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Q&A, 4-5 Local Food, 9-10 Live Music, 13 Horoscopes, 14

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Mountains to climb—or not

By JEFF RAPSIS

The York Independent

York's Mount Agamenticus is just 692 feet high, significantly shorter than the John Hancock Tower in downtown Boston. So I'm ashamed to admit that on my first attempt to climb it (this past Memorial Day weekend), I actually washed out. I didn't make it. Really.

Why? For one thing, I made the mistake of bringing along two of our beloved puppy children. Besides me, there was Abigail, our anxiety-prone border collie mix about to turn 2; and Inca, our small and energetic Lab-like dog who just turned 1. But mostly, it was because I massively underestimated the incredibly nasty mosquitoes that call the mountain home.

Anyway: on Monday, May 30, we set off from the parking lot at the base of the summit road, intent on taking a good part of the day to explore the mountain and its many footpaths, starting with the Ring Trail, which makes a big loop around the base.

Unfortunately, the mosquito repellent I used seemed to have exactly the opposite affect. Setting out, almost immediately we were engulfed in a cloud of swarming bugs that followed us wherever we went.

If I thought it was bad, the poor dogs seemed to think it was worse. The kept turning to me with a "Why are you doing this to us?" look.





Each dog reacted differently. Abigail's instinct was to run away, which meant constant violent pulling on the leash, despite my efforts to control her. Inca, on the other hand (or paw), would

suddenly just stop, sit, and start madly biting at her mostly hairless belly, where mosquitoes were getting through.

Fool that I was, I pressed on, believing things would get better as we moved around. Ha! I now know that "Agamenticus" is a Native American term for "the place where one gets waylaid by vicious tiny flesheating creatures." It was hot, too, and our one water stop was a disaster—dog leashes constantly tangled, mosquitoes swarming, Abigail madly digging a hole to get away from the heat and bugs, and so on.

So we high-tailed it around the rest of the mountain, never quite outrunning the bugs, but getting back to the car before donating too much of our blood, so to speak.

We then retreated, with me vowing to make good the next day. I did, and to prove it, I recorded the climb (on the Sweet Fern trail) and posted it on www.youtube.com. Check it out; search using "Rapsis" and "Agamenticus" and then huff and puff to the summit with me.

Speaking of mountains to climb: For the past two years, I've had the privilege of stitching together each edition of The York Independent. The one you're now holding in your hands (or reading online) is my last, as the paper is changing formats starting with the June 17 edition and I'm moving on to other projects. The good news is that the paper is going to be published weekly, and will continue to be the region's best guide to all the great things going on in the York area.

I'll still be involved as a partner, but more on the business side of things. In my last at-bat as editor, however, I want to thank our great team of writers, our loyal advertisers, and all the people of the York area for welcoming us to this community. I've loved writing about all the things that make York unique: the Boon Island Lighthouse, the town's lost railroad and trolley lines, the Agamenticus Schoolhouse, the old airport, and so much more. I feel I've only just scratched the surface of a wonderfully rich place, and I look forward to learning and writing about York any chance I can get.

OPEN FOR THE SEASON

Opening day of the Gateway (York) Farmers' Market is Saturday, June 4. Saturday will kick off the ninth year of the market, which is presented by the Greater York Region Chamber of Commerce.

Stonewall Kitchen, whose owners Jim Stott and Jonathan King first shared their specialty foods at farmers' markets in Portsmouth and Exeter, proudly sponsors the Gateway Farmers' Market. During the last eighteen years, they have grown their business to become a multi-million dollar manufacturer of specialty foods, with headquarters and production facility located next to the Chamber on Route 1.

The 2011 Gateway (York) Farmers' Market runs every Saturday from June 4 through Saturday, Oct. 8 from 9 a.m. until 1 p.m. and every Thursday from July 7 through Thursday, Sept. 1 from 11 a.m. until 2 p.m. The market takes place in the lot behind the Greater York Region Chamber of Commerce off Route 1 in York. Food vendors offer fresh veggies & fruit, dairy products, seafood, herbs, meat, desserts, breads, tea, oils & spices, prepared foods and more. Craft products include lotions, soaps, wood goods, jewelry, candles, birdhouses and pottery.

Please visit www.gatewayfarmersmarket. com for details about vendors and their products.

Work now underway at Decorator Show House

Local designers have begun their work on the transformation of Emerson House, Museums of Old York's 22nd annual Decorator Show House. The graceful and historic Georgian Colonial style home located at 31 Long Sands Road in the heart of historic York Village features more than twenty spaces, each to be uniquely decorated by the region's leading interior designers, landscapers and artists. This annual event runs from Saturday July 16 through Saturday August 13 and raises critical funds to support the museums' education programs, exhibitions and preservation initiatives. For more information, visit www.oldyork.org.

In conjunction with the Decorator Show House, the Museums of Old York is finalizing plans for a preview party at Emerson House on Friday, July 15, sponsored by Maine Home+Design. Also in the works is a luncheon lecture series featuring an exceptional lineup of entertaining and informative speakers to be held at local restaurants on each of the four Wednesdays during the show house run. The series will be announced and tickets sold to the preview party and luncheon series beginning in mid-June.

Beginning Saturday, July 16, Emerson House will be open for viewing Monday, Wednesday, Friday and Saturday, 10 a.m. to 4 p.m., Thursday 10 a.m. to 7 p.m., and Sunday 1 to 4 p.m. It is closed on Tuesdays. Village/area parking is available. Tickets to the Show House are \$20 and are available at the door. Ticket stubs from the Decorator Show House are good for \$2 off the cost of admission to the Museums of Old York.

'Meet Your Farmer' films to screen at York Library

"I think everyone really wants to be a farmer," says Aaron Bell in one of the eight short films that is to screen at the York Public Library on Sunday, June 5 at 7 p.m. Bell represents the 8th generation of his family working Tide Mill Farm in Edmunds. "Meet Your Farmer" commissioned by Maine Farmland Trust (MFT) features eight short films showing some of the challenges and opportunities facing Maine farms.

Hosted by Great Works Regional, Kittery and York Land Trusts, as part of the Gateway to Maine: Outside public programs collaborative, the program will feature the film screening and remarks from York farmers, John and Abe Zacharias from Zach's Farm and Margot Simonds and Robert Munn from Rumsey Farm.

"The films are part of our effort to get the word out about what's happening with farming throughout Maine. With 1,000 farms recently added in Maine, the story of farming in Maine defies simple classification," explains Piotti Executive Director of Maine Farmland Trust. "It is at once robust and threatened. It is as diverse as Maine's 8,000 farms."

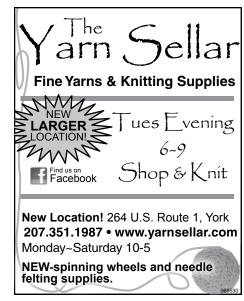
Bell's Tide Mill Farm, for instance, is a diversified farm raising vegetables as well as chickens, turkeys, pigs, and beef cattle. On top of that, they run a dairy operation, selling some of their milk directly and also participating in a newly formed cooperative of small dairy farms called Maine's Own Organic or "MOO" Milk.

As Piotti explains, Tide Mill Farm is









SUCCESSFUL PROJECT



COURTESY PHOTO

Several 7th grade students from York Middle School recently collected more than 1,000 books and more than 300 stuffed animals to donate to Caring Unlimited and the York Literacy Foundation. The students were responsible for planning, advertising, collecting and distributing the donations.

benefiting from an increased interest in local and organic products, but they are also living the challenges of any farm operation, and the particular difficulties faced by dairy farms in light of historically low federal milk prices.

Another farm featured in the film series is Broad Turn Farm in Scarborough, where Stacy Brenner and John Bliss grow a broad array of vegetables which they distribute weekly to about 100 local families. These families pay at the beginning of the season for a share of the farm's bounty through an increasingly popular model called "Community Supported Agriculture" or "CSA".

After the screening at York Public Library, Anna Witholt Abaldo of Maine Farmland Trust and local guest farmers will provide additional commentary to the films and answer questions from the audience. The event is free and open to the public.

Events in June at Mount Agamenticus

The first Saturday every June is designated American Hiking Society's National Trails Day® (NTD). Each year, more than a million hikers, bikers, equestrians, and others take part in nationwide events to celebrate America's trails. Help celebrate National Trails Day on Mt. Agamenticus with a Volunteer Work Day on Saturday, June 4 beginning at 9 a.m. to improve trails and grounds.

Volunteers can also use this occasion to become a Trail Adopter. Participants of the trail work projects will become familiar with what trail maintenance or "adopting" a trail entails. They can then choose to "adopt" a trail section or loop in need and be responsible for its upkeep. Once trained, adopters can work at their own pace and on their own schedule.

Work will begin at 9 a.m. and go until 12:30 p.m. At 12:30 p.m. there will be an opportunity to view the new Learning Lodge and sign up for the Adopt-A-Trail program. For more information and to reserve a space, contact the Conservation Office: robin@agamenticus.org or 361-1102.

Introducing Mount A's new Nature Walk Series: Spend time exploring the Mount Agamenticus region and learning about the many ecological, historical, and geological characteristics which make this area such a unique and natural treasure. Each trip will include information about the outdoors along with a guided hike exploring new areas. The walk starts off gradual but plan to hike for a little longer as the distance and duration for each succeeding trip is extended.

The first hike in the series will be held on Saturday, June 11 from 10 a.m. until Noon and will feature the StoryWalkTM & Interpretive Trail. The StoryWalkTM program combines the benefits of physical activity, time outdoors in nature, literacy and family time by taking children's books and posting them, in pieces, along a recreational path or hiking trail. Hike with us along the Ring Trail and discover this season's feature: "In the Trees, Honey Bees" by Lori Mortensen & Illustrated by Cris Arbo.

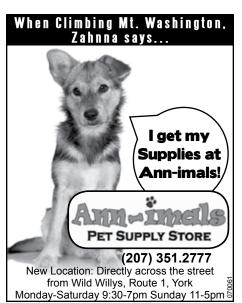
Reservations required; \$5 donation requested for each hike (proceeds benefit Mount A conservation & outreach efforts). Contact: Conservation Office at 361-1102 or robin@agamenticus.org to reserve your spot.

Also, the summit Learning Lodge will be open for public visitation on weekends throughout the summer. The facility is free of charge and can be enjoyed by all ages. Hours are limited and may vary, so please email or call ahead for exact times.

We are still looking for a few more Learning Lodge Docents. The Mount Agamenticus Conservation Program is seeking individuals to help staff the new environmental education facility at the summit of Mount A. Volunteers will greet visitors as they explore the Learning Lodge, answer questions, and help to explain our current work and conservation goals.

If you are interested in this opportunity or would like more information, contact Robin Kerr at 361-1102 or rkerr@yorkmaine.org.







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KAREN KIOKEMESITER

WATER GARDEN GURU

By TARYN PLUMB

The York Independent

The seacoast is about frothy waves crashing against rocky shorelines; white sand beaches; cold salty water chilling the skin even in the blasting heat of summer.

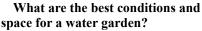
But there are other bodies of water here—actually many more of them spotting local yards than you probably realize—that don't get as much recognition.

So many, in fact, that the nonprofit Seacoast Water Garden Club is expanding all the time, and will kick off its sixth annual showcase of local water gardens on Sunday, June 12. Held over eight weekends, the tours will feature a dozen gardens spanning from York to Durham, N.H.

Club founder Karen Kiokemeister of York talks about the popularity—and the shared desire to have your own private

Name: Karen Kiokemeister Lives in: York

a water garden in an old wine barrel. You can go from that to a natural lake with a fountain in the middle. People have ponds built, or they dig them themselves. You can be minimalist about it, or you can load the thing up. There are no rules and regs. The gentleman who is kicking off the tour (Julian Smith of Durham, N.H.) has 13 natural ponds that he and the beavers have created. He has paths, dams, beautiful rocks. Every pond is different. Some of them you can swim in. Most people are right in the middle. It all depends on the topography in your yard. You do want it in the ground, you need to put in a liner, edge the liner with rock, do some plantings, and sometimes you can have a little stream going to it. They don't do real well in full shade, they need sun for the lilies to bloom.



You can have any size yard. You can do



A view of York resident Karen Kiokemeister's pond.

What do you have for a pond?

I went from a small, pre-formed plastic pond—about two feet by three feet and 18 inches deep—to one that is probably 12 feet in diameter, three feet deep, with a little peninsula for a Weeping Hemlock. There's plenty of room for water lilies and other plants. We have a waterfall, and a low stone wall around it. I have some mature trees, a Japanese Maple, an Alberta Spruce. There's a shallow shelf around the perimeter where you can put plants. Those plants are generally called marginals, they might be annual or perennial, they might flower or they might be grasses or cattails. I have water lilies that in a few weeks will start flowering. **6** It adds a totally

Why did you want a bigger pond?

You can do more with it—it's more water to experience. Generally you put in a fountain or a waterfall, so you can see moving water and you can hear it. It adds a totally wonderful dimension to your property. Generally people put them really close to the house so they can hear the water. It's a lovely, lovely thing, very soothing, you can sit out near the pond and it's just so relaxing.

How did this all get started?

I put in my first little pond in 2003, and in 2005 I created the new pond. That next year, I decided I wanted to share this with people. I talked with Booker Nevius at Wentworth Greenhouses in Rollinsford. He put me in touch with about eight other people who also had ponds. We put together one weekend to tour ponds that were near each other; we did it word-ofmouth, and we had 11 people come. I decided if we made any money, it would go to the York Center for Wildlife. The third year, we did seven or eight Sundays, and we started charging \$2 per person per pond. That was 2008; we wrote a check to the center for \$500. In 2009 and 2010, we got the word out even more, and wrote \$1,000 checks each year. We've had 100

people come to a pond in one Sunday afternoon. We have seven dates this year, including three "single-destination ponds."

How many members of the group are there—and where do they come from?

wonderful dimension

to your property.

Being a member of the club is very loose—probably over the years we've had about 50 or 60 people. They come from as far north as West Lebanon. Maine, as far west as Fremont, N.H., and as far south as Hampton Falls. And all places in between: Ogunquit, York, Portsmouth, Rye, Greenland, Dover, Lee, Madbury.

How many different gardens have

What types of wildlife do they attract? The butterflies come, the dragonflies come, the frogs come and the birds love it, they can get a drink of water. Visiting dogs will come have a drink. I have fox around here, but I've never actually seen him take a drink out of it. I think people have seen deer. Every once in a while, I'll have a heron come.

What tips would you offer for someone wanting to start out a water garden?

Come on the tour, and look at all the different ponds. Because every single pond is different—there are small ones, large ones, the designs all vary. You can get very, very creative. You can get a sense of what would fit in your yard and how far from the house it would be. Get some ideas first, then go to a (supplier)

and talk about building a pond.

You let them freeze over, but we try to keep a pump running to keep an open area in the ice. It's a good idea to keep the water moving.

Besides the obvious difference of water, how does water gardening differ from decorative landscaping or flower gardening?

It's the movements, it's the sounds, the relaxation that you get being out there in the presence of moving water. It does something to the soul. It's soothing, it's relaxing, it's a zen sort of experience.

The Seacoast Water Garden Club's 2011 tour runs from June 12 to Aug. 7. For details on the club or the tour, visit www. seacoastwatergarden.org.

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Money concerns differ from person to person. Some money concerns depend on whether persons with cancer are in treatment, are off treatment, or have advanced cancer; and whether they do or do not have health insurance.

Karen Pierce-Stewart, Executive Director of the Cancer Care Center of York County in Sanford, Maine will share resources and information that is available on Thursday, June 30 from 5 to 6 p.m. at the York Library. Attendees will receive a complimentary copy of the American Cancer Society's booklet, In Treatment, that will provide contact information.

This community education program is free of charge and open to the public.

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

- · Deborah Swiss, Author Series, Friday, June 3, 7 p.m. Deborah Swiss, author of "The Tin Ticket: The Heroic Journey of Australia's Convict Women' reveals the heartbreaking, horrifying, and ultimately triumphant story of 25,000 women exiled from the British Isles, pressed into servitude and then unchained to forge the most liberated society of its time. Deborah Swiss writes and speaks on women's history, gender equity, and work/life balance.
- Jeannie Brett. Illustrator/ Book Launch. Saturday. June 4, 2 to 5 p.m. Jeannie Brett, illustrator of the newly released children's book, My Cat, Coon Cat, will launch her book with a reading, book signing, and exhibit of illustrations. Books will be available for purchase, light refreshments will be served. and there will be a children's art activity table.
- Meet Your Farmer, Film, Sunday, June 5, 7 p.m. Meet Your Farmer is a series of short films about farms in Maine. Produced for Maine Farmland Trust, an organization that works to preserve farm land in Maine. The films offer a glimpse at many different types of farms in the state, from Aroostook to York County, from potatoes to dairy, from large commercial operations to small farms that sell directly to local

people. Sponsored by York Land Trust, Great Works Regional Land Trust, and Kittery Land Trust.

- · Around the World in 80 Davs. Family Film Series. Saturday, June 11, 7:30 p.m. Phileas Fogg bet his fellow club members that he can circle the globe in eighty days. That may not be impressive today, but in 1872, it was nearly impossible. Accompanied by his valet, Passepartout, and the wandering Princess Aouda. Fogg crosses Europe, India. Japan, the Pacific and the United States.
- The King's Speech, Summer Film Series, Sunday, June 12, 7 p.m. Winner of the Oscar's best picture award The King's Speech is based on the true story of King George VI as he works to overcome his stammer with his country on the brink of war and in desperate need of a leader.

For children

- Infant Lapsits (infants to two-years-old) on Thursdays, 10:30 a.m. Come for a program of stories, songs, fingerplays and rhymes.
- Preschool Story Hours on Fridays at 10:30 a.m. Join us for stories, songs, finger plays, crafts, and science.

Art Exhibits

- · Art in the Children's Room: Students' work from York artist Kathryn Carter's Young at Art classes is on exhibit in the Library's children's room through Tuesday, June 7.
- In the Kennebunk Room: Douglas Frazier's acrylic



and oil paintings of coastal scenes, tide pools, and rocky streams are on exhibit through Tuesdsay, July 5. Doug is a member of the York Art Association and lives and paints in Kitterv.

Exhibits in the **Display Cases:**

· Bird and Fish Wood

Carvings: Bill Coite's bird and fish carvings are in the display cases on the Library's main level. Bill is a life-long resident of York Harbor. He is a licensed State of Maine Hunting and Fishing Guide as well as a US Coast Guard licensed Charter Boat Captain. He is a born naturalist with a deep appreciation and enjoyment of the outdoors and wildlife. Mr. Coite began carving 40 years ago as a hobby during the long winters when he couldn't fish or hunt. Locally known for his fine caryings, he continues carving for his own enjoyment when time permits. The exhibit provides a special opportunity for citizens in our community to enjoy the wonderful images of several species of ducks, fish, and birds: including an American kestrel, belted kingfisher, tufted titmouse, which these carvings bring to life.

• Museums of Old York has an exhibit, in the downstairs display case, of uniforms and equipment used by American forces in the two world wars. This display illustrates the changes in soldiers' gear in the twenty-one years that elapsed between the wars.





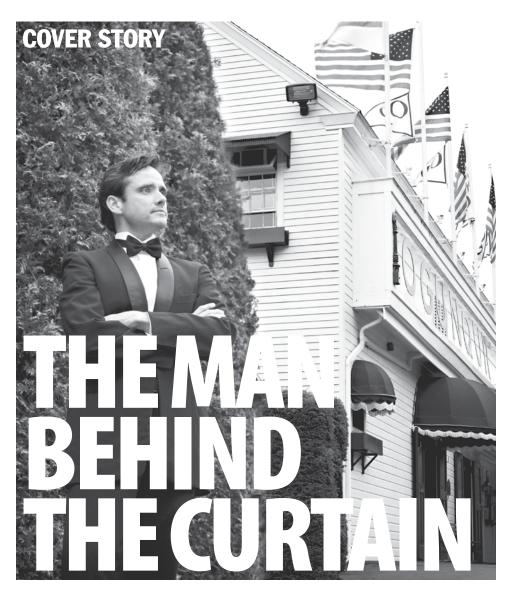
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- Sunday, June 19, 2 p.m.
- Buster Keaton in 'The General' (1926)
- Sunday, July 24, 2 p.m. William S. Hart, 'Hell's Hinges' (1918)
- Sunday, Aug. 7, 2 p.m. Raymond Griffith, 'Hands Up' (1926)



Just prior to the recent opening of the current Avenue Q production, executive artistic director Bradford T. Kenney answered six questions about the Ogunquit Playhouse. Follow along as he charts the highlights of the coming season and provides a behind-the-scenes look at what to expect.

1. Could you briefly go over expected highlights from the upcoming season? What's new and noteworthy?

Certainly as one of the first theaters outside the original commercial productions, we are going to bring Avenue Q to the seacoast, which we are very excited about. It is a fun, quirky and upbeat way to start the Ogunquit Playhouse season. Avenue O is the exciting new show still playing in New York now—the Tony Award winner, that beat out Wicked for Best Musical, Book and Score, while in a setting like Sesame Street with incredibly crafted muppet style puppets. As a side note, Ogunquit is the first theatre in the nation to have all 62 of the fantastic Broadway puppets on a stage since the original Broadway production they portray 10 different characters on our stage—but, this is NOT a puppet show! The puppets are on stage with the cast, singing and dancing the Tony winning songs, telling a wonderful, heartwarming and very funny story about members of our younger generation that life does have conflicts, but while it may not be as easy as they think it should be—it can still turn out just fine in the end.

Avenue Q is very adult at times, bawdy is the best way to describe it, but, even when it's kind of sexy, it's done with a wonderful sense of humor and fantastic comedy. Somehow the naughty things the

puppets say, don't seem as bad as when humans say them, and are often much funnier!

This is a show I have seen no less than seven times—and folks will want to see it again and again, too. Should they bring the kids? Well, we recommend parental discretion for anyone under 17—but, if you do bring them, you will be considered VERY cool! And, they probably already know all the songs anyway!

Also this summer is the brand new East coast premiere of Summer of Love, with some of the most soulful and beloved pop songs of the late 1960s such as Spinning Wheel, Piece of My Heart, Crystal Blue Persuasion, Dream a little Dream, songs by some of the most influential artists of that time—the Mamas and the Papas, Donvan, Janis Joplin, Jefferson Airplane and others.

Part of what we do here is to help develop new works. Summer of Love had its world premiere on the West coast in Long Beach, California. Ogunquit Playhouse will be the second re-working of the show here at Ogunquit. The show, about a runaway bride who literally runs into a Volkswagon bus full of hippies, learns valuable life lessons through the powerful messages and music of that turbulent time period.

Of course, our traditional all-American musical, The Music Man, will be done in high style—with the amazing William Ivey Long Broadway costumes, over 30 children on our stage and a River City, Iowa that is reminiscent of Main Street in Disneyland!

2. This season's shows are very wideranging in content, from new "edgy" shows such as Avenue Q to classic family favorites such as The Music Man. What goes into programming a season at the Ogunquit? What are the factors to consider?

Well it's three-pronged. In putting together the entire season, the most important word is balance. In that balance there is the new—we know every year we will we want to present something new, to have our audience experience the best our theatre has to offer, which may be one of the current hottest shows in New York, like Avenue Q or a show on its way to New York currently in development, that Ogunquit and its audience, can help on its way while it's developed and crafted, such as the brand new musical, Summer of Love.

A Classic—every year we try to bring to the stage in grand Ogunquit Playhouse fashion, one of the treasured Broadway musicals in a way that is rarely seen these days—this year we are doing the Music Man. This is the first time Ogunquit has staged it in decades.

Then we try to bring a little bit of spectacle with some sizzle too! Ogunquit, a treasured theatre destination with its wonderful heritage, cannot rest on the past and must speak to all different age groups and audiences—shows like the wildly popular Legally Blonde and the stage sensation Miss Saigon will appeal to a broad audience.

3. In an age when more people have entertainment options at home or even on cell phones, how important is live theater? What would you say to a person who's never attended live theater to get him or her to try it?

Well, there is nothing like the experience of a live performance, where the audience is literally in the same room, breathing the same air—as the performers create a once in a lifetime show, that is not recorded, that is incredibly passionate and visceral, and the audience makes a direct response based on applause and laughter and you never know what will happen because it's live. It is never the same twice. As often as you come, it will be a unique experience each time. It's thrilling! No amount of video or photography can capture the impact of a live performance.

4. How are Ogunquit Playhouse productions different from community theater productions?

Well, The Ogunquit Playhouse is one of the largest performing arts organizations in the Northeast. It's unique not only from community theatre, but also touring productions. Ogunquit Playhouse is blessed to have the reputation to attract the biggest names from not only theatre, but also TV and Hollywood. To participate in these shows the majority of performers must be professional, Broadway caliber actors in the Actors Equity Association (professional actors' union) to perform on our stage.

We also bring in the finest directors and choreographers available, to bring new versions of the shows, for instance, Jerry Mitchell, the creator of Legally Blonde on Broadway, MTV and worldwide—(it just swept the Olivier Awards in London—equivalent of the Tony Awards)—is send-

ing his team to recreate an all new Legally Blonde with new sets, new costumes and a fantastic cast, just for the Ogunquit stage.

As a side note—joining Legally Blonde for the first time ever in her career, is Sally Struthers who will take the stage as Paulette, Elle Wood's wacky crazy bulldog-toting hairdresser friend. UPS men beware!

5. The season concludes with Miss Saigon. Is this the most technically challenging production this season? What are the challenges of staging a large-scale musical such as this at the Ogunquit? Has anything on this scale been attempted before?

We've been preparing for Miss Saigon for a number of years, and have been working on scenic and technical aspects for all of that time. The production will certainly be one of the largest physical ever produced on the Ogunquit stage. In terms of other shows similar in scope, certainly Les Miserables which we did in 2009 was storytelling in a grand and epic scale, and the scope of Miss Saigon is certainly similar.

As far as the challenges in mounting the show, they are huge. Miss Saigon has towering scenery, one 20 feet tall. Probably some of the largest scenery to ever hit the Ogunquit stage—of course, the helicopter that needs to come in at the audience and land on stage, so the American GIs can get on board and evacuate during the fall of Saigon and take off with them—will be there, too. This is a lot to put together and orchestrate technically, but we've placed Saigon at a position in our season so that while working on the other shows we have time to ramp up to it, make our plans, troubleshoot, revise the plans and get us to where we need to be by the end of September.

6. It seems Ogunquit productions are enjoying longer runs, and the overall season is longer than ever. What's behind this trend at the Ogunquit?

The community seemed ready for it. Ogunquit Playhouse had traditionally operated for a 10-12 week season. Over the last several years we expanded into the fall and then into the spring, and now running 22 weeks this year. Before taking the leap we spoke to local businesses in Ogunquit and surrounding towns to see if the support would be there to expand the Ogunquit Playhouse season, and, the response was overwhelming!

The spring allows us to gear up for the height of the season and offer less expensive ticket prices. In the fall with all the foliage visitors, and empty nesters, and our local community members, the opportunity to enjoy their Playhouse after summer winds down is very appealing. In addition, picking a show like Saigon for the fall slot, allows us to offer schools and educators the opportunity to see a story centered around world history.

For more information about the upcoming season at the Ogunquit Playhouse, visit www.ogunquitplayhouse.org.



JEFF RAPSIS PHOTO

The summit of Mount Agamenticus, easily reached by car or foot, once hosted a busy ski area.

SEEKING THE 'BIG A'

Searching for ski resort artifacts on Mt. Agamenticus

By JEFF RAPSIS

The York independent

Now that hot weather has arrived, why not go in search of York's only ski area?

You'll find it, or what's left of it, on Mount Agamenticus, the 692-foot-high summit that rises in the town's far western reaches

Ambitious plans were made in the 1960s to transform the mountain—the highest point on the Atlantic Coast from Maine to Texas—into a full-fledged ski resort. Dubbed "The Big A," it opened in 1966, and at its peak boasted eight trails, three lifts, and a vertical drop of 500 feet.

The Big A was known as an "upside down" mountain. Skiers arrived via driving to the summit first, then used the lifts only after skiing down the slopes.

The Big A was marketed aggressively, with promotional materials featuring a cartoon Native American mascot. But the ski resort proved a marginal operation at best; two years of little snow and virtually

no business prompted the ski area to close permanently in 1974.

Today, the emphasis Mount Agamenticus is on conservation and restoration of the peak to its natural state. But many signs of its former life as a ski resort can be found on the summit and among the trails.

The most obvious artifact is the summit lodge, which was built for the ski area and remains in use today for conservation and education activities.

Although the ski trails are mostly overgrown, many of today's hiking trails follow their course. The Sweet Fern trail (from the summit down to the Ring Trail) follows the path of the old rope tow, with much of the machinery and poles still in place, rusting away.

Info about the ski area is available on summit placards or online. The mountain, reached via Mountain Road off Route 1 in Cape Neddick, is open to the public free of charge from dawn to dusk. One warning: bring a tank of mosquito repellent!

OUTDOOR LISTINGS

Send us your outdoors listings!

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

- Saturday, June 4, 8:30 a.m.: York Hospital 5K Road & Cross Country Race. Lower Back Parking Lot (Near ER entrance) 15 Hospital Dr., York (Enjoy a scenic run through village, woods and by the York River; prizes). Contact: Jean Kolak Mercer (York Hospital), 351-2385
- Sunday, June 5, 9:30 a.m.: Kennebunk Beach Classic 5K Run & Walk, Senior Center at Lower Village, 35 Post Rd., Kennebunk. Fast, Oceanside course, prize money. Contact: Susan Pettit (Senior Center at Lower Village), 967-8514, director@ seniorcenterkennebunk.org.
- Friday, June 10, 7 p.m.: Docs Tiger 3-miler, Al Bruce Brunelle Scholarship fundraiser, Docs Tavern parking area, Franklin St., Biddeford. (flat course, age division awards, t-shirts to 1st 100 entrants). Contact: Leslie Mourmouras, 282-2631, coachm@maine.
- Friday, June 17, 7 p.m.: Docs Tiger 3-miler, Al Bruce Brunelle Scholarship fundraiser, Docs Tavern parking area, Franklin St., Biddeford. (flat course, age division awards, t-shirts to 1st 100 entrants) Contact: Leslie Mourmouras, 282-2631, coachm@maine. rr.com.
- Saturday, June 18, 9 a.m.: 3rd Annual Pulling Together for Teens PBY Pull (a MaineTeen-Talk event), Sanford Regional Airport, 12 Presidential Lane, Sanford. (Teams of 8 compete by pulling a 10 ton seaplane! Free event and lots of fun!) Contact: Lucas Good (Maine-TeenTalk), 699-2464
- Saturday, June 18, 9 a.m.: Christians Lifeguard Dash, Main Ogunquit Beach, Beach St., Ogunquit. (5K Run/ Walk) Contact: Race Director (Char-

- ity), 555-555, info@christianslifeguarddash.com.
- Sunday, June 19, 9:15 a.m.: 3rd Annual Portland Sea Dogs Fathers Day 5K, Hadlock Field, 271 Park Ave., Portland. Catch the Doubleheader, Run Mom and Dads 5Ks, Capped at 3,000 entrants. Contact: Geoff lacuessa (Portland Sea Dogs), 874-9300,roadrace@ seadogs.com.
- Saturday, June 25, 8:30 a.m.: 7th Annual Captain Christopher S Cash Memorial 5K Run/Walk, OOB Police Station, ballpark entrance, E. Emerson Cummings Rd., Old Orchard Beach. Includes a Free Fun Run (ages 4-12), cash prizes, free raffle, music, refreshments. Contact: Nancy L Kelley, 934-2360.
- Saturday, June 25, 8 a.m.: Aggieman Triathlon Adventure, Eliot Boat Basin, Hammond Lane, Eliot. Flat Water Kayak 2 miles, Road Bike 24.9 miles, Trail Run 3 miles. Contact: Ed Harvey.789-1032, edmundharvey@yahoo.com.
- Sunday, June 26, Noon: LAPD a 5K Road Race, Fox St., at Anderson St., Portland. Contact: Hayden Anderson (Immigrant Legal Advocacy Project), 780-1593, handerson@ilapmaine.org.
- Monday, July 4, 9 a.m.:
 17th Annual Goose Rocks
 Beach Associations 5K Road
 Race & Walk, Community
 House, 5 Community House
 Way, 10 Edgewood Ave, Kennebunkport. Flat course along
 beautiful Goose Rocks Rocks
 Beach). Contact: Michael J.
 Meagher (Goose Rocks Beach
 Association), 967-4115, coachmeagher@yahoo.com.
- Friday, July 8, 6 p.m.: 14th Edition Library Race 5K Run/Walk, Kennebunk Free Library, 112 Main St., Kennebunk. 5K Run / Walk to

- Benefit the Library. Contact: Teri Collard (Kennebunk Free Library), 985-6009, zoom2@ gwi.net.
- Saturday, July 9, 6 p.m.: 9th Annual Run For The Gym 5K, Nasson Common/Nasson Community Center, 457 Main St., Springvale. T-shirts 200, fast loop course, prize money, includes a fun run. Contact: Bob (Nasson Community Center), 324-5657, nassoncc@metrocast.net.
- Sunday, Aug. 7, 10 a.m.: Raccoon Run 5K, Back Cove Trail, Preble St and Baxter Blvd., Portland. 5K Race & Walk around the beautiful Back Cove Trail. Contact: Michael Amarello (Three C Race Productions LLC), (603) 429-8879, michael@3CRaceProductions. com.
- Friday, Aug. 12, 7 p.m.: 25th St Peter 4-Miler, Corner of India and Congress Sts., 72 Federal St., Portland. (Scenic downtown race kicking off the St Peter and St Rocco Festival) Contact: Tony Myatt (St. Peter Roman Catholic Church), Tonedog86@aol.com.
- Sunday, Aug. 21, 7:30 a.m.: Tri for Preservation Sprint Triathlon and Aquabike, Crescent Beach State Park, 190 Bowery Beach Rd., Cape Elizabeth. Crescent Beach 500 yd swim in protected cover, 14 mile bike, 3.1 mile run. Contact: Ted Darling (Cape Elizabeth Land Trust), 856-2610 x224.
- Saturday, Aug. 27, 8 a.m.: You and ME Duo Duel 10k Relay, Intersection of Commercial St. and Center St., 340 Commercial St. (Two-person relay each runner races 5k through the streets of Portland). Contact: You and ME Duo Duel, 415-9535, info@duoduel.com.
- Sunday, Aug. 28, 7:30 a.m.: FireMan Triathlons, Mothers Beach, 260 Beach Ave., Kennebunk. Contact: Jeffrey Cole (FireManTriathlons), 985-3361, x120, rd@wkfiretri. com.







JEFF RAPSIS PHOTOS

Evidence of the former 'Big A' ski area, which operated on Mount Agamenticus from 1966 to 1974, can be found all over the summit area and slopes. From left: the remains of a rope tow power station and snow roller lie abandoned near the Sweet Fern Trail; the foundation for the double chairlift that served the ski area's main slope, facing northwest, has been converted to a viewing platform, from which visitors can spot Mount Washington on the horizon; a rusty support pole lurks in the woods off Sweet Fern Trail.



Former York architect Donna Lee Woods cuts curd on one of her two daily batches of goat cheese, made at Hickory Nut Farm right across the border in Lee, N.H.





Two future milkers are just kidding around in the feeding trays



The homemade cheese cave on Hickory Nut Farm.

SARAH GRANT PHOTO

NO KIDDING AROUND

Former York architect now earns living by making and selling goat cheeses

By SARAH GRANT

The York Independent

Donna Lee Woods is an adventurer. "My mother never stifled me," she says."If I wanted to try something-anything—she would say go ahead, try it."

That encouragement led to two degrees, one in biology-chemistry and a later degree in architecture, and a fearless approach to life's plunge.

"At one time I thought I might want to be a pharmacist, so I went to pharmacology school for a PhD, where I learned that I did not want to be a pharmacist," Donna Lee recalls. However, she did practice architecture in York for 30 years and still does on the side. She has worked on such projects as the Remick Barn at the Old York Historical Museum.

Fourteen years ago, Donna Lee decided it was time for a new adventure. She had always wanted a farm, but even before finding one, she put her York property up for sale. It sold in five days. Now the pressure was on. Clearly, though, it was meant to be. After looking at several unsuitable properties, she and her husband Phil found what was to become Hickory Nut Farm. It was kismet: Donna Lee from York, moved to York Lane in Lee, N.H.

When I met Donna Lee three years ago, she had a handful of goats, a few sheep (Donna Lee spins her own yarn on a beautiful big spinning wheel, but only in her spare time), and three donkeys to defend her chickens and the rest of the barnyard family. By the way, donkeys are excellent kickboxing bodyguards against coyotes.

At that time, Donna Lee was focusing on goat's milk soap, fabulous foamy goat's milk soap with fragrances of such intensity that they fill the room with scent. She was beginning to dabble in goat cheese with soft chevre and a couple of hard cheeses.

"In those days, we put a cooler out by the main road and offered the cheese for free. But in exchange, we asked the customers to fill out a questionnaire telling us what they liked and did not like about the cheese," she told me. "We learned a lot from that. Customer comments and suggestions have guided our product development."

When I returned to the charming Hickory Nut Farm last week, there were 40 goats (!) along with 20 meat chickens and a few pigs in addition to all of the previous animal suspects. A trip of Toggenburgs, Alpines, Oberhaslis and Nubians populate the barn, milking room and pasture. Hickory Nut Farm boasts 15 new female kids who will become milkers.

"We will probably stop at 50 milkers," Donna Lee says. "We want to keep the operation a manageable size."Goats are the focus now. Someone else makes all the lovely soaps. Donna Lee and Phil, as well as a well-organized crew of children and grandchildren, take care of the stalls, feeding and watering along with the multitude of other constant chores on a busy farm.

Donna Lee has shifted her focus to artisanal hard cheeses. Beyond several local farmers' markets, her target market is fine dining restaurants. This dynamo of a woman is doing regular business with such eateries as the Biltmore Grill and American Provision in Boston, the Blue Moon in Exeter, and more locally, Wentworth-bythe Sea.

Donna Lee collaborated with Applecrest Orchard in Hampton Falls to devise sweet and savory varieties with Hickory Farm's goat cheese aged in wax or olive oil with maple-apple drizzle incorporated throughout the cheese.

When you find Hickory Nut Farm's table at the Saturday Portsmouth or York famers' markets, enjoy the generous samples of their fare. Charlie's Saga is a sage cheese; Hot Chocolate is rippled with a cocoa inlay and punctuated by hot pepper seasoning; Orange cheese is permeated with dried orange zest. There is salt rind cheese, peppercorn cheese and the Terrine, with a remarkable inlay of vegetable ash, among many others varieties.

6 We want to keep the operation a manageable size.

New cheese ideas are under development in the farm's cheese cave. Two years ago, the farm bought a shipping container and buried it in earth. It is the perfect constant underground 50-degree temperature year round to age cheeses. Donna Lee has filled it with perfect cheese rounds produced at the artisanal rate of two per day. Lemon Blitz, in the works and not yet available, sits alone on it own subterranean shelf surrounded by bottles of lemon oil. It is imbued with lemon zest and juice. Sounds delicious.

Donna Lee humbly attributes her rapid rise to fame and success to the fact that no one else in this part of New England is developing hard goat cheeses in this manner. She and her precious, tiny Hickory Nut Farm (just three acres) have found the perfect market niche.

"I have done such a variety of things in my life from antiquing and pottery to architecture and entrepreneurship," she says. "I have used all of my education and life experiences in the everyday running of this farm and marketing its products. If it is tired feet, the quality of the hay, aging and flavoring the cheeses or making high quality soaps, I have gleaned from my own life to solve the problems and daily challenges."

Find Donna Lee, her husband Phil, daughters Dorianne and Daphne, and a host of other crewmembers at local farmers' markets: Portsmouth on Saturdays from 8 a.m. to 1 p.m. and as an occasional guest vendor at the Gateway Farmers' Market in York (market opens Saturday, June 4) from 9 a.m. to 1 p.m. Call them at (603) 659-3885 to ask questions or arrange a visit to the farm in Lee, N.H.



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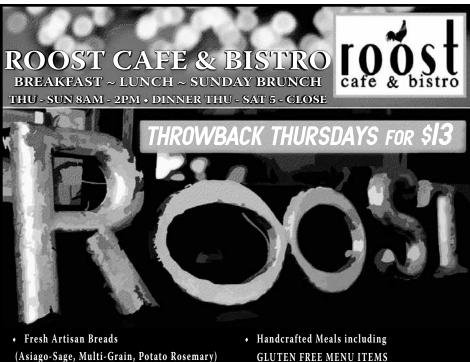
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GREENS AND CUKES AND PEPPERS, OH MY!

What to do with an abundance of seasonal vegetables

By SARAH GRANT

The York Independent

So, you've signed up for a C.S.A. (Community Supported Agriculture) offering. Or, perhaps you exuberantly over-bought at the last farmers' market. All at once, you are excited about getting all that farm-fresh produce every week through October and dreading the challenge of cooking all of those surprise vegetables in new and imaginable ways after working all day.

Here are a few of my standbys for summer meals using the freshest most flavorful stuff from my garden.

Greens

This time of year, you may be getting a great many salad greens. Salads are great way to cool your core temperature and are packed with the wondrous nutrition of vegetables that may have been picked just hours ago. Salads are especially good if you make your own dressing. The basis of vinaigrette chemistry is the portion of vinegar (or other acid such as lemon juice) to oil. A ratio of 1:2 works best and is less fattening than the 1:3 ratio standard recipes may indicate. Add plenty of sea salt, about 1/2 teaspoon to each cup of dressing and last add any fresh herbs you might have handy.

You can also sauté greens including any variety such as Swiss chard, cabbage, escarole, beet greens and salad greens. Sautéing caramelizes all manner of greens, and sweetens even the bitterest kale. Hugely versatile, serve sautéed greens as a side, a stuffing for rolled steak, an inlay for meatloaf, a layer in lasagna or with spaghetti style pastas. Leftovers will last a couple of days in your refrigerator. Stir them into the eggs of a quiche or add them as the filling of your morning omelet.

• How to make Sautéed Greens:

- 1. Rinse 1 lb of a single type or variety of greens. Drain them.
- 2. Cut the leaves and stems into ½" strips
- 3. In a large skillet, heat 2 Tablespoons pure olive oil (never sauté in extra virgin) over medium heat
- 4. Cook the stems first. Add 2 to 4 minced and crushed cloves of garlic
- 5. Add ½ cup chopped leeks, shallots, or onion, sauté until onion is soft
- 6. Add the leaves. Cook and stir occasionally about five minutes or until leaves are tender

Turn off heat and squeeze juice of ½ lemon overall. Salt and pepper to taste.

Cucumbers

After your neighbors stop answering their phones when you call them mid-July, it may be because they think you are trying to share again from the non-stop bevy of cucumbers from the CSA box or your own patch. Console yourself with sour cream cucumber salad. It's a little different and a cool side to spicy barbecue or any grilled meats. Slice cucumber and line the bottom of a medium bowl with one layer. Sprinkle sea salt over all of the slices. Grind pepper over all. Slice sweet onion or scallions and layer singly over cucumbers. Continue the layering, salting and

peppering each cucumber level. Let rest for ten or fifteen minutes. Stir in about ³/₄ cup of good quality sour cream for each medium sized cucumber in your salad. Garnish with fresh snipped chives, if you like.

Cukes are great addition to green salads or sandwiches (particularly, chicken salad or tuna salad sandwiches), and it's easy to make a cold yogurt and cucumber soup with fresh dill, but enough is enough. If you just can't eat one more fresh, crunchy cucumber, preserve them with pickling. Here is an easy recipe for bread and butter refrigerator pickles. They will last about a month in your refrigerator. Your neighbors might even want some

Refrigerator Pickles—from myrecipes.com

- 6 cups thinly sliced pickling cucumbers (about 2 pounds)
- 2 cups thinly sliced onion
- 1 1/2 cups white vinegar
- 3/4 cup sugar
- 3/4 teaspoon salt
- 1/2 teaspoon mustard seeds
- 1/2 teaspoon celery seeds
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon crushed red pepper
- 1/4 teaspoon freshly ground black pepper
- 4 garlic cloves, thinly sliced

Place 3 cups cucumber in a medium glass bowl; top with one cup onion. Repeat procedure with the remaining 3 cups cucumber and remaining one cup onion.

Combine vinegar and remaining ingredients in a small saucepan; stir well. Bring to a boil; cook 1 minute. Pour over cucumber mixture; let cool. Cover and chill at least 4 days.

Sweet Peppers

Colored bell peppers add a great deal of crunch to salads and sandwiches and one cup of them packs 350 percent of your daily vitamin C needs. Stuffed peppers are out of the question unless we are blessed with a very cool evening, but then again, stuffed peppers are a lot of work. Try roasting your extra peppers.

• Roasting and Freezing Peppers: Char peppers on a hot grill outside. Put them directly onto the grill (or stove burner if you have a gas stove). It is best to monitor them, so they don't go up in flames. Allow each side, the top and bottom of the pepper to turn black. The skin will bubble up a bit. Put them into a plastic Ziplock or paper bag. Let them steam and cool off for fifteen minutes. With a paper towel, rub the skin off the pepper. Never rinse them, that removes all the tasty oil from the pepper. It is okay if they are not perfectly char-free. Remove the stem and all seeds.

After they cool, you can freeze them by spreading them out on a cookie sheet lined with parchment paper. Pop the cookie sheet into the freezer for about an hour or until the peppers are frozen. Put the frozen peppers into a freezer bag and keep them until next fall or winter. They are delicious in a lasagna, a tasty addition to butternut squash puree or soup, or either of the two ways described below.

• Sautéed Roasted Peppers: The Spanish eat roasted peppers with almost every mid-day dinner (the big meal of the day in Spain). Pat roasted peppers dry. Slice them

into ½ to ½ inch strips. Flavor olive oil in a sauté pan over medium heat with a clove or two of sliced garlic. When the garlic is fragrant and lightly browned, remove it with a slotted spoon and discard. Add pepper strips to the heated oil and sprinkle them with sea salt. Toss and turn in the pan until heated through. Serve immediately with any red meat, or as part of your morning egg dish. They are also a very delicious addition to a sandwich with hummus or goat cheese and fresh spinach and basil.

• Quick Parmesan Peppers: Preheat your oven to 425. Toss four roasted peppers with 1 clove of sliced garlic, a few thyme sprigs (optional) and 1 tablespoon of olive oil. Season with sea salt and arrange the peppers on a baking sheet or the bottom of a casserole dish. Sprinkle with 1/3 cup freshly grated parmesan cheese. Bake just until cheese is melted and slightly bubbly, about twelve minutes.

Happy summer!

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

You can count on the summer season bringing out new eateries to explore, especially along the Route 1 corridor between Exit 7 from Interstate 95 and the Wells on-ramp at Exit 19. That 12-mile stretch is toll free, and well traveled by tourists and locals alike.

New eats in Ogunquit, Wells

- Captain's Catch at 414 Main Street, Ogunquit (646-8008) is just north of Ogunquit village proper. Mike Warren opened his seafood and fish takeout Memorial Day weekend. Just inside the door, you can order fresh fish to take home to cook yourself—tuna, swordfish, extra large shrimp, steamers, salmon and sea scallops – from the fish case. Alternatively, order from his menu:refreshing and low sodium clam chowder, or buttery lobster stew; lobster rolls; the best price I've seen on steamers, fish and chips, a variety of fish and seafood sandwiches. There are also fried and grilled fish or seafood dinners complete with coleslaw, tartar sauce (both homemade) and fries. Dine al fresco at one of eight bright red picnic tables. Mike says, "Everything is fresh and I purchase all my fish and seafood locally. Our prices are reasonable, and I have a friendly staff."And, they are.
- The Clam Shanty is on the left side of Route 1 as you continue north at 198 Post Road (216-4005) has been completely renovated since Perfetto's briefly occupied that site. The entirely fried fish and seafood menu includes seafood plates with fries and coleslaw. "Dinners" aim to please landlubbers with such choices as chicken, roast beef, burgers dogs and wings for less than \$11 and including salad, fries and onion rings. There is a vast assortment of rolls (lobster, clam, scallop and shrimp) for less than \$14, as well as hot and cold subs and hot sandwiches. See the entire menu at theclamshanty.com.
- Sundaes at the Beach, in the same neighborhood at 231 Post Road (646-LICK) is a must for dessert with their sundae bar and all homemade originally flavored ice creams. Take for example, Augusta Amaretto, Cherryfield Cherry,



Corrina Cantaloupe and Fryeburg Frozen Pudding. Hard-working owner, Bob Heleniak, just wrote to me and told me about three truly innovative flavors: Ogunquit

Oatmeal and Brown Sugar (rich and hearty), Sebago Lake Sea Salted Caramel ("it starts out salty and finishes sweet") and Jackman Java Berry (coffee ice cream infused with black raspberries). Wow, Bob! How nice that you haven't limited your imagination to nine ways of gooping up already-too-sweet chocolate ice cream as do most frozen confection developers. Sundaes at the Beach has supper and lunch items now too. Order a lobster roll, hamburger or chicken nuggets and receive a free ice cream cone. Go to sundaesatthe-beach.com for menus and current hours.

Local food events

- The annual Chowder Festival will be held in Prescott Park in Portsmouth, N.H. on Saturday, June 4 starting at 11:30 a.m. Many restaurants use this event to try out new recipes before adding them to their menu, offering a great chance to sample the newest in chowder fare in the area. Recipes in the past have included Smoked Scallop Chowder, Manhattan Chowder, Vegetarian Chowder, Corn Chowder, and Spicy Seafood Chowder. The Chowder festival also offers live music.\$10 Adults \$5 children under 12.
- Mark your calendars for South Berwick's Strawberry Festival on Saturday, June 25 from 9 a.m. to 4 p.m. The Strawberry Festival is a yearly event filled with entertainment, food, artisans and plenty of strawberry shortcakes. The festival grows every year and manages to keep its small town country flavor boasting 20,000+ visitors each year. Food is available throughout the day at the Festival Food Court. The South Berwick Strawberry Festival will be held at 197 Main Street, at the Central School grounds. There will also be various non-affiliated vendors set up through out the village. Check further details at southberwickstrawberryfestival.com.

Sarah Grant, a local chef and organic farmer who has taught culinary arts at Le Cordon Bleu, writes about food for the York Independent.

Send 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.

One-of-a-kind

- Each Tuesday evening from 6 to 9 p.m., chicks with sticks gather to knit at The Yarn Sellar. Knitter, crocheters and spinners all come to craft, talk and relax. Free and open to the public. Each Wednesday from 1 to 3 p.m., a casual group of knitters gather at The Yarn Sellar; meet fellow knitters, chat and knit. Free and open to the public.
- Wells Farmer's Market, Wells Town Hall parking lot, Route 109, Wells. Wednesdays, 1:30 to 5:30 p.m. 646-5926, www.wellsfarmersmarket. org.
- Prescott Park Arts
 Festival presents the 27th annual WOKQ Chowder Festival,
 Prescott Park, downtown
 Portsmouth, N.H. on Saturday,
 June 4. Gates open at 11 a.m.;
 chowder served until gone.
 (Rain Date: Sunday, June 5)
- Free Seminar on Floral
 Arranging at The Atlantic
 Design Center, 627 US Rt. 1,
 in the Eldredge Building, York,
 on Monday, June 6, at 2:30
 p.m. Reservations by e-mail to
 mclaesson@eldredgelumber.
 com or 363-3004. Light refreshments will be served.
- Relay for Life to benefit American Cancer Society, Saturday June 11, 4 a.m. to Sunday, June 12, 6 a.m., Wells High School Track, Rt. 1, Wells. For more information: rflyork-county@gmail.com.
- River Tree Arts will be hosting a world music concert

- performed by the woman's cappella group Zemya! on Monday, June 11, 7:30 p.m. Tickets: \$10/advance, \$12/door. RTA located at 35 Western Ave., Kennebunk, 967-9120 or www. rivertreearts.org.
- Pointine Theatre's annual New Castle Village Walk and Garden Tour Sunday, June 12, from 1 to 4:30 p.m. Self-guided walking tour of private garden in historic New Castle, N.H. Tickets purchased in advance \$15 online at: www.pontine.org. Day of event, tickets \$20 at the Coast Guard Station, Wentworth Rd., New Castle, N.H. Rain or shine event.
- York Art Association artist MaryAnn Fleming will be offering a three session, hand-building clay class. Fee for all three sessions: \$130, includes all materials (stoneware clay, tools, glazes, and 2 firings). Classes held from 6 to 8 p.m. at Fleming's studio in Cape Neddick. Class dates are: Tuesday, June 14, Thursday, June 16, and Tuesday, June 28. Students will be able to take home their completed pieces after the final glaze firing. Sign up in advance: to reserve your spot call YAA: 363-4049, e-mail gallerymanager@gmail.com.
- The Hindenburg will be the topic of the next program at the Tuesday, June 14, 7 p.m., meeting of the Kittery Historical & Naval Society taking place at the Lion's Club Building on State Rd in Kittery. Frank Totman, well-known Kittery

- Point resident, will present a brief overview of what was a spectacular means of long distance travel for the well-todo in the 1930's and the equally spectacular way it quickly fell out of favor at Lakehurse, N.J., May 6, 1937.
- Wells Rotary Club Strawberry Festival, Saturday, June 18, 10 a.m. to 2 p.m., Spillers Farm, Branch Road, Route 9A, Wells, www.wellsrotary.org.
- Upcoming silent film screenings at the Leavitt Theatre, 259 Main St., Rt. 1, Ogunquit, this summer include Buster Keaton's Civil War-era masterpiece, The General (1926), on Sunday, June 19 at 2 p.m.; and a double bill of Tol'able David (1921), a rural drama, and Hell's Hinges (1918), an early Western starring William S. Hart, on Sunday, July 24, at 2 p.m.; and two comic masterpieces of forgotten silent clown Raymond Griffith, Paths to Paradise (1925) and Hands Up! (1926) on Sunday, Aug. 7 at 2 p.m. Additional 2011 screenings will be announced in the near future.
- 2nd Annual Flower Power Fashion Show to benefit The Maine Cancer Foundation at the Colony Hotel, 140 Ocean Ave., Kennebunkport, Thursday, June 23, 5 to 8 p.m. Tickets \$40, contact: www.visithekennebunks.com, e-mail: jim.fitzgerald@visitthekennebunks.com, 967-0857.
- 11th Annual Wells Antique Show and Sale, Sunday, June 26 at Wells Reserve at Laudholm, Laudholm Farm Rd., Wells. 10 a.m. to 4 p.m., www. goosefareantiques.com
- Crafters wanted for the Second Annual Craft Sale to

AT THE LEAVITT: 'HOW RUDE!'

How Rude! is the title of a film featuring the iconic Richard W. Perkins to be shown at The Leavitt Theatre, Main Street, Ogunquit, on Saturday, June 11 at 8 p.m.

"How Rude," as readers of local news-papers will recall, is the phrase that Perkins made famous in his witty, epistolary restaurant ads.



COURTESY PHOTO

Isabel Lewando and Richard Perkins.

The film's setting and plot is a dinner party hosted by Perkins, during which he prepares and serves a gourmet meal to Judi Clayton, Marcia Beal Brazer, Lew-Ann Leen, Isabel Lewando, and Jacqui Grant.

As everyone enjoys the meal, Perkins, who had a career as a distinguished, eminent restaurateur, entertains the ladies with reminiscences and anecdotes. He recalls many of the famous theatre personalities who performed at the Ogunquit Playhouse and enjoyed a dinner at Poor Richard's Tavern, or Clay Hill Farm, or any of the other restaurants owned by Perkins since the 1950s.

Admission: \$10. For more information, visit www. mainefilmworks.com.

be held Saturday, July 30 from 9 a.m. until 1 p.m. at Union Congregational Church, York Beach. For more information, contact Nancy at 439-7845 or e-mail: atunioncongregational-church@ymail.com.

- · Upcoming events at the York Elks Lodge, 1704 US Rt.1, York, 361-2788: Sunday June 5: Best \$5 Breakfast in Town 8:30 to 10:30 a.m.: Friday June 10: All vou can eat Pizza Night 4 to 6 p.m.; Sunday June 12: Chicken Shoot starting at 3 p.m.; Sunday June 19: Best \$5.00 Breakfast in Town 8:30 to 10: 30 a.m.; Friday June 24: All you can eat Pizza Night 4 to 6 p.m.; Saturday June 25: Veteran's BBQ Vets eat free. Noon to 2 p.m.; Saturday June 26: Chicken Shoot starting at 3 p.m.
- Singles dance every Friday at Daniels Hall, Route 4, Nottingham, N.H., 8 p.m. until Midnight. Dance is BYOB, casual dress, \$12 admission, which includes a free hot buffet and drink set-ups. Non alcoholic drinks are available. Smoking on outside patio. For more info visit: www.singlesdanceparties. com or call (603) 942-8525.
- com or call (603) 942-8525.
 Every Monday, Wednesday, and Friday, the Ogunquit Chamber of Commerce sponsors a Guided Historical Walking Tour of Ogunquit.

 Learn about the 350-year history of Ogunquit, the creation of Perkins Cove, and the establishment of the Marginal Way and Ogunquit Beach as public areas. Tours meet at Katie's at 261 Shore Road, Ogunquit, at 9:30 a.m., and last approximately two hours.
- The Ogunquit Fire Company Museum, Firemen's Park at the corner of Shore Road and Cottage Street, Ogunquit, is open 24 hours a day, and features a steam pumper and other fire memorabilia.

Theatre, Shows

- The Music Hall and New Hampshire Public Radio present **Writers on a New** England Stage: Ann Patchett, Friday, June 10, 7:30 p.m. Tickets available at The Music Hall Box Office, 28 Chestnut St., Portsmouth, NH, over the phone at (603) 436-2400 or online at www.themusichall.org.
- The Music Hall and NH Public Radio present Writers on a New England Stage, Neil Gaiman, "one of the top ten living post-modern writers" on Wednesday, June 22, 7:30 p.m. Tickets available at The Music Hall Box Office, 28 Chestnut St., Portsmouth, NH, over the phone at (603) 436-2400 or online at www.themusichall.org.

Books

Events at RiverRun Bookstore, 20 Congress St., Portsmouth, N.H.. All events are free and open to the public unless otherwise noted.

Tuesday, June 7, 7 p.m.: Ann Joslin Williams, UNH Assisstant Professor of English, will read from and sign her new novel, Down From Cascom Mountain. Wednesday, June 8, 7 p.m.: Travel Panel with Janet Mendelsohn, Christina Tree, and Chris Hamm. Wednesday, June 15, 7 p.m.: Awesome Women of Fiction Reading with Emma Straub. Kate Christensen, and Jami Attenberg. Thursday, June 16, 7 p.m.: Jim Shepard reads from and signs his new book of stories, You Think That's Bad? Monday, June 20, 7 p.m.: Eleanor Henderson reads from and signs her critically acclaimed new novel Ten Thousand Saints.

Tuesday, June 21, 7 p.m.: Courtney Sullivan will be at RiverRun to present her new novel, Maine. Wednesday, June 22, 7 p.m.: Michael Sims will discuss the eccentric life of E.B. White. Thursday, June 30, 7 p.m.: Meg Mitchell Moore reads from her novel The Arrivals.

- Book Group: Check www. wells-ogunquit.maineadulted. org for specific titles for the book discussions. Currently, the focus is on World War II topics. To register, call the Wells Public Library at 646-8181. Tuesday, This group meets at the Wells Public Library, Tuesday, June 14, 6:15 to 7:45 p.m., there is no charge for this series.
- The Buddhist Book Club meets on the last Wednesday of each month at 7 p.m. at the Seacoast Wellness Center, 135 McDonough Street in Portsmouth, N.H. For more information about The Seacoast Wellness Center, visit www.seacoastwellnesscenter. com, or call the Center at (603) 531-3130.

Health & Wellness

 York Hospital's Yoga Center, located at the Heart Health Institute, offers yoga classes for persons of all abilities. Seated Yoga for those with limited mobility also offered. Instructor Sundie Gentry is one of only eight yoga instructors in the State of Maine to be credentialed and certified by the Iyengar Yoga National Association of the United States (www.IYNAUS.org). Iyengar Yoga encourages proper alignment to improve one's posture, flexibility and strength as well as regulated breath work to help with relaxation and stress reduction. Class times are: Level I - Tuesdays & Thursdays: 4:30 to 5:30 p.m., Yoga Level II - Tuesdays: 9 to 10:30 a.m., Seated Yoga - Tuesdays: 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road, York, Call 351-3700 for more information. For new participants, your first class is free.

- Kripalu DansKinetics at Spinnaker Point Recreation Center, Spinnaker Way, Portsmouth, N.H. DansKinetics is a unique blend of yoga and dance. Call (603) 436-2313 to learn more.
- Aerobics, Yogalates and Weight Training classes are available at York Fitness Center, Route 1, in York. Call 363-4090 for more information.
- Know Your Numbers is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.
- SMMC Visiting Nurses Monthly Diabetes Support Groups are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.



COURTESY PHOTO

Star Island today, the with Oceanic Hotel on right.

On Star Island: Seacoast summer conference

History enthusiasts and others who've dreamed of spending a few days on the Isles of Shoals, six miles off the New Hampshire coast, will have the chance on Saturday, June 25 through Wednesday, June 29 when the Isles of Shoals Historical and Research Association hosts a five-day, fournight Summer on the Seacoast conference open to the public.

Those attending will journey back to the resort hotel era of the late 1800s, when the Oceanic Hotel on Star Island was built and gems like the Farragut Hotel in Rye graced the Seacoast. Speakers will include designer Robert Cook, Portsmouth Historical Society curator Sandra Rux and historian

Bryant F. Tolles, Jr., author of Summer by the Seaside.

From a 19th century cooking demonstration to a candlelit chapel service and an architectural walking tour of Star Island, conference guests will be immersed in the history of the Isles of Shoals. An optional side trip will visit neighboring Appledore Island, where poet Celia Thaxter and her family once presided over the now longgone Appledore House hotel.

Reservations are now being accepted while places remain available. For information visit ishra.org, e-mail cook-amy@comcast.net or call (603) 431-2616.

LOOKING FOR A HOME

• The AWS Crafters will be at the Sanford-Springvale Farmers Market at Gowen Park on Routes 109 and 11 in Sanford On Saturday, June 4. Crafters will be there with lots of handcrafted items, baked goods, and perhaps even a raffle. They will also be available to answer questions on the spay/neuter clinic, the AWS summer program for kids, and even our foster program. For more information, call Animal Welfare Society at 985-3244 (www.animalwelfaresociety.org).

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.

Gadget

Gadget is a gentle soul who asks for little but

gives everything he's got! Gadget is a respectful kind of guy who doesn't always ask for attention, but he is a calm and devoted companion at heart who would love to share a simple life with a loving family.

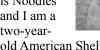
Marco

Marco is an active, energetic dog whose

intelligence and high motivation would make him an excellent student for canine classes and sport activities. Marco does great with some other dogs and children over the age of 8 who can handle his high activity level.

Noodles

My name is Noodles and I am a two-vear-



old American Shelter Dog.

My gregarious, confident nature makes me the life of the party and I am sure to please you with my bubbly personality. I might be better off with adults and older children

Coconut

Meet Coconut! She is a beautiful

two-year-old cat that would love to find a comfy couch to curl up on. Coconut is quite easy going and will love sharing her home with respectful children of all ages.

Hendrix

Meet Hendrix, a six-yearold black

& white cat who would be happy to share a new home with other feline friends, but he won't be able to share a home with dogs; they're too much for him to handle.

Lily

This cutie pie is Lily! She is a sweet oneyear-old cat

that would love to share her new home with respectful children. She likes a nice rub under the chin but will be happy doing her own thing as well.

Jingles

This little cutie is Jingles, a one-year-old American



Guinea Pig. She's a little bit skittish, and will most certainly appreciate having a box or hidey hole she can cozy up in to observe the world around her from.

Hazel Meet

Hazel, a two-year-old Dutch mix



Rabbit. Hazel is quite the curious little girl. She likes to inspect things that go on around her. Hazel is absolute doll and would make an ideal addition to practically any home looking for a lowmaintenance pet.

Elvis and Ringo

tle sweeties are Elvis and Ringo! Both are friendly two-year-old rats that are the best of friends and



would love to be adopted together. Elvis and Ringo love their little hide-aways and their treats. They enjoy being handled and would love to have a family that will do this on a daily basis.

These lit-



Monday, June 13

High Tide, 9:32 a.m. Low Tide, 3:30 a.m. High Tide, 9:48 p.m. Low Tide, 3:39 p.m.

Tuesday, June 14

High Tide, 10:31 a.m. Low Tide, 4:28 a.m. High Tide, 10:43 p.m. Low Tide, 4:35 p.m.

Wednesday, June 15 High Tide, 11:27 a.m. Low Tide, 5:22 a.m. High Tide, 11:35 p.m.

Thursday, June 16 Low Tide, 6:14 a.m. High Tide, 12:19 P.m.

Low Tide, 6:20 p.m.

Low Tide, 5:29 p.m.

Friday, June 17 High Tide, 12:26 a.m. Low Tide, 7:03 a.m. High Tide, 1:09 p.m.

Low Tide, 7:11 p.m.

CROSSWORD PUZZLE

ACROSS

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- Night" director
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- 12 Patriot Ethan
- Let up
- Flock sound
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- 16 Hitter's no.
- 18 Paris pal
- "Gross!"
- Hot dog holder
- Brief time
- 22 Think about
- 24 Rages
- 25 Muffin makeup
- 27 Upper limits
- 29 Coffee-bar orders
- 32 Fire proof?
- 33 Tiara feature
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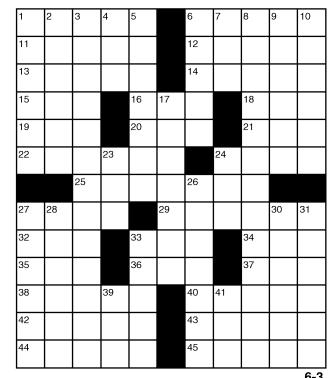
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- 10 17
- Fountain sounds German article
- **Portly** 24
- Protective wall 26
- 27 Fleshly
- 28 On the beach
- 30 Singer Farrell
- 31 Uses up
- Strong winds 33
- Sixth sense, briefly 41 Deplore

TIDE CHART York Harbor

Friday, June 3 High Tide, 12:25 a.m.

Low Tide, 7:02 a.m. High Tide, 1:06 p.m. Low Tide, 7:03 p.m.

Saturday, June 4 High Tide, 1:05 a.m.

Low Tide, 7:42 a.m. High Tide, 1:47 p.m. Low Tide, 7:46 p.m.

Sunday, June 5 High Tide, 1:48 a.m.

Low Tide, 8:24 a.m. High Tide, 2:30 p.m. Low Tide, 8:32 p.m.

Monday, June 6 High Tide, 2:34 a.m.

Low Tide, 9:09 a.m. High Tide, 3:17 p.m. Low Tide, 9:23 p.m.



Tuesday, June 7 High Tide, 3:24 a.m. Low Tide, 9:58 a.m. High Tide, 4:07 p.m. Low Tide, 10:18 p.m.

Wednesday, June 8 High Tide, 4:19 a.m. Low Tide, 10:49 a.m. High Tide, 5:00 p.m. Low Tide, 11:17 p.m.

Thursday, June 9

High Tide, 5:17 a.m. Low Tide, 11:44 a.m. High Tide, 5:56 p.m.

Friday, June 10 High Tide, 6:19 a.m.

Low Tide, 12:19 a.m. High Tide, 6:54 p.m. Low Tide, 12:41 p.m.

Saturday, June 11 High Tide, 7:24 a.m.

Low Tide, 1:24 a.m. High Tide, 7:53 p.m. Low Tide, 1:41 p.m.

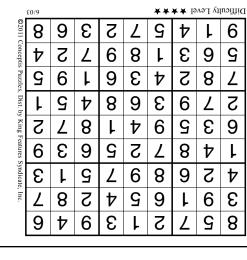
Sunday, June 12 High Tide, 8:30 a.m.

Low Tide, 2:28 a.m. High Tide, 8:51 p.m. Low Tide, 2:40 p.m.

Crossword Solution

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Sudoku Solution



The York Independent — June 3 - 16, 2011 — 12

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

- StoneCrop Gallery Presents: Water. Opening Reception Sunday, June 12, 2 to 6 p.m. Show runs now through Sunday, July 3. Gallery located at 805 Shore Rd, York, 361-4215, www.stonecropgallery.com.
- In conjunction with York Art Association's second annual fiber art show. Fabulous Fibers. Wen Redmond will be giving a gallery talk on Thursday, June 23 at 7 p.m. Redmond is judging the show, which is open to both YAA members and non-members alike A question and answer session will follow. The show will include a broad variety of work. Submissions are welcome in the categories of: quilts, rug hooking, weaving, wearable art, fabric painting, and soft sculpture. The exhibition will run from Friday, June 3 through Sunday, June 26.
- Summer show, A League of Our Own, features the League of New Hampshire Craftsmen that work in the town of Kittery: Karen Orsillo, Victoria and Larry Elbroch, Mary Margaret Sweeney, Donna Marbet and Elaine Fuller: potters, puppet makers, printers, photographers, jewelers and more at The Red Door Pottery Studio and Gallery Shop Wednesday, June 15 through Saturday, Oct.15, one mile from downtown Portsmouth at 44 Government St., Kittery, 439-5671, www.reddoorpottery.com.
- Summer Pottery Classes, Pottery Parties June through August. Join an ongoing pottery session or design a class for you, your family or summer quests. Wheel thrown

pottery and hand building classes from one day workshops to a class series of 3-6 lessons are options to choose from this summer. Minimum 3 people per class required, maximum 6. Morning, afternoon or evening class times available. The Red Door Pottery Studio, Elaine Xenelis Fuller, Instructor. 44 Government St., Kittery, 439-5671, www.reddoorpotterv.com.

- Exhibiting through Monday, October 31 Strawbery Banke Museum, Fitz John Porter: Civil War Hero or Coward? exhibit in the Museum's Rowland Gallery explores the General's Civil War life and times through artifacts and documents explaining his political court martial and his 20 year effort to finally clear his name. Daily walking tours of Porter's Portsmouth Boyhood 1822-1830. Tickets: Adults \$15, Children aged 5-17 \$10, kids 4 and under, free. Family rate (2 adults and all children under 17) \$40. (603) 433-1100. www. StrawbervBanke.org.
- In June 2010, Saco artist Diane Bowie Zaitlin attended a residency at Great Spruce Head Island Artweek in Penobscot Bay. In the exhibit Point of Departure she provides a view of her creative process and the power of influence from a period of immersion in her artwork in a setting of intense beauty. Point of Departure will be on view at the Saco Museum now through Sunday, Sept. 4. The Dyer Library/ Saco Museum is located at 371 Main Street (Route 1), Saco, free parking; handicapped accessible.
 - The Red Door Pottery Studio.

44 Government St., Kittery, is featuring new paintings in the gallery by representational oil painter, Norma Torti. The show continues through Friday, May 27. www.reddoorpottery.com

- Carol Santora announces the release of her second fine art publication: Horses of a Different Color. The catalog celebrates horses in an explosion of color and illustrated with thirty-five pastel paintings selected from Santora's extensive horse and mustang painting portfolio. The majority of noble equines that Santora paints reside in Maine and are rescues from the Ever After Mustang Rescue in Biddeford. Others belong to friends and acquaintances, some she's stopped to visit and photograph by the side of the road, and others she's studied and photographed during her annual painting trip to Wyoming. Personalized copies available at Santora Fine Art. 23 Fletcher St. Kennebunk and through www.carolsantora.com. Gallery hours are by chance and appointment, 985-2830, santora@ carolsantora.com.
- The University of New England and the Saco Museum will team up this summer to create an exhibition on the great age of sail in Maine, Dr. Elizabeth A. De Wolfe, Professor of History at the University of New England, and Camille Smalley, Program and Education Manager for the Saco Museum, will team-teach an exhibition class titled Voyages and the Great Age of Sail. The resulting exhibition of the same name, curated by students in the class, will be on view at the Saco Museum Saturday, May 7 through Sunday, Sept. 4. Voyages will feature a treasure trove of artifacts related to

dan — paintings, decorative arts, navigational tools, and more — in order to explore nineteenth-century

- Seeks New Members. Just Us Chickens Gallery of Kittery is seeking new enthusiastic full members who want a successful location to sell their wares. With the upcoming holiday season, gallery space is being expanded to accommodate new membership and fresh ideas. Call 439-4209 between Tuesday and Saturday for guidelines or bring a sample of your art form to be left for membership consideration to 9 Walker St., downtown Kittery.
- Oil painting exhibit by local Maine artist, BB Heintz at Rowan Tree Café, York Village, York, Monday through Friday 10 a.m. to 3 p.m., Saturday 10 a.m. to 2 p.m.
- The Remick Barn Gallery features "A York Sampler: Selections from the Past," at the Old York Historical Society, Lindsay Road, York Village. The exhibit is open Monday through Friday from 10 a.m. to 4 p.m. Call 363-4974 for more information.
- NH Open Doors at The Red Door Pottery Studio and Gallery Shop, Showcase of local League of New Hampshire craftsmen that reside in Kittery. League potters, puppet makers, printers, photographers, jewelers and more.
- RiverCurrent Studio/Art Gallery on the corner of Lindsay Road and Mill Dam in York Village features assemblage, collage and mixed-media sculpture and is open daily and by appointment. Contact Rosalind Fedeli at 351-3262 or visit www.rosalindfedeli.com for more information.

SATURDAY, JUL. 9

SUNDAY, JUL. 10

TUESDAY, JUL. 12

(603) 436-2400

FRIDAY, JUL. 22

FRIDAY, JUL. 29

auit. 646-4777

• Paula Cole, 7 p.m., Jonathan's

Happy Together Tour, 8 p.m.,

Casino Ballroom, 169 Ocean Blvd.,

• The Music Hall Intimately Yours

Series Presents K.D. Lang, 8 p.m.

Tickets: \$50, \$42. The Music Hall, 28 Chestnut St., Portsmouth, NH

• Eddie Money, 8 p.m., Casino

Ballroom, 169 Ocean Blvd., Hamp-

ton Beach, N.H., (603) 929-4100

Hampton Beach, N.H., (603) 929-

Restaurant, 92 Bourne Lane, Ogun-

the Saco sea captain Tristram Jormaritime history.

Cooperative Craft Gallery Presents... Month of June June 3 Karaoke 7-11 June 4

(Benefit) June 7

AMERICAN

Open Mic Night 6-9

Rachel Timberlake Band

June 11

Mid-Life Crisis Band 7-11

June 12

Chicken Shoot 2-4

June 14

Open mic Night 6-9

June 17

Karaoke 7-11

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Wed-Thurs 12 noon until 8pm Fri 12 noon until 9pm

Sat. 12 noon until 10pm

Sun Closed Come enjoy a light lunch or happy hour

food most of the day.



BINGO Every Wed. Night **6**pm

Monthly Meetings

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

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

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

- The Music Hall Intimately Yours Series Presents Jim Brickman, 8 p.m. Tickets: \$50, \$42. The Music Hall, 28 Chestnut St., Portsmouth, NH (603) 436-2400
- Rob Benton, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

SATURDAY, JUNE 4

• Bruce Marshall, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

THURSDAY, JUNE 9

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

FRIDAY, JUNE 10

· Ricky Thomas, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

SATURDAY, JUNE 11

· Sweet Willy D Band, 9:30 p.m., Inn on the Blues, York Beach, 351-

TUESDAY, JUNE 21

· Green Lion Reggae, 9:30 p.m., Inn on the Blues, York Beach, 351-

FRIDAY, JUNE 24

- · Greg Brown Concert, 8 p.m.. Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- Groove Train, 9:30 p.m., Inn on the Blues, York Beach, 351-3221



COURTESY PHOTO

Musician Joyce Anderson (above) and playwright Michael Kimball will perform at York Art Association on Saturday, June 11 at 7 p.m. as part of YAA's annual Second Saturdays at Seven summer series. The Second Saturdays at Seven performances are free and open to the public; the York Art Association is located on Route 1A in York Harbor.

SUNDAY. JUNE 25

• Racky Thomas, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

SATURDAY, JUL. 2

• Love Dogs, 9:30 p.m., Inn on the Blues, York Beach, 351-3221

SUNDAY, JUL. 3

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

FRIDAY, JUL. 8

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

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

SATURDAY, JUL. 30

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

SATURDAY, AUG. 6

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

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

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Horoscopes By Rusty

The southern Maine Coast's leading astrologer and personal scheduler for Rev. Harold Camping

can't teach an old dog new tricks. But it would sure be great if you could get him to stop pooping on the carpet.

Taurus (April 20-May 20):
Today you will make a big impression on your boss's wife.
Unfortunately, it will happen when you sit on her.

Aries (March 21-April 19): You

Gemini (May 21-June 20): You have many things to be thankful for. Many, many things. Give me a minute here.

Cancer (June 21-July 22): Your problem is that you fail to complete things, which leads to all kinds of Rev. Harold Camping Leo (July 23-Aug. 22): The good news: that attractive coworker finally noticed something

about you! The bad news: she

noticed your nasal hair.

Virgo (Aug. 23-Sept. 22): If you truly love someone, you must be ready to set him free, which means to have to stop chaining them up in the basement.

Libra (Sept. 23-Oct. 22): There, you checked your horoscope. Chalk up one more moment spent evading the abyss of your meaningless little life.

Scorpio (Oct. 23-Nov. 21): Your friends and neighbors all are aware that you're finally onto

something. Unfortunately, it's a cactus.

Sagittarius (Nov. 22-Dec. 21): No man is a failure who has friends. But with your friends, you come darned close. Capricorn (Dec. 22-Jan. 19): Because you can never keep

Because you can never keep any resolutions, you finally resolve to stop making them. Hey, wait a minute.

Aquarius (Jan. 20-Feb. 18): Today a family member brings surprising news. It's surprising mostly because you have no known relatives.

Pisces (Feb. 19-March 20): Well, that's it for me. Out-ofwork horoscope writer now seeks gig. Know anyone at the Weekly Sentinel or the Tourist News?

NEWS OF RECORD

OBITUARIES

Elisabeth 'Betty' Richards Elisabeth 'Betty' Richards, 86, of River

Lane, died Monday, May 23, 2011 at home. She was born Jan. 14, 1925 in Staten Island, N.Y., daughter of the late Walter and Matilde Bush. During World War II Betty worked as a Nurses aid at various military hospitals in the New York area. She had worked for Les Austin Insurance then the

worked as a Nurses and at various military hospitals in the New York area. She had worked for Les Austin Insurance then the Ellis Insurance Co. as a secretary for many years.

After retirement she and her husband enjoyed collecting and selling antiques at

After retirement she and her husband enjoyed collecting and selling antiques at Arundel Antiques. She was active in the York Extension Group and was a volunteer with the York Community Thrift Store. She loved tending her gardens and sharing plants and flowers with others. A true hostess, she enjoyed many visits from family.

She is survived by her son Floyd E. Richards of Staten Island, N.Y.; a grandson Christopher Richards and his wife Michelle of South Berwick; three granddaughters, Jennifer Young and her husband David, Kathleen Richards, Stephanie Richards of Staten Island, N.Y. and two great-grandchildren, Alicia Richards and Elizabeth Young.

Her husband of 52 years, Eldon E. Richards died in 1997. She was predeceased by a son, Dean C. Richards; a brother, Theodore Bush; and two sisters, Minnie Ettlinger and Frances Wood.

At her request, funeral services will be held privately. Memorial contributions may be made to the York Ambulance Association, P.O. Box, 238, York, ME 03909 or to the Extension Group.

Lucas & Eaton Funeral Home, 91 Long Sands Road, York, is directing arrangements. For more information, visit www.lucaseaton-funeralhome.com.

Charles R. Hefford

Charles R. Hefford, 74, of York, passed away Saturday, May 21, 2011 in York Hospital surrounded by his family.

He was born July 28, 1936 in Malden, Mass. He was raised in Melrose, Mass., son of the late Hubert and Winnifred Hefford.

He earned his degree in business from Suffolk University in Boston. Charlie worked for Price Waterhouse, Spaulding & Slye, and started his own company Charles R. Hefford Associates, a financial consulting firm in the 1980s and finished his career as President and CEO of Greenpages, Inc. located in Kittery.

Charlie and Charlotte are members of St. George's Episcopal Church in York Harbor. They are members of York Golf & Tennis Club where he practiced his favorite pastime, golf. He was an avid gardener, wood craftsman and fly fisherman. He was a proud parent and grandparent, loved his wife and truly enjoyed his friends. He will be greatly missed by those whose lives he touched.

He was the devoted husband to Charlotte Ann Hefford for 51 years; beloved father of Mark (and Diane) Hefford and their four children; Sarah (and Brannon) Claytor and their three children; and Amy (and Michael) Sununu and their four children.

In lieu of flowers, memorial donations may be made in Charlie's memory to St. Georges Episcopal Church, P.O. Box 364, York Harbor, ME 03911 to fund the maintenance of the church, something for which Charlie was so passionate, or to York Food Pantry, P.O. Box 243, York, ME 03909.

For more information, visit www.lucase-atonfuneralhome.com.

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COMMUNITY LISTINGS Send us your listings!

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

Worship services

• Praise on the Seacoast, a monthly celebration of song and praise, will take place at the York-Ogunquit Church on Sunday, June 5 beginning at 5 p.m. This new worship experience is an opportunity to praise God and to discover more wholeness in a less formal, contemporary setting. York-Ogunquit United Methodist Church is located

at 1026 US Route 1, York. For more information about this or other programs offered by the church, call 363-2749 or visit youmc.org.

• Ignite the Light at St. George's Church - think you know what church is like? Are you ready for something different? St. George's Episcopal Church welcomes the public to Rock Eucharist 2011! "Ignite the Light" as we rock out to

some favorite songs in the context of a Eucharist service. This service is presented by the Youth Group of St. George's and they will show us the message in today's popular songs. Join us at 10:15 a.m. on Sunday, June 12. Following the service will be the annual parish picnic. To reserve for the picnic, please contact the parish administrator at 363-7376 x-101 by Monday, June 6. \$5 per adult, \$2.50 for kids under 12 or a maximum of \$20 for a family. St. George's is located at 407 York Street, York Harbor.

• Emmaus Lutheran Mission

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meets at York Congregational Church, 18 Church St., York Beach, Sundays at 7 p.m., from Sunday, June 26 through Sunday, Aug. 28. Eucharistic, liturgical, evangelical and catholic.

- Christ Church at 6 Dane St., Kennebunk, will hold a weekly informal evening worship gathering to share the good news of the gospel every Wednesday at 7 p.m. Music will be contemporary, with easy-toread projected words. It will be brief, no more than 45 minutes, non-denominational, welcoming, and designed to encourage and respectfully consider questions from those in attendance Afterward, everyone is invited to reconvene at Duffv's Grill. 4 Main St., Kennebunk, for continued conversation. All are welcome, regardless of church affiliation or lack of church experience. Christ Church is handicap-accessible from the parking lot behind Town Hall, and also has a parking lot across Dane St.
- St. George's Episcopal Church, 407 York St. York Harbor: Sunday, 8 a.m., Holy Eucharist Rite II spoken service; Sunday, 9:15 a.m., Formation for all ages, 10:15 a.m., Holy Eucharist, Rite II with music, Thursday, 10 a.m. Holy Eucharist with optional laying on of hands for healing, Call 363-7376 or visit www. stgeorgesyorkharbor.org for more information.
- Ogunquit Baptist Church, 157 Shore Rd., Ogunquit: Sunday worship and Sunday

- School at 9:30 am; nursery care available during worship. Fellowship time following worship; 11 a.m., adult class. www. ogunquitbaptistchurch.org.
- Bahai'i Faith meets
 Sunday morning for devotional
 meetings and fellowship. Call
 363-4591
- Cape Neddick Baptist Church schedule: Sunday School for all ages at 9 a.m.; Sunday worship service and Junior Church at 10:15 a.m.; choir rehearsal, 6 p.m. Wednesday prayer meetings, 7 p.m. Call 363-3566 or visit www.cape-neddick-baptist.org
- First Parish Church, 180 York St., York, offers thoughtprovoking sermons, special music, child care and church school for all ages. Sunday worship services are held at 10 a.m. Call 363-3758.
- Holy Cross Lutheran Church - Informal worship service on Saturday afternoons at 4 p.m.: traditional worship service on Sunday mornings at 10:45 a.m. Modern Lutheran liturgy service at 8:15 a.m. on Sunday mornings. Free "Share the Bounty" supper of baked beans, hot dogs, and homemade pies is offered the first Saturday of every month from 4 to 6 p.m. The free Friendship Lunch is presented the second Monday of every month at Noon, and Harvest Café will prepare a free dinner for the community at 5 p.m. on the third Thursday of each month. Holy Cross Lutheran Church is

located on Storer St. in downtown Kennebunk, between Main St. and the roundabout, with handicap accessibility and two parking lots. For more information call 985-4803, or visit www.kennebunklutheran.org.

- St. Christopher by the Sea Church holds Masses at 6 p.m. Saturdays, 7:30 a.m. and 11 a.m. Sundays, Call 363-4177.
- Trinity Episcopal Church, at the corner of York St. and Woodbridge Rd., York, offers Mass on Sundays at 10:30 a.m. Call 363-5095.
- Union Congregational Church, Church St., York Beach, offers weekly worship services commencing at 10 a.m. on Sundays. Call 363-4821 or visit www.ybcc.org
- York-Ogunquit United Methodist Church, 1026 Route 1, York, is a Reconciling Congregation. Sunday School is at 9:15 a.m. Sunday worship begins at 10:30 a.m., with refreshments and fellowship afterward. Nursery care provided. Handicapped accessible. Call 363-2749.
- York Street Baptist Church, 61 York St., York, holds Sunday morning service at 9 a.m.; Sunday School (for all ages) begins at 10:45 a.m. Call 363-2177.

Donations, volunteers needed

 Meals on Wheels Desperately Needs Volunteers in Kittery, York, Eliot and the Berwicks. To volunteer or for more information, contact Elaine Plaisted at 475-7339 between 7:30 and 11:30 a.m., except weekends and Wednesdays. Meals on Wheels drivers are reimbursed .44 per mile.

- Museums of Old York seeks volunteers to help with its 22nd Annual Decorator Show House Fundraiser Show runs from Saturday. July 16 through Saturday, Aug. 13 and held at Emerson House, 31 Long Sands Rd., York. Each volunteer is asked to make a commitment of two 3-hour shifts in exchange for free admission to the Show. If interested, contact Regina Godfrey, 363-7547. If you would like to help with parking, please email development@oldyork.org or call Laura Dehler, Development Director at Museums of Old York at 363-4974 ext. 13.
- Volunteers are needed to help with Highland Farm Public Access Project for The York Land Trust. There are four work days scheduled to date: Wednesday, June 8, Saturday, June 25, Saturday, July 9, Saturday, Aug. 6. Contact Information: Marla Stelk, Stewardship Volunteer Coordinator, York Land Trust, 363-7400 ext. 111, volunteer@yorklandtrust.org, www.yorklandtrust.org.
- No space for a garden?
 Gardeners may be able to work with others in a community garden to grow produce for a local food pantry. For example, this year community garden leaders in Kennebunk and the Bauneg Beg Hill Community garden are already challenging themselves

to be leading contributors to the 2011 MHH effort. For more information or to enroll in the Maine Harvest for Hunger program, http://umaine.edu/ harvest-for-hunger, or contact : Susan Tkacik, susan.tkacik@ maine.edu, 324-2814, York County Extension office, 21 Bradeen St., Suite 302, Springvale. ME 04083.

- The Ogunquit Dog Park Committee is looking for additional members to help plan events for both fundraising and fun events for the dogs, and for help in maintaining the web site. If you would like to join our small committee or just have some ideas and suggestions, please e-mail: info@ogunquitdogpark.com or call 646-1677.
- New volunteers are needed at Wells Reserve at Laudholm in Wells: Trail Rangers, Trail Stewards, Admission Booth Greeters, and Mowers. Beach opportunities: become part of a beach profiling team. Beach Profilers use a simple surveying technique to measure the contour of a beach, discovering first hand how it changes from month to month and year to year. Teams gather monthly from South Portland to York Also needed are Maine Healthy Beaches Monitors - collecting water samples at one beach up or down the coast. Water samples are then analyzed for bacteria to determine whether swimming conditions are safe. The Laudholm Nature Crafts Festival, held the weekend after Labor Day each year, is

a gathering of outstanding and creative artisans from around New England who come to display and sell their art. It is a visual feast for the eyes and the biggest fundraiser of the year — and it's organized and run by volunteers. New volunteers are needed to help head up areas such as sandwiches and smoothies, as well as to help staff the event. The dates this year are Saturday and Sunday, Sept.10 & 11.

- Cluster Youth Mission Trip, Hamburg, N.Y., July 30-Aug. 6, 2011. High school youth travel with Group Work Camp to repair homes for the poor and needy. Spiritual and special trip for youth and their chaperones. Call for more info: Rose Cronin 337-0637, St. Christopher Church, York
- York Hospital's Meal Delivery program is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or Ismith@yorkhospital.com.
- York Community Thrift Shop, located at 1320 Route 1, Cape Neddick, requests donations of small furniture, small kitchen appliances, costume jewelry, summer hats and shoes. Proceeds from the shop benefit townspeople through the Food Pantry and Family Services. Call 363-2510.



COURTESY PHOTO

Shown with the dory are members of the dory committee. from left: Mike Horn, Peter Woodbury, Charles Dahill, Bob Glidden, Chris Woodbury, Paul McGowan, and Gary Littlefield.

BRINGING BACK THE 'DORY'

As the Ogunquit Heritage Museum prepares to open this week, members of the Ogunquit dory committee help to move the "W.H.Perkins" dory into its place of honor in front of the Winn House.

The dory was a research project built by the museum two years ago. It is a replica of the famous Ogunquit dories in which fishermen plied their trade out of Perkins Cove for many many years. A dory was a sturdy little boat that was built to take the surf and had a sail. The dories would usually be used to catch cod, mackerel and halibut.

The original Ogunquit dories were designed and built by William Henry Perkins in his boathouse along the Ogunquit River.

Later this summer, the W.H. Perkins will be launched in Perkins Cove.

The *Ogunquit Heritage Museum* at the Captain James Winn House is located in the Dorothea Jacobs Grant Common at 86 Obeds Lane in Ogunquit. The museum is open during the summer from 1 to 4 p.m.



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SAT. 12-2pm WELLS. 7 Wesley Lane \$595,000

Joanne Stone 207-337-2359

SAT. 12-2pm SOUTH BERWICK. 45 Meadow Pond Road \$369,800 Matt Searock 207-752-3981

SAT. 1-3pm OGUNQUIT. 81 Ocean Heights \$799,000 George Wilson 207-251-2941

SAT. 1-3pm YORK. 97 Rogers Road \$249,000

Alan Kew 207-232-3660

SAT. 1 - 3pm WELLS. 144 Post Road \$284,900

Carolyn Weller 207-351-6717

SAT. 1-3pm YORK. 10 Scituate Road \$569,000

Ashley Picard 207-478-6419

SAT. 1-3pm YORK. 421 Shore Road \$1,795,000

Bill Conda 207-450-5030

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