

York **DON'T MISS THIS EDITION'S 'LOCAL FLAVORS' CENTERFOLD! PAGES 12-13**

The Independent

The hometown voice of the greater York region



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SO WHAT'S THE FUSS?

Does Agamenticus School still have anything to teach us? page 6

Still teaching after all these years

By **JEFF RAPSIS**

The York Independent

My family owns a piece of land in backwoods New Hampshire on which sits a dilapidated one-room hunting cabin built by my grandfather during the Great Depression. Its interior walls and flooring and ceiling are made entirely of asbestos. (I'm not saying where it is because it would probably qualify as a Superfund site.)

The cabin has been left alone for so long, and been subject to no maintenance, so that the roof is now entirely overgrown by moss. So, despite all the asbestos, sheer neglect has endowed it with the latest in environmentally friendly building trends—a living roof.

I tell you all this because it's what came to mind when I was exploring the Old Agamenticus School out on Mountain Road for this edition's cover story.

It too is a long-neglected structure, left to fend for itself through many long snowy winters and hot stifling summers. And like my grandfather's cabin, it has endured long enough to become more than just a building to those of us who have come since.

In my family, the cabin is a physical, tangible link to people and a way of life that came before me. During the Great Depression, with little work available, the hunting cabin was built not as a place to relax, but



Jeff Rapsis

out of necessity. My grandfather had to hunt to supplement the family diet.

And though he died before I was born, the cabin's presence serves as a way to know a little about him and his life. And the state of the cabin—classic run-down

New England neglect—helps me understand the passage of time in a real way that a book or a calendar simply cannot.

That's what came to mind when I began learning about the Old Agamenticus Schoolhouse. To visitors, the schoolhouse is a physical, tangible link to a community that is no more—to a York that has vanished, to a way of life that is no more, not even in the memories of those of us who call York home today.

But we can summon the past, and reap the benefits of all that comes with that, by being in the presence of a structure such as the old schoolhouse. And not to romanticize its neglect, but its current state helps underscore the passage of time in a real way.

No one knows what will happen to the school. It may be restored, or it may be demolished. Or, possibly like my grandfather's cabin, it may just collapse on its own this winter, finally taken back by the inexorable, inevitable, and all-natural process of decay.

But while the schoolhouse still stands, go take a look. By the questions it inspired in me, and the answers that it led me to, the schoolhouse helped me understand the complex and many-layered community of York just a little bit more. And it might do the same for you.

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COMMUNITY BRIEFS



COURTESY PHOTO

From left, York Hospital President Jud Knox, breast care nurse Kathy Morris, radiologists Kira Wendorf, MD and Amanda Demetri Lewis, DO, sonographer Diane Kallay and Marcy Philbrook, board member of The Fabulous Find pose with the check.

THAT'S ONE BIG CHECK!

York Hospital accepts donation

Jud Knox and members of the Breast Care team recently accepted a donation of \$8,000 from The Fabulous Find in Kittery, Maine. An additional \$1,000 for the Hospital's Wellness Center was also presented. The not-for-profit second-hand store announced in September that York Hospital's Breast Care program would be the beneficiary of proceeds generated during the month of October and noted this was the highest grossing month the center has seen since opening last summer.

"We commend the Fabulous Find's board, staff and volunteers for developing such an innovative and successful way to make a vital difference in their community," Knox said. "Their generous donation to York Hospital will help us continue our work to ensure women have the very best breast cancer treatment and diagnostic options available close to home."

Each month, the shop donates its profits to a worthy not-for-profit, and proceeds earned in November are earmarked for Kittery's Footprints Food Pantry and the York Community Food Pantry in York.

For more information about York Hospital's For Every Patient Campaign to benefit

the Breast Care Center's plan to add Breast MRI technology, contact the Fundraising Office at 351-2385.

York Chambers hosts first Winter Farmers Market

The Greater York Region Chamber of Commerce recently announced that it will host the first ever Winter Farmers Market for 2010-11. With the demand from both vendors and customers for a winter market in the area, opening day is slated for Saturday, Nov. 20.

The market is sponsored by Savings Bank of Maine and takes place on 10 Saturdays between November and March at Fosters Downeast Clambake in York Harbor. Dates are: Saturday, Nov. 20 & 27, Saturday, Dec. 11 & 18, Saturday, Jan. 15 & 29, Saturday, Feb. 5 & 19 and Saturday, Mar. 5 & 19. The market will run from 10 a.m. to 2 p.m., and 20-30 vendors are expected each Saturday. The market is open and free to the public.

Vendors interested in participating should download an application at www.gateway-farmersmarket.com or contact Stephanie Oeser at the Greater York Region Chamber of Commerce at 363-4422 or stephanie@

The York Independent
The hometown voice of the greater York region

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yorkme.org. More information about the market and which vendors will be attending on each date will be available soon at www.gatewayfarmersmarket.com.

'Festival of Fostering Trees' to be held again this year

York's 5th Annual "Festival of Fostering Trees" will take place from Friday, Dec. 3 to Sunday, Dec. 5. The festival of beautiful decorated trees, which aims to join the entire community together and raise funds for local charity, takes place at the American Legion Function Hall at 9 Hannaford Drive.

The festival will be open to the public on Friday, Dec. 3 and Saturday, Dec. 4 from 10 a.m. to 8 p.m., and Sunday, Dec. 5 from 10 a.m. to 4 p.m. Admission is free, but a voluntary donation is asked for either the York Food Pantry (non-perishable items) or Toys for Tots (new & unwrapped) or a monetary donation for either. The "Festival of Fostering Trees" supports York County youth in foster care settings, with the goal of serving the unique needs of each youth in a responsible and cost effective manner while easing the difficulties that these youth experience. For more info, call 351-1988.

York High Band Boosters still selling poinsettias

The York High Band Boosters are running their fundraising campaign through Monday, Nov. 22.

They're selling red and white poinsettias for \$9 each. Support the band and take care of your holiday decorating at the same time! For more info or to order, call 363-3621. Checks are to be made out to YHS Music Boosters. Pick-up is at York High School on Saturday, Dec. 4 or they can be delivered on Saturday, Dec. 4 or Monday, Dec. 6.

Brighten your holidays with 'Light to Remember'

Hospice of York offers residents a way to brighten the holidays. You may sponsor a Light to Remember shining on a tree in the towns of Eliot, Kittery, South Berwick, Ogunquit, Wells or York. The lights are to remember loved ones who have died or to honor the life being lived by someone special. Lights are \$5 each and requests will be accepted through December. Gifts benefit the all-volunteer hospice and are tax

deductible. They may be sent to Hospice of York, 15 Hospital Drive, York, ME 03909. For more information, call the Hospice of York office at 363-7000.

Also, Hospice of York will offer holiday bereavement sessions on three Wednesdays: Dec. 8, 15 and 22. Sessions run from 6:30 to 8 p.m. in Conference Room 1 in the basement of York Hospital's Medical Office Building. Sessions are free. Attendees need not register, and are welcome at one or all three sessions. For more information, call Nikki at 475-7308 or the Hospice of York office at 363-7000.

Art Association fair is Saturday, Nov. 20

The York Art Associations Holiday Fair is Saturday, Nov. 20 from 10 a.m. to 5 p.m. Changes this year include the fair being held one day instead of two, and in a new location: the Ramsdell-Rogers Function Facility the American Legion, 9 Hannaford Drive in York, which has room for more than 40 exhibitors. Delicious snacks and tasty treats will be on sale. For more info, contact Louise Gerstenblatt at LGOri-ginal@aol.com.

White Pines programs places endowment with foundation

The past year was the 10th anniversary of White Pine Programs offering nature-connection programs for all ages. As a way to ensure sustainability into a second decade of programs, the group is committed to beginning an endowment fund. As of this month, White Pine Programs has transferred its endowment into the hands of the Maine Community Foundation.

"The foundation has an excellent track record of managing nonprofit endowments," said Dan Gardoqui, president/executive director of White Pine. "This service allows us to focus more on our mission and what we do best," Gardoqui said.

Founded in 1999 and headquartered in Cape Neddick, White Pine Programs offers nature-connection programs for all ages, partners with local conservation groups, and serves as a center for expertise in wildlife tracking and naturalist studies. For more information, call 361-1911 or visit www.WhitePinePrograms.org.



COURTESY PHOTO

Young children learn about woodland vernal pools on a White Pine family program.

York Garden Club notes

Old York Garden Club held its November 10th Meeting at Fellowship Hall of the First Parish Church in York. Talented and esteemed floral designer Ann Jordan of Studio Flora, Windham, Maine, delighted the audience with her stunning creations. Ms. Jordan is an FTD design instructor and has studied with some of the greatest floral designers in the world. She shared tips and secrets of the trade and inspired everyone with her colorful arrangements and clever design techniques.

On display in the front hall were samples of members' centerpieces which were created at Monday's workshop, "Thanks for the Bounty". Becky Renner, club member and master of design and mechanics, led the workshop to demonstrate how to create a traditional or creative design worth giving thanks for by using beautiful colors and textures of fall vegetables and fruits and seasonal plants.

During the business meeting it was announced that the club's handbook, "In the Garden with Old York Garden Club" received recognition from the National Society of the Daughters of the American Revolution Conservation Committee in Washington, DC. A Certificate of Appreciation was presented to Linda Feeney, member of our Book Club Committee, by Moira Smith, Regent of the Old York Chapter of the DAR at the September meeting in York.

Members are looking forward to next month's annual potluck luncheon. A Winter Solstice Luncheon will feature thematic tablescapes and a dazzling array of culinary delights made by each member.



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FRED CHELLIS

Q & A

THE CHAIRMAKER

By Taryn Plumb

The York Independent

He's certainly not the La-Z-Boy type.

Unless we're talking 18th century La-Z-Boys: Fred Chellis of Berwick is an old-fashioned chairmaker. Delicately, laboriously, the former mechanical engineer handcrafts Windsor chairs with a toolbox and technique passed down from the 1700s.

In the end, for him, a chair isn't just a chair, something to sit on—it's a characteristic heirloom, a piece of art.

Name: Fred Chellis, owner of Little River Windsors
Lives in: Berwick

How did you get into chairmaking?

I've been woodworking since I was in high school, which was now almost 40 years ago. I've been focusing on making Windsor chairs for about eight years.

Where did you learn the process?

Down in Hampton, N.H., at The Windsor Institute. I pretty much come from a long line of woodworkers, although not necessarily career woodworkers. I have a lot of family heirlooms that have been in the family for a couple hundred years or more: chairs that were made by my third great-grandfather, a Cherry slant-top desk made by my fourth great-grandfather, back sometime around 1800. My father did hobby woodworking—he was a career mechanical engineer, as I was until a few years ago.



I got a good start with tools that had been passed down from both sides of my family.

What are those tools? And what is the process?

If a chairmaker from the 1760s were to walk in my shop and watch me making chairs, he'd be very familiar with the tools I use. I got a lot of inspiration from chairmakers in Colonial Williamsburg, Virginia, who use 18th century tools and techniques, when I was stationed in the Coast Guard down there. I start out with a block of pine a couple inches thick, shaping the saddle, or the part you sit on. Then I progress through a series of tools, from a gutter adz (a special axe); to a scorp, which is a long, u-shaped knife. For the finish, you use what's called a travisher, which has a curved blade also.

How long does this take?

The average chair takes about a week. There are several types of wood that go into a chair. The spindles and bent pieces in the back are made from red oak. They come from a freshly cut tree. Once I get them shaped, I put the arm and bow into a steam box for about 20 minutes. Then I take them out and bend them around a form. When they cool off, they hold their shape. The legs are turned on a lathe, and are made out of rock maple. The seat is generally Eastern White Pine. The types of wood used varied depended on the location of the chairmaker, and were often selected because of the characteristics.

Which are?

Rock maple is used because it's a very rigid strong hardwood that is not flexible, so it works really well for the legs and other support pieces. The seat is made out of pine, which is soft and easy to shape. Red oak is used because it bends, retains its shape, is flexible and strong.

So you cut the trees yourself?

Yeah, and I also have the word out to friends and neighbors that I'm always looking for green, freshly-cut, straight pieces of oak. I go through a selection process—I can't just take any piece of wood out of a tree. I need the straightest grain I can possibly get. Then I bring the wood back, split it up into pieces.

What does the historical process add to the work?

For me, it's a lot more inspiring to shape the wood by hand, rather than pass it through a machine. It's more creative, and also gives every chair its own unique characteristic and personality. The 18th century Windsor chairs are still very abundant, because they're well-made—the leg assemblies don't loosen up, come apart and break, because of the method of joinery. But even though they're plentiful, they're in high demand and are very expensive. I'll give you an example: A Windsor that went up for auction at Northeast Auctions recently sold for \$44,000. I got permission to measure it so I could reproduce it, and the reproduction I made was just a fraction of that cost. People who want to furnish their homes in 18th century furniture, but can't afford it, can buy a chair that looks like the original and made the same way. It's a new antique.

Why Windsors?

I really like the classic lines of 18th century furniture. They're a lot more inviting than modern design, which is pretty much just straight lines and square corners. There's a lot more shape to them, a lot more personality; it's a warmer, more homey feeling than modern furniture.

But you don't just do Windsors—what else do you make?

Grandfather clocks, wall clocks, and pretty much any other type of period furniture. Clocks take about two months to make—but I don't make the mechanisms. I do reproductions, too.

What's your client base?

I do everything on commission. I sell anywhere in the country—Seattle, California, Colorado, all over the northeast.

What's the history of the Windsor?

The short definition is a solid wood plank seat with legs mortised into the seat. Mortised means that you drill a tapered hole into the seat, put a matching tapered tenon on top of the leg, and the leg actually comes up all the way through the seat. That general type of construction is actu-

“ That's the intent with my furniture—it will outlive anyone on the planet today. ”

ally thousands of years old. The Windsor chair, it's believed—although there's nothing concrete to verify it—originated somewhere around Windsor, England, hence the name. But there's no actual written history. The American Windsor is a variation of the English Windsor, and really took off after the Revolution, because we separated from England. The designs evolved and became more Americanized. There are hundreds of styles.

What type of furniture do you have in your house?

Mostly period, some contemporary. The house we live in is an 1830 vintage farmhouse, so it all kind of blends well together. Today's furniture is not meant to last for generations. It's meant to last for a few years, and then you replace it. Our whole attitude as a society has changed. It used to be families would pass down their furniture from generation to generation, and it was designed and built with that intent. That's the intent with my furniture—it will outlive anyone on the planet today.

How many chairs do you make in a year?

Things have varied with the economy,

but in a good year, I make about 50 chairs. My wife Priscilla and I both do it—she mostly does the finishing, which we sell as distressed to make it look like an antique. It's painted with milk paints, a very old formula of making paints that today are made with powdered milk. It's the closest we can come to the original colors and textures of the paints used in the 18th century. It adds a lot of character to the chair.

What are the challenges of the work?

My challenge is really getting people to understand that what I make is not just a chair—it's a piece of me, it's a piece of art that is functional and will develop its own character with use, over time.

What's the most comfortable chair you've sat in?

A Nantucket Fan Back; I make it as a rocking chair and as a regular chair, and it's really comfortable. People who aren't familiar with Windsors will look at the chairs and see a hard seat, but they're all comfortable.

For more, visit <http://littleriverwindsors.com>.

YORK LIBRARY

Library's November Holiday Hours:

Wednesday, Nov. 24: Open 10:00 a.m. - 2:00 p.m.
Thursday, Nov. 25 & Friday, Nov. 26: Closed for Thanksgiving Holiday
Saturday, Nov. 27: Open 10:00 a.m. - 2:00 p.m.

Visit the York Public Library at 15 Long Sands Road; contact us at 363-2818 or visit www.york.lib.me.us for the most up-to-date information.

Events

• **York Readers' Theater** presents two one-act plays on Friday, Nov. 19 and Saturday, Nov. 20 at 7:30 p.m. that may forever change the way you think about giving. *Something Unspoken* is Tennessee Williams at his best. In this play, two women "of a certain age" battle for the last breath of air in a suffocating relationship. "The Questions" by John Hawkes is testament to the fact that victim and victimizer are sometimes the same - innocents all. Hawkes said that his work "is to expose the worst in us all, to face up to the enormities of our terrible potential for betrayal."

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

• **Lauren Pollaro: Artist's Talk & Reception**, Tuesday, Nov. 23, 5 p.m. Local artist Lauren Pollaro will discuss her exhibit of mixed media wall sculpture currently on display in the Library.

• **Retirement Planning**, Tuesday, Nov. 30, 7 p.m. Scott Bergman, founder of Equity for Life, has given retirement planning presentations to the rich and famous and average

folks from coast to coast for 20 years. In this seminar he will address questions about income taxes and capital gains taxes and how to use little known tax rules to best to position yourself for retirement.

• **Organizing for a Less Stressful Holiday Season**, Wednesday, Dec. 1, 7 pm. The holidays bring joy, smiles, and laughter, but they also bring lots of chores, frustration, and Stress. Professional organizer Tracy Magner leads this workshop to help reduce stress and allow you more time to enjoy the true spirit of the season. Learn how to deal with greeting cards, houseguests, travel, and those endless gift lists. (Note: this program will be repeated on Saturday, Dec. 11 at 11 a.m.)

• **6th Annual Festival of Gingerbread Houses, Festival of Lights Celebration**, Thursday, Dec. 2, Noon to 5 p.m. Gingerbread House entries must arrive in the Library between noon and 5 p.m. today.

• **Michael Cormier, Author program**, Friday, Dec. 3, 7 p.m. New England author, Michael Cormier, will read from and discuss his new novel "Sumner Island", a supernatural love story spanning eighty years and two lifetimes. In the book, set here on the seacoast, Mitchell Lambert is drawn into a ghost hunt, and discovers in the process that he is the former - and future - lover of an heiress murdered in 1924.

• **Holiday Story Hour, Festival of Lights Celebration**, Friday, Dec. 3, 10:30 a.m. Miss Kathleen will do a special story hour for preschoolers, complete



with crafts and songs that celebrate the holidays.

• **Holiday Book Sale, Festival of Lights Celebration**, Friday, Dec. 3, 10 a.m. to 5 p.m., Saturday, Dec. 4, 10 a.m. to 2 p.m. Gently used books will be on sale in our Book Nook during Library Hours.

• **Festival of Gingerbread Houses, Festival of Lights Celebration**, Saturday, Dec. 4, 10 a.m. to 2 p.m. Awards announced at 11 a.m. Gingerbread Houses will be on display in the Children's Room From Saturday, Dec. 4 through Friday, Dec. 17.

• **Here Comes Santa, Festival of Lights Celebration**, Saturday, Dec. 4, 11 a.m. to 12:30 p.m. Santa Claus visits the Library and welcomes children in front of the Fireplace. Sponsored by RE/MAX Realty One.

• **Family Holiday Film Festival Carnival of Cartoons, Festival of Lights Celebration**, Saturday, Dec. 4, 11 a.m. to 1 p.m. Cartoons will run continuously during these 2 hours.

• Long Term Care Legislation, Brown Bag Lunch, Thursday, Dec. 9, Noon. Deb Garand of Scarpetti-Scroggins Financial Services and attorney, Kathryn Williams of Wiggin and Nourie will discuss the impact of recent legislation on Long Term Care planning.

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APPOINTMENTS ARE AVAILABLE ON THE FOLLOWING MORNINGS:

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

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

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COVER STORY

SO WHAT'S THE FUSS?

Does the Old Agamenticus School still have anything to teach us?

By **JEFF RAPSIS**

The York Independent

Whenever York gets some weather, Pamela Wallis wonders.

Just across the road from her home, the Old Agamenticus school building stands among overgrown trees and brush. Abandoned, left to fend for itself for the past half-century, the structure remains upright—but just barely.

“Every time we have a big wind, I think, ‘Here we go.’” says Wallis, fearing one good gust will prompt the building to finally fall in on itself.

So far, that hasn’t happened, thanks in part to large support braces in place to hold it up.

But even as the old school settles in to endure yet another Maine winter, it faces a bleak future no matter what the weather does.

A two-year effort to preserve the historic building is mired in legal technicalities. The property’s current owner is now trying to sell the land on which the structure sits—without the building, which would have to be demolished or removed.

Still, Wallis and a small band of supporters hope to convince town voters to set aside \$200,000 to save and restore the building, which they see as an irreplaceable part of the town’s landscape.

They feel that after all these years, the old Agamenticus School still has something to teach us.

Even if the group is unsuccessful in convincing voters to pay to save and restore the structure, Wallis feels the effort has been worthwhile so far.

“If they say no, that’s that. But it’s been a really good fight,” she says. “It’s brought it to the minds of people—people need to think about hanging onto places like that, that provide such a rich piece of our history.”

Through the debate, the school has sat silently at the base of Mount Agamenticus, just off the intersection of

Mountain Road and Old Mountain Road. Now that it’s November and the leaves are off the trees, the wooden structure is more visible. And that somehow makes it easier to ponder what the building represents.

Is it the last remnant of a vanished village? The symbol of a completely different way of education? The portal to knowledge lost but worth rediscovering? The link to a way of life long vanished?

On a more practical level, those who hope to save the Old Agamenticus Schoolhouse see it functioning as, say, a much-needed visitor center for its nearby namesake mountain.

But no matter its fate, does the old school still have at least one more lesson for us?

Talk to supporters and local historians, and the old school does indeed function as something of a window into a York that was vastly different from the community that residents know today.

Seeing the building sitting there in the woods, even in its current state, inspires a curiosity about the past that isn’t possible from, say, a patch of vacant land. Still functioning like a schoolhouse, it raises questions.

More than a school

For starters, it was more than just a school building. When built in the mid-19th century, it was a major part of what was then a thriving backwoods community known as Agamenticus Village. Yes, it was part of York, but like many areas of the town in years past, it functioned day-to-day almost as a self-contained place of its own.

“It’s really the last remaining structure from the village which tells you that there was a village at all,” Wallis says. “Otherwise, it looks just like a rural area today.”

Yes, a couple of small churches from the village era still stand—one boarded up, another one serving as a residence. But the old Agamenticus School functioned as a community center that in its day really helped put the

village on the map, so to speak. Because it supported a school, it was a real place.

“There was a community up there, a real village that’s fast fading into the woodwork,” says Neil Rolde, a former York legislator who also supports preserving the old school. “It was just as much a part of the town as York Beach or Cape Neddick.”

At its peak in the decades prior to 1900, the village boasted two general stores and even a barbershop. Wallis, searching through the Museums of Old York archives, found data from the 1880 census showing that Agamenticus Village at the time had at least 30 houses, many of which served as home to more than one family.

“There were a lot of families up here,” Wallis says. “Agamenticus had the third highest number of scholars in all of York.”

Becoming aware of the now-vanished village highlights how different life was before the advent of cars and modern roads. A century ago, it was simply much tougher to get around, and so people naturally clustered closer together in villages for commerce, religion, education, and cultural needs.

“The roads were terrible back then, and in mud season people were completely isolated,” Wallis said. “People were cut off. It was hard for them to get out.”

The school in the woods is evidence of that.

In that sense, Rolde, who sits on the board of directors of the Maine Historical Society, sees the Old Agamenticus School as no different from, say, the iconic Hancock Warehouse on York River.

“We’re a very historic town,” he says. “We have a large tourist trade based on people coming to see our historic buildings, and strongest historic society in the state. But it’s all been centered in one particular area. The town of York is made up of a whole bunch of different neighborhoods, and I don’t think we should be ignoring the chance to save a little piece of one.”

CONTINUED ON PAGE 8



JEFF RAPSIS PHOTO

The property on which the old Agamenticus School stands is currently on the market.

A heartfelt story

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

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

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

- Vinnie Sturniolo,

Heart Health Institute member since 2005



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Agamenticus Village began fading a century ago, as logging waned and rural farming life became less attractive compared to opportunities in larger cities, or even closer to the coast right in York. The village became a backwater that didn't even get electricity or paved roads until after World War II, Wallis found.

Things were so backwards, in fact, that the old one-room schoolhouse was left to operate all the way up until 1957—long after the rest of York's school system was systematically modernized in the first half of the 20th century.

A crazy quilt of districts

The fact that the Old Agamenticus School functioned as a one-room schoolhouse for so long, and that it still stands today, means it's uniquely equipped to teach us about a bygone public education system. Anything to learn there?

At the Museum of Old York archives, librarian Virginia Spiller brings out a hard-bound Atlas of York County. Printed in 1872, it's a handsome and heavy volume, more than a foot long on any side. Near the back, there's a colorful and detailed map of York that takes up a full page, but it's almost unrecognizable as the community that residents know today.

Why? Because the town is carved up into a crazy quilt of 15 separate parts, each making up a separate school district. The area south of York Harbor, for instance, was District No. 2. The coastal area closest to Ogunquit Village (then a part of Wells) was District No. 14. And away from the shore, tucked at the base of Mount Agamenticus was District No. 9.

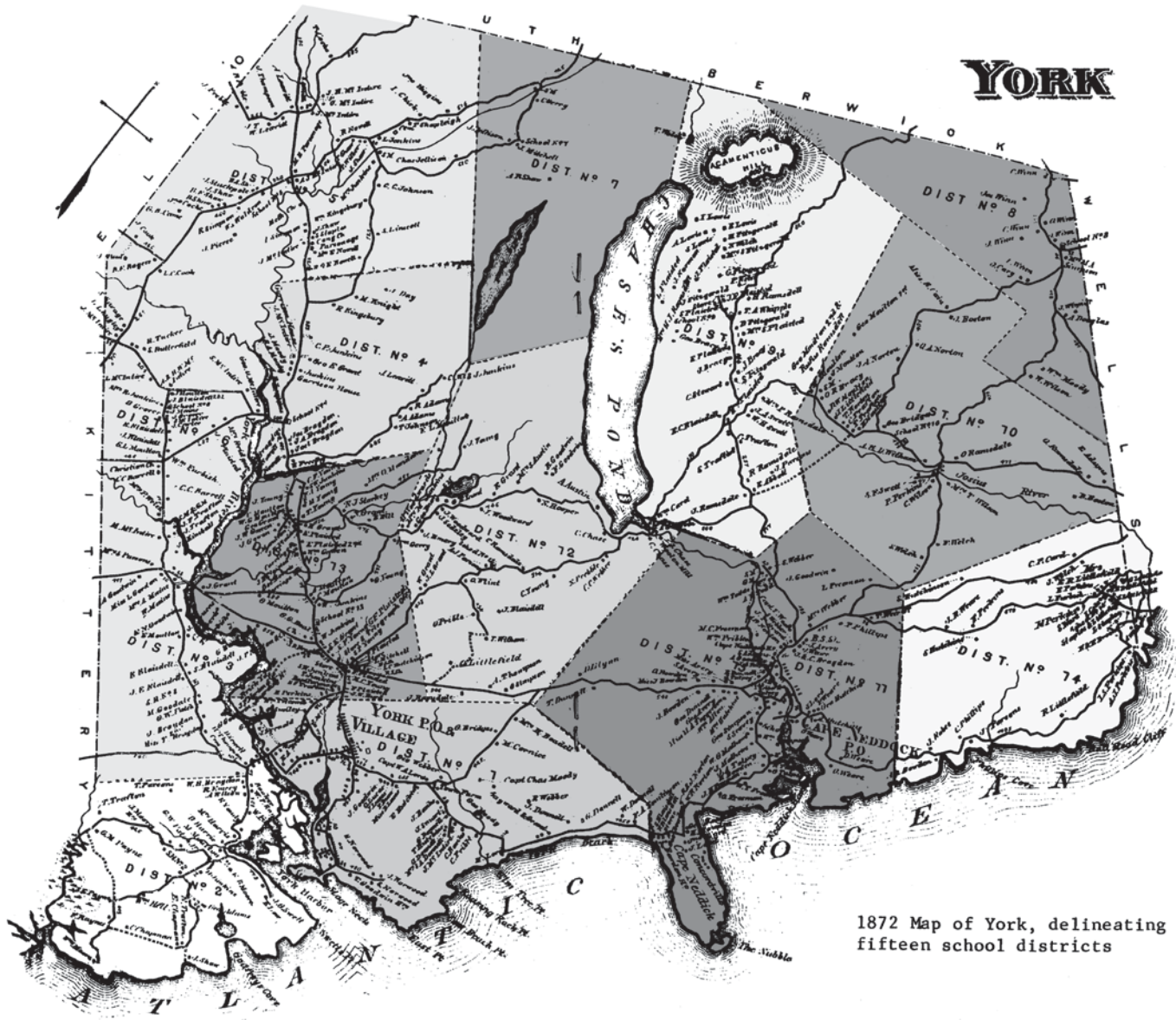
Like all of York's early districts, it was a one-room affair staffed by a single teacher who ran herd over a classroom populated by an ever-changing student body ranging in age from 4 to 21. Students came and went with fishing fleets and farming schedules. Through it all, the local schoolmaster did his or her best to teach the community's youth the basic reading, writing, and ciphering.

There was no high school, no sports times, no school buses, and not even indoor plumbing. And Agamenticus, like



JEFF RAPSIS PHOTO

The building that once housed 'Lincoln School' on Cider Hill Road is now a private residence.



1872 Map of York, delineating fifteen school districts

COURTESY MUSEUMS OF OLD YORK

This map, taken from an 1872 atlas, shows how York was once divided into 15 separate school districts, each served by its own one-room schoolhouse and teacher.

many small rural schoolhouses, suffered from a constant turnover of teachers who left as soon as a better opportunity came along.

"We'd go through three teachers in one year," says Wallis, who has become familiar with the school's day-to-day functioning in her research.

"As the years went on, it was obvious that a lot of first-year teachers would start in Agamenticus," she says. "I don't think

it was the most coveted position. It was so rural, and a lot of the teachers were very young woman—girls themselves, almost."

The one-room schoolhouse was regarded as effective and efficient throughout the 19th century. It was another result of the town's landscape and difficulty of travel, even within the town, during much of the year.

And as primitive as it seems, the town-wide system was seen as a vast improvement over the spotty status of schooling prior to drive to institute universal public education in the early 19th century.

Public education in York dates at least from 1701, when the area was still part of Massachusetts. (Maine became a separate state only in 1820.) At the time, selectmen hired a single teacher for the whole town. Free education was available (but not mandatory) as early as 1711, but the hardships of colonial life meant few students were able to attend regularly.

By 1733, several schools had been built to parts of the town, which was then divided into four school districts. That became seven districts by 1796, even as the Massachusetts Grand Jury censured York for failing to provide adequate funds for public education.

School wasn't cheap, even then. In 1803, York spent \$1,100 on schools, out of a total town budget of \$2,000, according to "Good Common Schools, Education in York, Maine 1700 to 1900" by Juliet H. Mofford and Kerry A. O'Brien.

By the 1820s, York sets up a system

where each district hires its own agent to manage the local school, and the town is further divided into 13 districts. Attendance remains spotty, averaging about 50 percent during this period. By 1850, the 15 districts are in place.

As the 19th century wore on, schools gradually acquired elements we'd recognize today. In 1884, voters in District No. 1 (the York Village area) choose to "grade" their school into Primary and Grammar levels; it's the beginning of the 12-grade system we continue to use today.

In 1888, the town not only hires its first-ever truant officer, but all 15 districts are put under the supervision of a new Superintendent of Schools. This sets the stage for York to hold "high school" classes for older students at the town hall; by 1902, York High School opens on Organug Road.

Still, the one-room schoolhouses soldiered on, the one at Agamenticus among them. In 1930, at the onset of the Great Depression, nine were still in use in York. Most were finally shuttered in the 1940s, with only Agamenticus continuing to function up until closure in 1957. It served as a sort of daycare until about 1960, when it was abandoned for good, and eventually sold off by the town as surplus property.

Though decades have passed, York still has many people in the community who remember attending classes at the Agamenticus School. And for what it's worth, the memories are not always pleasant.



JEFF RAPIS PHOTO

York School District No. 5 was served by this former one-room school house, which stands at the corner of Cider Hill Road (Route 91) and Birch Hill Road, and which more recently has served as a garage.

“Starting in 1911 or so, W.L. Grant was the teacher at Agamenticus for about 20 years,” Wallis recalls. One long-time resident with whom she’s spoken, Avis Briley, has some not-so-fond memories of Mr. Grant, Wallis says.

“She used to say that Mr. Grant would fall asleep after lunch every day, and then he’d wake up and throw things at the students,” Wallis says. “She didn’t like him at all. You can imagine what must have went on in these schools.”

On the market again

Memories like that may live on in some York residents, but they grow fewer and fewer as the years pass. The building in which they were created, however, endures. For Wallis, who moved next door about 25 years ago, the structure is as much a part of the landscape as any boulder or tree.

But in recent years, the simple necessity of business threatens the aging schoolhouse as much as any heavy sleet storm ever has.

In 2009, property owner Michael Genewicz decided to sell the land, which meant tearing down the dilapidated structure. To do that, he got town officials to rescind the building’s status as a historical structure—not a controversial matter considering the state of the structure.

when Wallis learned of the plans, she “went into high gear” to see what could be done. That prompted the now two-year effort to rally support for keeping the building from being demolished.

Wallis says Genewicz, who did not return calls for comment for this story, has been very cooperative with the group, even to the point of shoring up the structure so that it doesn’t collapse while its fate is decided.

“I understand he has an investment in it, and he’s tried to work with us,” Wallis says.

The effort to save the school, however, has turned into a prolonged and complicated battle to put the \$200,000 question before voters.

The town government itself cannot take on the building, in part because it’s

uninsurable in its current state. And the petition for a warrant article to put to voters, possibly at town meeting next May, has recently run afoul of legal issues such as home rule and budget authority that seem more complicated than any algebra problem ever tackled in the school itself.

“It’s a long story and difficult to follow,” observes Town Manager Rob Yandow, who has run interference between school supporters and selectmen and others involved in the effort. “It’s difficult to get a two-minute version.”

In the meantime, after a period of inactivity, Genewicz is again actively marketing the property through Bragdon Real Estate in York. The .21 acre parcel is being offered at \$79,000; realtor Jean Scott said buyers have been viewing the property, which is being sold as land only, without the old school, which would have to be torn down or removed prior to a sale.

The lot, located at 301 Old Mountain Road, is only 9,120 square feet, but is large enough to be used for a residence, Scott said.

One alternative is to take the school apart and store it somewhere until plans are more firm. But with the status of the warrant article in doubt, and the property now on the market, no one is sure if the school can survive, even if we have a mild winter.

But supporters, who’ve collected more than 1,200 signatures of residents, aren’t giving up.

“I feel like some respect should be paid to this old schoolhouse that’s been sitting here for 50 years, and bless its heart, is still standing,” Wallis says. “We’re still working on it, but there have been a lot of obstacles. But we have a great deal of heart, and we haven’t given up yet.”

Rolde believes that in the final analysis, what happens to a structure such as the Old Agamenticus Schoolhouse says a lot about a community.

“This is probably not the most important building in the state of Maine,” he says. “But it’s just like anything else. Whenever you bulldoze a historic monument, you lose a little bit of yourself.”

MY KIND OF TOWN

IN YORK, WE START THEM YOUNG

By JENNIFER L. SAUNDERS

For the Independent

Giving...thanks!

My cupboards are bare—but at this time of year, that is actually a good thing. You see, my 12-year-old daughter and her classmates at York Middle School are very busy right now because, in addition to all those projects and homework assignments, they are gathering nonperishable food items to bring into school to help those in need during this holiday season.

So, when I walked into the kitchen to find Katie filling a large, two-handled shopping bag with most of the soups, pastas and other savories I had purchased in recent weeks, all I could do was smile. We start them young, here in York, because this tradition of giving began way back when she was a wee one at Bertha Rocray’s Jack and Jill Nursery School and has continued through her years at Village and Coastal Ridge.

I have a dear friend who carries on the tradition with her own children, selling raffle tickets and gathering monetary and culinary donations for the York Food Pantry. And she volunteers there, too, making a difference, one bag of groceries at a time.

There are other ways of giving here in our community as well. This weekend, while packing our car full of clothing, books and housewares to donate, one of my neighbors came strolling up the road with her foster puppy, saved from a kill shelter in the South. We chatted for a while, because my family is now caring for our Emma, also known as foster puppy six, two other dear friends are fostering their second sweet dogs in need. Now, if only my cats would let me foster a few more of those...

With the Thanksgiving holiday so close at hand, I am thankful for such small things as the willingness of people to give, whether to each other, to animals in need or to organizations that help the community. With so much hurt, sadness and need in headlines day in and day out, such simple gifts can define a community.

Giving...joy!

In this season of Thanksgiving, we are lucky to be a part of a community that will be gearing up to give something back to each of us, through festivals of lights, gingerbread and trees to celebrate the holidays.

It is hard to believe that November is more than half over, and our Festival of Lights will be here during the first weekend of December with performance, tasty treats, craft fairs and, of course, the perennial favorite, the Festival of Lights Parade along York Street.

And it is not too early to be planning your festive tree for the Fifth Annual Festival of Fostering Trees or your gingerbread creation for the York Public Library’s Sixth Annual Festival of Gingerbread Houses.

The York Public Library has announces that Gingerbread Festival entries must arrive on Thursday, Dec. 2, between noon and 5 p.m., and will remain on display from Saturday, Dec. 4, through Friday,



Dec. 17. You don’t have to be a chef or baker to participate—though many culinary experts do—as anyone and, and many do, take part, from children to seniors, from families to

community organizations to businesses, as long as they’re residents of York.

And any and all types of architectural structures—realistic, historic or imaginative—are eligible for inclusion, with the simpler requirements that the finished piece must be attached to a base no larger than 14 by 17 inches, and all components, except that base, must be edible—including the “glue” that holds it all together.

Library volunteers note, “In the spirit of the holidays, all entries will be accepted; however, please note that entries constructed with non-edible materials will be disqualified from prizes.”

If you’re going for one of those prizes, entry categories include Families with Children; Individual Youth; Community Organizations for Children; Community Organizations for Adults; Inspired by a Book, and Businesses, and each category will be awarded a special recognition, chosen by a team of volunteer judges from York Hospital.

As part of the Festival of Lights Celebration going on all around the library on Saturday, Dec. 4, winners will be announced at the library at 11 a.m., while visitors to the library will have the opportunity to vote for a People’s Choice award during the time the exhibit is open, with that winner to be announced on Friday, Dec. 17. All the details on this and other library events are available by calling 363-2818 and www.york.lib.me.us.

Several gingerbread houses will be raffled off to benefit the York Community Food Pantry, and local business Bragdon Realty has again pledged to match the amount raised by ticket sales, while R.A. Peterson Associates, York Hospital and other donors have signed on to offer matching funds based on tickets sold, with \$1 for every \$5 in sales.

The Festival of Fostering Trees gives you your chance to decorate your own artificial tree in any theme of your choosing for a wonderful cause, and then we all get the chance to tour the winter wonderland that the American Legion Function Hall becomes when it is filled with trees in every imaginable style during Festival of Lights weekend. For more on how to donate a tree for this event, or for all the details on being a part of the fun to help children in foster care and support the York Food Pantry, contact local resident Janalee Moquin at janaleemoquin8@yahoo.com or 423-4281.

In the spirit of the season, let’s celebrate all we have to be thankful for by taking part in these and the other special events that will highlight the weeks ahead. ‘Tis almost the season, after all, so let’s all go out and enjoy our local festivities while helping all these wonderful causes.

Happy Thanksgiving, neighbors, friends and fellow York residents!

VISUAL ARTS LISTINGS

Send us your listings!

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

• **Holidays Past: Sixth Annual Festival of Trees**, Friday, Nov. 26, 5 p.m. through Friday, Dec. 31, at The Dyer Library/Saco Museum, 371 Main S., Saco, 283-3861. Dozens of magnificently decorated trees and wreaths will be displayed and raffled off to benefit programs at the Dyer Library and Saco Museum. The Festival also includes a gingerbread village, visits with Santa, and many other events and activities for all ages throughout the month of December. Free and open to the public.

• **River Tree Arts hosts The Pastel Painters of Maine**, (PPOM) exhibition now through Sunday, Nov. 28 at River Tree Arts, 35 Western Ave., Kennebunk. A free demonstration will be held Saturday, Nov. 20 from 11 a.m. to 1 p.m. Lucy Ellen Smith will give a presentation, Tips and Tricks in Portrait Painting. Both demonstrations are free and open to the public. For further information about the Pastel Painters of Maine, visit www.pastelpaintersofmaine.com.

• **Aryaloka Buddhist Center**, 14 Heartwood Circle, Newmarket, N.H. presents the photography of Don Gurewitz titled "Images of Buddhist Asia" on view now through Tuesday, Nov. 30., Tuesday nights from 5 to 7 p.m. Some weekdays from 9 a.m. to 1 p.m. by appointment.

Call for more information (603) 659-5456.

• **Historical Tours of The Music Hall** are held the first Wednesday of the month from 5:30 to 6:45 p.m. on Dec. 1, Jan. 5, Feb. 2, Mar. 2, Apr. 6, May 4, and June 1. Tour tickets are \$6 (\$5 member) and can be purchased on the day of the tour at 28 Chestnut St., Portsmouth, NH, in advance at www.themusichall.org, or through the box office at (603) 436-2400. Box office hours are noon-6 p.m., Monday through Saturday.

• **The new Flights of Imagination exhibit at the Children's Museum of NH** showcases the fanciful work of three New Hampshire artists who share their otherworldly visions in this intergalactic artistic treat. This exhibit will be on display in Gallery 6 at the Children's Museum of NH from Friday, Dec. 3, through Sunday, Mar. 6, 2011 at 6 Washington St., Dover, NH, and offers two levels of hands-on, custom-created exhibits for children ages 1 through 12. Open year-round, the museum hosts a variety of live performances, workshops, classes and special events for families. For more information, call (603) 742-2002 or visit www.childrens-museum.org

• **This fall the Portland Museum of Art** will present an exhibition of contemporary

artists using the concept of trompe l'oeil, meaning to "fool the eye." False Documents & Other Illusions, on view now through Sunday, Jan. 2, 2011. The exhibit showcases 32 works offering a spectrum of approaches to illusion by 13 contemporary artists

and runs in conjunction with John Haberle: American Master of Illusion, an exhibition of traditional 19th-century trompe l'oeil paintings on view through Sunday, Dec. 12. False Documents & Other Illusions is the second in a series of exhibitions called Circa

A GOOD CAUSE



COURTESY PHOTO

On Saturday, Dec. 4 from 9 a.m. until noon, the First Parish Church in York (in the middle of the Village) will hold its annual Wreath and Greens Sale. Kick off the holiday season by helping the Women's Fellowship raise needed funds for many causes such as the York Food Pantry, York Community Service Association and Boston Project, among numerous others. Among the items to be sold are bundles of greens, swags, table arrangements, cemetery pots and beautiful balsam wreaths as well as Christmas crafts and handmade knit items.

that explores compelling aspects of contemporary art in the state of Maine and beyond.

• **Portland Museum of Art**, on exhibit Thursday, Dec. 16 through Sunday, Mar. 20, 2011: Rackstraw Downes, On-site Paintings. The exhibition will trace the artist's career through major examples of his work that were painted in Maine, Texas, New Jersey, and New York, including two haunting depictions of the untenanted interior spaces in the World Trade Center in 1998. On exhibit, Thursday, Dec. 30 through Sunday, Mar. 13, 2011: Weston, Leaves of Grass. The exhibition will feature images from the West, the South, the Mid-Atlantic, and New England, including two images from Maine. For more information call 775-6148 or visit portlandmuseum.org

• **Cooperative Craft Gallery Seeks New Members**. Just Us Chickens Gallery of Kittery is seeking new enthusiastic full members who want a successful location to sell their wares. With the upcoming holiday season, gallery space is being expanded to accommodate new membership and fresh ideas. Call 439-4209 between Tuesday and Saturday for guidelines or bring a sample of your art form to be left for membership consideration to 9 Walker St., downtown Kittery.

• **Seacoast African American Cultural Center (SAACC)** will host its annual photographic exhibit now through Sunday, Dec. 12. The exhibit may be seen

Tuesdays and Thursdays from 1 to 4 p.m., and Saturdays from 10 a.m. to 4 p.m.

• **Bold Face Play Readings** – Monthly series, The Raggicker's Dream will be presented on Monday, Dec. 13. All Bold Face readings are presented in the upper gallery of the Kittery Art Association, 8 Coleman Ave., off Route 103 Pepperrell Road, just south of Cap'n Simeon's Galley, Kittery Point. Reservations are strongly recommended. Doors open at 6:30 p.m. Audiences are advised to be prompt: reservations not claimed by 7:10 p.m., may be released to accommodate those on the waiting list. Readings start at 7:30 p.m. Tickets are \$10, payable with cash or check at the door. For reservations, e-mail harborlight@bitstream.net or call 439-5769.

• **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, printers, photographers, jewelers and more.

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EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

Where to pick up pies: If you just can't face making your own pies, or you are simply exhausted from reading the two articles on Thanksgiving pie making in this York Independent, here are a few establishments that will bake a pie for you to order.

Each of these bakers uses top notch ingredients and butter in their pie crusts. Don't dilly-dally before you order. The absolute last day you may order your pies from any of these places is Monday, Nov. 22.

- Brixham General Store, 435 Cider Hill Road, York; 363-6600. Hours: Tuesday through Friday 7 a.m. to 5 p.m., Saturday 8 a.m. to 2 p.m., closed Thanksgiving.

Michael Specker is baking up three varieties of pie this year. Choose from apple (lightly spiced with cinnamon and freshly ground nutmeg), bourbon-pecan and pumpkin. Every 10" pie has an all-butter pastry crust and costs \$16.50.

Michael, who is an excellent catering chef, will also put together some side dishes for you, if you order by Monday, Nov. 22. He'll be happy to whip up some traditional items for four or 40 (or numbers in between): stuffing, mashed potatoes, green beans, butternut squash. Prices vary.

- The Rowan Tree, 241 York St., York Village; 363-2035. Hours: Monday through Friday 10 a.m. to 3 p.m., Saturday 10 a.m. to 2 p.m., closed Thanksgiving.

Irene Kocka and Jim Winters are hand crafting 9" all-butter crust pies with any fruit filling you desire, as well as pumpkin, vanilla cream and chocolate cream for \$18.50 each. Order by phone or Facebook message.

- Clara's Cupcake Café, 2 Beach St., York Beach; 361-6300. Hours: Sunday through Thursday 7 a.m. to 3 p.m.; Friday and Saturday 7 a.m. to 5 p.m.; Thanksgiving 7 to noon.

Clara's Cupcake etcetera is the bakery with enormous potential and the forgettable name under Blue Sky Restaurant in the beautiful, renovated Atlantic Building, kitty corner from the Goldenrod. The great news here is that the pretty bakery's potential may finally be met by the highly talented, passionate and personable pastry chef Kristin Lawson, graduate of Johnson and Wales. J & W is just the beginning of Chef Lawson's resume, which includes extensive work experience in Parisian pastry shops and under the tutelage of a master French pastry chef in Boston. I understand that her grandma had an influence on her early baking education as well.

Anyway...Kristin is offering 10-inch all-butter pastry (pate brisée, what else?), blueberry, pecan, pumpkin, chocolate cream and apple (grannies and macs spiced with nutmeg, clove and cinnamon) pies for the incredible bargain price of \$12!

Now, if only we could get the Blue



Sky folks to change the name of that bakery...

- Bread and Roses Bakery, 246 Main St., Ogunquit; 646-4227 x14. Hours: B&R is actually closed for the

season, but, they have special hours during Thanksgiving week. Wednesday, Nov. 24, 7 a.m. to 5 p.m., Thanksgiving Thursday 7 to 11 a.m.; Friday, Nov. 26 through Sunday, Nov. 28, 7 a.m. to 5 p.m.

Mary Breen is having her annual pie sale at Bread and Roses Bakery. All pies are 20 percent off. Call in or order by Facebook message. Choose from apple (lightly sweetened and spiced) or pumpkin \$15; Blueberry, raspberry, mixed berry or chocolate pecan \$16; Or, Mary Breen's famous, irresistible dark chocolate cream pie (made from Belgian bittersweet chocolate) for \$17. All pies are 10-inch deep-dish pies. Pastry is made with butter and soy oil.

- Borealis Breads, 1165 Post Road, Wells; 641-8800. Hours: Monday through Saturday, 8 a.m. to 5:30 p.m.

“ The absolute last day you may order your pies...is Monday, Nov. 22.”

(including Thanksgiving); Sunday 8 a.m. to 4 p.m.

Cheryl Gregorich, a Maine-educated culinary grad, has been baking for 16 years and is the current pastry chef for Borealis Breads. Chef Gregorich is offering 9-inch deep-dish pies baked in butter and shortening crust for \$12.95. Choose from blueberry, pecan, harvest (apple, pear cranberry with streusel topping), pumpkin, apple (Cortlands with just cinnamon in a mix of brown and white sugars) and dark chocolate mousse pies.

Pie is not all that is available at Borealis this holiday. In addition to their fine assortment of breads and rolls, you can pick up Turkey Pot Pie, 9-inch deep-dish, in an all-butter crust for \$12.95. There is a special Cranberry-Orange bread with sweetened dried cranberries for \$4.50 loaf. Also, before Thanksgiving, you can buy croutons and bread cut up for stuffing, Borealis-made cranberry sauce with whole cranberries and a touch of orange—not super sweet, but the perfect accompaniment to roasted turkey.

You must place your order by Monday, Nov. 22 at 2 p.m. for all special orders of breads or pies. Call during office hours (until 4:30 p.m.), or leave a message to place your order.

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

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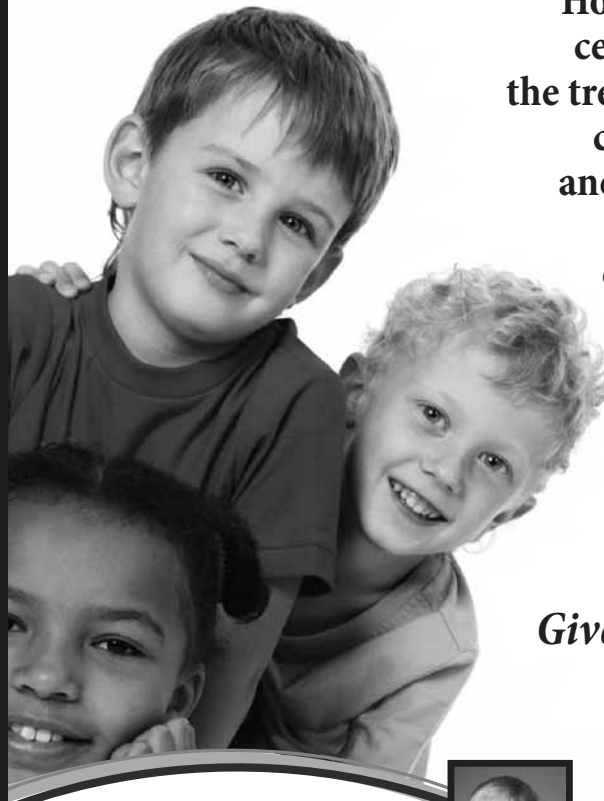
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Local

FOOD

EASY AS PIE

Or, how not to be intimidated by making pastry in your kitchen

By **SARAH GRANT**

The York Independent

When I first started baking, I struggled with pies.

The fillings weren't too difficult to figure out, but the pastry was daunting. It stuck to the rolling pin; it baked up more like a cracker than a flaky pastry; I found it nearly impossible to get a top crust onto the pie without tearing it.

“...in my experience, nothing beats butter. It is simply sublime.”

However, I had a huge desire to master pies and their pastry, so I made a resolution that I had dominion over the pastry. The pastry did not control me.

Basic baking chemistry

I also had some sage advice from a master baker who instructed me at culinary school. His biggest tip for a flaky crust: do not over work the dough. There is more to it than that, but minimal handling of the pastry is a must. The chemistry behind flaky pastry is also important to keep in mind.

The flakiest pastry comes from an all butter crust. Butter has 15 percent water content. As many cooks know, accidentally dropping water into a hot, oily sauté pan causes an instant explosion sending searing oil into the air and possibly onto the cook. Ouch! When you incorporate butter into pie pastry and apply the heat of the oven, the same thing happens. The water content in the little bits of butter cause tiny explo-

Don't be intimidated by the sheer greatness (like this luscious apple pie) of these creations within their floury environments. The airiness, along with the sweet, irresistible delicate pastry that results, is what makes them so special.

The recipe

Pâte Brisée translates from French as "crust," and is, it contains fat, as does shortbread. It's made with basic ingredients in classic pâte à brisée: flour, butter and cold water. The last two months of my life, the integrity of butter pieces in the dough is what makes it so special. Pâte à brisée is the basic pastry dough and can be used for both sweet or savory fillings. To make a dozen crusts for nine or ten inch pies,

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Flavors



SARAH GRANT PHOTO

ingly demanding techniques of making great pastry. With a little effort, it's possible to achieve flaky (le pie, seen above) right in your own kitchen.

ment resulting in air pockets. Sweet fat of the butter, creates an nearly melts in your mouth. Shortening can provide a similar er added to the flour in most those fats interact with the cause similar flakiness. But, in utter. It is simply sublime.

- 2½ cups all purpose flour
- 1 scant teaspoon salt
- 2 sticks (1 cup) cold butter
- ½ cup very cold (iced) water

You can use one of two methods for combining the ingredients: manual where you need only a large mixing bowl, or by machine (food processor), if you are feeling brave.

To combine by hand

rench as “short pastry”. That bread. There are only four e brisée: flour, salt, cold butter ust be cold in order to maintain the finished product. Pâte Bri-d perfect foil for either sweet ouble crust pie or two single you will need:

In a large bowl, whisk the flour with the salt. Cut the butter into teaspoon sized pieces, handling it as minimally as possible. With your fingers or a pastry cutter, work the butter into tiny baby pea sized bits. Add 3 tablespoons ice water and toss the mixture until the water is incorporated. Continue adding water 3 tablespoons at a time until the dough is just moist enough to gather together into two disks. Remember to handle the dough gingerly. You should wind up with a pastry where the butter bits are visible. Wrap the dough in waxed

CONTINUED ON PAGE 14

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CONTINUED FROM PAGE 13

paper or plastic wrap and refrigerate for 1 hour.

To combine in a food processor

Place flour and salt in a food processor; process to combine. Cut butter into table-spoon sized or smaller pieces. Add butter,

and pulse three or four times until mixture resembles coarse meal. Slowly add 1/2 cup ice water through the feed tube while pulsing the machine, just until the dough holds together and begins to form a ball. Test dough by squeezing a small amount together; if it is still crumbly, add a bit more water.

Turn dough out onto a board. You should

be able to see butter bits throughout your product. Divide the dough and shape it into two disks. Wrap them in plastic or waxed paper. Refrigerate for 1 hour.

If you have poor results, perhaps the dough is too wet or sticky, or if you think you have overworked the dough, throw it away and start over. Adding flour to wet dough will make it tough. Overworked dough is also tough. You will, with practice, make perfect pie pastry dough.

Rolling it out

There are many methods, tools and accessories you can use to ease the pain of flattening your pastry dough. When I started out, I bought a cotton jersey sleeve that fit snugly over my wooden rolling pin. The sleeve, along with a generous dusting of flour, and a stiff pastry cloth on my board, helped to keep the dough from sticking to the pin and the board. There are glass rolling pins that you can fill with cool water to keep the dough cold (probably a great device for warm weather blueberry pies). Marble and metal rolling pins can be chilled and stay cooler. For the most delicate of pastries, silicone pins and silicone work mats resist sticking. Some bakers roll out dough on marble slabs. All of these devices keep the dough cool and minimize sticking.

At this point, I use a French pastry pin. It is an 18" lathe-turned pin with a slightly hefty feel. It is 1-3/4" in diameter in the center tapering to 1-3/8" at the ends, and it has a nearly glossy fine finish to resist sticking. The shape of the tapered pin allows me to apply pressure exactly where I want it. My hands are right on the pin allowing better control. Another advantage is that there are no ridges in the dough, which can be a problem with untapered pins with handles.

Another invaluable pastry tool is a bench (or dough) scraper. The metal ones with wooden, plastic or metal handles on top are best, but you can probably get away with one of the plastic variety.

The method

Whatever pin and board situation you settle on, you will need extra flour handy to roll out the dough. Dust your pin with a handful of flour. Sprinkle the excess on your board and even it out with the palm of your hand.

Place your chilled dough disk in the center of the board and begin to roll it out. Experts say to roll in the same direction, directly away and back toward you. Then, using the bench scraper, as needed, lift the dough and turn it 45 degrees to flatten it evenly in the other direction. I say have at with your pin. Roll it any way you need to get it flat and uniformly about 1/8" thick. Hopefully, it will also be more or less round and about two inches larger in circumference than your pie pan when the pan is inverted on the dough.

About halfway through, loosen the dough from the board and flip it over, making sure that there is adequate flour under it to prevent the dreaded board adhesion. Whatever you do, do not ball it up again and re-roll it. That may work for sugar cookies, but it makes for tough pie crust. Again, if it doesn't work out, throw it away and start over. A little waste for the cause of learning is better than the humiliation of watching

“You will, with practice, make perfect pie pastry dough.”

your dinner guests pick up the steak knife to carve through your pastry.

When you are happy with the rolled out dough, dust off the excess flour from the top of the pastry. Dry pastry or barbecue brushes work well here. Use the scraper to loosen it from the board. Fold it into quarters, dusting off flour from newly revealed surfaces as you go (remember: excess flour can make the dough tough) and place the dough in the pie pan. Unfold it.

Finishing the pastry

My recommendation to the beginner pastry chef, it to make a galette style pie. That is, after you have filled your pastry lined pie pan, simply fold the edges over the top of the filling. There will be an open space at the pie peak, which you can just leave open for ventilation or cover with streusel for an additional crunchy texture and sweet accent. (The streusel recipe is in the next article in this edition.)

Oh yes, and congratulations.



SARAH GRANT PHOTO

For "finishing the pastry," here's a view of galette style one-crust pies with streusel topping.

GINGERBREAD EXPERTS



COURTESY PHOTO

Sisters Abby and Annabelle McWilliams perfect their gingerbread skills at the "Demystifying the Art of the Gingerbread" workshop, held earlier this month at the York Public library. For more info on this year's 6th annual Festival of Gingerbread Houses, see Jennifer Saunders' column on Page 9.

Diabetes & Endocrinology Associates now open in York

York Hospital is happy to announce that Diabetes & Endocrinology Associates of York Hospital and the practice of Daniel Nadeau, MD has opened in York Village, Maine.

Dr. Nadeau brings extensive experience in the treatment of endocrine disorders. His focus is on treating diabetes with an emphasis on weight loss in Type 2. He also offers expertise in the treatment of thyroid conditions, cholesterol and other endocrine disorders, and has a strong nutrition background. He received his Medical Degree from Tufts University School of Medicine and a Master's Degree in Nutrition from Tufts University School of Nutrition.

He is Board Certified as Diplomate in Endocrinology, Diabetes, and Metabolism by the American Board of Internal Medicine.

Diabetes & Endocrinology Associates is a practice of York Hospital and is located at the Heart Health Institute in York Village, Maine. Dr. Nadeau is now accepting patients and can be reached at (207) 351-3733.



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FOOD

A pair of apple pies

Two holiday baking projects that bear fruit

By **SARAH GRANT**

The York Independent

It has been said repeatedly that there is nothing more American than apple pie. This is especially true at Thanksgiving when cold stored apples are still seasonal, local and abundant. And who doesn't like apple pie?

Try using an assortment of apples. Be sure to use firm apples, some tart and some sweet. Here are two slightly different presentations of the holiday staple; each fits New England palates and will stand out on any dinner table.

Cranberry apple pie

Yield: approximately 8 servings in a 9-inch deep dish pie pan or a ten inch regular depth pie pan

Active time: 1 hour

Total time (from measuring flour for the crust to serving the pie after cooling): 5 hours

Ingredients:

For crust: Half recipe of pâte brisée pastry from "Easy as Pie" article. Or, make a full recipe and save half for another pie. It will keep in the refrigerator for a couple of days or in the freezer for a month.

For crumble topping:

- 3/4 cup all-purpose flour
- 1/4 cup packed light brown sugar
- 1/2 teaspoon cinnamon
- 1/2 stick unsalted butter, cut into 1/2-inch pieces
- 1/2 cup pecans or walnuts, coarsely chopped

For fruit filling:

- 3 pounds assorted apples—Pippins, Grannies, Northern Spy, Macouns, or any firm apple—peeled, cored, and thinly sliced
- 8 ounces fresh cranberries
- 2 1/2 tablespoons fresh lemon juice
- 3/4 cup packed light brown sugar
- 3 tablespoons all-purpose flour
- 1/2 teaspoon cinnamon
- 1/8 teaspoon freshly ground nutmeg
- 1/4 teaspoon salt
- 1/2 stick unsalted butter, cut into small pieces

Make streusel topping: Stir together flour, brown sugar and cinnamon in a bowl. Blend in butter with your fingertips until large clumps form, then stir in nuts. Chill until ready to use.

Make fruit filling: Stir together apples, cranberries, lemon juice, sugars, flour, cinnamon, nutmeg and salt in a large bowl.

Assemble pie: Preheat oven to 425°F with rack at lowest position in oven.

Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 14-inch round, and then fit it into pie plate. Do not trim edge. Transfer fruit filling to pie shell and dot with butter. Sprinkle center of pie with streusel topping. Fold overhanging edge over pie. Brush pastry with egg wash or heavy cream for a glossy baked appearance (optional).

Place pie on bottom rack of oven. After 15 minutes, reduce oven temperature to 375°F. Bake until streusel is browned, filling is bubbling, and apples are tender about 1 hour longer. Cool completely, 2 to 3 hours.

Note: You can assemble entire pie two or three days before baking it. Melt butter over

low heat in a large skillet. Cook the apples, cranberries, sugar and spices over medium low heat until they are barely fork tender. Turn off heat and sprinkle with flour. Gently stir until flour disappears. Cool completely to room temperature and then further cool in the refrigerator. Assemble pastry in pie pan, add chilled filling, top with streusel and fold crust over as directed above. Freeze the pie. Thaw in refrigerator the night before baking. Bake as instructed above.

Apple pie with cheddar crust

This is a slightly more advanced recipe for two reasons. There is an additional ingredient in the pastry recipe, and this is a two crust pie. It involves crimping the top crust to the bottom crust, but it is well worth the effort. Apples are so good with cheddar cheese. A scoop of vanilla ice cream pales by comparison to the character of crumbly aged cheddar already in the tender crust.

Yield: six to eight slices from a deep dish nine inch pie pan

Active time: 1 hour

Total time from beginning the recipe until service: 5 hours

Ingredients:

One full recipe of pâte brisée pastry from "Easy as Pie?" article plus one heaping cup of coarsely grated, very sharp (aged more than two years) white cheddar cheese. Cut back to just 1/2 teaspoon of salt.

Fruit filling:

- 4 lbs of tart, firm apples, peeled, cored and thinly sliced.
- 2 tablespoons lemon juice
- 1/2 cup golden brown sugar
- 1/2 cup white sugar
- 3 Tablespoons all purpose flour
- 3/4 teaspoon cinnamon
- 1/4 teaspoon freshly ground nutmeg
- 1/2 teaspoon ground ginger
- 1/4 teaspoon white pepper
- 3 Tablespoons unsalted butter, cut into small pieces

To make pastry:

1. Whirl flour and 1/2 teaspoon salt in food processor until combined. Add cold butter and pulse once or twice. Add cheddar and pulse three or four times until both butter and cheddar are in baby pea sized pieces.

2. Add cold water in slow stream while pulsing the processor. Add just enough water so that dough begins to form a ball in the processor bowl.

3. Divide dough into two even pieces and quickly form disks. Wrap each disk in plastic or waxed paper and refrigerate for an hour.

4. Roll out one chilled dough disk (leave other in the refrigerator) on lightly floured board. Roll to about 1/8 inch uniform thickness and into a large enough round to leave about 1 inch overhang when placed in pie pan.

5. Brush off excess flour. Using a scraper as an aid, lift dough from board. Place it in pie pan. Move the pan to the refrigerator while you combine fruit.

For filling:

1. Preheat oven to 400 degrees. Move rack



SARAH GRANT PHOTO

In tackling cranberry apple pie, brush pastry with egg wash or heavy cream to make it glisten after baking.

to the bottom most position in the oven.

2. Mix apples, lemon juice, sugars, spices and flour in a bowl.

3. Roll out second crust to similar size and thickness as the first. Remove lined pie pan from refrigerator.

4. Place fruit in the pie pan and dot the filling with 3 tablespoons of butter.

5. Using the scraper as an aid, fold second pastry into quarters and lift onto top of pie so that the corner of the folded piece is in the center of pie. Gently unfold pastry over the filling. Press the edges together, then fold under. Crimp with fork tines or with thumb and finger of one hand and index finger of other hand.

6. Vent the top crust with fork tines.

7. Place pie on baking sheet lined with lightly oiled foil

8. Bake for 20 minutes. Reduce oven temperature to 375 degrees and continue baking for 40 minutes to one hour longer until filling is bubbly.

9. Remove pie from oven and allow to cool at least two hours before serving.

Note: If edge of crust browns too quickly, remove pie from oven and gently crimp foil around edge of pie. Do not cover entire pie or it will not continue to brown and top crust will be soggy.

Happy Thanksgiving!





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LISTINGS

Send us your listings!

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

Theatre, Shows

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

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

• **Sanford Maine Stage Theatre** presents The Christmas Carol by Charles Dickens at Nasson Little Theatre, 457 Main St., Springvale. Tickets: \$12 adults, \$8 seniors/students. Show dates: Dec. 2, 3, 5, 9, 10, 11, at 7:30 p.m. Sundays, Dec. 5 at noon and 3 p.m. Note: 2 shows on Dec. 5. For information and tickets: 324-8227 or 324-5657, visit www.sanfordmain-estage.com.

• The Music Hall presents All is Calm: The Christmas Truce

of 1914, Saturday, Dec. 4, at 3 p.m. and 8 p.m. Tickets: \$38 and \$30, and can be purchased at the Box Office at 28 Chestnut St., Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.

• **Pontine Theatre Presents**, A Poet's Christmas, Friday, Dec. 10 at 8 p.m., Saturday, Dec. 11 at 4 p.m., and Sunday, Dec. 12, at 2 and 8 p.m. Tickets are \$24 and may be purchased online at: www.pontine.org. Pontine's West End Studio Theatre located at 959 Islington St., Portsmouth, N.H. For info: (603) 436-6660.

• **Vivid Motion** will present Nutcracker Burlesque 2010, a tantalizing twist on the classical tale, Friday, Dec. 17 through Sunday, Dec. 19 and Tuesday, Dec. 21 through Thursday Dec.23, at 8 p.m. at The St. Lawrence Arts & Community Center, 76 Congress St., Portland. 775-5568. Tickets are \$12. Tickets go on sale Friday, Nov. 26, at Longfellow Books or online at www.vividmotion.org. . No children please.

OUTDOOR LISTINGS

Send us your outdoor listings!

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

• **Saturday, Nov. 20**, 9 a.m.: 5 K Turkey Trot / 1 Mile Dog Jog, Sanford Jr High School, 708 Main St., Sanford (includes a run on Sanford's beautiful Mousam Trail) Contact: Lori Hegarty, Sanford Parks and Recreation, 919 Main St., Sanford, 324-9130; ljhegarty@sanfordmaine.org.

• **Feaster Five Road Race** on Thanksgiving Day will feature an expanded family division that awards additional prizes to family teams of 10 or more celebrating Thanksgiving by running together. Online registration now open at www.feasterfive.com until 10,000 slots fill or Saturday, Nov. 20; online fee waived this year. Hosted by the Merrimack Valley Striders and managed by DMSE Sports, the Feaster Five Road Race's 5-mile and 5K races will begin at 8:30 a.m. and the Kid's Fun Run at 7:45 a.m. All three races encourage walkers and will begin near Brickstone Sq. on Main St., Andover, Mass., at the corner of Rt. 133 and Rt. 28. Proceeds from the race will benefit the Merrimack Valley Hospice and Merrimack Valley YMCA.

• **Monday, Nov. 22 through Wednesday, Nov. 24** The Feaster Five Expo, will be held at the Merrimack Valley Y, 165 Haverhill St., Andover, Mass.

• **Thursday, Nov. 25**, 9 a.m.: Portland Thanksgiving Day Four Miler, City Hall, 1 City Center,

Portland (A Maine tradition through historic Old Port and Downtown Districts). Contact: George Towle, 650-5041, gtowle@usm.maine.edu.

• **Sunday, Dec.12**, 11 a.m.: 1st Annual Portland Brewers 5K Holiday Dash, Ocean Gateway Terminal, 136 Thames St., Portland. (5K race along the scenic Eastern Prom Trail and an after-party at Ri Ra) Contact: Caitlyn Horose (Portland Trails), 305 Commercial Street, Portland, 775-2411, caitlyn@trails.org

• **Sunday, Jan. 16**, 2011, 12:30 p.m.: Jimmy the Greeks Frozen 4-Miler, Jimmy the Greeks Brick Oven Restaurant, 215 Saco Ave., Old Orchard Beach. A four-mile race at the warmest point on a winter day. Free pizza and drink specials. Contact Tony Myatt, Old Orchard Beach Recreation Department for more info: 934-0860

• **Sunday, Feb. 2, 2011**, 9:45 a.m.: Mid Winter 10 Mile Classic, Cape Elizabeth High School, 345 Ocean House Rd., Cape Elizabeth. (Capped at 800, cold, windy, & hilly, chances of survival questionable) Contact: Erik Boucher (Maine Track Club), 210-8655, erik@tri-maine.com.

• **Saturday, Feb. 26, 2011**, 8 a.m.: The Longfellow February Frostbite 2.5K, Pearl & Congress Streets/Franklin Park/Portland City Hall, 425 Congress St., Portland. (Closed-course, traffic-free race in the

Books

• **Temple Israel and River-Run Bookstore** present author Jane Ziegelman for a talk on her new book, 97 Orchard: An Edible History of Five Immigrant Families in One New York Tenement on Sunday, Nov. 21 at noon. Free and open to the public, held at the Temple Israel Sanctuary, 200 State St., Portsmouth, N.H.

• **RiverRun Bookstore**, 20 Congress Street, Portsmouth, N.H. event schedule. For more information on events, visit www.riverrunbookstore.com or call (603) 431-2100. All events are free and open to the public: Local author Bodhipaksa, Tuesday, Nov. 23 at 7 p.m. to talk about his new book, Living as a River. Come hear this author talk, and reconnect with your wider purpose. Local author Lara Bricker talks about her new true crime book, Lie after Lie, on Monday, Nov. 29 at 7 p.m.

• Kittery Trading Post will host a book signing by a popular granite state storyteller. Rebecca Rule, who will sign copies of her new book, Headin' for the Rhubarb! A New Hampshire Dictionary, from 11 a.m. to 1 p.m. Saturday, Nov. 27, at 301 U.S. Route 1 in Kittery. For more information call 587-6246.

• **Writers on a New England Stage** welcomes historian Joseph J. Ellis on Tuesday, Nov. 30, at 7:30 p.m. Tickets are \$11 and \$13 and available at The Music Hall Box Office 28 Chestnut St., Portsmouth, N.H., by calling (603) 436-2400 or visiting

heart of downtown. Contact: Charles Kaufmann (The Longfellow Chorus), P.O. Box 5133, Portland, ME, 232-8920, director@longfellowchorus.com.

• **Sunday, Apr. 3, 2011**, 10 a.m.: Federal Jacks 5 Miler, Consolidated School, 25 School St., Kennebunkport. (Beautiful course past George Bush's Compound at Walkers Point) Contact: Jim McCorkle, 865-4501, Fiveksport@aol.com.

• **Sunday, Apr. 17, 2011**, noon: 82nd Annual Boys and Girls Club Patriots Day 5-Miler, Portland Boys and Girls Club, 277 Cumberland Ave., Portland. (Oldest road race in Maine, cash prizes, post race raffle, t-shirts first 500) Contact: Tony Myatt (Boys and Girls Clubs of Southern Maine), 874-1069, Tonedog86@aol.com.

Ongoing

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

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



Tristan Swanson, right, and his brother Philip, left, owners of Cider Hill Painting, recently gave York's Old Gaol a fresh coat of lead-free and environmentally safe paint. The Gaol was last painted in the early 1990s.

www.themusichall.org. For more information on how to join the Writers on a New England Stage book club list and drawing, e-mail mtalcott@themusichall.org.

• **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.seacoastwellness-center.com, or call the Center at (603) 531-3130.

Adult Ed

Wells Ogunquit Adult Education. Details for the following classes or events can be found at www.wells-ogunquit.maineadulted.org. Registration online, by phone 646-4565 with Master Card or Visa, by mail P.O. Box 1650, Wells, ME 04090 or in the office at Wells High School, Route 109, Wells.

• **Maine Driving Dynamics**, Tuesday, Dec.7 through Thursday, Dec. 9, 6:30 to 9 p.m. Improve your defensive driving ability. Receive 3 point credit by completing the course. Online registration is not available for this class. Fee: \$40. Senior Citizens \$10.

• **Special Events: New York City in April:** Mark your calendar for Friday, Apr. 8 to Sunday April, 10, 2011. The city will be in full spring bloom. Ages 10 to 17 are welcome when accompanied by an adult. Call the office at 646-4565 or visit www.wells-ogunquit.maineadulted.org for details.

• **Project Learning Tree** announces a professional development workshop for Early Childhood Educators at the Wells National Estuarine Research Reserve, Wells. PLT invites day care providers; early childhood educators; and K-2 teachers to attend an outstanding workshop

to be held on Saturday, Dec. 4, from 9 a.m. to 1 p.m. at the Wells National Estuarine Research Reserve. Workshop introduces the new guide, Environmental Experiences for Early Childhood, designed for ages three through seven.

For more information or to register before the Monday, Nov. 29 deadline, contact Pat Maloney, 626-7990 or e-mail mtf@gwi.net. All participants receive the Early Childhood Guide, six contact hours and a variety of take home resources for a total of \$35 teacher or \$25 student. Visit www.mainetreefoundation.org to register on line.

• **Continuing Education Opportunities:** GED Prep Reading and Writing: Improve your reading comprehension and writing skills to succeed in all 5 GED tests. Tuesdays, ongoing, 6 to 9 p.m. Reading and Writing Improvement: Learn reading and writing strategies to help your children with homework, get skills to use at work, prepare for the GED Exam, and for your own personal satisfaction. English Language Learning: Day and evening classes are available for speakers of other languages to learn and improve their English language skills. Call Mary at 646-4565 to set up an appointment and register for a class.

Health and wellness

• **Portsmouth Center for Yoga and the Arts** will present a Sacred Circle Dance on Friday, Nov. 26 from 7 to 8:30 p.m., at 9 Albany St, Portsmouth N.H.. Join in this tradition with dances from a multi-cultural folk dance background accessible to many ages, body types and experience levels, no experience or partner needed. Cost: \$5. For more information: (603) 664-2796, e-mail: amyla44@juno.com or visit www.

portsmouthyoga.com.

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

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

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

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

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

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

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

• **The Choose to Be Healthy Partnership**, a program of York Hospital, offers the "Freedom Clinic" which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop

smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won't need to leave the house! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

- **Why Weight?** Includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute's fitness center is included in the \$399 fee. Call 351-3700 for more information or to register.
- **Weigh to Go!** at the Heart Health Institute includes a nutritional evaluation and dietary goals established by a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.

One-of-a-kind

- **Sanford Maine Stage Theater** needs people interested in being in the ensemble of the production "The Christmas Carol" by Charles Dickens and directed by Leo Lunser. This is a large cast and people are needed to fill out smaller roles. The show will be performed at the Nasson Little Theatre, Springvale. For more information and show dates, visit www.sanfordmainestage.com or call Leo Lunser, Director at 490-1210.
- **November events** at York Elks Lodge #2788, 1704 US Rt. 1, York, 361-2788: Chicken Shoot; Nov. 20: Turkey Dinner; Nov. 21: \$5 Breakfast 8 to 10:30 a.m., Nov. 28: Chicken Shoot.
- **Girls Only Shopping Week-ends:** Friday, Nov. 19 and Saturday, Nov. 20 at Kittery Outlets, Kittery. For more information, visit www.thekitteryoutlets.com.
- **Turkey Trot!** Go on a trail walk to search for wild turkeys at the Wells Reserve, Wells, on Saturday, Nov. 20 from 11 a.m. to 12:30 p.m. Explore wild turkey adaptations along the way and even learn how to attract a mate! Cost: \$5/member; \$7/non-member. Pre-registration is required. Call 646-1555 to reserve your space.
- **York Art Association Fine Art Holiday Craft Fair**, held at the Ramsdell-Rogers Function Facility, the American Legion, 9 Hannaford Dr., York on Saturday, Nov. 20, 10 a.m. to 5 p.m.
- **Yard Sale, Bake Sale and Bottle Drive** Saturday, Nov. 20, 8 a.m. to 2 p.m., sponsored by Safe Haven Animal Rescue. Held indoors at the Wells Activity Center, Rt. 109, Wells.
- **Hospice of York's Annual Day Of Remembrance**, Sunday, Nov. 21 at 3 p.m. A very special time to remember those we have loved and lost. York's First Parish Church 180 York St., York. Music, candle lighting, and multi-cultural readings. Free and open to the public. Light Refreshments will follow. Hospice of York: 363-7000.
- **Wildcat Pizza**, 1 York St., (behind York County Federal Credit Union) is hosting a benefit night on Tuesday, Nov. 23 from 4 to 9 p.m., for the Child Abuse Prevention Council

of York County. Wildcat will donate \$2 for every large pizza sold and \$1 for every small. Place your order ahead or have it delivered (within a 7 mile radius). 351-3378.

- **Thanksgiving Yoga Classes at Yoga on York** to raise food for local food pantries. Schedule: Wednesday, Nov. 24 from 9:30 to 11 a.m., Power Flow Yoga; Friday, Nov. 26 from 8 to 9:15 a.m., Gentle Yoga; 9:30 to 11 a.m., Vinyasa Flow Intermediate. Donate a bag of healthy food for York and Kittery Food Pantries to participate in these three free yoga classes. Rsvp at 363-9642.
- **Portland Annual Tree Lighting**, Friday, Nov. 26, 5:30 p.m., in Monument Square, Portland. Entertainment begins with Rick Charette and the Bubblegum Band. For information: 772-6828.
- **Lighting of the Nubble**, Saturday, Nov. 27. The annual Lighting of the Nubble features cookies, hot chocolate, music, Santa, plus the big countdown to turn on the Christmas lights at the Cape Neddick Light-house. Shuttle service from Ellis Park at Short Sands Beach. For information: 363-1040.
- **Christmas in Kennebunk**, Saturday, Nov. 27 in Kennebunk's new Downtown Plaza area. Caroling, live music and free refreshments. Events include the annual Christmas Tree Lighting. Members of the Kennebunk High School Chamber Choir will entertain until Santa arrives to light the tree at 5 p.m. Local merchants and friends will provide lots of free refreshments beginning at 4:30 p.m. Note: a small portion of Main Street

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, NOV. 19

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

SATURDAY, NOV. 20

- **Jerry Short**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
- **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119
- **The Biscuit Rollers** R&B Band 7:30 p.m., BeachFire Grille, 658 Main St., Ogunquit, 646-8998
- **Melissa Manchester**, Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777
- **Jerry Short**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
- **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, NOV. 21

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

WEDNESDAY, NOV. 24

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

FRIDAY, NOV. 26

- **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
- **Jimmy D**, 8 p.m., Ship Cellar Pub,

will be closed to thru traffic from 4:30 to 6 p.m. by the Police Department.

- **Fundraiser for Footprints Food Pantry**, Saturday and Sunday, Nov. 27 & 28, Kittery Foreside from 10 a.m. to 5 p.m. Shop the Square Holiday Fair, stroll the venues from Government St. through Wallingford Sq. and up Walker Street in Kittery. Call 439-5671.
- **York Village Annual Festival of Lights Celebration**, Saturday, Dec. 4. See York Village come alive with lights & watch the annual afternoon Holiday Parade! Fairs, caroling, Santa Claus, church suppers, and much more throughout the day.
- **Annual illuminated Holiday Parade**, Saturday Dec. 4, Portsmouth, N.H.. This year's theme is "A Nautical Christmas" in recognition of Portsmouth's maritime history and its status as official host community for the USS Virginia submarine undergoing maintenance at the Portsmouth Naval Shipyard. Floats, walking units and marching bands will join Santa Claus in the Holiday Parade that begins at 6 p.m. from Plaza 800 on Islington Street, proceeds down Islington Street to where it turns into Congress Street and continuing to Market Square and onto Pleasant Street before reaching its final destination of the South Playground.
- **Candlelight Stroll**, Saturdays, Dec. 4, 11 and 18, and Sundays Dec. 5, 12 and 19, Portsmouth, N.H. Stroll through life in a simpler time as 350 years of American history, winter traditions, and holiday celebrations unfolds around you in New Hampshire's oldest waterfront neighbor-

York Harbor Inn, Route 1A, York Harbor, 363-5119

- **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119
- SATURDAY, NOV. 27**
- **Jim Gallant**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119
- **Woody Allen**, 6 p.m., 1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, NOV. 28

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

TUESDAY, NOV. 30

- **Trivia Night**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

FRIDAY, DEC. 3

- **Chris Isaak**, 8 p.m. Tickets are \$90 or \$75. Tickets can be purchased at The Music Hall box office at 28 Chestnut St., Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.
- **Nanci Griffith**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777
- **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
- **Shinedown**, Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100
- **Ellen O'Brien**, 7 p.m., Blue Sky, 2 Beach St., York, 363-0050
- **Jimmy D**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

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hood. Historic houses from four centuries decorated in period regalia, hundreds of candles lighting the lanes and landscape, Gingerbread house contest and display, live music and holiday entertainment for all ages. For more information visit www.strawberrybanke.org.

- **The Yoga on York Studio Holiday Open House**, Saturday, Dec. 4, from 4 to 7 p.m. Visit and enjoy warm apple cider and yummy treats while enjoying sale prices on yoga merchandise! For more information call 363- 9642
- **Frostie's Friends Event**, Sunday, Dec. 12, 5 to 7 p.m. at York Harbor Inn. Local York Harbor residents and friends of the York Harbor Inn Rita and Donny Frost along with General Manager of the York Harbor Inn, Garry Dominguez invite you and yours to attend our Frostie's Friends charity event in the Ship's Cellar Pub to benefit the community of York County. Bring your unwrapped, unused toys (ages infant to teenager) and enjoy a complimentary hors d'oeuvres display, cash bar and fun all in the spirit of charity.
- **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.

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

SATURDAY, DEC. 4

- The fiddle extravaganza known as **Childsplay** will be appearing at the Portland High School Auditorium. For videos, more info or for ticket information go to www.childsplay.org.

SATURDAY, JAN. 1

- **All Together Now Beatles Tribute Band**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777

FRIDAY, JAN. 21

- **Intimately Yours: Sharon Jones and the Dap Kings**, Tickets: \$48, \$38, The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400

SATURDAY, JAN. 22

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

THURSDAY, FEB. 17

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

FRIDAY, MAR. 11, 2011

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

SATURDAY, MAR. 25

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

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Karaoke

Nov. 20
52nd Street Band

Nov. 21
Chicken Shoot—2 p.m.

Nov. 23
Open Mic Night—6 p.m.

Nov. 24
Bingo 7 p.m.

Nov. 25
Turkey Dinner - \$5
All the fixings
plus dessert—Noon

Nov. 26
The Generator

Nov. 27
Crazy River Band

Nov. 30
Open Mic Night—6 p.m.

Month of December

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Festival of Trees

Dec. 3
Karaoke

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Executive Board - Last Thurs. of month 7pm

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17

17 — November 19 - December 2, 2010 — The York Independent

THERE'S SUCH A THING AS TAKING FRUGALITY TOO FAR



Dear Tom and Ray:

My husband insists that taking the center seats out of our Toyota Sienna will increase our gas mileage and save us a lot of money over time. I don't mind them being out sometimes, but he doesn't want to put the seats in for friends, who then have to ride in the third seat, which is uncomfortable and hard for older adults to get into. He will not put the seats in when our grandchildren visit, so that when we all go somewhere, someone has to take an extra car. I say, Why have a passenger van if you are not going to use the seats? I can see not having the seats if we go on a long trip and it is just the two of us riding. Does it really save that much gas mileage to remove the center seats of the Sienna? Please, help our marriage! Thank you. — Naomi

TOM: We have nothing against trying

to save a few bucks, Naomi. But at some point, the obsession with saving money can override normal human behavior.

RAY: And I'm afraid your husband is pushing right up against that line. What's next? Is he going to insist that you stay home with the seats so he can save a little more weight? Where does it end?

TOM: He is correct in theory about the seats. I don't know what year Sienna you have, but the newest, heaviest captain's chairs that are optional as middle seats in the new Sienna weigh about 75 pounds each. So let's give him the benefit of the doubt and use the heaviest possible middle seats to do the calculation.

RAY: So he's shaving 150 pounds from a vehicle that weighs about 4,500 pounds with the two of you in it.

TOM: Cutting down on weight does increase mileage. I don't know if the two things are directly proportional — they're probably not, but let's assume they are, to estimate.

RAY: So he's shaving about 3 percent off the vehicle's weight. If we increase the mileage by a similar percentage, that means that instead of getting an average of about 20 miles per gallon, with the seats out he's getting 20.6 mpg.

TOM: And for that, he's ticking off his wife, alienating his friends and telling his grandkids that his gas mileage is more important than they are. Makes perfect sense to me!

RAY: Yeah. That's why my brother has

no friends, and his family won't speak to him.

TOM: Actually, we're on your side, Naomi. It's crazy to buy a seven-passenger minivan and then use it as if it's a four-passenger sedan.

RAY: Why not just buy a sedan in the first place? For the same money you spent on a minivan, you can get a more luxurious and lighter sedan, which gets better mileage all the time, with all of its seats in!

TOM: So you have to try to reason with this guy. I know that seems like a lost cause, but give it a shot, Naomi. Perhaps it'll help to ask him what he wants on his tombstone: "Loving Husband, Father and Grandfather"? Or "Stubborn Chiseller Who Got an Extra Six-Tenths of a Mile Per Gallon"?

Dear Tom and Ray:

I have a 2000 Ford Escort ZX2 with 110,000 miles and an automatic transmission. It starts fine, but I cannot get it out of park unless I stick a screwdriver in the shift lock override slot while turning the key. That's a little bit of a hassle. It also makes the car kind of hard to sell. Since I'm getting ready to sell it, what will it cost me to fix this problem? — Bev

TOM: Well, you could just stick the screwdriver in there and then hacksaw it off and paint over it, Bev. That's what I'd do.

RAY: And that's why my brother has never successfully sold a car to anyone

other than a junk man in the past three decades. I'd fix it correctly, Bev. This car still has a fair amount of resale value.

TOM: The problem is the shift lock, which prevents you from taking the car out of park unless your foot is on the brake. It's a safety device, designed to keep you from shifting into drive or reverse while stepping on the gas and inadvertently speeding over your garbage cans.

RAY: Or the neighbor's children.

TOM: The shift lock has several components, and the cost will depend on which component is broken. The way it works is that when you step on the brake, a switch energizes a solenoid, which pulls a pin and allows you to shift out of park.

RAY: It could be as simple as a bad fuse. If that's all it is, it'll cost you a buck to fix. Or it could be the switch at the brake pedal. That's probably about \$50. Or if it's the solenoid, you could be looking at a couple hundred bucks.

TOM: But the number of potential buyers who will flee when they see you jamming a screwdriver into the console will cost you far more than that, Bev. So I'd get it fixed.

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Harry Potter and the Deathly Hallows — Part 1

By AMY DIAZ

For the York Independent

Harry Potter and the Deathly Hallows — Part 1 (PG-13)

The saga of Harry Potter, the boy who lived, and his death match with Voldemort, the evil snake guy, inches closer to its conclusion with *Harry Potter and the Deathly Hallows — Part 1*, the first half of the final book in the seven-book series.

SPOILER ALERT. I mean, if you're seeing the movie it's likely you read the book, etc., but in case you haven't...

The wizarding world is in a shambles as we return to Harry's story. Harry (Daniel Radcliffe) is about to age out of the protection spell on his aunt's house. His schooling is done at Hogwarts, which has been taken over by Severus Snape (Alan Rickman), Dumbledore's (Michael Gambon) killer from the last movie. Harry and his besties Ron Weasley (Rupert Grint) and Hermione Granger (Emma Watson) head to Ron's family's home for protection and then set out to find the Horcruxes — part of the process that will eventually lead to the showdown with Voldemort (Ralph Fiennes).

And, frightening as the prospect is, that showdown will have to happen sooner rather than later. Voldemort's cronies have staged a coup on the wizard government and are now tormenting wizards and non-wizards alike. Their particular rallying cry is wizard purity — getting rid of all the wizards like Hermione who have Muggle (regular human) family.

While Voldemort and his Death Eaters Nazi it up in the Ministry of Magic, Harry and friends travel from one lonely wilderness location to another trying to stay under the radar and figuring out the riddle of the Horcruxes — where to find them, how to destroy them and how it will help them to ultimately put an end to Voldemort.

What the hell is a Horcrux, you might ask. I've read (or, OK,

skimmed) the books and I vaguely remember that they are bad magical whosiwatsits that help Voldemort retain immortality. Destroy the Horcruxes and you improve your chance of killing him. And there are, apparently, four remaining Horcruxes that Harry and Co. have to dispose of before he and Voldemort can have their big wand-off. Horcruxes are only one of the magical knickknacks in this movie. There's the magical flashlight Dumbledore left Ron, there's a powerful wand whose existence is explained mostly in exhausting flashbacks (or flash-sides or something), there's a vaguely masonic rune that keeps popping up. Add these to the seemingly endless number of characters — Ron's whole family including Harry's girlfriend Ginny (Bonnie Wright), the spacey Luna Lovegood (Evanna Lynch) and her father (Rhys Ifans), an assortment of Death Eaters including the pale Draco Malfoy (Tom Felton) and the crazy fun Bellatrix Lestrange (Helena Bonham Carter giving the movie's only real cracking performance), and various do-gooder F.O.Harry-types who meant oodles in previous films but are mostly minor parts here. This movie seems like it would border on incomprehensibility if you hadn't read the book or didn't have at least a working memory of previous movies. There are a zillion little details and the movie is at a stage where it can no longer reintroduce them to you (which is probably for the best; as confusing as it is to try to remember what powers elves have, it would be unbearable to have to sit through a remedial lecture on all the characters and the magical rules).

The movie has some pretty big

hurdles in the forward-momentum category. This is the last book but this isn't The End so we know we won't be getting the big final fireworks. Some people could die, and do, and plot points are met that will help push us on to the end, but there's also the feeling of much waiting. Yes, we do indeed get a segment of the movie focused on three people hanging out in a tent and arguing. These aren't all bad scenes but they do start to feel repetitive and like they're weighing the story down. This movie is all setting up the chess pieces but very little of the game.

Having said that, the movie has some nice moments — there's a scene early in the movie when everyone is readying for battle and Hermione, who has Muggle parents, erases their memory of her to protect them. It's touching and well acted, it gets to the scale of the fight our heroes are about to engage in (in the next movie presumably). There's some sweet stuff about the romances of the various members of this gang of kids we've watched grow up. Some of the villainy is fun — Bellatrix, as I've mentioned, and also the pink and tidy malevolence of Dolores Umbridge (Imelda Staunton), who plays bureaucratic evil with aplomb. Pieces of this movie are entertaining and other pieces — particularly scenes of the core trio out in menacing corners of the wilderness — look so good it almost doesn't matter whether they're entertaining or not. But the movie doesn't gel into something that is cohesive and coherent on its own — because it's not, I guess. To get that seeing-the-big-picture feel, we'll need to wait until July 2011, when the second part and final movie in this series is scheduled for release. Think of this movie — a completeist's must, a casual fan's future rental — as the amuse bouche to get you salivating for next summer. **B-**

Rated PG-13 for some sequences of intense action violence and frightening images. Directed by David Yates and written by Steve Kloves (from the book by J.K. Rowling), Harry Potter and the Deathly Hallows — Part 1 is two hours and 25 minutes long and is distributed by Warner Bros. It opens in wide release on Friday, Nov. 19.

Fair Game (PG-13)

The U.S. government is going to have itself a war in Iraq and it is not going to tolerate any naysayers with their questions about the “lack of proof” of weapons of mass destruction in *Fair Game*, the story of former CIA agent Valerie Plame.

Or, at least, the story as adapted from her book, *Fair Game*, and her husband Joseph Wilson's book, *The Politics of Truth*.

As shown here, Valerie Plame (Naomi Watts) is a good soldier of the American intelligence community. She has operations running all over the world, particularly the extremist-filled parts of the world, and is tracking potential threats to the U.S. Her status as a covert CIA agent, one who often uses other identities to get into a country and make contact with potential sources, is known only to her husband, former U.S. ambassador Joe Wilson (Sean Penn), and her parents. And they know only the broadest strokes — that she's in the CIA and, in Joe's case, when she says she's going to Cleveland on business, that's likely not true. To the Wilsons' friends, Valerie works for a venture capital firm in Georgetown and is the quiet half of the couple, the one who tries to calm Joe down when he turns into a pompous lecturer at dinner parties.

But Plame's work is vitally connected to the run-up to the Iraq war. She is part of the team looking at information that some — mostly the White House — believe suggests that Iraq has an active nuclear program and is getting close to having nuclear weapons. Most people seem not to believe this, including Joe, who is contracted (but not paid) by the CIA to go to Africa and use his contacts to find out if there is any truth to reports that Iraq had purchased yellow cake uranium. These reports were false, Wilson ultimately decided based on his investigation, and so he was shocked when he heard President Bush mention the uranium in the State of the Union address as one of the pieces of evidence supporting an invasion.

So he writes an op-ed for the New York Times to explain his position. And in response, at least as it's shown here, the White House leaks Plame's name, effectively ending her career and calling into question Wilson's report.

Naturally, Karl Rove, Scooter Libby, George W. Bush, et al. come off pretty bad here. The adminsitration (to varying degrees, depending on who you're talking about) deliberately misread intelligence about Iraq to justify the war. Anad, as the movie explains it, Plame's identification leads to the deaths of several Iraqi scientists. Coming, as the movie's information does, from

books by Plame and Wilson, this is not surprising.

What is rather surprising is what a flaming jerkface the movie paints Wilson as. Sure — he felt the government was misleading the people and he spoke up. But the movie seems to balance out that good deed with scenes of Wilson jumping at television appearances (both before and after Plame is exposed). We see him run right over Plame and her career without ever really showing any kind of remorse. (And even before that, Plame is portrayed as a capable woman doing her best for family and country and Wilson is portrayed as a self-interested whiner.) The movie seems to be heading to a well-deserved “how could you be so careless” takedown of Wilson by Plame (who really comes off as the smarter, nicer half of the pair). But in the end, it sews itself up with a very weak scene of the Wilsons vowing to fight for ... er, whatever, there's some Penn speechifying and then movie's over. And hey, check out this real-life footage of Plame testifying before Congress! (Actually, that footage was pretty cool and I stuck around to watch the snippet they played over the credits.

“The rushed ending highlights the movie's biggest weaknesses.”

She seems — from that footage and this movie — like exactly the kind of competent individual you hope is running operations at the CIA.)

The rushed ending highlights the movie's biggest weaknesses. This is a big complicated story that happened over the course of years. Particularly once we get to the unmasking-of-Valerie part of the movie, actions seem compacted and every conversation feels like a compilation of oodles of conversations. I was left wanting more of Valerie and how she felt about everything that happened.

Despite all the shakiness, the story is fascinating, even if we're just getting one point of view about this chapter of history. The performances are solid — Penn is so perfectly cast as a schmucky know-it-all that it's hard to figure out what is the character and what is the actor. Watts is also well-cast. She offers a compelling portrait of a woman who enjoys her challenging job; I would have liked to see more about how she dealt with losing it. **B**

*Rated PG-13 for some language. Directed by Doug Liman and written by Jez Butterworth and John-Henry Butterworth (from the books *The Politics of Truth* by Joseph Wilson and *Fair Game* by Valerie Plame.*

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

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

LOOKING FOR A HOME

On Saturday, Nov. 20 from 11 a.m. to 1 p.m., The Senior Canines from the Animal Welfare Society will be kicking up their paws as they showcase that age is only a state of mind when they visit Pet Quarters in Scarborough for National Adopt a Senior Pet Month.

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.

Bailey
Meet Bailey, a 13-year old Hound Mix. He's well-versed in being a household pet and a very mellow fellow to boot. If you'd like to adopt Bailey, please fill out an adoption questionnaire and then bring your entire family, including dogs, to meet him.



Sophie
Meet Sophie, a seven-month old Mixed Breed. She's a darling of a dog. She should do fine in a new home with some other dogs and children over the age of 10 who can handle her playing style. If you'd like to adopt Sophie, please fill out an adoption questionnaire and then bring your whole family, including dogs, in to meet her.



Dolly
This gentle sweet heart is Dolly! She is an adorable



five-year old Dachshund. Unfortunately, she does not do well around men, so we'd like to ask that she go to an all female home. Please fill out an adoption questionnaire and stop in with your family, including dogs, to meet Dolly.



Autumn & Jax
These very sweet sibling kittens are 3-months old and would love to find a loving forever home soon. They are fixed and up to date on vaccinations. If you'd like to adopt one, or both, of these darlings, please fill out an adoption questionnaire and then stop in to meet them.

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



Wendy
Meet Wendy, a three-year old black cat, who should do just fine sharing a new home with other felines. If you'd like to adopt Wendy, please fill out an adoption questionnaire and then bring your whole family in to meet her.



Mitch
This little cutie is Mitch! He is an adult Russian Dwarf Hamster. If this little cutie sounds like the one for you, please fill out an adoption questionnaire and stop in to meet Mitch.



Jojo
This cutie is Jojo! He is an adult male New Zealand bunny. If this sweetie sounds like the one for you please fill out an adoption questionnaire and stop in to meet Jojo.



Frankie
This big marshmallow is Frankie! He is a one-and-a-half year old rabbit that loves to be petted and doesn't mind being picked up. If you are interested in adopting this big beauty, please fill out our adoption questionnaire and stop in to meet Frankie.



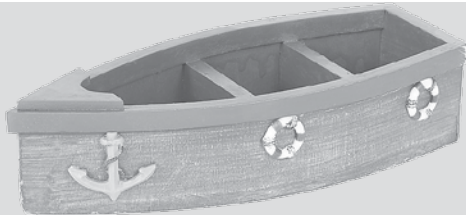
TIDE CHART
York Harbor

Friday, Nov. 19
High Tide, 9:02 a.m.
Low Tide, 2:59 a.m.
High Tide, 9:36 p.m.
Low Tide, 3:35 p.m.

Saturday, Nov. 20
High Tide, 9:40 a.m.
Low Tide, 3:37 a.m.
High Tide, 9:36 p.m.
Low Tide, 3:35 p.m.

Sunday, Nov. 21
High Tide, 10:17 a.m.
Low Tide, 4:15 a.m.
High Tide, 10:55 p.m.
Low Tide, 4:52 p.m.

Monday, Nov. 22
High Tide, 10:55 a.m.
Low Tide, 4:53 a.m.
High Tide, 11:34 p.m.
Low Tide, 5:31 p.m.



Tuesday, Nov. 23
High Tide, 11:35 a.m.
Low Tide, 5:33 a.m.
Low Tide, 6:12 p.m.

Wednesday, Nov. 24
High Tide, 12:16 a.m.
Low Tide, 7:40 a.m.
High Tide, 12:18 p.m.
Low Tide, 6:55 p.m.

Thursday, Nov. 25
High Tide, 1:00 a.m.
Low Tide, 7:02 a.m.
High Tide, 1:05 p.m.
Low Tide, 7:42 p.m.

Friday, Nov. 26

High Tide, 1:49 a.m.
Low Tide, 7:53 a.m.
High Tide, 1:56 p.m.
Low Tide, 8:33 p.m.

Saturday, Nov. 27
High Tide, 2:41 a.m.
Low Tide, 8:48 a.m.
High Tide, 2:52 p.m.
Low Tide, 9:27 p.m.

Sunday, Nov. 28
High Tide, 3:37 a.m.
Low Tide, 9:49 a.m.
High Tide, 3:52 p.m.
Low Tide, 10:24 p.m.

Monday, Nov. 29
High Tide, 4:36 a.m.

Low Tide, 10:54 a.m.
High Tide 4:57 p.m.
Low Tide, 11:24 p.m.

Tuesday, Nov. 30
High Tide, 5:36 a.m.
High Tide, 6:04 p.m.
Low Tide, 12:02p.m.

Wednesday, Dec.1
High Tide, 6:37 a.m.
Low Tide, 12:25 a.m.
High Tide, 7:10 p.m.
Low Tide, 1:07 p.m.

Thursday, Dec. 2
High Tide, 7:35 a.m.
Low Tide, 1:24 a.m.
High Tide, 8:12 p.m.
Low Tide, 2:09p.m.

Friday, Dec. 3
High Tide, 8:30 a.m.
Low Tide, 2:21 a.m.
High Tide, 9:10 p.m.
Low Tide, 3:07 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 Union chapter
- 6 Implied
- 11 Kitchen come-on
- 12 Massey of TV
- 13 Muffles
- 14 End-table items
- 15 Tea cooler
- 16 Movie computer
- 18 Have a bite
- 19 Yale fan
- 20 Harvest goddess
- 21 Hot blood
- 22 Parody
- 24 Colony members
- 25 Champion
- 27 Field yield
- 29 Sneaker feature
- 32 Dress line
- 33 Soup sphere
- 34 Supporting
- 35 In the past
- 36 Queue after Q
- 37 Some gametes
- 38 Reporter Ellerbe
- 40 Track events
- 42 Work dough
- 43 Keen

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

11-19

- 44 Authority
- 45 Nuisances

DOWN

- 1 Gents' dates
- 2 Answer source

- 3 Inherit, perhaps
- 4 Band blaster
- 5 Make a harsh attack
- 6 Cash drawers
- 7 In the style of
- 8 Become clear
- 9 Somewhat
- 10 Samples
- 17 Is relevant
- 23 Dance maneuver
- 24 Burro
- 26 Caught
- 27 Readies, as a pool cue
- 28 Saskatchewan's capital
- 30 Singer Lyle
- 31 Clears
- 33 Madrid museum
- 39 German article
- 41 Superb serve

SUDOKU

Conceptis Sudoku

By Dave Green

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

Difficulty Level ★★★★★

11/19

Crossword Solution

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

Sudoku Solution

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

NEWS OF RECORD

OBITUARIES

Kathleen Faye Carpenter

Carpenter, Kathleen “Katie” Faye, 91, of 3 Huntington Common Drive, Kennebunk and a long time resident of York, died Friday, November 12, 2010.

She was born July 4, 1919 in Lincoln, a daughter of the late Lloyd L. and Harriet Mae (Smith) Ludden. She graduated from Mattanawcook Academy and was a member of the school orchestra. She was a part time pianist and organist for the Congregational Church in Lincoln and later for the Community Church in Cocoa Beach, Fla. She was a graduate of Farmington State Normal School and was a member of Lambda Epsilon Sorority. She taught school in Lincoln until her marriage to Hervey in 1943.

During World War II she joined the local Motor Corps, a division of the American Red Cross. She was a Girl Scout leader of Brownie Scouts in Cocoa Beach, Fla. and later for a troop of Girl Scouts in Lincoln.

She was a member of the First Parish Congregational Church for many years and was past President of the Women’s Fellowship and also served as a Deaconess. After her children had left home for college she returned to the class room as a substitute teacher and teacher’s aide. She loved to dance and along with her husband were long time members of the Nubble Lighthouse Keepers Square and Round Dance Club.

Her husband Hervey B. Carpenter and a brother, Abbott S. Ludden, predeceased her.

She leaves her daughter, Laurie Lee Rowan and her husband Thomas of Kittery; a son James R. Carpenter and his wife Mimi of Biddeford Pool; four grandchildren Daniel G. Bennett, E. Andrew Bennett, Warren L. Bennett and Fontessa Carpenter; a great-grandson Henry Schwartz; many nieces and nephews.

Calling hours for Katie will be held on Friday, Nov. 19 from 5 to 8 p.m. in the Lucas & Eaton Funeral Home, 91 Long Sands Road. A funeral service will be held on Saturday, Nov. 20 at 1 p.m. in

the First Parish Congregational Church, 180 York St. Memorial contributions may be made to the York Ambulance Association, P.O. Box 238, York, ME 03909. Visit www.lucaseatonfuneral-home.com.

Richard Carmel

Carmel, Richard (Dick) 70, died Tuesday, October 26, 2010.

He was born in Somerville, Mass. and was the son of the late Leon and Marguerite H. (Quinn) Carmel. Dick lived in Waltham, Mass. for many years, where he graduated from Waltham High School. He also served in the U.S. Navy aboard the aircraft carrier, USS Essex.

He was employed as a plant manager for American Publishing Co., and after moving to York, worked for 10 summers as cook at the Long Sands General Store in York Beach. He was also a driver for York Hospital’s patient transportation. Dick was a proud member of the American Legion.

He leaves his wife of 24 years, Audrey P. (Callanan) Carmel; a son, Kenneth Carmel and his wife Kimberly of Wooster, Ohio; four step-children, Edward Crescitelli of Shirley, Mass, Ann Kelly of Shrewsbury, Mass., John Crescitelli of Carver, Mass. and Mary LeBlanc of Boston; brothers Edward Carmel and his wife Lee of Waltham, Mass. and Norman Carmel of Manchester, N.H.; six grandchildren Kaitlyn, Ryan, Zachary, Patrick, Benjamin, and Sam Carmel; three step-grandchildren Shannon and Sean Kelly and Annella Crescitelli. A brother, Leon Carmel and a sister, Maureen Quill predeceased him.

Family and friends are invited to a Celebration of Dick’s Life which will be held on Sunday, Nov. 21, from 2 to 4 p.m. in his home. A graveside service will be held on Monday, Nov. 22 at 1 p.m. in the First Parish Cemetery, 180 York St. Contributions in Dick’s memory may be made to the Vasculitis Foundation, P.O. Box 28660, Kansas City, MO 64188. Lucas & Eaton Funeral Home, 91 Long Sands Road is directing arrangements. Visit www.lucaseatonfuneral-home.com.

COMMUNITY SERVICE

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

Donations, volunteers needed

- **Ogunquit Chamber of Commerce** is seeking volunteers to decorate the town for Christmas. Contact Carla at massagediva2001@yahoo.com for more information; decorating begins the week of Sunday, Nov. 21.
- **York County Shelter Programs** is desperate for help acquiring turkeys, sources are needed for bulk purchase at sale price. Monetary donations also welcome at York County Shelter Programs, P.O. Box 820, Alfred, ME 04002. Note “Turkey Fund” on the check. Call Martha or Sandy at 324-8811 or Joan at 324-1137 for more information.
- **The Salvation Army** is in need of bell ringers now through Friday, Dec. 24 to help in Christmas efforts. For more information contact: Lieutenant Raymond Knous, The Salvation Army, 871 Main St., Sanford, 324-3134, Rknous@use.salvationarmy.org.
- **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100% wool (non-flammable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 647 Route 1 York, 351-1987.
- **Cluster Youth Mission Trip**, Hamburg, N.Y., July 30-Aug. 6, 2011. High school youth travel with Group Workcamp to repair homes for the poor and needy. Spiritual and special trip for the youth and their chaperones. Call for more info: Rose Cronin 337-0637, St. Christopher Church, York
- **Shaker Hill Kitchens** at 17 Thornton Ave. in Saco are looking for volunteers. This cafe, bakery, and shared-use community kitchen is owned and operated by the York County Shelter Programs. Volunteers are needed to help with various tasks including transportation. Shaker Hill Kitchens is open Monday through Saturday from 7 a.m. to 3 p.m. and on Sunday from 7 a.m. to noon. If you can volunteer please call Nancy at 283-3128 or 207-608-2662. Additional information can be found at: www.yorkcountysheelterprograms.org
- **York Hospital’s Meal Delivery program** is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or

lsmith@yorkhospital.com.

- **York Community Thrift Shop**, located at 1320 Route 1, Cape Neddick, requests donations of small furniture, small kitchen appliances, costume jewelry, summer hats and shoes. Proceeds from the shop benefit townspeople through the Food Pantry and Family Services. Call 363-2510.
- **The York County Shelter Programs** is committed to recycling and in desperate need of two large Garden Way type of carts with the big wheels that will enable residents at the shelter and residents at the farm to collect and transport items to the recycling barn and to the compost pile. One cart is needed for use at the shelter while the other would be used at the farm. Anyone who could help find one of these carts is encouraged to contact Tom at the farm at 793-4592. The farm is also looking for the donation of tools and other equipment.
- **York Harbor Inn** is collecting donations and supplies for the Animal Welfare Society and Safe Haven Cat Rescue. Visit the Inn’s Ship’s Cellar Pub on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

Public meals

- **The York VFW** serves public meals at their 75 Cape Neddick Road, York, location. “Friday Night Dinners” are served each week at 5:30 p.m., followed by karaoke. Cost: \$7. “Chix Shoots” meals are served each first and third Saturday of the month at 6:45 p.m. Sunday breakfast is held each week from 8 a.m. to 11 a.m. For more information, call 363-9827.
- **Robert’s Maine Grill**, Route 1, Kittery, offers a “Community Supper” every Tuesday night. The main focus of the supper is a \$12, 3 course menu; their mid-week “recession buster.” A portion of proceeds from the Community Suppers is donated to a local non-profit. Community Suppers are open to the public, and reservations are strongly recommended. For more information about the Community Suppers, or for reservations, call 439-0300 or visit www.robertsmainegrill.com.
- **Wells-Ogunquit Senior Center Coffee Shop** is open Monday through Friday, 9 to 11 a.m., serving regular or decaf coffee, pastries, Congdon’s and Dunkin’ Donuts, and their own blueberry muffins for \$1.50. Thursday’s Coffee Club occasionally has a guest speaker.

Local organizations

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

- The Diverse Business Advantage Chapter of BNI meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. Visitors are welcome. Call Catherine Bosbach at 363-2418 for more information.
- **The International Women’s Club of New England** (IWCNE) meets for lunch on the fourth Saturday of every month and features an international speaker. IWCNE is non-profit, non-political, non-sectarian, and its mission is to foster goodwill, friendship and understanding amongst members from different countries and to support charities which assist women and children. Call 985-7433 for more information.
- **The United States Coast Guard Auxiliary** is an all-volunteer nonprofit organization chartered by Congress in 1939 to assist the United States Coast Guard with all of its missions, excluding law enforcement. Members teach boating safety classes, provide free vessel safety checks, provide safety literature at boat shows, perform on the water safety patrols, and harbor watch patrols. The Saco Bay Flotilla meets the second Thursday of every month at the Saco Yacht Club at 7:30 p.m.
- **The Kittery Historical and Naval Society** meet the second Tuesday of the month at the Lions’ Club Building on State Road at 7 p.m. The public is welcome. For information contact Kittery Historical and Naval Society 439-3080, or call Barbara Estes at 439-1332.
- **York Lions Club** meets the first and third Tuesdays of each month at the Grant House on Route 1 in York, at 7 p.m. If you would like to meet new people, form lasting friendships and experience the joy of helping others, call 363-7382.
- **American Legion Post 56** holds bingo at 6 p.m. every Wednesday, call 363-0376.
- **Knit Awhile and Crochet** meets at York Village Marketplace, 10:30 a.m. to noon or 1 to 2:30 p.m. Fridays. Come alone or bring a friend, beginners to advanced. Free. Call 363-4830.
- **Mothers of Pre-schoolers** (MOPS) meet the first and third Tuesday of the month at York Street Baptist Church, 61 York St., York. Call 363-2177.
- **The Nubble Lighthouse Keepers Square Dance Club** — dances are held at the Wells Activity Center, Sanford Road, Route 109, off Route 1, Wells.
- **The Ten No Trump Duplicate Bridge Club** meets at the Masonic Temple on Long Sands Road, York (located next to the Lucas & Eaton Funeral Home). Call 363-7415.
- Yarn in the Barn meets on the third Friday of each month. Please bring your own materials. Beginners are welcome. Sessions are held at the Remick Barn. Free. Snacks available for purchase.

Horoscopes

By Rusty

The southern Maine coast’s leading astrologer and ex-Maine Turnpike tollbooth design consultant

Aries (March 21-April 19): Your tendency to exaggerate will get so out of hand, the fate of all mankind will hang in the balance.

Taurus (April 20-May 20): Do your own thing and take care of your own business. And when you do, just be sure to close the door.

Gemini (May 21-June 20): Love could play an important role in changing your job, your residence, and even your expectations for happiness. Given your life, though, expect things to stay pretty much the same.

Cancer (June 21-July 22): Taking a long trip could mean lots of potential new friends, though only because so many people back home will forget what you’re really like.

Leo (July 23-Aug. 22): A shopping expedition will help you find gifts for those you love most. In your case, that means an extra big present for yourself.

Virgo (Aug. 23-Sept. 22): Today is a day you shouldn’t be afraid to let your imagination run wild! That’s what I do when I make up these horoscopes.

Libra (Sept. 23-Oct. 22): Take time today to ease into any situation that comes up, especially when you go to try on that new pair of pants.

Scorpio (Oct. 23-Nov.

21): Don’t believe everything you read, except today’s horoscope for Gemini. I swear that one is really true. Really.

Sagittarius (Nov. 22-Dec. 21): You will find yourself somewhat forgetful today, though for the life of me I can’t remember exactly why.

Capricorn (Dec. 22-Jan. 19): Look over your financial papers today. And while you’re at it, time to clean out the bird cage as well.

Aquarius (Jan. 20-Feb. 18): Today you have nothing to lose and everything to gain! So it’s not really the best time to sign up for Weight Watchers.

Pisces (Feb. 19-March 20): Try to ignore what’s going on in your personal life, which in your case really shouldn’t be that hard.

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COURTESY PHOTO

Guests watch as York Hospital surgical team performs a 'mock' surgery in one of the hospital's new operating room suites at the recent weekend open house.

Receptions offer glimpse hospital's new surgery center

Hundreds of community members, campaign donors and employees attended special receptions on Saturday, Nov. 14 to view York Hospital's newly expanded surgery center.

The events marked the completion of the multi-phased surgery center expansion and renovation, and showcased two new operating suites, 10 private rooms for patient care before and after surgery, six private patient recovery rooms in a new Post-Anesthesia Care Unit (PACU), a new waiting area for patients and their families, improved medical and nursing staff work space and technology upgrades.

Surgery Center staff and physicians provided onlookers with entertaining scenarios strategically placed in areas of the new center to showcase services and the special patient-centered care the hospital is known for. The most popular centered on a mock surgery taking place in one of the hospital's brand new, state-of-the-art operating room suites.

"The new Surgery Center not only provides improved privacy and comfort

for patients but will also improve access to surgical procedures," said Jud Knox, President of York Hospital. "With two additional operating rooms, we can increase scheduled surgeries by an estimated 40 percent, which is positive for both our patients and our skilled surgeons."

The surgery center expansion and renovation is part of a larger \$17 million capital project still in progress, the most ambitious in the hospital's history. Projects still to come include the ongoing conversion of semi-private rooms to private rooms in the hospital's inpatient areas and the addition of Breast MRI technology to the Breast Care center.

York Hospital kicked off the For Every Patient fundraising campaign in July 2008 to raise \$7 million in support of the projects and, to date, has raised \$4.4 million toward that goal.

For more information or to make a donation to the campaign, contact Susan McDonough, Lead of Development, at 351-3522 or at smcdonough@yorkhospital.com.

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DEMOCRATS SAY THANK YOU

The Seacoast Democrats and York Democratic Town Committee wish to thank our donors for their generosity and our volunteers for their hard work and many hours on the phone and at the door talking to voters about the candidates and the issues they care about.

Thank you to voters who studied the issues, sorted out fact from fear and separated principle from rhetoric in order to elect Dawn Hill to the State Senate and return Chellie Pingree to the US House of Representatives.

We are grateful to our friends and fellow Democrats who may not have won this election but whose campaigns made us proud. We wish them the best in their future endeavors.

"May we never waiver in the struggle for social and economic justice...and our steadfast belief in the progressive truths of the Democratic Party".

- Libby Mitchell in her letter to supporters.

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YORK BEACH - ENJOY BREATHTAKING VIEWS FROM THIS 3RD FLOOR PENTHOUSE OVERLOOKING THE BEACH & LIGHTHOUSE! 3 BR condo has a private master suite, open concept living and a gas fireplace. Take a stroll along the ocean right out your front door! **\$499,000**



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Joanne Stone 207-337-2359

YORK



Total renovation of this New Englander set on 1/2 acre lot within walking distance to beach. Bright eat-in kitchen, 3 bedrooms, hardwood floors, wood casings, chair rail, quality windows, vinyl siding, & more. **\$329,000.**

Louise Ducharme 207-252-3270

OGUNQUIT



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

George Wilson 207-251-2941

YORK



Charming 4BR Cape with R.O.W. to York River with dock. Perfect for downsizing or just starting out. Private back yard, 1st flr bdrm, oak flrs. Fireplace, woodstove, Galley kitchen with Granite counters & Stainless appliances. Convenient to schools. **\$309,500.**

Bill Conda 207-450-5030

YORK



Location, Location, Location!! Walk to two beaches from this year round, move in ready property. Great yard and deck for entertaining and low maintenance features. Well maintained. **\$275,000.**

Ken Knowles 207-363-2497 x112

SANFORD



EXCELLENT RENTAL HISTORY. This Recently Renovated 3 Unit multi-family house is in turn-key condition. Large back yard, plenty of off-street parking and more. **\$144,900.**

Ken Peck 207-450-4668

YORK



"I was captivated by the beautiful setting of the pool area out back, as well as the amount of space & layout of the property. It's so pretty when you drive in and then to see the quality construction, details, layout & more!!" 4+BR w/deck. All in the lovely Scituate foothills! **\$599,000.**

Bill Conda 207-450-5030

ARUNDEL



Golf & Tennis enthusiasts take note - this is the home for you! 5 BR 2.5 Bath updated colonial sited on the 18th tee. Featuring your very own private tennis court. New windows, doors, baths, flooring, heat system and more! **\$399,000.**

Carolyn Weller 207-351-6717

KENNEBUNK



What a great property and location!! Immaculate, updated 2003. Well cared for cape offers 1st floor bedrm, hardwood & pine floors, heated 4 season room, heated 2 car garage, fenced in yard, lovely landscaping, new windows, 4.5 miles to beach. Zoned for in home business. Not a drive by. **\$299,900.**

Jean Kovacs 207-408-1822

PAT WHELAN ACCEPTS A DONATION



Of over \$400 from real estate brokers Jim Hager (right), Nancy Raynes, Andy Stotz and Ina Toth. Thanks to everyone who donated and participated, not forgetting Diane Wyman and Ken Knowles. RE/MAX Realty One and Village Quilters are proud to support the York Food Pantry through the quilt raffle.