

York **INSIDE: ENJOY A WINTER STEW FOR WHAT ALES YOU! PAGE 10**

The Independent

The hometown voice of the greater York region

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Cyan Magenta Yellow Black

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A GALLERY OF ARTISTS

Portraits of creative people who add color to the York area Page 6

Warm up winter with art

By **JEFF RAPSIS**

The York Independent

What better way to add a little color to the dead of winter than to check out some art—and the more local it is, the better.

And so, because the York area is chock full of artists of all sorts, we decided to devote part of this issue to taking a look at who they are and what they do.

What's interesting to me is that the stories of the artists themselves are as diverse as the works they create.

Not all of them make art for living. Some are retired from long and successful careers that may have had little at all to do with art, and are now making up for lost time or finally acting on youthful not-quite-forgotten dreams.

But yes, some are professionals with reputations that travel far beyond the borders of this little community. They're quite serious about their work, and it says something about this community that they've chosen it as headquarters for what they do.

And though we're not the MacDowell Colony, York does support its artists. Art can be a solitary activity, so it's great that organizations such as the York Art Association are around to help artists come together, network, and display and



Jeff Rapis

celebrate their work.

The association, which is located on Route 1A in York Harbor (and online at www.yorkartassociation.com) is a tremendous resource, especially for newcomers to the field who would like to hear

from veterans or others just entering the field. That's hugely important in providing encouragement for artists to test their boundaries, learn new techniques, and push themselves towards distant horizons.

Fortunately, there's no shortage of other places for local artists to exhibit. One of my favorite things about York's public library (besides all the books and the librarians, of course) is how the facility is home to an ever-changing schedule of art exhibits. Most of the art is by local people, and having it displayed in the library is a great way for the community to celebrate it, ponder it, or just plain enjoy it, as the case may be.

And that leads me to you, Mr. and Mrs. Reader. It's said that everyone has at least one novel in them, but what about the visual arts? Could you be an artist? Why not try to find out?

I have an uncle who, after retirement, began painting with absolutely no instruction or lessons. He found he loved expressing himself, and now everyone in the family is redecorating to accommodate his prodigious production of masterpieces.

So make art. It shouldn't be just a spectator sport. And besides, it's good for you. A lot better than TV, anyway!

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TO THE DOGS



COURTESY PHOTO

The new Ogunquit Dog Park located on Spring Hill Road, off Berwick Road (1 mile west of the Village) has officially opened with a ribbon pulling ceremony and cake & cookies provided by Brownie's Barkery. Tom Fortier, the Ogunquit Town Manager, and Donato Tramuto, Selectmen Chair, each spoke briefly, but were cut short by excited dogs barking to open the gate. The yellow bow on the gate was pulled by Ruby, a 7-month old Wheaten Terrier, (pictured above) to officially open the park, and a snowy, fun time was had by all. The Dog Park is now open 7 a.m., to dusk, every day. Humans need not be leashed. (Just kidding.)

COMMUNITY BRIEFS

Participants sought for York Reads!

The seventh annual York Reads! One Book, One Community provides an opportunity for friends, families, neighbors, townspeople, and co-workers to share the experience of reading a single book and discussing their thoughts and ideas with each other: formally or informally, in passing, or at an organized event. This can happen while shopping at the supermarket, dining at a local restaurant, out walking along the streets of the Village, as well as at a number of public programs.

This year's book selection, in celebration of the 50th year since its publication, is *To Kill a Mockingbird*, that rare American novel that can be discovered with excitement in adolescence and reread into adulthood without fear of disappointment. Few novels so appealingly evoke the daily world of childhood in a way that seems convincing whether you are sixteen or sixty-six.

The York Library urges everyone to get involved:

- Read the book and discuss it with fam-

ily, friends, and neighbors.

- Host a book discussion at your home or business, during lunch break or at staff meetings.

- Share the book with a friend, neighbor, co-worker, or at a business or restaurant.

- Encourage your Book Club to choose this book, or form a new Book Club using York Reads! and *To Kill a Mockingbird* as starting points.

- Participate in one of the many York Reads! programs offered throughout the community during the month of March.

A number of paperback books may be purchased for \$5 at the York Public Library. Other copies are also available to be borrowed from the Library and through Minerva. A variety of programs and events that tie in with the book are being planned for the month of March and will be announced in February.

York Hospital MRI Project on schedule with magnet

An 8,800 lb. superconducting magnet was recently hoisted into place in York

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Hospital's new 2,800 sf Breast Care Center addition. Because of its size and weight, the magnet needed to be hoisted by crane through an opening in the wall and placed in its exact position before construction could continue. When complete in March, the center will provide the first Aurora® Dedicated Breast MRI System in the entire state of Maine. It will also open with newly designed reception and waiting areas for added privacy, and two additional consultation rooms for patients and their medical team.

The Aurora® Dedicated Breast MRI (Magnetic Resonance Imaging) system uses a magnetic field and radio waves (instead of x-rays) to painlessly scan breast tissue, producing high-definition, 3-D crystal clear images. For women who are deemed 'high risk' for breast cancer, the American Cancer Society recommends a breast MRI exam in addition to mammograms, which has proven most effective in identifying certain cancers that are not always seen using mammography or ultrasound."

Already designated a Breast Imaging Center of Excellence by the American College of Radiology, the Breast Care Center at York Hospital, which opened in 2008, offers digital mammography, breast ultrasound and stereotactic breast biopsy in addition to the new MRI ser-

vice. As part of the project, the hospital is also working to redesign current waiting areas for more privacy, and add consultation rooms for patients and their medical team. The project is slated to open in March. For more information please contact the Breast Care team at 351-2023 or breastcare@yorkhospital.com.

Free tax prep services for York County residents

Since 2002, York County CASH (Creating Assets, Savings & Hope) at York County Community Action has helped more than 1,800 eligible York County residents collect nearly \$4 million in federal and state tax refunds at IRS-sponsored VITA (Volunteer Income Tax Assistance) sites throughout York County. York County CASH is one of eight members of CASHMaine, a statewide coalition that provides opportunities for hardworking Mainers to build assets and get ahead. York County residents may be eligible for free tax preparation if they meet just one of the following: (1) They qualify for the Earned Income Tax Credit (EITC), or (2) They participate in any YCCAC income-eligible programs.

Those who worked at a job in 2010, even if not required to file a tax return, should check to see if they are eligible for EITC.

ALL BUTTONED UP



COURTESY PHOTO

Santini Family Chiropractic, LLC of York thanks all who made this year's Coat Drive a success, including those who generously donated coats and the York Community Service Association for graciously receiving and distributing the coats. Hundreds of adult coats, children's snow pants, and gloves were generously donated making the annual Coat Drive one of the largest in the seacoast area. Pictured: Lorna Ryan, YCSA Family Service Director and Dr. Christopher Santini, Santini Family Chiropractic, LLC

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BLAYNE MATTY

Q & A

THE INTERNATIONALIST

By **TARYN PLUMB**
The York Independent

Consider her a travel agent for young, curious minds.

Kittery Point resident Blayne Matty, an area administrator for Cultural Homestay International, places traveling students from all over the world in homes across northern New England, including right here in York.

A former exchange student herself, she lived in Belgium and Argentina as a teenager, and has globe-trotted across South America, Europe and Asia in the years since. She calls it an experience unlike any other, for both the hosted and the host.

Name: Blayne Matty, of Cultural Homestay International

Lives on: Kittery Point
Age: 32

So tell us about Cultural Homestay International.

It's a nonprofit educational exchange organization that runs a bunch of different exchange programs. I specifically work with the academic program, which brings 15- to 18-year-olds over for 5 to 10 months, so for either a semester or a full year. Those kids live with host families in the area, and attend local schools and live an American life. All around the world, people are locking their doors to strangers, but here you have families that have willingly opened their doors to someone they don't know.

How does the process work?

We work with partner agencies abroad.

They screen, recruit and interview the kids. The applications are fairly thorough: short answer questions, a letter from their parents, a transcript, medical records, photographs, an English proficiency test. Those agencies then channel those kids into various U.S. organizations.

What countries do you draw from?

Mexico, Colombia, Brazil, Argentina, sometimes Venezuela. We get a lot of European countries: France, Germany, Belgium, Italy, Slovakia, Poland; we've had a couple of Ukrainian kids, as well as Russian, Finnish and Australian kids. In Asia, we get Korea, China, Vietnam, Thailand, Mongolia. We don't currently have any kids coming from African nations

“The biggest lesson you learn from exchange is there's no such thing as better or worse, there's just different.”

because we don't have a partner in Africa.

How many kids are placed in the area right now?

I'm in charge of Maine, New Hampshire, and Vermont. I have 15 kids in Maine and New Hampshire right now. There's another group about that size in Massachusetts. There are four kids in Kittery, and soon there will be a fifth coming in. Those kids are from Colombia, Brazil, Germany, Italy and Poland.



How did you get involved with this?

I was an exchange student myself between high school and college. It's been sort of a part of my life forever. I used to be a teacher, and I started working for Cultural Homestay when I had my kids. It seemed like an obvious fit for me. It allowed me to still maintain contact with teenagers, who I enjoy working with. I try to place as many students as I can. I'm heading into my fourth placing cycle right now, and I'm looking for families for the fall.

Where were you an exchange student?

When I was in high school, I went to Belgium. I naively assumed I'd be put with a family that knew English. I've been a vegetarian since I was 16, and I was placed on a cow farm in southern Belgium, and nobody spoke English. But they were the most wonderful, gracious people you could imagine, they were fully understanding of my dietary needs. I spent an entire month harvesting hay with my four host sisters and their farm hands. It was an absolutely wonderful summer. The following year, after I graduated high school, I decided to go to Argentina. I was there for a year, living in a town called San Nicolas. Our family hosted a lot growing up, too. We hosted students from Venezuela, Iceland, South Africa, France, Indonesia.

What did you take away from those experiences?

The biggest lesson you learn from exchange is there's no such thing as better

or worse, there's just different. Also, you don't really get to know a place from being there a day or a week.

Did you learn French?

I learned a lot of French. After living in Belgium for a month, I learned more French than I learned Spanish in four years of classes.

Where else have you visited?

I worked in Panama for eight months when I was in college. I left school for a little while to work there. While there, I traveled to Uruguay and Paraguay and Costa Rica. I've had friends in Europe. I've traveled to Germany and France and Belgium, around England, the Netherlands, as well as Mongolia and China. Traveling is so powerful in terms of understanding your place in the world.

With Cultural Homestay, what's the process of finding host families?

We don't define what a family needs to look like—we've had single people host, couples with no children host, couples with grown children host. We interview (potential host families) in their homes, do background checks, references and an application. The family has a lot of say in what kids they can host. We believe it's a better experience for a student to stay with one family for the entire trip. It builds a stronger relationship over a year. Because there are phases to being an exchange student there's the initial honeymoon period when they first get here and everything's new and exciting; then toward the holidays they're more likely to be

homesick, plus it's kind of the time where it's starting to feel like work to fit in all the time and live in someone else's house. After the holiday, things start to pick up a bit, and at the end of the year they're sorry to say goodbye. It's hard work both for the family and for the student. These

“This is probably a huge step toward world peace.”

kids are sophisticated, they're pretty young, they're leaving their countries and everything familiar, and going to live somewhere else. It takes a lot of commitment on both sides of this experience to make it work. But the rewards are worth

it: Lifelong relationships are forged. I still stay in touch with the family I stayed with in Belgium.

Why is this a good experience for host families?

This is probably a huge step toward world peace. It's also educational for a host family on so many levels—the language and cultural aspects, living with someone who has cultural barriers. I think the world is a small place these days, and the more we're able to see our commonalities over our differences, the better off we'll all be.

Interested in hosting? Contact Matty at culturalhomesstay@hotmail.com. Or visit www.chinet.org for more info.

YORK LIBRARY

There's a rat in the library!

'Ratatouille,' Family Film Festival, Saturday, Feb. 12, 6:30 p.m. Remy, a young rat with culinary talents, teams up with a boy restaurant worker. But who would want a rat in the kitchen? Let the adventures begin! Rated G. Grab your pillows & blankets, wear your pj's, and come enjoy the movie along with our complimentary popcorn.

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

• **Letting Go: On Death and Dying**, Saturday, Jan. 29 (Snow date Sunday, Jan. 30), 11 a.m. York Hospital, York Public Library, and Hospice of York are pleased to present a panel discussion on What should medicine do when it can't save your life? The discussion will be moderated by neurologist, Dr. Patricia Locuratolo. Other participants are: Dr. Robert Horowitz (Oncologist), Dan Thornhill Esq. (Lawyer), Dr. Henry Guertin-Ouellette (retired Psychologist), and Johnna Shennett, RN (Hospice & palliative care nurse from Portsmouth Regional Hospital). The discussion will focus on the article, "Letting Go: What should medicine do when it can't save your life?" by Atul Gawande. Copies of the article can be picked up free of charge at the Library. The article can also be accessed on line at: <http://tinyurl.com/39px4fn>. While not required, reading it in advance would enhance your experience.

• **'God Grew Tired of Us,'** York Diversity Forum Film Series, Saturday, Jan. 29 at 7 p.m. This film follows three Sudanese boys, refugees from Sudan's bloody civil war, as they try to adjust to life in the U.S. Coming from unspeakable conditions, young witnesses of unspeakable horrors, their honesty and goodness is unquestionable. And so the question raised is, "What conditions create a civilized society?" 2006 Sundance documentary prizewinner.

• **Darcy Scott**, Local Author Series, Friday, Feb. 11, 7 p.m. Author Darcy Scott will speak about her new book, *Hunter Huntress*, described as "a sen-

sual, hypnotic and uncompromisingly complex tale of music, myth and obsession." After a horrific car crash claims the life of her young son, the formidable and talented pianist Jamie Lloyd quits her high-powered job with a New York symphony and moves to New Hampshire where she marries a seafaring marine biologist. Although it's a good life, Jamie is tormented by thoughts of Michael Ryan, the man whose carelessness shattered her world. As Jamie faces off against her foe, she comes to find that Michael Ryan's inevitable ruin is not necessarily her salvation.

• **'Eat, Pray, Love,' Winter Film Series**, Sunday, Feb. 13, 3 p.m. A woman realizes how unhappy her marriage really is, and after a painful divorce, she takes off on a round-the-world journey to "find herself". Rated PG-13 for brief strong language, some sexual references and male rear nudity. Run time: 133 min.

• **Stroke Signs and Symptoms – Save a Life**, Tuesday, Feb. 15, Noon. Come learn about stroke; the risk factors, warning signs, and what you can do to minimize your risk! A free, healthy lunch will be provided. RSVP required: Contact York Hospital's Fundraising office at 351-2385 or fr@york-hospital.com.

• **Hooked Rug Raffle – Final Weeks**: Local Seacoast Ruggers have donated a beautiful 22" x 37" Heart in Hand pattern hooked rug made by their members to be raffled to benefit the Library. The rug is on display at the Library and raffle tickets are available at the circulation desk for \$1 each or 6 for \$5. The winning ticket will be drawn Thursday, Feb. 17 during the Seacoast Ruggers exhibition at the Library.

• **Harvey Reid and Joyce Andersen**, Concerts for a Winter Afternoon, Sunday, Feb. 20, 3 p.m. Reid and Andersen have



combined their talents to create one of the most potent duo teams in acoustic music. They are gifted instrumentalists, strong and versatile singers as well as prolific songwriters playing a dizzying array of styles of roots and Americana music. Kathleen Soldati, who will amaze with her voice and repertoire, will open the show singing blues, jazz and folk.

For children

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

• **Preschool Story Hours on Fridays** at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science.

Monthly programs

• **Rediscover your roots:** The Monthly Genealogy Club is a regular gathering for people who want to "shake their family trees." The group generally meets on the second Wednesday of each month at 1 p.m. Local genealogist Don Michel leads the group. Call the library for more details at 363-2818.

Art Exhibits

• **Seacoast Ruggers Hooked Rug Exhibit** - The Seacoast Ruggers, local enthusiasts of traditional rug hooking, are exhibiting their work from through Friday, Feb. 25.

• **Jean Lincoln, Kennebunk Room** - local artist and York Art Association member, Jean Lincoln, will display her work in the Kennebunk Room (on the lower level of the Library) in January and February. Her work includes photographs, paintings, and a collection of ceramic masks.

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A GALLERY OF ARTISTS

Portraits of creative people who add color to the York area

It may take a village to raise a child, but creating visual art is most often a solitary pursuit. But what if you had a village full of artists? Sometimes, that seems to be the case in York—no matter where you go, you're always running into someone who is a working artist and has decided to call this stretch of the Atlantic coast home. It might be a full-time painter with a storied career; it might be a part-time potter who took it up late in life. In any case, there's a whole lot of creativity going on in this community, and here's a look at just a few of the folks who contribute to it. These artists were originally the subject of full-scale profiles by writer Suzie Goodwin published in the past few years by York Independent; we revisit them this edition so that their creativity can warm your soul through the coldest stretch of a New England winter.



SUZIE GOODWIN PHOTO

Backman has recently turned to watercolors to realize her uniquely personal vision.

Caren Backman

Caren Backman and her family have lived in York for about 10 years. Although she has not pursued a career in the arts, she did attend art school in her youth. She says she has a tendency to gravitate to artistic people and had been close friends to her husband's parents, both successful artists, years before she met her husband. The walls of her home were filled with art, most belonging to her in-laws. It's obvious that art is very much a part of her life.

She began painting when she was 9 years old. As she raised her family, she shared with them many creative outlets and encouraged them to express themselves freely. Her youngest daughter is currently attending an art school in California. Caren gives some of credit for her daughter's interest to pursue an art education to her high school art teacher Mr. Phipps.

Although Caren's painting hasn't been a constant activity in her life, it has never been far from reach. In fact, in difficult times she would turn to her painting to find respite there. Referring to her art as therapy, she describes it as a safe place when chaos storms and she felt she had no control. Her recent work depicts natural disasters, abstracts, yet with vibrant colors, which she says suggests hope.

As you view her current work, you start to see the ideas she's trying to express and things start to make sense. Her work, her idea, is equally if not more important than the finished product. Her paintings take a strong idea or concept and assign it to a visual image. As you're pulled into her work, you find words and verses, written obscurely into the painting, adding a deeper layer meaning.

She embraces contradictions both formally and conceptually. Concepts become an expression in her art, embedded words, almost poetic; help shape the images that have formed clearly in her mind. Thinking through a concept becomes a form of relaxation.



Susan Wierzba

Susan Wierzba is a local artist who has moved 24 times in her life. A little over a year ago, she and her husband Dennis made what they're hoping to be their final move, to York Harbor. With grandchildren living close by, she's happy to call York her home.

Susan didn't waste any time getting involved with the art community in her new home town. She joined the York Art Association her first week in York and began preparing for a show—with boxes still unpacked from the move.

Prior to living in York, home was Atlanta. It was there that she first called herself an artist, making the transition from novice to professional.

She had been painting for years but taking that first step can sometimes feel like a leap.

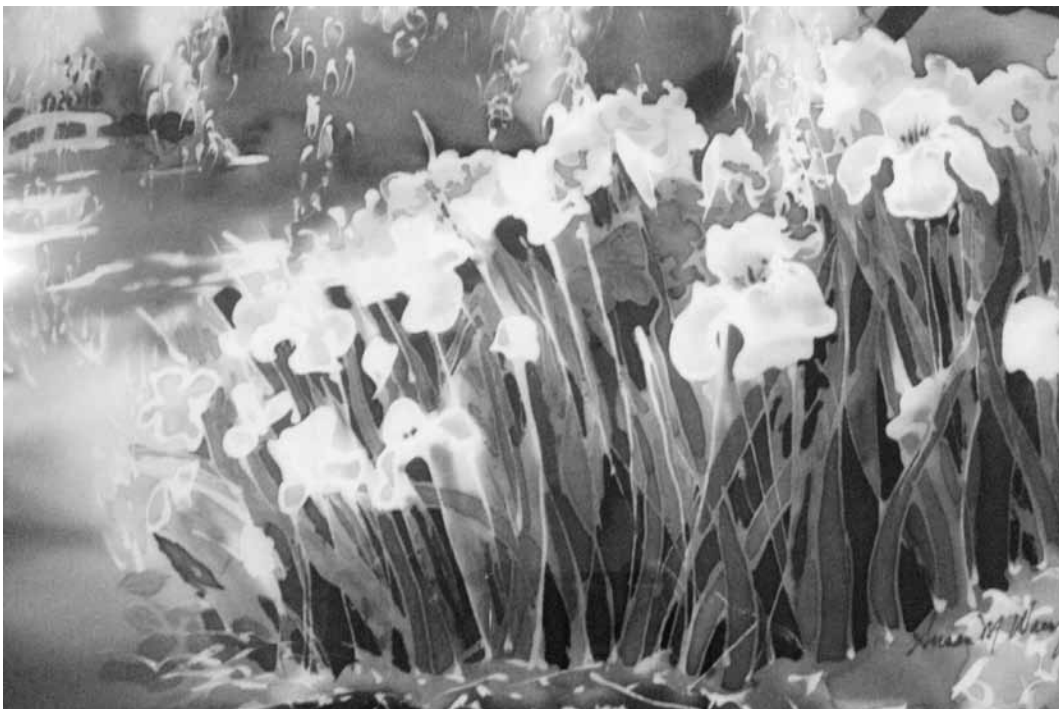
"If you're not living on the edge, you're taking up too much room," she says. So, leap she did—within three days after arriving in Atlanta, she was in an exhibit and a working artist.

When you look at her work, however, you realize it wasn't really much of a leap. She has talent. But more than talent, she has passion.

"Painting is not something I do. It's who I am," she says.

She discovered her love for painting when she began taking classes at a local college years ago. She would take an art class every semester to balance her business studies. She knew right away that she had uncovered her true passion.

But painting is not her only passion. She has another—flowers. Planting a garden is one of the first things she would do when moving to a new home. She loves flowers, and her painting allows her to combine both loves.



COURTESY IMAGE

York Harbor artist Susan Wierzba often works on silk, which results in paintings that are bold and full of color and texture.



Barry Tarr

Barry Tarr bought his first camera when he was 12. From that moment on he became his family's official photographer, but his real obsession with photography didn't start until he was in high school.

It was there that he took his first photography class, which was being offered by a commercial photographer. That set the hook. He joined the school's yearbook committee. He became friends with his instructor and started dreaming of a career in photography.

He was passionate about photography, but he had also developed a fascination with computers. The computer field offered the excitement of a new industry and it was easy for him to see the potential with a career in that field. After some thought, he followed the blinking cursor to Worcester Polytechnic Institute in Worcester, Mass.

Barry graduated from WPI and began his computer career in the Boston area. He worked for several companies before started his consulting business. It was at

COURTESY PHOTO

York artist Barry Tarr works with photography.

one of those jobs that he first met his wife, Mary. "Thirty years ago," he added with a smile. He now operates a successful software development company.

Barry and his wife lived in Lexington, Mass. for 26 years. They had been coming to Maine for over 20 of those years. Initially they traveled further north in Maine for their long weekends.

Once they discovered York—well, they discovered something many of us already knew..."it's the way life should be." They made their move to York seven years ago, having their home built in Cape Neddick.

Barry now shoots all digital, but his journey began in a darkroom developing his own film.

"I love shooting digital" he says; but admits "you never forget the excitement of being surrounded in darkness, with just the red glow of the safety light, watching the image slowly take form before your eyes." Although the digital process is much different than a darkroom, he still feels a great sense of satisfaction when he makes his final edits.

Mary Sweeney

Mary Sweeney is a potter who lives here in York. She exhibits her art in a few local galleries and offers classes in her studio. Her studio is located next door to her home and is equipped with a slab roller for flat work, several wheels for throwing clay and ample shelving to store the many projects.

Mary made her first pottery piece in art class when she was a girl. After high school she attended art school in California with her focus in photojournalism but concluded that she would have to travel if she wanted to be a photojournalist. She left school and got a job with an airline company. That's where she met her husband.

She didn't start working seriously as a potter until her three children got older. As her work evolved, she became frustrated with her cramped space in her basement. Adding a gas kiln to her studio had been a dream of hers but wouldn't fit in the small space. She convinced her family to make the move. Their new home required some renovations but she was thrilled with the new detached studio built behind her new home. It's a beautiful, spacious study where she has room to accommodate all her projects. A separate room was custom designed for her gas kiln. She admits it was a lot of work—but something tells me she'd do it again.

Mary's favorite part of the process is when the clay is wet and loves to get lost in her work when she has free time. Flat work or slab work is just as it sounds: Clay is rolled out to a desired thickness and then carved or decorated. An example of this type of work would be tiles. It can also be used when building or assembling pieces.



SUZIE GOODWIN PHOTO

Work produced by Mary Sweeney, a York-based potter.



SUZIE GOODWIN PHOTO

An winter scene oil painting created by Doug Taylor.



Doug Taylor

Every artist approaches his or her art differently. For Doug Taylor, being an artist "is more than just applying paint to a canvas—it's a lifestyle."

Taylor moved here from Boston about 16 years ago with his partner. They had wanted something more than apartment living and, after coming to Cape Neddick to visit a friend, they knew they had found that it. The property they bought had been overgrown and needed some work, but they were thrilled. Some of that work included a beautiful garden which they then opened to the garden club, local church groups and even hosted a fashion show.

In addition to the gallery he has over his garage, Doug is part owner of the gift shop in York Village called Beyond the Sea. Before the little gift shop opened, he had owned floral wholesale business in Boston for over 25 years.

He's been painting for more than 30 years. He won his first art contest when he was in 9th grade. He smiles at the memory and says "it's a different kind of validation than when your mom says—oh honey that's beautiful."

Doug describes himself as a "student of art." He loves to look at it, own it, talk about it and create it. The best part of the process for him is when he envisions the image he wants to paint. Something will grab his attention and he's inspired. Sometimes he gets lost in the process; time passes—the painting takes on a life of its own.



Linda Franklin

Linda Franklin teaches watercolor classes in York. Ever since she was a young child, she had always wanted to be an artist, but thought it was just a dream. She never pursued the idea, always feeling so timid and scared. Linda married young and when that marriage ended, she began taking art classes. She found comfort in painting and maybe even a little freedom. Most of the workshops in the beginning were oil; she had been told watercolors were difficult. She was content with that for a while, but eventually she felt drawn to the vivid colors of pastels. She continued taking workshops and practiced. Practiced, practiced, and practiced.

She eventually took some classes in watercolor.

"Everyone says watercolor is difficult—but I love them and encourage my students to paint," she says. She loves to experiment and finds inspiration everywhere. In fact, some of her work is a combination of painting and craft techniques she picked up from Carol Duvall's TV show. One particular technique involves burning glue to get a special crackle effect. Then she paints over it. She jokes about how some of the fumes have probably taken ten years off her life; now she opens the windows a lot.

Another technique she learned is to 'wash out' the color when she doesn't like a piece, and then rework it. This technique she had been taught at a workshop given by a local artist named Valfred The- lin, her mentor.



SUZIE GOODWIN PHOTO

"Nubble Light" is a mixed media work that demonstrates the "burning glue" technique used by York artist Linda Franklin.

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SARAH GRANT PHOTO

The table at Blue Sky in York is graced by a basket of breads, while a see-through wood-burning fireplace fills the background.

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A mid-winter dining indulgence

Blue Sky in York Beach continues to dish out off-season excellence

By **SARAH GRANT**
The York Independent

Blue Sky restaurant looms brightly over the white clapboard ghosts of wintertime York Beach, Maine. Its upper crust dining allure contrasts sharply with the traditionally seasonal seaside carnival atmosphere of its neighborhood in winter and summer.

Set high on the second floor of the extensively renovated Atlantic Building in the heart of the now-hibernating beach town, the interior 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 with soft vintage jazz playing as an appropriate background.

A cordial host greeted my dining partner and me, and made it clear immediately that our happiness that evening was his greatest desire. This was consistently reinforced by our helpful and attentive servers, Laurie Hersey, John Gillman and Debra Hornig. The servers were excellent kitchen ambassadors to the dining room, with expert knowledge of ingredients and cooking methods.

Before we knew it, we were presented with a basket of various breads from the downstairs bakery and the exceptionally talented pastry chef Kristen Lawson. It was difficult to decide on a favorite type. Among the choices: herb scented brioche, chewy, crusty French baguette; herbaceous focaccia and what must have been pumpernickel with a scattered inlay of walnuts and dried fruit. We ate too much bread, then asked for more.

The menu offers a refreshing array of both New England and bistro-style foods with twists of flavors for prices ranging from \$8 for the Caesar salad to a luscious baked lobster stuffed with crab, scallops and shrimp rich with brioche crumbs, lobster tomalley

and sherry for \$38. Between those two ends is a limited but varied array of choices.

I love an occasional retro salad. The Baby Iceberg Wedge (\$10) with its crispy pancetta bits, grape tomatoes and red onion rings along with a generous ladle of the house-made onion and blue cheese dressing is nostalgic and thoroughly sating.

Landlubbers will be relieved to find familiar sounding dishes such as a cider-brined roasted “brick” chicken served with garlic mashed Yukon Gold potatoes for \$20. The “cowboy steak” is rubbed with Cajun style sweet and hot spices and then grilled to order and served with maitre d’ compound butter and sweet potato fries for \$29. Pan seared New Zealand Rack of Lamb is crusted with artichoke and panko crumbs then plated with mint pesto and herb cous cous for \$28.

I had a hard time passing on the lamb, but I really wanted to try the New York Strip with Chicken Fried Lobster Tail (\$32). I received a generously sized (perhaps 12 ounces) and perfectly cooked New York Strip on a bed of potatoes. The steak was stacked high with crispy fried parsnip ribbons and the object of my desire, the chicken fried lobster tail. For those of you who have not spent much time in our southern states, typically “chicken fried” means that protein other than chicken is fried the way southerners fry chicken: soaked in milk or buttermilk then dredged through flour mixed with bread crumbs and sometimes a few herbs and spices and finally deep fried in very hot oil. That is, steak, or, as in this case, lobster can be chicken fried, but without any chicken being directly involved in any way. It is just a cooking method.

My personal preference is that the dredging flour remains on the plain side with less than obtrusive seasoning—for example, just a bit of parsley, a little pepper, some lemon zest and a shake of granulated garlic. I was disappointed that there were quite a few ad-

ditional spices added to this coating, among them cumin, coriander, thyme and chili powder, which I felt greatly overpowered the natural, subtle sweetness that only fresh lobster meat offers. I could not taste the lobster.

On the other hand, my dining partner had the Pan Blackened Salmon and Shrimp New England style Bouillabaisse and could not have been happier. The stew was alluringly perfumed with saffron in the white wine spiked lobster broth populated with diced root vegetables. I managed to wrestle some of the tender, perfect delicious salmon from him to taste, but it was impossible to talk him into parting with any of the gorgeous shrimp.

This is because Chef Jim Ott is a genius with his treatment of shrimp. Chef Ott coaxes every bit of sweet shrimp flavor and



SARAH GRANT PHOTO

New York Strip and Chicken Fried Lobster Tail as served on a winter's evening at Blue Sky, a year-round restaurant in York Beach.

never overcooks. I had the opportunity to taste Chef Ott's shrimp scampi pizza (\$18), just before it came on the menu. The shrimp was superbly flavored in a marinade of white wine and garlic then grilled just enough so that its brief visit to the hot (we saw a reading of 770 degrees) wood fired oven on the pastry-like crust smeared with lemon aioli and sprinkled with parmigiano reggiano cheese does not overcook the little darlings. I think my eyes rolled back in my head with every bite. Be sure you are sitting down before you indulge in this masterpiece.

Seafood lovers will probably enjoy Blue Sky Shellfish Scampi with shrimp, scallops

and lobster in a lemon-garlic beurre blanc with grape tomatoes and scallions served with linguine (\$25). Truffle Lobster Mac and Cheese is luxuriant with the flavors of cheddar, asiago, garlic, brandy, white wine and white truffle oil and served with broccolini (\$22).

The wine list offers more than a dozen choices by the glass and no fewer than 42 bottled wines from \$28 to \$100. There are five drafts and a rainbow of domestic and imported bottled beers, including a broad assortment of Maine's own remarkable Allagash beers, which are fermented like champagne, after the Belgian tradition of beer making. There are fun, original cocktails listed for both the beginning of the evening and as an alternative sweet after the meal.

But I did not want to drink my dessert with Chef Lawson's pastries in the offing. The pastry menu lists Flourless Chocolate Cake, Vanilla Crème Brûlée, Orange and Cranberry Bread Pudding, Amaretto Cheesecake, which are all quite tempting. The last selection, Apple Tarte Fine, was my choice because I thought it might be the correct vehicle to show off the best of Chef Lawson's talent.

The tart was in perfect form with petal thin slices of apple closely spiraled on a base of delectable, buttery, tender pastry all glistening with a brush of (apricot?) jam. It was served warm with a drizzle of caramel, an ideal sweet accent. There was also a large scoop of vanilla ice cream in the middle of the flawless tart. Although this might have been some unnecessary guilt on the lily, I did not complain either audibly or to myself. I used a spoon to scoop up every last drop. All desserts are \$8.

The superb coffees and teas are from our own first-rate local roasters, Carpe Diem, located in North Berwick. They are a worthy accompaniment to the fine desserts.

Blue Sky is located at 21 Beach St., York Beach. The dining room is open from 5 p.m. every evening with live music every Friday and Saturday. Reservations are recommended. Call 363-0050 to speak to any of the friendly staff.

A COLD WEATHER STEW FOR WHAT ALES YOU

Inspired by a visit to the Rollinsford Winter Farmers' Market



By **SARAH GRANT**
The York Independent

A Web site can inspire me to cook. Specifically, this one: www.seacoastlocal.org/winterfarmersmarkets/index.html

On Saturday, Jan. 22, the market was loaded with pasture-raised meats and organic winter vegetables such as salad greens, fresh herbs, parsnips, onions, turnips, leeks, potatoes and carrots. here was even a young man there who was growing oyster mushrooms in his greenhouse located inside a heated warehouse. hat's ingenious.

But back to my cravings. Winter stew comes to mind.

It has been so cold and snowy, I don't want to mess around with something low calorie. I need something to keep me going while I'm out in the woods clicked into my cross-country skis. So, this stew will feature a less expensive cut of pasture-raised beef; perhaps a chuck roast or shoulder. Plenty of connective tissue and fat is desir-

able for slow cooking. Connective tissue renders as gelatin and adds a great deal of body to the final product, and we all know how tasty fat is.

I will need to sweat some flavor vegetables (mirepoix) in some sort of oil, so why not use that fabulous, naturally cured sow bacon I picked up from Patridge Farm (patridgefarmnh.com) from their field frolicking Tamworth pigs? I want this to be a robust stew, so I plan to deglaze the pan with ale—one of my favorites, Newcastle Brown Ale. Use any dark beer, ale or stout that you wish. They all contribute hearty robustness to the flavor of the stew.

There is a certain basic process you should follow when making soups or stews. The following recipe outlines that method. However, beyond the protein(s), onion and liquids, the ingredient list is entirely up to the individual chef. Add any root vegetables, winter squash, variety of onions and/or mushrooms. You can use butter, canola or safflower oil instead of bacon fat. You can substitute lamb or even cooked beans as the protein. But I'd stick with the

ale*, if I were you. Here goes.

Ale Stew for the coldest winter in half a decade

- 2 ½ to 3 lbs cubed (1") beef from shoulder or chuck roasts
- Sea salt and freshly ground pepper
- 4 Tbsp flour
- 4 slices of bacon chopped
- 2 large yellow onions or 3 large leeks (or a combo), sliced about 1/8" thick
- 1 to 3 shallots, medium chop
- 2 cloves garlic, smashed and minced
- 2 stalks celery chopped fine
- 3 carrots, chopped fine
- 1 lb mushrooms (any variety), sliced or quartered
- 2-12 ounce bottles of Newcastle, Guinness or dark beer
- 2 cups of beef, chicken or vegetable broth
- Optional 4 potatoes, or 2 sweet potatoes or 4 cups winter squash (or combo), peeled, cubed (1/2")
- Optional 2 turnips, 3 parsnips, 1 rutabaga diced (1/2") (or combo)
- 3 or 4 sprigs of fresh thyme or 1 teaspoon of dry
- 2 bay leaves
- 1 Tbsp whole grain mustard
- 1 Tbsp brown sugar

In a large pot or Dutch oven, render bacon over medium low heat until you have between 3 and 4 Tbsp of fat in the pan. Supplement with butter or safflower oil if the bacon is too lean. Remove bacon bits from pan with a slotted spoon. Put them aside to use in a salad, dip or garnish another time. Meanwhile, salt and pepper each beef cube and dredge them in flour. You can use the "shake and bake" method by putting the salt and pepper with the flour in a Ziploc; zip and shake, then add the beef and shake again. Add beef to the pan with the bacon fat and brown over medium heat turning to brown all sides. Remove beef.

Add onions, leeks, garlic, shallot and mushrooms to pan to begin cooking over medium low heat. Cook for three minutes, stirring often. Add thyme, bay leaves, celery and carrots; try to stir up brown bits from the bottom of pan. If it is difficult, add one of the bottles of beer to deglaze the pan and simmer vegetables for a few minutes until al dente. Add the rest of beer and broth. Add beef back into the pot, stir, cover and simmer for one hour.

Add any optional vegetables: potatoes, squash, parsnips, more carrots, rutabagas, etc and simmer covered for another hour.

Remove sprigs of thyme (if using fresh) and bay leaves. Season with mustard, brown sugar, adjust salt and pepper seasonings. The mustard and sugar will temper the bitterness of the dark ale.

Serve hot with fresh bread and a green salad. Honey Dijon dressed fresh field greens would be good along side this stew.

Serves up to 6.

* Substitute golden ale or beer if using cooked beans as protein

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• **Taipei and Tokyo** in Portsmouth, a long-time favorite hybrid Asian restaurant, closed its doors for good on Jan. 2. When I asked the manager why, she indicated that it was a lease issue with the property owner (ridiculously high rent). So, short of finding another hybrid as good as T & T, which would require significant travel, I looked around the nearby vicinity to find quality substitutes for both Chinese and Japanese cuisine.

I didn't have to look far to find, or rather rediscover, Sake, 141 Congress St., Portsmouth, (603) 431-1822, open Monday-Thursday 11:30 a.m. to 10 p.m.; Friday and Saturday 11:30 a.m. to 11 p.m.; Sunday 12:30 p.m. to 10 p.m. Sake is a classic, almost old fashioned, Japanese Restaurant. They offer flippin' fresh sushi and sashimi at the sushi bar made to order by the battery of specially trained chefs. Their sushi prices are reasonable and the lunch menu offers some special combinations from \$11.50 to \$14.50. Although I rarely get past the sushi bar, the menu at Sake offers a great deal of variety. To start there are several green salad offerings for dinner including the very Japanese Salmon Skin Salad with pan seared crispy salmon skin for \$6.95 and Seaweed Salad for \$4.75. Miso Soup is only \$1.75 (!) and the lovely Hama-Shiru, a clear broth with cherry stone clams, shredded ginger and scallions is \$4.95. The rest of the dinner menu lists a variety of American favorites: Teriyaki, Tempura, Udon noodles, Yaki, and **Mushi Mono**, fresh fish fillets steamed with scallops, ginger and soy sauce. There is much more, but the prices are surprisingly low, especially for such a fancy looking place. Dinner prices for entrees—with the exception of one sushi sashimi platter—are all under \$20 with the average price at about \$15. The average non-sushi lunch entrée hovers around \$8. Check out both menus at PortsmouthSake.com.

• **One of the charms of T & T** was that you could order brown rice with anything. That is hard to find in a strictly Japanese restaurant, but I have found a brown rice option at the unassuming Sara Thai, which is one of my very favorite restaurants and a worthwhile drive to 92 New Roches-



ter Road, Dover, (603) 742-1611. They are open Tuesday through Thursday 11:30 a.m. to 9 p.m.; Friday through Saturday 11:30 a.m. to 9:30 p.m.; Sunday noon to 9 p.m. Reminiscent of outstanding Thai restaurants on the left coast, Sara Thai does not over-sweeten their dishes. Presentations are appetizingly artful and the flavors are complex. Chef-owner Gouson Saravong, who has run Sara Thai for the past four years, explained that Thailand is a multi-cultural country: "The countries of Southeast Asia are all in close proximity, so there is a great deal of sharing of cultures and flavors. I am, in fact, half Laotian and half Thai. Also, not only is China very close by, but these days 60 percent of Thailand's population is Chinese who have immigrated for the freedoms that Thailand offers."

The pan-Asian menu reflects this diversity with many Thai dishes, some with Laotian undertones and Chinese favorites. Larb, papaya salad and sticky rice are all Laotian. To my delight, Saravong and his co-chef, Tony K. Sanloun, cook up a few Vietnamese specials and regular items. For example, the specials board has been recommending Mee Boun for the past several months. It is a Vietnamese bowl of rice vermicelli topped with shredded lettuce, Thai basil and cilantro. The top level has tiny fried spring rolls, marinated ground chicken and peanuts. I always order it with the carousel of spicy condiments on the side. Sara Thai's Mee Boun is authentically Vietnamese and is cheaper than a trip to Boston's Chinatown at only \$9.95.

Pho, a Vietnamese rice noodle soup, with choices of beef, chicken, meatball, shrimp or combos for \$8.95 and \$9.95 on the dinner menu. It's a huge tasty bowl, very filling and will warm you to the core.

Speaking of warmth, don't shy away from Thai restaurants because you've heard that all the food is spicy. Truly, some dishes are, but there are many, non-spicy, very palatable choices in all categories. Vietnamese dishes are always spicy optional, with all spices served on the side by request. Prices on the dinner menu range from \$3.50 to the mid teens with nothing more than \$14.95. Visit their Web site for the entire menu and print out a \$5 coupon, good on

any bill over \$25. By the way, Sara Thai also has a full bar, just like T & T.

A few winter specials

In January and February, we Mainers pretty much have our beautiful seaside to ourselves and along with it some very fine resort restaurants bidding on your business with some excellent dinner deals.

• **Clay Hill Farm**, 220 Clay Hill Road, Cape Neddick, 361-2272, is known for their dedication to pasture-raised meats, sustainable wild caught and farmed fish, and organic veggies. Sunday night is Prime Rib and Popover Night with the complete (grass-fed) prime rib dinner available all evening for \$19.95. Every night, Clay Hill offers a three course dinner with wine for two at \$59. Yes, that's both three course dinners with a bottle of wine for a total of \$59. An 18 percent gratuity is added to your bill, but still this is an outstanding value. You must make reservations and ask for this special when you call. If you get to Clay Hill by 5:30, take advantage of half price drinks and a second entrée at half price. Clay Hill Farm is open from 5:30 p.m. Thursday through Sunday in the winter. They will, however be open on Valentine's Day from 5 p.m.

• **Don't forget Five-O's G-7 dinners** every Monday with entrees from each of the G-7 nations for only \$7.99. Visit the website at five-oshoreroad.com to preview the weekly menus. Last week's G-7 featured some tempting tastes such as South Beach Cuban style Panini; skewered beef tenderloin tips with Teriyaki sauce, garlic sautéed mushrooms, choice of fries or rice; Chicken Cordon Bleu from France with veg and rosemary roasted potatoes; and from Canada, Seafood casserole complete with rice and vegetable. This is a marvelous bargain. Five-O, is surprisingly located at 50 Shore Road Ogunquit and they open at 5. Regular dinner is served in the dining room Thursday through Monday. Phone them at 646-5001.

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

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

Spirit
Meet Spirit! He is an adorable eight month old Labrador Mix that can't wait to find a loving forever family. Spirit is a quiet boy and would love a quiet home. If this sweetie pie sounds like the one for you please fill out an adoption questionnaire.



Reese
Reese is a two year old Boxer/Pitbull Mix that can't wait to find the forever home of his dreams. Reese would love to share his new home with certain other dogs and children over the age of 12. Cats are a bit too much for Reese so we will not be asking him to share his new home with any.



Charlie
This happy hand-some young man is Charlie! He is a seven month old Pitbull mix who is searching for the for-ever family of his dreams. Charlie is a lovely lad and will do great sharing his new home with other dogs, dog savvy cats and older



children who will not scare him with quick movements.

Lizzie
Meet Lizzie, an adorable two year old white cat. When Lizzie isn't looking for attention, she's just looking in general. She enjoys having cat trees, and people, to climb on. Best of all, like all of our cats over 6 months of age, the adoption fee for Lizzie will be waived.



Jimmy
This hand-some young man is Jimmy! He is a seven-month-old that has a gorgeous short tuxedo coat. Jimmy is very shy and will do best in a low key home where there will not be around to much hustle and bustle. Jimmy would enjoy sharing his new home with other cats and older quieter children.

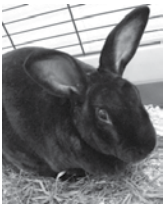


Kent
Meet Kent! He is a one-and-a-half-year old that has a short brown tiger and white coat. Kent is a good natured little guy that would love to share his new home with other cats and children of all ages.



Keep in mind that like all of our cats that are six months of age and older, Kent's adoption fee will be waived.

Clyde
Meet Clyde! He is a velvety soft two year old Rex Rabbit who is searching for his forever family. He would love to find a family that is willing to handle him on a daily basis in order to keep him as friendly as possible.



Hunter
Meet Hunter! He is an adult albino New Zealand Mix. He would love to be handled and let out to play on a daily basis. If this sweet boy sounds like the pet for you please fill out an adoption application and stop in to meet Hunter.



Mitch
This little cutie is Mitch! Mitch is very friendly and would love to stay that way. In order to keep him happy and friendly he would love to be handled on a daily basis. If this little cutie sounds like the one for you please fill out an adoption questionnaire and stop in to meet Mitch.



TIDE CHART
York Harbor

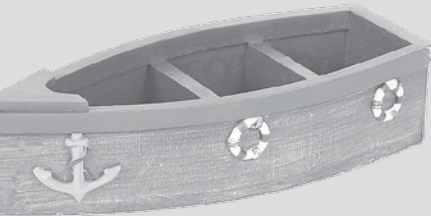
Friday, Jan. 28
High Tide, 5:55 a.m.
Low Tide, 6/42 a.m.
Low Tide, 12:36 p.m.

Saturday, Jan. 29
High Tide, 7:01 a.m.
Low Tide, 12:48 a.m.
High Tide, 7:49 p.m.
Low Tide, 1:43 p.m.

Sunday, Jan. 30
High Tide, 8:04 a.m.
Low Tide, 1:53 a.m.
High Tide, 8:49 p.m.
Low Tide, 2:44 p.m.

Monday, Jan. 31
High Tide, 9:01 a.m.
Low Tide, 2:52 p.m.
Hide Tide, 9:41 p.m.
Low Tide, 3:37 p.m.

Tuesday, Feb. 1



High Tide, 9:51 a.m.
Low Tide, 3:44 a.m.
High Tide, 10:27 p.m.
Low Tide, 4:24 p.m.

Wednesday, Feb. 2
High Tide, 10:35 a.m.
Low Tide, 4:31 a.m.
High Tide, 11:07 p.m.
Low Tide, 5:06 p.m.

Thursday, Feb. 3
High Tide, 11:15 a.m.
Low Tide, 5:13 a.m.
High Tide, 11:44 p.m.
Low Tide, 5:43 p.m.

Friday, Feb. 4
High Tide, 11:53 a.m.

Low Tide, 5:51 a.m.
Low Tide, 6:18 p.m.

Saturday, Feb. 5
High Tide, 12:19 a.m.
Low Tide, 6:29 a.m.
High Tide, 12:29 p.m.
Low Tide, 6:52 p.m.

Sunday, Feb. 6
High Tide, 12:53 a.m.
Low Tide, 7:05 a.m.
High Tide, 1:05 p.m.
Low Tide, 7:25 p.m.

Monday, Feb. 7
High Tide, 1:26 a.m.
Low Tide, 7:43 p.m.
Hide Tide, 1:42 p.m.

Low Tide, 7:59 p.m.

Tuesday, Feb. 8
High Tide, 2:02 a.m.
Low Tide, 8:22 a.m.
High Tide, 2:22 p.m.
Low Tide, 8:35 p.m.

Wednesday, Feb. 9
High Tide, 2:40 a.m.
Low Tide, 9:05 a.m.
High Tide, 3:05 p.m.
Low Tide, 9:16 p.m.

Thursday, Feb. 10
High Tide, 3:23 a.m.
Low Tide, 9:52 a.m.
High Tide, 3:53 p.m.
Low Tide, 10:01 p.m.

Friday, Feb. 11
High Tide, 4:10 a.m.
Low Tide, 10:45 a.m.
High Tide, 4:47 p.m.
Low Tide, 10:53 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 Unexpected growth
- 6 Book-jacket quote
- 11 River boat
- 12 Cruise boat
- 13 Tea-party crasher
- 14 Biscotti flavor
- 15 Informant
- 16 Cravat
- 18 Blackjack card
- 19 Hairy ox
- 20 Last part
- 21 Hotel units
- 23 Watches over
- 25 Tease
- 27 Habit inhabitant
- 28 Screen dot
- 30 Lights-out tune
- 33 Scathing review
- 34 Naughty
- 36 Young one
- 37 Spider cocoon
- 39 Bar need
- 40 Musical finishes
- 41 Came to
- 43 Find charming
- 44 Solitary sort
- 45 Identified

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

1-28

46 Lab work

DOWN

- 1 Sacred beetle
- 2 Royal home
- 3 Scotland is in it

- 4 Bird of myth
- 5 Wee
- 6 Char
- 7 Chain part
- 8 Finland is in it
- 9 Pine products
- 10 Kennel Club category
- 17 Put away
- 22 Die roll
- 24 Bonbon center
- 26 Cheapened
- 28 Eastern temple
- 29 _ Cruces
- 31 Wallet holder
- 32 Ranch group
- 33 Praline bit
- 35 Gave out hands
- 38 Give a hoot
- 42 Misery

SUDOKU

Conceptis Sudoku

By Dave Green

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

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Difficulty Level ★★★★★

1/28

Crossword Solution

S	T	S	E	T		D	E	W	V	N
R	E	N	O	L		E	R	O	D	A
K	O	W	A			S	A	D	O	C
E	C	I		E	S	A	C	G	G	E
T	O	T		D	A	B		N	A	P
S	P	A	T		L	E	X	I	P	
		N	U	N		D	I	K		
	S	D	N	E	T		S	D	E	B
D	N	E		K	A	Y		E	C	A
E	I	T	K	C	E	N		T	A	R
E	S	I	N	A		E	C	I	A	V
R	E	N	I	L		E	O	N	C	A
B	U	R	L	B		T	R	U	P	S

Sudoku Solution

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

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COMMUNITY LISTINGS

Send us your listings!

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

Donations, volunteers needed

• **The Ogunquit Museum of American Art (OMAA)** is looking for volunteers to serve as docents in the Museum. Free informational sessions for prospective docents will be held on Tuesday, Feb. 15; Tuesday, Mar. 15 and Tuesday, Apr. 12 at 10 a.m., at the OMAA winter office located at 196A York Street, York. (on the left side of Ellis Insurance). Hands-on training at the Museum for those who decide to become OMAA docents will take place in late April, before the Museum opens for the season on May 1. For more information or to register, e-mail ssager@ogunquitmuseum.org or leave a message at 646.4909

• **Caring Unlimited** is seeking new volunteers. On Tuesday, Mar. 8, new volunteer training will begin for Hotline Advocates, Kidworkers and Court Monitors, as well as two administrative positions. More information about the three positions as well as the administrative positions can be found online at www.caring-unlimited.org. Volunteers are encouraged to apply online, or to call Monique at 490-3227 x107.

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100 percent wool (non-flammable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 264 Route 1 York, 351-1987. Over two dozen have already been shipped out to soldiers and more are welcome.

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

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

• **York Community Thrift Shop**, located at 1320 Route 1, 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.

• **York Harbor Inn** is collecting donations and supplies for the Animal Welfare Society and Safe Haven Cat Rescue. Visit the Inn's Ship's Cellar Pub on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

Public meals

• **On all four Wednesdays** in February, for lunch and dinner, the Hayloft Restaurant on Route 1 in Moody, will donate 10% of their gross sales to the Ogunquit Dog Park. The Hayloft is located on the southbound side of Route 1 at the light in Moody. Menus on www.thehayloftrestaurant.com.

• **The York VFW** serves public meals at their 75 Cape Neddick Road, York, location. "Friday Night Dinners" are served each week at 5:30 p.m., followed by karaoke. Cost: \$7. "Chix Shoots" meals are served each first and third Saturday of the month at 6:45 p.m. Sunday breakfast is held each week from 8 a.m. to 11 a.m. For more information, call 363-9827.

• **Robert's Maine Grill**, Route 1, Kittery, offers a "Community Supper" every Tuesday night. The main focus of the supper is a \$12, 3 course menu; their mid-week "recession buster." A portion of proceeds from the Community Suppers is donated to a local non-profit. Community Suppers are open to the public, and reservations are strongly recommended. For more information about the Community Suppers, or for reservations, call 439-0300 or visit www.robertsmainegrill.com.

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

Local organizations

• **Eggs n' Issues** takes place the second Friday of each month from September through June at the York County Community College, 112 College Drive, Wells. Networking and breakfast begin at 7 a.m. and speakers begin at 7:30 a.m., with a Q&A to follow. \$10 pre-registration; 15 at the door. For more information: 646-9282.

• **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. Visitors are welcome. Call Catherine Bosbach at 363-2418 for more information.

• **The International Women's Club of New England (IWCNE)** meets for lunch on the fourth Saturday of every month and features 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 for more information.

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

at the Saco Yacht Club at 7:30 p.m.

• **The Kittery Historical and Naval Society** meet the second Tuesday of the month at the Lions' Club Building on State Road at 7 p.m. The public is welcome. For information contact Kittery Historical and Naval Society 439-3080, or call Barbara Estes at 439-1332.

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

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

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

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

• **The Ten No Trump Duplicate Bridge Club** meets at the Masonic Temple on Long Sands Road, York (located next to the Lucas & Eaton Funeral Home). Call 363-7415.

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

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

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

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

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

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donations picked up.

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\$30,000 to York County food
pantries — Thank You!



❖ For more information ❖

www.leewardindustries.org

066489

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Month of January

Friday 28th

Karaoke

Saturday 29th

Substance

Month of February

Wednesday 2nd

Bingo 7pm

Saturday 5th

Jen Thayer Band

Sunday 6th

Flea Market

8:30a.m - 3p.m.

Friday 11th

Casino Night

**With Johnny Wad and
The Cash**

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Fri 12 noon until 9pm

Sat. 12 noon until 10pm

Sun Closed

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lunch or happy hour
food most of the day.*



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Every Wed.
Night 6pm

Monthly Meetings

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

FMI 207-363-0376
9 Hannaford Dr., York, ME

067013

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

SATURDAY, JAN 29

• Time Pilots, 8 p.m., The Landing At Pine Point, 353 Pine Point Road, Scarborough, 774-4527

FRIDAY, FEB. 4

• Justin Townes Earle, 8 p.m., Tickets: \$22, \$17, The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400

SATURDAY, FEB. 5

• Sonya Kitchell, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

THURSDAY, FEB. 17

• The Music Hall Intimately Yours Series Presents James Hunter, 7:30 p.m. Tickets: \$20, \$29. The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400

SATURDAY, FEB. 19

• Suede, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

• The Music Hall Intimately Yours Series Presents The Wailers, 8 p.m. Tickets: \$42, \$29. The Music Hall, 28 Chestnut St., Portsmouth, NH (603)

436-2400

SATURDAY, FEB. 26

• Dave Mason, 7 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

FRIDAY, MAR. 11

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

FRIDAY, MAR. 24

• Livingston Taylor, 8 p.m., The Landing At Pine Point, 353 Pine Point Road, Scarborough, 774-4527

MUSICIANS: SEND YOUR LIVE LOCAL MUSIC LISTINGS TO

YORKINDEPENDENT@GMAIL.COM AT LEAST TWO WEEKS PRIOR TO THE SHOW.

T LISTINGS

Send us your listings!

List your event in the York Independent for free! Listings are run on a space available basis. Send complete information about your event, including exactly when and where it takes place, any admission charges, and anything else necessary for readers to take action. Also, include contact information so we can reach you in case of questions. Listings should be sent at least two weeks prior to publication. Send your listings to us via e-mail at editor@yorkindependent.net or via mail at The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

Theatre, Shows

• **Pontine Theatre will stage Thornton Wilder's Our Town** at its West End Studio Theatre, 959 Islington St., Portsmouth from Friday, Jan 28 through Sunday, Feb. 6. Tickets are \$24 (\$3 discount for seniors and students) and may be purchased at www.pontine.org; the theatre is fully accessible with private parking. For more information, call (603) 436-6660, or e-mail: info@pontine.org.

• **Lyric Music Theater**, 176 Sawyer St., South Portland presents *Rent* Friday, Feb. 18 through Saturday, Mar. 5, all tickets \$19.99 and available at www.lyricmusictheater.org or by calling 799-1421.

• **The Music Hall Presents Jane Monheit**, jazz vocalist, on Friday, Feb. 11 at 8 p.m. Tickets are \$42, \$36 and can be purchased at The Music Hall box office at 28 Chestnut Street, Portsmouth, NH, by phone at (603) 436-2400, or online at www.themusic hall.org.

Books

• **January 2011 Events**

at **RiverRun Bookstore**, 20 Congress St., Portsmouth, N.H. All events are free and open to the public unless otherwise noted. For more information on events, visit www.river-runbookstore.com or call (603) 431-2100. Sunday, Jan. 30, 2 p.m., Elizabeth Atkinson reads from her new book for middle readers, called *I*, Emma Freke, a charming story about smart, shy, nearly six-foot-tall, 12-year-old Emma, who feels like a misfit at school and at home.

• **The Buddhist Book Club** meets on the last Wednesday of each month at 7 p.m. at the Seacoast Wellness Center, 135 McDonough Street in Portsmouth, N.H. For more information about The Seacoast Wellness Center, visit www.seacoastwellnesscenter.com, or call the Center at (603) 531-3130.

Adult Ed

• **Wells Ogunquit Adult Education.** Details for the following classes or events can be found at www.wells-ogunquit.maineadulted.org. Registra-

tion online, by phone 646-4565 with Master Card or Visa, by mail P.O. Box 1650, Wells, ME 04090 or in the office at Wells High School, Route 109, Wells.

• **New York City in April:** Looking for a great gift idea? Take your favorite person to NYC April 8-10, 2011. Travel on a comfortable coach where we'll serve refreshments en-route and view movies. Your package includes transportation, lodging and helpful hints. You plan the rest of your trip to make it a weekend to remember. Ages 10 to 17 are welcome when accompanied by an adult. Registration deadline is February 18, 2011.

• **Beginning Planning for Elder Care:** Where do you begin the process of helping an older family member plan for the future? What concerns will you have? How do you find out what resources are available when you need help? We discuss all these issues in this class. 2/2, Wed, 6:15 to 7:30 p.m. Snow date Tuesday 2/8. No charge; please register to reserve your seat.

• **Home & Garden:** Get professional tips for choosing the right paint for the right room. Class meets at Morse Hardware and Lumber on Route 1, Wells. 2/8, Tue, 6 to 7:30 p.m., no charge; please register to reserve your seat.

• **Health & Fitness:** Yoga Absolute Beginner An opportunity to try yoga if you have no prior experience, are not sure

it's for you, or are looking for a gentle yoga class. 2/2 - 3/16, Wed, 5:30 to 6:30 p.m., Fee: \$59. Thai Yoga A mixture of massage using acupressure points and yoga. Come as a couple or on your own. Class meets at Sacred Movement Yoga, Moody. 2/12, Sat, 1 to 4 p.m. Fee: \$45pp/\$70 couple.

• **Creative Arts:** Hand Knit Mittens, learn to make beautiful hand knit mittens using the 4-needle-method. This class is designed for the basic knitter who has never worked in the round. 1/31, Mon, 6 to 8 p.m. Fee: \$29, Materials: \$6. Double Wall Basket A beautiful bowl-

shaped basket with a surprise - a double wall. You can use dyed reed for the interior and natural reed for the exterior. 2/9, Wed, 6 to 9:30 p.m. Fee: \$17, Materials: \$14.

• **Technology:** Computer Next Steps: Review hardware, software, desktops and word processing. Enjoyable exercises will teach you how to cut and paste, click and drag, insert clip art, save your creations and befriend the mouse! Computer for Absolute Beginners is a prerequisite for this class. 2/1-2/10, Tues/Thu, 3 to 5 p.m. Fee: \$59.

• **Introduction to Facebook:** want to join the more than 500

million people who are already networking on Facebook? Keep in touch with friends, share photos and follow your favorite interests. Please create an account prior to class. 2/9, Wed, 6 to 8 p.m. Fee: \$19 Search Engine Optimization (SEO) for Small Businesses and Non-profits You can attract more search engine traffic. Discover what SEO is, how it works, its strengths and limitations. Understand the basics of both on-page and off-page SEO and much more. 2/3 - 2/10, Thu, 6 to 8 p.m. Snow Date 2/17. Fee: \$35.

Horoscopes

By Rusty

The southern Maine Coast's leading astrologer and former therapist for comedian Sam Kinison

Aries (March 21-April 19): No one should judge you until they've walked a mile in your shoes. Still, can't you get some footwear that's a little more fashionable?

Taurus (April 20-May 20): Acting impulsively will not solve your problems. Come to think of it, nothing will solve your problems.

Gemini (May 21-June 20): The more you interact with others, the better you will feel about yourself and your life, as long as you don't start paying attention to how much better off everyone else is.

Cancer (June 21-July 22): If you believe in what you're doing,

keep going. And if you don't believe in what you're doing, go into investment banking.

Leo (July 23-Aug. 22): Handle someone's threats by saying no and walking away. That is, if you haven't had your legs broken yet.

Virgo (Aug. 23-Sept. 22): Today you make a great first impression. Unfortunately, it's at an organizational meeting of the local Liars' Club.

Libra (Sept. 23-Oct. 22): Love is in the stars. Too bad the forecast calls for heavy overcast every day this week.

Scorpio (Oct. 23-Nov. 21):

Remember that old saying, "the more, the merrier"? They weren't talking about the bedbug problem at your house.

Sagittarius (Nov. 22-Dec. 21): For just one week I'd like to trade places with that "Jacoby on Bridge" guy.

Capricorn (Dec. 22-Jan. 19): We interrupt this horoscope for our January pledge drive. Call now and make your contribution to keep this horoscope writer in beer and cigarettes.

Aquarius (Jan. 20-Feb. 18): So many people owe so much to all you've done. Funny how I can't think of a single one right now.

Pisces (Feb. 19-March 20): Your lack of patience will lead to something very surprising, which I'll tell you all about next week.

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OBITUARIES

Ronald V. Stimpson

Ronald V. Stimpson, 78, of South Side Road, died Friday, Jan. 14, 2011 in Maine Medical Center, Portland.

He was born on March 21, 1932 in Portsmouth, N.H., a son of the late Arthur V. and Marion F (Chadbourn) Stimpson. He was a graduate of York High School and Served in the U.S. Army from 1952 to 1954. He worked for the Portsmouth Naval Shipyard for over 30 years before retiring. Ron worked around town and was always available for a friend who was in need of help no matter how big or small. He was a member of York Street Baptist Church. Ron had a passion for antique cars and enjoyed going to car shows around New England.

Ron was a wonderful husband, father and Papa who loved spending time with his family, going to special events or just stopping in for coffee to say hi. He leaves his wife of 56 years, Phyllis J. (Grant) Stimpson; two daughters, Kari L. Greene of Sanford and Linda S. Kofoed and her husband Bill Kofoed of Lexington, Mass., and a daughter Rhonda Wade who died in 2004.

She is survived by 10 grandchildren: Isaac, Briana, Emily, Andrew, Heather, Colby, Spencer, Gretchen, Annie and Sarah; two great-grandchildren, Jessie Lynn and Ava Rae; and two step-sisters Alice Cabana of Florida and Gloria DeRoy of North Berwick.

A memorial Service for Ron will be held on Saturday, Jan. 29 at 1 p.m. at the York Street Baptist Church, 60 York St., York. There will be no calling hours. In lieu of flowers, contributions may be sent to: Maine Medical Hospital, c/o Development Department, 22 Bramhall Street, Portland, ME 04102 in his memory.

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

Mary Patricia Gaylord

Mary Patricia (O'Mahoney) Gaylord of York died peacefully at home on Jan. 19, 2011.

The daughter of the late John and Honoria (Pierse) O'Mahoney, she was born on April 6, 1931 in London, England. In 1953 she immigrated to Connecticut, where she met and married her late husband, Philip L. Gaylord. She moved to Maine in 1992 after retiring from FBC, Inc. of Naugatuck, Conn., where she had been employed as vice president and secretary of the corporation.

A communicant of St. Christopher's Church in York, Patsy was a member of the Folk Choir and volunteered at Table of Plenty and Helping Hands. She had also volunteered in the 8th grade English class of Mrs. O'Brien in the York Middle School, where she related her wartime experience



of being evacuated to Ireland during World War II.

She served as a volunteer for the AARP IRS Tax Service and enjoyed doing taxes for the elderly at the senior center in York and at the Library in Kittery. Her greatest pleasure came from helping other people.

She loved to travel, enjoyed music of all kinds and was devoted to her grandchildren, Philip and Kate McNerney of Eliot, Edward and Emma Peterson of Middletown, Conn., and Patrick and Maeve Forbes of Wells.

She is survived by four children: a son, Edward Gaylord, and his wife Tammy of York; daughter Ronnie and husband Marty McNerney of Eliot; daughter Susan Peterson of Middletown, Conn., and daughter Gigi Forbes and husband Joe of Wells. Also surviving are three sisters: Kathleen King and husband Terry of Malvern, Worcester, England; Elizabeth Wilcox of Welwyn Garden City, England and Bridget Ripper and husband John of Malvern, Worcester, England. She was predeceased by her brother John Paul O'Mahoney. She also leaves several nieces and nephews in Connecticut and England.

Calling hours will be held on Friday, Jan. 28 from 5 to 8 p.m. in Lucas & Eaton Funeral Home, 91 Long Sands Road, York. A Mass of Christian burial will be celebrated on Saturday, Jan. 29 at 10 a.m. in St. Christopher's Church, 4 Barrell Lane, York. Burial will be private at a later date.

In lieu of flowers, contributions may be made to the York Food Pantry, P.O. Box 243, York, ME 03909 or the American Diabetes Society.

Online condolences may be offered at www.lucaseatonfuneralhome.com.

Charlene A. Payson

Charlene A. Payson of York died on Jan. 21, 2011.

She was born on Dec. 16, 1929 in Damariscotta, the daughter of Aaron V. Rowe and Pauline Hopkins Rowe.

Charlene graduated from Lincoln Academy in 1948 and in 1950 moved to Kittery, where she worked at the Navy Yard. After raising her family, she worked as a nurse's aide at the York Hospital, enjoyed traveling with her husband, line dancing, her walking group and many friendships. She loved cowboys, music and yodeling. Charlene had a great sense of humor and a mischievous spirit.

Charlene is survived by her husband of 60 years, Franklin D. Payson, three children; Debra Plante of York, Marcia Minerowicz and husband Edward of Dover, N.H., Jeffrey Payson and wife Bonnie of Las Vegas, N.V., six grandchildren, and four great grandchildren. She is also survived by her brother, Ronnie Rowe and wife Liz of Kentucky.

Charlene was predeceased by a brother, Stanwood; a sister, Patricia; and her best friend, Barbara MacKenzie.

Her family would like to thank everyone at Durgin Pines for the loving care.

Services will be held in May. Lucas & Eaton Funeral Home, 91 Long Sands Road, York is directing arrangements. Visit www.lucaseatonfuneralhome.com.



People

• **Sharon Ehret**, daughter of **Deborah and James Ehret** of Cape Neddick, has been named to the Saint Mary's College Dean's List for the Fall

2010 semester.

• The following area residents were named to the Dean's List for the Fall 2010 semester at Quinipiac University: **Megan Cram** of Shapleigh, **Raven Dufoe** of Kennebunkport,

Brian Farrell of Cape Neddick, **Kelsey Lewia** of Wells, **Jessica Maksut** of Saco, **Lindsay Ostrander** of Kennebunk and **Christian Plunkett** of Kennebunk.

Focus on your Health: Breast MRI



Thursday, February 10, 2011

5:00-6:30PM

York Hospital

Surgery Center Lobby

15 Hospital Drive, York, Maine*

Speakers:

Kira Wendorf, MD and Amanda Demetri Lewis, DO
Breast Radiology Physicians, York Hospital Breast Care

This coming March, York Hospital will be opening an addition to its Breast Care Center in York to house Maine's first Aurora® Dedicated Breast MRI System. We invite you to learn about this new technology at this upcoming community education seminar. Refreshments will be provided.

RSVP required. Contact York Hospital's Fundraising office by February 3 at 207-351-2385 or fr@yorkhospital.com.

Hurry, space is limited!

**Most convenient entrance is the Surgery Center entrance via Lindsay Road*



The expansion of Breast Care to include Breast MRI is a project of the Hospital's \$7 million dollar "For Every Patient" Capital Campaign.

Other projects supported by this endeavor include the renovation and expansion of the hospital's Surgery Center; the conversion of semi-private in-patient rooms to private rooms; and the addition of a helipad for rapid medical transports.

For more information or to make a donation, contact the Fundraising office today!



15 Hospital Drive, York, ME 03909
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YORK HARBOR - MOTIVATED SELLERS!! The only way to describe this lovely restored home is exquisite. Bolivian hardwood floors, granite and marble throughout, state of the art kitchen, 4 fireplaces & more. Assumable mortgage. **\$1,650,000**



YORK - PERFECT SETTING QUIET LIVING! Enjoy this 8 room 3 bath Contemporary with oak flrs, exposed beams, skylights, 1st flr bdrm, sunroom & 15x23 great room. Easy access to the nearby York River for fishing and boating. **\$429,000**



YORK - SUBSTANTIAL PRICE REDUCTION! Come view this one of a kind custom Contemporary with first floor bedroom, fieldstone fireplace, cathedral ceilings & detached studio/office/guest suite. Tranquil 2 acre setting in Cape Neddick close to beaches. **\$359,000**



OGUNKIT DREAM HOME! 4 bedroom home on a private street close to the center of town. Custom kitchen, open living area with gas fireplace, dramatic windows and 1st flr bedroom suite. Private backyard surrounded by perennial gardens. **\$499,500**



YORK - NEW CONSTRUCTION on a 3.5 acre pastoral field. Well designed with a bright, open, airy 1st flr plan featuring a fireplaced liv. rm, ample sized kitchen & dining plus a wonderful bonus study room. 3 BRs, 2.5 BAs, 2 car garage & more. **\$369,800**

LAND FOR SALE

YORK - GREAT IN-TOWN LOCATION! Enjoy all the comforts of the center of York from this half acre lot in an established neighborhood. 3 bedroom septic design and town water. **\$99,900**

SO. BERWICK - ACREAGE, LOCATION, PRIVACY! This 2.5 acre parcel has it all! Located in historical South Berwick and such an easy commute north or south on major highways. York beaches are just minutes away. 4 bdrm septic design and the survey is complete. **\$84,700**

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WELLS



LOVELY LIVING in this 3-4 bedroom cape blt. in 1998 with 1857 sqft of immaculate, warm living space offers 1st fl mstr BR w/bath, HW flrs, gas FP, screen porch, 2 car garage, full basement AND only 2 miles to beach! **\$339,900.**

Jean Kovacs 207-408-1822

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Easy to show, ready to move into 2-bedroom townhouse w/ Monitor heat. Pool & Tennis Court. Convenient, low maintenance living for the commuter. Direct from Seller: "All offers are invited and will be carefully considered." **\$160,000**

Joanne Stone 207-337-2359

YORK



MAINE CHARM & great year-round Location, just a short walk to PERKINS COVE. This charming 4 BR home has two lovely fireplaces, is nicely landscaped and offers two kitchens, screened porch & lots of privacy. **\$498,000.**

George Wilson 207-251-2941

YORK



Sweet & well-cared for 1940s Cape w/ wood floors & updates, 1st fl master w/bath, great private backyard. Home occupations, permitted in convenient & visible location approx. 2 miles to beaches! **\$239,900.**

Joanne Stone 207-337-2359

KENNEBUNK



LIVE IN STYLE - Spacious custom built Colonial only minutes to beaches, abuts 50 acres of Conservation, & access to Mousam River bridge path! Limestone & Red Oak flooring, gas FPs, & Much more! **\$599,000.**

Ken Peck 207-450-4668

YORK



WHAT A VIEW! Originally build in 1880, this home has been converted to a year-round residence. It sits high on a hill overlooking the tidal inlet. A great location near town, but very private with deck, porch, backyard, & mature landscaping. **\$399,000**

Nancy Raynes 207-363-1693

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**lynnssellsmaine@gmail.com
or 207-752-0779**

WAIT!!! SUMMER'S COMING...

OGUNQUIT



Charming & updated year round condo east of Rt 1, separate bedroom, combo kitchen/livingroom, low fees, inground pool. Walk to town or grab the trolley! **\$184,900.**

Elisa Drews 207-251-3529

OGUNQUIT



Much sought-after 2nd floor condo at Ocean Towers overlooking pool. Freshly-painted with new carpet and flooring. Close to the beach/Ogt center. Live here year round, spend the summer, or enjoy rental income! **\$199,500.**

Carolyn Weller 207-351-6717

OGUNQUIT



FULL OCEAN VIEWS in Most Sought After location overlooking Perkin's Cove. Watch the fishermen dock in the beautiful inlet. Gracious Gambrel style home with 3 BR & 3 BA. Expansive deck. Walk to Marg. Way & Cove. **\$1,300,000.**

George Wilson 207-251-2941

YORK



LOOK TO THE NUBBLE! Walk to the beach from this spacious, 4 BR, turnkey home. Views of the Atlantic from all 3 decks are yours to enjoy from this year-round, vacation or investment property. **\$525,000.**

Jim Hager 207-361-7169

SCARBOROUGH



WATERFRONT COTTAGE w/extensive marsh views extending to harbor-Pine Point beach cottage w/50 ft water frntg on Scarborough Wildlife Marsh & a mere 200 yds to 7 miles of beach-Year Rnd or summer retreat! **\$289,900.**

Carolyn Weller 207-351-6717

WELLS



WONDERFUL YEAR ROUND OCEAN VIEW. 1500sq ft. luxury townhouse offers bright open concept design, 3bed/3bath, large fully appl kitchen, wood floors, garage & deck overlooking the Atlantic. "Green" energy efficient design! **\$274,900.**

Kathy Thornton 207-337-0003

OGUNQUIT



Walk to footbridge beach from this immaculate 3 bed, 2 bath condo at Ocean Meadows. Pool on site, first floor master, wood stove. Priced below assessed value, a great opportunity! **\$314,900.**

Bob Davis 207-251-2819

YORK



WATERFRONT - One of York's finest properties. This wonderful home sits on a 3.56 acre parcel, tastefully landscaped & very private. A gorgeous HEATED Infinity pool, multi-level patios that overlook 305' of York River frontage.

Diane Wyman 207-752-3236

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