

York
The Independent

INSIDE: HONEY'S SWEET ADDICTION PAGE 12

The hometown voice of the greater York region



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BEE-AUTIFUL
BEES

How a honey of a hobby
is buzzing in York
PAGE 8

For whom the bee stings

By **JEFF RAPSIS**
The York Independent

I have a thing about bees—by “thing,” I mean their mere presence is enough to turn me into a frightened little kid. So I’m not sure why we’re devoting a big chunk of this edition of the York Independent to the topic of bees, unless it’s to give me a chance to confront my irrational fears once and for all.

Not that I haven’t had chances already. A few Septembers ago, I was in a 5K trail race over in Lebanon, N.H. The course led through a muddy patch, and then up and over a log onto dry group. Well, the log was home to a wasp’s nest, and it got kicked by every runner that went over it.

The wasps were slow to respond as it was a cool morning and late in the season, and they were half in a hibernative state.

But by the time the back-of-the-pack crowd came through (me and the other slowpokes), the wasps had been agitated into attack mode. But the thing about wasps in attack mode is that you don’t see them, really, until the land on you and attach themselves to, say, your sock and then prepare to sting you.

I first noticed this when a woman ahead



Jeff Rapsis

of me started dancing around like a puppet on a string. I couldn’t imagine why, but then heard someone else yell “bees!” and then I spied one clinging to my sock.

Bees! We were being attacked by bees, or actually wasps. Not breaking stride, I immediately bent down to try to brush the little bugger off before he could zing me. And when I did, my shorts pushed up against my rear-end, a move which would soon have serious consequences.

See, what I didn’t know was that another wasp had landed on my leg and already crawled up under my shorts. And when the fabric of my shorts pressed him (her?) against my skin, the decision was made to sting.

And sting it did! I’ve never been drilled in that spot before, but it hurt. I continued the race (later turning an ankle—overall, not the greatest experience) but hope it never happens again.

And here we are, publishing a paper with bees on the cover. And it doesn’t really bother me, because if you read Sarah Grant’s story, you’ll find a veritable hive of information about what are actually some of Mother Nature’s most amazing creations.

So maybe I’m finally over my bee thing after all. Now, if we can only work on my problem with Gene Wilder in the original “Willy Wonka and the Chocolate Factory” movie from 1971.

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COMMUNITY BRIEFS

Antique appraisal event to benefit Hospice of York

Atlantic Design Center, A Division of Eldredge Lumber, 627 US Rt. 1, York will host an Antiques Appraisal Day on Saturday, Apr. 2, from 10 a.m. until 3 p.m. to benefit Hospice of York.

Hap Moore will do appraisals of antiques and antique artwork, DeWolfe & Wood will appraise old books, antique papers, historical documents, as well as old photography and Lee Horowitz will appraise old coins, currency, stamps, jewelry, and silver.

In order to give as many people as possible an opportunity to see the specialists, the number of items to be appraised will be limited to two pieces per person; a donation of \$10 for one piece and \$17 for two pieces is suggested. All proceeds will go to Hospice of York, a nonprofit and all volunteer organization.

Please make reservations by email to mclaesson@eldredgelumber.com or by calling 363-3004. Light refreshments will be served.

St. Christopher’s to present To God Be the Glory Musical

This Lenten season’s 18th anniversary production of To God Be the Glory, a musical presentation of the life of Jesus, will be performed at St. Christopher Church on York Street on three evenings: Thursday, Apr. 7, Friday, Apr. 8, and Saturday, Apr. 9 at 6:30 p.m., and on Sunday, Apr. 10 at 5:30 p.m. Admission is free, but a donation is welcome.

This year’s production will mark the first time that the musical will be presented with St. Christopher Church as one of three local Catholic churches consolidated as of January 1st, as the Parish of the Ascension of the Lord – making the show officially a production of the new parish. The two other churches are St. Raphael in Kittery and Our Lady of the Angels, to be built soon in South Berwick.

To God Be the Glory features an all-amateur, ecumenical group of talented singers, musicians and actors, some of whom, like Leo Leroux, who plays Jesus, have been with the show since Producer Rita Leroux, Leo’s mother, wrote and introduced the show in 1994.

The show begins with the early life of Jesus: the annunciation to Mary and her

visit to Elizabeth, the birth of Jesus, the presentation of the infant Jesus in the Temple, and Mary and Joseph finding the youngster Jesus discussing religious teachings with the Temple teachers.

Following the call of John the Baptist for repentance, Jesus proclaims the Kingdom of God, instructs his Apostles, and performs healing miracles. He is shown transfigured in the presence of Moses and Elijah, thereby manifesting his Divinity, with Peter, James and John as witnesses.

The Last Supper is followed by a realistic portrayal of Christ’s crucifixion and death on the cross – a dramatic enactment that in past years has deeply moved the audience. When Jesus emerges victoriously from the tomb as the Risen Christ, the whole cast and church erupts joyfully in music and song.

Two Weddings and a Coronation

On Friday, Apr. 15 from 6 to 8 p.m., the public is invited to join the Greater York Region Chamber of Commerce, in conjunction with Columbarry House Antiques, and Nancy Marshall Communications, at the Cliff House and Spa on Shore Road in Ogunquit for an Evening Gala Event of Two Weddings and a Coronation. This will be a semiformal affair as if all were actual wedding guests.

The evening’s events are in celebration of the two Royal Weddings occurring this year in Europe. First, the wedding in England of Prince William and Kate Middleton on Friday, Apr. 29 followed by the marriage in Monaco of His Serene Highness Prince Albert II and Charlene Wittstock on Friday and Saturday, July 1 and 2.

The highlight of the evening will be the preview of a previously undiscovered, one of a kind, home movie of the Coronation of Queen Elizabeth II. This will be the first time this film footage has ever been seen by the public. Additionally, a vintage official film of the Coronation will be shown. The home movie provides a unique personal perspective rarely seen. It includes footage of the preparations in the days leading up to the Coronation and many of the decorations that adorned the Procession route from Buckingham Palace to Westminster Abbey.

The film transports the viewer back to 1953, showing the streets busy with period automobiles and pedestrians dressed in the

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AWS OFFERS HANDS-ON SUMMER CAMP



Photo courtesy of AWS

The Animal Welfare Society is pleased to announce the return of their four day Summer Camp Program at the Shelter on Holland Road in West Kennebunk. This hands-on program allows the opportunity to feed, groom, socialize and exercise resident animals. The children learn skills relating to animal care, responsibility and compassion. The Camps for children ages 7-10 begin on Monday July 11 and July 18. The Camps beginning the following four Mondays July 25 through August 15 cater to children ages ten to fourteen. This is a rewarding opportunity for kids to experience life at the shelter with our fun-loving, furry friends! The schedule includes a trip to Gray Animal Farm, crafts and a scrapbook about their experience. Contact Lona Anges, Humane Educator, for more information at 985-3244, ext. 109.

current attire. The view of the procession is from the front row in the grand stands directly opposite the entrance to the Abbey. The combination of these two films has a magical way of making the viewer feel like he/she is actually in attendance.

The movies are part of a prominent Massachusetts estate that is currently being offered for sale at Columbarry House Antiques. A member of the family was the wife of a Consul of Monaco. For many years she and her husband resided in the palace of Monaco with the royal family. Because of their diplomatic status, they attended many major social functions including the coronation of Queen Elizabeth II and the marriage of Prince Rainier III of Monaco to American film star Grace Kelly.

In addition to the movies, other items from this estate will be on display at the Cliff House the night of the event. Some of these items are:

- A collection of jewelry that includes a 22 Kt. gold Egyptian necklace with diamonds, rubies and sapphires, a 33 Ct., aquamarine brooch, a pair of platinum earrings with emeralds and diamonds, an 18 Kt. gold floral brooch with 16 center diamonds, and a 14 Kt., gold diamond and pearl ring.

- A large group of documents and correspondences that include: a hand written note signed by Princess Grace, all of the announcements and invitations to the many events of the wedding of Grace Kelly and Prince Rainier III, and the invitation to the Baptism of Prince Albert II, the current Sovereign Prince of Monaco.

Tickets for this event are \$50/pp and available at The Greater York Region Chamber of Commerce, 1 Stonewall Lane, York, Columbarry House Antiques, 1286 US Route 1, Cape Neddick or online at www.gatewayto-maine.org. Refreshments and hors d'oeuvres appropriate to the occasion will be served.

Proceeds will be used to promote Artfest

and Antiquefest, two events planned for later on this year. For information regarding the items from this estate and the details of the sale, contact: Columbarry House Antiques, 1286 US Route 1, Cape Neddick, 363-5496 Email: columbarryhouse@aol.com.

Wells Reserve EcoDay promotes healthy planet, healthy you

Get active, be fit, and go green is the message for Wells Reserve EcoDay, to be held Saturday, Apr. 16 from 10 a.m. until 3 p.m. at the Wells Reserve at Laudholm. As Earth Day approaches, begin or renew your commitment to a healthy planet and a healthy you. From alternative energy to sustainable gardening and from aquatic sports to zumba, EcoDay promises hours of opportunities for you to try something new.

EcoDay activities will include the third Laudholm 5K, a volleyball tourney, a beach cleanup, and demonstrations or try-its for paddle surfing, kayaking, biking, fishing, hiking, geocaching, and yoga.

In the EcoDay keynote address, Dr. John E. Carroll, professor of natural resources at the University of New Hampshire, will address food sustainability for New England. What is the future of local food? Is Maine on your dinner plate? Do you know your farmer?

EcoDay will have face painting, art projects, and other activities for kids, bluesy funk-rock music by Velourosaurus, giant kites flown by the Nor'easters Kite Flying Club and Kites Over New England, as well as good food and drink available for sale. The Reserve also boasts miles of trails through a variety of habitats and an undeveloped sandy beach.

In celebration of the Wells Reserve's 25th anniversary, no admission will be charged for EcoDay, but free-will donations are welcomed. The Wells Reserve at Laudholm is located on Laudholm Farm Road, just off U.S. Route 1 near the Wells-Kennebunk line.

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LAURA CLEMINSON

Q & A

YORK'S BAG LADY

When they're raised high on the water, graceful in the wind, you'd probably never imagine they'd one day become...a bag.

But that's exactly what York's Laura Cleminson is doing: Transforming old, out-of-commission sails from various boats into chic totes.

It's good old-fashioned Yankee ingenuity, she says, and also up-cycling at its finest.

Name: Laura Cleminson, founder of Hoist Away Bags

Lives in: York

So how did you come up with this idea?

The idea of creating bags from sails is not original, it's been done before. I was looking at putting a different twist on it. My goal is to look at creating other types of products that are practical and useful. Sailcloth dries quickly, it washes easily, it has a long shelf-life – it doesn't easily rot away like other sorts of fabrics or canvas. It's recycling or up-cycling, a green and good thing to do for the environment.

What kinds of bags do you make?

Right now, we have three different styles: Your basic tote bag, which we call a "Skipper"; then we have a "StowAway" bag; and a "Boomvang," which is more of a messenger-style bag. We incorporate the "choice cuts" of the sail – which is one of the three corners, the head, clue or tack – into that. Then we have the "Garden Tool Tender." We're working on some smaller products at the moment, but they're not ready for prime time yet.

How are the bags made?

I work with a contractor in Kittery, Dryden House Stitching.

Where do the sails come from? Where have they sailed?

Sails have come primarily from our local area. But some have come from as far as Minnesota. (When they send them),

we are asking people 'What was the last boat this sail was on? What was the name? What adventures do you want to tell about it?' Going forward, we're going to be incorporating a little bit of that story into each product that is produced. Also, for people who donate sails, we're asking them to identify a 'learn to sail' program that we would like to donate money back to. It's a little bit of "pay it forward."

So far, what boats have the sails come off of?

CNCs, J-24s, Tartans. From a little turn-about, 8-foot boat, to boats that are more than 45 feet long.

What about the style of the sails?

For the most part, they're all different – all different colors, from gray Kevlar, to gold laminate Kevlar, to see-through laminate with black and gold stripes. And lots of different color spinnakers. It allows for a good variety of creativeness.

What materials is sailcloth made from?

In the old days, it was canvas. The most prevalent fabric is Dacron. The "fancier" sailcloths that are out there that appeal to sailboat racers are the Kevlars and Mylars, which are a lighter and stronger weave. The whole thing about racing is weight; you want a lighter fabric that retards mold and mildew and dries even faster. A lot of our products also include the high-tech sail fabrics.

So – why bags from sails?

It's probably been going on for decades. My sense is it most likely came from the Yankee mentality, 'Don't throw away anything.' There are plenty of old sails lying around, abandoned, forgotten, that people would love to see be useful again. And I think everybody needs a bag, especially now.

When did you start the business?

It was a hobby in 2010. I made up a



variety of them; I put an APB out to the sailing community, and I got a few sails. I created some bags, and people were interested. I officially started – meaning I got serious with it – in the first quarter of 2011.

Were you craft-oriented before?

I learned to sew probably when I was eight years old. I've always been a little bit creative with fabric. About 10 years ago, I owned my own children's clothing company, and we ended up working with big department stores like Nordstrom, and some upscale small boutiques. I think it's just a desire to create a company that fits your passions. I love being outside, I love sailing, I love the whole recycling perspective, I like creating things that are practical and useful for people.

Why is the recycling aspect so important to you?

I do believe that our society is finally catching on and supporting the perspective of respecting our environment. (In our process), when we're done cutting up and using all the different bits and pieces of the sail, our scrap fits into one small little bag. We reuse the trim, we don't throw anything out. We have a suitcase full of small scraps that will be used for other products. I'm proud that we're able to only discard an infinitesimally small piece of each sail.

And you're a sailor yourself? What kind of boat do you sail?

I've subscribed to the adage 'Make sure you surround yourself with friends who have boats.' I first got exposed to sailing in Wisconsin in a big lake. Since moving up here 25 years ago, I wanted to get back into it. I never really learned to sail, I was always a welcome passenger. I've joined the Piscataqua Sailing Association. I knew what the bow and the stern were, the port and the starboard, and I wasn't afraid of the water; that's what I offered. I learned to race; that was four years ago. Thursday nights, when the season starts, I'll be racing J-24s and J120s in local races in the Piscataqua River. I'll be participating in my first off-shore race this summer, from Marblehead to Halifax.

What do you like about sailing?

A variety of things. First, when you step onto a boat, from that moment on, everything else drifts away, and you're in the moment, not distracted. And just the camaraderie of the people you're with. The second would be, you're out in nature. Third, based on the fact that I'm racing, embracing what it is to be a team.

*For more, visit
www.hoistawaybags.com.*

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.

Worship services

- **St. George’s Episco-pal Church**, 407 York St. York Harbor: Sunday, 8 a.m., Holy Eucharist Rite II spoken service; Sunday, 9:15 a.m., Formation for all ages, 10:15 a.m., Holy Eucharist, Rite II with music, Thursday, 10 a.m. Holy Eucharist with optional laying on of hands for healing, Call 363-7376 or visit www.stgeorgesyorkharbor.org for more information.
- **Ogunquit Baptist Church**, 157 Shore Rd., Ogunquit: Sunday worship and Sunday School at 9:30 am; nursery care available during worship. Fellowship time following wor-ship; 11 a.m., adult class. www.ogunquitbaptistchurch.org.
- **Bahai’i Faith** meets Sunday morning for devotional meetings and fellowship. Call 363-4591.
- **Cape Neddick Baptist Church** schedule: Sunday School for all ages at 9 a.m.; Sunday worship service and Junior Church at 10:15 a.m.; choir rehearsal, 6 p.m. Wednesday prayer meetings, 7 p.m. Call 363-3566 or visit www.cape-neddick-baptist.org.
- **First Parish Church**, 180 York St., York, offers thought-provoking sermons, special music, child care and church school for all ages. Sunday worship services are held at 10 a.m. Call 363-3758.
- **Holy Cross Lutheran Church** - Informal worship

- service on Saturday afternoons at 4 p.m.; traditional worship service on Sunday mornings at 10:45 a.m. Modern Lutheran liturgy service at 8:15 a.m. on Sunday mornings. Free “Share the Bounty” supper of baked beans, hot dogs, and home-made pies is offered the first Saturday of every month from 4 to 6 p.m. The free Friend-ship Lunch is presented the second Monday of every month at Noon, and Harvest Café will prepare a free dinner for the community at 5 p.m. on the third Thursday of each month. Holy Cross Lutheran Church is located on Storer St. in down-town Kennebunk, between Main St. and the roundabout, with handicap accessibility and two parking lots. For more in-formation call 985-4803, or visit www.kennebunklutheran.org.
- **St. Christopher by the Sea Church** holds Masses at 6 p.m. Saturdays, 7:30 a.m. and 11 a.m. Sundays. Call 363-4177.
 - **Trinity Episcopal Church**, at the corner of York St. and Woodbridge Rd., York, offers Mass on Sundays at 10:30 a.m. Call 363-5095.
 - **Union Congregational Church**, Church St., York Beach, offers weekly worship services commencing at 10:45 a.m. on Sundays. Call 752-7280.
 - **York-Ogunquit United Methodist Church**, 1026 Route 1, York, is a Reconciling

Congregation. Sunday School is at 9:15 a.m. Sunday worship begins at 10:30 a.m., with refreshments and fellowship af-terward. Nursery care provided. Handicapped accessible. Call 363-2749.

- **York Street Baptist Church**, 61 York St., York, holds Sunday morning service at 9 a.m.; Sunday School (for all ages) begins at 10:45 a.m. Call 363-2177.

Donations, volunteers needed

- **The Ogunquit Museum of American Art** (OMAA) is look-ing for volunteers to serve as docents in the Museum. Free informational sessions for pro-spective docents will be held on 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 Muse-um for those who decide to be-come 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
- **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 depend-able vehicles and good driving records to deliver meals during

the day. Drivers are reimbursed for mileage and also pro-vided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or lsmith@yorkhospital.com.

- **York Community Thrift Shop**, located at 1320 Route 1, Cape Neddick, requests dona-tions 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 collect-ing donations and supplies for the Animal Welfare Society and Safe Haven Cat Rescue. Visit the Inn’s Ship’s Cellar Pub on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

Public meals
• **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.

CONTINUED ON PAGE 19

LIBRARY FUNDRAISER FOR NEW ROOF



courtesy photo

Raffle tickets are now available at the Ogunquit Memorial Library for a Norman West original painting of the Marginal Way, Ogunquit. The painting measures 16”x20”, is painted in acrylic and valued at \$850 and is on display at the Library, 166 Shore Road, Ogunquit. Mr. West will draw the winning ticket on Saturday, May 21. Tickets are \$10 ea.; 3/\$25.

YORK LIBRARY

Meet the author
Noted historian and author Deborah Swiss will be speaking at the York library on Friday, Apr. 1 at 7pm to discuss her critically acclaimed book *The Tin Ticket: The Heroic Journey of Australia’s Convict Women* (Berkley, October 2010). The Tin Ticket is a heavily researched and beautifully written account of Australia’s convict women and reveals the heartbreaking, horrifying, and ultimately triumphant story of 25,000 women exiled from the British Isles, pressed into servitude and then unchained to forge the most liberated society of its time. Deborah Swiss writes and speaks on women’s history, gender equity, and work/life balance.

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

- **York Reads! One Book, One Community:** Friday, Mar. 25, 6 p.m.: In conjunc-tion with this year’s selection, Museums of Old York will serve a traditional multi-course Southern dinner in the Remick Barn function room. The menu will feature such dishes as: fried chicken, baked ham, fried green tomatoes, okra, sweet potatoes, and peach and pecan pies. Pitchers of iced tea, one of the South’s favorite bever-ages, will be served. Guests are encouraged to bring their own favorite beverage. \$25 per person. Reservations required. Contact Richard Bowen at rbowen@oldyork.org or 363-4974.



- p.m. Walt Disney’s beloved coming-of-age story, thrills a new generation of fans with its animation, music, and char-acters - Bambi, the wide-eyed fawn, his playful pal Thumper, the loveable skunk Flower, and wise Friend Owl. Rated G. 70 minutes
- **Afghan Star**, Spring Film Series, Sunday, Apr. 10, 3 p.m. Film Series: Afghan Star (2009) (AFGHAN) Documentary film, Afghan Star is a TV show much like American Idol. We join the contest when it’s down to nine contestants who risk their lives to perform. In Pashtu & Dari with subtitles. Not rated: PG equivalent. Run time: 87 minutes.
 - **Ben Sprague**, Local Author, Tuesday, Apr. 12, 7 p.m. Ben Sprague, author of Buy, Hold, Sell: A Disciplined Guide to Investment Success,

- will discuss how emotions often get in the way of making good investment decisions. His book provides an investment framework as we look to a new decade following a difficult ten years of stock market fluctua-tions. Sprague, who is from the Bangor area, works as a finan-cial advisor in Massachusetts.
- **Der Rosenkavalier**, Opera @ the Library Series, Saturday, Apr. 16, 1 p.m. This film production by the Royal Opera is conducted by Georg Solti and features Kiri te Kanawa in the role of Marschallin. 197 minutes. Light refreshments will be served at the intermission.
 - **Mama Est Chez Le Coiffeur**, Spring Film Series, Sunday, Apr. 17, 3 p.m. Maman leaves her husband and three children to take a journalist posting. Her teenage daughter Elise tries to keep her family together. A coming-of - age film with comic moments. Rated PG. In French with English subtitles. 97 mins. (2008) (Canada).
- 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 Wednes-day 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

- **Student Art Exhibit - The Annual Student Art Show** will be on display, upstairs and downstairs, through the end of April. The show features a vari-ety of art from acrylic paintings to charcoal drawings, photogra-phy, sculpture, and multi-media masterpieces, all created by York students from kindergar-ten through high school.
- In The Kennebunk Room: Martin Luther King, Jr. Day Student Exhibit Sponsored by the York Diversity Forum. The exhibit consists of the submissions by York High School students to the art contest for MLK Day, January 17, 2011. The artists interpreted one of MLK’s quota-tions: “Injustice anywhere is a threat to justice everywhere.” Many of the pieces are images of Martin Luther King, Jr. done in pencil or digitally created.

- Exhibits in the Display Cases:**
- **Bird and Fish Wood Carvings:** Bill Coite’s bird and fish carvings are in the display cases on the Library’s main level. Bill is a life-long resident of York Harbor. He is a licensed State of Maine Hunting and Fishing Guide as well as a US Coast Guard licensed Charter Boat Captain. He is a born naturalist with a deep appre-ciation and enjoyment of the outdoors and wildlife. Mr. Coite began carving 40 years ago as a hobby during the long winters when he couldn’t fish or hunt. Locally known for his fine car-vings, he continues carving for his own enjoyment when time permits. The exhibit provides a special opportunity for citizens in our community to enjoy the wonderful images of several species of ducks, fish, and birds: including an American kestrel, belted kingfisher, tufted titmouse, which these carvings bring to life.
 - **Museums of Old York** has an exhibit, in the downstairs display case, of uniforms and equipment used by American forces in the two world wars. This display illustrates the changes in soldiers’ gear in the twenty-one years that elapsed between the wars.

VISUAL ART LISTINGS

Send us your listings!

Got a gallery exhibit coming up? Send the info to yorkindependent@gmail.com. Listings run on a space available basis

River Tree Arts issues a call to artists

RTA is accepting work for consideration for the annual abstract show, Splendid Splashes.

Drop-off will be on Monday, Apr. 4 from 10 a.m. until Noon. All media will be considered, up to 5 pieces per artist; download & complete all forms prior to dropping off work. Forms are located on the Gallery Page under Artist Requirements. Opening Reception will be on Friday, Apr. 8 and the show will run through Saturday, Apr. 30. For more information: www.rivertreearts.org or 967-9120.

• **The Red Door Pottery Studio**, 44 Government St., Kittery, is featuring new paintings in the gallery by representational oil painter, Norma Torti. The show continues through Friday, May 27. The public is invited to the artist's reception on Friday, Apr.8, 2011 from 6 p.m. until 8 p.m. Light refreshments will be served. For more information call Elaine at 439-5671 or at www.reddoorpottery.com

• **Carol Santora** announces the release of her second fine art publication: Horses of a Different Color. The catalog celebrates horses in an explosion of color and illustrated with thirty-five pastel paintings selected from Santora's extensive horse and mustang painting portfolio. The majority of noble equines that Santora paints reside in Maine and are rescues from the Ever After Mustang Rescue in Biddeford. Others belong to friends and acquaintances, some she's stopped to visit and photograph by the side of the road, and others she's studied and photographed during her annual painting trip to Wyoming. Personalized copies available at Santora Fine Art, 23 Fletcher St, Kennebunk and

through www.carolsantora.com. Gallery hours are by chance and appointment, 985-2830, santora@carolsantora.com.

• Every other year, the **Saco Museum** comes alive with artwork produced by students in local public schools. For the first time this year, the exhibition will be presented simultaneously at both the Dyer Library and Saco Museum and presented in conjunction with National Youth Art Month. The show will be on view in both locations now through Saturday, Apr. 23. The exhibition will open with a free public reception, held simultaneously at the Dyer Library and Saco Museum, on Friday, Mar.4, from 5:30 to 7:30 p.m.

• **River Tree Arts** is happy to announce the return of Popcorn Saturdays, its popular schedule of events for families and kids of all ages. Due to the generous support of Kennebunk Savings Bank, Popcorn Saturdays will run from until the beginning of May and will feature music, art, theater, dance and more. Upcoming events include: puppeteering, the Portland Ballet, the Children's Museum and Theater of Maine Day at RTA,

children's musician Matt Loosigian, Portland Stage, family art projects and more. Cost for each program is \$5 pp or a maximum of \$20 per family.

For more information, call 967-9120 or www.rivertreearts.org. RTA is located at 35 Western Avenue, Lower Village, Kennebunk.

• **Jazz Breakfasts at the Portland Museum of Art**, 7 Congress Sq., Portland, Sundays through Apr. 3, 10:30 a.m. until Noon, concerts are free with museum admission. Jazz breakfasts are a long-standing and popular tradition at the museum and offer a blend of traditional favorites, new trends, and everything in between. The Museum is proud to showcase Maine musicians. For more information: 775-6148, www.portland-museum.org.

• **Historical Tours** of The Music Hall are held the first Wednesday of the month from 5:30 to 6:45 p.m. on Apr. 6, May 4, and June 1. Tour tickets are \$6 (\$5 member) and can be purchased on the day of the tour at 28 Chestnut St., Portsmouth, NH, in advance at www.themusichall.org, or through the box office at (603) 436-2400. Box office hours are noon-6 p.m., Monday through Saturday.

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

membership consideration to 9 Walker St., downtown Kittery.

• **Oil painting exhibit** by local Maine artist, BB Heintz at Rowan Tree Café, York Village, York, Monday through Friday 10 a.m. to 3 p.m., Saturday 10 a.m. to 2 p.m.

• **The Remick Barn Gallery** features "A York Sampler: Selections from the Past," at the Old York Historical Society, Lindsay Road, York Village. The exhibit is open from 10 a.m. to 4 p.m., Monday through Friday. Call 363-4974 for more information.

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

• **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 for more information.

• **George Marshall Store Gallery**, 140 Lindsay Road, York is showing "Who's Counting –Celebrating 15 years of art, artists and patrons at the George Marshall Store Gallery, which includes the work of 26 New England artists, and George Lloyd- Selected Works on Paper. Hours: Tuesday through Saturday 10 a.m. to 5 p.m. and Sunday 1 to 5 p.m. For more information, visit www.georgemarshallstoregallery.com.

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

• **Just Us Chickens Artist**

• **Saturday, May 21**, 8 a.m.: Race 4 An Angel 5K, South Portland Boys And Girls Club, 169 Broadway, So. Portland. (Kids Fun Run, Fast Flat Course, Great Prizes) Contact: Joseph Wright (Charity, 650-9145 jwwright10@maine.rr.com).

• **Sunday, May 22, 9 a.m.:** Kittery Fire Association 5K Run and Walk, Gorges Road Fire Station, Gorges Rd., Kittery. (5th Annual 5K run and walk in beautiful coastal Kittery) Contact: Dan Hale (Kittery Fire Association), 332-9125, kittery5k@hotmail.com.

• **Saturday, June 4**, 8:30 a.m.: York Hospital 5K Road & Cross Country Race. Lower Back Parking Lot (Near ER entrance) 15 Hospital Dr., York (Enjoy a scenic run through village, woods and by the York River; prizes). Contact: Jean Kolak Mercer (York Hospital), 351-2385.

• **Sunday, June 5**, 9:30 a.m.: Kennebunk Beach Classic 5K Run & Walk, Senior Center at Lower Village, 35 Post Rd., Kennebunk. Fast, Oceanside course, prize money. Contact: Susan Pettit (Senior Center at Lower Vil-

POPCORN SATURDAY



River Tree Arts & Kennebunk Savings Bank presents a very special Popcorn Saturday

RTA, located at 35 Western Ave., Lower Village in Kennebunk invites families on Saturday, Mar. 26 for special presentations: at 10:30 a.m., Dinosaurs, ages 3+.; journey through the Mesozoic Era and learn about dinosaur characteristics, adaptations and fossils. At 11:30 a.m., Owls of the Night, ages 3+.; explore the owl's many adaptations to its nocturnal life. Dissect owl pellets for a first-hand discovery of an owl's digestive system. At 1:30 p.m., SmartArt, ages 5+.; unite your left and right brain to explore and examine the world through art and science. Topics include perspective and optics, color and chemistry, and patterns and designs found in nature. Cost: \$5pp or \$20 max per family. Families may come for one presentation or all and enjoy fresh-popped popcorn for free. For more information: www.rivertreearts.org or 967-9120.

Co-op is located at 29 Government St. in downtown Kittery and is open 11 a.m. to 6 p.m., Tuesday through Saturday. Current exhibits include Amy Clark's pottery and Heather Henriksen's photography. For more information, call 439-4209.

• **The Red Door Gallery Shop** is open at 44 Government St. in Kittery, featuring pottery, handmade jewelry, weaving, used books, sports

memorabilia and more on display Wednesday through Saturday from 11 a.m. to 4 p.m. until the end of December. Call 439-5671 for more information.

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

OUTDOOR LISTINGS

Send us your outdoor listings!

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

• **Saturday, Mar.26**, 11 a.m.: Race 2 the Point, Scarborough, Blue Point School, 174 Pine Point Road (Includes Kid Fun Run, Scenic Route, Prizes and Post Race Refreshments). Contact: Jill McFarland (Moms in Motion), Pine Point Rd, Pine Point, Scarborough, 409-7984.

• **Sunday, Apr. 3**, 10 a.m.: Federal Jacks 5 Miler, Consolidated School, 25 School St., Kennebunkport. (Beautiful course past George Bush's Compound at Walkers Point) Contact: Jim McCorkle, 865-4501, Fiveksport@aol.com.
• **Sunday, Apr. 3**, 9 a.m.: Noreaster Reverse Sprint Triathlon, Campus Center at the University of New England, Hills Beach Rd., Biddeford (Run /Bike/Swim), Contact: Charles Melton (Self Propelled Racing) 590-7057.

• **Saturday, Apr. 9**, 10 a.m.: Luv2Run Portland 5K, #1 Cove Trail, Preble St. and Baxter Blvd. (Race around the beautiful Back Cove near downtown Portland). Contact: Michael

Amarello (Three C Race Productions LLC), (603) 429-8879.

• **Saturday, Apr. 9**, 2 p.m.: Maine Law Road Race, Back Cove, Portland. Meet in the parking lot across from the Hannaford, Preble Street Ext., (This is a nearly flat, fun, 5k race that includes prizes and refreshments.) Contact: Daniel DAlessandro (Environmental Law Society). 712-3627, daniel.dalessandro@maine.edu.

• **Sunday, Apr. 10**, Noon: 2nd Annual CK Burns Race For Education, CK Burns School, 135 Middle St. Ext., Saco. (First Male /Female open and divisional winners, first Male/Female Saco teacher.)

Contact: Lori LaBrecque (CK Burns PTO), 282-8723.

• **Sunday, Apr. 17**, Noon: 82nd Annual Boys and Girls Club Patriots Day 5-Miler, Portland Boys and Girls Club, 277 Cumberland Ave., Portland. (Oldest road race in Maine, cash prizes, post race raffle, t-shirts first 500) Contact: Tony

Myatt (Boys and Girls Clubs of Southern Maine), 874-1069, Tonedog86@aol.com.

• **Saturday, Apr. 23**, 9:30 a.m.: The Spring Sprint for Scouting 5k, Berwick Recreational Fields, Sweetser St., Berwick (fun easy course, great for families and serious runners). Contact: Sarah Clark (club). 641-5307, goalieg-irl10@hotmail.com.

• **Sunday, May 8**, 9:15 a.m.: 11th Annual Portland Sea Dogs Mothers Day 5K (second largest road race in Maine). Hadlock Field, 271 Park Ave., Portland. Capped at 3,000 entrants. Contact: Geoff Iacuessa (Portland Sea Dogs), 874-9300 roadrace@seadogs.com.

• **Saturday, May 14**, 10 a.m.: 5th Annual McAuley Run for Hope 5k, Catherine McAuley High School, 631 Stevens Ave., Portland. (Great course, raffle prizes, post-race food and music)

Contact: Run for Hope (Catherine McAuley HS), 233-8872, McAuley5k@yahoo.com.

• **Saturday, May 21**, 10 a.m.: 5th Annual Laura Vogel Memorial 5K, 22 Bramhall St., Portland, Contact: Amanda Savage (MMC), 949-3883, LVM5K@Yahoo.com.

lage), 967-8514, director@seniorcenterkennebunk.org.

• **Sunday, June 19**, 9:15 a.m.: 3rd Annual Portland Sea Dogs Fathers Day 5K, Hadlock Field, 271 Park Ave., Portland. Catch the Doubleheader, Run Mom and Dads 5Ks, Capped at 3,000 entrants. Contact: Geoff Iacuessa (Portland Sea Dogs), 874-9300,roadrace@seadogs.com.

• **Saturday, June 25**, 8:30 a.m.: 7th Annual Captain Christopher S Cash Memorial 5K Run/Walk, OOB Police Station, ballpark entrance, E. Emerson Cummings Rd., Old Orchard Beach. Includes a Free Fun Run (ages 4-12), cash prizes, free raffle, music, refreshments. Contact: Nancy L Kelley, 934-2360.

• **Saturday, June 25**, 8 a.m.: AggieMan Triathlon Adventure, Eliot Boat Basin, Hammond Lane, Eliot. Flat Water Kayak 2 miles, Road Bike 24.9 miles, Trail Run 3 miles. Contact: Ed Harvey.789-1032, edmundharvey@yahoo.com.

• **Monday, July 4**, 9 a.m.: 17th Annual Goose Rocks Beach Associations 5K Road Race & Walk, Community House, 5 Community House

Way, 10 Edgewood Ave, Kennebunkport. Flat course along beautiful Goose Rocks Rocks Beach). Contact: Michael J. Meagher (Goose Rocks Beach Association), 967-4115, coachmeagher@yahoo.com.

• **Friday, July 8**, 6 p.m.: 14th Edition Library Race 5K Run/Walk, Kennebunk Free Library, 112 Main St., Kennebunk. 5K Run / Walk to Benefit the Library. Contact: Teri Collard (Kennebunk Free Library), 985-6009, zoom2@gwi.net.

• **Saturday, July 9**, 6 p.m.: 9th Annual Run For The Gym 5K, Nasson Common/Nasson Community Center, 457 Main St., Springvale. T-shirts 200, fast loop course, prize money, includes a fun run. Contact: Bob (Nasson Community Center), 324-5657, nassoncc@metrocast.net.

• **Sunday, Aug. 7**, 10 a.m.: Raccoon Run 5K, Back Cove Trail, Preble St and Baxter Blvd., Portland. 5K Race & Walk around the beautiful Back Cove Trail. Contact: Michael Amarello (Three C Race Productions LLC), (603) 429-8879, michael@3CRaceProductions.com.

• **Sunday, Aug. 21**, 7:30 a.m.: Tri for Preservation

Sprint Triathlon and Aquabike, Crescent Beach State Park, 190 Bowery Beach Rd., Cape Elizabeth. Crescent Beach 500 yd swim in protected cover, 14 mile bike, 3.1 mile run. Contact: Ted Darling (Cape Elizabeth Land Trust), 856-2610 x224.

• **Saturday, Aug. 27, 8 a.m.:** You and ME Duo Duel 10k Relay, Intersection of Commercial St. and Center St., 340 Commercial St. (Two-person relay - each runner races 5k through the streets of Portland). Contact: You and ME Duo Duel, 415-9535, info@duoduel.com.

• **Sunday, Aug. 28, 7:30 a.m.:** FireMan Triathlons, Mothers Beach, 260 Beach Ave., Kennebunk. Contact: Jef-

frey Cole (FireManTriathlons), 985-3361, x120, rd@wkfiretri.com.

Ongoing

• The new map, titled **Your Maine Lands: Recreational Map & Guide to Public Reserved Lands**, is a comprehensive guide to the more than 500,000 acres of public reserved lands in Maine. The map highlights the various public reserved land units by Maine tourism region, provides a description of each unit, and indicates the recreational activities available for each area. The map is available free upon request and is available on line through the bureau's web site.

• **Vaughan Woods State Park**, South Berwick. 3 miles of trails around the Hamilton House off Route 236. The park includes many old hemlocks and rippling streams. \$2 for residents and \$3 for non-residents. Discounts for children. Call 384-5160 or visit www.state.me.us.

• **Wells National Estuarine Research Reserve**, Wells. A 2,250-acre education and recreation facility. Seven miles of oceanfront, field and forest trails. Trail hours are 7 a.m. to sunset. Visitor center and exhibit hours are Monday through Saturday, 10 a.m. to 4 p.m., and Sunday, noon to 4 p.m. For more information, call 646-1555 or visit www.wellsreserve.org.

PEOPLE

• **Jonathan Curtis Meissner**, of Wells has earned a Bachelor of Science, Nuclear Engineering Technology from Excelsior College.

• **Kim Tourigny** of York has been named to the President's List at Southern New Hampshire University.

• **Colby Millett** of Kittery has been named to the President's List at Southern New Hampshire University.

• **Julianne Rainone** of Cape Neddick has been named to the Dean's List at Southern New Hampshire University.

• **Erin Clark** of Ogunquit

has been named to the Dean's List at Southern New Hampshire University.

• **Andrew Ohlson** of York has been named to the Dean's List at Southern New Hampshire University.

Local Births

Recorded at York Hospital

• **Ashton Bisson Leavitt**, baby son of Cassidy Bisson & Leigh Leavitt of Wells, was born Jan. 4, 2011. Proud Grandparents are Marcia Sansoucie of Wells, Erica Tying of Gonic, N.H., Martin Bisson of New Durham, N.H., Vickie Junkins of New Durham, N.H. Happy Sibling Aria welcomes him to the family.

• **Kamden Jordan Suitter**, baby son of Lee & Caroline Suitter of South Berwick, was born Feb. 1, 2011. Proud Grandparents are Jeff & Jean Balch of West Kingston, R.I., Judy & Lee Suitter Jr. of Berwick. Happy Siblings are Tyler, Drew & Ryan who welcome him to the family.

• **Adalyn Hasty Williams**, baby daughter of Kristina (Woodworth) Williams & James Williams of York, was born Feb. 4, 2011. Proud Grandparents are James Hasty Williams & Meredith Williams of York and Patricia Woodworth of Springvale. Happy Sibling is Hunter who welcomes her to the family.

MAPLE SEASON



Courtesy photo

Collecting maple sap at Tidewater Waldorf School

Slow Food Seacoast and Tidewater Waldorf School celebrate maple season

Celebrate maple season with a Localvore Brunch and Heirloom Seed Plant-In on Sunday, Apr. 3 from 11 a.m. until 2 p.m., at the Kittery Lions Club, 17 State Road in Kittery. The brunch, presented by Slow Food Seacoast and Tidewater Waldorf School, will feature buttermilk pancakes, maple syrup, eggs, sausage, yogurt, and apple compote—all grown, raised, or produced in New Hampshire or Maine. Fair Trade coffee and tea will also be offered. Slow Food Seacoast will be distributing heirloom seeds and offering planting tips. Tidewater School will offer a nature-based craft for children. Cost for the brunch will be \$12/adult (\$10 for Slow Food USA members), \$5/child under 12. BYO place setting and mug to reduce waste. For more information and directions, visit www.slowfoodseacoast.org/category/blog/2011/03/localvore-brunch-april-3/.



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York Hospital's Auxiliary is now accepting applications for 2011 scholarship awards.

The York Hospital Auxiliary is accepting applications from area high school seniors attending York, Wells, Kennebunk, Marshwood, Traip, Noble or Berwick Academy who, upon graduation, will attend an accredited school for study in a medical-related field.

The Auxiliary will offer \$9,000 in scholarships to three students (\$3,000 for each). Applications are available in the guidance office of the schools mentioned above as well as the Volunteer office at York Hospital or can be downloaded from our website in our "news and events" section at yorkhospital.com.

Application deadline is April 15, 2011. For more information, please contact the Volunteer office at York Hospital at 207 351-2224 or email fr@yorkhospital.com.



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COVER STORY



BEE-AUTIFUL BEES

How a Honey of a Hobby is Buzzing in York

By Sarah Grant
The York Independent

What do most of us know about bees? We know that they are pollinators. We know that they magically transform the nectar of flowers into delectable, sweet honey. Honey is available at the supermarket year round in several colors and flavors. We have all heard about Colony Collapse, and how it has threatened the bee population, in general, and has wiped out almost all wild bees.

Thanks to Bill Turner, beekeeper for 30 years and a bee inspector, and Elizabeth Bardwell, a beekeeper for five years and an apple farmer, some of us local folks know more about bees than we used to. Bill and Elizabeth have been teaching a beginner's beekeeping course at York Adult Ed since the Fall of 2009. By spring 2010, 25 new beekeepers emerged from the courses and 50 new hives opened just in York. Eighteen more students from a more diverse area including South Berwick, Berwick, Kittery, Eliot, Dover, as well as York have just finished the winter 2011 course. Perhaps we'll see as many as 30 more local hives from these brand new beekeepers.

The Trouble with Bees

As encouraging as these statistics may be, not all hives survive from year to year. Locally, the past ten months were particularly challenging to bees and their human business partners. It started with our late spring frost on May 10, 2010. We had a remarkable bevy of fruit tree and wild blueberry blossoms last spring that literally disappeared over night.

When bees don't have pollen to gather and nectar to make into honey, they can starve. An aware beekeeper will feed bees simple syrup, sugar or special candy and supply them with pollen cakes when nature fails. In July and August, 2010, we had a drought, and many of the wild flowers went dormant leaving the bees with only irrigated garden and crop flowers. Usually we harvest honey in September, but many local beekeepers did not reap any honey last year. The final blow to the bees was this winter, one of the coldest in half a decade. The cold weather started early, in December, before we had adequate snow for insulation, and lasted until very recently. Several beekeepers lost their bees to starvation, sometimes even when there was honey available in the hive.

The bees' winter home consists of two large boxes stacked on top of each other. The bottom hive box contains up to 10 frames of brood (Queen-laid eggs developing into larvae and then into worker bees) with some honey around the edges. The upper hive box holds up to ten frames heavy with loaded honeycomb. Bees stay in a cluster in cold weather when the temperature drops below 57 degrees. They move together while they are eating, cleaning house, and rearing brood. Bees shiver to generate heat, which burns a great many calories, and subsequently requires a great deal of food (honey). They keep their hive at 92 degrees when the queen begins to lay eggs in mid-winter, just by their shivering activity. They progressively gravitate from the lower deep box (as brood hatches) to the upper box where their winter stores of honey are kept. Connector clusters



Sarah Grant photo
Elizabeth Bardwell, one of the beekeeping instructors from the York Adult Ed course works one of her hives

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link the central cluster to new stores of honey. If too many bees have died off from the cold, connector clusters are not possible. The bees may not move to their honey stores (perhaps they cannot find them) and sadly die of starvation.

Chuck Ott, an alumni of Bill and Elizabeth’s Fall 2009 course started two hives last spring. By August of last year, the bees had been able to store so little honey, despite Chuck’s rural York surroundings, he had to start feeding them simple syrup so they could make enough honey for winter stores. This March, Chuck began to feed his bees sugar at the top of the upper box, just under the lid. “It looks like both hives are doing well. I saw a pretty good cluster under the lid when I gave them the sugar,” says Chuck. He is a lucky beekeeper. He is doing his best to look for mites and, if necessary, treat for nosema, the fungal parasite that kills entire hives. Its major symptom is dysentery.

Honeybees are attacked by numerous pathogens including viruses, bacteria, fungi and parasites. Very natural antidotes can counteract some of these effectively; others still require the big guns of antibiotics and antifungals. In the worst cases, wooden hive structures and the frames they contained must be burned after certain infestations.

Fumagilin, the most common treatment for Nosema, is an antimicrobial agent that kills the spores causing nosema without seeming to have an adverse effect on the bees. Nosema frightens some beekeepers into becoming a little less than organic in their practices. One group of researchers have identified the fungus as half the equation behind the syndrome called Colony Collapse Disorder when paired with a yet unnamed virus carried by a tiny moth that invades beehives. Colony Collapse Disorder has wreaked havoc on U.S. beekeeping businesses and agriculture since its ruinous arrival in 2006. Although CCD seems to have receded somewhat, at least regionally, over the past season, it remains a menace.

What Lies Behind Colony Collapse Disorder

The difference between a virus or winter starvation of the bees and CCD is in the symptoms the bees leave behind. With most pestilence, there are clues, for example, dead bees in the hive or just outside. Colony Collapse is indicated by a total absence of the bees with perhaps just a Queen and a few bee attendants left in the hive, but no signs of disease or predator.

The majority of beekeepers and other groups of researchers blame various insecticides for CCD. Bayer manufactures a known insect neurotoxin, Clothianidin, in the neonicotinoids class of pesticides. Clothianidin is at the top of the list as the most bee-lethal toxin. Larger



Sarah Grant photo

Bill Turner, instructor for York Adult Ed Beekeeping course chatting with a student

doses kill bees outright, but even small traces of the substance apparently interfere with their ability to navigate to and from the hive. It has been clearly linked to colony collapse in Germany and France, and subsequently banned in those countries. Yes, that’s right, Bayer. The same people who manufacture aspirin and a host of other human medicines are also manufacturing neurotoxins to wipe out “pests”. They are not alone. Bayer, along with Monsanto, Astra Zeneca, Novartis, Merck, Pharmacia and several other well-known companies, are dipping into profits from the manufacture of both toxic substances and pharmaceuticals. This seems to be a dichotomous combination and odd coincidence. While scientists and beekeepers have been distracted investigating various diseases, pestilence and groupings thereof, that might cause CCD, Bayer has been busy convincing the EPA to allow a further expansion of Clothianidin use with conclusions drawn from flawed studies conducted by Bayer. In the meantime, the EPA has been sued by the nonprofit Natural Resources Defense Council (NRDC) for withholding details about the impact of neonicotinoids on honeybees. Thousands of American beekeepers signed a petition in December, 2010 addressed to the EPA to remove the pesticide permanently.

Can’t We Just Use Sugar in Our Tea?

So why care if all the bees die? Besides making honey -- and the loss of honey would be a tremendous culinary blow -- honeybees are important pollinators of crops, fruit and wild flowers. Honeybees are indispensable for sustainable and profitable agriculture and other balanced aspects of the ecosystem.

Some crops are nearly completely dependent on the honeybee for pollination. They include apples, almonds, onions, broccoli, carrots, sunflowers, oranges, grapefruit and melons.

MSNBC has reported that about

one-third of the human diet comes from insect-pollinated plants. The honeybee is responsible for 80 percent of that pollination, according to the U.S. Department of Agriculture. Even cattle, which feed on alfalfa, depend on bees. So if the collapse worsens, we could end up being “stuck with grains and water,” said Kevin Hackett, the national program leader for USDA’s bee and pollination program. “This is the biggest general threat to our food supply,” he said.

The bees’ pollination of all of these crops and others, result in seed used to grow subsequent seasons of these crops. In terms of revenue, estimates range from hundreds of millions of dollars to several billions of dollars of lost seed profits in a world without bees.

As American As Apple Pie

North America had no honeybees before the European’s arrival; specifically the English settlers brought honeybees here aboard ships. They also brought the first earthworms to this continent, but that is another article entirely. All ships, including those carrying pilgrims to Massachusetts, were also loaded with apple trees, other saplings, seeds and cattle. The pilgrims planted their trees but were unable to harvest a decent bounty of apples until after 1638, when the Massachusetts colony received their first shipment of honeybees. The very first immigrant bees arrived in the Virginia colony in 1622.

The honeybee provided honey, wax, and propolis for human consumption and selling. They pollinated the European seeds and saplings that the immigrants brought with them, and they changed the environment of this continent forever by spreading white clover and other English grasses upon which imported livestock grazed.

By the way, it wasn’t until 1853 that the first honeybees made it to the west coast of this country. Like the Europeans, the bees migrated, encountering harsh weather, disease, hostile competitors, and



Sarah Grant photo

Elizabeth Bardwell with a full frame of bees



Sarah Grant photo

Brian Pride, co-owner of Bee Pride in Lebanon, installs a wax base into a honey frame.

geographical barriers that impeded their progress along the way.

What’s the Buzz This Spring

In spite of pesticides, diseases and cruel weather, we continue to grow our hive numbers in southern Maine. Beekeepers are generally a resolute ilk.

According to Richard McLaughlin, president of the York County Beekeepers Association (YCBA), who is the midst of conducting a beehive census among the members, there are 165 living hives, as of the writing of this article. Fifty-two hives were lost over the winter, mostly attributed to the dearth of nectar late last summer and a cold winter. The membership anticipates starting 79 new hives this spring. This translates into a 12.4% increase of hives, with only about half the members reporting their hive numbers.

The YCBA started in 2009 and has grown from a few founding members to a current 105. This represents only a fraction of all the beekeepers in the county. At the last monthly meeting alone, nine new members joined the group.

In other bee news, we have a brand new beekeeping supply store close by in Lebanon, Maine. Owners Peggy and Brian Pride

celebrated the grand opening of Bee Pride (119 Lizotte Road, 850-2101) on March 20. Among other things, they carry woodenware hives, made from Maine trees grown for this use. The hives are crafted in Maine by Humble Abode. Bee Pride offers everything a Maine “beekeepah” needs to get started or to keep going. Before Bee Pride opened, southern Maine beekeepers had to go to Massachusetts to find the nearest supply store. In addition to being a local Maine business, Bee Pride has very competitive prices. They are open Tuesday through Thursday from 11 a.m. to 6 p.m., Saturday from 9 a.m. until 2 p.m. or by appointment.

There are beekeeping courses offered on a continuing basis by the Maine State Beekeepers Association (MSBA) and seasonally by the University of Maine Cooperative Extension in Springvale, as well as several other Adult schools throughout the state, who undoubtedly have inspired an unknown number of other new beekeepers over the past few years. To find a current course near you, check mainebeekeepers.org/bee-school/index.html.

Clean up your act

If you would like to rid your garden shed of neonicotinoids, here is a list of brand names provided by naturalnews.com:

The neonicotinoids include: acetamiprid, dinotefuran, clothianidin, imidacloprid, thiamethoxam.

Acetamiprid and dinotefuran are manufactured by many companies. Thiamethoxam is made by Syngenta. Only Bayer makes clothianidin and imidacloprid.

Brand names for imidacloprid include: Kohinor, Admire, Advantage, Gaucho, Merit, Confidor, Hachikusan, Premise, Prothor, and Winner.

Brand names for clothianidin include: Gaucho, Titan, Clutch, Belay, Arena.

Brand names for acetamiprid include: Assail, Intruder, Adjust.

Brand names for thiacloprid include: Calypso.

Brand names for thiamethoxam include: Actara, Cruiser, Helix, Platinum, Centric.”

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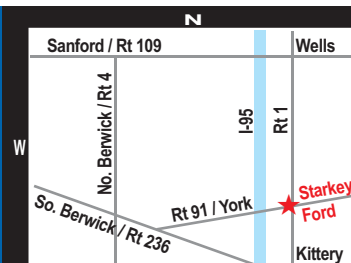
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EAT HERE

Plate envy at the Ship’s Cellar Pub

By SARAH GRANT
The York Independent

I recently had the pleasure of dining in another great spot brimming in history as well as good food. Three friends and I met at the “1637” Ship’s Cellar Pub of the York Harbor Inn. I had plate envy when one of my friends received his dinner of apple-brined pork chop with trimmings (\$22.95). Chef Bonsey orders local pork from Kellie Brook Farm of Greenland, NH, where the pigs can roam pastureland and eat a vegetarian diet of select foods including yogurt (!) and never any growth hormones. The sizable center-cut pork chop is brined in apple cider, sugar and salt so it grills up tender and juicy. It is sauced with Calvados (apple brandy), mustard and thyme and served with the diner’s choice of fresh vegetables and starch – the mashed Yukons look divine, but you also may want to try the new side, rosemary and fennel polenta, which would be especially good with the pork and apple flavors.

Another new item on the Inn’s menu is a vegetarian white flatbread pizza (\$15.95) topped with char-grilled, marinated portobellos over garlic cheese spread and blanketed with mozzarella, asiago and parmesan cheeses. It’s large enough to share, especially if you share a small plate or a salad, too.



The pork chop dinner and a huge variety of other entrees, as well as the flatbread pizzas, are served in the Ship’s Cellar Pub Monday through Saturday from 11:30 a.m. to 9 p.m. and Sundays 4:00 p.m. to 9 p.m. Friday and Saturday until 10 p.m.

If you want to dress up a little, make reservations in theMain Dining Room, serving the complete menu Thursday, Friday and Saturday 5:30 to 9 p.m. The Ship’s Cellar Pub serves the Late Night Menu including the flatbread pizzas, burgers, other sandwiches and salads from 9 p.m. to 10 p.m. on weekdays and weekends 10 to 11 p.m. Call the friendly staff at 363-5119.

Maine Maple Sunday

The reports are that we’ve had a good run of sap this sugaring season which will make for much merriment on Sunday, March 27, Maine Maple Sunday. Sugarhouses all across the state will open their sugar shack doors and their maple tree groves to the public for educational tours, tastings, special once-a-year maple products and children’s activities. Look for a full list of participating sugarhouses including a map at mainemapleproducers.com.

FOOD

HONEY’S SWEET ADDICTION



Sarah Grant photo

Honeybee applesauce cake garnished with glazed walnuts

By Sarah Grant
The York Independent

Honey has no known shelf life. Nineteenth century archaeologists found sealed urns of honey in Egyptian tombs, perhaps five thousand years old, containing perfectly viscous and palatable honey, as delicious as it was the day the urn was sealed. Even if an opened jar of the stuff becomes crystallized, gentle heating will restore it to its glutinous, fresh-from-the-hive condition.

Honey provides an array of vitamins and minerals. It is particularly rich in vitamins B and C. It’s a natural energizer that ranks lower on the glycemic index than table sugar. Honey has healing properties when applied to broken skin. It’s a natural microbial agent. My mother always gave us kids honey and lemon when we had chest colds for its expectorant, cold fighting and soothing qualities. It increases calcium absorption, is a natural and gentle laxative, and even helps ease arthritic joints when combined with vinegar. Honey is an excellent preservative.

Does table sugar do any of those things? No. Yet, honey can be used in any recipe instead of sugar.

Honey is the magical and mysterious product that bees make from flower nectar. There is no other substance on earth exactly like it. It is irreplaceable.

Using Honey in Recipes

Honey contains glucose and fructose. It is absorbed in a different manner and therefore causes a slower, more gradual rise in blood sugar. Because honey has a slightly higher percentage of fructose than sugar, it tastes sweeter, and less is required for equal sweetness. Generally, the lighter the honey, the milder the flavor.

Use equal amounts of honey for sugar up to one cup. Over one cup, replace each cup of sugar with 2/3 to 3/4 cup of honey depending upon the sweetness desired.

Set the baking temperature 25 degrees lower than the original all-sugar recipe requires, and watch your time carefully because products with honey brown faster.

In recipes using more than one cup honey for sugar, it may be necessary to reduce liquids by 1/4 cup per additional cup of honey.

In baked goods, add 1/4 teaspoon of baking soda per cup of honey, if baking soda is not already included in the recipe. This will reduce the acidity of the honey, as well as increase the volume of your product.

Spray a measuring spoon or cup first with oil cooking spray before measuring the honey to prevent it from sticking to the measuring utensil.

Here are two of my favorite, original recipes using honey.



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Pepper and Honey Glazed Salmon

1/3 cup tamari (soy) sauce
1 Tablespoon white vinegar
2 Tablespoons lime juice
1 ½ teaspoons safflower oil
½ cup honey
½ teaspoon ground black pepper
¼ teaspoon cayenne pepper
¼ teaspoon smoked paprika
Pinch granulated garlic
4 (6 ounce) boneless salmon fillets

Mix first nine ingredients. Coat fish with half of glaze and roast uncovered in a 500 degree oven for about ten minutes. Re-glaze with remaining mixture and serve.

Honeybee Applesauce Cake – this

cake is actually better the second day
3 cups all-purpose flour
1 teaspoon salt
1 ½ teaspoons ground cinnamon
2 teaspoons ground cardamom
1 cup (2 sticks) unsalted butter, room temperature
1 ½ cups brown sugar
½ cup honey
2 large eggs
2 cups applesauce
1 cup peeled, chopped apple
½ cup golden raisins
1 cup toasted walnuts

Frosting

8-ounce package cream cheese, room temperature
1 stick unsalted butter, room temperature
½ cup honey
2 Tablespoons concentrated frozen

apple juice

1 cup confectioners sugar
2 teaspoons vanilla

Preheat oven to 350 degrees. Generously coat two 9-inch round cake pans with cooking spray, then dust with flour. Set aside.

Sift together flour, baking soda, salt cinnamon and cardamom. Set aside.

In a larger bowl, beat butter for three minutes until it begins to lighten and becomes more fluffy. Add brown sugar and honey and continue to beat for another three minutes until well creamed.

Add eggs one at a time, beating until combined.

Lower speed of mixer and gradually add half of flour mixture. Beat until just combined.

Beat in all of applesauce in one addition.

Add remaining flour mixture and beat until incorporated.

Stir in chopped apple, golden raisins and toasted walnut with a large spoon or rubber scraper.

Spoon batter into pans. Bake until a toothpick inserted in the middle comes out clean, about 55 minutes.

Cool pans on wire rack for ten minutes. Invert pans to remove cakes and cool completely.

To make frosting

Beat all frosting ingredients together for several minutes until it is light and fluffy. Fill and frost cooled cake. Dig in.

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RELISH

South Berwick's answer to the Irresistible Bistro



Sarah Grant photo

relish on lower Main Street South Berwick, within walking distance of several village neighborhoods.

By Sarah Grant The York Independent

Relish (actually “relish”, all lower case) has to be one of the best-kept secrets in southern Maine. And, it’s no wonder. The charming 18-seat bistro is located in the midst of a residential area of lower Main Street, South Berwick. My dining partner who lives in York imagined that he knew where the place was, but when we were to rendezvous for dinner, he circled around South Berwick for 40 minutes asking various locals where relish was. No one knew!

The two-story house where relish resides is a typical mid-19th century post and beam as indicated by the pitched roofline and 45 degree eaves. The interior of the cozy eatery tells the story of each trendy décor update as occupants left their indelible marks on the place. The enclosed front porch is lined with the beaded wood paneling of perhaps 100 years ago. The former living room, now one of the compact dining rooms, boasts an arch reminiscent of the first deco period of the twenties and thirties in the last century. Behind the bar is a faux stonewall that reminds me of the suburb houses that sprang up in megalopolises after World War II. Now painted white, it makes an effective textured backdrop for the base-lighted bar – an attractive focal point. The floors in that room are the narrow hardwood of that same post war period, but the kitchen floor reveals the house’s true age with the worn, wide pine boards typical of antique dwellings.

Chef Christine Prunier and general manager Linda Robinson are the partners who bought the building in 2007, and are the

same partners who brought us Big Night in Dover, Café Brio in South Berwick, and Margaux of South Berwick. The last was located exactly where relish is now, but was more of an upscale place that I imagine the owners would refer to as a bistro. In 2009, after the recession hit the restaurant business, the two rethought their endeavor. Off came the tablecloths; simpler décor was the goal. New furniture and fresh paint were applied to the 600 square foot dining space. The menu changed and its prices came down. Now Christine and Linda refer to their place as an “upscale gourmet diner.” That is certainly an accurate description, but I still refer to it as a bistro.

Relish is certainly as captivating as any bistro would want to be; and the menu has French undertones and overtones with such words as *gastrique*, *cassoulet*, *remoulade*, *confit* and *béchamel*. Christine just can’t help but let her French training and heritage shine through. But, there are more familiar, distinctively American items on this menu, too. For example Chris’ ambrosial Lobster Stew; the Grilled Angus Sirloin Strip Steak with roasted potatoes, grilled baby spinach and garlic-chive butter; the “Not For Wimps Grilled Shrimp” with its Cajun dusting, green chili cream sauce, wild rice and poblano chili rellenos. That last one is an American melting pot of cuisines and flavors.

My dining partner finally found the place, and was immediately delighted that he had persevered. We shared a glorious salad of mixed greens dressed with enticing sweet and tart sundried tomato-orange vinaigrette, surrounding a *chèvre* (goat cheese) flan with velvety texture. For an entrée, my

friend ordered the Pork Cassoulet. It arrived at our table piping hot out of the oven in a small cast iron pot. In the pot were pork shank and tenderloin, Andouille sausage, cannellini white beans and the whole thing was topped with crunchy buttery toasted breadcrumbs. Each bite revealed new flavors that had married and melded in the simmering and baking processes. Thyme was the primary seasoning. Fresh thyme leaves were scattered throughout the pot. Occasionally the Andouille sausage would impart some extra garlic or hot spice to wake up my palate. But, there was something more, something unidentifiable, that pervaded the background flavors and convinced me to try yet another forkful. It was clearly that French influence that Chris can never deny. It was



Sarah Grant photos

Chef Chris Prunier enjoying an end-of-service drink at the bar.

some special assemblage of spices that will remain her signature and secret.

We also tried roasted eggplant stuffed with veal and fennel and plated with a fresh style tomato sauce. There was no hint of bitterness in the eggplant. The fennel, veal and tomato all work symphonically to persuade me to eat beyond the point of satiety.

Nevertheless, we ordered dessert. I had the Hermit a la Mode and my partner-in-gluttony ordered the Flourless Chocolate Torte. I found that there was really no need to load up the hermit with maple walnut ice cream. The hermit was the most perfect hermit I had ever tasted. Again, the chef’s secret spices offered the ideal sweet zing. The fudgy, flourless chocolate torte came with a drizzle of caramel and a light sprinkling of sea salt to insure that any sweet tooth would be completely fulfilled. A just-right finish to any chocolate lover’s dinner.

The service is beyond the call

of duty. After all, Linda is co-owner. This time of year, she is the server, the host and the head honcho of the front of the house.

After dinner, we were invited on a tour of the place including the immaculate kitchen. Without exaggeration, if I had dropped some morsel between the back of the stove and the wall, I would certainly retrieve it and eat it. I’ve seen quite a few restaurant kitchens, but relish’s kitchen is certainly the most spotless.

The entrée prices average \$22. Starters average slightly more than \$10. Any plate is generous enough to share. The wine list is replete with delicious choices and martinis are filled to the brim of the glass.

Relish is located at 404 (Lower) Main Street, South Berwick. Phone is 384-8249. Definitely call for reservations and directions. Relish is open Wednesday through Saturday from 5:30 until the lights go out on the front lawn tree.



Sarah Grant photo

Del Sol Salad greens tossed with snappy tomato-orange vinaigrette surrounding a goat cheese flan.

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

• The River Tree Arts Maine Playwright’s Series

- Introducing a raucous comedy, The Terminal Bar by David E. Butler on Friday and Saturday, Mar. 25 and 26 at 7:30 p.m. \$10 in advance, \$12 at the door. 35 Western Ave., Kennebunk, 967-9120 or visit www.rivertreearts.org.

• **Salon Night at The Red Door Pottery Studio**, 44 Government St., Kittery on Saturday, Mar. 26, 7 to 9 p.m.: a musical celebration of St. Patrick’s Day featuring Irish/ Celtic pub session musicians. Free and open to the public, donations are encouraged and accepted for Footprints Food Pantry. For more information call Elaine at 439-5671 or visit www.reddoorpottery.com.

• The Music Hall will be host to **Gaelic Storm** on Sunday Mar. 27, at 7 p.m. Tickets are \$34; \$23. Tickets and can be purchased at The Music Hall box office, 28 Chestnut St., Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.

• The Music Hall presents its annual spring ballet: **Russian National Ballet Theatre’s Swan Lake** on Sunday, April 3, at 4 p.m. Tickets are \$50 -\$20 and can be purchased at The Music Hall box office, 28 Chestnut St., Portsmouth, N.H., by phone (603) 436-2400, or online at www.themusichall.org.

• **Pontine Theatre** brings their unique approach to literary adaptations to Nathaniel Hawthorne’s nineteenth-century romance, The House of The Seven Gables (1851) from Friday, Apr. 22 through Sunday, May 8. Tickets are \$24, online at www.pontine.org., also at the door, based on availability, a half-hour prior to each performance. Pontine’s West End Studio Theatre is located at 959 Islington St., Portsmouth N.H.; info@pontine.org, (603) 436-6660.

Books

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.riverrunbookstore.com or call (603) 431-2100:

Thursday, Mar. 31, 7 p.m.: RiverRun Bookstore and the Portsmouth Athenaeum present local author **Rodney K Watterson**, who will talk about his new book, 32 in ‘44: Building the Portsmouth Submarine Fleet in World War II. The Portsmouth Athenaeum will hold a reception across the street after the event.

• **Writers in the Loft; Andre**

you using the internet to market your product or service? You can! This introductory course explores avenues for small business owners who already have web sites and those who don’t. Wed., 3/30, 6-8:30 p.m.

• **French for Work and Travel:** a great opportunity to learn basic French vocabulary and phrases for work and travel purposes. Designed for beginning French speakers, but anyone with past experience is welcome to join and practice. Thurs., 3/31-5/12, 6:30-8:30 p.m.

• **Fix your Photos** Using Free Online Tools: learn how to use powerful, free websites like picnic.com and photoshop.com to enhance, crop, rotate and add captions and special effects to your photos. Mon., 4/4-4/11, 6-8 p.m.

• **Great Decisions 2011:** the great decisions 2011 discussion series continues into the spring. New members are welcome. Topics for the spring are April 1, U.S. National Security; May 6, Germany Ascendant; and June 3, The Caucasus. Fri., 4/1-6/3, 10:15-11:45 a.m.

• **Book Group:** the April book is The Book Thief by Marcus Zusak. Books are available through the MINERVA online catalog. Please call the library at 646-8181 to register. Tues., 4/12, 6:15-7:45 p.m., Wells Public Library.

• **Get Your Book Published:** take your book idea from conception to hardcover. This course is designed to give you key information on how to publish, market, and edit that book you have always dreamed of writing. Tues., 4/5, 6-9 p.m.

• **Intro to Digital Photography:** are you using your digital camera only on Automatic? Learn to unlock your camera’s potential for more creative photographs. Wed., 4/6-4/27, 6-8 p.m.

Health and Wellness

• **York Hospital’s Yoga Center**, located at the Heart Health Institute, offers yoga classes for persons of all abilities. Seated Yoga for those with limited mobility also offered. Instructor Sundie Gentry is one of only eight yoga instructors in the State of Maine to be credentialed and certified by the Iyengar Yoga National Association of the United States (www.IYNAUS.org). Iyengar Yoga encourages proper alignment to improve one’s posture, flexibility and strength as well as regulated breath work to help with relaxation and stress reduction. Class times are:

Level I – Tuesdays & Thursdays: 4:30 to 5:30 p.m., Yoga Level II – Tuesdays: 9 to 10:30 a.m., Seated Yoga – Tuesdays: 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York. Call 351-3700 for more information. For new participants, your first class is free.

• **Kripalu DansKinetics at Spinnaker Point Recreation Center**, Spinnaker Way, Portsmouth, N.H. DansKinetics is a unique blend of yoga and dance. Call (603) 436-2313 to learn more.

• **Aerobics, Yogalates and Weight Training** classes are available at York Fitness Center, Route 1, in York. Call 363-4090 for more information.

• **Know Your Numbers** is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.

• **SMMC Visiting Nurses Monthly Diabetes Support Groups** are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.

• **The Choose to Be Healthy Partnership**, a program of York Hospital, offers the “Freedom Clinic” which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won’t need to leave the house! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

• **Why Weight?** Includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute’s fitness center is included in the \$399 fee. Call 351-3700 for more information or to register.

• **Weigh to Go!** at the Heart Health Institute includes a nutritional evaluation and dietary goals established by a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.

One-of-a-kind

• **The Southern Maine Clay Guild presents Empty Bowls** at York Art Association on Friday, Mar. 25 from 5 to 7 p.m. Proceeds will benefit the York Food Pantry. Bowls are available for sale prior to the event at YAA or on the night of the event. Cost: \$15/adults, \$10/

children. For more information: contact Mary Sweeney at 363-6937, msweeney5@mac.com

• **The Red Door Pottery Studio**, 44 Government St., Kittery, 439-5671: Registration for Spring Pottery Classes are now being taken for the session beginning the week of March 28. Call Elaine X. Fuller for more information at 439-5671 or e-mail at reddoorpottery@gmail.com or visit www.reddoorpottery.com.

• Do you have questions about **VA Benefits** or need help with a **VA Claim**? If this sounds familiar come to Kittery Estates, 220 State Rd., Kittery, for some answers on Fridays, Mar. 25, Apr. 8 & 22, May 6 & 20 or June 3 & 17 from 9 a.m. until Noon. Bill Huffman Department Service Officer, Disabled American Veterans Department of Maine will be available for your questions.

• **Beatles Tribute Show Band (All Together Now)**, Interactive multimedia experience, Friday, Mar. 25, 7 p.m. at Nasson Community Center/ Little Theatre, 457 Main St., Springvale, \$15 pp. www.nassoncc.org or reservations: 324-5657.

• **Fourth Annual Silent and Live Auction**, Saturday, Mar. 26, 6 to 8:30 p.m. at the Nasson Little Theatre, Springvale. The silent auction will be from 6 to 7 p.m. and the live auction will take place from 7 to 8:15 p.m. Hot and cold hors d’oeuvres, finger foods and sweet treats will be provided! The auctions benefit the non-food pantry the Corner Cupboard and Sanford UU Church. For more information call 324-3191 or visit www.sanforduuchurch.org.

• **Farmers’ Market**, Saturday, Mar. 26, Wentworth Greenhouses, 141 Rollins Rd., Rollinsford, N.H., 10 a.m. to 2 p.m.

• **Family Contradance Series**, sponsored by The School Around Us, Saturday Mar. 26, 6:30 until- 9 p.m. at The Community House, Temple St., Kennebunkport, featuring the Two Fiddles Band with caller Dudley Laufman. All dances are taught and all ages and abilities are welcome. Admission: Adults \$7 / Kids \$2, \$16 max per family. Snacks and Drinks will be available for sale.

• Auditions held for **Murder Mystery Dinner Theatre** group on Sunday, Mar. 27, 3 to 5 p.m. and Monday, Mar. 28 from 7 to 8:30 p.m. For more information: www.sanfordmainestage.com or mts@gwi.net

• **Free Gardening Series at Kittery Estates**, 220 State Rd., Kittery on Thursday, Mar. 31 at 11 a.m. Guest speaker will be the owner of Salmon Falls Nursery & Landscaping. Make one of your first of the season flower pots, everything you need is supplied. RSVP requested by Wednesday, Mar. 30.

• **Upcoming event at the York Elks Lodge**, 1704 US Rt.1, York, 361-2788: Sunday, Mar. 27: Best \$5 Breakfast in Town 8:30 to 10.30 a.m.

• **Portland Public Library**

seeks submissions for the Edible Book Festival to be on exhibit for First Friday Art Walk on Friday, April 1. The Portland Public Library announces an Edible Book Festival where community members and library patrons are invited to create a piece of edible art referencing a book. Edible art submissions can look like a book, pun on a title of a book, resemble a character or scene or just have something to do with a book. The only major criteria are that all submissions must be edible and based on a book. Edible books will be on exhibit from 5 to 7 p.m. where members of the public can vote for their favorite. Register for the Edible Book Festival by emailing weyand@portland.lib.me.us or by calling Sandy at 871-1700 ext. 758. Registration is free and participants are asked to drop off their work of art between 3 and 4:45 p.m. on Friday, April 1. • Sheep Shearing Saturday at Triple G Farm on Saturday, April 2, 10 a.m. until Noon. Free and open to the public. Watch the sheep get shorn, enjoy homemade baked goods, buy fresh eggs and yarn. For more information visit www.triplegfarm.com

• **The Union Congregational Church**, Church St., York Beach, will hold a roast pork dinner on Saturday, Apr. 2, from 5:30 until 7 p.m., \$10/adults; \$5/ children 10-years and under. This will be a continuous serve meal, reservations are not required.

• **Maine Roller Derby Bout**, Sunday, Apr. 3, doors open 5 p.m., derby 5:30 p.m. Calamity Janes vs. Boston B Party, Happy Wheels Skate Center, Portland. Tickets \$5, limited seating, after party at 9 p.m., Empire Dine and Dance.

• **Popcorn Saturdays** presents award-winning children’s performer, Matt Loosigian at River Tree Arts in Kennebunk on Saturday, Apr. 9 at 10:30 a.m. Cost: \$5/pp or \$20 max per family. For more information visit www.earthjams.com and www.rivertreearts.org.

• **Spring Fling** dance, Saturday, April 9, 8 to 11 p.m. Dance to music of the ‘50s-’70s with DJ Dick Fredette. Cash bar, raffles and free popcorn. Nasson Community Center, 457R Main St., Springvale. \$10/pp, casual dress; to benefit NCC.

• **Yarn Tasting** at The Yarn Sellar, Rt. 1, York on Thursday, Apr. 16, 6 to 8 p.m. Free and open to the public. Bring your needles to try a variety of Cascade yarns. For more information, visit www.yarnsellar.com.

• **Sanford Maine Stage Theatre** in Springvale will hold sign-ups for its 2011 Variety Show held on Saturday, May 14 at 7:30 p.m. If you would like to be part of the show and you sing, dance, play a musical instrument, do poetry readings, drama/comedy skits ,etc., sign up on Sunday, May 1 from 3 to 5:30 p.m. at the SMS Theatre on 1 Hilltop Lane, Springvale. Space is limited. For more information, visit www.sanford-mainestage.com or mts@gwi.net.

THE PET CONNECTION

LOOKING FOR A HOME

Events

• **Saturday, March 19:** Join the **Animal Welfare Society Mobile Adoption Team** and visit with some adoptable canines at the Kennel Shop in Scarborough from 11 a.m. to 1 p.m.

Missy
Meet Missy! She is a beautiful two year old Greyhound who has decided to turn in her racing shoes in exchange for a loving home. She will need help getting used to every day noises as well as things such as stairs and doors. Missy would love to share her new home with certain other dogs and older children who are going to be respectful of her.



Angel
This beautiful girl is Angel! She is a super sweet five year old mixed breed who is a shy but friendly girl who will need a family that is going to teach her with only positive reinforcement. Angel is a great girl and can't wait to share her new home with certain other dogs and older children who are not going to make her uncomfortable.



Gary
It's Gary, a four year old laid-back boy who enjoys a simple, relaxed lifestyle. Gary enjoys sleeping in his crate. Would probably do best in a household without cats. If you are looking to adopt a new friend, please ask to meet me – I am eagerly awaiting my forever family!



Jasmine
Meet Jasmine, a seven year old Calico cat. She enjoys getting some quality petting time and doesn't even put up that much of a fuss when it comes to Like all of our cats over six months of age, the adoption fee for Jasmine will be waived.



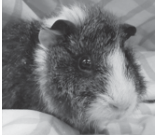
Kylie
This little gem is Kylie! She is a beautiful two year old cat that has a short brown tiger and white coat. Kylie is a good natured girl and would love to share her new home with other cats and respectful children. Like all of our cats over six months of age, the adoption fee for Kylie will be waived.



Delilah
This beautiful babe is Delilah! She is an eight year old cat that has a short grey coat. She is a low key type of girl that would like to have a lower key type of home. Delilah is a good girl and will do great in a home with respectful children and other cats. If this beautiful girl sounds like the one for you please fill out an adoption questionnaire and stop in to meet Delilah.



Louie
Meet Louie, a cute little black & white Guinea Pig. If you provide Louie with a daily diet of quality Guinea Pig pellet food, he should stay a happy and healthy little guy. If you are interested in adopting Louie, please fill out an adoption questionnaire and then stop in to meet him.



Frankie
Meet Frankie! He is a two year old bunny that is waiting for a loving forever family to bring him home. Frankie is a friendly boy that would love to be handled on a daily basis in order to stay this way. If you are interested in adopting this little cutie please fill out an adoption questionnaire and stop in to meet Frankie.



Lucy
Meet Lucy! She is an adult Lop rabbit that can't wait to find a forever home to call her own. Like all rabbits Lucy would love to be handled on a daily basis in order to stay as friendly as possible. If you are interested in adopting this little cutie please fill out an adoption questionnaire and stop in to meet Lucy.



TIDE CHART

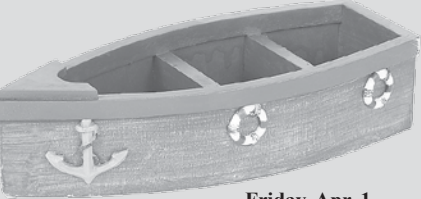
York Harbor

Friday, Mar. 25
High Tide, 4:02 a.m.
Low Tide, 10:40 a.m.
High Tide, 4:49 p.m.
Low Tide, 10:56 p.m.

Saturday, Mar. 26
High Tide, 5:04 a.m.
Low Tide, 11:45 a.m.
High Tide, 4:55 p.m.

Sunday, Mar. 27
High Tide, 6:12 a.m.
Low Tide, 12:02 a.m.
High Tide, 7:02 p.m.
Low Tide, 12:53 p.m.

Monday, Mar. 28
High Tide, 7:20 a.m.
Low Tide, 1:11 a.m.
High Tide, 8:06 p.m.
Low Tide, 1:58 p.m.



Tuesday, Mar. 29
High Tide, 8:24 a.m.
Low Tide, 2:17 a.m.
High Tide, 9:03 p.m.
Low Tide, 2:56 p.m.

Wednesday, Mar. 30
High Tide, 9:20 a.m.
Low Tide, 3:15 a.m.
High Tide, 9:51 p.m.
Low Tide, 3:47 p.m.

Thursday, Mar. 31
High Tide, 10:09 a.m.
Low Tide, 4:06 a.m.
High Tide, 10:33 p.m.
Low Tide, 4:31 p.m.

Friday, Apr. 1
High Tide, 10:52 a.m.
Low Tide, 4:50 a.m.
High Tide, 11:10 p.m.
Low Tide, 5:09 p.m.

Saturday, Apr. 2
High Tide, 11:30 a.m.
Low Tide, 5:29 a.m.
High Tide, 11:44 p.m.
Low Tide, 5:44 p.m.

Sunday, Apr. 3
High Tide, 12:06 p.m.
Low Tide, 6:05 a.m.
Low Tide, 6:16 p.m.

Monday, Apr. 4
High Tide, 12:15 a.m.
Low Tide, 6:40 p.m.

High Tide, 12:40 p.m.
Low Tide, 6:47 p.m.

Tuesday, Apr. 5
High Tide, 12:46 a.m.
Low Tide, 7:13 a.m.
High Tide, 1:14 p.m.
Low Tide, 7:19 p.m.

Wednesday, Apr. 6
High Tide, 1:18 a.m.
Low Tide, 7:47 a.m.
High Tide, 1:49 p.m.
Low Tide, 7:52 p.m.

Thursday, Apr. 7
High Tide, 1:53 a.m.
Low Tide, 8:23 a.m.
High Tide, 2:26 p.m.
Low Tide, 8:29 p.m.

Friday, Apr. 8
High Tide, 2:30 a.m.
Low Tide, 9:03 a.m.
High Tide, 3:07 p.m.
Low Tide, 9:11 p.m.

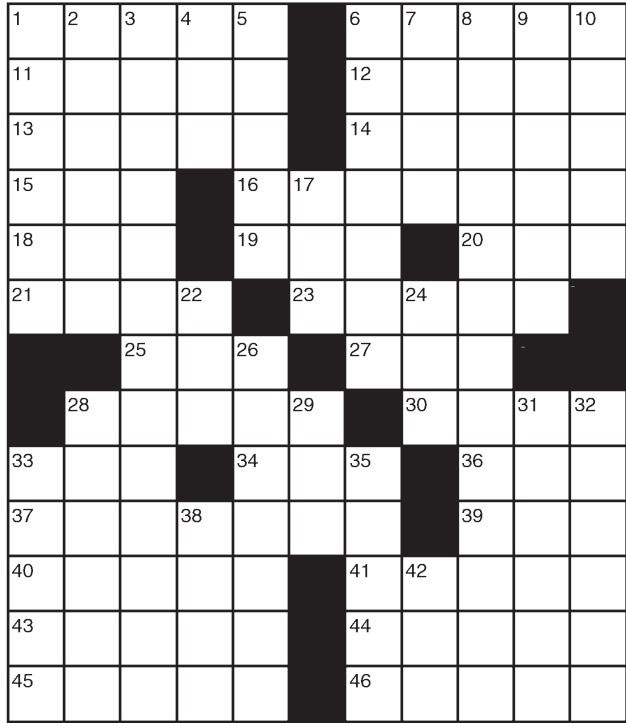
CROSSWORD PUZZLE

ACROSS

- 1 Caravan carrier
6 Lucy's friend
11 Future seed
12 Long attack
13 Vice follower
14 Trap
15 Conclude
16 Highway scofflaw
18 Deplore
19 Shoe shade
20 Pig's digs
21 Time in office
23 Flat-bottomed boats
25 Kids' card game
27 Peyton's brother
28 Personnel worker
30 Street liners
33 Kilmer of "The Doors"
34 Diner treat
36 Golfer Trevino
37 Old light source
39 Campaigned
40 Scout unit
41 Golf-bag group
43 Draw out
44 "The Color Purple" heroine
45 Chopper part
46 Fixed shoes

DOWN

- 1 Secret



3-25

- 2 Wide street
3 "Nobody gets away with it"
4 Overhead trains
5 Minimal amount
6 Perfume
7 Fork feature

- 8 "Someone will be fired for this"
9 Wading birds
10 Cautious
17 _de deux
22 Ruin
24 Corrida cheer
26 Give the walls a new look
28 Salon creation
29 Brink
31 Nasty sort
32 Felt
33 Poll goer
35 Long stories
38 Nuts
42 Antique auto

SUDOKU

Conceptis Sudoku

By Dave Green

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

Difficulty Level ★★★★★

3/25

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Crossword Solution

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

Sudoku Solution

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

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OLD YORK TO AUCTION BAIT SHACK

Proceeds will benefit working wharf

Now you can own an authentic coastal Maine bait shack! An iconic shack from the famous John Hancock Wharf will be auctioned to support the facility's use as working waterfront. The Museums of Old York will take bids between now and Friday, Apr. 8, and will sell the shack to the highest bidder.

The shack is 12' by 8' and 11' 4" high. It could serve as a handy garden shed in someone's yard, or a storage shed on another small pier.

The shack was built in the 1970s by local lobsterman Jim Cote, whose family fished from Hancock Wharf for three generations. Cote was well known in town for his larger-than-life personality and picnics he hosted at the wharf. He is the subject of a book published in French and English, *Prendre le Large: Big Jim Cote, Pecheur*.

After Cote's death in 1980, the wharf became a seasonal facility for recreational boaters. Cote's weathered bait shack remained. It became a popular subject for photographers and painters of York River scenes.

Recently, the Museums of Old York,

owner of the Hancock Wharf, began restoring the facility for use by three lobstermen. The project is part of a larger effort to save working waterfront being lost as land on the coast of Maine has risen in value.

The Working Waterfront Access Pilot Program of Land for Maine's Future purchased a covenant from Old York securing the property's commercial use forever. Old York is using the funds realized from the purchase for much-needed repairs and construction of a new pier. A larger, refrigerated bait shack designed for the needs of three fishermen will replace the Cote shack.

Old York is raising additional money to secure the long-term maintenance of the new facility. Proceeds from the auction of the shack will help reach the goal. Old York will also be seeking donations, and will recognize gifts of \$1,000 or more with named buoys on the new bait shack.

Bids for the shack may be emailed to oyhs@oldyork.org, telephoned to 363-4974, or dropped off at Old York's headquarters at 207 York Street. Each bidder should establish a pseudonym for Old York to use in posting bids each day on its



Courtesy photo

website www.oldyork.org. The winner will be announced at noon on Friday, Apr. 8. Payment will be by cash, certified check or credit card. The winning bidder will be responsible for removing the shed.

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, MAR. 25

- **Livingston Taylor**, 8 p.m., The Landing At Pine Point, 353 Pine Point Road, Scarborough, 774-4527
- **Jimmy D**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Rt 1A, York Harbor, 363-5119

SATURDAY, MAR. 26

- **Leon Redbone**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **The Music Hall Intimately Yours Series Presents Mavis Staples and Billy Brass**, 8 p.m. The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400
- **Peter Black**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Rt 1A, York Harbor, 363-5119

WEDNESDAY, MAR. 30

- **Pat Cottrell**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Rt 1A, York Harbor, 363-5119

FRIDAY, APR. 1

- **J. Geils**, 8 p.m., The Landing At Pine Point, 353 Pine Point Road, Scarborough, 774-4527
- **Peppino D'Agostino**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Yes**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603) 929-4100

FRIDAY, APR. 8

- **The Music Hall Intimately Yours Series Presents Rebirth Brass Band**, 8 p.m. The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400

SATURDAY, APR. 9

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

WEDNESDAY, APR. 13

- **Boston Legends All Star Concert**, Merrill Auditorium, 20 Myrtle St., Portland, 842-0800

THURSDAY, APR. 28

- **Jim Weider's Project Perculator**, 8:30 p.m., Inn on the Blues, York Beach, 351-3221

FRIDAY, APR. 29

- **Third Eye Blind**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603)

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

929-4100

- **James Montgomery**, 9:30 p.m., Inn on the Blues, York Beach, 351-3221
- SATURDAY, APR. 30**
- **The Substance**, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

WEDNESDAY, MAY 4

- **Ottmar Liebert & Luna Negra**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

THURSDAY, MAY 5

- **Deftones**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603) 929-4100

SUNDAY, MAY 8

- **Taylor Hicks**, 7 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

FRIDAY, MAY 13

- **Iris Dement**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Tesla**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603) 929-4100

SATURDAY, MAY 14

- **Dark Star Orchestra**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603) 929-4100

SUNDAY, MAY 15

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

FRIDAY, JUNE 3

- **The Music Hall Intimately Yours Series Presents Jim Brickman**, 8 p.m. Tickets: \$50, \$42. The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400

THURSDAY, JUNE 9

- **38 Special**, 8 p.m., Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H., (603) 929-4100

FRIDAY, JUNE 24

- **Greg Brown Concert**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777


SUNDAY, JUL. 3

- **J. Geils, Jeff Pitchell, Gerry Beaudoin & Texas Flood**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777



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AMERICAN LEGION Post 56

Presents...

Month of March

★ *Friday 25th*
Karaoke 7-11 p.m.

★ *Saturday 26th*
52nd Street Band 7-11 p.m.

Tuesday 29th
Open Mic Night 6-9 p.m.

Wednesday 30th
Bingo 6:30-9 p.m.

Month of April

★ *Saturday 2nd*
Little Nicky & The Prophets 7-11 p.m.

★ *Sunday 3rd*
Indoor Flea Market Great Bargains, \$15 for a table 9 a.m.-3 p.m.

Tuesday 5th
Open Mic Night 6-9 p.m.

Wednesday 6th
Bingo 6:30-9 p.m.

★ *Friday 8th*
Karaoke 7-11 p.m.

Looking for space to have a party or an event?

Function Hall for Rent

Beautiful, new facility. Large room to hold your meetings, parties, training or any type of gathering! *Kitchen, bar facilities & handicapped accessible*

Call today to make an appointment or to see the facility.

PUB-56 Lounge is now serving LUNCH!

Wed-Thurs 12 noon until 8pm
Fri 12 noon until 9pm
Sat. 12 noon until 10pm
Sun Closed

Come enjoy a light lunch or happy hour food most of the day.





BINGO
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

17 — March 25 - April 7, 2011 — The York Independent

Classified Ads

CLASSIFIED LINE ADS

\$8.00 per 15 words. Payment is due when ad is placed. We accept cash, check and all major credit cards.

ADVERTISING DEADLINE

Monday by 5:00 p.m. prior to publication date.

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Call 363-8484 x3,
email classifieds@yorkindependent.net,
or stop by *The York Independent* office,
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York Village Business Center
with access from Route 1

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WANTED: Got something to sell? Call The Maine Pickers

207-475-6824 Howard.

RESIDENTIAL CLEANING: Customized-Personal-Reliable and Upbeat. Excellent References. 207-752-7049.

NEWS OF RECORD

OBITUARIES

Jean Caird Loane

Jean Caird Loane, 92, of 250 York Street, formerly of Boston, Mass.; Summit, N.J.; and Bloomsbury, N.J., died Sunday, Mar. 20, 2011. She was born November 30, 1918, in Rockville Centre, Long Island, N.Y., a daughter of the late Robert N. and Bessie Mae (Groves) Caird, and was a graduate of Southside High.

Before her marriage, she modeled for Revillon Freres of New York. During World War II she was a nurse's aide; near the end of the war, she joined her husband, a pilot, in India and China, where they lived until 1949. After raising her sons, she worked as a fashion consultant with Bloomingdale's. From childhood to the last summer of her life, she enjoyed the family cottage "Glen Cairn" near Queechy Lake in Canaan, N.Y. In her words, Jean "lived a wonderful life."

Her husband, Ernest W. "Bus" Loane, Jr., died in 1978. She leaves four sons, Ernest William "Pete" Loane III and his wife Mary Ann of Osterville, Mass.; Robert Caird Loane of Easton, Penn.; David Wallace Loane and his wife Kathleen of York; and Stephen Ross Loane of Petaluma, Calif.; six grandchildren; and one great-granddaughter. She is predeceased by her brother, Robert N. Caird, Jr.; two sisters, Mary Caird Klaess and Elizabeth Caird Cochran; and a daughter-in-law, Nadine R. Wanamaker Loane.

Memorial contributions may be made to Table of Plenty, P.O. Box 232, Berwick, ME 03901, or the York Senior Center, Transportation Program, 36 Main St., York, ME 03909. Lucas & Eaton Funeral Home, 91 Long Sands Rd., York, ME is directing arrangements. Visit www.lucaseatonfuneralhome.com.

George A. Blackwell

George A. Blackwell, 80, of 22 Cross Street, passed away on Thursday, Mar. 17, 2011 at home with his wife by his side. He was born September 18, 1930 in Greenwich, Conn.,



the son of the late Wesley T. and Dora T. (Cooney) Blackwell.

He was a 1948 graduate of the Robert E. Fitch High School in Groton, Conn., and served in the U.S. Army during the 1950's. He retired from general Dynamics Corp. as a Procurement Representative before moving to Maine from Saratoga Springs, NY. He worked at Dave's IGA and most recently at Hannaford's Super Market as a cashier. He was a charter member and Past Exalted Ruler of the Groton, Conn., B.P.O. Elks. He was a member of the Star of the Sea Council of the Knights of Columbus. He was past President of the former York Chapter of the AARP and was a member and past Treasurer of the York Senior Center. He was a member and lector at St. Christopher's Church and a member of the York Ultreya.

He is survived by his wife, Marilyn M. (Westlake) Blackwell; a sister Edna M. Miller of Groton, Conn.; a daughter Loretta A. Cullinan and her husband Andrew of Baltimore, M.D.; a step-daughter Kathryn A. Horsberger of Sacramento, Calif.; stepsons Paul J. Brown of Casper, W.Y. and Edward J. Brown Jr. of Georgia; a daughter-in-law Barbara Brown of Arlington, V.A.; a sister-in-law Lorraine Blackwell of S.C.; 5 grandchildren, 5 great-grandchildren, nieces and nephews. A sister Marian J. Blackwell and a brother Wesley T. Blackwell Jr. predeceased him.

Burial will be held in St. Peter's Cemetery in Saratoga Spring, N.Y., at a later date. Memorial contributions may be made to St. Jude's Children's Research Hospital, 262 Danny Thomas Place, Memphis, TN 38105. Visit www.lucaseatonfuneralhome.com.

Phyllis S. Lobdell

Phyllis S. Lobdell, 80, died Thursday, Mar. 10, 2011 in Durgin Pines. She was born April 30, 1930 in Manhattan, N.Y., a daughter of the late Harold W. and Kate (Billings) Scott and attended the Chapin School and Miss Porter's School before graduating from Colby Junior College. She loved the outdoors and was a devoted mother and grandmother.

She leaves two sons, Leighton Dan Lobdell of Boxford, Mass., and Andrew A. Lobdell of Henniker, N.H.; three daughters Shelley L. Crowell of Little Silver, N.J. and her husband John A. Crowell, Lanier S. Lobdell of Eugene, O.R. and Kimberly Lobdell of Toms River, N.J.; a brother



Horoscopes

By Rusty
The Southern Maine coast's leading astrologer
and hair consultant for Donald Trump

Aries (March 21-April 19): You will be showered with good luck, which is good because it's been too long since you last showered.

Taurus (April 20-May 20): A revolutionary idea will come to you in the middle of the night! But in the morning, you will realize the wheel has already been invented.

Gemini (May 21-June 20): You will find new openings where you never saw them before, especially in your pants.

Cancer (June 21-July 22): Prepare yourself for an unexpected fright, especially if you go

shopping for vanities with large built-in mirrors.

Leo (July 23-Aug. 22): Your search for hope and meaning in life will expire ... right about now.

Virgo (Aug. 23-Sept. 22): You will eventually discover you can't burn the candle at both ends, in your case because you're fresh out of matches.

Libra (Sept. 23-Oct. 22): The way things are going, you clearly could use a lift - specifically, a face lift.

Scorpio (Oct. 23-Nov. 21): A fantastic and wonderful thing is about to happen to you, or

to someone who looks very much like you but is far more deserving.

Sagittarius (Nov. 22-Dec. 21): It's hard to put a price on contentment, but \$100,000 would make for a nice start.

Capricorn (Dec. 22-Jan. 19): It's time you had a fresh outlook on life. You can start by looking the other way.

Aquarius (Jan. 20-Feb. 18): If I could save time in a bottle, the first thing that I'd like to do, is give you something else to drink besides gin.

Pisces (Feb. 19-March 20): You will soon get more out of life. Specifically, more headaches.

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Harold W. Scott Jr. of S.C. and his wife Dotsie Scott; 12 grandchildren, 3 great-grandchildren.

Memorial contributions may be made to the Sisters of St. Joseph of Peace, 89 York

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.

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• **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

St., Jersey City, NJ 07302 or Durgin Pines, 9 Lewis Rd., Kittery, ME 03904. Online condolences may be made at www.lucase-atonfuneralhome.com.

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.

Support

• **Gamblers Anonymous** meets every Saturday morning 9 a.m. at York Hospital Hall House, the gray building next to the hospital's helipad. This is a 12 step meeting for people with a gambling problem who want help stopping gambling.

• **Gam-Anon** meets every Saturday morning 9 a.m. at York Hospital in the Medical Office Building, the mauve building directly behind the main hospital, in the basement conference room. Gam-Anon is a support group for family members and/or friends of people with a gambling problem. All persons are welcome to attend, whether or not their family member or friend attends.

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

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

• **The Kevin Brown Fuel Assistance Fund** for emergency help with home heating costs is overseen by the York Ecumenical Council. For information on receiving assistance contact one of York's local churches or Kate Henderson at 363-8017. This fund is open to anyone in need.

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

• **The York Hospital Breast Cancer Survivor Group** meets the third Monday of the month from 6:30 to 8:30 p.m. in the Ellis Conference Room at York Hospital. New members welcome. 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.

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.yorkcountymain-edems.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

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The perfect getaway, investment, or year-round condo located steps from Short Sands Beach. Located on 2nd & 3rd floor, 2-3 bdrm, covered porch within sight & sound of the sea. Great opportunity! **\$259,900.**

Jim Hager 207-361-7169

SOUTH BERWICK



First floor features an open concept, kitchen, dining, living rm, office and a half bath with the laundry set up. Lower level has an in law apartment. 2nd floor houses 3 bd rms 2 baths with a walk up attic. GARAGE w/loft. A short sale, call for instructions. **\$268,000**

Mitch Picard 207-332-5290

YORK



A country location for this expanded 3 Br. with an open level yard. Enjoy the summer months in the screened rm on the back deck. Lower level FR., oil heat, bonus rm & pre-wired for a generator for tough winters. Close to major Rd. **\$224,900.**

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WELLS



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Warm Rustic Contemporary Home On Lovely Wooded Lot. 3 Bedrooms, 2 Full Baths, and Vaulted Ceilings. This home is all set for expansion, with a newer, larger septic system. New Steel Roof, for those snowy winters, and partially finished walkout basement. **\$320,000.**

Diane Wyman 207-752-3236

YORK BEACH



TOWN & BEACH Penthouse in the heart of it all, within sight & walking distance to recreation & sandy beach, inc. Parking, sun deck central AC, washer & dryer. Carefree w/ room for guests. VERY nice place! **\$199,000.**

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Matt Searock 207-752-3981

KITTERY. 4 Devon Woods Drive.

\$334,900

Jean Kovacs 207-408-1822

WELLS. Eldridge Rd.

\$349,900

Nola Cady 207-337-3534

OGUNQUIT. 35 Main Street.

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KENNEBUNK. Whippoorwill Circle.

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