things start swinging up again, Goodwin said; but some holidays sandwiched in between, like Valentine's Day, can draw notable crowds.

All told, the season "works in an almost perfect bell curve," explained Phil Lusty of The Dockside Restaurant on Harris Island. It starts out in April, "builds momentum" to the Fourth of July, and "crescendos" in late July and the majority of August. Then, it "backs down again," he explained.

Tinkering and experimenting

And when that happens, businesses approach the closure question like mad scientists—tinkering and experimenting, and finally settling on a concoction that works for them. In the end, the criteria is different for everyone: Some base it on dwindling foot traffic or employee availability, others on the nasty weather, and many just have other responsibilities to tend with when the frost settles in.

Thus, what works for some can turn out to be a dud for others.

For instance, several years ago, the Dockside did attempt to stick it out through the cold months.

It didn't work.

As Lusty explained, he attempted to stay open for three full winter seasons from 1998 to 2000.

"The effort it took wasn't matched by the demand," he said, despite a "great deal" of advertising. He said that people found it "too isolating."

Ultimately, "You have to find the experiment what works for you," he said.

So in his case, that answer has been shuttering from late November to April, and operating just on weekends in the fringe months. It's a "successful," time-tested process, he said. "It allows us a lot of time to ski, too," he quipped.

Coastal Landscaping & Garden Center on Route 1 also tried jiggering its schedule, keeping its doors open for January and February for its first few years.

However, co-owner David Bridges found that "There's really nothing for the customers to come in and buy."

Therefore, they settled into a rhythmic schedule, closing for January and February and reopening in early March. And this year, with utility bills at record heights, they were able to delay their opening even further by buying larger plugs (or bitty sprouts) rather than sowing plants from seeds. With heat their major overhead, it was a tactic that saved them two or three weeks of heat bills, Bridges explained, and they plan to continue it into the future.

In the meantime, as winter sets in, "Rather than waiting on a customer and a customer there, we shut down," he explained.

Then there are those that have no other choice.

As is the case with Fox's Lobster House on Nubble Point: They're forced to close because the town shuts

off the water line to the island to keep it from freezing when temperatures plunge. It happens around this time every year, explained co-manager Jenna Winslow.

If they weren't encumbered by that, the restaurant would probably still close for most of the winter, she acknowledged, but they might extend their season for a couple weeks.

Because after a certain point, it's not worth it, she said. "Once the leaves fall off the trees, people stop coming around, other than a few couples here or there."

Closed or not, owners stay busy

Still, if business is idle at shuttered shops, restaurants and hotels, their owners certainly aren't.

Lusty explained that the majority of his work days in the off-season are filled with a brew of marketing and group sales.

Bridges and Lipton, for their part, take advantage of the down time to catch up on improvement projects. "It gives us the chance to go through the rooms," Lipton said, "And redo one here, one there."

You'll find the same work ethic inherent in the harder businesses that stay open to the public: Not surprisingly, they often have to work harder to draw customers in during colder months than they might otherwise need to in short-sleeve weather.

For the 54-room York Harbor Inn, that's meant increased marketing efforts up and down the northeast corridor, offering weekend getaway specials and spa packages and studding the calendar with special events, such as dinner dances, dinner theater, wine-tastings, and open mic, trivia and poetry nights.

Dropping prices, too, of course. Visitors who don't mind the cold can save about 20 to 30 percent on winter weekends—and as much as 50 percent mid-week, according to general manager Garry Dominquez. "It's definitely slower, but it's not necessarily less busy," he said.

Typically, the inn is at about 90 to 95 percent capacity in the summer, compared with 50 percent in the winter, he explained. So, to keep business moving, "We create things for people to do," he said.

Meanwhile, to cater to its customers, The Rowan Tree plans to maintain its summer hours throughout the



“Once the leaves fall off the trees, people stop coming around, other than a few couples here or there.”



TARYN PLUMB PHOTO

Coastal Landscaping and Garden Center is staying open.

winter. Whereas in the past they would have cut their closing back from 4 p.m. to 2 p.m., Winters explained. The change is ultimately fueled by a boost in business—Winters has seen an overall increase of about 25 percent in his afternoon business this fall over past seasons.

But also, "Consistency is an important factor," he said. "Sometimes changing your hours causes too much confusion."

In the end, he wishes more businesses would follow suit.

Nowadays, "There's more of a population here year-round," he said. "People are looking for things to do. It'd be good for the whole town if more places stayed open."



TARYN PLUMB PHOTO

Empty storefronts now line York Beach and York Beach downtown.



Anya Bowman displays patience while getting her face painted during this year's York Harvest Fest, held Friday, Oct. 16 through Sunday, Oct. 18.

Scenes from Harvestfest 2009



Pumpkins line Main Street Saturday night for the Harvest Fest Pumpkin Stroll, held in York on Saturday, Oct. 17.

Chris Shipley photos

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Volunteers scoop up freshly popped kettle corn at York's Harvest Fest on Saturday, Oct. 17.



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ART

ZENI'S STORY

From Cuba to York, opening the door to art

By **SUZIE GOODWIN**

The York Independent

In New England, a home's front door painted red means many things. But mostly, it is a symbol of safety & sanctuary; of heart & home.

It's interesting that this symbol is what Zeni Maicas, a local artist here in York, was drawn to on a recent trip to Spain.

Maicas was in Spain tracing her heritage, something she feels deeply about.

"You must have roots and wings," she says. Her wings she finds in painting and in her art. Her roots are ever present and run deep—perhaps deeper than most, as Zeni is a political refugee from Cuba. At the age of 24 she came to the United States, land of the free.

Zeni has loved to paint since she was a little girl, but her youth was much different than most and didn't allow for such luxuries. Zeni grew up in Cuba with a large extended family. Her family was well educated but was financially poor. Her father, a proud man, would tell Zeni

that their family's wealth could be measured in love. When she speaks of her family, there is no doubt—she is still a very wealthy woman.

In 1959, it would take more than love and a good education to survive. Cuba was in the midst of a revolution, Fidel Castro, brought fear to many, Zeni's parents included. At the time, she was an activist in the Catholic Church and the Pax Romana, an international organization supporting peace and justice. This organization apposed Castro and those associated with it faced

execution.

Zeni saw some of her friends executed and several had disappeared, never heard from again. Fear gripped the country, and the world, as violence grew.

Zeni's parents knew that it was to dangerous for her to stay, so they encouraged her to leave her home, her friends, her family and seek safety and a new life inside U.S. borders. With the help of the Catholic Church, she arrived in Miami with a religious visa granting her access, and with nothing but the clothes on her back.

Zeni had earned a graduate degree in pharmaceuticals in Cuba, but her education was not recognized in the U.S. In Miami, she sought work. Every day for two months, she and her childhood friend, Ofelia would look for work.

Becoming discouraged, they moved to Tampa. There they again sought work, this time with success. Although the hospital, St. Josephs, had no work, they met an old nun who felt compassion for them. The nun was Sister Mary Alma, who had been the administrator of St. Elizabeth's Hospital in Brighton, Mass. for over 20 years. The sister arranged for Zeni and her friend Ofelia to go to Boston.

Within a few days, Zeni and Ofelia were on a plane to Boston with the \$20 the sister had given them within a few days. They arrived at St. Elizabeth's and given a job as housekeepers in the hospital.

Zeni and Ofelia worked hard. They had to. Their fami-

lies were still in danger and not a day went by that they didn't worry about them. They knew that once they had left Cuba, their families would be flagged by the government to watch. They feared what their own freedom could cost their families.

So they worked hard, and after two years, Zeni was able to bring her parents over.

Zeni went to school at night. She was given a job in the microbiology lab; there she continued her career, eventually starting her own microbiology lab in Quincy, Mass.

Finally, she could relax. And she began painting again.

“ They feared what their own freedom could cost their families. ”

Zeni's not one to do anything lightly, and her art is no different. She joined the Quincy Art Association, where she became vice president for several years. In addition, she enjoys taking classes & attending workshops several times a year. She works with a variety

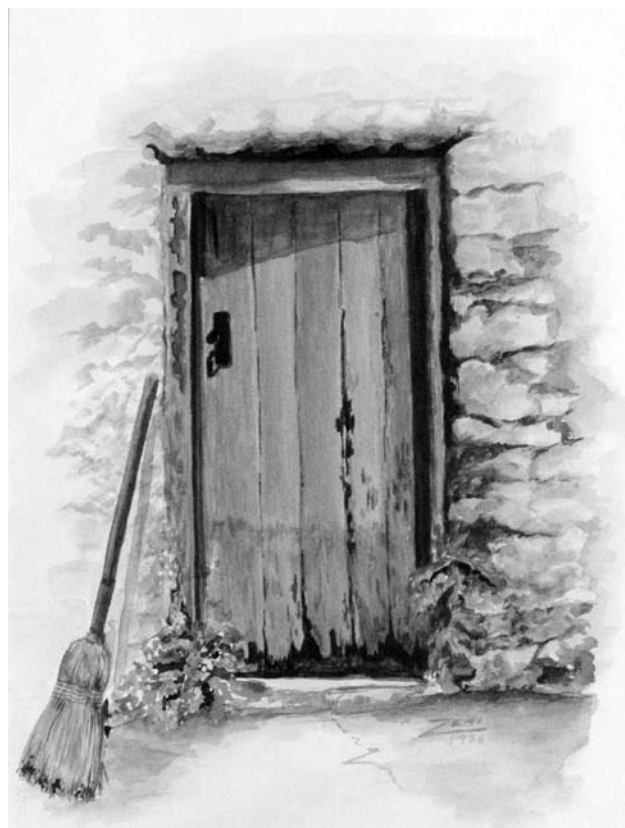
of mediums including water color, pen and ink and oil.

The Red Door is a painting inspired by Zeni's recent trip to Spain. The Red Door is visible from a distance on the homes found in the small Spanish town that was the home of her great-grandfather.

These homes were old and in poor repair, but the red door could be seen from a distance. For Zeni, that same sanctuary symbolized by the red door was found here in America, many many years ago.

Zeni lives in York with her sister (foster) Judy. They are both members of the York Art Association.

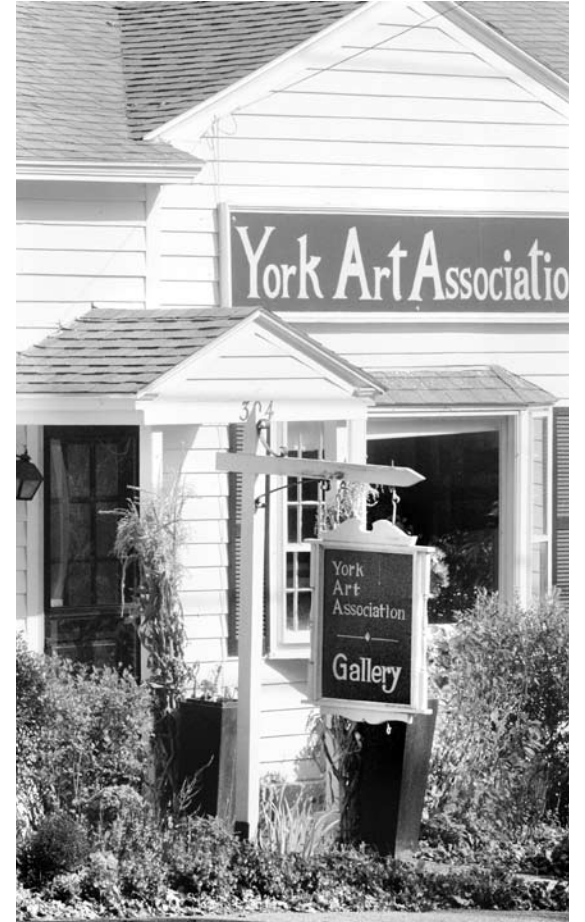
Suzie Goodwin, a local artist who works in photography and mixed media, writes about the visual arts for the York Independent. Send comments and story suggestions to editor@yorkindependent.net.



COURTESY IMAGE

The Red Door is a painting inspired by Zeni's recent trip to Spain.

UPCOMING



SUZIE GOODWIN PHOTO

The York Art Association's facilities at 394 York St.

Opens Friday, Nov. 13 at York Art Association

What do you think of when you think 'art association'? Can I be honest? I think I probably don't belong there, but fortunately, I didn't let that stop me. I decided to attend the York Art Association's fall show and it really surprised me. I really had no idea what to expect. There was a lot of great art there. It was fantastic and I won't miss another. You shouldn't, either.

The next show is a "small painting" exhibit which opens Friday, Nov. 13 with a wine & cheese reception. You can mingle with the artists and enjoy local art in a relaxed atmosphere. For more information contact the YAA at www.yorkartassociation.com

The York Art Association is located at 394 York St. (Route 1A), York Harbor. Phone is (207) 363-4049.

—Sarah Grant

FOOD HOMETOWN HOME MADE

To accomplish their best work,
local chefs start from scratch

By **SARAH GRANT**

The York Independent

One reason to eat out is trying things you can't make at home. Paradoxically, top area restaurants often boast choices that are homemade—that is, made right on the premises.

This week, we'll review local places that make virtual every menu item from scratch with top-notch ingredients. It's not a complete list: I regret that I could not fit in every eatery that I wanted to, so look for more recommended local eating in upcoming issues.

The Rowan Tree Café

241 York Street, York Village; 363-2035

Hours: Monday through Friday, 10 a.m. to 4 p.m.; Saturday 10 a.m. to 3 p.m.

The meticulously clean and orderly Rowan Tree, in their third year, is going strong with a pleasing limited menu of salads, sandwiches, stews, paninis, egg dishes, chowders and daily specials all handcrafted by Irene Kocka. This chef bridges breakfast and lunch deftly with dishes such as the spinach and chèvre frittata served with a side salad drizzled with a tasty house-made vinaigrette, one of the daily specials when I dropped by at the awkward-between-meal time of 11:15 a.m.. Partner Jim Winters handles the baking side of the business with his offerings of pies, cookies, brownies breakfast pastries and assorted dessert pastries.

This place is the high quality bargain of York County, with prices ranging from \$3 to \$6.50.

The Rowan Tree also offers off-site catering for pick up designed especially for your event with custom menus.

“The menu has undergone even more extensive re-construction than the building's interior.”

Cape Neddick Inn

1273 Route 1, York; 351-1145

www.capeneddickinn.com

Hours: 4 to 9 p.m., seven days a week Year round

A lot has changed at the Cape Neddick Inn in the two

years since current owner David Heavener bought the landmark restaurant nestled at the corner of Route 1 and Route 1A. Heavener's re-design of the interior greets you with a fireplace in the entryway and keeps the warm ambiance going with a fireplace in the main dining room as well as in the cozy pub. He has partitioned the back of the original dining room to make a private room that can seat up to 30.

The menu has undergone even more extensive re-construction than the building's interior. Chef Michael Arnesen is in the process of re-creating the menu for fall with extraordinary dishes such as Chicken-Fig Pot Pie, surprisingly filled with a Port wine sauce with cherries and sweet potatoes. The whole thing is topped with cheddar crumble pastry crust. Oh la la! Other fall items include Sweet Potato and Chorizo Cash and Cashew with Cranberry Salmon. Toques off, Michael, for your original interpretations of familiar-sounding foods, a very comforting adventure in eating.

There is more comfort available after the main meal with dessert selections like Maine Apple (From Giles Orchard) and Cranberry Crisp, Three Layer Chocolate Cake, Coconut Cream Pie with Pineapple Caramel Sauce and Bread (Croissant) Pudding with butter pecan caramel. Menu prices range from \$9 to \$30.

“If you can't find something to eat here, then you are not hungry.”

York Harbor Inn

480 York St., York Harbor; 363-5119

www.yorkharborinn.com

Open every day, year round.

Hours: Dining room 5:30 to 9 p.m. weekdays and to 9:30 p.m. weekends. Pub 11:30 a.m. to 11 p.m., with a pub menu available until close.

Chef Gerry Bonsey, a local icon, always seems to have a lot going on at the York Harbor Inn, such as a Halloween Party on Saturday, Oct. 31 from 7 p.m. until midnight. More on that later.

You can depend on Chef Bonsey for consistently good food served later into the evening than any other restaurant in the area. Dinner items start at \$11.95.

Earlier in the evening, take advantage of his three-course daily early bird special served every day until 6 p.m. Choose

starters, entrées and desserts from a special menu with entrée choices like Haddock Newberg, Grilled Hanger Steak

Scallops and Mussels Provençal, Chicken Capri and Ravioli Florentine. Indian Pudding Trifle and Gingerbread Bread Pudding, among the early bird dessert choices, put a gourmet spin on local flavors. All three courses are \$16.95 through the winter. By the way, the early bird three-course special is available until the dining room closes every Thursday evening.

Enjoy Happy Hour with drink and food discounts from 4 to 6 Monday through Friday. The Pub menu available from lunch until 11 p.m. lists pizzas, pastas, steaks, fresh fish and seafood from \$6.95.

Chef Bonsey says, “If you can't find something to eat here, then you are not hungry.” Visit www.yorkharborinn.com/dining/dinnermenu.htm for some mouthwatering photos of which he speaks.

The Halloween Party, a charity event for Aids Response of the Seacoast, will rock the harbor with live band “The Four Fathers.” Prizes for costumes, door prizes and raffles will punctuate the undoubtedly spirited party. Everything is part of the deal with your generous donation at the door for Aids Response. Food will be available from the pub menu.

“Food that loves you back” is the slogan of this eatery..

Frankie and Johnny's Natural Foods

1594 Route 1, North Cape Neddick; 363-1909

www.frankie-johnnys.com

Hours: Wednesday through Sunday 5 to 9 p.m. BYOB cash or check only. Closed Thanksgiving week, Christmas week and the month of January.

“Food that loves you back” is the slogan of this eatery, owned and passionately run by wife-husband team Thea Rostad and John Shaw.

John, who does all of the cooking very much from scratch, with much thought toward only healthful, fresh ingredients, was awarded the Platinum Plate by the TV

CONTINUED ON PAGE 16

IN THE SWING



DAN SZCZESNY PHOTO

Pumpkins aren't just seasonal food. They also serve as key seasonal decorations at this home on Route 1A in York.

Diner earlier this year. The excellent, beautifully presented food in the casual, eclectic décor of the restaurant provide a unique dining experience with prices averaging near \$24 (including choice of soup or salad).

Look for Baked Haddock stuffed with lobster, shrimp and crab in lemon burre blanc; Blackened salmon with goat cheese, Chicken Picatta with homemade fettuccine; Seafood Scampi: lobster, mussels shrimp with freshly made pasta; Sirloin with roasted pepper, onion, pepper-corn sherry sauce; Pork Delmonico with poached pear and cream sauce (the award winning entrée).

Breads, rolls, sauces, dressings and heavenly sinful desserts are all from scratch.

“...she still bakes the fabulous breads daily as she always has.”

**The Barn
(formerly The Lobster Barn)**

Route 1, York; 363-4721
Winter hours: Closed Monday and Tuesday; Wednesday through Friday 4 to 9 p.m.; Saturday and Sunday noon to 9 p.m.
Betty Weaver still owns The (Lobster) Barn as she has since the mid-70s, and she still bakes the fabulous breads

FOOD

Learning all about apples

Remember: Pretty doesn't always mean best-tasting

By SARAH GRANT
The York Independent

Frosty nights, deep blue skies and the low-slung sun that does not quite take the crisp out of the autumn air are all clues to the white silence of the months ahead. This is the bittersweet time of year, when we put our gardens to bed for the winter, but first we must harvest what's left.

This week, we discuss apples. Future issues will feature potatoes, winter squashes and pumpkins.

I am an advocate of procuring and preserving local foods, and we still have a great selection of seasonal produce. It was a great apple year for Maine. For the procuring part, there are several local orchards in York County where you can purchase apples, cider or pick your own. Most are open through the end of October. Here are a few nearby:

McDougal Orchards Hanson's Ridge Road Springvale, Maine Phone: 324-5054	Notre Dame Institute Route 202 Alfred, York County, Maine Phone: 324-2983
Spiller Farm 1123 Branch Road Wells, Maine Phone: 985-2575	Pine View Orchard 17 Sunset Lane Berwick, Maine York County, Maine Phone: 698-5891

For a more complete listing of apple orchards in Maine visit www.maineapples.org/orchards.html

If you live on an old farmstead, check the back yard and the edge of the woods for ancient heirloom trees. Their apples may not look as pretty as the industrial farm variety whose perfect waxed skins gleam under the supermarket fluorescents, but the ones from the trees that our predecessors set out 200 or more years ago, or their daughter trees, produce the best-tasting apples, free of artificial fertilizers and pesticides, and these apples make the best applesauce. Besides, they are free.

Choose the firmest apples. When picking apples, avoid the ones on the ground because they may be bruised which leads to premature rotting. Apples ripen outer

daily as she always has.
Bernie Lontine, kitchen manager and head cook, recommends the Wednesday and Thursday dinner specials including many familiar favorites like a full turkey dinner, homemade macaroni and cheese, meatloaf, shepherds pie, all made from scratch and served with sides always for \$9.95.
Wednesdays and Thursdays are also the days of all-you-can-eat fresh fried haddock complete with all sides for \$11.95
The regular dinner menu of lobster, steaks, chicken, burgers, wraps and more will sate you with an average dinner price of \$15.95. Remember, all entrées come with a salad (homemade dressings include Blue Cheese, Ranch and Russian) and as much of Betty's delicious Anadama bread that you want.
See if the kitchen will make you a lobster salad sandwich on that Anadama bread. I guarantee it is the best lobster sandwich you've ever had.

“It is easy to settle into the extra roomy and softly upholstered chairs...”

Blue Sky
2 Beacon St., York Beach; 363-0050
Open 7 days a week year round.
Hours: Lunch Thursday through Saturday 11:30 a.m.

to 2:30 p.m., Monday through Wednesday, open at 3 p.m. for light fare and cocktails. Dinner every day at 5:30 p.m. (Between lunch and dinner, a bar menu is available.) Sunday brunch 11 a.m. to 3 p.m.
Set high on the second floor of the extensively renovated Atlantic Building in the heart of the beach town, the interior of Blue Sky features a startlingly chic décor of natural materials in a color scheme of espresso and stark white with brazen accents of red, orange and copper. It is easy to settle into the extra roomy and softly upholstered chairs and booths for a leisurely multi-course dining experience...
But I don't have enough space in my column to talk about everything that Blue Sky has going on—it's just one of those multi-faceted places—so this issue I'll concentrate on their Sunday Jazz Brunch. Caesar salad, Pannetone French Toast, Lobster Pizza, and lots of Executive Chef Lydia Shire's favorite specials grace the a la carte menu with prices between \$8 and \$24. Indulge in a sampler basket of breakfast pastries (scones, corn sticks, mini muffins, pumpkin bread) all baked in street level bakery.
Ellen O'Brien's two-piece jazz group is appropriate accompaniment to a leisurely Sunday Brunch overlooking the white clapboard neighborhood in the traditionally seasonal, seaside carnival atmosphere of York Beach.

Sarah Grant, a local chef and organic farmer, writes about food for the York Independent. Send your local food thoughts to editor@yorkindependent.net.

branches of the tree first. Don't worry about dimpling, small holes or black marks.
Taste the apple. Unless it is a crabapple, my bet is that this mottled fruit has the most complex apple flavor you have tasted. Early Americans did not have the sugary sweet preferences that many of us have today. Your heirloom apples will most likely have tart edge with a sweet finish. Avoid bitter-skinned apples.
Store the apples in your cellar or an unheated room of your house. Temperatures between 35 and 50 degrees make for good apple storage. There is always the refrigerator, too.
Now we get to the preserving part. If you have infinite patience, you can peel and pare your apples, cutting out all of the blemishes for your favorite pie or crisp recipe. However, my favorite use of my old orchard apples is to make applesauce.
Because your heirloom apples have not been sprayed with pesticide, you can and should leave the skins on. If you have purchased your apples, and are not sure of their growing history, wash them well in warm water before proceeding.
Natural pectin in the skins will thicken the applesauce. The skins are rich in Vitamin C, cancer fighting antioxidants, fiber, as well as most of the fruit's fragrance and flavor.

Jeffrey B. Blumberg, PhD, director of the Antioxidants Research Laboratory at Tufts' Jean Mayer USDA Human Nutrition Research Center on Aging, states, "There is certainly nutritional value in apple skin, as it contains a variety of phytochemicals ('phytonutrients'), particularly falconoid."
Now that you've selected your apples, there's no end to what you can do with them in the kitchen. Here's a few ideas...

Apple Sauce
• Cut out any blemishes.
• Quarter the apples. Don't worry about removing skins, seeds or stems.

- Cook them in a deep, non-reactive pot with a scant amount of water, just enough water to keep them from scorching.
- When they are soft, Place a sieve or food mill over a large bowl.
- Force the pulp through a sieve with the back of a wooden spoon, or better, whirl the pot contents in a food mill to separate the delicious applesauce from the skin, seeds and stems.
- Taste your product and gently sweeten by adding a little maple syrup, agave or white sugar and a touch of cinnamon to taste, or leave it the way nature sweetened it. A dash of salt can bring out a great deal of flavor.

If you have the time, it is best to can the applesauce in glass jars, but I usually just freeze it in plastic containers. I never seem to have enough time for the canning process. Maybe next year.



Donations, exhibits, etc.



SARAH GRANT PHOTO

Bill Turner of York checks out the hives, source of his ribbon-winning honey-based products.

FOOD

KEEPER OF THE BEES

Bill Turner's honey products are all the buzz

By SARAH GRANT

The York Independent

"I went to the Topsfield Fair 25 years ago and visited the Bee Building," says Bill Turner of York. That was the beginning of his long affair with bees.

Bill is an accomplished apiarian, or keeper of bees, who at one time had more than 25 hives.

"In those days, there were more wild bees. I would capture feral swarms and provide housing for them," the soft-spoken Turner said.

He has pared down his beehive inventory to just two hives these days, but it is not a reflection of his enthusiasm for this avocation. Earlier this month, he came home with six ribbons for his honey related exhibits at this year's Topsfield Fair in Massachusetts, with three of them for sweets made with honey.

Turner took first prizes for his chocolate fudge (recipe below), pumpkin pie, and for a honey gift basket brimming with hive products like honey hand lotion, beeswax candles, honey candy, honey sticks, two jars of his own honey jams and of course, a jar of his own mid-summer light amber honey, which also won a prize of its own.

He won second place for his Concord grape honey jam and an observation hive.

Here is his original award-winning recipe for honey chocolate fudge:

- ½ cup honey
- 2 cup sugar
- ½ tsp. salt
- 1-1/3 cup evaporated milk
- 12 oz. semi-sweet chocolate pieces
- 1 cup miniature marshmallows
- 1 cup chopped walnuts
- 1 tsp. vanilla

In a medium-size saucepan, combine honey, sugar, salt and milk. Bring to a full

boil over medium heat stirring constantly. Reduce heat. Boil and stir gently for 8 minutes. Remove from heat. Add marshmallows and chocolate pieces. Beat until smooth and mixture starts to thicken (about 5 minutes). Mix in walnuts and vanilla. Pour into buttered 9x9x2 inch pan. Cool in refrigerator before cutting into squares.

Turner was a Massachusetts State Bee Inspector in the early 1990's, checking for disease and overall health of every backyard and farm hive throughout Essex County. "At that time inspection was mandatory," Turner said, "but now it's not officially a priority to state government. There's no money for it."

Instead, Turner teaches. He regularly has taught a course in beekeeping at Topsfield Fair Ground Bee building as he did last February. Most recently, he is collaborating with Elizabeth Bardwell to co-teach a beginners beekeeping course at York Adult Education. The course is already in progress, but Turner expects to offer the course again at York Adult Ed next fall.

I asked Turner why there are not as many wild bees as there were even 10 years ago. He said that a dramatic increase in Varroa and tracheal mites introduced by bees imported from Asia or Europe have killed many, if not most, of our feral bees. Not surprisingly, our conversation turned to colony collapse, when entire colonies of bees seemingly disappear for no apparent reason, but probably because of our pervasive and persistent overuse of pesticide.

Turner told me, "Colony collapse is more serious than global warming. If we lose our honeybees, within four years, the existence of the human race would be threatened because the food growing system would collapse."

Turner went on to tell me that honeybees pollinate more than 150 fruits and vegetables, and without the bees these crops cannot grow.

Donations and volunteers needed

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

The York County Shelter Programs is looking for various items and has volunteer opportunities. Call 324-1137.

York Harbor Inn is collecting donations and supplies for AWS and Safe Haven Cat Rescue throughout the summer. 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.

Exhibits, Music, Theatre, and the Arts

Children's Museum of Maine has a full calendar of special events available at www.kitetails.com.

Just Us Chickens Artist Co-op is located at 29 Government St. in downtown Kittery and is open 11 a.m. to 6 p.m., Tuesday through Saturday. Call 439-4209.

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.

Pontine Theatre in Portsmouth, N.H., offers an array of public events. Call (603) 436-6660 or e-mail info@pontine.org.

The Portland Museum of Art offers an extensive collection of fine and decorative arts dating from the 18th century to the present housed in three architecturally significant buildings. Call 775-6148 or visit www.portlandmuseum.org.

The Red Door Gallery Shop is open at 44 Government St. in Kittery, featuring pottery, hand-made jewelry, weaving, used books, sports memorabilia and more on display Wednesdays through Saturdays from 11 a.m. to 4 p.m. until the end of December. Call 439-5671.

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

Seacoast Undercurrent, a gallery devoted to contemporary art in downtown Portsmouth, N.H., showcases emerging artists working with all kinds of contemporary media and practices. Visit www.ellogallery.com.

Health and Wellness Aerobics, Yogalates and Weight Training classes are available at York Fitness Center, Route 1, in York. Call 363-4090.

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.

The Heart Health Institute offers classes including weight management. Call 351-3700.

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 7:30 or 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8 or 8:30 p.m. Call 985-1000, 283-7680 or (800) 794-3546.

Yoga on York offers a variety of styles and levels of mind-body fitness classes including yoga classes ranging from Gentle Yoga up to Power Yoga, Prenatal Yoga, NIA and Pilates-Yoga Fusion. Visit www.yogaonyork.com or call 363-YOGA.

Local organizations

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

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

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

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

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

Public meals

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

Mama Mia's All You Can Eat Pasta- Pizza Public Supper

will be held every Friday night through Oct. 30 from 5 to 7 p.m. at the York County Shelter Programs Dining Commons on Shaker Hill Road in Alfred. Proceeds from the dinners help support shelter programs. Call Joan Sylvester, 324-1137, ext. 105.

Support

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

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

Hospice of York's Living with Loss is a bereavement support group offered free of charge. Call 363-7000.

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

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

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

Worship services

Baha'i Faith holds Sunday morning devotional meetings and fellowship. Call 363-4591 or 361-1722.

Cape Neddick Baptist Church's Sunday School is at 9 a.m. for all ages; 10:15 a.m. for worship service and junior church, nursery for toddlers. Tuesday is Women's Home Bible Study from 4:30 to 5:30 p.m. Wednesday Evening Prayer Service is at 7 p.m. Call 363-3566 or visit www.cape-neddick-baptist.org.

The First Baptist Church of Kittery Point, located on Haley Road at Route 103, invites you to Bible Study for the family on Sundays at 9:30 a.m. and worship at 10:30 a.m. You can expect great music at all services. Call 439-4077.

T CHRIS SHIPLEY'S SPORTS

YORK HIGH FIELD HOCKEY LOOKS TO REPEAT CHAMPIONSHIP

By CHRIS SHIPLEY

The York Independent

The York High School Field Hockey team took one more step toward repeating their 2008 Western Maine Class B Championship on Wednesday, Oct. 21 defeating Falmouth 2-1.

A week earlier, in the quarterfinal round, the Cats got a visit from the 8th seed Gray-New Gloucester Patriots and won 5-1. In that game, the Cats went up early and never looked back. Seniors Kellee Cribby and Hannah Keating continued their roles as offensive forces, scoring two goals each.

In semi-finals against Falmouth, the team found themselves in a much closer match. The Cats lead throughout the first half until Falmouth's Courtney Proctor found the back of the cage with one second left before the half to tie the score 1-1. The second half found the teams locked in a see-saw battle until Hannah Keating scored with 3:22 left in the game. Falmouth had one final offensive push, but a great goal save by freshman Amanda Kascohm denied the attempt and the clock expired. After the game Coach Barb Marois said of Kascohm play, "That's what she's been doing all year; the defense does a good job to keep her not so busy. They really limit the number of shots she has to see."

The Wildcat's will move onto to the Western Class B Finals this Saturday, Oct. 24.

After finishing the regular season with a 13-1 record the ladies enjoyed home field advantage for the first two rounds. Throughout the season the team has been led by a solid defense with goal tending duties being shared by freshmen Kascohm and Olivia Drew. The duo have been strong in their first year, surrendering only nine goals during the regular season and holding Gray-New Gloucester to only one goal in their first playoff game.

"It's a lot of pressure to step up to but it really works out because the whole team is just so great," said Kascohm.

Drew, who comes from an ice hockey background, added, "We get a lot of help from the rest of the team; everyone knows what their roles are and do a real job at it. It makes our jobs in goal a lot easier." Kascohm repeated some of her coaches advice when asked about the pressure of moving up to the next round of the playoffs.



CHRIS SHIPLEY PHOTO

The Wildcats dynamic goalie duo, freshmen Amanda Kasbohm and Olivia Drew, are aiming for a championship. Below left, Shelley Potter helped anchor the solid Wildcat defense against Gray-New Gloucester. Below right, Meghan Boria-Meyer takes a shot against Gray-New Gloucester in the Western Class B Semi-finals.

"I'm a little nervous," she said. "But there's a great quote coach said, 'Respect everyone, be afraid of no one.' So we kind of go into it with that attitude. We go out a play our game plan and hope it turns out well."

Coach Marois now moves her young Wildcat team, having 13 players graduating from last year's state champion team, onto the finals.

"If someone told me in the pre-season we were going to go 13-1 the regular season, I would have been okay with that," she said.

With continued pressure from the front line, led by Cribby and Keating combined with the stifling defense anchored by Shelley Potter and Catie Keenan the team looks poised for another run this Saturday to defend their crown.



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AREA PEOPLE, PLACES & PREDICTIONS

YORK HIGH SCHOOL SPORTS OCT. 23 – NOV. 5

Call ahead for times and locations of play-of games

Saturday, Oct. 24

- Girls Varsity Field Hockey Regionals
- Boys Varsity Cross Country Regionals
- Girls Varsity Cross Country Regionals

Monday, Oct. 26

- 3:30 p.m. Boys Junior Varsity Football @ Robert Traip

Tuesday, Oct. 27

- Girls Varsity Soccer Quarterfinals

Wednesday, Oct. 28

- Boys Varsity Soccer Quarterfinals

Thursday, Oct. 29

- 4 p.m. Boys Freshmen Football vs. Wells

Saturday, Oct. 31

- Girls Varsity Soccer Semifinals
- Boys Varsity Soccer Semifinals
- Girls Varsity Field Hockey States
- Boys Varsity Cross Country States
- Girls Varsity Cross Country States

Monday, Nov. 2

- 5 p.m. Girls Varsity Ice Hockey Practice

Wednesday, Nov. 4

- 5 p.m. Girls Varsity Ice Hockey Practice
- Boys Varsity Soccer Regional Finals
- Girls Varsity Soccer Regional Finals

Cats and Pruger power to 5 game win streak

After outscoring their opponents by a combined score of 248-52, the 6-1 Wildcats have officially hit their stride, completely dominating all opponents during their present five game win streak. The Cat's have won by an average of 39 points since posting their only loss of the season against Cape Elizabeth in week 2.

The Cat's rolled over an over-matched Lake Region two weeks ago with a staggering 70 point offensive effort. Lake Region, who has posted only one win this season, could not contain Jared Pruger and the Cats' offense from the opening kick-off. Pruger returned the kick 75 yards for a touchdown on his way to a four-touchdown night, capped off with two, two-point conversions.

Last week, the Cats offense picked up where they left off, jumping out to a 28-0 first quarter against Fryeburg Academy



CHRIS SHIPLEY PHOTO

Jared Pruger has lead the Wildcat's offensive charge this season.

Raiders. Pruger again ran wild in the first quarter scoring all four touchdowns. Pruger ended the game with four touchdowns, 240 yards rushing and one pass for a touchdown.

Pruger continues to pile up stunning offense stats with eight touchdowns on the ground and throwing for another touchdown during the last two games. Coach Randy Small's introduction of the wildcat formation has paid huge dividends as he has found a way to consistently get the ball into Prugar's hands. The Cats have also enjoyed stellar offensive line play during the win streak, which can be directly seen in the stats the Cats running backs have been posting

week after week. The Wildcats will face their biggest test on both sides of the ball, since the Capers came to town, this Friday Oct. 23 at 7 p.m. as they hit the road to face the undefeated and defending state champ Mountain Valley Falcons. The Falcons have managed some equally impressive numbers this season. Their defense has allowed only 27 points and has shut-out five of the seven teams they have faced. The Cats will need to bring a mistake free game to Mountain Valley as this will be a Western Class B battle for the Wildcats and a good assessment of where they stand in the conference as the play-offs draw near.

— Chris Shipley

YORK FOOTBALL 2009 SCHEDULE

Date	York	Where/When	Opponent
Sept. 5	27	at Falmouth (7 p.m.)	6
Sept. 11	12	Cape Elizabeth (7 p.m.)	41
Sept. 19	51	at Poland (7 p.m.)	18
Sept. 25	52	Gray-New Gloucester (7 p.m.)	22
Oct. 2	25	Greely (7 p.m.)	0
Oct. 9	70	at Lake Region (7 p.m.)	0
Oct. 16	52	Fryeburg Academy (7 p.m.)	12
Oct. 23	—	at Mountain Valley (7 p.m.)	—
Oct. 30	—	at Wells (7 p.m.)	—

GOINGS ON

Get your running shoes

The 2009 Harvard Pilgrim Maine Coast Half Marathon "All Women and One Lucky Guy" featuring a "Significant Other 5K" will be held in York on Sunday, Nov. 8 at 11 a.m. with the "Significant Other" 5K starting at 10:50 a.m. The course will have the racers start at York Community High School and will take participants along Long Sands and out towards Nubble Lighthouse before returning to the High School finish line. More information is available at www.maine coasthalf.com.

Flag football coming

York Parks and Recreation is holding registration for Flag Football for grades 5-7 through Oct. 30. The program will run from Nov. 5 ending Dec. 17. The program features a non-contact alternative for kids to have fun while learning basic skills of playing football. All programs begin with a 15 minute dynamic stretching warm-up prior to play. Cost is \$65 and will be held on Wed. from 2:30-4 p.m.

Ladies hoop starts up

In addition to Flag Football, York Parks and Recreation is presently accepting registration for girls in 7th, 8th and 9th grades who are looking to improve their basketball game. The program will be held on Sundays from 4:30-6 p.m. starting Nov. 2 running through Nov. 30. The program will be directed at improving players' skills and will feature two 30-minute drill sessions with two 30-minute round robin scrimmages. Guest coaches will be making appearances. Cost is \$30 for residents, but space is limited.

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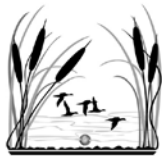
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If you're interested in adopting any of these animals or if you'd like to know who else is available for adoption, please visit the Animal Welfare Society Web site at www.animalwelfaresociety.org or call 985-3244.

Sebastian

This beautiful boy is Sebastian! He is four years old with a soft short black coat. Sebastian had been spotted out on the run for quite some time, but never caught. One day when it seemed that Sebastian had been hurt some very nice people came and rescued him. He spent a good amount of time in a loving foster home before coming to the Animal Welfare Society in West Kennebunk.



Onyx, Lava and Opal

These three little rascals are Onyx, Lava and Opal. All three are 12 weeks old and came in as strays. Onyx is a beautiful short haired black girl, Lava is a gorgeous short-haired black boy and Opal is a stunning short haired tortoise shell and white girl. Each are eagerly waiting for that special someone. These three are typical little kittens and should do just fine sharing their new home with other cats, dogs and respectful children. If you are interested in adopting Onyx, Lava, Opal or perhaps all three please fill out an adoption application and stop in to meet them.



Shadow

Meet Shadow, a 6-month-old kitten with a handsome black coat that has just a little bit of white on the chest. Shadow is a fun and active boy who is eagerly awaiting a forever home. He should have no trouble sharing a new home with other cats. If Shadow sounds like the cat for you, please fill out an adoption application and then stop in to meet him.



Lucas

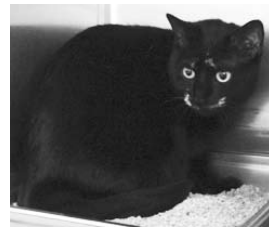
Meet Lucas, a 6-month-old kitten with a soft as silk black coat. Lucas is an outgoing and sweet boy who is eagerly awaiting a forever home. He will be happy to share his new home with other cats. If Lucas has caught your eye, please fill out an adoption application and then stop in to meet him.



Stash

Meet Stash, a beautiful black two-and-a-half year old cat with just a touch of white on her face— hence the name!

Stash's coloring makes her very unique looking, and she's a very sweet girl to boot. She is a little shy, but some love and attention will make her comfortable in no time. If Stash sounds like the cat for you, please fill out an adoption application and then stop in to meet her.



Fudge

This little cutie is Fudge, he is an 8-month-old kitten with gorgeous eyes and a super soft black and white coat. Fudge is a sweet, yet shy boy who is eagerly awaiting a home he can call his own. If you think you could provide such a home, please fill out an adoption application and then stop in to meet him.



Skye

Meet Skye. She is a 5-year-old cat with a striking yellow eyes and a plush black coat. Skye may be a little timid and shy at first, but she still enjoys love and attention. She is patiently waiting for her forever home. If you think Skye would complete your family, please fill out an adoption application and then stop in to meet her.



Kenny

Meet Kenny, a 5-year-old cat with a jet black coat. Kenny is a laid-back guy who mostly keeps to himself, but won't object to having other pets in the home. He's eagerly awaiting a home to call his own. If Kenny sounds like the cat for you, please fill out an adoption application and then stop in to meet him.



Jewel

This precious girl is Jewel, a 1-year old cat with a gorgeous grey and white coat. Jewel is a shy, but sweet kitty who is anxiously awaiting a home to call her own. Do you have room in you heart and your home for Jewel? If so, please fill out an adoption application and come to the Animal Welfare Society in West Kennebunk to meet her.



Shelter Update

Breakfast for the shelter: A fundraising pancake breakfast for the York County Shelter Programs will take place at the Applebee's Restaurant on Main Street in South Sanford on Saturday, Nov. 14. Tickets are \$5 and they are available at the Bakery at Notre Dame on Shaker Hill Road in Sanford or at the door.

Dance for the shelter: The First Annual Benefit Harvest Dance to help the York County Shelter Programs' Thanksgiving Food Basket Program will be held on Saturday, Nov. 14, at the Knights of Columbus Hall in Sanford from 7 to 11 p.m. Last year the Shelter distributed 1,040 Thanksgiving turkey boxes. Admission to the benefit dance is \$20 per couple and \$10 for singles. Music will be provided by Ray and Debra Bourre of Expressive Sounds. Bring a non-perishable item and you will be entered into nightly drawings for door prizes. For ticket information call Patty Hambleton at 324-7156. Tickets can be picked up at the Knights of Columbus Hall or at the Garnsey Brothers Insurance on Main Street in Sanford.

Mamma Mia Dinners: The season for the Mama Mia Dinners at the York County Shelter Programs has been extended for one week through Friday, Nov. 6, for a special fundraising dinner for client transportation. The Mama Mia dinners are held on Friday nights from 5 to 7 p.m. in the Dining Commons across from the Bakery at Notre Dame on the Shaker Hill campus of the Brothers of Christian Instruction. The cost for the dinner for adults is \$8 and children three through eleven years are charged \$4. Children two years of age and under are free. Area residents are encouraged to attend Mama Mia dinners on Friday nights right up until the final Nov. 6 fundraising dinner.

Horoscopes

By Rusty, the Southern Maine coast's leading astrologer

Aries (March 21-April 19): A big surprise awaits you. Unfortunately, it's at the bottom of your soup.

Taurus (April 20-May 20): The more things change, the more things stay the same. Except your horoscope.

Gemini (May 21-June 20): A trip on a roller coaster will remind you of what an exciting adventure life is for other people.

Cancer (June 21-July 22): A mind is a terrible thing to waste. Your body isn't much to brag about, either.

Leo (July 23-Aug. 22): It's raining men! Too bad for you you're stuck in a loveless marriage.

Virgo (Aug. 23-Sept. 22): You will be thrilled at being carded for the first time in years, but it will only be to receive the senior discount.

Libra (Sept. 23-Oct. 22): No man is an island. That problem is, you're in the Gulag Archipelago.

Scorpio (Oct. 23-Nov. 21): An upcoming visit to the doctor to get vaccinated will provide you with a real shot in the arm. Har!

Sagittarius (Nov. 22-Dec. 21): As you travel down the highway of life, be prepared to get more familiar with the breakdown lane.

Capricorn (Dec. 22-Jan. 19): You will discover that you have had many lives before your present one, but none of them were worth living, either.

Aquarius (Jan. 20-Feb. 18): You will make the acquaintance of a visitor from a strange and foreign land who will ask you to visit his home in Acworth.

Pisces (Feb. 19-March 20): No man is a failure who has friends. Too bad for you all your friends are in prison.

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OBITUARIES

Doris (Sharon) Brooks

Doris (Sharon) Brooks, 88, a longtime resident of York Beach and formerly of Worcester, Mass., died Saturday, Oct. 17, 2009 in St. Andre Healthcare Facility in Biddeford.

She was born May 2, 1921 in Fitchburg, Mass., a daughter of the late Felix and Ida (Schreiber) Thiel. Her first husband, Paul H. Sharon, died in 1978. Her second husband, Harris Harding Brooks, died in 2004. A son, David T. Sharon Sr., predeceased her.

She leaves a son, Richard P. Sharon and his wife Suzanne of Woodstock, Ill.; a daughter-in-law Anne Sharon of Worcester, Mass.; five grandchildren, Eric Sharon, Todd Sharon, William Sharon, Jennifer Sharon and David T. Sharon Jr.; four great-grandchildren.

Funeral services were private. Lucas & Eaton Funeral Home, 91 Long Sands Road, York is directing arrangements. Visit www.lucaseatonfuneralhome.com

Mary C. McCarthy

Mary C. McCarthy, 92, of Two Victoria Court and formerly of Clark Lane, York Harbor, died Monday, Oct. 12, 2009 in SENTRY Hill.



She was born Dec. 9, 1916 in York, a daughter of the late Daniel A. and Bridget (Kelly) Donnell.

She graduated from York High School in 1935 as valedictorian, and attended the School of Costume Design in Boston.

Over the years her passions included cooking, sewing, church activities, attending her grandchildren's sporting events and daily walks. Volunteering at Coastal Ridge Elementary School for many years and babysitting her grandchildren and the neighborhood children was pleasure and enjoyment for her. Mary also enjoyed doing part time jobs in York including 50 years working at the voting booth.

Her husband, Joseph G. McCarthy, died March 9, 2007. She leaves two sons, Joseph E. McCarthy and his wife Nancy of Cumberland, Maine and Kevin M. McCarthy of York; two daughters, Patricia A. Cote of Raymond, N.H. and Kathleen M. Chase of York; three grandchildren, Benjamin Chase, Heather McCarthy, Brian Chase and his wife Pam; two great-grandchildren Maris and Garrett Chase; a devoted sister and brother, Rita Turner and

Daniel P. Donnell of York Harbor.

A funeral Mass was held on Tuesday, Oct. 20. in St. Christopher's Church, 4 Barrell Lane, York. Burial was in the First Parish Cemetery. Memorial contributions may be made to St. Christopher's Church, Hospice of York or Beacon Hospice. Visit www.lucaseatonfuneralhome.com

Donald J. Studebaker

Donald Jay Studebaker, 87, of York Beach and Mendham, N.J., died Thursday, Oct. 8, 2009 in York Hospital.

He was born April 22, 1922 in Kansas City, Kansas the only child of Claude and Alvena (Barker) Studebaker.

He was an U.S. Air Force veteran of World War II. For the past 30 years he summered at his home in York Beach.

Don worked for the Exxon Corp. for 40 years as an engineer in the field and as a senior administrator in the corporate headquarters. He led the first exploration team to search for oil in the headwaters of the Amazon.

He leaves his wife of 30 years, BJ (Fortenberry) Studebaker; four children, Chuck Studebaker of Lafayette, Calif., Lisa Leaf of Marlton, N.J., Kathy Clear of South Dartmouth, Mass. and Larry Gemmell of Rome, Italy; and six grandchildren.

A memorial service for Donald will be held in the spring. Lucas & Eaton Funeral Home, 91 Long Sands Road, York, is directing arrangements. Visit www.lucaseatonfuneralhome.com

Marion H. Dorr

Marion H. Dorr, 93, of Kittery, died Wednesday, Sept. 30, 2009 at Durgin Pines.

She was born Nov. 25, 1915 in Westbrook and was a long-time resident of York and Gardiner, Maine. She was the daughter of the late Andrew C. and Thurza (Barbour) Hooper.

She worked for the Naval Prison at the Portsmouth Naval Shipyard and in the civilian payroll department at Pease Air Force Base.

She leaves a son, Dennis R. Dorr of York; several grandchildren and great grandchildren. A son, Gerald A. Dorr, was killed in Vietnam in 1967. Her sister, Betty H. Nelson, also predeceased her.

Funeral services will be private. Memorial contributions may be made to St. George's Episcopal Church, York Harbor, Maine. Lucas & Eaton Funeral Home, 91 Long Sands Road, York is directing arrangements. Visit www.lucaseatonfuneralhome.com

BIRTHS

Recorded York Hospital during September.

• Born Sept. 4, 2009, **Ayden Robins Patel**, baby son of Hetal & Robins Patel of Maynard, Mass. Proud grandparents are Nalinbhai & Savita Patel of Maynard, Mass. and Navesb & Nayana Patel of Watonga, Okla.

• Born Sept. 5, 2009, **Allison Rose Bate**, baby daughter of Kristie & Irahb Bate of North Ber-

wick, Maine. Proud grandparents are Joan & Dan Turner of Easton, Maine and Bonnie & Larry Bate of Eliot, Maine. Happy siblings: Amelia & Olivia.

• Born Sept. 5, 2009, **Emerson Waldron Geranis**, baby son of Rebecca Waldron Geranis & Andrew Geranis of York, Maine. Proud grandparents are Susan & John Waldron of Kittery Point, Maine; Jody & Mark Daniels of Kittery, Maine; and George Geranis and Marcia Gardiner of Madbury, N.H. Happy Sibling: Rhett.

• Born Sept. 15, 2009, **Connor Shawn Welock**, baby son of Colleen & Shawn Welock of South Berwick, Maine. Proud grandparents are Maureen & Gene O'Connor of Ocala, Fla., Faye Robinson of Ocala, Fla. and Douglas Welock of Jensen Beach, Fla.

• Born Sept. 25, 2009, **Ned Charles Spaulding**, baby son of Katie d'Entremont Spaulding & Jeffrey Spaulding of York, Maine. Proud grandparents are Peg & Chuck d'Entremont of York, Maine and Gary Spaulding of South Berwick, Maine.

CROSSWORD PUZZLE

ACROSS

- 1 Lace loop
- 6 Elephant of story
- 11 Battery end
- 12 Acrobatic
- 13 Messy places
- 14 Bakery offerings
- 15 Load unit
- 16 Almond
- 18 Old card game
- 19 List-ending abbr.
- 20 Conditions
- 21 Nasty dog
- 22 Oklahoma native
- 24 Politico Trent
- 25 Like a rondeau
- 27 Bull or boar
- 29 Suspension bridge

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44						45				

10-23

sights

- 32 It's picked in Hawaii
- 33 Porch sight
- 34 "Evil Woman" group
- 35 Quirk
- 36 Ones with power

- 37 "East of Eden" son
- 38 Before
- 40 Cookout site
- 42 Be penitent
- 43 Forsaken
- 44 Parliament members

- 45 Feverishly excited

DOWN

- 1 Sticks
- 2 Completely
- 3 Change expert
- 4 Dedicated work
- 5 More irritable
- 6 Rural sights
- 7 Before now
- 8 Deadbeat pursuer
- 9 Full-blown
- 10 Vacation spot
- 17 Somali or Sudanese
- 23 TV's "Science Guy" Bill
- 24 Research site
- 26 Dupe
- 27 Reciprocal
- 28 Like
- 30 Galahad's mother
- 31 Went it alone
- 33 Odometer units
- 39 Not Rep. or Dem.
- 41 Ring great

SUDOKU

Conceptis Sudoku

By Dave Green

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

Difficulty Level ★★★★★

10/23

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Crossword Solution

D	E	R	I	W		S	D	R	O	L
E	N	O	L	A		E	N	O	A	
O	I	A	P			L	I	T	N	U
L	A	C		S	N	I		C	T	I
O	L	E		T	A	M		K	E	U
S	E	L	B	A	C		E	L	A	M
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T	T	O	L		R	E	N	O	O	S
U	C			S	I	F		C	T	E
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E	L	I	L	A	G	A	D	O	N	A
R	A	B	A	B		T	O	C	P	I

Sudoku Solution

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

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PROFFESIONAL MALE ROOMATE WANTED. Seabrook area. Own bedroom

in private Seabrook home off Rt.1 at Town Hall. Great room, porches, kitchen privileges, cable, W/D, heat, electricity, WiFi, NO PETS. Refs. required, Must see to appreciated value. \$650/MO. 978-335-8545.

JUNK CARS WANTED Call 207-423-0068 OR 207-363-7492 Please Leave a message.

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Dry! 28 years experience, Call now. 603-661-9480

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APARTMENTS

WINTER HOME FOR RENT IN WELLS Wells Beach, ocean view, 3 bedroom, 1 bath, W/D, NO Pets or smoking. Spacious. \$1,200 mo. 508-835-4342.

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MEADOWBROOK Ext. 104.

PLAZA. Great 5 room office suite right off lobby. Recently renovated. \$650/mo. includes all! Call 207-363-1825 ext 107

House for Rent AWESOME deals & lots of WINTER & YEAR ROUND RENTALS available! See listing & photos online at www.seasiderentals.com or call 207-363-1825,

Commercial YORK—647 US ROUTE 1, MEADOWBROOK PLAZA. Great 5 room office suite right off lobby. Recently renovated. \$650/mo. includes all! Call 207-363-1825 x 107

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HOT PROPERTIES

LESS THAN \$500,000



Price: \$459,900
Address:
3 Tall Pines Way,
York
Size:
4 beds, 2.5 baths,
2,966 s.f.
Year Built:
2004

LESS THAN \$500,000



Price: \$499,900
Address:
71 Eldridge Road,
York
Size:
4 beds, 2.5 baths,
3,148 s.f.
Year Built:
1988

LESS THAN \$550,000



Price: \$525,000
Address:
6 Tidemeadow
Lane, York
Size:
4 beds, 2.5 baths,
2,415 s.f.
Year Built:
1986

LESS THAN \$550,000



Price: \$535,000
Address:
16 Riversedge
Drive, York
Size:
4 beds, 1.75
baths, 2,128 s.f.
Year Built:
1988

LESS THAN \$600,000



Price: \$575,000
Address: 15 Styles
Lane, York
Size:
3 beds, 2 baths,
3,603 s.f.
Year Built:
2001

LESS THAN \$600,000



Price: \$599,900
Address:
12 Heron Drive,
York
Size:
4 beds, 2.5 baths,
3,672 s.f.
Year Built:
2007

LESS THAN \$650,000



Price: \$649,000
Address:
3 River Farm
Road, York
Size:
3 beds, 2.5 baths,
2,714 s.f.
Year Built:
2000

LESS THAN \$650,000



Price: \$609,900
Address:
5 Claude McIntire
Road, York
Size:
2 beds, 1 bath,
1,316 s.f.
Year Built:
1997

SOURCE: Multiple Listing Service

NOTE: Contact a real estate agent for more information about these properties.



Charming 3 Bedroom Cape with three dormers just steps to York Country Club, York River & Middle school. Abundances of character and space for an older home; lush gardens, tranquil setting from your deck and hot tub. A picture frame view of the Church Steeple in York Village. You must step inside to appreciate. **Reduced \$318,900**



Bill Conda
DIRECT:
207.450.5030
billconda@yorkmaine.com



RE/MAX REALTY ONE
439 US Rte 1, York, ME • 207.363.2497 x130



Steps from Short Sands Beach & Fun for all! This 2,375 SF Town house condo is perfect! 4 full BA's, 4 BR's, 1st flr open concept living, dining & gourmet kitch. **Reduced \$469,900**



Cape Neddick duplex a rare offering in this area. Just minutes to Cape Neddick beach, convenient to Ogunquit and York. Quiet location, comfortable living. Great rental history. Open concept living with decks & porch. Newer roof & up dates. ROW to private beach. **\$359,000**

Prices Reduced on Last 5 Residences!

First price reduction since 2006 at Shepard's Cove! With some residences reduced by \$30K, NOW is the time to buy. Less than 2 miles to Portsmouth and I-95 in Kittery, ME.

1 BR's from \$264,900

2 BR's from \$369,900

Prices only last until Nov. 30!



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207.439.1911 :: 603.817.1337 (cell)

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

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OPEN HOUSE SAT. 10/24 10:00 AM TO NOON



101 LONG BEACH AVE, YORK BEACH
\$724,000 MLS# 911320

THE OCEAN IS YOUR FRONT YARD from this 2 family home. Main house has 3 BR, full kitchen, living and dining rooms as well as a great porch and family room. The 2 bedroom apartment has an excellent rental history.



YORK - A HOME ON THE NUBBLE! This ten year young Colonial features three plush bedrooms; including the master with private bath, nearly 2,000 SF of living space, an open first floor plan and much more. Priced below assessment. **\$499,600**



ELIOT - TWO FOR ONE! Custom Contemporary open concept home with fieldstone fireplace, cathedral ceilings, skylights, generous windows & garage plus a year-round cottage, all tucked away on 3 private acres. **\$412,000**

OPEN HOUSE SAT. 10/24 1:00 TO 3:30



92 CLARK ROAD, CAPE NEDDICK
\$699,000 MLS# 917437

WALK TO CAPE NEDDICK BEACH! 9 rm. home has been completely re-born with all major systems updated. 1stflr master bdrmsuite, random width pineflrs, 3 fireplaces and a most private backyard. River glimpses.



BERWICK - A PERFECT BLEND OF OLD AND NEW! This charming 1800s farmhouse with spacious outbuildings has it all! Antique detailing and many modern touches along with the solitude of 20+ rolling acres! Live the dream of the quiet life. **\$484,900**

LAND FOR SALE

YORK -BUILD TODAY -NO WAITING! Building permit available Feb 08 for this lovely wooded lot located minutes from CapeNeddickBeach. The septic design is for a 4 BR home nestled on a 6.8 acre parcel. **\$249,000**

YORK -NEARLY 12 ACRES OF TRANQUILITY! Fully surveyed, septic design for three bedrooms and a building permit available July 2009. Large building envelope and plenty of room for multiple out buildings. **\$169,900**

053812

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&
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RE/MAX Realty One successfully raised funds for the
York Food Pantry and raffled off 2 beautiful Quilts!!
Support the York Food Pantry whenever you can!

WELLS KENNEBUNK



Cedar 3 level, STATE of the ART home! Ultimate gourmet kitchen-commercial size stainless appliances, wall to wall cabinets, marble, tile, massive windows for an outdoor feel. Great Room appointed with exquisite stone fireplace. Once in a lifetime opportunity! **\$595,000**
Janna Syrene 207-251-0943

YORK



Elegant neighborhood Find! FABULOUS PRICE! Classic Reproduction 3+bdrm Cape set on 3.75+ acres, pastoral lot in PREMIER COMMUNITY, wide pine flooring, fireplace, woodstove, spacious 1.5 story Barn/Artist studio & more. MOTIVATED SELLERS! **\$427,000.**
Louise Ducharme 207-252-3270

WELLS BEACH



Oceanfront! You can view sunrises over the ocean, sunsets over the marsh-luxury & comfort abound in this exceptional oceanfront property. Private master suite w/ 2 private decks & spa like bath-4 add'l BR to accommodate family & friends-4 car garage & much more! **\$2,190,000.**
Carolyn Weller 207-351-6717.

IF YOU HAVEN'T OWNED BEFORE, TAKE ADVANTAGE OF UP TO \$8000 IN TAX CREDITS! TIME MAY BE RUNNING OUT, so CHECK OUT THESE WONDERFUL PROPERTIES:

KITTERY



Fabulous Price & Property! R.O.W. to Spruce Creek. Spacious home lots of closet space. Large 2-car garage attached to daylight finished lower level. Subject to 3rd party approval. Priced under assessment. Motivated seller. **\$229,000**
Janna Syrene 207-251-0943

WELLS



Location offering privacy, yet less than a minute to highways, train station, and beaches. Beautifully kept 3BR sunny and bright. 2 baths-room for expansion. Open concept with loads of closet space. Cul-de-sac neighborhood. A must see in today's market! **\$234,900**
Andy Stotz 207-730-1350

WELLS



Sunny and spacious 3BR,2BA dormered Cape in very nice no-thru neighborhood. Next to a pond. Large backyard is fenced, and the home is very well maintained and landscaped **\$287,870**
Nancy Raynes 207-233-1693

WELLS



Located in a nice neighborhood is this well maintained 3 bedroom, 2 bath home. Lots of updates. All rooms have been freshly painted. The home is in excellent condition. Close to beaches and all attractions Wells has to offer. Another must see in this market! **\$219,700**
Andy Stotz 207-730-1350

YORK



Beach way! Residential community 55+ within walking distance of beach, close to major routes & shopping. First floor bedroom/bath, large master suite, central air, clubhouse... priced far below assessed value! **\$269,500**
Michael Jones 207-513-0311

WELLS



EXQUISITE Custom Designed 4BR,3ba Contemporary Cape features over 3200sf of Luxury Living! Bright open concept floor plan, (2)1st floor Master Suites, fireplaces, central air, hardwood fls, gourmet kitchen w/ stainless, deck, prof. landscaped. Stunning Home! **\$549,900**
Kathleen Thornton 207-337-0003

YORK BEACH



Penthouse at Short Sands Beach: Recreation all around for easy entertaining. Water views, generous storage & parking. Enjoy lazy, carefree summers with room to spare, washer & dryer. Roll out of bed and be at the sandy beach! **\$219,000**
Joanne Stone 207-337-2359

www.yorkmaine.com