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The hometown voice of the greater York region

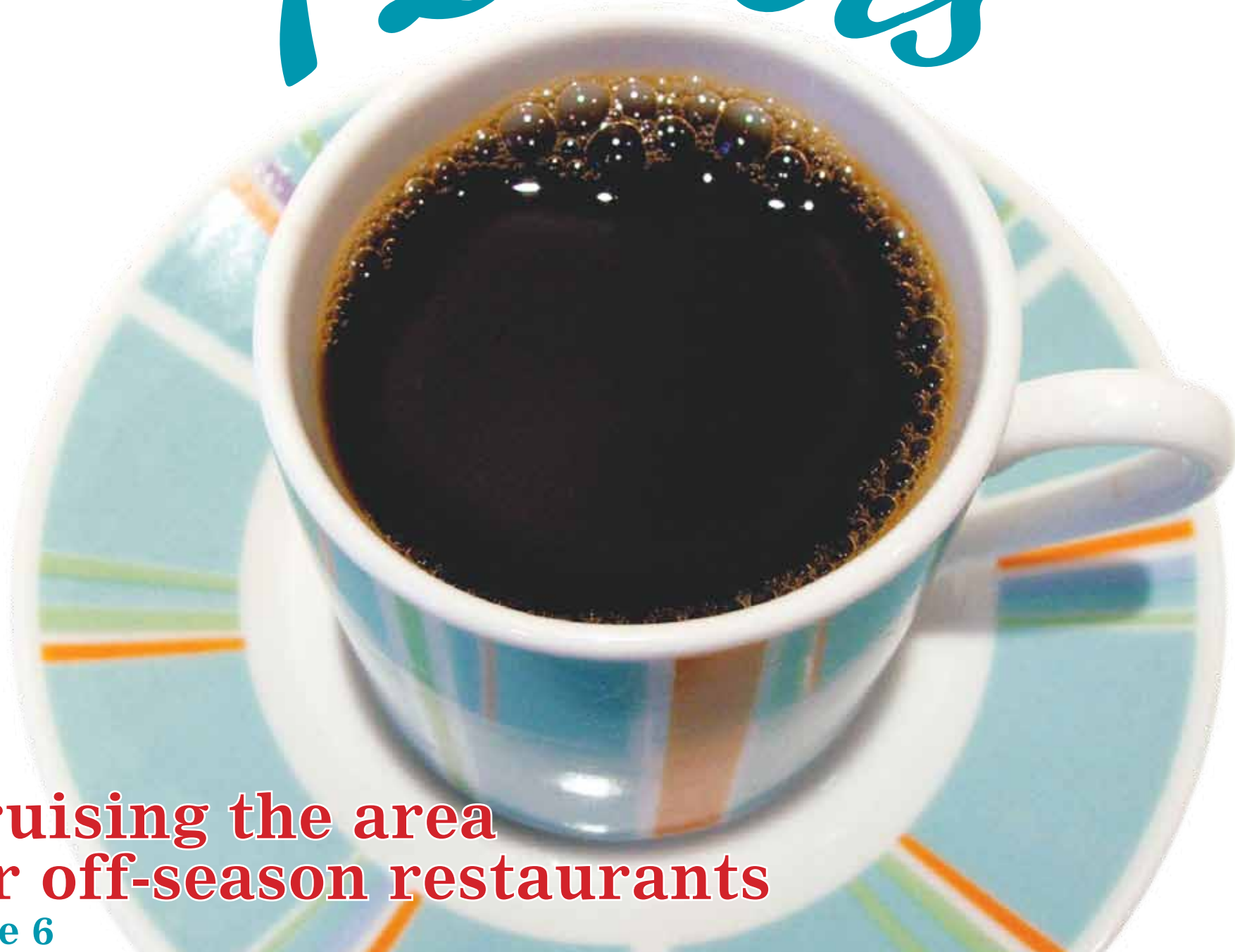


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FREE

Nov. 5-18, 2010 Volume 13 ~ Issue 17

7 Days, 7 Diners



**Cruising the area
for off-season restaurants**
page 6

Why York is not un-American

By **JEFF RAPDIS**

The York Independent

We had a great time putting together the story about diners featured in this issue of The York Independent. But afterwards, when I thought about it, the biggest emotion I felt was a sense of relief.

No, it wasn't because I was glad it was over and I could eat at home again. Rather, I felt relief because in an age where almost every kind of business is subject to being franchised and homogenized and controlled by some out-of-state corporation, there's still a healthy crop of local businesses to choose from around here, at least when it comes to coffee shops.

In York, this is partly by design and also partly by desire. Unlike so many other communities in the American landscape, people here have recognized the value in preserving certain aspects of the community—both the historical value of limiting growth, and also the value of encouraging a healthy climate for locally owned businesses.

To further those aims, the town has regulations in place that strongly discourage the proliferation of chain-store type eateries—places that are no different from what you might find in, say, Lubbock, Texas or Rockford, Illinois.

Some may see that as a bit strange or



Jeff Rapsis

burdensome—even un-American, especially since we've just gone through an election where voters nationwide repudiated the idea of excessive government involvement.

How dare the government decide what kind of restaurants can be built and operate on certain parcels of land! How dare some not be allowed at all! Don't I have a right to do what I want with my property?

Well, yes. But the community as a whole has agreed that some uses are favorable and some aren't, and has put in place regulations to keep it that way. So, as part of the community, you need to abide by those rules.

That's not un-American. It's actually rather pro-American, as it encourages us to band together and do things that are good for all. Libraries and fire departments and public schools are in the same category.

So the next time you cruise the stretch of Route 1 from Wells to Kittery that's barren of McDonalds and Dunkin Donuts, think of what it means for the community that York has in place rules to keep this area from becoming just another American noplac, full of the same choices available to everyone everywhere else. This adds value to the area in so many ways, from your morning routine to the community's long-term prosperity.

Though I have to say, I wouldn't complain if Krispy Kreme set up somewhere near Exit 7...

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ALL'S FAIR



COURTESY PHOTO

The International Women's Club of New England members Cathy Trent, Regina Godfrey, Dorothy Healey, Jane Kelley, and Pat Dateo have created holiday buoys and nautical decorations for the group's annual fair. The fair will be held on Saturday, Nov. 6, 9 a.m. to 2 p.m. at York Middle School, Organug Road, York. Vendors will include 41 Maine craftsmen. Proceeds from the fair benefit charities for women and children such as the York County Shelter, The Biddeford Free Dental Clinic, New Heights of Portsmouth, and Southern Maine Agency on Aging.

COMMUNITY BRIEFS

UP CLOSE AND PERSONAL

York Hospital's new surgical center open house scheduled

On Sunday, Nov. 14, from 2 to 4 p.m., York Hospital invites members of the community to an Open House to view the new Surgery Center—complete with new OR suites, advanced technology and innovative, private patient rooms. Visitors will see the center's inner workings (including an operating room), enjoy refreshments, door prizes and meet the staff.

This Open House marks the end of a two-year, multi-phased expansion and renovation project that has incorporated the building of a two-story, 10,000 square foot addition, and the complete renovation of the existing surgery center, all while remaining open to continue to care for the

surgical needs of patients.

The Surgery Center expansion and renovation also includes the already completed helipad for emergency patient transport, the conversion of semi-private in-patient rooms to private rooms (estimated completion 2012), the addition of Breast MRI technology (2011); and improvements to parking. York Hospital has received over \$3.8 million in donations for this project including generous gifts from the Peterson Family Foundation, the McGrath Family, the Baldwin Foundation, Kennebunk Savings, the York Hospital Board of Trustees, its medical staff, employees, and vendors and hundreds of community members. The Hospital aims to raise an additional \$200,000 by Decem-

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ber 31st to help purchase equipment and technology vital for the support of new modalities and surgical capabilities. "The generosity of so many has been inspiring. Each and every gift has been a gift of love and comes with a heartfelt desire to make a positive difference in the lives of our patients," noted Susan McDonough, Lead of Development at York Hospital.

While some features were previewed at a "Sneak Peek Open House" last March, the entire center is now ready to view, with the primary focus of this open house to be the new OR suites and their updated technology. "Just one of the new features of the new surgical suites that will be viewed by our open house guests will be the high intensity lighting. The new energy efficient LED systems offers bright, cool and color correct surgical lighting, and last a minimum of ten years, while using less than half of the energy needed to power the traditional halogen systems," said Carol Campbell, R.N., Director of Surgical Services, Anesthesia, Special Procedures and Breast Care. This is one of many features included in the Surgery Center's design that allows both staff and patients to benefit from the latest technology, while adhering to our intent to remain as "green" as possible throughout the building process.

To learn more about the surgery center project or to make a gift, contact Susan McDonough, Lead of Development, at 351-3522 or at smcdonough@yorkhospital.com.

York High School Band to present concert

The York High School Music Department will present an evening of concert band music on Monday, Nov. 15 at 7 p.m. in the YHS auditorium in the high school located at 1 Robert Stevens Drive. The program will include selections performed by the YHS Concert Band, a 60-member ensemble made up of students from grades 9 through 12. Music from a variety of time periods and styles will be performed. The concert is dedicated to those who have served our country and will feature a selection to honor our veterans. Open and free to the public, doors open at 6:30 p.m.

2010 York Citizen of the Year nominations sought

The Greater York Region Chamber of Commerce Board of Directors is seeking nominations for the 2010 Citizen of the Year. Candidates for this honor can be a resident of York or someone from another community whose efforts have improved the lives of York citizens. The deadline for submitting nominations is Monday, Nov. 15. The nomination form can be obtained at town hall, at the chamber of commerce on Route 1, or it can be downloaded at www.gatewaytomaine.org.

The nominees will be reviewed by the Festival of Lights Committee, which consists of 14 community leaders and organizations. They will select a list of 5 finalists. Then those nominees will be forwarded to the chamber's board of directors for a final decision. The winner will be announced at the chamber monthly member Icebreaker on Wednesday, Nov. 17 from 5 to 7 p.m. at Savings Bank of Maine. The winner of the award will also serve as the Grand Marshall of the Festival of Lights Parade on Saturday, Dec. 4.

The 2009 recipients were Ginny and

Dexter Spiller who joined the ranks of fifteen previous honorees including: Bill & Phoebe Foster, Verna Rundlett, Rosi Lent, Bainbridge Parsons, Pat Bacon, Harold Radochia, Leo & Diane Flynn, Rita Turner, Michael Lee, Alan Junkins, Gordon & Donna Lewis, Rick Mace, Russell Peterson, Marianne Quinn & Fran Koerschner, and Betty Kehoe.

For more information please contact Cathy Goodwin at the York chamber: 363-4422.

A pair of colleges partner for students

York County Community College and the University of Southern Maine are joining forces in an effort to help facilitate the transfer of YCCC's two year/associate degree graduates to a four year/bachelors degree program at USM.

Speaking at the grand opening of their Resource Office on the YCCC campus, USM Chief Student Success Officer Susan Campbell stated, "Our main goal is to improve access, provide support and increase the number of students who transfer from YCCC and complete baccalaureate degrees at USM. We're about building bridges."

Beginning immediately, USM will have a presence on the YCCC campus two days per week. Located on the first floor of the main building, drop-in hours will be offered to any student interested in transferring. "We are here to answer all questions pertaining to transferring, before and after acceptance to USM. We will also be providing workshops that will assist students in choosing a four year program," Campbell said.

York County Community College, established in 1994, is one of seven community colleges in the Maine Community College System and is located at 112 College Drive, Wells, 646-9282.

Ogunquit Museum features two-day art & craft sale

The Ogunquit Museum of American Art, 543 Shore Road welcomes more than two dozen regional creators of fine arts and crafts pieces including felting, furniture, glass, jewelry, metal, paintings/prints, pottery/tiles, quilts and wooden toys to its 1st Annual Invitational Fire Art and Craft Sale, to be held Friday, Nov. 5 and Saturday, Nov. 6.

Proceeds benefit the educational programs at the museum. Tickets for the Preview Sale, 5 to 8 p.m. on Friday, Nov. 5, 2010 are \$10 and include refreshments catered by the Roost Café and Bistro in Cape Neddick, Maine.

Tickets for the Sale from 10 a.m. to 4 p.m. on Saturday, Nov. 6 are \$5. Additional parking will be provided at the Riverside Motel on Shore Road on Saturday, Nov. 6 from 10 a.m. to 4 p.m.

Make a day of it! The Ogunquit Chamber of Commerce Restaurant Week runs November 1-9, 2010. Before or after a visit to the OMAA Invitational, join an Ogunquit Chamber member restaurant for breakfast (participating members offer two breakfasts for \$15), lunch (2 entrees for \$20) or dinner (three-course dinner for \$25 per person). Prices do not include alcohol, taxes or tip.

For information, call Susan Sager at the Museum, 646-4909, or visit www.ogunquitmuseum.org.



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SKYLER

Q & A

UPCOMING MUSICIAN

He goes by just one name: Skyler.

And while one day it may be just as ubiquitous as other one-name artists such as Akon or Beyonce, for now he's the hometown boy looking to make it big in the music industry.

And he's getting there—playing since grade school, the 19-year-old has already performed hundreds of shows solo and with his band, which also just released its first album.

So, if you don't know it already, remember the name.

Name: Skyler

Lives in: York; graduated from York High School.

Age: 19

So you just go by Skyler?

Yes, it's my given first name. I've asked my parents before where it came from, and they just said they liked it.

Let's start with the standard musician question: How would you describe your music?

Everybody seems to hear whatever they want. It's rock and roll, but rock and roll means so many things—it's an amalgam of folk and country and blues and bluegrass and jazz and R&B. The people that really like country music who come to our shows have said, "Wow, we really hear a deep country influence." The people who really like '90s alt rock have said, "We hear '90s alt rock in your music." I just call it rock and roll.

And you guys just released a new album?

Our first EP is "Long Gone." It's on iTunes, available at all of our shows, and on our Myspace and Facebook pages. When I was in high school I released five albums of original material recorded in my bedroom. I saved up all my money—I did lemonade stands, bake sales—to get a computer and a little recording device. I used that all throughout high school.

So when did you get your start?

I started playing when I was very, very, young. In 6th grade, I started playing guitar, and within a few months I had gotten a band together with other 6th graders and we played our school talent show. My performing really took off in high school. I started playing with a bunch of high school bands, none of which did anything besides a few local gigs. I decided in order to get myself to the next level, I needed to start playing solo acoustic shows every chance I got. I did private parties, bars, I played outside the Bagel Basket in York. After a while, the Scharff brothers (Adam and Michael) asked me to play drums with them. They started featuring me; I'd jump up and play guitar and we'd do a couple of my songs. After awhile, when I was finally looking for a band, it ended up just falling right into place that they joined and we found the other members. I usually do guitar and vocals; I sometimes play piano and drums, and every once in a while I'll do bass.



Where have you played?

I've played at least 250 shows, might be at least 300 by now. We had a pretty good weekend recently where we opened for Ryan Cabrera at Noble High School. We also did the CMJ Music Festival in New York recently. We've played a number of times down in Boston, throughout New Hampshire, a bunch of different places in Maine. Doing solo shows, I've gone as far down as Washington, D.C., Nashville.

“...if you play too many places in a row, people will say ‘I’ll just see them next time.’”

How often are you playing?

It all depends. We try not to over-saturate any market, just because if you play too many places in a row, people will say “I’ll just see them next time.” We try to hit up every market every 6 to 8 weeks. We’re in Portland on Dec. 19 opening for Sparks The Rescue; we’re playing in York on Nov. 14, and probably won’t be back in York until May. We’re doing our first Vermont show in January at Higher Ground, one of the big venues in Burlington.

What musicians inspire you?

The Beatles are definitely my earliest inspiration; Bruce Springsteen, Tom Petty; lately I’ve really loved Taylor Swift’s music.

So what’s on your mp3 player right now?

The latest songs I’ve downloaded are from Taylor Swift, The Eagles, John Mayer, Pearl Jam, The Jonas Brothers, Lyle Lovett, Green Day.

What are your songs about?

It all depends on what’s inspiring us. For the most part, it’s love songs. That’s what gets us the most.

Do you have a favorite song you’ve written?

Choosing between my songs is like choosing between children. It all depends on the moment and the mood I’m in.

What’s the songwriting process like?

If something strikes you, you’ve gotta write it down. I’ve written stuff on my hand, on napkins, on the backs of gum wrappers. Other times we’ll just sit down and say “What do you want to write about?”

What are your hobbies beyond music?

Right now, I have to be so focused on my music, I'm really not able to do a lot of other stuff. But I really enjoy going to see movies. This summer, I blew all my money on movies.

What movies have you seen recently?

"Despicable Me" I thought was awesome. Also, "Scott Pilgrim Vs. the World."

What's your all-time favorite?

"That Thing You Do!" It really hits the nail on the head of what a manager is supposed to act like, what it's like to have

Choosing between my songs is like choosing between children

overnight success, and then to see it all disappear very quickly.

So where would you describe yourself in terms of success?

We're right at the beginning, we're constantly looking up.

What do you think are the misconceptions about being a musician?

It's a lot of hard work. We've been going into schools and playing, and one of the questions we were just asked was, "Are you rich?" Because they think if you're in a band, you're going to make tons of money.

The reality is, not so much. Yeah, there can be the sex, drugs and rock and roll thing, but if you want to make it, you really have to stay focused.

What's your philosophy on life?

There are a number of things I have going through my head, like, "someone's always willing to work harder than you are, so you constantly have to be working." Or to keep myself up, I say, "It's all happening," which is a quote from "Almost Famous."

What do you like about York?

It's a beautiful little town. It's got the beaches, so it's awesome during the summer, and it has beautiful foliage in the fall.

What would you do if you weren't a musician?

I honestly can't imagine myself doing anything but music.

Catch Skyler and his band at the American Legion in York on Sunday, Nov. 14. Doors open at 4 p.m. Tickets are \$10.

For more on Skyler, visit <http://www.myspace.com/skylertunes> or <http://www.facebook.com/skylertunes>.

Have a suggestion for someone who could be skewered—er, interviewed—here? Contact Taryn Plumb at tarynplumb1@gmail.com.

YORK LIBRARY

Readers' Theater presents one-act plays

Now in its seventh season, York Readers' Theater will present two one-act plays at the York Public Library on Friday, Nov. 19 and Saturday, Nov. 20 at 7:30 p.m. that may forever change the way you think about giving. "Something Unspoken" is Tennessee Williams at his best. In this play, two women "of a certain age" battle for the last breath of air in a suffocating relationship. "The Questions" by John Hawkes is testament to the fact that victim and victimizer are sometimes the same. Donations will be accepted for this evening of theater.

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

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

• **Demystifying the Art of the Gingerbread House**, Saturday, Nov. 6, 10 a.m. to noon. If you've ever wanted to make a gingerbread house to enter into the Annual Festival of Gingerbread Houses in December, but felt unsure about how to build and decorate one, this workshop, led by Beth Lowenstein and Sara Patch, will teach you the basics and give you confidence to create your masterpiece.

• **"The Girl Who Played with Fire," Fall Film Festival**, Sunday, Nov. 7, 3 p.m.

Detective/Journalist Michael Blomquist and the unforgettable Lisbeth Salander return in this complex continuation of the action-packed trilogy. Swedish with English subtitles. Rated R for brutal violence including rape, strong sexual content, nudity and language. 129 minutes.

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

• **The Immigrant Experience in Maine**, a program of the York Diversity Forum, will feature speakers Neil Rolde, York resident, historian, author and former state legislator, and Beth Stickney, Executive Director of the Immigrant Legal Advocacy Project (ILAP), in Portland. The program is being held at the York Public Library on Saturday, Nov. 13 at 9:30 a.m., with coffee and light refreshments available at 9 a.m. It will be an interactive program, with many opportunities for questions and answers.



• **How to Train Your Dragon, Fall Family Films**, Saturday, Nov. 13, 6:30 p.m. A hapless young Viking who aspires to hunt dragons becomes the unlikely friend of a young dragon himself, and learns there may be more to the creatures than he assumed. Rated PG. 98 minutes.

• **Precious, Fall Film Festival**, Sunday, Nov. 21, 3 p.m. An inner-city high school girl, illiterate, naïve, abused and pregnant faces the choice to test her boundaries. Shocking, gritty yet uplifting. Rated R for child abuse including sexual assault, and pervasive language. Running time: 109 min. Multiple Oscar nominee and winner.

• **Retirement Planning**, Tuesday, Nov. 30, 7 p.m. Scott Bergman, founder of Equity for Life, has given retirement planning presentations to the rich and famous and average folks from coast to coast for 20 years. In this seminar he will address questions about income taxes and capital gains taxes and how to use little known tax rules to best to position yourself for retirement.



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Sunday, November 14, 2010

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tours, refreshments, door
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York Hospital held a groundbreaking event in December of 2008 to mark the start of construction of our new Surgery Center. Phase I, which was completed this past March, included a new, 10,000 square foot addition to house the new entrance & family space, new pre- and post-operative rooms and an innovative recovery area. The surgery team moved services into the new space earlier this spring so that crews could focus on the renovation of the existing surgery center into new operating room suites and ancillary service spaces.

We are proud to announce construction is complete!

Thanks to the many donors to the For Every Patient Campaign, we are ready to unveil the center for all to see! **Be among the first to visit at our OPEN HOUSE on November 14!** For more information or to make a donation, please contact the Fundraising office at York Hospital at (207) 351-2385 or fr@yorkhospital.com.



York Hospital

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For Every Patient
THE YORK HOSPITAL
A CAMPAIGN

065226

COVER STORY

7 Days 7 Diners



Cruising the area for off-season restaurants

The leaves have fallen, the tourists have gone home. What's left is what's been here all along: the real York, the real Maine coast. And in that spirit, we locals have begun the annual process of reclaiming our communities for ourselves—that is, at least until things warm up again.

But for now, amid a landscape full of boarded up and shut down seasonal businesses, year-rounders are emerging from summer hibernation to begin winter routines. In many cases, that involves getting out of the house to eat and talk with neighbors.

Fortunately, the York area is rich in year-round spots to hunker down for a cup of coffee, good local food, and friendly conversation during the long winter months. Some you may have heard of, while others are more out of the way. But all remain open in the off-season, ready to nurse us through the months when sunscreen will not be needed.

To help you find your own perch, we sampled seven diners in seven days. They're not all diners in the classic sense of the word, meaning detached restaurants featuring a counter, stools, and loads of stainless steel. But spiritually, they all fill the bill.

Yes, we couldn't hit everyone's favorite spot. Know of a place that readers should try? Tell us, and we'll include it in a future issue. Send the info to yorkindependent@gmail.com.

For now, fasten your seatbelts (but loosen your belt buckles) as we embark on our quest to visit seven diners in seven days



Jeff Furbush at Noel's.

WEDNESDAY, OCT. 27

Noel's Cafe & Coffee Shop
Kittery Premium Outlets
345 U.S. Route 1
Kittery, 439-0711

Conspicuous in the behind-the-counter cooler are three entire rows of Moxie, the peculiar Maine soda pop that's an acquired taste. But Cam, who's taking my sandwich order, hasn't acquired it yet.

"To be honest with you, I'd rather drink bug spray," he deadpans. "Maybe it's a Maine thing, and I'm from New Hampshire."

Welcome to Noel's Cafe, an oasis of local character tucked deep within the franchised strip mall sprawl of the Kittery Premium Outlets. It's the only locally owned business in the entire complex, and the owner, Jeff Furbush, maintains a whimsical tone with his customers, and some of it seems to rub off on his employees.

Noel's, in business now for a quarter century, has emerged as company cafeteria for the outlet stores, of which it has outlasted many as marketing fads come and go. It's also developed a loyal local following in the community at large. On many mornings, Furbush opens the place a bit earlier than the official 8 a.m. start so local cops have a place to swap gossip.

Right now it's lunchtime; Cam and fellow employee Miranda are working a small line, but it continues to grow, which brings out Furbush himself, resplendent in a rainbow hued tie-die shirt. Working the sandwich board, he greets customers by name, including York County Deputy Sheriff Robert Gagne, who is holding up the law enforcement community's lunchtime presence.

Today's topic? The upcoming election. Judging from such bric-a-brac as a Barack Obama chia pet doll, politics are often on the menu, and Furbush's breezy manner keeps it light.

"Call me crazy, but put me down for a Democrat," Furbush says to Gagne, coming out from behind the counter and sitting down for a quick chat. He's no sooner there than longtime York residents Bonnie and Claude Bemis come over and chat, which Cam and Miranda continue making and serving sandwiches using an unusual no-ticket numbering system.

Furbush clearly enjoys running the place, which he took over from original owner Dan Pasternak about eight years ago. (The place is named after Dan's father, Noel.) Furbush, whose a longtime food pro whose resume includes running the Lobster Barn on Route 1 in York, has settled in for the long haul—running a place that reflects his personality, and clearly having a ball doing it.

New ideas? Full breakfast is under consideration. "There's a huge need for it around here," says Furbush, an Eliot resident. Right now, the morning fare goes only as far as pastries and egg sandwiches.

For now, the next event looming is Black Friday, Nov. 26, the day after Thanksgiving. Last year, Furbush opened at midnight to give shop-till-you-droppers a place to rest and refuel. The place was mobbed, so he'll do it again this year.

A fun atmosphere still needs good food to keep them coming back, and Furbush and his staff go the extra mile. Sandwiches are hearty and sometimes unusual: a Russian Roast Beef (\$6.49) is made with marbled rye, roast beef, melted cheddar and includes slices of raw onion thicker than the bread. It's packed in with tomatoes and lettuce so fresh that it should really come with a bib.

Noel's is open seven days year-round from 8 a.m. to "five or six p.m.," Furbush says. —*Jeff Rapsis*

THURSDAY, OCT. 28

The Brixton General Store
435 Cider Mill Road
York, 363-3600

I'm feeling run-down today. But instead of seeing a doctor, I'm bombing up Cider Hill Road to see Michael Specker, who runs the Brixton General Store out on the road from York to the Berwicks.

Don't let the "store" part of the name fool you—yes, you can stock up on provisions, but Michael is a highly skilled chef who's installed a full production kitchen in the basement of the old grange hall that houses



Michael Specker at Brixham Country Store..

the store as well as his catering business.

And so the store also serves as an outlet for his day-to-day culinary inspiration. The breakfast-and-lunch crowd may partake of made-from-scratch baked goods, superb sandwiches, salads and soups, and "whatever else I feel like making," Specker says.

If food is medicine, then it's time for me to see Dr. Specker. It's a quiet afternoon, with the lunch rush just over. The weather is nice enough for windows to be open.

His prescription: a bottle of off-the-shelf Maine Root "Ginger Brew" soda (made with "fair trade certified organic cane juice) and one of his two soups, which today are Portuguese fish soup and good old chicken noodle.

I choose chicken noodle and it's the real thing. I nurse it, feeling stronger with every spoonful, as the warm air of an Indian summer afternoon blows in through the store's open windows.

Though catering jobs are where the big money is, Specker and a few helpers (including his wife, Darcy and an employee named Laura Turrell) work hard to keep the regulars happy. Every morning, Specker arrives at 5:15 a.m. to begin making the day's pastries, which include an assortment of items; today's (all \$2 each) include English scones, pumpkin pecan muffins, cranberry oatmeal cookies, and apple cinnamon rolls.

In an age when franchised coffee shops have their pastries delivered from a central kitchen, Specker's homemade cinnamon rolled donuts are a standout at 99 cents a piece. They're so fresh they leave little grease stains on the brown paper bag they're put in if you take them home. For a real bargain, anything in the case left over from the day before is available half-price.

As for lunch, Specker does it the hard way, roasting his own meats and making his own condiments, making full use of the extensive kitchen he maintains in the basement. (His wife uses the light and airy meeting space upstairs in the old grange hall to hold yoga classes.)

The result is a deli case and lunch counter stocked with an ever-changing roster of inspirations. Today's selection include Asian noodle salad (\$4 a pint); a gourmet quiche with salmon, chorizo sausage, and green peppers for \$4.50 a slice; spinach and mushroom lasagna at \$5.95 for a big piece; and "all natural fried chicken," sitting in a bowl and which looks delicious at \$2.95 per serving.

For breakfast, the Brixham goes as far

A heartfelt story

"I was walking along York Beach when I started having chest pains. I remember thinking, I'm a firefighter. I'm in shape. I can't be having a heart attack. I was planning to work the next morning. My son had a different idea, so I checked into York Hospital and met with Dr. Petrovich. He discovered that I had a 90% blockage in my artery..."

Vinnie was fortunate to get to York Hospital where doctors were able to stop a heart attack already in progress. His blockage was treated by placing two stents in his heart. After recuperating, he attended Cardiac Rehab at York Hospital's Heart Health Institute where he received one-on-one monitoring, supervision, education and support. Vinnie still exercises at the Heart Health Institute today, and even takes a weekly yoga class. He's lost weight, increased his strength and endurance, and feels great.

"The Heart Health Institute is different from other places. I feel safe exercising there and know the staff is trained to help if anyone ever has a problem. I get one-on-one attention, my questions answered, and plenty of support. I am much healthier thanks to the Heart Health Institute."

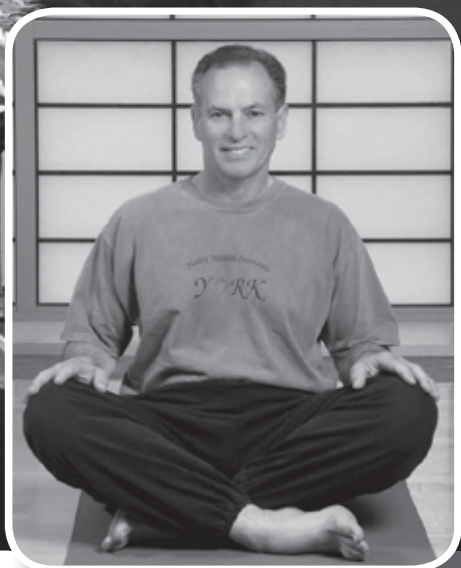
- Vinnie Sturniolo,

Heart Health Institute member since 2005



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as egg wraps but not a full breakfast—not right now, anyway. The wraps (\$3.95) feature smooth and creamy Boursin cheese.

Specker’s focus on quality extends to the store, which stocks only a small selection of products selected for their distinctiveness. Milk? It’s from a local dairy in glass bottles. Tubs of kosher salt at \$1.75 per lb.? Got it!

Originally from northern California, family ties brought Specker to this part of the Maine coast about 10 years ago.

“I’ll never be from Maine,”he says with bemusement. “But my kids are, because all three were born here.”

The Brixham General Store is open Tuesday through Friday 7 a.m. to 5 p.m.; Saturdays 8 a.m. to 2 p.m. —*Jeff Rapsis*



The grub at Rick’s

FRIDAY, OCT. 29

Rick’s All Seasons Restaurant 240R York St. York Village, 363-5584

Save for a few years in the 1970s, the subterranean space at 240 York Street has been a restaurant all of my life. That is longer than I care to admit in the newspaper. When I was little, before my mother had a washing machine, she, my sister and I would all go off to the Village Laundromat to do the family wash. While the clothes were washing my much older sister would entertain by racing me around the laundromat in one of the wheeled baskets. While the clothes were drying, we would all walk around the building to what was then Lottie’s Four Season Restaurant and dine on burgers or meatloaf or maybe fried clams. It was a simple thrill in my young life, and a happy memory.

Today, I ate at Rick’s All Season Restaurant (in the same location as Lottie’s) for the first time in all those years since my mother indulged in a washing machine. Stepping through the door, I stepped back in time. As I recall, the main dining room looks the same, although I am sure it has been redecorated once or thrice in the decades since I last saw it. There is a low slung counter with stools, several small tables occupied by a huge variety of customers—from young, punk (very polite), out-of-town emo’s who have recently discovered the place to elderly locals who have been treating themselves to Rick’s consistent homemade quality forever.

When I sat down at the tiny two-top by the former entrance, the kitchen was kinetic with the well-organized frenzy of the mid-Saturday lunch rush. The servers were

cheerful blurs rushing to satisfy customer requests and getting the hot food hot from the kitchen to the rightful table. The customers were contently and calmly chatting, eating and reading the newspapers from the stack of often re-folded, well-read gazettes conveniently available at the dining room entrance. Clearly, everyone felt quite at home. Many regulars frequent Rick’s.

Rick Ciampa, for whom the restaurant is named, owned and ran the place for 22 years, before new owner Marge Curley took over the diner in 2002.

“I didn’t want to change the name of the place,” Marge says. “I wanted everyone to know that we were going to carry on with the features, quality and menu that Rick had institutionalized for so many years, like the bottomless cup of coffee. In fact, Rick still cooks here.”

Actually, the cooking and all of the restaurant details are carried out by a close-knit group of staff that have collaborated for years. And it works. The food is all made from scratch, including important details like the tartar sauce, the soups and the desserts (\$2.50 to \$4). The coleslaw, for example, is lightly dressed with a smattering of caraway that brings out the sweetness and punctuates the flavor of the hand-shredded cabbage and other ingredients. Very refreshing.

The fish chowder has authentically thin broth, full of fish flavor and fresh Maine potatoes (\$3.25 cup). I was amazed at the size of the sandwich platter I got, thinking I had ordered a simple turkey club sandwich (\$8.50 platter). The plate was half the size of the table and was laden with said coleslaw and delicious French fries that were so toothsomely crispy on the outside they must double fry them. That’s the kind of attention to detail that keeps folks coming back—well, that and the value of sides included in the price. Most places are entirely a la carte these days.

The dinner menu, served twice a week on Wednesdays and Thursdays from 4 to 7 p.m., features plenty of comforting favorites: baked stuffed haddock, pot roast, fried seafood, roast pork, chicken pot pie, lasagna, spaghetti and much more. All dinners are complete with potato and vegetable sides at the very affordable price range of \$7.50 to \$15. The chicken pot pie is entirely homemade (\$9.50) and the Italian red sauce is a totally secret assemblage of ingredients; even the owner and chef do not know the entire recipe. “I make my sauce and my chef, Jiacamo Syahi, makes his own original sauce. Either sauce could stand on its own, but we combine them, and the result is magical and irresistible,” Marge says.

Rick’s All Season Restaurant is open for business at 4 a.m.—a great breakfast hangout for hunters. I haven’t tried the breakfast, but the menu looks vast and varied, including omelets, eggs any way, grilled muffins, benedicts, pancakes, oatmeal, etc. Plates I saw delivered to nearby tables were brimming with home fries, a choice of toast as well as the main feature, all included in a single price. Breakfast is available all day, but not during the two evenings when dinner is served.

Rick’s All-Season Restaurant is open Tuesday through Saturday from 4 a.m. to 2 p.m. On Wednesday and Thursday they are open for dinner from 4 p.m. to 7 p.m. On Sunday (breakfast only) Rick’s is open from 4 a.m. to 12:15 p.m. —*Sarah Grant*



The pie case at Bessie’s

SATURDAY, OCT. 30

Bessie’s 8 Shore Road, Ogunquit 646-0888

The address is 8 Shore Road, but really Bessie’s is a nearly century-old building that is nestled into the triangle of that hairpin turn where Route 1 and Shore Road intersect in Ogunquit Square. Earliest photographs of the building show this landmark as a fried clam joint in the 1920s until the mid-’30s. Oh, and by the way, in the 1920s there was a traffic light at that crazy intersection.

The eatery was first called Bessie’s in 1936 and the place remained unchanged as a family diner until the mid-’70s. Over the next 25 years, the flatiron building housed a Chinese restaurant, the memorable Einstein’s and finally the Hamilton Family Restaurant. The ownership team of Jim Oliver, Don Wunder and Jackie Bevan purchased the place in 2001 and opened it for the summer season 2002 after extensive renovation and restoration, including the name “Bessie’s.”

Ol’ Bessie has just undergone another facelift over the course of the past year or so, including an updated kitchen. The dining room is sleek and clean with café au lait and chocolate tones covering the classic art deco lines of the walls, long counter and floor. A curved wall between the main dining room and the back dining room is visually interesting and baffles customer chatter.

Because of its triangular shape, completely lined with windows in all of the three dining rooms, it is difficult not to get a front row seat to view the colorful parade of pedestrians and vehicles that go by in Ogunquit year round.

Most of the customers at Bessie’s seem to be tourist types, but a customer group of guys with hammers and various other tools hanging from their belts who came in while I was there indicates that there is definitely a local presence as well. The place is family friendly, as a diner-type establishments must be. The menu offers tremendous variety for each of the three meals Bessie’s serves.

Breakfast is served daily from 7:30 to 11:30 a.m. with eight choices for omelets as well as a design your own option; three benedicts, conventional plus one with lobster and another with crab cakes; and corned beef hash traditionally served with a poached egg. Each of these plates is served with a side of toast. Home fries are an additional \$1.50. However, a six-ounce steak and two eggs

any way come with home fries and toast for \$11.95. On the sweeter side of breakfast, diners may choose from four types of pancakes, Belgian waffles and three types of French toast, including Bananas Foster. Breakfasts run from \$5.95 to \$12.95.

On the day I went to Bessie’s, lunch was not particularly busy, but there were enough customers to keep the international dining room staff of Jane Draeger, Hopeton Lewis and Teerathat “Dewey” Meejaiyen constantly on the move. Jane, a server, was sidelining as hostess, happily directing customers to window-side seating throughout the establishment. Dewey, the well-educated busboy, recently achieved his degree in hospitality from the International University of Thailand. He is here to get practical experience in all aspects of restaurants and hotels to take home with him. His English skills are also remarkably well honed.

My competent waiter was Hopeton, who had been pulled out of seasonal retirement just to help on the floor for the day. He was ready and looking forward to his winter rest at home in Jamaica starting the following weekend. Together they made quite the professional team, not one of them ever standing still except long enough to take an order or answer a question. Jane’s smile never left her face.

“Just three weeks ago, I left a stressful medical job to come back to waiting on tables,” Jane told me. “It’s so much fun and so relaxing.” I’m glad Jane started her new job in the autumn and not in July.

I decided on the tuna melt (\$6.95) that, like all the sandwich items, comes with chips. Fries are an additional \$1.75. The burgers come with fries as well as lettuce and tomato for \$5.95 to \$7.95. The tuna melt was good: the tuna salad was heated through, the cheese had melted completely, the sandwich was not greasy, but perfectly grilled to a golden, crispy brown. The best looking plate I saw was the Reuben. Bessie’s slow roasts their own corned beef, and the sandwich is loaded with it and dripping with melted Swiss, Russian dressing and sauerkraut (\$7.95). Think I’ll get that next time.

There are also a number of salads available for lunch or dinner (\$5.95 to \$9.95). Appetizers are priced similarly to the sandwiches. Hot entrees include a number of fish and seafood options, some fried, some baked, some broiled. The landlubber side of the dinner menu is equally yummy sounding with such choices as chicken pot pie, roast turkey, fried chicken, a 12-ounce flatiron steak, baby back ribs, pot roast and mile high meatloaf. All entrees are served with potato and coleslaw or cooked vegetable. All listed entrees are less than \$20. Bessie’s also serves up pizza and pasta dishes and kid’s dishes. If you really need to have eggs after 11:30 in the morning, you may choose the All Day Omelette that is served with a demi-salad for \$8.95. Chef Dwight Decker bakes up a number of pies and other desserts daily. You can see them proudly displayed in a tower case with such representatives as apple, cherry, blueberry, coconut cream, pumpkin, chocolate bourbon pecan pies and apple crisp.

Bessie’s is open all year Monday through Friday, from 7:30 a.m. until 3 p.m. and serves dinner only on Friday and Saturday and Sunday evenings until 9 p.m. —*Sarah Grant*

Editor’s note: All right, we skipped Sunday, Oct. 31. Moving right along...



Jim Winters at The Rowan Tree.

MONDAY, NOV. 1

The Rowan Tree 241 York Street York Village, 363-2035

Honestly, you can't call the Rowan Tree a diner. Like a diner, it is small and has limited storage space (guaranteeing fresh fare for the customers). Moreover, it serves brunch/lunch and it is open year round, but it is decidedly a different flavor from the other small eateries described in this article. It might be classified as a tiny bistro, if it must be classified at all. "Gourmet" must be in its description, but without the usual cash register sound effect in the background. The Rowan Tree is a meticulous, inexpensive café in a class all by itself. It is very well run by the duo of Jim Winters and Irene Kocka, and it is a great place to get a nutritious and delicious meal in the middle of the day.

The lunch menu runs from \$5.75 to \$7.50 for uncommon sandwiches and salads. There are no sides included on the plate, but with such added ingredients as mesclun greens, artichoke hearts, cranberries, roasted red pepper, guacamole, spinach and walnuts each sandwich is a balanced meal in and of itself. I felt sated after eating my Lemon Chicken Salad (artfully blended with artichoke hearts and fresh basil) served on multi-grain ciabatta with mesclun greens (\$6.50).

Irene is known in town for her amazing soups (generally \$3/cup, \$6/bowl). This chef is subtle in her seasonings. No one ingredient upstages another. Instead, they harmonize for full complex flavor. The chicken, mushroom spinach soup was a good example of this, where all the generous ingredients, along with long grain rice conspired to compel me to take spoon after delicious spoon warming me from my toes up and tantalizing my palate.

Like horseradish? The Horseradish and Cheddar Meatloaf Sandwich (grilled wrap) is zippy with horseradish. It also oozes a cheddar and asiago blend of melted cheese and there is a little ketchup in there to keep the meatloaf company. It was a special for \$6.50 the day I happened in. I happily helped to get rid of it.

I picked up two of Jim's cookies on the ways out: a cranberry studded hermit chock-a-block with clove, ginger and cinnamon, and mellow cranberry almond biscotti that melted in my mouth. It probably would have been good with tea, but I was too occupied eating it to make any tea.

The atmosphere of the place is very relaxed, very friendly. Customers wandered in, more than half of them regulars that either Jim or Irene addressed by name. Some sat down and watched the pair do their choreographed kitchen waltz of culinary and business tasks, or some read and commented on the local paper available on the Deacon's Bench as you enter the café. More than one customer came in to order sandwich platters for future business meetings or social gatherings, but the place was never crowded during the Monday lunchtime. Jim and Irene have found their own brand of Zen in their petite eatery of fewer than a dozen tables. A sign on the wall says (in Greek): "Everything flows. Nothing stays." But I am willing to bet that The Rowan Tree will be staying for a while.

The Rowan Tree hours are Monday through Friday 10 a.m. to 3 p.m., Saturday 10 a.m. to 2 p.m. Closed on Sunday. —Sarah Grant



Miles Henry at The Maine Diner.

MONDAY, NOV. 1

The Maine Diner 2265 Post Road, U.S. Route 1, Wells (207) 646-4441

One cannot do a round-up of area diners and leave out the Maine Diner in Wells. In business for decades on highly traveled Route 1, the Maine Diner is fixed in the minds of many as what all other diners aspire to. Always busy, happy, and friendly, it's often mobbed in the summertime. In the off months, however, it emerges as a gathering point that draws in many restaurants like the warmth from a stove.

I recall stopping by one afternoon last August, and the place was hopping, with a full parking lot and a line out the door. I stuck it out and enjoyed a nice meal. Now, in November, the mid-afternoons are a bit slower: upon entering, you find the friendly waitstaff catching up on chores behind the counter and you're greeted with a "sit anywhere you like!" I choose the same booth I had last August.

The menu goes on and on, but now that the weather has turned cold again, one of today's specials sounds really appealing: Baked Mac & Cheese, made with smoked jack cheese and spinach, for \$5.95. Amy, my waitress, convinces me it's the way to go, and I don't regret it. When the dish arrives, it's not only piping hot, but has a rich cheesy flavor that

I end up thinking about for days afterwards. Apparently the Maine Diner is experimenting with mac & cheese recipes, with a different one being served each week. Later, co-owner Miles Henry tells me the jack cheese/spinach combo is his favorite.

"We've got a good crew of locals," says Ronna, another waitress. "Some stay away during the summer, but they're starting to come back."

Spiritually, winter is really the Maine Diner's true season, for when it opened in the 1950s, it was off-season only! The story goes: Original owner Socrates Louis Toton, a longtime Boston restaurateur, opened the place in 1953 as his "retirement diner" at the end of a successful career. As such, he run it only in the off-season, preferring to close it in the summer months so he could tend his huge garden out back.

And so it went for several decades, until the property was acquired by Miles and Dick Henry in the 1980s. The brothers kept the garden (and still maintain it; hence the "our own produce" signs), but began expanding the diner's season, its menu, and its roadside appeal. The plan from the start was to make the place a real part of the community where quality counted, customers were treated right, and a sense of family prevailed.

The formula worked. After nearly 30 years, the Maine Diner has grown into a tourism icon—able to handle huge crowds while somehow not compromising the original principles. One way to cope with the crowds is to channel them into their adjacent gift shop, "Remember the Maine," which maintains the upbeat atmosphere despite being named after an infamous naval disaster.

Back in the diner, Miles Henry comes out

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to the counter to chat with a long-time customer. He's standing next to a display case of cookies and brownies, some of which his wife made in her own kitchen. As busy as the Maine Diner (more than 1,500 customers a day in peak season), that's the kind of place it continues to be.

The only thing missing is 24-hour service, which the waitstaff scoffs at.

"This is not New York City, it's Wells, Maine," one offers. "At quarter to 8, it empties right out."

The Maine Diner is open 7 a.m. to 8 p.m. seven days a week. —*Jeff Rapsis*



Ryan and Ashley Conary at The Hayloft.

TUESDAY, NOV. 2

The Hayloft Restaurant

124 Post Road
U.S. Route 1, Wells
646-4400

Four visitors from Illinois are sitting down for a lobster dinner—one of them for the very first time in her life. But at the Hayloft, you get more than just butter to go with it. You get Warren Conary, a retired Massachusetts minister and father of owner Ryan Conary, who in this case sits down and makes sure the visitors get all the guidance they need in consuming their crustaceans. As a former lobsterman himself, he knows the turf. (Or actually, surf.)

It's just another afternoon at the Hayloft, the long-time Route 1 restaurant in Wells that continues to brave the off-season under new ownership. Ryan Conary, who took

over the place in August, 2009 is trying to build a business that offers family values both on the menu and in spirit as well. As such, it's no surprise that his parents and his own children, too, are on hand to help out.

Today is no different. I am greeted by Sandra Conary, Ryan's mom, who seats me and chats away about things, proudly referring to herself as "a potato farmer's daughter." Though her main role is to do the books, today she's keeping up a running conversation with diners who are out grabbing an early afternoon. "We're a meat and potatoes kind of place," she says, going out to fetch her son from the kitchen, where he's in the midst of preparing an apple crisp.

I choose an old favorite: chicken pot pie for \$9.95, which comes with a side helping of mashed squash. The dish arrives quickly, with flaky crust baked onto the side of the dish, and it's too hot to eat, but delicious when cooler. Warren stops by to reveal the key ingredient in the squash: brown sugar, which "makes all vegetables taste better," he says.

It's restaurant week in nearby Ogunquit, and the Hayloft is on board full boat. Specials are featured. Meanwhile, he's preparing for Thanksgiving Day, when they'll be open from 11 a.m. to 7 p.m. and donate a portion of the day's proceeds to local charities.

For Ryan, it's been a year of ceaseless hard work since he bought the place from the owner of Jake's Seafood across the street. In the summer, it's 70 hours a week overseeing the kitchen, while the off-season is full of projects (such as a planned carpet replacement) and a steady lunch and dinner business besides.

Efforts are already paying off. The Hayloft is attracting regulars, and Ryan Conary is up for this year's "Young Entrepreneur" award from York County Community College. But still the work continues: "You never get a day off," he says in the kitchen, where several of his own four children follow him around. (His wife Amy works as a waitress at the Hayloft as well.)

Through it all, it's his vision of a family restaurant that contributes to the community that keeps this minister's son going.

"People my think I'm crazy," he says. "But I don't do this for the money. I do it to help people, if I can." And with that, it's back to the kitchen.

The Hayloft is open during the winter from 11 a.m. to 8 p.m., though breakfast is served all day. —*Jeff Rapsis*



Jeff Furbush and York County Deputy Sheriff Robert Gagne at Noel's Café in Kittery.

MY KIND OF TOWN

ARTISTICALLY SPEAKING

By JENNIFER L. SAUNDERS

For the Independent

Yes, I know. This year's amazing 2010 Ogunquit Playhouse and Hackmatack Playhouse seasons have come to an end. That certainly does leave a deficit in terms of theatrical offerings in our York region. However, local thespians, artists and film aficionados are stepping in to give us all beautiful sights and sounds and films to ponder as the days continue to grow shorter in these final six weeks of autumn.

First up, I would be terribly remiss if I did not note that the always exceptional York Readers Theater, now in its seventh season and directed by York's own incomparable David Newman, will be presenting two one-act plays later this month, on Friday and Saturday, Nov. 19 and 20, at 7:30 p.m., that organizers promise "may forever change the way you think about giving"—just in time for Thanksgiving.

If Tennessee Williams' quote, "All cruel people describe themselves as paragons of frankness," is any indication, then the York Readers Theater selection of his "Something Unspoken" is sure to be a thought-provoking event. This one-act will star local icons Helen Winebaum and Susan Hern.

Then, "The Questions," John Hawkes' look at the fact that victims and victimizer can be one and the same—and both innocent—will have the audience thinking about Hawkes' pondering of the importance of exposing "the worst in us all, to face up to the enormities of our terrible potential for betrayal." Don't miss acclaimed actors Joe Dominguez and Tucker Trimble in this special production.

The performances will be held at the York Public Library. For more on what are sure to be two evenings of exceptional theater right here in town, visit www.yorkreaderstheater.org.

• **Step back in time to dine—and more.** It is probably no surprise that since my first two novels are set in the last years of the 1700s and early decades of the 1800s that I'm a huge fan of the Museums of Old York. (By way of full disclosure, no, I have not yet published either of these... The first is done, the second is well on its way, but I am much more passionate about writing novels than marketing them, so the publication push gets back-burnered. A lot.) But, back to my point. As a fan of days gone by, I can't help but be looking forward to the offerings at Old York this month.

First up, on Friday, Nov. 12, at 6 p.m., we all have a chance to experience a tavern dinner of days gone by, with a "groaning board" featuring roasted pork, mussels in beer, fresh poached fish, local herb salad, seasonal vegetables, cheeses and fruits, sweet pudding and "Switchell," served in five courses by the master and mistress of Jefferds' Tavern in York Village.

And if the food isn't enough reason to go, guests are invited to bring their favorite beverages and play cards or dominos.

Reservations are required for this special



event, and admission is \$20 per person. Call Old York at 363-4974 or e-mail rbowen@oldyork.org to make a reservation or for more information.

• Learning, honoring,

and giving: There are three upcoming events I thought it would be important to highlight before the busy-ness of the holiday season is fully upon us.

First off, the library will be the site of a special program entitled "Immigration in Maine" on Saturday, Nov. 13, beginning with coffee at 9 a.m. and a presentation by York's own Neil Rolde, an acclaimed author, historian and former legislator, and Beth Stickney, co-founder of the Immigrant Legal Advisory Project, at 9:30 a.m. This program, which is sponsored by the York Diversity Forum, will be held at the library and will include refreshments and a question-and-answer period.

Next, although our Festival of Lights celebration is still a month away, it is not too soon to begin thinking about your choice for York's 2010 York Citizen of the Year.

The Greater York Region Chamber of Commerce Board of Directors is now seeking nominations for residents of York or "someone from another community whose efforts have improved the lives of York citizens."

Nomination forms are available at the chamber or Town Hall, or through the chamber's Web site at www.gateway-tomaine.org, and must be submitted by Monday, Nov. 15.

The winner will be announced at the chamber's monthly member icebreaker event on Wednesday, Nov. 17, at Savings Bank of Maine and will serve as grand marshal of the Festival of Lights Parade on Saturday, Dec. 4.

And last, but certainly not least, thinking ahead to the Festival of Lights, it is not too early to start planning your entry to the Fifth Annual Festival of "Fostering" Trees, organized by York's own Janalee Moquin as a special event to raise funds for worthy causes while creating a special event filled with sights and sounds of the holiday season.

This year's event will again be held at the American Legion Function Hall during Festival of Lights weekend. Donate a decorated artificial Christmas tree in any style of your choosing to be raffled off at the end of the festival to support York County youth in foster care.

And, to keep the giving going, admission to the actual event is a requested donation of a nonperishable food item for the York Food Pantry.

To learn more contact Moquin at janaleemoquin8@yahoo.com or 351-1988 or 423-4281. Completed entry forms are due by Monday, Nov. 22.

Never a dull moment in our town!

Jennifer L. Saunders is a contributing editor for the York Independent.

York Public Library exhibits 'Transformations'

The York Public Library will feature Transformations, an exhibition of mixed media wall sculptures by York artist Lauren Pollaro, now through Monday, Jan. 2, 2011. The public is invited to a reception for the artist on Tuesday, Nov. 23, at 5 p.m., at which she will discuss her work.

The title for the show relates to Pollaro's interest in creating works with materials that are unexpected and not typically used for making art. Her eclectic selection of materials includes rusty and patented metals, paints, papers, fabrics, wood, wax, plaster, and collections of found objects. These elements are combined and transformed into colorful abstract compositions.

Pollaro, known for her mixed media art jewelry, began making wall sculpture over the past 10 years as a way of translating her jewelry designs to a larger scale.

The York Public Library is located at 15 Long Sands Road, York. For additional information or directions, call 363-2818 or visit www.york.lib.me.us.



COURTESY PHOTO

York artist Lauren Pollaro will exhibit her wall sculptures at the York Public Library through January.

VISUAL ARTS LISTINGS

Send us your listings!

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

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

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

439-5671, www.reddoorpottery.com.

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

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

• **Holidays Past: Sixth Annual Festival of Trees**, Friday, Nov. 26, 5 p.m. through Friday, Dec. 31, at The Dyer Library/Saco Museum, 371 Main St., Saco, 283-3861, www.dyerlibrarysacomuseum.org. Dozens of magnificently decorated trees and wreaths will be displayed and raffled off to benefit programs at the Dyer

Library and Saco Museum. The Festival also includes a gingerbread village, visits with Santa, and many other events and activities for all ages throughout the month of December. Free and open to the public.

• **Aryaloka Buddhist Center**, 14 Heartwood Circle, Newmarket, N.H. presents the photography of Don Gurewitz titled "Images of Buddhist Asia" on view now through Tuesday, Nov. 30., Tuesday nights from 5 to 7 p.m. Some weekdays from 9 a.m. to 1 p.m. by appointment. Call for more information 603-659-5456. Gala Arts Evening Reception held on Sunday Nov. 14 from 6 to 9 p.m. Don Gurewitz is an award winning photographer and inveterate world traveler whose wanderings have taken him to more than 50 countries on five continents.

• **This fall the Portland Museum of Art** will present an exhibition of contemporary artists using the concept of trompe l'oeil, meaning to "fool the eye." *False Documents & Other Illusions*, on view Saturday, Oct. 30 through Sunday, Jan. 2, 2011, will showcase 32 works offering a spectrum of approaches to illusion by 13 contemporary artists. This exhibition runs in conjunction with John Haberle: *American Master of Illusion*, an exhibition

of traditional 19th-century trompe l'oeil paintings on view through Sunday, Dec. 12.

• **The Kittery Art Association presents** *The Dark Side* now through Sunday, Nov. 7. As Mark Twain said "Everyone is a moon, and has a dark side which he never shows to anybody." Find out what lurks within the clever artists of the Kittery Art Association! Please join us for the Art Opening on Sunday, Oct. 17 from 4 to 6 p.m. The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursdays 3 to 6 p.m., Saturdays noon to 6 p.m. and Sundays noon to 5 p.m. To learn more about the KAA and upcoming events, call the gallery at 451-8384 or visit www.kitteryartassociation.org.

• **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.

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ART

INSPIRED BY DESIGN

Recent move to York is latest step
in woman's long artistic journey

By **SUZIE GOODWIN**

The York Independent

Inspiration comes in all shapes and sizes. It can be found anywhere and everywhere; in the places we go . . . the people we meet. I just had coffee with a woman who inspires me. Her name is Barbara Herman, an artist who just recently moved to York.

Growing up, Barbara was a good student, smart, with national test scores in the top 5 percent. When her guidance counselor reviewed her scores with her, she was hoping for scholarships, but that was a different era. He told her that her scores were exceptional, and had she been a man, MIT and Worcester Polytech would be in her future. But she was a woman.

He suggested going into the military, as a cook. His reasoning was practical. After her term, she would have no trouble breaking the recipes down into family-size portions. (Army food? Really? Is it that good?)

She attended a secretarial trade school, and like a good little girl, did what was expected: got married. She had a series of jobs that each ended abruptly when she was fired.

She would retreat, struggle with feelings of inadequacy, then have baby. She was good at having babies. (She had five.)

Barbara and her husband eventually bought her childhood home, and as she began to decorate it, her passion ignited. With her last check from her fourth job (before baby No. 5) she sent away for a correspondence course advertised on a matchbook cover. (Remember those?)

When she received it, she was overwhelmed. She had no idea what they were talking about. There were words like "eclectic," which she had never heard of. Determined, she decided that day she would complete the course. It

was a two-year program with the New York School of Interior Design; she then went on to graduate from the Rhode Island School of Design.

Her first serious job offer came from Sears, to manage a home design center. The same day she received the offer from Sears, she received an offer to teach a community course.

She stayed at Sears for just over a year before launching her own business. Her first client was a student in one of her classes. Barbara didn't have a business plan; it just unfolded in front of her. She knew she had to do a project board for the client, but didn't have any samples. She took the 'T' into Boston, and brought back six bags full of samples from the design center.

"I didn't want to put the bags down on the train, for fear someone would take them. . . . By the time I got home, my hands were bleeding from the straps," she recalls, laughing. She didn't care, she was so excited.

Her client was impressed with the presentation and asked if she could visit her studio. Did Barbara tell her client that she didn't have a studio? . . . No she did not.

What she did tell her was that she was booked solid for the next six weeks, and then created a studio in her basement.

Okay, she's a creative. But when did she turn into an artist?

As a designer, paint chips and wallpaper books were part of her daily life. She began to experience a deep passion for the materials, their colors and textures. She never threw any of them away. One Christmas, she created a series of cards with them—collages of colors and shapes, with matching envelopes. She mailed them to her clients, who of course, loved them.

Word spread about her cards and she was approached by a local woman's shelter to help with a fundraiser. She created



SUZIE GOODWIN PHOTO

Artist Barbara Herman of York.

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SUZIE GOODWIN PHOTO

Featured on a line of greeting cards, Barbara Herman's 'Three Wise Women' helped a women's shelter raise more than \$4,000.

a series of cards she called "the three wise women" that raised more than \$4,000 for the shelter.

She retired from her design company after 37 years. During that time, she was nominated in Who's Who in Interior Design and also Who's Who in Women in the East. Her clients would fly her all over the country. She did a lot of public speaking to inspire other women. She also opened a gallery where she would exhibit the art work she collected as she traveled.

One of her daughters lives in York, and another vacations here. Barbara

“ My life has amazed me, and still does. ”

moved here in April of this year. She met an artist, now a close friend, who lives in the same building as her. She joined the YAA (York Art Association) where she won her first artist's award for her 'Three Wise Women.'

She laughs, and says this: "My life has amazed me, and still does."

Barbara's cards can be found locally at the York Art Association and the Paradise Art Gallery, 68 Wallingford Square in Kittery.

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

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



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

- Janet, Hudson, MA

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

- Carolyn, York

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- Lynn, York

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FOOD

TALKING TOOTH SOME TURKEY

This time around, try applying brine before cooking your Thanksgiving bird

By **SARAH GRANT**
The York Independent

It started about a month ago. You're standing in line at the grocery and begin to glance at the impulse-buy magazines in surrounding stands. There they are, once again: the perfect brown glossy roasted birds on one, two, no, twelve different magazine covers!

So daunting. The impossible dream? No, not really. Just keep in mind that the beauty of a home-cooked Thanksgiving dinner is really in the taste buds of the beholder and not the eye.

With that in mind, try brining your Thanksgiving bird the day before you roast or grill it.

brines, usually full of chemicals, because you control the quality of the ingredients.

Read the ingredients on the turkey package carefully if you buy a bird from a grocery chain. If it has any kind of "solution" described on the label, then it is not a candidate for our kitchen science experiment. A fresh, "natural" turkey works best, but a completely thawed, previously frozen turkey will work well, too.

Allow time for thawing before brining. The refrigerator method is safest. Leave the bird in its original wrapping and place it on a tray in the refrigerator. Allow five hours per pound or three to four days for a 13- to 20-pound turkey to thaw.

Clean all of the giblets out of the turkey and give it a quick bath inside and outside with cool water in a clean kitchen sink. Put the bird back into the refrigerator until you are ready to brine it.

Making the brine

The basic chemistry for brine is roughly one cup of table salt to one gallon or one and a half gallons of water. You may need more than one gallon of brine, but just increase the solution with this ratio of 1:1 or 1:1.5. If you are using kosher salt, increase

“ I gave up on cooking stuffing inside the cavity of the bird years ago. ”

your salt measurement by 50 percent. So instead of 1 cup of salt you would use 1½ cups of kosher salt. Avoid salt with added iodine, as it will adversely affect the flavor. Sea salt is very good to use. Measure fine sea salt as if it were table salt; measure coarse sea salt as if it were kosher salt.

Now flavor fun begins. So many flavors go so well with turkey. Consider adding several crushed garlic cloves, a few lemons (juice added to brine and throw in the rinds just for good measure), a coarsely chopped onion, and fresh (several springs) or dry thyme (1 Tbsp.).

You might opt for an herbaceous bird by adding a cup of sugar, 2 tsp. dried rosemary, 1 Tbsp. dried sage and 1 Tbsp. dried thyme to a gallon of brine

Most brines have some added sugar—for example, our favorite local maple syrup. Brown sugar or molasses work well too. Sugar offsets the salt flavor and adds just a touch of sweetness to the meat.

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Here is the brine I will use to marinate my turkey this year:

- 1 gallon water
- 1/2 cup soy sauce
- 1-1/2 cups maple syrup
- 3/4 cup sea salt
- 8-10 whole cloves garlic, peeled and smashed
- 6-8 whole bay leaves
- 3 or more large sprigs of thyme
- 2 teaspoons whole peppercorns

Increase amounts by doubling until you have the necessary amount of brine in which to submerge the turkey completely with an inch or two of solution above the top of the submerged bird. Very generally speaking, birds weighing less than 14 pounds require a gallon of brining solution. Jumbo birds over 22 pounds will need up to 2 gallons of brine. Don't forget you have to fill the cavity with brine, too.

Guesstimate for birds between those two weights. You also need to consider if you will brine the bird in a jumbo Ziplocs bag or go free-style, as I do, soaking the bird in a cleaned-out cooler. Clearly, the cooler-alone method takes more brining solution.

Bring half of the water and all other ingredients to a boil and then reduce to a simmer in a large saucepan or pot.

Stir until syrup and salts are completely dissolved.

Remove from heat and add remaining 2 quarts of cool or cold water.

Allow to cool to refrigerator temperature before brining.

While brine is cooling, clean a medium or large cooler very well.

Place the prepared bird and the cooled brine into the cooler so that the bird is completely submerged.

Add Ziplocs bags of ice to the cooler to keep the temperature at 40 degrees or cooler. Be careful to keep the "zippers" of bags upright so that no additional water leaks into brining solution. Consider trapping tops of bags between the lid and the

top of the cooler so that the zippers are outside the cooler.

Cover the cooler and allow bird to soak for 12 to 24 hours, or about 1 hour per pound of bird. Check the ice if soaking overnight or for more than 8 hours. Replace ice in the Ziplocs as necessary

Remove turkey from brine, and rinse it thoroughly under cold water inside and out to remove all excess salt and aromatics.

Pat turkey dry. Discard the brine.

Now you are ready to roast. However, you are completely done with the salt for this product. The drippings from the pan will be salty enough to make the gravy. Do not salt the bird before roasting.

Prepping the bird

I gave up on cooking stuffing inside the cavity of the bird years ago. There is enough to do already just to get the bird into the oven, and there will be plenty of time while he or she is roasting to get stuffing made. Instead, I push compound butter under the skin and add aromatics to the cavity. It's faster, easier and very effectively adds herb flavors to the roast.

If you have had quite enough of this turkey after brining it, I recommend that you simply pour about half a cup of sunflower or safflower oil over the bird and skip to the roasting instructions below. But, if you love the process and really want to knock the socks off your invited guests, carry on with the butter and aromatics.

Compound Butter

I often use fresh herbs for this, but dried work just as well and it is a bit faster, so the recipe below calls for dried.

- 1 stick of UNSALTED butter
- 1 ½ tsp. each or to taste of
- Thyme
- Sage
- Ginger
- White pepper
- Black pepper

- ½ tsp rosemary
- Mix herbs well into butter in a small bowl.

Loosen the skin on legs and breasts and push butter all over the flesh.

Step 2 can be quite greasy and messy,

so I sometimes shape the butter into a log, wrap it in plastic or waxed paper and quickly chill it in the freezer for 15 or 20 minutes. Then I slice the log into roughly teaspoon-sized rounds. It makes pushing it under the skin much easier.

Plain unsalted butter is effective too, mostly though, just for browning the skin.

Cavity aromatics

A bundle of fresh herbs is the easiest cavity stuffing. Herbs that work well are parsley, tarragon, sage, a sprig or two of rosemary (watch out, rosemary is strong, and you probably don't want your bird to taste like a Christmas tree), oregano, marjoram and savory. Tying the herbs together in a bunch will make it easier to retrieve them after the turkey is done.

You can go a little fruitier with added cut apple, lemons, oranges, cranberries (fresh), cinnamon stick, fresh ginger, but don't add all of these flavors together with the herbs or alone. Choose one or two sweet aromatics with a few of the herbs and add an onion and or garlic to balance flavors towards savory.

A friend of mine once went crazy stuffing the cavity with just lemon and garlic—lots of garlic, perhaps two or three large heads. The result was heavenly, but no one wanted to be around me for a couple of days.

This is what I will use to stuff the cavity of my turkey: Two or three celery stalks, one roughly chopped onion, garlic (three or four cloves, crushed), savory, sage and maybe a lemon or orange or two. Cut the lemons/oranges and squeeze some of the

CONTINUED ON PAGE 16

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All photos by shanesmainephotography.com York Harbor, Maine

CONTINUED FROM PAGE 15

juice into the cavity then throw in the rind. Okay, now you can roast the bird.

Finally, oven time

- 1. Preheat the oven to 450 degrees. You will sear the skin of the bird at this temperature to seal in juices.
- 2. Roast turkey at 450 degrees F for 25 minutes, baste the bird and then rotate the roasting pan. Continue roasting until the skin turns golden brown, an additional 25 minutes; baste again.
- 3. Reduce oven temperature to 325 degrees F. Tent the bird with aluminum foil to prevent over-browning, and continue to

“ The bottom line result of brining is a tender, juicy, flavorful bird for Thanksgiving.”

- roast.
- 4. Baste the bird once or twice and rotate the pan once about halfway through cooking. Roast until the internal temperature reaches 170 degrees F for turkey breast meat and 180 degrees F for turkey thigh meat. Generally, birds less than 8 pounds cook in about three to four hours; 8 to 12 lbs, 4 to 5 hours; 12 to 16 lbs, 5 to 6 hours; more than 16 lbs up to 7 hours. It’s a very good idea to have a meat thermometer handy.
 - 5. Remove the turkey from the oven. Let stand 20 minutes before carving.

Making the gravy

Remove the turkey from the roasting

pan to the board or platter where it will be carved. Skim the fat from the top of the pan drippings with a large spoon or with a gravy separator. A gravy separator look like a measuring cup, but the spout is positioned low on the cup. You can buy them at almost any store that carries kitchen supplies.

Pour the drippings into a saucepan. From this point, you can simply add water and adjust seasoning with black pepper if you wish. You might want to thin the drippings slightly with plain water, or more generously if you have SALT-FREE chicken or turkey broth. Put pan over medium heat on stove top. Mix flour or cornstarch and water together in a cup to make a paste or slurry (2 Tbsp. flour or cornstarch to ¼ cup water). Make sure there are no lumps in the slurry. Add slurry to the warmed drippings and broth, stirring constantly until the gravy boils and thickens. If it is not thick enough, add more slurry or paste.

You are done if you want to be. If you are a glutton for punishment or had an energy drink for breakfast, there is more you can do to this gravy.

Madeira wine is a natural with turkey. I always add it to the drippings (maybe ½ cup) before I thicken it with a slurry. I also add a little half and half or heavy cream (good thing I skimmed all that fat off) just to round the flavor of the gravy. Other additions could be lemon juice (but only with heavy cream. Half and half will curdle with that much acid), garlic, tarragon, mushrooms (sautéed) or giblets (already cooked and chopped). I could go on, but why?

Now find someone to give you a quick foot massage before dinner. Bon appétit!

FOOD LISTINGS

Send us your listings!
Got a food-related event coming up? Wine tasting? Chicken BBQ? Send the info to yorkindependent@gmail.com. Listings run on a space available basis.

Fairs, special events

- **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., and followed by karaoke for \$7. “Chix Shoots” meals are served each first and third Saturday of the month at 6:45 p.m. Sunday breakfasts are held each week from 8 to 11 a.m. For more information, call 363-9827.
- **Restaurant Week** – Ogunquit: Monday, Nov. 1 through Tuesday, Nov. 9 participating restaurants will be offering special prix fixe breakfast, lunch, and dinner menus all week long. Visit www.visitogunquit.org for participating restaurants and tickets or call 646-2939.
- **Maine Brewer’s Festival** Friday, Nov. 5 & Saturday, Nov. 6. Celebrate Maine’s micro-breweries at the Portland Expo during the annual Maine Brewers Festival. Maine’s craft brewers showcase their newest and most popular brews. Great food, door prizes, interesting vendors, and fantastic music. Please note that attendees must be 21 years of age.
- **Restaurant Week Portsmouth**, Friday Nov. 5 through Saturday, Nov. 13. Restaurant Week Portsmouth

is a bi-annual culinary event which spotlights Greater Portsmouth as a culinary and cultural destination. The event features special 3-course prix fixe menus: lunch \$16.95 per person, dinner \$29.95 per person at participating restaurants throughout Portsmouth and the Seacoast. Visitors can wine & dine, shop & gallery hop, visit the theatre, and make it a getaway. Area hotels and inns offer special rates & packages during the event. www.restaurantweekportsmouth.com.

- **Saturday, Nov. 6, Mile Thanksgiving** - it’s not a road race, but an event to celebrate the history and future of the area’s regional harvest. Slow Food Seacoast hosts their annual 50-Mile Thanksgiving Celebration from 5 to 8 p.m. at South Church, 292 State St., Portsmouth, N.H. Community members are encouraged to bring a potluck dish that contains at least one main ingredient sourced from within 50 miles. For those wondering where or how to source ingredients locally, the Slow Food Seacoast website contains links to local farms, farmers markets and a “Place Based Foods at Risk in New England” list which can provide inspira-

tion for seasonal ingredients like corn, squash, pumpkin, beans, onions, potatoes, turnips, parsnips, Jerusalem artichokes, apples, cranberries, fish, eggs, cheese, nuts, meats and greens. Potluck buffet will feature organic Bourbon Red heirloom turkeys raised by Tiny Hill Farm in Milton Mills, N.H., along with traditional trimmings. To minimize waste and cleanup time, participants are asked to bring their own plate, bowl, cup, cutlery, napkin and beverage. RSVPs are requested via the online form at the Slow Food Seacoast Web site, or send an e-mail to Slow Food Seacoast with RSVP for the 50-Mile Thanksgiving in the subject line. Suggested donation is \$10 per adult; no charge for children accompanied by adults. Doors open at 4:30 p.m., author talk from 7 to 8 p.m.

- **Thanksgiving pie sale**, Union Congregational Church. York Beach. Pre-order choice of delicious home-made Pumpkin, Apple and Mincemeat pies by Wednesday, Nov. 17, at \$10 each. Pick-up the freshly baked pies at the church, on Church St., York, Sunday, Nov. 21 from 11:30 a.m to 1 p.m. To place order, call 439-7845, or the church at 363-4821. Pies are baked by seasoned cooks with experience spanning many Thanksgiving meals.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

- **Trader Joe’s opens:** Trader Joe’s, located at 87 Marginal Way in Portland, opened at long last on Friday Oct. 29, at the 8 a.m. lei-cutting ceremony to hordes of waiting and anxious new customers. “People have been parking a quarter mile to half a mile away and walking to the store,” said Shawn Minihane, First Mate. (He’s an employee.) I saw stories on TV news that claimed that customers were parking at Whole Foods, two blocks away. (Take that, Whole Foods!) Waiting lines for the cashiers have extended down the entire lengths of product aisles. “I worked on one of the cash registers on the first day, and apologized to customers for their long wait. Most of them replied cheerfully that they had been waiting years for Trader Joes, so an extra 20 minutes in line was nothing,” Minihane said.

Trader Joe’s has opened more than 340 stores in over half the continental states to date. The new stores are opening at quite a clip—sometimes two per week. Each Trader Joe’s décor reflects the town or neighborhood in which it resides. The Portland store playfully mixes Hawaiian inspired elements combined with murals of lighthouses, sailboats and ferries as well as sweeping views of Casco Bay. There are parts of old Maine fishing boats about the store used as backdrops for store department signs.

Trader Joe’s was originally named in recognition of its distinct grocery buying process, because they search the world for great values and distinctive products. Crew Members (store employees) consider themselves “traders on the culinary sea” and sport brightly colored Hawaiian-themed shirts. The store manager is referred to as “Captain.” You already know that the assistant manager is called “First Mate.” Pretty entertaining stuff.

Trader Joe’s carries an extensive array of domestic and imported foods and beverages, including fresh baked artisan breads, Arabica bean coffees, international frozen entrees, juices, fresh crop nuts, deli items, vitamins and supplements, fresh produce, eggs, dairy products and meats.

TJ’s buys differently from other grocers—they purchase from manufacturers, not through distributors. They’ll take a brand name product, remove the preservatives, artificial colors and artificial ingredients in order to put it under the Trader Joe’s label and sell it at a real discount.

The “Fearless Flyer,” Trader Joe’s main advertising outlet, contains somewhat irreverent descriptions of timely Trader Joe’s products. A cross between Consumer Reports and Mad Magazine, the Fearless Flyer is kind of like a newsletter, a catalog and a bit of a comic book all at the same time. To sign up for your e-mail or paper version via the post office, go to traderjoes.com. Trader Joe’s is open daily from 8 a.m. to 9 p.m. Call them at 699-3799.

- **Events:** If you’ve ever wanted to make a gingerbread house to enter into the Annual Festival of Gingerbread Houses in December, but felt unsure about how to



build and decorate one, the workshop, Demystifying the Art of the Gingerbread House, led by Beth Lowenstein and Sara Patch, will teach you the basics and give you

confidence to create your masterpiece. The workshop will be held at the York Public Library on Saturday, Nov. 6 from 10 a.m. to noon. Check www.york.lib.me.us for more information.

On Friday, Nov. 12 from 6 to 8 p.m., the Museums of Old York will offer a traditional tavern dinner at Jefferds Tavern, 207 York St., York Village. Slip back to the autumn of 1789 to enjoy the best harvest foods available served in the charming, candle-lit ambiance of the colonial revival hostelry. Guests are encouraged to bring their own favorite beverages to enjoy over cards in the taproom or in front of the fire in the keeping room while costumed interpreters put the finishing touches to your meal. The “groaning board” will feature such delectable treats as salad of local fresh herbs, roasted pork, fresh poached fish, Corn and other vegetables of the season, mussels in beer, cheeses and fruit, sweet pudding, and switchell (non-alcoholic beverage). Reservation required, \$20 per person. For information, call at 363-4974.

- **Restaurant deals:** We are just about smack in the middle of Ogunquit’s Restaurant Week, which runs through Tuesday, Nov. 9. You can enjoy two-for-\$15 breakfast deals, lunch specials at two- for-\$25, and three-course dinners for \$25 at participating restaurants. Visit www.ogunquit.org for a complete list of eateries offering these special prices. It’s a great opportunity to try out a new place.

The Rowan Tree, 241 York St, York Village (363-2035) will open every Friday evening from 5 p.m. until close for “Dine on a Dime,” when co-owners Irene Kocka and Jim Winters will offer a limited menu of comforting gourmet dinners for \$10. Bring your own bottle of wine; there is no corkage fee at the Rowan Tree.

The Front Porch at 9 Shore Road, Ogunquit, offers five entrees for \$9.95 on “Cloud Nine Nights” every Thursday from 5 p.m. until close. Call 646-4005 for more information or reservations. Incidentally, the Front Porch has adjusted to winter hours: dinner is served from Wednesday through Sunday from 5 p.m. until close. The Piano Bar is now open Friday through Sunday from 5 p.m.

Five-O Shore Road (at 50 Shore Road, Ogunquit) has started their Caffè Prego Pizza and Pasta nights every Friday when they fire up the pizza oven at the next door sister restaurant to make your pizza to order. This year Five-O has added pasta to the Friday night menu. Five-O opens at 5 p.m. Call them at 646-5001 or visit www.five-oshoreroad.com for more info or reservations.

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

LISTINGS

Send us your listings!

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

Theatre, Shows

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

• **2010: Voodoo Lounge**, Friday, Nov, 5, 8 p.m. at The Music Hall, 28 Chestnut St., Portsmouth, N.H. Tickets: \$75 (\$60 for members). Experience the Energy dancing on stage. Cajun Potions. Gourmet Hors D'oeuvres. Silent Auction. This show is: Exotic. Mysterious. Spellbinding. Those who register for the silent auction before November 5 are automatically placed in a raffle to win two tickets to see Chris Isaak Friday Dec. 3.

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

• **It's Woodstock for Kids!** The Music Hall Presents KidsRULE!: Dan Zanes + Friends on Saturday, Nov. 20, 11:30 a.m., 3:30 p.m. Tickets: \$25, \$18. The Music Hall, 28 Chestnut St., Portsmouth, N.H.

• **Bold Face Play Readings** – Monthly series continues: Monday, Nov. 15 brings "Or," by Liz Duffy Adams, a "thinking man's sex farce" about Aphra Behn, The Ragpicker's Dream, is presented on Monday, Dec. 13. All Bold Face readings are presented in the upper gallery of the Kittery Art Association, 8 Coleman Ave., off Route 103 (Pepperrell Road), just south of Cap'n Simeon's Galley in Kittery Point. Reservations are strongly recommended. Doors open at 6:30 p.m. Audiences are advised to be prompt: reservations not claimed by 7:10 p.m. may be released to accommodate those on the waiting list. Readings start at 7:30 p.m. Tickets are \$10, payable with cash or check at the door. To make reservations, email harborlight@bitstream.net or call 439-5769.

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

• **The Sanford Salvation Army** will host 'Kids Flix Club' every Thursday from 1 to 3 p.m. A movie will be shown and accompanied by games. If kids need a ride, the organization will pick them up and drop them off for a minimal charge of \$1 per family. The Salvation Army is located at 871 Main St., Sanford. Call 324-3134 for more information.

Books

• **RiverRun Bookstore**, 20 Congress Street, Portsmouth, N.H., event schedule. For more information on events, visit www.riverrunbookstore.com or call 603-431-2100. All events are free and open to the public: Monday, Nov. 8 at 4 p.m. at SecondRun Bookstore: Seacoast Mother/Daughter Book Group

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, OCT. 22

• **Tim Theriault**, Inn on the

FRIDAY, NOV. 5

• **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
 • **Don Severance**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SATURDAY, NOV. 6

• **Chris James and Patrick Rynn featuring Rob Stone** 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
 • **Dan Walker**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, NOV. 7

• **Diva and the King** 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

WEDNESDAY, NOV. 10

• **Peter Black**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

THURSDAY, NOV. 11

• **Hoot Night**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

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

discusses When You Reach Me by Rebecca Stead. This book group is open to moms and their tweens. RiverRun Bookstore and the Portsmouth Athenaeum present Eric Jay Dolin, author of Fur, Fortune, and Empire, at RiverRun Bookstore on Thursday, Nov. 11th at 7 p.m.; a reception will follow across the street at the Athaneum's Sawtelle Reading Room.

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

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

Health and wellness

• **First Annual Holistic Holiday Fair**, Saturday, Nov. 6, 10 a.m. to 4 p.m. at The Regatta Conference Center, Eliot. More than 30 local, alternative health practitioners, psychic readers, artisans and fine crafters. Admission: \$3 and includes a "door prize" raffle ticket. Admission proceeds benefit The Community Food Pantry and Daisy's Children.

FRIDAY, NOV. 12

• **Shinedown**, Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100
 • **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
 • **Jimmy D**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SATURDAY, NOV. 13

• **Jesse Colin Young**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, NOV. 14

• **Diva and the King** 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

WEDNESDAY, NOV. 17

• **Peter Black**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

THURSDAY, NOV. 18

• **Hoot Night**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

FRIDAY, NOV. 19

• **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
 • **Pat Cottrell**, 8 p.m., Ship Cel-

lar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SATURDAY, NOV. 20

• **Melissa Manchester**, Tickets on sale now. Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
 • **Jerry Short**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, NOV. 21

• **Diva and the King** 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

WEDNESDAY, NOV. 24

• **Peter Black**, 7 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

FRIDAY, NOV. 26

• **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
 • **Jimmy D**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SATURDAY, NOV. 27

• **Jim Gallant**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
 • **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

For more information: (603)742-1133.

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

• **SMMC Visiting Nurses** invites the public to attend a Pre-Diabetes Class on Tuesday, Nov. 16, from 3:30 to 5:30 p.m. at Southern Maine Medical Center, Classrooms A&C, One Medical Center Driver, Biddeford. Fee: \$10. Discussion: what is normal & abnormal blood sugar, how pre-diabetes is diagnosed, ways to reduce your risk of getting diabetes, what foods affect your blood sugar, wow to read food labels and more. Pre-registration required, space limited. Call 985-1000 Monday through Friday 8 a.m. to 4 p.m.

• **Whole Body Chiropractic** invites the public for a night of health and wellness, and to be pampered in the Spa Night Experience on Friday, Nov. 19, from 6 to 8 p.m. The event will be held at the Gallant Family Chiropractic Center, 276 US Rte 1, York. Seating is limited, RSVP required by Wednesday, Nov. 17. For further information, call 752-7257. Womans Body Wellness & Pampering Spa Night Experience is for women only and is

CONTINUED ON PAGE 23

AMERICAN
LEGION *Post*
56
Presents...

*Month of
November*

Friday 5th

Karaoke

Saturday 6th

The Generator

Tuesday 9th

**Open Mic Night
6 to 9 p.m.**

Wednesday 10th

Bingo

Saturday 13th

On Tap Band

Tuesday 16th

**Open Mic
6 to 9 p.m.**

Wednesday 17th

Bingo

Thursday 18th

BMV

Friday 19th

Karaoke

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Night 6pm

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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



Megamind

By **AMY DIAZ**
For the York Independent

Megamind (PG)
Evil has a new face and that face is blue with an enormous cranium mwah ha ha ha! in Megamind, a delightful animated movie.

Megamind (voice of Will Ferrell) is just a tiny blue baby when he is rocketed off his home world (which is seconds from being sucked into a black hole) and shot toward Earth. At the same time, Baby Metro Man (Brad Pitt), who is already sporting a strong hero’s chin and a pompadour, is also shot toward Earth, causing Baby Megamind to ricochet and land in a prison yard while Baby Metro Man lands in a mansion. As the years go by, Metro Man becomes beloved by all and Megamind, despite an impressively sculpted soul patch, becomes a freak with a penchant for destructive inventions. As an adult, Metro Man is cheered on by the citizens of Metro City while Megamind is its scourge, pronouncing it as “Metracity” like atrocity and constantly kidnapping TV reporter and purported Metro Man girlfriend Roxanne Richi (Tina Fey). But then one day the unthinkable happens — one of Megamind’s dastardly plans actually works and all that remains of Metro Man is but a skeleton. Evil has triumphed — but now Evil is bored and lonely.

Through some nifty inventions, Megamind is able to create both an alternate identity for himself — Bernard, a mild-mannered museum employee who befriends Roxanne — and a new hero to serve as his nemesis, Titan. Or rather, Tighthen, as Hal (Johan Hill), the cameraman and Roxanne admirer who Megamind gives powers to, decides to spell his name. He’s schooled in the way of superhero-ness by Megamind, in the guise of “space father” (a short but laugh-out-loud wonderful impersonation of Marlon Brando). Of course, when an accidental hero is being trained by a villain, things won’t necessarily

go as planned.

Like all supervillains — Gru in *Despicable Me*, for example — Megamind has a sidekick and an army of little squeaky things to do his bidding. In this case the squeaky things are small robots and the sidekick is Minion (David Cross), a fish in a bowl for whom Megamind builds a robot body. From this to the throwaway joke about “Tighthen”’s name to the “space father” bit, *Megamind* is full of little details that feel like twinkling moments of delight when you find them. I was mid big goofy laugh when I realized I’d been laughing for minutes and that I was enjoying not just the winks at the grown-ups but also the pratfalls and silly faces that make up the kid humor. *Megamind* strikes a nice balance between the two — entertaining me and the kids around me in equal measure. Ferrell’s voice is smug and fanciful at the same time. Pitt does handsome, upright hero perfectly, tweaking it just enough to make his every pronouncement a bit hilarious.

And — I feel like I could copy and paste this into every animated review I’ve done lately — while the movie looked good in 3-D, I don’t know that it absolutely needed 3-D. The effects were smooth, subtle and used in a kind of light, flavor-enhancing way. Which might mean that if the choice is between 3-D and using the money for a box of Goobers, you’re fine going for the Goobers. **A-**

Rated PG for action and some language. Directed by Tom McGrath and written by Alan J. Schoolcraft and Brent Simons, Megamind is an hour and 36 minutes long and distributed in wide release on Friday, Nov. 5, by Paramount Pictures.

Inside Job (PG-13)
Get ready to gin up some righteous anger at Wall Street and the dog’s breakfast it has made of the economy in Inside Job, a documentary about the causes and effects of the financial crisis.

At one point in the movie — perhaps you’ve seen this in the trailer — a former member of the Federal Reserve is haltingly trying to explain how his office looked into some of the financial problems and the interviewer cuts him off saying, essentially, that’s not possible. If you’d looked at all, you would have found something.

Inside Job seems to be about problems that would have been obvious to anyone who had looked. Or, even, stopped to think — is it a good idea if an investment bank is both selling sub-prime mortgages and betting against them? Is it smart to allow banks to make crazy gambles and have, basically, no money to cover their potential losses? Should something made of sub-prime mortgages really be rated Triple A? It doesn’t take too much financial understanding to suspect that a lot of money is being thrown at some really bad ideas.

Except that, of course, most people didn’t suspect or, if they did, didn’t talk about it. Or, if they did talk about it, they were Eliot Spitzer. The movie walks us through the deregulation that made a bunch of bad ideas possible and how most attempts to put the brakes on them came to naught (again, Eliot Spitzer).

The movie does a good job of taking us through the Reagan years and showing how, since the 1980s, the same group of people have been making Wall Street more dangerous and less responsible — creating the moral hazard that comes when all the big risks are being taken with other people’s money (in this case, ours). Though the movie clearly has a point of view, it isn’t a necessarily Republican or Democrat one. It points the finger at all the administrations from Reagan on and basically argues that not only is government not an effective watchdog but it no longer has the ability to even try to be.

Where the movie falls down is in the blame section. You want, ideally, to be able to talk to one or two people who have opposed and perhaps prevented regulation over the years and ask them to explain themselves. You want a Larry Summers or a Tim Geithner or a Robert Rubin or somebody who has bounced between government and finance to explain, basically, what the hell. The movie, of course, can’t get that. It can’t get anybody who has really been behind all the financial funny business and government permission of same to talk.

Short of a good Robert McNamara-type “we were wrong,” what I want in a documentary like this is some idea of how to fix it. Throw those bums, the repeat offenders like Summers or Greenspan, out, is kind of the movie’s position (and if you think that is possible, I have some unicorn futures I’d like to discuss with you). The movie is clearly pro-regulation and it gives just enough information that we might be able to digest some discussion of what regulation is needed, but all I came away with is that the most recent bank reform act is toothless. OK, then what would have teeth? We get a big build-up about the problem, the crash, etc., but the need to do “something” is summed up with some pretty words and a shot of the Statue of Liberty.

Despite that, *Inside Job* is worth watching, perhaps in some kind of double feature with *Client 9: The Rise and Fall of Eliot Spitzer*, another movie with the schemes of Wall Street giants at its heart. *Inside Job* might not be the perfect financial crisis explainer — sorry, but the *Planet Money* team and *This American Life* have set the bar very high — but it is a great way to keep the discussion going even after the heat of the election dies down. **B**

Rated PG-13 for some drug- and sex-related material. Directed by Charles Ferguson and written by Chad Beck and Adam Bolt, Inside Job is an hour and 48 minutes long and distributed in limited release by Sony Pictures Classics.

Conviction (PG-13)
A woman goes to extraordinary lengths to prove the innocence of her brother, a man whom she believes was wrongly convicted of murder, in Conviction, an unremarkable but passably entertaining drama based on a true, local-ish, story.

With accents, Massachusetts “I’m nevah gettin’ out ah hee-ah” accents. But while they might be accenty in their showiness, they aren’t Julianne Moore on 30

Rock, so nobody gets hurt. “Nobody gets hurt” isn’t a bad way to sum up the movie, either. In a different age, this would have been called *Conviction: The Betty Anne Waters* story and it would have starred Valerie Bertinelli and it would have been on Lifetime. While you can see the bones of that kind of endeavor here, the performances help lift it to a higher place.

Betty Anne (Hilary Swank) and her older brother Kenny (Sam Rockwell) had crappy childhoods in Ayer, Mass., getting into minor trouble and being sent to foster care because of a neglectful mother. As they got older, Betty Anne got married and started a family. Kenny did the same but he didn’t let fatherhood keep him from continuing to get in trouble — bar fights, etc. After a woman in town is brutally murdered, Nancy Taylor (Melissa Leo), a police officer who seems to particularly dislike Kenny, picks him up as a suspect. He’s released, but two years later, the police, led by Taylor, arrest him again and he’s put on trial for murder. He’s convicted and given a life sentence, but Betty Anne refuses to let the issue drop. She promises to get him another attorney and appeal but neither Betty Anne’s family — which by now includes two boys and a husband starting to get fed up with her unwillingness to accept Kenny’s fate — nor Kenny’s has the money to pay for one. So Betty Anne decides to become a lawyer herself. She enrolls in college (a catalyst, as its shown here, for the end of her marriage) and later law school, working nights at a bar to pay the bills. It’s at the bar that she runs in to Abra Rice (Minnie Driver), a woman who identifies Betty Anne as the other “old lady” in her law class. The two women, both a decade or more older than the other students, bond and begin to work together on Kenny’s case.

Conviction might be “about” a bunch of goopy stuff about determination and love of family, mush, squish, but the action is all about looking for the thread that can be pulled to lead to an appeal. It’s actually kind of hum-drum stuff but it’s presented in a way that holds your attention. Other plot points include Betty Anne’s attempts to get Barry Sheck’s (Peter Gallagher) attention and getting Martha Coakley to basically answer the phone. (The movie makes a small villain out of her.) These are not inherently exciting things and yet the movie makes them very watchable. **B-**

Rated R for language and some violent images. Directed by Tony Goldwyn and written by Pamela Gray, Conviction is an hour and 37 minutes long and distributed by Fox Searchlight Pictures.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

- | | | |
|--|--|--|
| • Wells Five Star Cinema 7
75 Wells Plaza, Wells, Maine • (207) 646-0500 | mouth, N.H. • (207) 436-9900 | • The Cinemagic & IMAX in Saco
779 Portland Road, Saco, Maine • (207) 282-6234 |
| • Regal Cinemas Newington 15
45 Gosling Road, Newington, N.H. • (603) 431-4200 | • Smitty’s Sanford Cinema & Pub
1364 Main St., Sanford, Maine • (207) 490-0000 | • Cinemagic Grand Stadium at Clarks Pond
333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023 |
| • The Music Hall
28 Chestnut St., Ports- | • Smitty’s Cinemas Biddeford 8
420 Alfred Road, Biddeford, Maine • (207) 283-4500 | |

IS THIS THE FIRST SENTIENT CAR?



Dear Tom and Ray:

My 2003 VW Jetta hates my husband. Granted, he deserves it. He drove my car over a traffic island and messed up the wheel rims; he tore out the oil pan and then drove till the engine seized up; and he routinely parks it over the concrete parking stops. What leads me to believe that my Jetta is sentient, though, is that whenever my husband is in the car as the driver or a passenger, the turn signal goes completely berserk. It will turn itself on and off at frequent, random intervals, and it blinks three or four times faster than the normal speed. It continues to do this with diminishing frequency for a few days after he's been in the car; and then everything returns to normal. The signals will behave totally normally for months on end. Yet within a minute of my husband being in the car again, the signals go haywire. This has happened with 100

percent consistency during the past four years. I'm really beginning to believe that my Jetta is sentient, that it knows when my husband is there and is registering its protest. I did ask my mechanic about it, but he said it would be too much work to tear apart the wiring to see if there is a short. And besides, the signals worked just fine for him. So, what do you think? Is my car sentient? Or is there some mechanical explanation for its outbursts at my husband? — Sutton

RAY: Well, I don't think cars can be sentient, Sutton. If they were, every car my brother has owned would have run him over.

TOM: I don't have any idea what's wrong with your car, Sutton, but if I had to guess, I'd say there are two factors: the accidents, and your husband's tonnage.

RAY: Right. The fact that he tore off the oil pan and drives over concrete curbs may not make the car hate him, but accidents and severe impacts can mess up a car's wiring. And — like your mechanic suspects — there's probably a bare wire someplace that's occasionally getting pushed against something else, creating a bad ground and causing the blinkers to go haywire.

TOM: What's triggering it? Your husband's enormous hindquarters. Just guessing here, but I'm assuming you're fairly petite, and your husband beeps when he backs up, right?

RAY: If that's the case, his extra weight is compressing the springs, which is changing the geometry of the car just enough to cause an open circuit.

TOM: The wiring for the blinkers runs up the steering column. And your mechanic is right — it would be hard to find the exact spot on the wire that's causing the trouble.

RAY: So if it's really bothering you, you have two choices. One is to tell your mechanic that you're willing to spend the money for him to diagnose it. He'll have to try to simulate the experience of having your husband in the car in order to make the blinker misbehave for him. Maybe he can get two or three technicians to sit on each other's laps.

Dear Tom and Ray:

My husband always gets mad because I immediately crank the ignition of our 2005 Honda Element. He tells me that I should wait a few seconds and listen for the fuel pump to fill. Is this true, or he is just micro-managing my driving? — Annette

TOM: He's just being his usual pain in the tuchus, Annette.

RAY: When you turn the key to the "run" position, the fuel pump is energized, and it provides full pressure to the injectors within a second, I'd say.

TOM: I guess he thinks it's better to wait a few seconds and make absolutely certain that the injectors are all fully pressurized, so that when you turn the key to the crank position, the engine will fire up right away.

RAY: Instantaneously.

TOM: Right. He thinks that's preferable. So instead of cranking for half a second, the engine cranks for only a quarter of a second,

and you save a little bit of wear and tear on your battery and starter.

RAY: But I disagree. I'm more concerned about the internal engine components than with the battery or starter. Let's say, just for the sake of argument, that you don't have enough fuel pressure, and the engine has to crank a few more times before it actually catches. I think that's a good thing.

TOM: Well, it has a beneficial side effect.

RAY: Right — allowing the engine to crank for a few seconds gives the oil pump time to circulate the oil while the engine is turning slowly, before it starts running at 1,000 rpm. So I think Annette's husband ought to be on her case to start the car more quickly! Turn that key faster, Annette!

TOM: Actually, we're splitting hairs either way with this argument. The bottom line is: You turn the key, you start the car and you drive away. That's the way the car is engineered to work, and it works fine that way.

RAY: But for the record, he's not only micromanaging, he's micromanaging incorrectly, Annette. Which, by definition, makes him a pain in the tuchus.

Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? Write to Click and Clack by visiting www.cartalk.com.

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LOOKING FOR A HOME

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

Mustang

This super sweet boy is Mustang! He is an eight-year-old Greyhound/Husky Mix that can't wait to find a forever home to call his own. Cats and small animals are too much for Mustang to handle so we will not be asking him to share his new home with any.



Dublin

Meet Dublin! He is a stunning one year old Terrier Mix who is searching for his forever home. Dublin will do just fine sharing his new home with certain other dogs, dog savvy cats and older children who will treat him respectfully and give him his space when needed. If Dublin sounds like the man for you please fill out an adoption questionnaire and stop in with your family including dogs to meet him.



Jack

Meet Jack, a 10-year old German Shepherd. This handsome elder is looking for a welcoming home to spend his golden years in. He should do fine sharing a new



home with other dogs, cats, small animals, and children over the age of 12. Younger children might be too much for him to handle.

Sunny

Sunny is a loving nine year old cat that can't wait to find a forever home to call his own. He is a very friendly fellah who would love to share his new home with other cats and gentle children who will give him the respect he deserves. All Sunny wants is to be loved and he will surely return the favor.



Walter

Meet Walter, a 1-and-a-half year old black cat. Walter is a mellow fellow eagerly awaiting a forever home. He's tolerant of others and should do fine sharing a home with other cats or gentle kids who won't overwhelm him. If you'd like to adopt Walter, please fill out an adoption questionnaire and then bring your whole family in to meet him.



Wendy

Meet Wendy, a 3-year old black cat. She's spent a lot of time at the shelter and is ready to have a home with plenty of room for her to roam in and places to explore. She should do just fine sharing a new home with other felines. If you'd like to



adopt Wendy, please fill out an adoption questionnaire and then bring your whole family in to meet her.

Veronica

Meet Veronica! She is an adult rabbit that is searching for her forever home. Veronica is a bit timid but friendly. By providing Veronica with lots of TLC she should stay as happy and healthy as possible. If you are interested in adopting this little beauty please fill out our adoption questionnaire and stop in to meet Veronica.



Kalish

This beautiful boy is Kalish! He is an adult male Cockatiel that is searching for a forever home. Kalish is an extremely friendly boy that could easily become hand tame given the proper care and attention. If you are interested in adopting Kalish please fill out an adoption questionnaire and stop in to meet him.



Simon

This little cutie is Simon! He is an adult Russian Dwarf Hamster who would love to find a forever home to call his own. Simon is very friendly and would love to stay that way. In order to keep him happy and friendly he would love to be handled on a daily basis.



TIDE CHART
York Harbor

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

Saturday, Nov. 6
High Tide, 11:28 a.m.
Low Tide, 5:34 a.m.
Low Tide, 6:02 p.m.

Sunday, Nov. 7
High Tide, 12:07 a.m.
Low Tide, 5:12 a.m.
High Tide, 11:16 p.m.
Low Tide, 5:52 p.m.

Monday, Nov. 8
High Tide, 12:00 a.m.
Low Tide, 6:01 a.m.
High Tide, 12:04 p.m.
Low Tide, 6:41 p.m.

Tuesday, Nov. 9
High Tide, 12:47 a.m.
Low Tide, 6:50 a.m.
High Tide, 12:53 p.m.
Low Tide, 7:31 p.m.

Wednesday, Nov. 10
High Tide, 1:37 a.m.
Low Tide, 7:40 a.m.
High Tide, 1:43 p.m.
Low Tide, 8:22 p.m.

Thursday, Nov. 11
High Tide, 2:29 a.m.
Low Tide, 8:32 a.m.
High Tide, 2:35 p.m.
Low Tide, 9:14 p.m.

Friday, Nov. 12
High Tide, 3:22 a.m.
Low Tide, 9:28 a.m.
High Tide, 3:30 p.m.
Low Tide, 10:08 p.m.

Saturday, Nov. 13
High Tide, 4:17 a.m.
Low Tide, 10:26 a.m.
High Tide, 4:27 p.m.
Low Tide, 11:03 p.m.

Sunday, Nov. 14
High Tide, 5:12 a.m.
Low Tide, 11:26 a.m.
High Tide, 5:26 p.m.
Low Tide, 11:57 p.m.

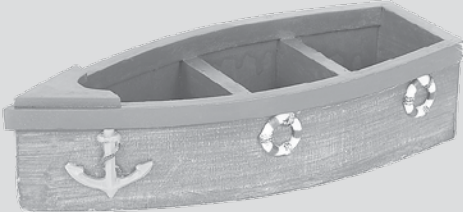
Monday, Nov. 15
High Tide, 6:05 a.m.
Low Tide, 6:23 p.m.
Low Tide, 12:24 p.m.

Tuesday, Nov. 16
High Tide, 6:55 a.m.
Low Tide, 12:48 a.m.
High Tide, 7:18 p.m.
Low Tide, 1:19 p.m.

Wednesday, Nov. 17
High Tide, 7:41 a.m.
Low Tide, 1:35 a.m.
High Tide, 8:08 p.m.
Low Tide, 2:09 p.m.

Thursday, Nov. 18
High Tide, 8:23 a.m.
Low Tide, 2:19 a.m.
High Tide, 8:54 p.m.
Low Tide, 2:54 p.m.

Friday, Nov. 19
High Tide, 9:03 a.m.
Low Tide, 2:59 a.m.
High Tide, 9:36 p.m.
Low Tide, 3:35 p.m.



CROSSWORD PUZZLE

ACROSS

- 1 Fill the tank
- 6 Observes Ramadan
- 11 Texas landmark
- 12 Cornhusker city
- 13 Childhood ailment
- 14 Dance record
- 15 Outback runner
- 16 Sign of error
- 18 Early hour
- 19 Boxer, e.g.
- 20 Asner and O'Neill
- 21 Musician Lofgren
- 23 "The Time Machine" writer
- 25 Printer problem
- 27 Happy companion
- 28 Sinful city
- 30 Humdrum
- 33 Snicker sound
- 34 Homer's neighbor
- 36 LAX guess
- 37 Frankie's co-star
- 39 Chess pieces
- 40 Puccini opera
- 41 Tire feature
- 43 Sing like Bing
- 44 Washer cycle

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

11-5

- 45 Barbera's cartooning partner
- 46 Collectible car

DOWN

- 1 "Now the competition

SUDOKU

Conceptis Sudoku

By Dave Green

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

Difficulty Level ★★★★★

11/05

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Crossword Solution

L	E	S	D	E		A	N	N	A	H
E	S	N	I	R		N	O	O	R	C
D	A	V	E	R	T		A	C	S	O
N	E	M		E	T	T	E	N	N	A
A	T	E		D	E	N		H	E	H
H	A	B			M	O	D	O	S	
		C	O	D		M	A	J		
	S	L	L	E	M		S	L	I	N
S	D	E		G	O	D		E	N	O
E	R	E	S	A	R	E		M	U	E
X	M	E	R			S	P	M	U	M
A	H	A	M	O		O	M	A	L	A
S	T	S	A	F		P	U	S	A	G

Sudoku Solution

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

OBITUARIES

Gene B. Meade

Gene B. Meade, 92, of 83 Long Sands Road, died Saturday, Oct. 30, 2010 at home.

He was born Aug. 21, 1918 in Castlewood, Va., a son of the late Albert and Mary (Kegley) Meade. He was an Army veteran of World War II and fought in the Battle of Anzio Beach in Italy.

He was the manager of the Speedway Gas Station in York for many years. He worked as a Reserve officer for the York Police Department for 24 years.

He was a member of St. Aspinquid Masonic Lodge, the Boardman-Ellis V.F.W. and the Disabled American Veterans. His wife of 67 years, Barbara M. (Lucas) Meade, died in May.

He leaves a daughter Melinda M. Napier of York; a grandson Mark P.M. Napier and his wife Amber D. Napier of Oregon; three great-granddaughters, Willow, Juniper and Cedar Napier of Oregon; nieces and nephews. A brother, Emmett Meade, predeceased him.

A graveside service for Gene will be held on Thursday Nov. 4 at 11 a.m. in the First Parish Cemetery, 180 York St., York. There are no calling hours. Memorial contributions may be made to an animal shelter of your choice. Lucas & Eaton Funeral Home, 91 Long Sands Road, York is directing arrangements. Visit online at www.lucaseatonfuneralhome.com.

Elmer E. Bittle

Elmer E. Bittle, 77, of 379 Chases Pond Road, died Sunday, Oct. 24, 2010 in York Hospital.

He was born Nov. 13, 1932 in Camden, N.J., a son of the late Elmer E. and Mary E. (Krein) Bittle, Jr. He was a Navy veteran and also a graduate of Temple University. He had worked as a plant manager for Sealtest in Framingham, Mass. and as a substitute teacher in the York Middle School for the last seven years. He enjoyed teaching, fishing, boating, camping and woodworking.

He leaves his wife of 30 years, Barbara E. (Jack) Bittle; a son, Edward E. Bittle and his wife Lisa of Waterboro; three daughters, Lauri S. Caswell and her wife Karen of Brookfield, Mass., Kelli E. Daly and her husband Robert of Worcester, Mass. and Erin J. Hearn and her husband Kelly of Cape Neddick; five grandchildren, Andrew P. Caswell, Gregory E. Caswell, Cody D. Bryant, Jake McNutt and Jessica McNutt; three sisters-in-law, two brothers-in-law and several nieces and nephews. A brother, Norman G. Bittle, predeceased him.

In lieu of flowers contributions may be made to the Elmer E. Bittle Scholarship Fund, Erin Bryant, c/o Kennebunk Savings Bank, 16 Woodbridge Road, York, ME 03909. Visit online at www.lucaseatonfuneralhome.com.

COMMUNITY SERVICE

Send us your listings!

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

Donations, volunteers needed

• **York County Food Rescue** YCFR, will be holding a "Red Bag" food drive Saturday, Nov. 6 from 9 a.m. to 6 p.m. and Sunday, Nov. 7 from 11 a.m. to 5 p.m. in front of Marden's, Sanford; on Friday, Nov. 12 from 8 a.m. to 6 p.m. in front of Hannaford, Wells; and at Shaw's Biddeford, Saturday Nov. 20, from 8 a.m. to 6 p.m. Donors may purchase non-perishable food items, put them in the red bag and donate to YCFR which in turn supplies, for free, food to 46 food pantries and feeding programs through out the county. For more information call Jodi Bissonette, director of YCFR, 206-2812.

• **The Salvation Army** is in need of bell ringers now through Friday, Dec. 24 to help in Christmas efforts. If you can help please contact: Lieutenant Raymond Knous, The Salvation Army, 871 Main St., Sanford, 324-3134, Rknous@use.salvationarmy.org.

• **Rugged bear, Kittery**, will hold a fund raising event for York County Food Rescue YCFR the Saturday Nov. 13 and Sunday, Nov. 14. Rugged Bear will collect food donations for YCFR, but those donating the non-perishable food, will receive 10 percent off all prices in Rugged Bear, including

clearance, and Rugged Bear will, in turn, donate 10 percent of its proceeds to YCFR as well. For more information, call Sarah Lane, rugged bear #301, 703-0475 or Jodi Bissonette, YCFR, 206-2812.

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100 percent wool (non-flammable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will shipped out by the local family. The Yarn Sellar, 647 U.S. Route 1 York, 351-1987.

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

• **York Hospital's Meal Delivery program** is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage

and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or lsmith@yorkhospital.com.

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

• **The York County Shelter Programs** is committed to recycling. They are in desperate need of two large Garden Way type of carts with the big wheels that will enable residents at the shelter and residents at the farm to collect and transport items to the recycling barn and to the compost pile. One cart is needed for use at the shelter while the other would be used at the farm. Anyone who could help find one of these carts is encouraged to contact Tom at the farm at 793-4592. The farm is also looking for the donation of tools and other equipment.

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

Horoscopes

By Rusty
The Southern Maine Coast's leading astrologer and Halloween costume advisor to the stars

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

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

Gemini (May 21-June 20): A mind is a terrible thing to waste. But I can see you regard your body in an entirely different way.

Cancer (June 21-July 22): Today it's raining men, which is great news for your wife.

Leo (July 23-Aug. 22): No

man is an island, including you, though in your case it seems to be Gilligan's Island.

Virgo (Aug. 23-Sept. 22): You will soon discover that you have had many lives before your present one, and that none of them were worth living, either.

Libra (Sept. 23-Oct. 22): Remember, no man is a failure who has friends. Too bad all your friends are in jail.

Scorpio (Oct. 23-Nov. 21): Big things are coming your way. Specifically, a big Visa bill.

Sagittarius (Nov. 22-Dec. 21): You will forsake your search for life's meaning and instead just search for a good parking space.

Capricorn (Dec. 22-Jan. 19): Today you realize that your life is not as bad as it seems. In fact, it's a whole lot worse.

Aquarius (Jan. 20-Feb. 18): You will discover that others have taken a special interest in you. Unfortunately, it will come in the form of identity theft.

Pisces (Feb. 19-March 20): You know, you're spending way too much time on this astrology stuff. Have you ever considered owning a ferret?

Are you happy with your Medicare D plan? Looking to make a change?

Or are you new to Medicare and need to pick a Medicare D prescription plan? We are happy to offer FREE one-on-one appointments so that community members can get help choosing plans, or making changes to their current plans.



The Medicare D open enrollment period runs November 15 - December 31, 2010.

APPOINTMENTS ARE AVAILABLE ON THE FOLLOWING MORNINGS:

- **Thursday, November 18**
- **Friday, November 19**
- **Thursday, December 2**
- **Friday, December 3**
- **Thursday, December 9**
- **Friday, December 10**
- **Thursday, December 16**

All workshops are being held at the York Middle School, which is located on Organug Road in York, Maine. Please call (207) 438-9167 to schedule your appointment. Hurry, they fill up fast!



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LISTINGS

CONTINUED FROM PAGE 17

open to woman of all ages; Mothers, daughters, sisters, nieces, aunts, and friends are welcome. To participate in our wellness spa experience, you will need a partner.

• Yoga On York -

Specializes in athletic yoga for strength, stretch and mind-body health. This fall the studio offers 29 "drop-in" style classes per week ranging from Gentle Yoga up to the most vigorous class, Power Flow Yoga. Also speciality classes including: Zumba, Prenatal Yoga, Mom & Baby Yoga, Mom & Toddler Yoga, and YogaKids Classes (for 3-5 year-olds, 6-10 year-olds, and 11-15 year-olds). For full details and to register for Fall speciality classes please visit www.yogaonyork.com or call 363-9642.

• **Hospice of York** is offering a Bereavement Support Group this Fall. The Living With Loss Group will be held on Wednesday evenings from 6:30 to 8 p.m. and will last for 10 weeks. Space is limited and pre-registration is required. For more information, please call Nikki at 475-7308.

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

• **York Hospital's Yoga Center**, located at the Heart Health Institute, offers yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. Introductory Yoga is Tuesdays from 4:30 to 5:30 p.m. and Thursdays, 9:30 to 10:30 a.m. and 4:30 to 5:30 p.m. Yoga Level 1 is Tuesdays from 6 to 7:15 p.m. and intermediate is Tuesdays 9 to 10:30 a.m. Seated Yoga is on Tuesday from 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York. Please call 351-3700 for registration information. For new participants, your first yoga class is free.

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

• **Know Your Numbers** is a

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

• SMMC Visiting Nurses

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

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

• **Weight to Go!** at the Heart Health Institute includes a nutritional evaluation and

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

• **Wells-Ogunquit Adult Community Education** Yoga Classes begin soon. Call 646-4565 or visit www.wells-ogunquit.maineadulted.org for more information and to register.

One-of-a-kind

• **Sanford Maine Stage Theater** need people interested in being in the ensemble of the production "The Christmas Carol" by Charles Dickens and directed by Leo Lunser. This is a large cast and people are needed to fill out smaller roles. The show will be performed at the Nasson Little Theatre, Springvale. For more information and show dates, visit www.sanfordmainestage.com or call Leo Lunser, Director at 490-1210.

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

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

• **Girls Only Shopping Weekends:** Fridays, Nov. 5, 12, 19 and Saturdays, Nov. 6, 13, 20 at Kittery Outlets, Kittery, for more information, visit www.thekitteryoutlets.com.

• **Harvest of Resources**

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Fair, Facts, Fun and Food for all Ages, Sunday, Nov. 7, from 11 a.m. to 4 p.m., The Nasson Community Center, Sprigvale. For more information: 430-5528 or www.maniemcn.org. Over 30 vendors will be present, from educational experts and employers to healthcare and financial assistance providers. The event is for military service members, veterans, and their families and organized by the Maine Military Community Network.

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

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

children 12 and under. Tickets are available at the door.

• **League of Maine Craft Show**, Wells, Saturday & Sunday, Nov. 6 & 7. Sixty crafters and artists will gather in the seacoast community of Wells to exhibit, demonstrate and sell their handcrafted items. The finest of traditional, contemporary, and country crafts will be offered to include everlastings, fiber, graphics, pottery, jewelry, weaving and more. Great place to start your Christmas shopping or treat yourself to a handcrafted treasure. Gourmet food will also be available. Location: 1470 Post Rd, from 10 a.m. to 4 p.m. Cost: free. Information: 646-5172.

• **19th Annual Holiday Fair** hosted by the International Women's Club of New England, Saturday, Nov. 6, from 9 a.m. to 2 p.m., York Middle School, 30 Organug Road, York. Shop early for unique New England and International gifts: crafts, jewelry, antiques, and more. Buy holiday decorations, baked goods and enjoy a delicious lunch at the International Women's Club of New England's annual benefit for local women's and children's charities.

• **Pontine Theatre** will bring the history of the Isles of Shoals to life at Seacoast Science Center on Tuesday, Nov. 9, at 7 pm. Scenes from Pontine's popular original production, "The Isles of Shoals: Eternal

Sound of the Sea," will be presented as part of the regular meeting of the Isles of Shoals Historical and Research Association. Tickets are \$10 (free for ISHRA members) and may be purchased at the door. The Seacoast Science Center is located at 570 Ocean Boulevard, Rye, NH. Refreshments will be served at 6:30 pm, and the ISHRA meeting and special presentation are from 7 to 9 pm. For more information visit ishra.org or call (603) 431-2616.

• **School Around Us 35th Annual Winter Craft Fair**, Saturday, Nov. 13, from 9 a.m. to 3 p.m. at Kennebunk High School, Rt. 35, Kennebunk. Featuring 80 juried artists and artisans, live music, food, Silent Auction of goods and services donated by local businesses and community members. Info: 967-3143, www.schoolaroundus.org, saucraftfairs@yahoo.com.

• **Harvest Dance** in the Gym of the Nasson Community Center, on Saturday, Nov. 13, from 8 to 11:30 p.m. Music will be provided by DJ Don Gauthier playing music of the '50s - '70s. Open to couples and singles, admission: \$10 pp. Casual dress, cash bar, raffles and free popcorn. On Friday, Dec. 31, a gala live band - buffet event on New Year's Eve featuring the Time Riders Band ('50 - '70s music). The Nasson Community Center is located at 457R Main Street, Springvale.



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YORK RIVERFRONT LOT! 3.98 acre wooded parcel of land offering an abundance of privacy and over 300 feet of frontage on the York River. This is an opportunity to own one of York's last few remaining riverfront lots. **\$229,000**

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ELIOT



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Joanne Stone 207-337-2359

YORK



YORK. Total renovation on this New Englander set on 1/2 acre lot within walking distance to beach. Bright eat-in kitchen, three bedrooms, hardwood floors, wood casings, chair rail, quality windows, vinyl siding, & more.
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Louise Ducharme 207-252-3270

YORK



"I was captivated by the beautiful setting of the pool area out back, as well as the amount of space and layout of the property. It's so pretty when you drive in and then to see the quality of construction, details, layout and more!!" 4+ bedrooms, mudroom, deck overlooking great backyard, in ground pool, 2-car plus garage...all in the lovely Scituate foothills! **\$599,000.**

Bill Conda 207-450-5030

OGUNQUIT



Sitting atop with a distant ocean view, this exceptional property is for the very discerning buyer! 4br, Bauernstube kitchen, beautiful hardwood floors, grounds and gardens are so well kept! Fireplaced living room, 1st floor master suite. Ocean Heights neighborhood. **\$799,000.**

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Diane 207-752-3236

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Louise 207-252-3270

YORK- Scituate Pond area, water, apply for permit.

Bill 207-450-5030

NORTH BERWICK - Beautiful wooded and cleared lot bordered by old stone walls.

Elisa 207-251-3529

ELIOT



Great South Eliot location. Minutes to the Piscataqua River and Portsmouth. This 2-bdrm ranch is located on a corner lot in a convenient neighborhood. Finished room in basement, large master bdrm, wood floors, town water/sewer, detached garage/workshop. **\$219,000.**

Nancy Raynes 207-233-1693

YORK



Excellent In-town neighborhood with easy access to I-95, schools, and York Village. Spacious 4 bedroom home with finished basement, woodstove, 2 car garage, large back yard, and more. **\$299,000.**

Ken Peck 207-450-4668

YORK



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

Nancy Raynes 207-233-1693

YORK



Beautifully maintained unit with hardwood floors, granite counter tops, 1st floor bedroom, separate office or den on first floor—huge 2nd floor bedroom with master bath and laundry. Plenty of storage and 1 car garage all wrapped up in a scenic setting! **\$199,900.**

Andy Stotz 207-730-1350

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