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November 20 - December 3, 2009 Volume 11 ~ Issue 23



CELEBRATING THANKSGIVING AND BEYOND IN YORK

Town News, 2-3 Q&A, 4-5 Food, 8-9 **Sports 10-11** Cyan Magenta Yellow Black

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Best of time, and not-so-good times

You win some you lose some—and York has been on both sides of that fence recently.

On the plus side, the York Land Trust just scored a big success by purchasing a nearly 240-acre parcel of salt marsh and forest around York River. Kudos go out to the heirs of Mary McIntire Davis, whose family has owned the property since the 1600s, to sell that property to the trust. It will now by protected in its natural undeveloped state in perpetuity. Instead of ugly McMansions crowding Route 91, residents and visitors will have one more natural option available to them for bird watching, or perhaps hiking. The trust plans on providing some public access. It's a win for everyone involved.

In other news, there's 200 acres of York Beach that the planning board is looking at that has a lot of potential for the town. Currently part of the Wild Kingdom property, the town doesn't control the land, but does have control over zoning. That's crucial considering its prime location between the beach and Route 1. The good news is that the Plan-



Dan Szczesny

ning Board appears ready to take it's time with this one, to pull in some public input and really study whether retail, development or recreation would be the best use for that

Meanwhile, the sad news is that it appears the historic Agamenticus schoolhouse appears destined for the wrecking ball. The Historic District Commission approved of the current owners application to demolish the structure last week. Wisely, they also set a 45-day waiting period to give locals the time to come up with alternatives, but it seems unlikely. The more than 150 year old property is gutted and structurally unsound. But still, demolishing the schoolhouse would be the equivalent of erasing part of York history. Requiring the owner to install a historic sign is just cold comfort.

Preservationists need a miracle for this one. If you have any ideas, let me know at danszczesny@gmail.com.

THE INSIDE GUIDE



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WITHOUT LIMITS

York's growth ordinance expired on Nov. 15

By TARYN PLUMB

The York Independent

LOCAL GOVERNMENT

Moving forward from the Nov. 3 elections, the town has been active with a panoply of matters dealing with development (or, in some cases, the lack thereof).

Goodbye growth ordinance

The growth ordinance is gone—but, as some of its proponents feared, people haven't yet been flooding the town offices to file building permits, according to community development director Stephen Burns.

'We haven't seen any change in patterns so far," he said.

But numbers had been curbed already by the economy, he said, which has "taken care of the pace" of permits. Also, he acknowledged, with the ordinance eliminated just last week, it's too early to tell what the effects

But the planning board is preparing to study just that: At their meeting two days after the vote, board members decided to hold a workshop to study how the lack of a growth ordinance will effect planning going forward. The date of this seminar is yet to be determined

66 We haven't seen any change in patterns so far. 9 9

In place for nearly a decade—since August of 2000—the ordinance was phased out on Nov. 15, after the majority of voters opted to terminate it at the ballot boxes on Nov. 4, with 3,219 in favor and 2,398 against. Under the statute, the town limited its building permits to 101 each year—96 first-come, first-serve; five by lottery.

According to Burns, this was the town's second growth ordinance; there was a previous one in place a decade prior. And he wouldn't be surprised if another one was petitioned for once the economy rights itself again, he said.

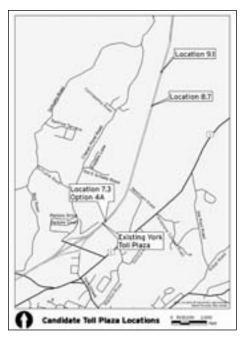
That in mind, the community development

office is getting prepared: A staff member is currently compiling a report of "lessons learned," to be archived with the most recent waiting list (now defunct), which was consistently filled with about 150 names while the ordinance existed.

That report should be completed by January, Burns said. "We don't want to lose that knowledge," he noted.

Residents unswayed on York toll plaza

Officials with the Maine Transportation Authority have unveiled a final list of sites for the York toll plaza—but residents and officials remain opposed to any relocation



In a meeting on Thursday, Nov. 5 at the MTA Portland headquarters, representatives of the engineering firm HNTB, Inc., released a list of locations for the plaza: One at its current site, with renovations costing an estimated \$56 million and impacting roughly 28 acres of wetlands; another just over a mile north, expected to cost \$34 million and effect 1.7 acres of wetlands; and a third nearly two miles north, expected to cost \$35 million and impact 3.8 acres of wetlands. Engineers also recommended a "no build" option.

MTA officials are sticking to their position that the current site does not meet basic

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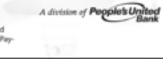
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6 If the MTA takes land, the town loses those tax dollars—forever. 9 9

engineering and safety regulations, counting against it its location near an interchange with merging traffic, and on a curve, at the bottom of a hill and in the wetlands.

The second option, on a straight stretch of highway and the crest of a hill, would not displace any homes, engineers said; nor would the third option.

MTA officials have been pushing for a new plaza for years, citing the current one as operating 16 years beyond its expected life span, crumbling and increasingly unsafe. Conversely, though, it's one of the turnpike's most used plazas—last year, more than 16 million vehicles whizzed through, more than three times the traffic it saw when it opened in 1969.

Still, residents and officials aren't budging.

"We're still not getting complete information," asserted Joan Jarvis, who helped start the grassroots group Think Again in response to relocation plans. Much of the information at the Nov. 5 meeting, she said, was rehashed, with estimates for new sites not including the costs for access roads, buildings, or the purchase of land.

She reiterated the point that any relocation will adversely impact taxpayers throughout York.

"If the MTA takes land, the town loses those tax dollars—forever," she said. "If property is taken, the rest of that owner's land is clearly devalued because they'll have a turnpike in their backyard. Those lost tax dollars have to be made up. This will financially impact every single person that owns property in the town of York."

Jarvis also noted other side-effects, such as additional lighting and increased noise for abutters. "You may not lose land, but you'll have high-powered brilliant lights all night long and traffic rushing through," she said.

Still, it's not over yet. The MTA is planning a public meeting in York, likely for January. After that, Think Again and/or town officials will get the chance to give a presentation to the U.S. Army Corps of Engineers, which has the ultimate say when it comes to permitting for the project.

Planning projects underway

In a much less contentious development issue, the York Beach subcommittee has selected Portland-based Lachman Architects and Planners to assist with creating design standards for downtown York Beach.

We'd love to get more people involved. We encourage feedback.

If ultimately approved by residents, the design standards would govern what colors and types of materials, windows and doors could be used in building and renovation in

the York Beach area, according to committee vice chairman Dawn Fernald. The goal is to conform design and aesthetics, she said.

The proposals will go through a process of public hearings, and ultimately to the ballot boxes in November.

"We're working closely with the planning board and the community development department to create these standards," Fernald assured. But public input is also appreciated. "We'd love to get more people involved," she said. "We encourage feedback."

In a similar effort, planning board members have sought input from representatives of the fire, police, public works, water, sewer and parks and recreation departments in regards to an area along Route 1 that they're eyeing for possible rezoning.

We felt this was the decision we had to make.

The area under analysis is roughly 200 to 300 acres, enveloping York's Wild Kingdom, various vacant lots, open land and residential properties. Currently, it is a cobbling of different zones. Selectmen have asked the planning board to deliver a proposal within the next one to three years.

The next step will be soliciting input from the public in January, Burns explained.

Schoolhouse's fate awaits Dec. 19

But while there are many positives in the works when it comes to York development, there's at least one lamented casualty.

The historic district commission has given the OK to demolish one of the town's last remaining one-room school-houses: a circa-1850s building at the corner of Mountain and Old Mountain roads that was listed as local landmark by the town in 1989.

According to Robert Cutts, commission chairman, the building is unsafe by both town and state standards, and current owner Michael Genewicz of Eliot also wasn't able to get insurance on it due to its current state.

However, the commission implemented a 45-day waiting period, to expire Dec. 19, to give any locals the time to come up with alternative options. As of Tuesday, Nov. 15, no one had done so, Cutts noted.

The commission is also requiring the owner, at his expense, to install a historic

Cutts said he regretted the decision, but stressed that the building has "absolutely no interior" from its schoolhouse days, as it had previously been gutted, so is merely the frame of a building, much of which is rotted. It was also not structurally sound enough to move. "There wasn't much salvageable," Cutts said.

As far as preservation, something should have been done in 1989, when it was listed as a landmark and "at least restorable."

But based on its current state, "We felt this was the decision we had to make."

Taryn Plumb covers York for the York Independent. Comments? Story ideas? Send them to editor@yorkindependent.net.

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Monthly Meetings

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

Executive Board - Last Thurs. of month 7pm
FMI 207-363-0376

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THE SINGER/SONGWRITER

By TARYN PLUMBThe York Independent

It was The Beatles that did it. After the tragic assassination of John F. Kennedy, they were fresh faces smiling, dancing, jaunty on blackand-white picture tubes—for a morose country in mourning. Curt Bessette, a teenager at the time, had been noodling on the guitar for a while, but when he heard The Beatles, that was it—he knew he wanted to be a musician. A few years later, he cemented this path when he chose a winter-long gig in the White Mountains over a college education studying social work. He played with the band Shadowfax (one of several that existed; named after Gandalf's intuitive horse from "The Lord of the Rings" trilogy) and a few other bands for more than a decade; then he decided to pursue his own musical course. The 10-year York resident has since released four CDs, plays gigs regularly, and teaches guitar, mandolin and bass. Despite his pacifist mindset (or perhaps because of it), he has recently dedicated his talents to relaying veterans' stories through song.

Name: Curt Bessette Age: "50ish." "I still feel like I'm 17."

Background: Grew up as a Navy brat, and "lived everywhere" in his youth, from Venezuela to Massachusetts to Rhode Island. As an adult, he moved to the Seacoast and has lived in the area for 25 years, and in York for 10 years.

How did you get started with music?

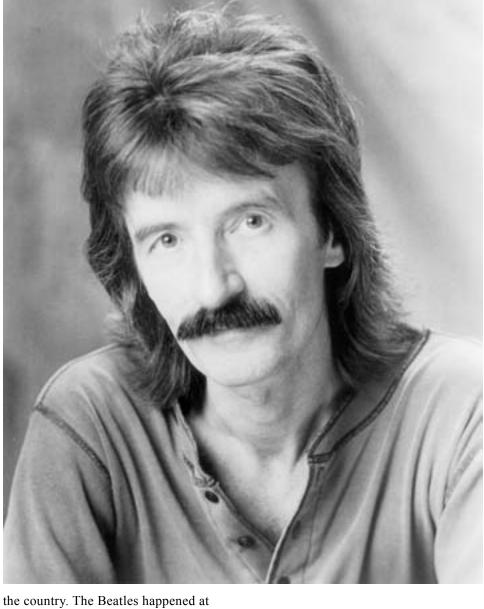
My parents forced guitar lessons on me as a kid in Venezuela. I didn't really enjoy it, but I learned to pick and play classical. Then The Beatles came out-that's when I decided 'this is what I want to do.' They got me going. That finished me off for doing any real job. Also, when my dad was stationed in Newport, I went to the Newport Folk Festival—I saw Bob Dylan, Donovan, all these early folk stars. Peter, Paul and Mary-I saw them about five times in Newport. It was just a magical time. That gave me the acoustic, song-writing bug. (Later), I had plans to go to college for social work—but at the same time, my band (Shadowfax) got accepted for a gig up in North Conway for a whole winter. I didn't take the social work path. I knew I had to take the music job.

6 It's to keep these stories alive. These stories have to be told. 9 9

It was four nights a week, room and board, living in a ski lodge. It was great. That gave me the bug to want to travel and play music. (More than a decade later) I decided to just stick to myself, go acoustic. I fell in love with James Taylor, Jim Croce, Simon & Garfunkel. (Now) I teach and I play. I want to sing 'till I die. It's a good job. I'm very blessed.

What was it about The Beatles?

It was so different from my parents music. And it was just exciting. The country was so sad, blown away by the tragedy of John F. Kennedy. The Beatles were like a gift from God, dancing, singing playing guitar, it really healed



the country. The Beatles happened argust the right time for the world.

Why folk music?

I like (playing) the smaller clubs where they actually listen to the words. Most of my songs are story songs. I try to develop the stories in the song, and you just can't do that in a noisy bar. I still love playing loud rock and roll, don't get me wrong. But you can't do a heavy duty song about Pearl Harbor or World War II in a loud, crowded bar.

Every one of your CDs has at least one song about WWII. Why?

As a kid, I used to read WWII books. I just became fascinated by it. My dad was a veteran, but he never really talked about his WWII experiences. He was very humble about it. He said 'I got there too late, I didn't do anything.' All these veterans are dying, and all these stories are dying with them. It's my own little way to try to keep the stories going. After he died, I started doing research, and I found out that he was in a major battle off the coast of Okinawa, Japan. He was out there, Japanese suicide planes buzzing over the boat. But veterans are starting to talk again. I think it was Tom Brokaw's "The Greatest Generation" that made them proud again for what they did. I love talking to people at these shows, they share stories with me about their grandfathers, their fathers. Sometimes, I get emotional. We have no concept of how brave these people were. It's to keep these stories alive. These stories have to be told.

Talk about "A Few Seconds with our Fathers," your program dedicated to telling these stories.

It was spurred by a song I wrote about my father called "A few seconds with my father." It's about finding his watch and World War II medals in his drawer after he died. I wanted to honor my dad, but I wanted to honor all the vets who served, too. It's just getting off the ground, it's definitely a niche, nobody else is doing it. (Neal Zweig plays lead guitar.) I do a couple songs just about my dad, how much I miss him. That touches a nerve with everybody. Then I have six other songs I've written about certain specific stories in WWII, and two cover songs from the '40s, the war years. I also tell stories related to WWII and the veterans. I love doing the show, it takes on a life of itself. You get to hear stories and meet people and veterans. It's not just getting up there and singing songs and going home.

What kind of feedback do you get?

Everybody comes up and thanks me for doing it. It's amazing. They come up and say 'my dad, my grandfather, my mother served in the war.' I never get out of the gigs early. I stay there for another hour, talking. It's wonderful.

What else do you like to sing/write about?

I love baseball. Every album has a baseball song on it. That's one of my big passions in life. There are a lot of baseball stories that need to be told, too.

I live and die with the Red Sox. Also, a song on my newest album talks about crosses on the highway. The idea of the song is that you slow your life down a little bit, don't be in such a hurry to go somewhere. I do love songs, too, but I like to get into heavier stuff.

66 It's not just getting up there and singing songs and going home. 9 9

What do you try to get across with vour music?

I want to make sure people can identify with it. I'm not trying to write about me, I'm trying to write universal themes. I think I've been successful. That's when you know you've written a good song, when people come up and say 'Oh, that really touched me,' or they talk about how something like that happened to them. Especially with the song I wrote about my dad, invariably somebody comes up and talks about their dad.

Favorite musical artist/CD?

I love Coldplay, Snow Patrol. I have the brand new remastered Beatles box set. I'm on a Beatles kick again. I love Celtic music, too.

Philosophy on life?

Just being honest and aware of the universe, and not just your own little world. There are people with stories out there that matter. I guess it's my old '60s roots, war is really not the answer.

Favorite historical figure?

Harry Truman. He was vice president under Franklin Roosevelt, but Roosevelt hardly spoke to him. Then Roosevelt died mid-term, and Truman was forced into the world situation with basically no allies in the administration. They thought he was a joke, and he became one of our greatest presidents.

Upcoming gigs:

- Friday & Saturday, Nov. 27 and 28: The Cliff House in Ogunquit, 7 to 11 p.m.
- Friday, Dec. 4: The First Unitarian Universalist Society of Exeter, N.H., 7
- Saturday, Dec. 12: David's Tavern in Newburyport, 8:30 p.m.
- Saturday, Dec. 26: Hilton Garden Inn in Portsmouth, 8 to 11 p.m.
- In February or March, Curt will perform "A Few Minutes with Our Fathers" at the York Public Library.

For more about Curt, visit www.curtbessette.com.

Know of a York resident who you'd like to see cross-examined? Send a note to editor@yorkindependent.net.

YORK LIBRARY

York Public Library's **Holiday Hours**

The York Public Library will be open on Wednesday, Nov. 25 from 10 a.m. to 2 p.m. The library will be closed on Thursday, Nov. 26 and Friday, Nov. 27 for the Thanksgiving holiday.

Visit the York Public Library at us 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

- 'Philadelphia Story,' Fall Film Festival, Sunday, Nov. 22 at 3 p.m. Oscars for Best Screen Play and Best Actor (James Stewart). A rich socialite's (Katherine Hepburn) marriage plans are complicated by her ex-husband (Cary Grant) and an attractive reporter (James Stewart). (1940) Unrated- PG equivalent. Running time: 112 min.
- "Falstaff and Hal," Readers Theater, on Friday, Nov. 27 at 7:30 p.m., Saturday, Nov. 28 at 7:30 p.m., and Sunday, Nov. 29 at 3 p.m. Scenes from Shakespeare's Henry IV Parts 1 and 2. Starring the Seacoast's own Falstaff, Michael Howard, this is a funny, moving, comingof-age story about a young prince and his disreputable friend. from whom he learns the true meaning of kingship. Suitable for high-school ages and up.
- 5th Annual Festival of Gingerbread Houses: Tuesday Dec. 1 registration forms due: Thursday, Dec. 3, deliver entries

between noon and 5 p.m.: Saturday, Dec. 5 at 11 a.m., awards presentation: Dec. 5-18, entries on display in the library. Registration forms are available at the library or can be downloaded from the library website at www. york.lib.me.us.

- Special Holiday Book Sale. Festival of Lights Celebration: Friday, Dec. 4 from 10 a.m. to 5 p.m.; Saturday, Dec. 5 from 10 a.m. to 2 p.m. On Saturday, Dec. 5, Santa Claus himself will visit the library and welcome children in front of the fireplace from 11 a.m. to 12:30 p.m.
- · Local Authors Series: Tuesday, Dec. 8 at 7 p.m. Beth Allison Maloney will speak about her book "Saving Sammy: Curing the Boy Who Caught OCD." Her book chronicles her quest to find whether her son's mental illness could be caused by infection.

For children

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

fingerplays, crafts, and science. Thursday programs with Miss Julie are designed for three and four year olds. Science Story Time will take place on the fourth Thursday of each month. Friday story hours with Miss Kathleen are designed for two and three vear olds.

Monthly programs

- Music in Motion, first Tuesday of the Month. Tuesday, Dec. 1 at 10:30 a.m. Music instructor Lori Gundlah, who has taught children's music classes for 25 years, leads us in rhythm and songs for young children.
- Tactile Toddler, second Tuesday of the Month. Tuesday, Dec. 8 from 10:15 to 10:45 a.m. Kimberly Whelan, preschool educator, leads this monthly program offering very young children a chance to dive into a range of materials. Please dress your child in play clothes or bring a smock.
- · American Girl fans, second Tuesday of the month from 4 to 5 p.m. Come learn more about American Girl doll, Kirsten as she discovers Christmas in America is different than in Sweden, Barbara Forester will share Kirsten's Sweden traditions of Saint Lucia's Day and will help you make a special holiday craft. Don't forget to bring your doll to the meeting. This is a drop-in 'club' for kids ages Kindergarten and up. For those who attended last month's program, you may bring in your wooden spoons to add more details if you wish.

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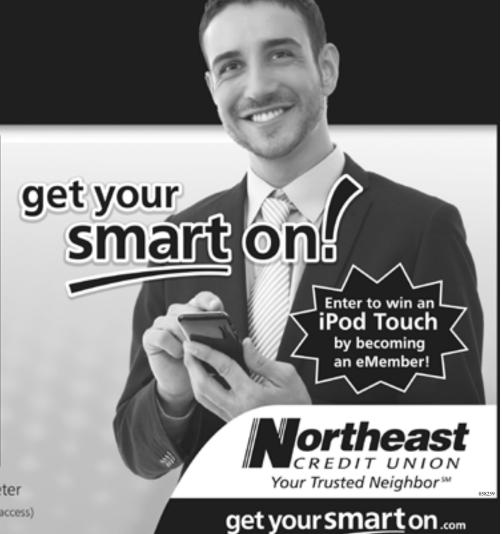
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THANKFUL FOR THE HOLIDAYS

York is a community with a lot to offer during the season

By JENNIFER L. SAUNDERS

The York Independent

With Thanksgiving now less than a week away, many in our little town have been hard at work on efforts to ensure that those who have been struggling in these difficult times will have enough in the season ahead.

While thoughts of preparing the turkey to the exacting standards taught to me years ago by my Portuguese grandmother—and I promise it will be the most delicious bird around, even if I am a bit partial here—and gathering with dear family and friends to share favorite foods, stories and memories keep me smiling, I am also warmed on these chilly autumn days by the gifts of giving that I see all around me.

From middle school students hosting a "hat day" at school to raise money for the York Food Pantry to all the Festival of Lights festivities coming up in early December to bring cheer to our town while, in many cases, helping others, there are many reasons to be thankful this year.

Festival of lights due in December

Anyone who lives in York, or who has visited here with any regularity, is likely to have heard of our delightful Festival of Lights, which is held each year during the first weekend of December to celebrate all the holiday charm of our quintessential New England town. From musical performances to decadent desserts, from craft fairs to the Festival of Lights Parade, this event brings us out of our cozy homes into the chilly streets of York Village to meet our neighbors and enjoy some good old-fashioned "holiday spirit" in the midst of the season. I am thankful for this event, which always gives me a reason to smile, and am looking forward to bundling up, walking along York Street and celebrating the season.

And I am also thankful for two wonderful "festivals" that have grown up around the Festival of Lights in recent years: the Festival of "Fostering"



Trees and the Festival of Gingerbread Houses, both of which spread cheer and foster community while helping people in need.

'Fostering' Trees

set for Dec. 4-6

The Festival of "Fostering" Trees, back for its fourth year, features a chance to decorate your own artificial tree in any theme of your choosing or just to go and tour the beautiful, whimsical or even comical trees and bid on your favorite to take home. They come in all sizes, so if your house is cute and cozy like mine, you will still find one that fits your space.

This year's event will once again be held at the American Legion Function Facility on Hannaford Drive in York. Check out the trees on Friday and Saturday, Dec. 4 and 5, from 10 a.m. to 8 p.m. or Sunday, Dec. 6, from 10 a.m. to 4 p.m.

Gingerbread houses at York library

And, don't forget that this year marks the York Public Library's Fifth Annual Festival of Gingerbread Houses, which also offers chances to help our neighbors in need while spreading holiday cheer in the form of all-edible, truly delectable gingerbread creations. Registration for this event is due by Tuesday, Dec. 1, with the festival held in conjunction with Festival of Lights and the houses on display from Saturday, Dec. 5, through Friday, Dec. 18. To access a registration form or find out more, visit www.york.lib.me.us.

Canine Companions and final thoughts

I have one more reason to be thankful this season. This past Saturday, Nov. 14, my family had the honor of presenting a beautiful two-year-old blonde Labrador-Golden Retriever mix named Shawnee to her new owner, an exceptional young woman with autism, as one of the most recent graduate teams at Canine Companions for Independence-Northeast Region.

We spent a whirlwind weekend traveling from Maine to Long Island, N.Y., where we had been asked to offer the graduation address on behalf of all the region's volunteer puppy-raisers. We welcome these darling fluff-balls into our homes as eight-week-old pups, and raise them and love them each and every day until they are about 18 months old. And then, we say goodbye, watching them begin the advanced training phase toward becoming service dogs, skilled companions or facility dogs.

No, the goodbyes are never easy. Yes-my daughter and I cry, and even my husband has been known to get pretty teary at these farewells. But, each and every pup we have raised has ended up exactly where they belong: Essex the Scaredy-Pup now helps us raise others. Adair the Amazing brings joy and companionship to an incredible young man who has dealt with more illness and adversity in his 15 years than most of us have seen in a lifetime. Bridget the Beautiful is much happier being one of the cherished Labs on the Osgood family farm than being a service dog, and Shawnee the Stupendous has just begun her new journey of love with her new family, sharing that beautiful nonverbal language of love that animals are so adept at expressing.

And our Marvelous Maddie, just 13 months old, continues to grow as she visits my college classrooms, my husband's office, and local classrooms spreading the word about CCI. I am thankful, for each and every one of them—for the joy they have brought to our family, for the lessons of unconditional love they teach us every day, for reminding me that true joy has very little to do with material things.

Happy Thanksgiving, my friends and neighbors, and no matter the size of our gatherings, may we all celebrate this season with the simple joys good company and a wonderful community can provide.

Jennifer Saunders is a contributing editor for the York Independent.

COVER STORY

A round-up of

A New England Christmas at Pontine Dec. 13

Pontine Theatre will present a New England Christmas Friday, Dec. 11 through Sunday, Dec. 13 at Pontine's West End Studio Theatre, 959 Islington St, Portsmouth N.H. The program, co-directed by Greg Gathers and Marguerite Mathews, features seasonal offerings by some of New England's most beloved writers, including Gladys Hasty Carroll, e.e. cummings, Ogden Nash, and Rebecca Rule. Add some holiday songs by Portsmouth's own Vintage Voices—featuring Anne Corriveau, soprano; Marya Danihel, alto; and John Stromgren, baritone—and a dash of cookies and egg nog and you have got a performance sure to please everyone in the family.

Showtimes are Friday, Dec. 11 at 8 p.m.; Saturday, Dec. 12 at 4 p.m.; and Sunday, Dec. 13 at 2 p.m. Tickets are \$23 each and may be purchased at Pontine's Web site: pontine.org. For more information, e-mail info@pontine.org or call (603) 436-6660.

Festival of Trees at the Dyer Library and Saco Museum starts Nov. 27

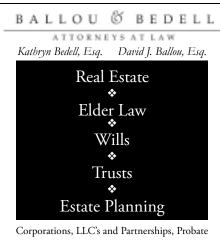
Treat yourself to holiday fun with Visions of Sugarplums, the 2009 Festival of Trees at the Dyer Library and Saco Museum.

The Festival of Trees is a community event to benefit the programs of the Dyer Library and Saco Museum. As always, gorgeously decorated trees, wreaths, and other holiday items will be available for a silent auction concluding Saturday, Dec. 12. For the first time, however, all the main galleries of the Saco Museum will be decorated for the holidays by designers hand-picked by our Festival of Trees design committee, and these glorious displays, including a select group of decorated trees, will stay on view and open to the public through New Year's Eve. Visions of Sugarplums is free and open to the public, thanks to our sponsors, beginning Friday, Nov. 27 at 5 p.m through Thursday, Dec. 31.

Come feast your eyes on the delights of the season, and place a silent bid on a your favorite tree or holiday decoration. Trees and wreaths are available for bidding through the Gala on Saturday, Dec. 12, at which point the lucky high bidders may take their winning item back to their home or office, where a little piece of the Festival of







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holiday events, activities, and adventures

GET READY FOR GINGERBREAD HOUSES!



What says "holiday" better than the wonderful aromas that come from the kitchen at this time of year—turkey, pumpkin pie...and gingerbread? And what could be more fun than to build a gingerbread house to display at the York Public Library?

As part of the town's Festival of Lights celebration, the York Public Library will host its fifth annual Festival of Gingerbread Houses from Saturday, Dec. 5 to Friday, Dec. 18. Anyone, any age, can take part—children, adults, families, community organizations, or businesses.

Participation in the festival has few requirements. All types of architectural structures, historic or imaginary, are eligible. The finished piece must be attached to a base no larger than 14 inches by 17 inches, and all components except the base must be edible, including the "glue." Participants must be York residents.

Entry categories are: Individual Youth; Family with Children; Adult Community Organization; Children Community Organization; Professional Baker; Inspired by a Book (all ages). A team of York firefighters will be the judges and will choose a winner in each category, to be announced on Saturday, Dec. 5. In addition, a People's Choice Award will go to the entry that garners the most votes during the time the exhibit is open. This award will be announced on Friday, Dec. 18.

Several gingerbread houses will be raffled off to benefit the York Community Food Pantry. Bragdon Realty in past years has led the way in matching amount raised and this year will be joined by other generous community donors, including York Hospital, Attorney James Bartlett, and R.A. Peterson Associates. Tickets will be one for \$1 or six for \$5.

Registration forms are available at the library and must be returned by Tuesday, Dec. 1. Entries must be delivered to the library on Thursday, Dec. 3, between noon and 5 p.m. The display opens to the public on Saturday, Dec. 5, with presentation of awards at 11 a.m., and continues through Friday, Dec. 18.

The York Public Library is located at 15 Long Sands Road in York. For more information, call (207) 363-2818 or visit the library's Web site at york.lib.me.us.

Also at York Public Library this holiday season:

- \bullet Special Holiday Book Sale on Friday, Dec. 4 from 10 a.m. to 5 p.m. and Saturday, Dec. 5 from 10 a.m. to 2 p.m.
- Here Comes Santa on Saturday, Dec. 5 from 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.
- \bullet Holiday Film Festival Carnival of Cartoons on Saturday, Dec. 5 from 11 a.m. to 1 p.m. Cartoons will run continuously during these 2 hours. Drop in and enjoy.

Trees can be displayed through the holidays. Handcrafted stockings, ornaments, and more will also be available for purchase throughout the Festival of Trees. All proceeds benefit the educational and community programming efforts of the Dyer Library and Saco Museum.

One of the highlights of the festival every year is the drawing contest, open to students in Saco, Biddeford, and Old Orchard Beach schools. The drawing contest entries will be on view at the Dyer Library throughout the Festival of Trees, with special recognition for the contest winners concluding at the awards ceremony at the Dyer Library on Saturday, Dec. 19.

The festival opens at 5 p.m. on Friday, Nov. 27 with a tree lighting and ribbon cutting ceremony. Stop by for hot coffee and a first glimpse of the Festival of Trees!

The event includes many other family-friendly events, including:

- Tree-Lighting and Ribbon-cutting ceremony at the Saco Museum on Friday, Nov. 27 at 5 p.m. The event is free.
- Senior Guests Day at the Saco Museum on Monday, Nov. 30. Local retirement and nursing home guests are invited to attend a private viewing of the festival. Call 283-3861 or e-mail robinbvmuni@yahoo.com for more information.
- Teen Coffee House at the Saco Museum on Thursday, Dec. 3 from 6:30 to 9 p.m. Light refreshments will be served at this free event.
 - Children's Crafts Day in the Deering

Room at the Dyer Library on Saturday, Dec. 5 from 9:30 a.m. to 12:30 p.m. The event is free.

- Mrs. Claus's Gingerbread Tea in the Deering Room at the Dyer Library on Sunday, Dec. 6 with seatings at 1 and 2:30 p.m. The event is free but reservations are required due to limited space. Call 283-3861 ext. 102 to reserve your spot. Children must be accompanied by an adult.
- The Gala at the Saco Museum on Saturday, Dec. 12 from 6 to 9 p.m. Tickets are \$30 per person and space is limited. Tickets may be purchased in advance at either the Dyer Library or Saco Museum.
- Drawing Contest Awards Ceremony at the Dyer Library on Saturday, Dec. 19 at 11 a.m. The event is free.
- Visits with Santa Claus at the Saco Museum on Saturday, Dec. 19 from noon to 3 p.m. The event is free.
- Extended Hours for Festival of Trees: Sunday through Wednesday: noon to 5 p.m.

Thursdays and Fridays: noon to 8 p.m. Saturdays: 10 a.m. to 5 p.m. Friday, Nov. 27: 5 to 7 p.m. Thursday, Dec. 8: noon to 3:30 p.m. Thursday, Dec. 31: noon to 5 p.m.

The museum and library will be closed Monday, Nov. 30; Thursday, Dec. 24; and Friday, Dec. 25.

Admission is free throughout the Festival of Trees thanks to the generous sponsorship of local businesses and individuals. For more information, call 283-3861, press 2 for the museum, and then press 0.

This year's Festival of Trees is dedicated to Cathy Breyley, founder of the Festival of Trees, in appreciation for her years of service to the Dyer Library and Saco Museum.

Visit dyerlibrarysacomuseum.org or call 283-3861, ext. 114 for more information.

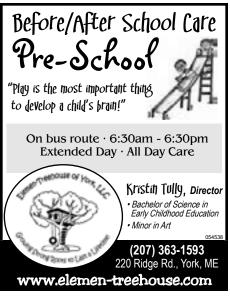
Vintage Christmas returns to Portsmouth on Dec. 5

Mark your calendar now to join in what the Boston Globe has named "one of the Top 10 Things not to miss in New England"—Vintage Christmas in Portsmouth. This new classic holiday tradition in New Hampshire's oldest waterfront town—a collaboration of The Music Hall (the landmark Victorian theater) and Strawbery Banke Museum (a 10-acre living history museum in the heart of Portsmouth)—is heading into its fifth year of "Strolls,"



Shows, and Stayovers." That's the Candlelight Stroll that Strawbery Banke has hosted for 29 years, the live holiday shows, opera broadcasts and films in The Music Hall's festively decorated restored theater, and the stayovers at charming hotels and inns.







A weekly column about local food

By SARAH GRANT

The York Independent

Thanksgiving Day pies: If you're not inclined to bake your own, there's still time, but barely, to order a fabulous pie or two from one of our many local bakers. Please note that some of the following bakeries have deadlines for placing your pie orders and others will try to accommodate you up the last minute.

- Bread and Roses Bakery, 246 Main St., Ogunquit, 646-4227. Owner Mary Breen is hosting her 21st Annual Pie Sale, when all pies are \$15. Breen uses a combo of butter, soy oil and eggs for her unbelievably flaky, tender crusts and features some unusual flavors like key lime along with all of the traditionals. No drop deadlines here. Bread and Roses Bakery will be open Thanksgiving morning with extra pies for procrastinators.
- Pie in the Sky Bakery, Route 1 at River Road, Cape Neddick, 363-2656. Owners Nancy and John Stern offer 16 different flavors, including "Autumn Days" with a mix of apples, raspberries, cranberries and walnuts, and Maple Syrup Custard Pie. \$30 to \$35 buys you, 10" deep dish pie with an all-butter crust, but for first choice you must order by Saturday Nov. 21 at 6 p.m.. The Sterns will have extra pies on hand next week if you miss the deadline.
- Monkey Business Bakery, 440 Main St., South Berwick, 384-2383. Nicole and Jacob Bouchard. Order by 4 p.m. on Saturday, Nov. 21. A good variety of fruit or cream pies all made from scratch with fresh ingredients in an all-butter crust. \$18.50 for a 9" pie.
- Riverside Farm, Route 4; North Berwick; 676-2868. Order by Saturday, Nov. 21. The usual flavors along with uncommons like Pumpkin-Bourbon, Chocolate chip, Pumpkin-Bourbon. The 9" pies are \$13 and are handcrafted by Something
- Chases Farms, 1488 North Berwick Road, Wells, 646-7888. Order by Sunday, Nov. 22 at 6 p.m. Homemade 8" and 10" pies by Laura for \$10 to \$15. Find lemon meringue and banana cream along with the traditional pie varieties. All Maine apples; no canned or frozen ingredients.



• Borealis Breads, 1165 Post Road, Wells; 641-8800. Place your order by Monday, Nov. 23 at 2 p.m. and get a free loaf of bread when you pick up your pies on Wednesday, Nov. 25. Typi-

cal flavors available as well as Apple-pearcranberry and a Tri-berry (blue, black and raspberries). \$14.95 for a 9" pie. Borealis also has 6" or 8" cakes (carrot or mochachocolate layer) for \$13.95 and \$16.95, respectively.

Who's putting on the bird?

When there are only two or three of you for the feast day, it may be cost effective (and certainly easier) to make reservations. Here are nearby restaurants open on Thanksgiving.

- Cape Neddick Inn, 1273 Route 1, York, 351-1145. Open from 11 a. m. to 8 p.m. Reservations recommended. Serving traditional turkey dinner (roast turkey, stuffing gravy, cran sauce, mashed and squash) \$23 child's portion \$12. Also brand new fall menu available with creative originals like Orange, Peanut and Cranberry Salmon (\$26), Shrimp Grand Maniere (\$26), and the vegetarian offering, Veggie Pillow, which is roasted vegetables and goat cheese baked in phyllo dough served with roasted garlic and asparagus risotto with a tomato basil sauce for \$24. Desserts are a la carte
- York Harbor Inn, 480 York St., York Harbor, 363-5119, 11:30 a.m. to 6 p.m. Reservations required. Chef Bonsey will not disappoint with his annual groaning board buffet featuring more than 30 items. Turkey, fish and seafood as well as prime rib, two types of fancy stuffings, mashed Yukons, orzo pilaf, yams, grilled asparagus, glazed carrots and turnip, ambrosia, tomato salad, Plymouth salad, and several handmade desserts including apple crisp flourless chocolate cake, pumpkin pie, fresh fruit, Indian pudding and Shains French vanilla ice cream. All of this for \$32.92, and children are half price.
- Blue Sky, 2 Beacon St., York Beach, 363-0050, noon to 8 p.m. Reservations recommended. Chef de Cuisine Jake Smith is offering a three-course Thanksgiving menu for \$55. Some apps include Parmesan gnocchi, chanterelles, brown butter and

sage. Roasted pumpkin soup with creme fraiche and maple brioche croutons. Entrées include roast turkey breast with band leg meat ragout accompanied by sausage and cornbread dressing; lobster flamed in apple brandy w/butternut squash ravioli. Each table gets a family-style side of their choice: brussel sprout leaves with hazelnuts; creamed spinach or sweet potato dixie style. Much, much more on the menu including

- Stage Neck Inn, 100 Stageneck Road, York Harbor, 363-3850. Buffet noon until 6 p.m. Reservations required. Chef Lynn Pressey is a man of few words (I think he's outrageously busy), but I was able to learn that the Thanksgiving buffet will feature traditional turkey with New England style trimmings, roast beef and roast pork, plenty of luscious sides. Pumpkin pie, apple crisp, chocolate cake and crème brûlée grace the dessert table. \$36.95
- The Hayloft, 124 Post Road. Table service 11 a.m. to 7 p.m. Walk-ins only. New owners Dan Antocicco and Ryan Conary are committed to truly affordable family dining, and they are proving it with their Thanksgiving deal. The unbelievable price of \$8 buys you roast turkey, stuffing, gravy, cranberry sauce, mashed potatoes and squash. Dessert menu available separately with Indian pudding, bread pudding, Blueberry Bandana (a puff pastry confection), vanilla or chocolate ice cream, homemade pumpkin, apple, chocolate cream, blueberry pies on the menu. Dessert price range? \$3 to \$5 No way! Way.

This and that

• Trim a few calories and fat grams out of your Thanksgiving feast with Sweet Scoops frozen yogurt, made just over the river in Portsmouth. Billed as the "Health Food of Hedonists," Sweet Scoops is made with pronounceable, natural ingredients and has live cultures. I've tasted four flavors and they really got me with the Madagascar Vanilla and the deep, dark Dutch Chocolate Chip flavored with premium Dutch cocoa and brimming with Belgian chocolate chips. The vanilla or ginger would be splendid accompaniments to almost any traditional T-Day pie. Competitively priced at Hannaford and the Meat House of York and Golden Harvest of Kittery.



- Check out the Holiday Farmer's Market! Seacoast Eat Local joins Wentworth Indoor Farmer's Market! You'll find locally grown produce, meats, seafood, locally made foods and much more. Starting Saturday Nov. from 10 a.m. to 2 p.m. and every other Saturday until the first of the year. Phone: 293-4007, seacoasteatlocal.org. Wentworth Greenhouses,141 Rollins Road, Rollinsford, N.H., (603) 743-4919
- Stock up on delicious home-baked pies for Thanksgiving! Find unique, crafty Christmas gifts! Have coffee and lunch! It's the 19th Annual Pie Festival and Craft Fair sponsored by the Greenland Women's Club. A cafe with homemade soups, quiche, slices of pie, and more will be open for lunch. Sunday, Nov. 22 from 10 a.m. to 3 p.m. Greenland Central School, 70 Post Road, Greenland, 431-6723
- Rumor has it that The Roost (Route 1 at River Road in Cape Neddick) will re-open after a mysterious two-month hiatus with a new chef, new menu and new hours on Thursday Dec. 3
- Friday, Dec. 4 marks the first day of the Gingerbread House Festival contest (as part of the York Festival of Lights celebration) at York Public Library, 15 Long Sands Road, York Village, where participants will bring their decorated gingerbread houses for display throughout the weekend until category winners are announced on Sunday, Dec. 6.
- Have 'Breakfast with Santa' at Mainiax Cafe in York as part of the Town's Festival of Lights celebration from 8 to 10 a.m. on Saturday, Dec. 5. Mainiax, 8 Market Place, York, 363-3500.

Sarah Grant, a local chef and organic farmer, writes about food for the York Independent. Send your local food thoughts to editor@yorkindependent.net.



BUDGET PLAN AVAILABLE!

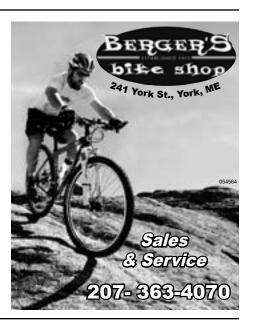
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LIFE AFTER THANKSGIVING DINNER

Some creative ideas for leftovers from a local chef

By SARAH GRANT

The York Independent

About a month ago it started. First one magazine, then another with a cover of a perfect turkey, beautifully browned and impeccably presented on a platter surrounded by greens, fresh herbs and miniature pears. By month's end we have been assailed by seemingly hundreds of ridiculously flawless, shiny turkeys and the accompanying recipes for "The Best Side Dishes Ever" or "The Stuffing to End all Stuffing," and more pie than you can shake a rolling pin at.

It is at once both inspiring and intimidating, and now the pressure is on.

So, we rise to the occasion, and work for days, shopping, planning, decorating the table, thawing the bird... We get up at 6 a.m. on a holiday to get the monstrous birds into the oven, so we can get grandma fed by 2 in the afternoon. Now it's time to roll out the pie pastry, finish the stuffing, boil the onions, bake the squash,

mash the potatoes, finish the gravy with the pan drippings before the bird dries out or gets too cold. OMG, do we have any cranberry sauce?!... Whew!

Finally we get to sit down with our loved ones to relax and enjoy the fruits of our labor.

That takes 30 minutes.

At last, we are left alone at the abandoned table. We can hear those loved ones in a distant room watching

the roaring football game on the new flat screen. On the table before us is the remaining carcass of a 22 lb. turkey with about half the meat still clinging to the bones, plenty of gravy, a pile of mashed potatoes, as well as dibs and dabs of just about everything else we prepared. Hope there are plenty of those plastic containers.

Guess we'll have turkey sandwiches tomorrow, maybe hot turkey sandwiches. But then what? It's just the beginning of a long weekend of hungry relatives. Where are the glossy magazine recipes for leftovers?

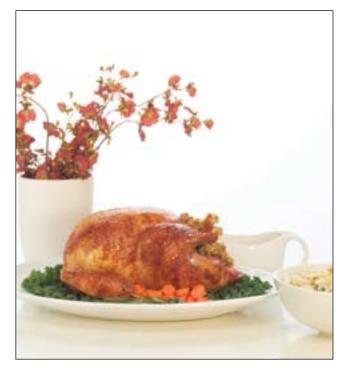
Enter Chef Jake Smith, chef de cuisine for Blue Sky on York Beach. Here are his creative ideas for leftover makeovers in his own words:

"There are endless amounts of things to do with turkey leftovers, such as chopped salad, turkey soup, turkey chili, or turkey pot pie (which can be frozen).

"One of my favorites is croquettes: shape mashed potatoes into balls and bread them by dipping them in flour, beaten egg and bread crumbs. Deep fry them. You then make a turkey béchamel sauce with lots of chopped celery leaves, parsley and onion. The combination is fantastic

"Something else I've done in the past with leftover mashed potatoes is Irish Boxty, where I fashion a potato cake with the combination of raw, grated and mashed potato. Season with salt, pepper, and sauté in oil until golden brown. Scrumptious.

"One more idea with potatoes that's a little more involved and advanced is chile relleno. Make a filling of cooked sausage (andouille or chorizo), corn, mashed potato, Monterey jack cheese, or whatever else you like. Stuff roasted, peeled, deseeded anaheim chiles with the



filling and bread the chiles with flour, egg and bread crumbs. Fry until golden and serve with black beans, salsa, sour cream, and cilantro."

Sarah Grant, a local chef and organic farmer, writes about food for the York Independent. Send your local food suggestions to editor@yorkindependent.net.



Jake J. Smith

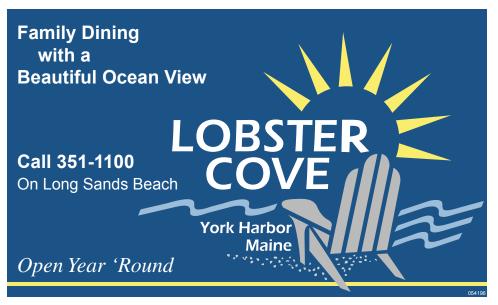
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A LOOK BACK ON A GREAT AUTUMN

All photos by Chris Shipley



Clockwise from right: Emma Clark moves past two Plymouth defenders, the Wildcats field hockey team celebrate their semi-final win over Falmouth, Steph Lomasney (#25) and Cari Posternak (#28) celebrate their victory with the rest of the team.











FOR YORK HIGH SCHOOL SPORTS!

Clockwise from right: Girls soccer gets pumped up, Jared Pruger stiff arms a Greely defender on a punt return in the 2nd quarter last Friday night, Goalie Carle Lee clears the goal. Ashlev Taylor (#10) displays her footwork, Wildcats QB Christopher Cole warms up during the cats final game against Wells.











A great fall for York sports

The York Independent

York High School held their yearly Fall Sports Awards on Nov. 12, signaling a close to another Fall Sports season. This fall was a great success for all the Wildcats athletes and the York High School Sports program as a whole.

The field hockey team (16-2) hardly looked like a team rebuilding as they returned to the state championship game, falling just short of defending their title.

Coach Randy Small had the Wildcat football program (8-2) running like a finely tuned machine as they went on a seven game win streak to finish the season: a streak

that included a win over defending champs Mountain Valley, who had not lost a game since 2007

The Wildcat Golf team captured their first state championship since the 2001.

Boy's Cross Country runner Alex Moser successfully defended his individual state title

Finally, the Girl's Soccer team (16-2), led by the excellent ball handling of Emma Clark, brought home the gold winning the 2009 Western Class B State Championship. The Lady Cats defeated previously undefeated Winslow to take their second title in

Congratulations to all the student athletes and coaches!

Here are the list of winners in the York High School 2009 Fall Sports Awards:

All Stars

Cyan

Magenta

Star Award Rose Lacouture, Coach's Award Danielle McGarry Best All Around Nicole Tremblay, Most Improved Bianca W

MVP Emma Clark, Coach's Award Ashley Taylor, Most Improved Savannah Tapley, Most Improved Stephanie Gallagher MVP – JV Colleen Tourigny

Boys Soccer

Fr – Bob Masi Award Theo Bullock, JV – Coach's Award Na-than Diffin, JV – 100% Award Thomas Rasche, Defensive Player of the Year Sean McKenna, MVP Kyle Robinson, Offensive Player of the Year Kyle McKenna, Rookie of the Year Alex Bailey

Boys Cross Country Most Valuable Runner Alex Moser, Mile High Award Silas Freeman, Mad Dog Award Aaron Waldman, Mad Dog Award Josh

Girls Cross Country

Coach's Award Reaha Goyetche, Co-MVP Michaela Swiatek, Co-MVP Monique Boutin, Most Improved Mallory Evans

Field Hockey

Special Recognition Amanda Kasbohm, Impact Player Hannah Keating, Steady Eddie Award Ali Graziano, Heart & Soul Award Kellee Cribby, Coach's Award – JV Alexa Witham, Team Spirit Award - Freshman Lily Smith

Most Improved Devin Merritt, Coach's Award Andrew Campbell, Football Wildcat Award Jared Prugar, Coach's Award Greg Kasbohm, Coach's Award Harrison Lucas, Coach's Award Jack Radke, Coach's Award - JV Jonathan Warner, Coach's Award - Freshmen Alex Jannetti, S.T.P. Award Anthony Ciampa

Cross Country

Alex Moser, Dan Herbein, Tristan Palhof, Michaela Swiatek, Monique Boutin, Reaha Goyetche

Soccer

John Roche, Emma Clark, Ashley Taylor, Nikki Taylor

Field Hockey

Hannah Keating, Ali Graziano, Kellee Cribby

Aaron Bailey, Andrew Campbell, Matthew Campbell, Craig Decato, Devin Merritt

Football

Patrick Bond, Anthony Ciampa, Aaron Prugar, Jared Prugar, Jack Radke

WMC All Academic

Field Hockey

Kellee Cribby, Ali Graziano, Katherine Hird

Erika Boorman, Monique Boutin, Kylie Button, Reaha Goyetche, Danielle Martin, Helen Sturgis-Bright, Alison Swietek, Erica Wagner Daniel Herbein, Joshua Herbein, Alex Moser, Tristan Palhof, Aaron

Amanda Bauman, Emily Bauman, Elizabeth Cartier, Emma Clark, Erin Collins, Ashley Taylor, Lindsay Weigel, Kayla Weston, Jacob Horowitz, Kyle McKenna, Sean Sweeney

Aaron Bailey, Corey Decato, Alex Shaw, Matthew Campbell

To purchase any photos seen here or to see all the photos from York Independent Sports available for purchase please visit www.printroom.com/pro/shipleyimages

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knows how to "sit," "down," "fetch," and even "shake." He would absolutely adore anyone who tossed around a tennis ball for him to play with. He should be fine sharing a new home with dog savvy cats, other dogs, and children of all ages. If you'd like to adopt Moses, please fill out an adoption application and then bring your entire family, including dogs, in to meet him.

Chrissy



Meet Chrissy! She is a friendly little one year old mixed breed dog that would love to find a forever home. Chrissy is a playful and puppy like girl that can't wait to learn lots

of new things. A great way for her to do this is by taking a basic obedience class. We offered these classes at the shelter and at a discounted price for adoptees. Chrissy will do just fine sharing her new home with most other dogs and children of all ages. If you are interested in adopting Chrissy please fill out an adoption application and stop in with your family including dogs to meet her.

Red



This exuberant young lady is Red! She is a three year old Cattle Dog Mix that can't wait to find a forever family to call her own. Red is a fun loving girl that would love to find

a family that is an active one. She would be a very good hiking or jogging companion. Giving Red lots of exercise and play time will make it so that she will be able to let her energy out in a positive way. She will do just fine sharing her new home with children of all ages and most other dogs. If you are interested in adopting Red please fill out an adoption application and stop in to meet her.

Patchouli



Meet Patchouli! She is a beautiful two and a half year old cat that has a short snow white coat. Patchouli is a very smart and extremely friendly girl that can't wait to find

a forever home to call her own. She is a great girl and will do just fine sharing her new home with other cats and children of all ages. If you are interested in adopting this talkative girl please fill out an adoption application and stop in to meet Patchouli.

Monty

THE PET CONNECTION



Meet Monty! He is a four year old cat that has a gorgeous medium length black and white coat. Monty can't wait to find a loving forever family to call his own. He

should do just fine sharing his new home with other cats. If you are interested in adopting Monty please fill out an adoption application and stop in to meet him.

Deena



Peek-A-Boo! Deena is a beautiful five year old cat that has a short snow white coat. She is a friendly and calm girl that would love to find a forever home to call her own.

Deena should do just fine sharing her new home with other cats and possibly even respectful children and dogs. If you are interested in adopting Deena please fill out an adoption application and stop in to meet her.

Buckwheat



This cuddly cutie is Buckwheat, a 10-week old Mini Lop Rabbit with a beautiful blue fawn coat. Buckwheat is a typical rabbit who is eagerly awaiting

a home where he can be handled and played with on a regular basis so he can be as happy and healthy as possible. Buckwheat should have no trouble sharing a home with children of all ages. If you'd like to adopt Buckwheat, please fill out an adoption application and then stop in to meet him.

Ceasar



This winged beauty is Ceasar, an adult Lovebird. Ceasar loves to chirp and tweet in his cage and enjoys plenty of toys to keep him occupied throughout the day. If

Ceasar sounds like the pet for you, please fill out an adoption application and then stop in to meet him. The adoption fee for a bird will be \$65.

Lana



This little cutie is Lana! She is an adult Mixed Breed bunny with a beautiful brown, almost seal point, coat. Lana is a friendly little girl that can't wait to find a forever home

to call her own. She would love to find a family that is willing to handle her daily so that she can stay as happy and friendly as possible. If you are interested in adopting this sweet heart please fill out an adoption application and stop in to meet her.

LISTINGS

A round-up of happenings in the York area and beyond

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.

Events

Holy Cross will host a New England Harvest Dinner on Saturday, Nov. 21 at 5:30 p.m., immediately after the weekly informal worship service. The meal will feature smoked pork shoulder, roasted fall vegetables, cornbread, and homemade pies. Attendance at the worship service is optional, but could be enjoyable. The service is brief and friendly, beginning at 4:30 p.m. and running only 45 minutes, with upbeat music easy to sing, thanks to easy-to-read projected words. Dress is Saturday come-as-you are, as relaxed as you want to be. There is no charge for the dinner: freewill donations of any amount will be accepted. For more information about Holy Cross, including Sunday School and youth activities, call the church office at (207) 985-4803 or visit the Web site at kennebunklutheran.org

The Seacoast African American Cultural Center presents author Patricia Q. Wall and her historical novel, "Beyond Freedom." This long-awaited sequel to the popular children's novel, Child Out of Place, reveals another lesser-known chapter in the history of African Americans in early New England. The event will be Sunday, Nov. 22 from 3 to 5 p.m. at 10 Middle St., Portsmouth, N.H. For information, contact Karen Taylor (603) 749-3529.

Sacred Circle Dance will be on Friday, Nov. 27, from 7 to 8:30 p.m. at the Portsmouth Center for Yoga and the Arts, 9 Brewery Lane, Portsmouth N.H. People in all cultures, throughout history and across the world, dance. Join in this tradition with dances from a multi-cultural folk dance background accessible to many ages, body types and experience levels. The steps are taught no experience or partner needed. The cost of admission is \$5. For moreinformation, call (603) 664-2796 or e-mail amyla44@juno.com

The Festival of Trees is coming to the Dyer Library and Saco Museum in Saco. As always, gorgeously decorated trees, wreaths, and other holiday items will be available for a silent auction concluding December 12. For the

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PET SUPPLY STORE

first time, however, all the main galleries of the Saco Museum will be decorated for the holidays by designers hand-picked by our Festival of Trees Design Committee, and these glorious displays, including a select group of decorated trees, will stay on view and open to the public through New Year's Eve. Visions of Sugarplums is free and open to the public beginning Friday, Nov. 27 at 5 p.m through Thursday, Dec. 31. The festival opens on Friday, Nov. 27 at 5 p.m. with a tree lighting and ribbon cutting ceremony. Visit www.dyerlibrarysacomuseum. org for more information and for a schedule of events.

Strawbery Banke Museum hosts the annual Candlelight Stroll taking guests through holiday traditions that span three centuries of New England life. Stroll through life in a simpler time as 350 years of American history, winter traditions, and holiday celebrations unfold around you in Portsmouth, N.H., the state's oldest waterfront neighborhood. Hundreds of candles light the lanes and landscapes where guests visit historic houses from four centuries decorated in period regalia. Guests can also enjoy holiday house tours which present the evolution of winter traditions over the centuries. This unique Christmas New Hampshire event is one of the state's most treasured traditions. For more information call (603) 433-1100. Visit Saturdays, Dec. 5, 12, and 19 or Sunday, Dec. 6, 13, and 20 from 4 to 9 p.m. Tickets are \$20 for adults, \$10 for kids ages five through 17 and kids under four are free. The family rate is \$40.

A free class looking at the options for senior care will be held at Beach Glass Transitions, 277 Congress St., Portland. The class will educate families and seniors about the many kinds of senior care options available in Maine and the financial obligations associated with each of them. The class is hosted by Lynn H. Peel, senior care consultant and president of Beach Glass Transitions. It is being offered Tuesday, Dec. 1 from 2 to 4 p.m. For more information or to register, contact info@beachglasstransitions.com or call (207) 272-2792 or visit beachglasstransitions.com.

MoonDance will be presented Fridays, through Nov. 27 at 95 Ocean Ave., Kennebunkport. Doors open 7 p.m. and show is at 8 p.m. Seats can be reserved by calling (207) 286-1427 or by e-mail at newedege@ onthenewedge.com. MoonDance is an interactive, light-hearted, humorous story of one woman's life journey in the 20th century. Her story is told through songs from the forties, fifties and sixties, including Blue Moon, Moon River, Moondance, Aquarius, and All You Need is Love.

The School Around Us is holding their 34th Annual Winter Craft Fair Saturday, Nov. 21 from 9 a.m. until 4 p.m., located at the Kennebunk High School, Route 35 Kennebunk. The fair will feature 80 juried artists and artisans, live music, delicious home made

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food, silent auction and wreath sale. For more information, contac 967-3143 or saucraftfairs@yahoo.com. The School Around Us is a parent run, holistic K-8 in Arundel, Maine.

Caring Unlimited will be holding their annual Atlantic Plunge. On Monday, Jan. 1, 2010, take the plunge at Kennebunk's Gooch's Beach. Registration will begin at 10:30 a.m. and the swim will happen at 11 a.m. Every \$100 raised in pledges earns a chance to win an Apple iPhone or iPod Nano. All proceeds will go to support the work of Caring Unlimited, York County's domestic violence program. Form a team with friends or co-workers to see who can raise the most money! Start a new family tradition by taking the Plunge together and helping to end domestic violence in our community. Sign up today by visiting the events page at caring-unlimited.org or by calling (207) 490-3227 ext. 100.

The Maine Diner and the Portland Pirates ice hockey team will once again join forces and team up to support the 13th Annual Garv Pike Day on Wednesday, Dec. 2 at the Main Diner on Route 1 in Wells. All proceeds from food sales for the day will be awarded to Gary's House, a hospitality home for patients and their families battling life-threatening illnesses located at 97 State St. in Portland. While the charity event will last the entire day, the Portland Pirates ice hockey team mascot "Crackers." the Mercy Hospital Bear and the Maine Red Claws basketball team mascot "Crusher" will visit the Maine Diner from 5 to 7 p.m. with other favorite local team mascots to offer free giveaways of hockey sticks, t-shirts, ice hockey game tickets and an official Portland Pirates jersey. For more information visit garyshouse.

Gesine Bullock-Prado will give a talk on her book Confections of a Closet Master Baker, and she'll bring treats, at RiverRun Bookstore on Wednesday, Dec. 2 at 7 p.m. Chronicling her lifelong obsession, Bullock-Prado tells her story by following one day in her busy baker's life, from rolling her flour-logged body out of bed at 3:30 a.m. until closing the shop at 4 p.m. in her memoir. Complete with nineteen perfectly sweetened recipes for exquisitely crafted treats, she shows how she rebuilt her life from scratch one cake at a time.

The Cancer Project, a national nonprofit dedicated to advancing cancer prevention through education and research, is offering a free, foursession cooking course at Cancer Community Center, 778 Main St., South Portland. The class is designed to help locals prevent and survive cancer through proper diet and nutrition. The class lineup is as follows: Saturday, Nov. 21, 11 a.m. to 1:30 p.m., Fueling Up on Low-Fat, High-Fiber Foods; Saturday, Dec. 5, 11 a.m. to 1:30 p.m., Discovering Dairy and Meat Alternatives; Saturday, Dec. 12, 11 a.m. to 1:30 p.m., Cancer-Fighting Compounds and Immune-Boosting Foods; Saturday, Dec. 19, 11 a.m. to 1:30 p.m., Maintaining a Healthy Weight. For more information about Cancer Prevention and Survival Cooking Classes, visit CancerProject. org or call (202) 244-5038. The Cancer Project is a nonprofit collaborative effort of physicians, researchers, and nutritionists who have joined together to educate the public about the benefits of a healthy diet for cancer prevention and survival. Based in Washington, D.C., The Cancer Project is an independently incorporated affiliate of the Physicians Committee for Responsible Medicine.

The Animal Welfare Society Mobile Adoption Team will be at Reigning Cats and Dogs on Route One in Wells from 11 a.m. to 1 p.m. with adoptable small animals on Saturday, Nov. 28. Exhibits, music, theatre, books and more

The Music Hall pays homage to the great film festivals and film criticism with Lorna's Silence, best screenplay at Cannes; Afghan Star, the documentary about the new Afghan "American Idol" style television show that won awards when it debuted at Sundance: Bright Star, the new film about John Keats from director Jane Campion (The Piano) that debuted in Portsmouth at Telluride by the Sea; and finally, the November Wildcard Movie: For the Love of Movies, a documentary about film criticism with guests on film such as Roger Ebert and New York Times critic A.O.Scott. Gerald Peary, Director, and Amy Gellar, Producer, will be there to speak after For the Love of Movies. For showtimes visit themusichall.org.

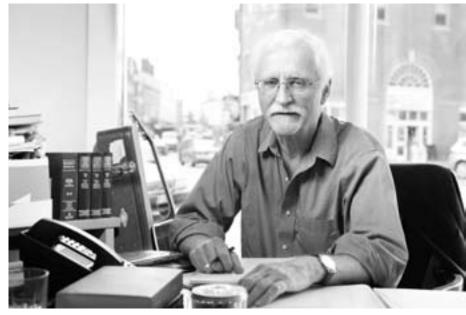
Pontine Theatre & Vintage Voices presents a New England Christmas on Friday, Dec. 11 through Sunday, Dec. 13. Pontine's co-directors, Grea Gathers and Marquerite Mathews, in a program of seasonal offerings by some of New England's most beloved writers: Gladys Hasty Carroll, e. e. cummings, Ogden Nash, and Rebecca Rule, Add some Holiday songs by Portsmouth's own Vintage Voices (Anne Corriveau, soprano: Marva Danihel, alto: and John Stromgren, baritone), and a dash of cookies & egg nog, and you've got a performance sure to please everyone in the family. Single tickets are \$23 with a \$3 discount for students and seniors and may be purchased online at www. pontine.org. For information contact info@ pontine.org or (603) 436-6660.

Health, support and wellness

York Hospital's Heart Health Institute is pleased to offer a new weight management program that will fit into your busy schedule. 'Why Weight?' is a 12-week weight management program that offers a one-on-one approach to exercise and healthy eating. The program includes 12, one-on-one weekly meetings with a personal fitness coach and two individualized consultations with a registered dietitian. Also included is a 12-week gym membership to the Heart Health Institute conveniently located in the Long Sands Plaza, York. Call (207) 351-3700 for more information. The cost is \$239.

'Don't Weight to be Healthy' is a 10-week weight management class offered at York Hospital's Heart Health Institute on Thursday evenings from 6 to 7:30pm. The group setting fosters an environment of support and teamwork. Weekly classes are facilitated by a registered dietitian and a fitness instructor. Also included is a 10-week gym membership to the Heart Health Institute conveniently located in the Long Sands Plaza, York. New session begins in January 2010. Call (207) 351-3700 for more information. The program costs \$199 Attention new moms and moms-to-be! The third annual Seacoast Mom & Baby Wellness Sampler will be held on Friday, Nov. 20 from 1 to 3 p.m. at Yoga East Yoga Studio in Portsmouth, N.H. Learn about natural approaches to family wellness and chat with local business owners about products, services and issues that are important to you and your growing family. The afternoon will be filled with product demos, free screenings, information gathering, meet-and-greet, free samples and gifts, refreshments, and a drawing for amazing raffle items and gift certificates provided by the featured vendors and others. For event information, visit childlightyoga.com or call (603) 781-3323.

TUESDAY, NOV. 24



COURTESY PHOTO

John Perrault will give a talk and perform some music from his latest book, "Jefferson's Dream" on Tuesday, Nov. 24 at 7 p.m. at the RiverRun bookstore, 20 Congress St. Portsmouth, N.H. Music, lyrics and text merge to reveal the Declaration's relation to the Revolution, Abolitionism, Women's Rights, the Civil War, and the Universal Declaration of Human Rights. He was poet laureate of Portsmouth, New Hampshire, 2003-05. For more information on the event, visit riverrunbookstore.com or call (603) 431-2100.

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

Yoga On York Fall Kids Yoga will be offered on Mondays from 3:30 to 4:30 p.m. for children in grades 1 through 4 and on Thursdays from 3:30 to 4:30 p.m. for grades 4 through 7. Classes start in mid-October and run for six weeks. Preregistration is required. Visit www. yogaonyork.com and under the CLASSES heading you will find Kids Yoga and can print and mail-in your registration form. For more, call 363-9642.

York Hospital's Yoga Center, located at the Heart Health Institute, offer yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road. Please call 207-351-3700 for registration information. For new participants, your first yoga class is free. Zumba Gold will be held on Tuesday evenings from 6:15 to 7 p.m. at Yoga on York this fall. The next session begins Tuesday, Nov. 3. Zumba Gold brings is a fun, fitness aerobic dance system that is easy-to-follow for all levels including the older adult and very beginner. Enjoy dancing to the rhythms of salsa, merengue, swing samba, belly dance and more. Visit www.yogaonyork.com or call 363-9642 to register for the classes.

Workshops and enrichment
Fall Pottery Classes and Workshops are
ongoing at the Red Door Pottery Studio in
Kittery Learn to make your own holiday gifts

Kittery. Learn to make your own holiday gifts. For more information or to register, visit www. reddoorpottery.com or call 439-5671.

The Maine Association of Nonprofits (MANP) will be offering several SkillBuilders in York County this September. Registration is required for all MANP SkillBuilders and full course descriptions, dates, location, and registration information are all available at http://www.nonprofitmaine.org/skillbuilders. asp. Fees for half-day courses are \$50 for members, \$100 for nonmembers.

So You've Been Laid Off, Now What? and Job Club for Job Seekers are job hunting classes being offered in the weeks ahead by Wells-Ogunquit Adult Community Education.

For details, Call the adult education office at 646-4565 or visit www.wells-ogunquit.maineadulted.org.

York Adult Education Classes begin soon. For more information or to register visit www. yorkadulteducation.org or call 363-7922.

Ongoing

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

The York County Shelter Programs is looking for various items and has volunteer opportunities. Call 324-1137.

York Harbor Inn is collecting donations and supplies for AWS and Safe Haven Cat Rescue throughout the summer. 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.

Exhibits, music, theatre and the arts Children's Museum of Maine has a full calendar of special events available at www.kitetails.

Just Us Chickens Artist Co-op is located at 29 Government St. in downtown Kittery and is open 11 a.m. to 6 p.m., Tuesday through Saturday. Call 439-4209.

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.

Pontine Theatre in Portsmouth, N.H., offers an array of public events. Call (603) 436-6660 or e-mail info@pontine.org.

The Portland Museum of Art offers an extensive collection of fine and decorative arts dating from the 18th century to the present housed in three architecturally significant buildings. Call 775-6148 or visit www.portlandmuseum.org.

The Red Door Gallery Shop is open at 44 Government St. in Kittery, featuring pottery, handmade jewelry, weaving, used books, sports memorabilia and more on display Wednesdays through Saturdays from 11 a.m. to 4 p.m. until the end of December. Call 439-5671.

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-Classified Ads

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YORK READER THEATER **NEEDS A "TECHIE"**

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LESS THAN \$550,000



Price: \$549,900 Address: 4 Heron Drive, York Size: 3 beds, 1.75

baths, 2,844 s.f. Year Built: 2007

LESS THAN \$650,000 Price: \$649,000



Address: 3 River Farm Road, York Size: 3 beds, 2.5 baths, 2,714 s.f. Year Built: 2000

LESS THAN \$650,000



Price: \$649,000 Address: 97 River Road, York

Size: 3 beds, 1.75 baths, 1,923 s.f. Year Built: 1960

SOURCE: Multiple Listing Service NOTE: Contact a real estate agent for more information

LESS THAN \$500,000 Price: \$499,500





Address: 1 Blackberry Lane, York Size: 3 beds, 2.5 baths, 2,634 s.f.

LESS THAN \$600,000 Price: \$575,000



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billconda@vorkmaine.com

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DIRECT:

207.450.5030

Address: 15 Styles Lane, York Size: 3 beds, 2.5 baths, 3,603 s.f.

Year Built: 2001

dormers just steps to York Country Club, York River &

Middle school

Abundances of

LESS THAN \$550,000 Price: \$535,000



Address: 16 Riversedge Drive,

Size: 4 beds, 1.75 baths, 2,128 s.f. Year Built: 1998

LESS THAN \$600,000



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16 AC private parcel in SB off Earls Rd near Warren Pond

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YORK - CHOICE LOCATION & PERFECT SETTING make this 10 rm turn of the century New Englander a true find! Bordering Barrells Mill Pond in York Village, just step outside to enjoy plentiful water fowl!! Generously sized windows fill the home with natural light. Solidly built, high ceilings, wd flrs, 2 car garage, full basement. \$329,900



WELLS - NEAT, CLEAN, AND PRIVATE! All you could ask for from this three bedroom colonial nestled off the road on 2+ acres. Enjoy the functional first floor plan with a cathedral ceiling living room, office with oak built ins and a 600 SF deck with ample room to entertain. Only three miles to 95 and commuter train. \$229,800



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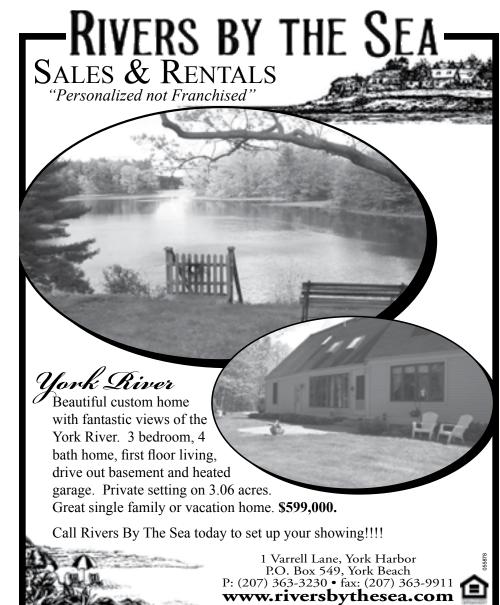


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SOUTH BERWICK - 8 ACRES OF LAND IN DOWNTOWN **SOUTH BERWICK.** 10,000 SF per dwelling unit. This property is the last remaining 'chunk' of land within walking distance to the Center of South Berwick. Fully surveyed and wetland delineated.Call for further details.\$424,700

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Quietly situated on a private lot! Designed w/generous windows to take advantage of the lavish landscape, high-end amenties, exceptional flow of living indoors and out! Absolutely exquisite and east of Route One on the Ogunquit side of Cape Neddick! \$639,000.

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YORK



Enjoy tranquility here in this home with nature at your back door. This home has all been updated with a beautiful new kitchen and new bath. Newer Roof, siding, furnace. Located in a rural area, yet minutes from 195, York Village and the beaches. \$249,900.

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WELLS -



Adorable seaside cottage, "Jonquil" is a charming 3BR, 3 season cottage with breathtaking views of Wells Harbor & River. Close to beach access, near jetty. Well kept, easy to care for. Great rental investment. Must see! \$478,000. Eileen Parenteau 207-337-2220

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OPEN HOUSE!

Natanis Ridge OPEN HOUSE Sunday November 22nd 1pm-3pm **Louise Ducharme 207-252-3270**



WELLS PRICED \$41K BELOW APRRAISAL- Relax & enjoy this classic 4BR open concept Colonial! Lots of natural light, capturing the Maine woods surrounding this wonderful property! Large back patio plenty of privacy! Directions: Maine Turnpike to exit 19, right onto Rt.109, about 4 miles to Wire Rd. (on your right), right again onto Natanis Ridge, your home is immediately on the right!

LOTS & LAND

SO. BERWICK Boyds Corner area. Nature at your doorstep! 13+ acre building lot in a private neighboorhood setting. Septic plans, soil test, and survey are all available. No wait for a building permit. Minutes from Ogunquit and beaches! \$129,900. Steve Wilkos 207-251-1460

YORK Building permit available now! This is a beautiful wooded lot located adjacent to one of York's premier golf courses offers privacy on a paved public road. 4BR septic design completed. \$129,900. Jim Hager 207-361-7169

WELLS Build your dream home on this wooded lot. Close to major roads - I-95, Route 1, Amtrak. Summer fun and relaxation only minutes away. Soil Test and Septic Design Available. \$74,900. Carolyn Weller 207-351-6717