

York
The Independent

INSIDE: INTRODUCING YORK'S GINGERBREAD HOUSE EXPERT! PAGE 4



The Independent

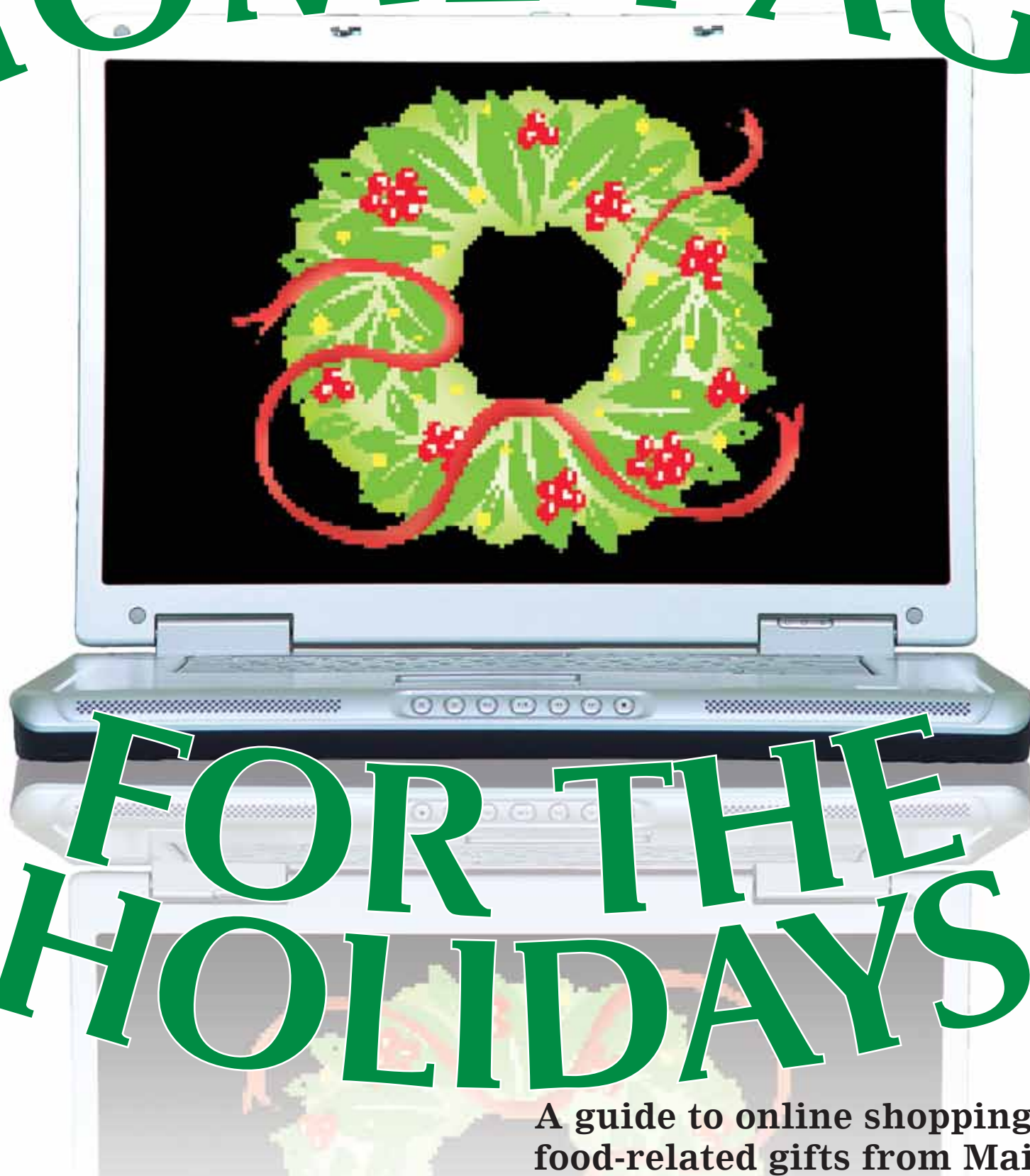
The hometown voice of the greater York region

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Dec. 3 - 16, 2010 Volume 13 ~ Issue 24

HOME PAGE



A guide to online shopping for food-related gifts from Maine page 6

300 years and counting

By **JEFF RAPSIS**

The York Independent

Last June, this newspaper published a story about Boon Island—you know, that pile of rocks that pokes above the surface of the ocean about six miles off the York coast. Our focus was the Boon Island Lighthouse, which we dubbed “York’s OTHER Lighthouse” in comparison to its more famous and much photographed on-shore cousin, the Nubble Lighthouse.

In writing the article, however, I learned the story of the Nottingham Galley, a Colonial-era shipwreck that left 14 men stranded on Boon Island for most of December, 1710. I had never heard of it before. Faced with starvation, the survivors finally resorted to cannibalism, consuming the flesh of a fellow crew member who perished following the wreck. Amazing!

I did the math, and it occurred to me that our story was perhaps a bit premature. The 300th anniversary of the shipwreck was coming up that very December. Wouldn’t it be great to mark the occasion with a big story then?

Well, too late. Our edition with the Boon Lighthouse article hit the streets as scheduled, and that was that.

But now that December is here, I feel we should at least tip our hat to the Not-



Jeff Rapis

tingham Galley, which as of this month has been part of the local lore for a nice round three centuries.

I think it’s important to remember, even if it happened so long ago—and not only for what the crew members endured, but also because their tale is a part of what makes the York area a community with a unique and special identity all its own.

That’s because a place is more than what we see in the present. It’s the sum total of all that’s gone before us, whether or not we can see that with our own eyes. In the case of the Nottingham Galley, the shipwreck (and several others) did result in something we can see, if the weather’s clear—the Boon Island Lighthouse, which continues to warn mariners away from the rocks.

But we often don’t understand why things are the way they are, as I didn’t when I started writing about the lighthouse, unless we keep stories such as the Nottingham Galley shipwreck alive. And that’s important, for the shipwreck and its legend has helped define the area’s seafaring identity for a very long time now. That’s of immense value, especially in an era when so many communities are becoming the same as everywhere else.

If you’re interested in taking part in an actual ceremony to honor the memory of Nottingham Galley and its crew, there’s one set for Saturday, Dec. 11 at 1 p.m. at Sohler Park at the Nubble Light. It’s the actual 300th anniversary of the wreck, right to the day. Hope to see you there—though on dry land, of course.

And afterwards, we can all go grab a burger. Just kidding!

THE INSIDE GUIDE

Community News, 2-3

Q & A, 4

Library Happenings, 5

Cover Story, 6-7

My Kind of Town, 7

Event Listings 8-9

Arts 9-11

Food, 12-14

Live Music, 17

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The hometown voice of the greater York region

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York Community Thrift Shop

Thanks shoppers for their support throughout the year.

Your generosity allows YCSA to continue the good work at York Food Pantry and Family Services each year.

The Thrift Shop will remain open till 7:00 p.m. on December 2, 9, & 16 for your holiday shopping.



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SINGING STUDENTS



COURTESY PHOTO

The York High School Music Program will present its annual Choral Holiday Concerts on Thursday, Dec. 9 and Friday, Dec. 17 at 7:30 p.m. The concerts will be held at St. Christopher’s Catholic Church in York Village under the direction of Rob Westerberg with accompanist Deborah Clough, and will include performances by the YHS Chorale, Chamber Singers and full Chorus. There is no admission fee for the concerts, but early arrival is strongly encouraged. Doors will open at 6:45 p.m.

COMMUNITY BRIEFS

TIME TO LIGHT UP

Festival of Lights celebrates all that York has to offer

The Festival of lights is held annually on the first Saturday of December (this year Dec. 4, 4:30 p.m.) to give thanks to the community for making York the delightful place it is and to celebrate the warmth and tradition of the season. The festival is hosted by a committee of business people and citizens working together for the betterment of the community. The public is invited to attend the many events taking place: The Polar Express, Breakfast with Santa, Festival of Gingerbread Houses, Greens and Wreaths Sale, Book Sale, Festival of Trees, visits with Santa Claus, Contemporary Art and Object Exhibition, Student Art Exhibit, Christmas Tea, Holiday Film Festival, Sing-a-Long, Lighting of the Village, Festival of Lights Parade, craft fairs, painting with Santa at Naked Plates, church suppers and desserts, and lots more.

There are many detailed festival fliers, complete with event locations and times, that have been distributed throughout the community and www.yorkmaine.org has a complete schedule of events.

The Festival of Lights is so successful, in large part, to the countless number of vol-

unteers who help with the numerous events and programs that take place throughout the weekend.

The Festival of Lights Celebration Parade will once again kick off the start of the holiday season this Saturday, Dec. 4 at 4:30 p.m. Grand Marshalls this year are the 2010 York Citizens of the Year, Lorea & Howard Merrill. The York Food Pantry van will also be in the parade and welcomes all canned goods and non-perishable food items as well as cash donations for the pantry.

On Sunday, Dec. 5, there will be a reception in honor of Lorea & Howard Merrill. The public is welcome to attend at the York High School Cafeteria from 12:30 until 1:30 p.m., for light refreshments and to congratulate them for their service to York and beyond.

York Elks holds annual hoop shoot contest

The York Elks will hold their annual Hoop Shoot contest at the York High School on Sunday Dec.12. Registration begins at 9 a.m. This is a free throw contest open to all boys and girls ages 8 through 13. Contestant age groups will be determined by their age as of April 1, 2011. Birth certificate required.

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Local winners will advance to the District, State and National shoot-off. The Elks Hoop Shoot is the largest non-commercial co-educational sports program in the country. For more information contact Jim Pratt at 361-2965.

Ogunquit to celebrate Christmas by the Sea

Beginning Friday, Dec. 10 and continuing through Sunday, Dec. 12, Ogunquit will celebrate its 24th annual Christmas by the Sea. Festivities begin at 6 p.m. at the Rotary Park in Perkins Cove with the lighting of the tree and caroling. The traditional candlelight walk follows leading to a concert at the Dunaway Center and the evening ends with everyone's favorite - a bonfire at the beach. Saturday and Sunday also offers many fun-filled family events - visit www.ogunquit.org for a complete schedule.

Kennebunkport to hold Christmas Prelude

The 29th annual Christmas Prelude is a popular holiday event and has grown each year to now encompass two weekends. This year Prelude begins on Thursday, Dec. 2 and ends Sunday, Dec. 12.

Behind the scenes of Prelude is a cast of hundreds. Year after year, virtually every aspect of the community gets involved. Participating in Prelude activities are the churches, schools, civic and community groups, which make Prelude the centerpiece of their fund-raising activities. Many groups support their charity work from the fairs and feasts held on the two weekends. One of the biggest events is held by the Washington Hose Company that serves breakfast and dinner to hundreds of people. The firefighters turn the money they generate from these events into rescue equipment, which otherwise would have been purchased with tax dollars. The very purchase of their rescue boat, the outfitting of it and the upgrading to technical equipment is a direct result of monies raised over Prelude.

Prelude would not be the celebration that it is without the thousands of volunteer hours that go into the preparations. The KBA plans and pays for the decorations for Kennebunkport and Lower Village. In good weather or bad, you will find these hardworking volunteers devoting two days of their time in dressing the villages in their holiday finery with sparkling lighted Christmas trees, seashell decorated wreaths, and garlands of greenery and ribbon.

Visit www.christmasprelude.com for a listing of all events.

Work Ready program offered at Adult Education classes

The Coastal Communities of York County Adult Education programs are the recipients of a grant from Coastal Counties Workforce, Inc. to support a WorkReady 55+® program in the seacoast area. The funding is available through the Aging Worker Initiative which is funded from a grant from the U.S. Department of Labor. The four Adult Education programs involved are: Kittery Adult Education, York Adult Education, Wells-Ogunquit Adult Education, and Adult Education of the Kennebunks and Arundel. These four programs have completed two WorkReady® programs within the last year. Six months after the completion of the February 2010 WorkReady® training at least 85% of the participants were working full time.

For more information call one of the following Adult Education Programs:

York Adult Education at 363-7922, Wells-Ogunquit Adult Education at 646-4565, Kittery Adult Education at 439-5896, Adult Education of the Kennebunks and Arundel at 985-1116.

Gifts 4 Kids needs donations

York Community service Association's Lorna Ryan along with volunteers Diane Spear and Diana Flynn are working on a new gift program helping families in need of assistance during the holidays. The program is called Gifts 4 Kids and boxes are placed throughout town at businesses listed below.

If you would like to donate a toy to York families in need, please drop it in one of these boxes. If you would like to donate a gift card for the teens or give a cash donation, please bring your donation to York Community Service located beside the thrift shop on Route One in Cape Neddick.

Recipients needing assistance can contact Lorna Ryan at 363-5504. There is a need for sponsors to take an entire family or just one person. Anyone wanting to sponsor a family please contact Lorna.

Gifts 4 Kids Drops: Coastal Ridge Elementary, Norma's Restaurant, York Police Department, Jack and Jill Nursery, York Senior Center, People's United Bank, Rick's Restaurant, Dick Bournival Dodge, Town Hall, Caldwell Banker Yorke Realty, Sanford Savings Bank, Curves, Village Elementary School, York High Schools Interact Group, York Community Service Assoc., (Thrift shop, Cape Neddick) and York Beach Camper Park.

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.



Diabetes & Endocrinology

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SARAH PATCH

Q & A

THE GINGERBREAD MAVEN

By TARYN PLUMB
The York Independent

She's built up walls and torn them down. She's even eaten a few.

Clearly, we're not talking drywall here—this is the domain of the gumdrop-festooned, candy cane-embellished, icing-sided gingerbread house. And just in time for the library's sixth annual event honoring the festive, edible, tiny abodes.

But building a gingerbread house from the sugary foundation up doesn't have to be as complicated or expensive, as Martha Stewart might have you think, says York's Sarah Patch, a gingerbread maven who co-taught a recent workshop to prep wannabe gingerbread craftsmen (and women) for the library event.

Build it simple, she urges—and build a memory.

Name: Sarah Patch, owner of Green Dragon Goodies
Lives in: York

This is the library's sixth gingerbread festival. What did the group hope to accomplish with the workshop?

It's a wonderful community-building event. In trying to make it more successful, our intent was to increase participation. The library is the heartbeat of our community—how can we get more people involved? With the economic times the way they are, that might be a deterrent for people.

The workshop focused on de-mystifying gingerbread houses—what do you think people find mysterious about them?

You don't have to go to a candy store

and buy \$400 worth of candy, it really doesn't need to be that expensive. We had a "pantry creation" idea—it was about showing people what you can do with things you already have at home. I did one (house) that involved no baking, and I didn't go out to the store. I used graham crackers for the base of the house, lasagna noodles for the roofing, and cut saltine crackers in half to look like cedar shingle siding. I had a Cheerio for the doorknob, and a vanilla wafer shingle roof. It was just a couple dollars worth of ingredients, but it had a similar design impact as if you were to go out and spend money on all these different candies. It is very approachable from a cost perspective. It doesn't need to break the bank.

“ You know it's a successful project when it looks like a three-year-old did it. ”

When did you start making gingerbread houses?

I started doing them as neighborhood parties when my daughter was three months old. I had her in a BabyBjorn while assembling houses. But my mother-in-law really got me into it before my daughter was born.

And you have a background in cooking?

I was raised in the restaurant field: I grew up above my dad's restaurant. Fourteen years ago I started at Arrows Restaurant in Ogunquit, working as their sous chef. I started Green Dragon Good-



ies three years ago, which has a built-in fundraising element. With the gingerbread houses, from flour to finish, I do it all. Beyond that, I'm making specialized cakes, birthday cakes. My business mission is making timeless memories with food. My kits are all assembled, fully built; they come with candy, frosting already made. It really minimizes the logistical situation for parents so they can connect more with the moment. It simplifies the gingerbread experience.

What sorts of gingerbread structures have you made?

I did a lighthouse and a haunted house for my first two paying kits. I did Madeline's house from the storybook, which was very cute. I did a barn for Mr. Fox. This year, I'm going to be doing architectural designs for the Old York Historical Society. Right now, I'm doing a ski lodge and an alphabet train.

So how can people use what they have, or simplify designs?

If people walk through grocery store aisles and just focus on shapes, they will find an array of work already done for them. For instance, in the cracker aisle, you have squares, circles, triangles; the cereal aisle is also very much shape-based. People should remove themselves from the traditional thinking of: They have to

go and spend so much money on candy. They also need to leave themselves time. The thing is to build your structure today and decorate it tomorrow. Let the frosting firm up. If you don't have a firm enough frosting, it's a set-up for failure.

What kind of frosting is best?

You need to use a royal icing. That's different from what you get in the store, it's egg white based. There are multiple recipes out there (most using confectionery sugar, egg whites and cream of tartar). Store-bought frosting in a container is either butter or fat-based, and it's not designed to harden up. Icing is an essential component of any gingerbread build, and you need to have an icing that will harden.

So with a build, how do you start?

The key element is to have a recipe for the dough, or, if you're not making your own dough, buy the shapes that will create your structure. Your frosting or edible glue, that's essential. Beyond that, it's really how you'd like to decorate it. It can be covered in candy, or frosting in different colors, pantry items, or a mixture.

How do you keep the walls standing up?

I pipe big thick lines and fit my sidewall into that. Then it hardens. The success truly comes down to the frosting. It's such

a crucial component.

Should people eat them?

Depending on the source and where they get it, they eat them. It also depends on the turnaround time. The ingredients are edible, it's just a matter of choice. Some families have fun traditions where they put it outside and the birds eat it throughout the winter; or the day after Christmas, they devour it. In our family, we let the kids pick a dessert off it each night until it's gone. It's a nice way to build another memory.

What other advice would you offer for families in making them?

Parents should just let go, and let kids come up with their own designs. You know it's a successful project when it looks like a three-year-old did it. The true beauty is when it is age appropriate. It's nothing

Martha Stewart would put on her table, but the beauty is that the child had the freedom of expression.

Why would you encourage people to do this?

I think it's a really wonderful way to get back to the basics, and the essence of the holiday. It's the memory, the experience, not the presents under the tree.

Winners of the library's sixth annual Festival of Gingerbread Houses will be announced on Dec. 4. The houses will be on display in the library's children's room until Dec. 17. For more on Patch, visit www.greendragongoodies.com.

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

YORK LIBRARY

Holiday festivals at the library

- 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. Santa will appear at the library from Saturday, Dec. 4 from 11 a.m. to 12:30 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

- **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.

- **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.

- **Winter's Bone**, Fall Film Festival, Sunday, Dec. 5, at 3 p.m. The dark story of one family's desperate struggle to survive amid the harsh realities of the manic drug culture. Intense, emotional, riveting. Rated R for some drug material, language and violence. Sundance film

Festival — Grand Jury Winner. Running time: 100 min.

- **Aging in Place**, Brown Bag Lunch, Tuesday, Dec. 7 at noon. The National Aging in Place Council is a senior support network that connects service providers with older homeowners, their families, and caretakers. NAIPC chapters are dedicated to bringing public awareness of the many issues surrounding remaining at home, so that members can better serve our aging population. This event is for any members of the public, businesses, or professionals who have an interest in promoting healthy aging in place in our community.

- **York Public Library Presents: Longevity and Long-Term Care Planning: New Legislation, New Options** "How should I plan for the future?" is a question we all ask ourselves. Recently passed Federal legislation will affect planning for longevity, long-term care, and retirement. The impact of these laws will be addressed at a Brown Bag Lunch program and discussion on Thursday, Dec. 9, at noon at the York Public Library.

- **Dr. Robert Bernheim**, York Diversity Forum, Saturday, Dec. 11, 10 a.m. until Noon. The York Diversity Forum will host a talk by Dr. Robert Bernheim, Executive Director of the Holocaust and Human Rights Center of Maine. Dr. Bernheim will address issues of tolerance, including educational programs that promote acceptance, reduce bullying, and help create ethically literate populations. Coffee, cookies and doughnuts will be available at 9:30 a.m.

- **Disney's A Christmas Carol, Family Film Festival**, Saturday, Dec. 11 at 6:30 p.m. From Walt Disney Pictures comes the magical retelling of Charles Dickens' beloved tale, starring Jim Carrey. Rated PG



for scary sequences and images. 98 minutes.

- **Organizing for a Less Stressful Holiday Season**, Saturday, Dec. 11, 11 a.m. The holidays bring joy, smiles, and laughter, but they also bring lots of chores, frustration, and Stress. Professional organizer Tracy Magner will lead 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.

- **Dyslexia — Gifted**, not Broken, Saturday, Dec. 18, 9 a.m. In this informational seminar, Karen R. LoGiudice of New England Dyslexia Solutions will provide a new perspective on what dyslexia is, what is at its root cause, and how the dyslexic thinking style is key to understanding how to correct it.

- **Babine**, Fall Film Festival, Sunday, Dec. 19 at 3 p.m. In a small Quebec town, Babine, the simple minded son of a healer known as "The Witch" is blamed for all sorts of mayhem. An extraordinary fantasy. Rated G in Canada probably PG equivalent. Running time: 112 min. French with English subtitles.

- **Hooked Rug Raffle** - now until January. Local Seacoast Ruggers have donated a beautiful 22" x 37" "Heart in Hand" pattern hooked rug made by their members to be raffled to benefit the Library. The rug is on display at the Library and raffle tickets are available at the circulation desk for \$1 each or 6 for \$5. The winning ticket will be drawn in January during the Seacoast Ruggers exhibition at the Library.

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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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COMMUNITY HEALTH CONNECTION
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COVER STORY

HOME PAGE



FOR THE HOLIDAYS

A guide to online shopping for food-related gifts from Maine

By SARAH GRANT

The York Independent

So you've decided you want to buy Maine products as often as possible in order to keep Maine money in Maine and help our local economy. And now Christmas is only three weeks away, and you haven't started to shop.

Fortunately, everyone loves food, and Maine has a lot of food that people love. And many local providers are online, so the Internet can come to your rescue!

Consider shopping online for food products that are 100 percent made in Maine. Here are just a few that I've found recently.

Maine Sea Salt Co.

Marshfield; 255-3310

www.maine seasalt.com

This company, a Maine original, makes sea salt naturally. Their solar greenhouses, known as "salt houses," are filled with fresh sea water from the Gulf of Maine. Sea salt crystals result from patient drying from the effects of natural solar evaporation and wind only. There are no drying agents or chemicals added ever. The salt is never washed or bleached. As a result, the nutritious trace minerals naturally occurring in seawater stay in the salt.

“There are no drying agents or chemicals added ever.”

Read about the health benefits of real sea salt—among them, blood pressure control, electrolyte maintenance and immune system fortification—at buzzle.com/articles/health-benefits-of-sea-salt.html

The Maine Sea Salt Company sells a number of products. In addition to plain sea salt, you can find herbed, smoked and dulce salt, as well as, salts flavored with lemon, garlic and pepper. Flavored

and plain salts are available in 6-ounce jars (fine grain) from \$10 or 4 ounce grinders (crystals) from \$8.49. You can also buy in bulk at a huge savings. One pound bags of plain sea salt are less than \$10. Eight ounce bags are \$5.49.

Maine Buck Nuts

Saco; 423-2854

www.maine bucknuts.com

These folks not only have a wicked good sense of humor, they also conjure up some wicked good nut products. I happen to be munching on some of their wasabi peanuts as I write this, and let me tell you, the wallop of the wasabi in one of these little treats puts most sushi chefs to shame.

As with their other spicy products, for example, the "Wicked Hots," it starts out with an innocent sweet coating, then at first crunch you feel the full impact of the spice. These are, by far, the best wasabi peanuts I have ever tasted.

“These are, by far, the best wasabi peanuts I have ever tasted.”

There are plenty of sweet varieties too available from Buck Nuts: sweet and salty pistachios, good ol' Boston Baked Beans and honey-mesquite nuts. "Frosted Like Wintah" nuts are a tasty blend of peanuts, cashews, pecans and almonds with a dusting of cinnamon, nutmeg and sweetness. There are no-nut products such as chocolate covered espresso beans, Sheila's Salty Squash Seeds and Sticks and Stones (pretzel sticks and chocolate-filled stones that look like real pebbles). The last might be a good stocking stuffer for one of the "naughties" on your gift list.

Prices range from one buck to nine bucks for these reasonably priced delicious gifts.

Catch a Piece of Maine

Portland; 877/222-4630

www.catchapieceofmaine.com

I had a hard time finding a lobster shipping company that is entirely in Maine—that is, their company is headquartered in Maine (found others in Massachusetts, Canada, and Chicago!), all of their lobstermen are Mainers, and they fish in only Maine waters, which of course means that their lobsters are all Mainers, too. Catch a Piece of Maine, based in Portland, meets all the criteria.

Additionally, Catch a Piece of Maine consistently answers their phone during reasonable business hours, Monday through Friday from 8 a.m. to 5 p.m. During this busy time of year, they also answer e-mails on the weekends as much as possible. The benefit that really sold me on this company is their excellent customer service record.

“The benefit that really sold me on this company is their excellent customer service record.”

They will make you and your gift recipient happy.

Catch a Piece of Maine sells and ships complete lobster dinners, lobster tails, steamer clams, individual lobsters, fresh picked lobster meat and Jonah crab claws. They'll also send out Wicked Whoopies from Freeport, Apple-Blueberry Pies from Valley View orchard in Hebron and Morrisons's Maine Course Chowder from Portland.

The coolest gift item they have for the person who has everything is the Trap Program, where you can lease a lobster trap for a year, complete with your own personal lobsterman. You are guaranteed a minimum of 52 lobsters per year. Catch a Piece of Maine will ship each lobster from your trap anywhere. There is a follow-up phone call from your personal lobsterman after each shipment. The recipient of this gift is invited to visit their trap, pull it and keep the lobsters.

Maine Maple Products

Madison; 800-310-3803

www.maine mapleproductsinc.com

Maine Maple Products has been shipping worldwide since the late 1970s. They are headquartered in Madison, but the 75,000-tree maple farm is north of Jackman, Maine. The Lariviere family has been making maple



COURTESY PHOTO

Order Maine maple syrup online from the comfort of your own living room, or wherever your home computer happens to hang out.

syrup since the early 1900s. In annual state competitions, their syrup has been judged to be the best in the state for six of

““ The Lariviere family has been maple syrup since the early 1900s.””

5 p.m. Maine Maple Products has a vast variety of candies, syrup, maple cream, Maine honey, jams and jellies. They have some interesting syrup packaging in cans and glass, too. You might also consider visiting...

Bob's Sugar House

Dover-Foxcroft; 564-2145
www.mainemaplesyrup.com

They do not answer the phone consistently, but Bob's Sugar House is real Maine right down to Bob's charming drawl. The company has extensive unique packaging, especially their glass bottles of syrup that come in more than 37 shapes—man in the moon, light-houses, Santa Claus, log cabins, bears and sunbursts, to cite a few examples.

Bob's has interesting custom gift baskets with all products from Maine. Worth an online perusal. Bob's ships directly from their sugar house in Dover-Foxcroft daily. In addition to the syrup products, Bob's has a number of maple products such as: Maple Sugar Candy, Maple Walnut Fudge, Maple Popcorn, Maple BBQ seasoning with or without garlic, Maple Butter, Maple Granulated Sugar and Sprinkles and Maple Cream.

Jack's Gourmet Pickles

North Monmouth; 933-2005
www.Jackspickles.com

Owner, pickle-maker and chief jelly jar washer, Johnny Kelly, is also an award-winning chef with more than 20 years experience in the commercial kitchen. He started with garden relish in 1994, which all by itself won consecutive blue ribbons in the Cumberland County Agricultural Fair. He has expanded to some excellent bread and butter pickles and hot relish—an other first place winner.

““ ...why not try Blueberry Blast with an habanero kicker?””

Eleven years ago, Jack's started their jelly and jam line with such originals as Habanero Orange Marmalade, Cucumber Lemon and Carrot Cake You Don't Have to Bake. They have normal sounding jams, for example Maine Blueberry and Strawberry-rhubarb, but why not try Blueberry Blast with an habanero kicker? Or sample sweet onion horserad-



COURTESY PHOTO

The Trap Program lets you order lobsters from your own personal lobster man.

ish that's great with goat or cream cheese. My very favorite Jack's jam is Zesty Toe Jam, a tasty tomato-based jam, with horseradish, cayenne, basil and black pepper. It is just the best as a meatloaf glaze. All 6-ounce jams and jellies are \$5. Pickles and relishes are \$5 or \$5.50.

Eco-Kids

899-2752
www.ecokidsusa.com

This Maine-based line of kid-oriented arts & crafts supplies are probably not delicious, but if your young children happen to eat them as young children tend to, the products won't hurt them. Actually, considering the rainbow of fruits, seeds and vegetables Eco Kids uses to color their vibrant paints, molding doughs and sidewalk chalk, your little ones might derive some nutrition from an accidental ingestion.

““ ...your little ones might derive some nutrition from an accidental ingestion.””

potassium sorbate, citric acid, natural and organic fruit, plant and vegetable extracts from annatto seed, beets, blueberries, carrots, paprika, purple sweet potato, red cabbage and spinach. Gluten-free paints and doughs are also available.

Prices hover around \$24 for complete sets, but the knowledge that your precious child is playing with something that is completely non-toxic is, well, priceless.

Eco paste containing rice flour, water, sugar, citric acid, cornstarch, potassium sorbate, and rosemary oil is coming soon. Yum!

Know of any other Maine-based businesses that allow you to shop and ship online for the holidays? Let us know by sending an e-mail to yorkindependent@gmail.com. Thanks!

MY KIND OF TOWN

ENJOYING FESTIVAL TIME

By JENNIFER L. SAUNDERS
For the Independent

As we all finish off the last of those Thanksgiving leftovers and step gingerly around that bathroom scale, it's impossible to deny what lies ahead. All I need to do is drive along York Street and see the crews hard at work stringing lights in the barren winter trees, and I can picture what my evening drives will look like in the weeks ahead.

Yes, it's beginning to look a LOT like the holiday season here in town! Although not without a hitch, the Nubble has been lit, and this weekend we local residents and many of our friends “from away” will be crowding York Village for one of our favorite annual traditions: The Festival of Lights.

This Saturday, Dec. 4, is sure to be a treat with the festival itself—complete with visits from Santa, delicious treats from the Museums of Old York and musical magic all leading up to the highlight of the event, the Festival of Lights Parade—and its companion events, the Fifth Annual Festival of Fostering Trees and Sixth Annual Festival of Gingerbread Houses offering not only the sights, sounds and scents of the seasons but also a chance to give something back and help our neighbors in need.

Festival of Lights events will be happening throughout the day on Saturday in York Village. Don't miss the craft fair at Village Elementary School, feature the handiwork of local artisans, musical concerts, photos with Santa, the most delicious desserts imaginable at the annual Christmas Tea at the Museums of Old York and, of course the Festival of Gingerbread Houses at the York Public Library.

The gingerbread houses will remain on view through Friday, Dec. 17, and an array of prizes will be offered in various categories, including a People's Choice award that we library visitors get to pick.

Several of this year's gorgeous gingerbread houses will be raffled off to benefit the York Community Food Pantry, with local donors offering matching funds to help raise even more money to help ensure no one goes hungry during this season of celebration.

While you're in the Village, checking out the Festival of Lights offerings and awaiting the parade, be sure to stop by one of our wonderful local shops right along the



parade route. Many have special Festival of Lights treats to offer, and you're sure to find a favorite holiday gift for a special someone without facing all that mall traffic down south

of town!

Before or after the parade, though, don't forget to head out to Hannaford Drive off or Route 1 and visit the American Legion Function Facility to view this year's Festival of “Fostering” Trees. This year's event will again be held at the American Legion Function Hall during Festival of Lights weekend, with the whimsical, traditional and often very valuable hand-decorated trees to be raffled off at the end of the festival to support York County youth in foster care.

Admission to this special event is a requested donation of a nonperishable food item for the York Food Pantry.

To hear the musical sounds of the season, anyone who has had the pleasure of hearing the soaring sounds of the York High School Music Program can tell you that the Choral Holiday Concerts are not to be missed.

YHS Music Director Rob Westerberg has announced this season's concerts will be held on Thursday, Dec. 9, and Friday, Dec. 17, at St. Christopher's Catholic Church, beginning at 7:30 p.m. The doors open at 6:45 p.m., however, and YHS regulars will tell you that you won't want to be late, as these concerts fill up fast.

The YHS Chorale, Chamber Singers and Chorus will perform under Westerberg's direction with accompanist Deborah Clough. Admission is free.

The Greater York Region Chamber of Commerce, meanwhile, has begun hosting its first Winter Gateway Farmers Market, building on the success of the annual summer event.

The market continues Saturdays Dec. 11 and 18, Jan. 15 and 29, Feb. 5 and 19 and March 5 and 19 through March at Foster's Downeast Clambake on York Street from 10 a.m. to 2 p.m. featuring local farmers, food producers, artists and artisans with produce, breads, sweets, meats and specialty foods, according to the chamber's announcement of this new winter event. To find out more about the Winter Gateway Farmers Market, give the chamber a call at 363-4422 or visit www.gatewayfarmers-market.com.

With all the Festival of Lights, Trees and Gingerbread happenings, with all the special events in and around our town, we should all be able to make our days “merry and bright” this holiday season, and deck our houses and halls out in style with true New England arts, crafts and holiday flair while doing our part to make what can be a very difficult time for those struggling financially, facing loss or suffering in ill health just a little bit brighter.

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

““ To hear the musical sounds of the season, anyone who has had the pleasure of hearing the soaring sounds of the York High School Music Program can tell you that the Choral Holiday Concerts are not to be missed.””

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

• **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. 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.sanfordmainestage.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, NH, 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, NH. For info: (603) 436-6660.

• **The Music Hall Presents** National Theatre of London HD: Hamlet on Thursday, Dec. 9, at 7 p.m. Tickets are \$27.50, 18 & under: \$15 and can be purchased at the Box Office at 28 Chestnut St., Portsmouth, NH, by phone at (603) 436-2400, or online at www.themusichall.org.

• **The Music Hall Presents** **Messiah Sing!** The Seacoast's largest community-sing, on Tuesday, Dec.21, at 7:30 p.m. Featuring Handel's triumphant Christmas oratorio, Messiah Sing! brings together the Seacoast's best-loved choruses and conductors, guest soloists and orchestral accompaniment, and friends and family in a community performance. Patrons can either bring their own score, purchase one at RiverRun Bookstore after Thanksgiving (for \$3.50) or at The Music Hall the day of the concert. Tickets are \$14 and can be purchased at The Music Hall box office (28 Chestnut St., Portsmouth), on the phone at (603)436-2400, or online at www.themusichall.org

• **SMUCKER'S® STARS ON ICE®**, Headlined by 2010 Olympic Gold Medalist Evan Lysacek & Olympic Silver Medalist Sasha Cohen comes to The Civic Center in Portland on Friday, April 8 at 7:30 PM. Tickets go on sale Saturday, Dec. 4. Tickets start at \$25 and are available via Ticketmaster.com, calling 775-3458 or (800) 745-3000 and The Civic Center

Box Office.

• **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.

Books

• The Yarn Sellar's Knitting Book Club welcomes Adrienne Martini, author of Sweater Quest, on Thursday, Dec. 16 from 6 until 8 p.m. Ms Martini will discuss her book and show off her "Alice Starmore" sweater, which she spent a year knitting. The Yarn Sellar has moved to 264 US Route 1 in York.

• **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, NH. For more information about The Seacoast Wellness Center, visit www.seacoastwellnesscenter.com, or call the Center at (603) 531-3130.

Adult Ed

Wells Ogunquit Adult Education. Details for tclasses 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. Classes include yoga, math, knitting, piano, computer topics, driving and more.

Health and wellness

• Sacred Circle Dance for the Winter Solstice will be held on Friday, Dec. 17, 7 until 8:30 p.m. at the Portsmouth Center for Yoga and the Arts, 9 Albany St, Portsmouth NH. Dessert potluck to follow. The public is invited to join in this tradition with dances from a multi-cultural folk dance background accessible to many ages, body types and experience levels. Steps taught - no experience or partner needed. Cost: \$5. For more information: (603) 664-2796, e-mail amyla44@juno.com or www.portsmouthyoga.com/vlt6082.htm.

• **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.

• **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

• **York Village Annual Festival of Lights Celebration**, Saturday, Dec. 4. See York Village come alive with lights and watch the annual Holiday Parade at 4:30 p.m. Fairs, caroling, Santa Claus, church suppers, and much more throughout the day.

• **Annual Christmas by the Sea Celebration**, Main St., Ogunquit. Saturday & Sunday, Dec. 4 & 5; Friday, Saturday & Sunday, Dec. 10 through 12. Fun for the entire family. For a schedule of all events, visitogunquit.org

• **Kennebunkport Christmas Prelude** – Friday, Dec. 3 through Sunday, Dec. 12. An annual tradition for families; visit www.christmasprelude.com for a complete schedule of events.

• **Call of the Wild Holiday Bazaar** returns At the Center for Wildlife, 385 Mountain Rd., Cape Neddick from 1 until 4 p.m. on Saturdays and Sundays Dec. 4/5, 11/12, & 18/19. Learn about CFW - the region's largest wildlife education & rehab center. Pick up a gift or two for the holidays, featuring the work of local artists and crafts people. Enjoy delicious baked goods and hot beverages. Meet the Center's staff and wildlife ambassadors. Help support the native wildlife this winter. For more information, 361-1400.

• **Annual illuminated Holiday Parade**, Saturday Dec.

4, Portsmouth, NH. 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, proceeding 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, NH. 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 neighborhood. 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.strawberybanke.org.

• **The Yoga on York Studio Holiday** Open House, Saturday, Dec. 4, from 4 until 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

• **Alternative Gift Fair**, Sunday, Dec. 5, held at South Church, 292 State St., Portsmouth, N.H., from 11 a.m. until 2 p.m., in the Fellowship Hall.

• **The Taking of the Pelham One Two Three**, the next film in Ogunquit Performing Arts' Classic Film Series will be

SEASONAL SINGERS



COURTESY PHOTO

Members of the Seaglass Chorale will perform two holiday concerts titled Caroling, Caroling. The first concert takes place on Saturday, Dec. 11 at 7 p.m. at South Congregational Church in Kennebunkport as part of the 29th Annual Christmas Prelude. The second concert benefits the Sanford Food Pantry and takes place on Sunday, Dec. 12 at 7 p.m. at Holy Family Catholic Church in Sanford. Admission is \$15 adults, \$12 seniors. For more information, visit www.seaglassperformingarts.org.

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



COURTESY PHOTO

The Seacoast Wind Ensemble, a favorite concert band in the Seacoast region of Maine, New Hampshire and northern Massachusetts, will perform a family Holiday Concert, conducted by Music Director Mark Zielinski, on Sunday, Dec. 12. at 3 p.m. The free concert (donations welcomed at the door) takes place in the First United Methodist Church at 129 Miller Ave., Portsmouth N.H.

8, at 7 p.m., at the Dunaway Center, 23 School St., Ogunquit. Admission is free; Stuart Nudelman of Ogunquit Performing Arts will start off the evening by telling the background of the film and the artists.

• **Holiday Shopping - York Community Thrift Shop** open late until 7 p.m. on Thursdays Dec. 9 & 16 for holiday shopping. Specials offered each evening. Support your community and shop the Thrift. Route 1, Cape Neddick. 363-2510.

• **The Green Alliance and Just Us Chickens Artists' Cooperative Present a Holiday Open House** on Thursday, Dec. 9 from 5:30 until 7:30 p.m. Come meet the Green Alliance Staff and talk with local green business leaders. Chat with the owner of Green Maids, learn about solar hot water, talk to a green architect, find out what makes a moving company sustainable, and much more. Green Card holders enjoy 15% off at neighbor and Business Partner, Just Us Chickens Artist Cooperative. Choose from unique, locally made items and browse Just Us Chickens' downstairs art gallery. Complimentary wine and hors d'oeuvres will be served. For more information, visit www.greenalliance.biz. Just Us Chickens, 9 Walker St., Kittery.

• **Wine Tasting at The Clown**, Friday, Dec. 10, 5 until 8 p.m. Find new favorite wines to share this season. 659 US Rt. 1 York, next to Meadowbrook Plaza. For more information, call 351-3063.

• **The Kittery Art Association** presents its annual Holiday Sale from Saturday, Dec. 11 to Sunday, Dec. 19. The Reveling Artists of Kittery invite you to join their Carousing Celebrations. This event is a much-awaited Kittery tradition, with unique, one of a kind handcrafted gifts and artwork. This all-member sale showcases wonderful gifts, small and large for the art-lover on your list. From pottery, and fiber art to oil painting and

photography, this sale supports many talented, local artists. This sale is also part of the "Kittery Art Walk" on Saturday, Dec. 11 with a special Art Walk from 10 a.m. until 5 p.m.

The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursdays 3 to 6 p.m., Saturdays noon to 6 p.m. and Sundays noon to 5 p.m. To learn more about the KAA and upcoming events, call the gallery at 451-8384 or visit www.kitteryartassociation.org. Visit the Gallery this festive season to meet your local holiday artists and support your favorite creative community.

• **Open House at The Model Train & Slot Car Shop**, York Village Marketplace, 26 Brickyard Ct. (off Rt. 1 behind Best Western). Free operating layouts and free refreshments on Saturdays Dec. 11 & 18; Sundays, Dec. 12 & 19 from 11 a.m. until 6 p.m.

• **Frostie's Friends Event**, Sunday, Dec. 12, 5 until 7 p.m. at York Harbor Inn. Local York Harbor residents and friends of the York Harbor Inn invite the public to attend Frostie's Friends charity event in the Ship's Cellar Pub to benefit the community of York County. Bring your unwrapped, un-used toys (ages infant to teenager) and enjoy a complimentary hors d'oeuvres display, cash bar and fun—all in the spirit of charity.

• **Parent Resource Center** proudly sponsors Southern York County U.S. Marine Corps Reserve Toys for Tots Program. Shopping dates will be Thursday, Dec. 16 & Friday, Dec. 17 from 9 a.m. until 7 p.m. and will be held at Curtis Lake Church located at 38 Westview Dr., Sanford (behind Ocean State Job Lot). For the 2010 campaign registration, visit toysfortots.org and click Maine then Southern York County. Once the form is received, an email confirmation will be sent with your shopping appointment. Due to limited office hours please do not call to register. There will be one day of phone registration for

those that have no option for internet access. On Monday, Dec. 13 from 11 a.m. until 5 p.m., phone registration will be accepted by calling 490-5847. York Area Satellite Site will support the towns of: Ogunquit, Eliot, Cape Neddick, Moody, York, Kittery. The Satellite is being held at the American Legion Hall in York. If you are interested in donating toys or making a monetary donation, visit toysfortots.org, click Maine then southern York County. Website will give directions to make a donation and a list of community supporters who are accepting toy donations.

• **Santa Claus** will be stopping for breakfast at York Hospital's dining room on Friday, Dec. 17 from 7 until 9 a.m. Area families are invited to visit with him, have breakfast and receive a cute and cuddly toy. Adults will enjoy scrambled eggs, bacon or sausage, home fries, toast, coffee or juice for \$5, while the kids' breakfast includes french toast sticks, scrambled eggs, bacon or sausage and milk or juice for \$3. For more information, call 351-2385.

• **10th Annual Atlantic Plunge** – to benefit Caring Unlimited, Saturday, Jan. 1. Support Survivors of Domestic Violence in York County by becoming a sponsor or taking the plunge at Gooch's Beach, Kennebunk. Online registration, as well as registration forms, pledge forms and other information available on the events page at www.caring-unlimited.org. Register online before Saturday, Dec. 18 to receive a free t-shirt. Day of registration: begins at 10:30 a.m., at Gooch's Beach on New Year's Day. Storm date: scheduled for Saturday, January 8; information relating to any weather-related changes will be posted in the days leading up to the event. For more information: Emily Flowers at 490-3227, ext. 107.

• **Jonathan's Ogunquit** is proud to announce the first ever Young Maine Readers Holiday Tea at Jonathan's. Join special guest author & illustrator, Matthew Tavares, for an in person reading of his book, The Gingerbread Pirates on Saturday, Dec. 4. With each seating, all guests will be accompanied by other authors, story tellers and a special gift bag for each child attending. There are two seatings: 1 p.m. and 2 p.m. Call Jonathan's Restaurant at 646-4777 as reservations are limited. Tickets are \$10 per child and \$15 per adult. All proceeds go to Young Maine Readers.

• **The Kittery Historical and Naval Museum** opens its doors for their annual Holiday Open House. A High Seas Holiday is the theme for this year's event to be held Monday, Dec. 6 through Saturday, Dec. 11. The museum, at the junction of Rogers Road and Route 1, will be open from 10 a. m. to 4 p. m. daily. No admission is charged and a discount of 20 percent is offered for all purchases from the museum's gift shop. Among the features of this very festive week are: an exhibit on the history of Whaleback Light, marine-themed crafts, a bake sale, and a raffle including gift certificates from local merchants. A silent auction will be offering eight new apple head dolls reflecting the "High Seas" theme as well as a fabulous, hand-crafted Fashion Doll House donated by a friend of the museum. In addition to the special activities, visitors will have a chance to see how the Historical Society, through its museum, preserves the tangible symbols of Maine's oldest incorporated town and the birthplace of America's first federal shipyard. For further information, call 439-3080 or Mrs. Pat Smykowski, Chair, 439-2016.

• **Holiday Readings with actor Michael Howard**, a Maine and New York City-based actor, who will return for a second year to perform dramatic readings of holiday selections from iconic writers such as: Eudora Welty, Dylan Thomas, and Truman Capote. The readings take place on Wednesday, Dec. 8 at 7 p.m. at York Art Association, located at 394 York Street (Rt. 1A), York. The event is free and open to the public. Seating is by general admission so arrive early. Hot chocolate, grog, and an assortment of delicious sweet treats will be served. Fine art and crafts made by York Art Association members will be on display. Call 363-4049, or visit www.yorkartassociation.com for more information.

• **Historical Tours of The Music Hall** are held the first Wednesday of the month from 5:30 to 6:45 p.m. on 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, N.H., 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

• **The Red Door Pottery Studio** will have ongoing pottery demonstrations during the Kittery Holiday Art Walk on Saturday, Dec. 11 from 10 a.m. until 5 p.m. Artists from Kittery Foreside to Kittery Point open their homes and studios for a festive show and sale of their works, held in conjunction with the Kittery Art Association Holiday Sale. The studio is located at 44 Government St., Kittery, 439-5671, www.reddoorpottery.com.

• This fall the **Portland Museum of Art** presents 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 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, Onsite 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) hosts 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 Ragpicker'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, puppet makers, printers, photographers, jewelers and more.

• **RiverCurrent Studio/ Art Gallery** on the corner of Lindsay Road and Mill Dam in York Village features assemblage, collage and mixed-media sculpture and is open daily and by appointment. Contact Rosalind Fedeli at 351-3262 or visit www.rosalindfedeli.com for more information.

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ART

THE ARTIST WITHIN

Kittery retiree discovers hidden talent

By **SUZIE GOODWIN**

The York Independent

Typically, when I meet with an artist, I will go to his or her studio, which is usually in their home. Mike Gately is a Kittery artist whose studio is in his home. As I drove down his street one house stood out—not that it was unusual, it just seemed to have more personality than the others, like an artist lived there. He met me at the door.

Mike has been living in his Kittery home for about 19 years. His front door is surrounded by an inviting wooden sculpture he built to look like a vine. His back deck is full of broken buoys and driftwood; items he's found on the beach and uses for sculptures and an occasional frame. He makes the buoys into birds. On the side of the house is a fish—cut into the cedar shakes (siding), similar to one he recently did for the harbor master in Kittery.

As we stepped through his front door, I was caught off guard. It must have showed on my face because I heard him chuckle and say "I admit, 20 years ago I wasn't like this at all...but now I'm probably one of the most eclectic people I know."

“ I'm probably one of the most eclectic people I know.”

Inside his home the walls are painted in vivid colors, even pinks. It's colorful, much like his work. In what would be a living room in a more traditional home, there hangs a large yellow submarine turned plane—correct that, a "flying submarine" that he had made with his grandson. (He has three daughters and eight grandchildren.)

His bathroom he calls his 'Van Gogh' room, is painted a bright yellow. He had left everything white for the first eight years, not changing much. Then, once he started, he changed everything. It was almost as though the artist inside him had been laying in wait.

Mike retired from the Portsmouth Naval Shipyard about eight years ago after working for the government for 37 years, not all at the shipyard. He became interested in painting when he took a class at Kittery's Adult Ed about 10 years ago. Before that, he had mostly just liked looking at art, never made any.

That has changed. As I looked around, all I could think of were the words "what lies beneath." It's hard to believe all that color was inside him—his talents seemed endless. His subjects vary, as well as the medium. He paints in acrylic but also works with stone, clay, and pretty much anything else that piques his interest. He also belongs to a poetry group and even cooks. His kitchen table is where he does most of his work.

Mike works mostly from photographs. Taking a photograph and transforming it into a painting with personality truly excites him. His paintings definitely reflect his passion.

His work doesn't have the typical palette. He sees colors in things that most of us would miss. He told me how an instructor



SUZIE GOODWIN PHOTO

Artist Mike Gately in his Kittery home.

of a plein air class he had taken had thought his pallet odd. They were painting a marsh scene: greens, yellows, browns...and *pink*? In his world, yes, and it works.

He also discovered he'd rather not have people observing him as he paints. He paints for himself.

Gately is currently in a group show at the Kittery Art Association until Sunday, Dec. 5. He became involved with the Kittery Art Association to help, not exhibit. They were looking for help to rebuild after the big fire there about 10 years ago. It was an informal group of volunteers that would show up to help. A bond was formed. He decided he'd like to participate in his first show shortly after that.

Gately can still be found there, quietly working behind the scenes. He's also involved with the children's art program that the KAA offers, helping kids discover their own "artist within." He believes that a good teacher encourages their student to find their own art. The children's program offers five or six stations/areas which allow kids to explore freely.

"The key is to not get involved in their process," he says. "If I do show them something, it's off to the side—not on their work—so their work remains theirs." He feels strongly about that.

It's interesting to me how people seem to find their artistic abilities almost by accident...a treasure waiting to be discovered.

Is there an artist in you?

Mike Gately's art is part of a group show at the Kittery Art Association called 'Range of Vision' that includes work by Judy Andrews, Anne Catell, Christine Duprez Young, Suzanne Dickson, Elizabeth Stewart, Tyler Grogan. For more information contact the KAA, 8 Coleman Ave., Kittery Point.

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



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Local

FOOD

HE'S BAAACK...IN THE K

Local chef James Haller returns to action with twice-a-month

By **SARAH GRANT**

The York Independent

James Haller met Phil Hughes when Phil was the baker and cook at Flynn's News Stand in the village of South Berwick. James, who likes to be called Jim, was going through a bout of cancer, and Phil was the only guy in the neighborhood who made him the tofu scramble that fit his therapeutic vegan regimen. The two hit it off.

James Haller is the multi-talented, international-award-winning, personable chef and restaurateur who owned and ran the famed Blue Strawberry in Portsmouth from 1970 to 1986. It was the original restaurant on Ceres Street. You know the building. It's the beautiful brick antique darling that now houses the Black Trumpet and previously Lindbergh's Crossing.

Jim has been a frequent regular at Phil's breakfast and lunch eatery, the Black Bean (20 Front St. (603) 740-4555), which opened after Flynn's closed in the early years of this decade, just over the river from South Berwick in the hamlet of Rollinsford, N.H.

"Phil is a fine, self-taught chef," Jim said. "He is attractive because he is unschooled which makes him inventive

beyond limitation, and his creativity is

Together, they've fantasized about opening the Bean for dinner. It's a pipe dream—until recently.

"One day this year, I asked Phil to open for dinner, and if he said yes, I'd open the Bean," Jim said. "He said yes, and I'm excited."

The Black Bean is now opening for a four-course prix fixe dinner. The dinner, cooked by Jim and James, is just \$35, with one seating a night. The first dinner of dining at the most recent opening was on Saturday, Nov. 27.

A basket of garlic focaccia was served. The focaccia was uniformly perfect. It was appropriately subtle, yet perfectly delicious. It went well with the first two courses. The dinner went well with the entrée, but then, and besides, my dining partner ate through the entire generously portioned second course.

The first course was a hearty

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creations are full of flavor.”
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Jim if he was serious about
 was ready to commit to it,”
 was ready too, so here we

en every other Saturday eve-
 ke dinner designed by James
 d Phil. The BYOB dinner
 at 6 p.m. I had the pleasure
 of these collaborations on

greeted us as we sat down.
 perfumed with garlic. It was
 istently flavored and went
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 t we were well sated with it
 ing partner and I had gone
 y filled basket by the end of

ty broth based in Burgundy

CONTINUED ON PAGE 14



SARAH GRANT PHOTO

Chef James Haller slicing pork loin stuffed with dates for a post-Thanksgiving prix fixe dinner served at the Black Bean on Saturday, Nov. 27.



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SARAH GRANT PHOTO

The Black Bean Cafe in Rollinsford, N.H. dressed for dinner.

CONTINUED FROM PAGE 13

wine and fortified by a trio of stocks: chicken, beef and vegetable. The broth was populated by a medley of mushrooms and some aromatics in which they were sautéed. “Wine Broth Supreme,” as Jim called it, was intoxicating on more than one level. It warmed us to the core on that frosty evening and got our taste buds ready for the next adventure.

Our palates went down a cool, refreshing path with the salad Jim simply called “Ratatouille Salad.” Not what I had imagined at all, it arrived at our table looking as festive in color, as a work of art should. Jim had marinated the raw vegetables one would usually sauté or stew together with select herbs to create the traditional hot French vegetable dish: tomato, onion, zucchini, eggplant and bell pepper.

The marinade was a simple maple and cider vinegar vinaigrette, but magic was made while those vegetables soaked. The tomatoes imparted such a citrus flavoring that I swore there were several citrus fruits in the dressing. The acids of the vinegar “cooked” the eggplant, but the crunchy peppers and the integrity of the raw zucchini shined thorough. The whole thing was served on fresh spinach, and it reset our happy palates as a refresher between courses.

The main event was pork loin stuffed with dates and glazed with brandied home-made orange marmalade. It was very sweet, but well tempered by its salty plate companion of olive studded rice.

Finally, we had our sweet finish. Dessert posed the impossible choice between orange mousse and Shaker apple custard pie. Fortunately, there were two of us, so we got one of each. Shaker apple custard is an elegant combination of just apples and eggs. The juice of the cooking apples provides the liquid for the custard. Who needs cream? The pastry was perfectly flaky and the filling was just sweet enough. The orange mousse was

served with a segment of fresh orange that had been dragged through tempered dark chocolate. The dish was so good, I kept scraping the bottom of the bowl for one more taste.

Jim Haller is known for his imaginative American cuisine. “I want my food to taste good” he says. “When I am designing a menu, I ask myself ‘How does it sound?’ The poetry of the ingredients is what does it for me.”

Shredded fennel in peach mayonnaise and chocolate flan with Madeira sugar caramel are two of these poetic creations from previous menus. His dishes are executed with flavor as the first consideration rather than its presentation.

“...magic was made while those vegetables soaked.”

“If it doesn’t taste good, it doesn’t matter if it looked good on the plate,” he says.

His culinary philosophy is an almost whimsical, instinctive approach, which is the modus operandi of an intuitive cook. He also prides himself on the fact that he does not repeat menus. In the 16 years Jim cooked at the Blue Strawberry, he never repeated a single menu.

Sadly, this may mean that I will never taste the beautiful-to-imagine Fennel in Peach Mayonnaise Salad unless I make it myself. I am confident, though, that every dinner James Haller conducts at the Black Bean, or any venue where he wields his whisk, will always be a memorable gastronomic masterpiece.

I hope to enjoy the products of his kitchen symphony again and again.

Feeling hungry?

The next James Haller dinner will be Saturday, Dec. 11 at 6 p.m. sharp at the Black Bean, 20 Front St., Rollinsford, N.H. Call (603) 740-4555 for reservations.

EAT HERE

A weekly column about local food

• **Winter Farmers’ Markets:** The first of the season Gateway Winter Farmers’ Market at Wentworth Greenhouses (141 Rollins Road, Rollinsford, N.H. (603) 742-1113) picked up where the last one left off last spring without skipping a beat. There were 52 vendors and 1,943 attendees. Produce was stacked four feet high in amazing displays of harvest bounty in rainbow layering of beets, turnips, radishes, carrots, onions and Brussels sprouts on the stalk. Incredibly, many farmers sold out. The next Farmers’ Market at the Wentworth Greenhouses will be Saturday, Dec. 18 from 10 a.m. to 2 p.m. Visit seacoasteatlocal.org for more details and directions.

York has its very own Gateway Winter Farmer’s Market new this winter. It is held twice a month on select Saturdays through March 2011. The market is held indoors at Foster’s Downeast Clambake at 5 Axholme Road, York, from 10 a.m. to 2 p.m., and there will be 20 to 30 vendors each Saturday. Visit the next one on Saturday, Dec. 11. For more info call 363-4422 or visit gatewayfarmersmarket.com.

• **Two Christmas Fêtes:** It’s a busy month for Christmas festivals in both Kennebunk and Ogunquit. Kennebunk’s annual Christmas Prelude four-day extravaganza started on Thursday, Dec. 2 and continues through Sunday, Dec. 4, but if you like to eat, don’t miss Friday night and Saturday.

On Friday, Dec. 3, the Ladies of the Wildwood Auxiliary are putting on a fish chowder supper from 4:30 to 6:30 p.m. at the Wildwood Fire Station on Wildes District Road. Afterwards, there will be a couple of opportunities to be warmed by hot chocolate or mulled cider, first at the Light up the Tree event (It’s a very large lobster trap tree) in Cape Porpoise at the Cape Porpoise Center. Then check out the bonfire at 7 p.m. to see if their hot chocolate is just as good behind Washington Hose Fire Company Station (a good place for a bonfire), Route 35, Lower Village.

Start a long festive day on Saturday, Dec. 4, back at the Washington Hose Fire Company on Route 35 in the Lower Village with a full pancake breakfast (chocolate chip and blueberry varieties included) from 7 to 10 a.m.

Then, if you’re still hungry, you could roll on over to the Christmas Fair and Luncheon with chowders, lobster rolls, and plenty of homemade desserts at the First Congregational Church on the corner of Arundel Road, North Street and Log Cabin Road. Luncheon begins at 11 a.m.

But, wait...the South Congregational Church is taking on their counterparts at the First Church with their own Chowder Luncheon from 11 a.m. to 2 p.m. at the Community center on Temple Street, just across the road from South Congregational Church. This luncheon will also offer chili and “light fare.”

You’ll have a two-hour break before the supper crowd gathers for two fun events. The crew at the Washington Hose Company Fire Station (Route 35, lower village) just can’t stay out of the kitchen. They are having the Firehouse Lobster Bake with choice of lobsters, steamers, hamburgers



and hotdogs from 4:30 to 9 p.m. Or, you could warm up with a wine and cheese party from 4:30 to 5:30 p.m. at the Starfish Grille and Tavern at 29 South Main St. The

proceeds of this event will benefit the Shiloh Pepin Fund to purchase playground equipment for handicapped children.

• **Ogunquit’s Christmas By the Sea:** Spread over the two weekend of Friday & Saturday, Dec 4-5 and then again Friday through Sunday, Dec. 10-12, Ogunquit’s winter festival encompasses many fine restaurants with a lot of public eating events.

For example, on Saturday, Dec. 4, the Cookie Walk, a special sale hosted by Ogunquit’s non-profits and restaurants will run from 11:30 a.m. until 1:30 p.m. upstairs at the Dunaway Center at 23 School St.

The Young Maine Readers Holiday Tea is from 1 to 3 p.m. at Jonathan’s Restaurant, 92 Bournes Lane, 646-4777. Matt Tavares, guest author and illustrator will read from “The Gingerbread Pirates.” Bread and Roses will deliver a Ginger-

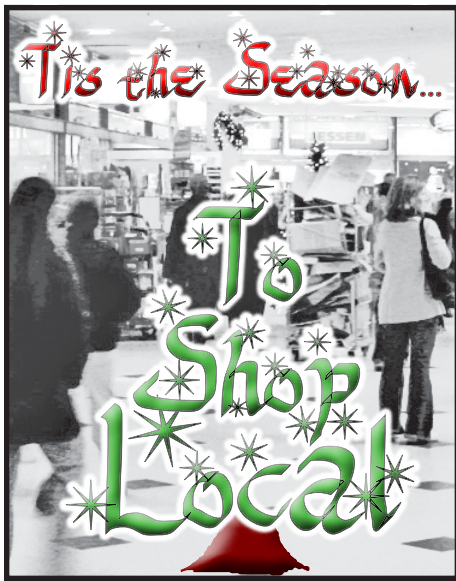
“It’s a busy month for Christmas festivals in both Kennebunk and Ogunquit.”

bread House to be raffled off. Many other prizes and surprises! Children \$10; adults \$15. All proceeds will go to Young Maine Readers.

The food is not incidental at the Second Annual Marginal Way Preservation Fund Meatloaf Competition from 5 to 8 pm at Bintliff’s Restaurant, 335 Main St., Route 1, 646-3111 on Saturday, Dec. 4. Help preserve the Marginal Way while trying as much as you want of 25 different meatloaves, then vote on your favorite. Get your \$20 tickets in advance that entitle you to a complete buffet of the meatloaves, vegetables, salads, and, of course, mashed potatoes.

The next weekend, there is the Veteran’s Park (in Ogunquit Square) Tree lighting on Friday, Dec. 10 at 8:15. There will be warm drinks and cookies, but this tree is the real attraction; it is the best decorated tree in all of southern Maine. It is my favorite. Afterwards, you can work off your cookies with a walk down to the beach for the bonfire at 8:30 p.m.

Save some spare calories for the Chowder and Chocolatefest, a festival within the festival, from 11:30 a.m. to 1:30 p.m. on Saturday, Dec. 11 upstairs at the Dunaway Center. Restaurants compete for the coveted title of Best Chowder and Best Chocolate at this annual event. Try everything, then vote for your favorite. Admission: \$10 buys you a taste of chowder and/or chocolate desserts from each of the participating restaurants: Anchorage by the Sea; Angelina’s Ristorante; Bintliff’s Restaurant; Clay Hill Farm; Feile Irish Pub; Five-O Shore Road; Jonathan’s Restaurant; Katie’s on Shore Road; Village Food Market.



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COURTESY PHOTO

Twelve different handmade holiday gift cards are being sold by the York County Shelter Program for the holidays.

HOLIDAY NEWS BRIEFS

Shelter offers gift cards for holiday season

With the holiday season in full swing, it can be challenging to find meaningful and appropriate gifts for certain individuals.

The York County Shelter Programs is offering a selection of handmade Christmas gift cards for the holidays. They provide an alternative type of charitable gift giving. Proceeds from the sale of the cards will benefit the feeding programs at the Shelter.

There are 12 handmade Shelter-related photo gift cards from which to choose that can be seen on the Shelter Web site: www.yorkcountyshelterprograms.org

Inscribed on the Shelter gift cards are the words, "A donation has been made in your name this holiday season to the York County Shelter Programs to help support their work to end homelessness."

The gift cards can be made out in any denomination but a minimum of a \$10 donation is suggested. They are available for sale at the Bakery at Notre Dame

in Alfred, or at Shaker Hill Kitchens on Thornton Ave. in Saco. People interested in having cards

mailed to them will be asked to pay for the postage. Please contact Mary Doyle at 324-1137 or by e-mail at mqdoyle@gmail.com if you would like to support the York County Shelter Programs and order any of the Shelter gift cards for holiday presents.

Have a 'Blue Christmas' at York-Ogunquit Church

We are told that Christmas is supposed to be a time of joy. But maybe this year we don't feel very joyful. Perhaps something, or someone, will be missing this Christmas; or maybe we can't meet up to

“...we will celebrate the fact that the true gift of Christmas can't be wrapped.”

the emotional or financial expectations we see constantly on TV.

If you feel that this Christmas just isn't for you—or if you simply would like a deeper, more spiritual experience this season—then you're welcome to Blue Christmas at York-Ogunquit Church on Sunday, Dec. 12 at 5 p.m. Through song, prayer and an invitation of the Holy Spirit we will celebrate the fact that the true gift of Christmas can't be wrapped—only shared.

York-Ogunquit United Methodist Church is located at 1026 U.S. Route 1 in York, next to the Lobster Barn restaurant. For more information, you contact the church at 363-2749 or at www.youmc.org.

Candlelight service Dec. 24 in Sanford

The Sanford Unitarian Universalist Church, located on the corner of Main and Lebanon Street in Sanford, offers worship service and church school every Sunday at 10:30 a.m., child care is provided and everyone is welcome.

On Friday, Dec. 24, Christmas Eve, there will be a candle light service at 6 p.m. and the choir will sing. Refreshments will be served following the service. The public is welcome to a beautiful and special evening. For more information, please call the church office at 324-3191, visit www.sanforduuchurch.org or visit a group on Facebook under Sanford UU Church.

Art and craft sale at York Art Association

The artists at York Art Association have had a productive year, and YAA will be celebrating the work of its members by hosting a Fine Art and Craft Holiday Show now through Sunday, Dec. 19.

The show will feature fine art and crafts of all mediums, including: pottery, jewelry, photography, fiber arts, paintings, collage, wood turning, and more!

This show is a true testament to the breadth, and talent of the artists who live and work in the greater York area. Give a handcrafted gift that speaks to the soul, or blow away those relatives from New York City by supporting local artists, and



COURTESY PHOTO

A grouping of Horse Hair Raku Vessels by artist Cathie Cantara.

shopping at York Art Association's Fine Art and Craft Holiday Show.

There is no need to wait in lines at the mall. The York Art Association has extended its gallery and gift shop hours to accommodate busy, holiday schedules. Now through Sunday, Dec. 19, the gallery and gift shop will be open Wednesday through Sunday from 10 a.m. to 4 p.m.

As a bonus, through Wednesday, Dec. 8, YAA has the honor of displaying handmade, sculpted figures depicting the entire cast of Tchaikovsky's beloved ballet. Award-winning York-based artist Leslie Doherty devoted nearly two years to creating this remarkable tableau. Each figure measures between 4.5 and 5.5 feet high. From the Mouse King's whiskers to the wings of the Sugar Plum Fairy—the details are truly amazing!

In the spirit of the season, Doherty will auction off this labor of love, and donate the proceeds towards York Art Association's building renovation fund. The Sugar Plum Fairy will be auctioned off individually with a starting bid of \$200. Proceeds from the sale of the Sugar Plum Fairy will be split 50/50 between the artist and York Art Association.

The auction for the remaining figures, including a castle, will start at \$600. All proceeds from this sale will go to the York Art Association. Bids will be accepted through Wednesday, Dec. 8, when the auction winners will be announced at York Art Association following a selection of holiday readings performed by Portland actor Michael Howard. The event starts at 7 p.m. Refreshments will be served.

“From the Mouse King's whiskers to the wings of the Sugar Plum Fairy—the details are truly amazing!”

The York Art Association promotes the arts by hosting exhibitions, workshops, performances, as well as art and fine craft sales. The year-round organization encourages creativity by offering a venue for artists to show, and perform their work, supports arts education, and encourages collectors to buy local art. The YAA collaborates with local businesses, and organizations to foster cultural appreciation among residents, and visitors to the York area. The York Art Association is located at 394 York St. (Route 1A) in York, Maine. Call (207) 363.4049 or visit www.yorkartassociation.com for more information.

Breakfast with Santa at York Hospital

Friday, December 17th
7am-9am
The York Hospital Dining Room

Come with your wishes and your appetite!

Santa's Special: Scrambled eggs, bacon or sausage, toast, home fries, coffee or juice \$5!

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MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

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

SATURDAY, 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.
 • **Dan Stevens**, 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, DEC. 5

• **Diva and The King**, 6 p.m.,

1637 Tap Room at York Harbor Inn, Route 1A, York Harbor, 363-5119

WEDNESDAY, DEC. 8

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

THURSDAY, DEC. 9

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

FRIDAY, DEC. 10

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

SATURDAY, DEC. 11

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

SUNDAY, DEC. 12

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

WEDNESDAY, DEC. 15

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

THURSDAY, DEC. 16

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

FRIDAY, DEC. 17

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

SATURDAY, DEC. 18

• **Jim Gallant**, 8 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119

SUNDAY, DEC. 19

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

TUESDAY, DEC. 21

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

WEDNESDAY, DEC. 22

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

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• **Friday, Dec. 3** through Sunday, Dec. 5, 10 am until 5 p.m.- L.L.Bean's Winter Sports Weekend, featuring a weekend full of family and kids' activities, interactive demonstrations, presentations, great promotions, product testing, sledding and snowshoeing on L.L.Bean's snow track and much more. Event-specific highlights include sledding and snowshoeing on real snow and a wide variety of demonstrations and clinics on everything ranging from ice fishing and winter camping to winter gear workshops, plus 20% off all snowshoes, cross-country ski gear, skates, sleds and various winter sports accessories. L.L.Bean Campus of Stores, Main Street, Freeport.
 • **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 heart of downtown. Contact: Charles Kaufmann (The Longfellow Chorus), P.O. Box 5133, Portland, ME, 232-8920, director@longfellowchorus.com.
 • **Sunday, Mar. 13, 2011**, 10:30 a.m.: St Paddys Five

Miller, Portsmouth, NH. Paddys American Grille - Pease Tradeport, 27 International Dr. (flat fast course, live music, pint glass to all finishers, post race party). Contact: Todd Hanson (New Heights), 100 Campus Drive, Suite 23, Portsmouth, NH, 03801. (603) 235-4438, hansons4@comcast.net

• **Saturday, Mar. 26, 2011**, 11 a.m.: Race 2 the Point, Scarborough, Blue Point School, 174 Pine Point Road (Includes Kid Fun Run, Scenic Route, Prizes and Post Race Refreshments). Contact: Jill McFarland (Moms in Motion), Pine Point Rd, Pine Point, Scarborough, 409-7984.

• **Sunday, Apr. 3, 2011**, 10 a.m.: Federal Jacks 5 Miller, 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.

What's your horoscope?

Dare to find out
on Page 21
of this edition of

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Dec. 8

Bingo

Dec. 10

Substance Band 6p-10p

Dec. 10

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Dec. 11

The Road Work Band

Dec. 14

Open Mic 6p

Dec. 15

Bingo 6p

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Executive Board - Last Thurs. of month 7pm

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LOOSE BOLTS MAY BE CAUSE OF MAJOR EXCITEMENT



Dear Tom and Ray:

The engine on my '97 Pontiac Bonneville FELL OUT while I was driving 55 miles an hour yesterday! Luckily I am fine. Had it happened mere seconds sooner, I would have been in a lake, as my steering and brakes were rendered useless.

So, how could this happen? I heard a loud CLUNK first, and thought I ran over something ... in the rearview mirror I saw a round black thing bouncing on the road, and then quickly realized the engine had cut out, my steering was not working, and my power brakes were, er, powerless. The nice ditch stopped me.

Have you ever heard of this happening? I thought stuff like this only happened in cartoons. Then again, it would not be so inaccurate to say my life is like one big cartoon, but I'll save that for Dr. Phil. Thanks! Love your column. — Robyn

RAY: Did the Check Engine light come on? Finally, a good use for that light!

TOM: I don't think the engine fell out, Robyn. But it could have fallen down.

RAY: You really can't run over the engine and see it bouncing down the road behind you. It's too massive. The car wouldn't be able to go over it. The car would have to flip over it in order to separate itself from the engine.

TOM: Here's what probably happened. The engine and transmission are held in a cradle, or sub-frame, that's bolted to the chassis of the car. For some reason, that cradle failed.

RAY: And when the engine and transmission assembly dropped down, it probably tore out the power steering lines, stalled the engine (which killed the power brakes), and the roadway probably sheared off the oil pan, which is a black thing that could have been rounded off in the process, and then bounced down the road.

TOM: It's very unusual to see the bolts that hold the sub-frame fail. They're massive. But it's within the realm of possibility that they corroded due to a dozen-plus years of winter road salt. Or maybe the sub-frame itself corroded and broke?

RAY: Another possibility is that someone removed the cradle to do some work and didn't properly retighten those bolts. If you had any major under-car work done (engine, transmission, rack and pinion) in the past year or so, that could have required those bolts to be removed. And if they weren't re-tightened

completely, over time they could have loosened up, worked their way out, until ... ba da bing! Major excitement!

TOM: Well, it's all oil under the bridge now, Robyn. But that's our best guess as to what happened. Glad to hear you pulled through OK, even if your Bonneville didn't.

Dear Tom and Ray:

What are organic brake pads? A chain shop recommended them, because my current metallic pads have been de-squeaked twice but are still squeaking badly. I said I wanted ceramic pads, but they said to go with "organic" pads. What are they? Are they safe? Do they squeak less? — Travis

RAY: They sound so great, don't they? "Organic pads." It conjures up images of brake pads made of watermelon rinds and stalks of rhubarb.

TOM: Well, that'd be a better use for rhubarb!

RAY: But in brake-speak, organic means "made of asbestos." It's the old style brake pads that worked perfectly well to stop your car, but have fallen out of favor because they were also causing lung cancer in factory workers and auto mechanics.

TOM: We never use asbestos pads anymore. We use semi-metallic pads, which are made of iron, bronze, copper, steel wool and other stuff that just hasn't been SHOWN to cause cancer yet.

RAY: Or we use ceramic pads, which are made of broken teacups or something. And the reason we've been using more ceramic

pads lately is that (1) they've come way down in price and (2) they produce a lot less brake dust. Some customers with fancy alloy wheels objected to having metallic black brake dust pitting their \$1,000 wheels.

TOM: But I don't think your squealing problem is related to the composition of your brake pads. I think the problem is missing hardware.

RAY: And the way to get that hardware is to buy a set of pads from the manufacturer. When you buy the brake pads from the dealer's parts department (whether you have them installed there or not), you get all the shims, springs, clips and other hardware that's designed to keep them from, what? Squealing!

TOM: So that would be my recommendation, Travis. Spring for a set of factory pads. You can even ask the chain guys to get them and install them for you if you want to keep working with them. But even if you have non-factory rotors, a set of factory pads should make the squealing go away.

If you buy a used car, will you just be inheriting the previous owner's problem? Tom and Ray dispel this and other myths about used cars in their pamphlet "How to Buy a Great Used Car: Secrets Only Your Mechanic Knows." Send \$4.75 (check or money order) to Used Car, P.O. Box 536475, Orlando, FL 32853-6475. E-mail to Click and Clack by visiting the www.cartalk.com. (c) 2010 by Tom and Ray Magliozzi and Doug Berman. Distributed by King Features Syndicate, Inc.

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Burlesque

By **AMY DIAZ**
For the York Independent

Burlesque (PG-13)
Can't afford Chicago? Want that Cabaret feel but without the impending fascism? I give you Burlesque — a totally unnecessary, frequently hilarious, sporadically awesome movie.

There are three songs in this movie — three! — about the fact that what the singers and dancers are doing, right then as they are singing, is, in fact, burlesque. It would be like a movie about art where the main characters spent a lot of time painting still-lifes of paintbrushes and acrylic tubes, just so you really *got* that they were artists. This movie works on that level of subtlety — why just have feathers when feathers, glitter and fishnet tights really drive the point home?

Ali (Christina Aguilera) is just a small-town girl living in a lonely midwest world who takes a mid-afternoon bus going anywhere — specifically to Los Angeles to be a Star!, which we know that she can be because we've seen her do an impressive song-and-dance routine at the bar where she was waitressing. Shockingly — I mean, *gasp* — she is not able to instantly find a job as a singer and/or dancer. However, while walking down the street, Ali sees a girl, tarted up in a corset and stockings like some kind of naughty Sugar Plum Fairy, and follows her inside what appears to be a nightclub in the Weimar Republic, complete with Alan Cumming (who plays some kind of performer or something; his awesomeness really serves no purpose here — I suspect he comes with the costumes). There, she is enchanted by burlesque and all its retro-glam sexiness. She approaches the club's owner, Tess

(Cher), and attempts to get herself a job interview. When that doesn't work, she sweet-talks bartender Jack (Cam Gigandet) into letting her work as a waitress, thus getting her sparkly-shoe-wearing foot in the door at the club, where she eventually gets a chance to dance on stage. Top girl Nikki (Kristen Bell) is none too thrilled with this blonde and sassy newcomer, but her attempt to sink Ali backfires when she turns off the vocal track the girls usually lip-sync to. Turns out, Ali isn't only able to perform Nikki's moves but she has a good set of pipes on her as well.

Stanley Tucci also appears here — my guess is that, as with Alan Cumming, he's onscreen because if you have this much fabulousness in a movie, by law, you must also have Tucci, even if you don't really have a role for him. It's, like, an OSHA thing. As there are really only two characters who matter in this movie and Cher and Christina are already diva-ing it out in those roles, Tucci has to settle for the relatively thankless job of playing Cher's gay best friend (though he does eventually get a little charming romance of his own). Peter Gallagher shlumps through the movie a few times, playing a sad sack whose only real job is to make Cher look even more glittery and goddess-like by comparison. And because Christina isn't one to be outshone in the

outshining-supporting-characters department, Eric Dane oozes through the story like some kind of mucus-secreting, spray-tanned slug.

SPOILER ALERT — we never get the much-longed-for Cher/Aguilera sing-off. Nor, because this is PG-13, do we really get any naughty bits. And, while I'm making a list of things we don't get, there's also very little in the way of believable dialogue, sense-making plot or multi-dimensional characters. But what *Burlesque* lacks in storytelling basics it makes up for in jazz hands and sequins. This isn't a movie about "plot" or "rational actions" — this is a movie about a fad that crested some five or so years back and how much more spectacular that fad can be if you add Cher to it. Because, my god, Cher is a whole kick-line musical by herself. Her skin is disturbingly unwrinkled, her face is fascinatingly flawless, her voice is strangely deep and smoky but also breathy and thin. Sometimes she sounds like someone doing an impersonation of Cher, sometimes she sounds like a woman with a bean up her nose and serious chest cold. Who — what — is this woman? I don't know and yet I can't help but watch her.

Christina Aguilera isn't quite that far down the road into fantasyland, but she's moving there at a fast clip with this movie that at

times feels like a fashion montage married to a music video. The truth is that she has a good strong voice with exactly the right amount of range to pull off the many songs required for this movie, but we never really get to enjoy the voice — the movie is way too concerned with making sure that the music doesn't interfere with shots of Aguilera doing a fan dance or writhing around on a sofa.

Burlesque does not shoot high enough, or maybe it's low enough, to really be the movie it promises. There isn't enough camp or enough seriousness brought to the endeavor and I found myself always wanting both more (in the way of singing and burlesque stagecraft) and less (everything else). But it does make for a very fun, very bedazzled runner-up to the all-singing, all-dancing extravaganza I really want it to be. **B-**

Rated PG-13 for sexual content including several suggestive dance routines, partial nudity, language and some thematic material. Written and directed by Steve Antin, Burlesque is an hour and 40 minutes long and distributed in wide release by Sony Pictures.

Faster (R)
The Rock memorizes some nine lines of dialogue and gets to work killing stuff in Faster, a revenge-based action movie built around the concept "Rock want smash."

And if Dwayne Johnson had ever actually said "Rock want smash" in the movie, it would have been one of his longer speeches.

We first see the character identified mostly as Driver (Johnson) pacing his jail cell, looking like an angry bull raring to trample some tourists. As soon as the prison gate opens, he runs to the car that will take him from one person to the next, exacting (as we eventually figure out) revenge on the people he holds responsible for his brother's death. Because this brand of justice leaves bodies in its wake, the Driver soon has a Cop (Billy

Bob Thornton) on his tail. This shady-seeming law enforcement officer (in his last few days before retirement — but of course) has problems of his own, including his untrusting partner (Carla Gugino) and his angry, divorce-seeking wife, Marina (Moon Bloodgood).

In addition to a seething need for vengeance and having Johnny Law on the chase for him, Driver is being hunted himself by a computer genius turned psychokiller (Oliver Jackson-Cohen). Seems one of Driver's potential victims is getting proactive.

Few character names, slender threads of plot, wisps of character motivation, lines of dialogue consisting of only one word — *Faster* has pared down the revenge movie to its barest elements, leaving the most room possible for fighting and killing. At times, this works perfectly. Car chases, fight scenes, shootouts — these are the reasons you'd see a movie like *Faster* to begin with. (And, incidentally, while the movie does have some speedy driving, "faster" isn't particularly meaningful as a title — "angrier" or "muscle-y-er" would have fit better. On the other hand, in this why-waste-time-with-words affair, "faster" works as well as any other random word.)

My quibbles with *Faster* don't come from its sparseness or its laser focus on the tough-guy stuff. There was at times something grim and unfun about the movie's approach, and a sudden burst of plot near the end muddles things just at the moment when you're looking for the most impact. There is very little joy about this movie, very little excitement in how it's put together. A movie doesn't have to be all clowns and monkeys to be fun and energetic, but *Faster* is frequently dull and plodding where it should be speedy and lively.

Faster offers plenty of nonstop action but not quite enough fun.

C+

Rated R for strong violence, some drug use and language. Directed by George Tillman Jr. and written by Tony Gayton and Joe Gayton, Faster is an hour and 38 minutes long and distributed in wide release by CBS Films.



Faster

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

• **Regal Cinemas Newington 15**

45 Gosling Road, Newington, N.H. • (603) 431-4200

• **The Music Hall**

28 Chestnut St., Ports-

mouth, N.H. • (207) 436-9900

• **Smitty's Sanford Cinema & Pub**

1364 Main St., Sanford, Maine • (207) 490-0000

• **Smitty's Cinemas Biddeford 8**

420 Alfred Road, Biddeford, Maine • (207) 283-4500

• **The Cinemagic & IMAX in Saco**

779 Portland Road, Saco, Maine • (207) 282-6234

• **Cinemagic Grand Stadium at Clarks Pond**

333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023

LOOKING FOR A HOME

• Ogunquit, Christmas by the Sea hosts a “Cookie Walk” from 11:30 a.m. until 1:30 p.m. on Saturday, Dec. 4, upstairs at the Dunaway Center at 23 School St. The Village Food Market, 230 Main St., will graciously supply cookies for the Animal Welfare Society table.

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.

Lilly
Meet Lilly, a three-year-old Shepherd Mix. She should do fine sharing a new home with some other dogs and children over the age of eight. Cats are too much for her, so we'll be asking that she not share a home with any.



Sophia
Sophia is a beautiful three-and-a-half yearold Pitbull who can't wait to find a forever family. She is an extremely smart girl who knows the commands “sit,” “fetch,” “give paw” and can't wait to learn more. She should do just fine sharing her new home with some other male dogs and children of all ages.



Luna
Meet Luna, a one year old American Bulldog. While Luna is a very sweet girl, she's also



rather nervous when it comes to new people and new situations. Given some time to adjust, however, she can be a great dog who loves to cuddle and give kisses.

Nala
This little cutie pie is Nala! She is a 12-week old cat who would love to find a forever family. She enjoys being picked up and cuddled with. She would love to share her new home with other cats, children and dogs.



Walter
Meet Walter, a one-and-a-half year old black cat. One minute he's bounding around, attacking toys left and right, the next minute he's curled up in a comfy bed, snoozing the hours away. He's tolerant of others and should do fine sharing a home with other cats or gentle kids who won't overwhelm him.



Poe
Meet Poe! He is a super cool eight-year-old that has been living the shelter life for far too long. He does just fine with other cats as long as they give



him his space when needed. Poe is not a big fan of dogs, they are too nosey for him, so we will not be asking him to share his new home with any.

Frenchie
This beautiful girl is Frenchie! She is an adult Mini Lop rabbit that would love to find a forever home to call her own. Frenchie is a friendly girl and would love to be handled on a daily basis to stay this way. If you provide Frenchie with all of these types of things she should live a happy healthy life.



Eli
This cutie is Eli! He is a one-and-a-half year old Guinea Pig that is searching for the forever home of his dreams. Eli can't wait to find a family that will give him lots of play time to keep him as friendly as possible. If you are interested in adopting Eli please fill out an adoption application and stop in to meet him.



Jobe
Meet Jobe! He is a cute little adult Gerbil who is searching for his forever home. He is a friendly guy that can't wait to find a family that is willing to handle him on a daily basis in order to keep him this way. If Jobe sounds like the perfect pet for you please fill out an adoption questionnaire and stop in to meet him.



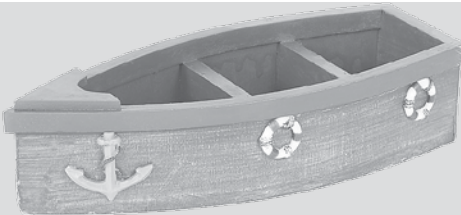
TIDE CHART York Harbor

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.

Saturday, Dec. 4
High Tide, 9:23 a.m.
Low Tide, 3:15 a.m.
High Tide, 10:04 p.m.
Low Tide, 4:00 p.m.

Sunday, Dec. 5
High Tide, 10:12 a.m.
Low Tide, 4:07 a.m.
High Tide, 10:54 p.m.
Low Tide, 4:50 p.m.

Monday, Dec. 6
High Tide, 11:00 a.m.
Low Tide, 4:56 a.m.
High Tide, 11:42 p.m.
Low Tide, 5:38 p.m.



Tuesday, Dec. 7
High Tide, 11:46 a.m.
Low Tide, 5:43 a.m.
High Tide, 6:24 p.m.

Wednesday, Dec. 8
High Tide, 12:28 a.m.
Low Tide, 6:29 a.m.
High Tide, 12:32 p.m.
Low Tide, 7:09 p.m.

Thursday, Dec. 9
High Tide, 1:13 a.m.
Low Tide, 7:15 a.m.
High Tide, 1:17 p.m.
Low Tide, 7:53 p.m.

Friday, Dec. 10

High Tide, 1:58 a.m.
Low Tide, 8:02 a.m.
High Tide, 2:03 p.m.
Low Tide, 8:38 p.m.

Saturday, Dec. 11
High Tide, 2:44 a.m.
Low Tide, 8:51 a.m.
High Tide, 2:51 p.m.
Low Tide, 9:23 p.m.

Sunday, Dec. 12
High Tide, 3:31 a.m.
Low Tide, 9:42 a.m.
High Tide, 3:41 p.m.
Low Tide, 10:10 p.m.

Monday, Dec. 13
High Tide, 4:19 a.m.

Low Tide, 10:36 p.m.
Hide Tide, 4:34 p.m.
Low Tide, 10:58 p.m.

Tuesday, Dec. 14
High Tide, 5:08 a.m.
Low Tide, 11:32 a.m.
High Tide, 5:29 p.m.
Low Tide, 11:47 p.m.

Wednesday, Dec. 15
High Tide, 5:58 a.m.
Low Tide, 6:26 a.m.
Low Tide, 12:29 p.m.

Thursday, Dec. 16
High Tide, 6:47 a.m.
Low Tide, 12:37 a.m.
High Tide, 7:22 p.m.
Low Tide, 1:23 p.m.

Friday, Dec. 17
High Tide, 7:35 a.m.
Low Tide, 1:26 a.m.
High Tide, 8:13 p.m.
Low Tide, 2:14 p.m.

CROSSWORD PUZZLE

ACROSS
1 Seasonal song
6 Green gemstones
11 Game setting
12 Turn aside
13 Track events
14 Very small
15 Tad's dad
16 Exploit
18 Pointer
19 Ñ Lanka
20 Be a snoop
21 Fill
23 Edinburgh natives
25 Neither Dem. nor Rep.
27 Ryan's "Love Story" co-star
28 Dodge
30 Diabolical
33 Hearty brew
34 Snoop group: Abbr.
36 Sense of self
37 Drink now, pay later
39 Recent: Prefix
40 Last letter
41 Sugar source
43 Beginning

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

12-3

44 Davis of "Do the Right Thing"
45 Billiards shot
46 Lab work

DOWN
1 Diamond units
2 Mideast peninsula
3 Open-minded quality
4 Undivided
5 Endures
6 Kingston setting
7 Eager
8 Misleading quality
9 Goofs
10 Obdurate
17 Reading and others: Abbr.
22 Music's Brian
24 Flamenco call
26 Prescribe
28 Radcliffe grad
29 Day in Tijuana
31 Response to a joke
32 Sets free
33 " _ With a View"
35 Monastery head
38 Historic times
42 Jargon ending

SUDOKU

Conceptis Sudoku By Dave Green

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

Difficulty Level ★★★★★ 12/03

Crossword Solution

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

Sudoku Solution

12/03										
7	2	3	1	4	8	6	9	5		
6	1	9	5	2	7	8	4	3		
5	8	4	3	6	9	1	2	7		
3	4	8	2	1	6	5	7	9		
2	9	6	8	7	5	4	3	1		
1	5	7	9	3	4	2	8	6		
9	6	5	7	8	2	3	1	4		
4	3	2	6	9	1	7	5	8		
8	7	1	4	5	3	9	6	2		

OBITUARIES

Ernie Reppucci

Ernie Reppucci, 64, of 2 Skylark Lane, died Tuesday, Nov. 23, 2010 at home.

He was born Aug. 10, 1946 in Cambridge, Mass., a son of the late Ernest J. and Margaret B. (Murray) Reppucci Jr. He had worked as an auto body tech and also an alignment tech at Sears for many years. He was a member of St. Christopher's Church where he sang in the choir and was involved with the play To God Be the Glory. He enjoyed walking on the beach and volunteering at York Hospital.

He leaves his wife of 31 years Judi Anne (Slight) Reppucci; a son, Peter J. Reppucci of Dover, N.H.; a daughter, Johanna M. Reppucci of Old Orchard Beach; brothers Robert Reppucci of York Beach, Richard Reppucci of Burlington, Mass., Edward Reppucci of Wells, Charles Reppucci of Augusta, and John Reppucci of York Beach; sisters Patricia Morlang of Stratham, N.H. and Mary Margaret Cummings of York; nieces and nephews.

Memorial contributions may be made to St. Jude's Children's Research Hospital, 262 Danny Thomas Place, Memphis TN 38105. Visit www.lucaseatonfuneralhome.com.

Dwight F. Packard

Dwight F. Packard, 87, of 15 Raydon Road, died Friday, Nov. 26, 2010 at York Hospital.

He was born Sept. 16, 1923 in Rumford, a son of the late Arthur M. and Eva E. (Conant) Packard. Dwight graduated from Morse High School in Bath, Class of 1942 and enlisted in the Army Air Corps. in October of that year, training as a pilot and serving as an aircraft mechanic. Upon being honorably discharged in February, 1946, he resumed machinist training at the Hyde Windlass, rising to machine shop foreman. With the 1968 takeover of Hyde by the Bath Iron Works, Dwight shortly moved to the P.F. Avery Corp., a division of Combustion Engineering, Inc. in Newington, N.H.. This employment change resulted in his leaving Bath and moving to York with his wife Mary. He retired from CE in 1982 as manufacturing manager.

Dwight was an avid sportsman, enjoying hunting, fishing, and was a lifelong fan of the Red Sox. He was a lifetime Mason and a member of the Solar Lodge in Bath, as well as a member of the NRA.

He leaves his wife of 63 years, Mary L. (Stone) Packard; a daughter Laurel A. Spear and her husband John of Westport Island; a sister, Beverly Howe of Bath; granddaughters Jennifer M. Soule and her husband Derek of Denver, Colo.; Kathryn B. Deschaine and her husband Thomas of Brunswick; several nieces and nephews. Two brothers, Arthur Packard and Richard Packard, and two sisters Melba Quint and Dorothy Mann, predeceased him.

A memorial service will be held on Saturday Dec. 4 at 11 a.m. in the Lucas & Eaton Funeral Home, 91 Long Sands Road, York. Memorial contributions

may be made to: American Heart Association-Maine Division, 51 U.S. Route 1, Suite M, Scarborough, ME, 04074. Visit www.lucaseatonfuneralhome.com.

Raymond LaFlaeche

Raymond R. LaFlaeche, 71, of 152 Ridge Road, died Monday, Nov. 22, 2010 in Portsmouth Regional Hospital.

He was born Jan. 19, 1939 in Worcester, Mass., son of the late Roch LaFlaeche and Theresa (LaMonthe) LaFlaeche, who now resides in Southbridge, Mass. He was a graduate of Wells High School in Southbridge and Worcester Junior College. He served six years in the U.S. Navy. He worked for Bousquet's Auto Parts in Southbridge, Mass., for 38 years, Napa Auto Parts for 10 years, and recently for PEP Boys in Portsmouth, N.H.. He was a life-long member of VFW Post 6055 in Southbridge, Mass., and Post 6977 in York.

He leaves his wife of 33 years, Carlene M. (Hebert) LaFlaeche; a son, Darryl LaFlaeche of Southbridge, Mass.; three daughters, Georgiana (LaFlaeche) Gregory of Southbridge, Mass., Kelly (Brosnahan) McLaughlin and her husband Jerry of Madison and Andrea (Brosnahan) Armlin and her husband David of York; two sisters, Pauline Girard and her husband Joseph of Southbridge, Mass., and Jeanne Shoemaker of Atlanta, Ga; nine cherished grandchildren, Nicholas, Corey, Sarah, Jeffrey, Scott, Matthew, Tori, Abigail and Jack.

A Memorial service for Ray will be held on Monday, Dec. 13 at 10 a.m. at Charlton Baptist Church, 50 Hammond Hill Road, Charlton, Mass. In lieu of flowers, contributions may be made to Charlton Baptist Church. Lucas & Eaton Funeral Home, 91 Long Sands Road, York, is directing arrangements. Visit www.lucaseatonfuneralhome.com.

William "Billy" N. Armstrong

William "Billy" N. Armstrong Jr., 50, of 426 York St., died Saturday, Nov. 20, 2010 at home.

He was born May 20, 1960 in York. He had worked as a stone mason for many years. He also worked as a carpenter and a roofer. Billy will be remembered as a man who would give you the shirt off his back and his last dollar.

He leaves his father, William N. Armstrong Sr. of Portsmouth, N.H. and his mother Beverly A. (Laughton) Rabideau of Rochester, N.H.; two brothers, Randy Armstrong of Rochester, N.H. and Dale Armstrong of Fort Myers, Fla.; two sisters, Cindy Donovan of Sanford and Tina Lambert of Rochester, N.H.; nieces, nephews and his cat Tuscany.

There are no services planned. Memorial contributions may be made to York Ambulance Association, P.O. Box 238, York, ME 03909 or to William N. Armstrong Sr., 215 Oriental Gardens, Portsmouth, N.H. 03801.

Lucas & Eaton Funeral Home, 91 Long Sands Road, York assisted the family with arrangements. Visit www.lucaseatonfuneralhome.com.

**Marion Louise (Horgan) Moller**

Marion Louise (Horgan) Moller, 75 of 130 Ogunquit Road, died Sunday, Nov. 28, 2010 at Lahey Clinic in Burlington, Mass. She was born December 14, 1934 in Malden, Mass., a daughter of the late Daniel F. and Lillian May (Lancaster) Horgan. She was a graduate of Malden High School class of 1952 and Westbrook College class of 1954. She had worked as a Legal Assistant for Badger, Pratt, Doyle and Badger Law Firm. She had also worked as a Librarian Aid for Reading Memorial High School before retiring in 1981. She collected paperweights and African Violets. She enjoyed traveling with her husband on antique car trips, playing poker, science fiction and bird watching. She was a member of Palmer's Cove Yacht Club in Salem, Mass., the Veteran Motor Car Club of America, the Colonial Corvair Club and the Maine Obsolete Auto League.

She leaves her husband of 55 yrs, Ronald D. F. Moller; two daughters, Karin Sue Moller of Cape Neddick and Nancy Loraine Moller-Jacobs and her husband Clifton Jacobs of Rockford, Ill; grandchildren Lillian Moller-Jacobs, Rose Moller-Jacobs and Abraham Moller-Jacobs all of Rockford, Ill.; sisters Patricia Otis and her husband Charles of York, Susan English and husband Edmond of Skowhegan; nieces and nephews. Two sons Ronald D.F. Moller Jr., David F. Moller and a brother Daniel F. Horgan Jr. predeceased her.

Calling hours for Marion will be held on Friday Dec. 3 from 4 to 7 p.m. in the Lucas & Eaton Funeral Home, 91 Long Sands Road, York. A memorial service will be held on Saturday, Dec. 4 at 11 a.m. in the First Congregational Church of Kittery Point, 23 Pepperrell Road, Kittery Point.

Memorial contributions may be made to The Gathering Place, Adult Day Care, 518 U.S. Route 1, Kittery, ME 03904. Visit www.lucaseatonfuneralhome.com.

Kathleen 'Katie' Faye Carpenter

Kathleen "Katie" Faye Carpenter, 91, of 3 Huntington Common Drive and a long time resident of York, died Friday, Nov. 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 classroom as a substitute teacher and teacher's aide. She loved to dance and along with her husband were long time members of the Nubble Light-house 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.

Memorial contributions may be made to the York Ambulance Association, P.O. Box 238, York, ME 03909. Visit www.lucaseatonfuneralhome.com.

Local Births

Births recorded at York Hospital in October, 2010:

• Born Oct. 9, 2010: **Vaughan Evan Vaillancourt**, baby son of Sarah Duddy-Vaillancourt and Gregory Vaillancourt of Portsmouth, N.H. Proud grandparents are Sue and Richard Duddy of Portsmouth, N.H., Elaine Vaillancourt of Atkinson, Mass., and John Vaillancourt of Taunton, Mass.

Horoscopes

By Rusty
The Southern Maine Coast's leading astrologer and former quadrasonic sound consultant

Aries (March 21-April 19): Don't take bows for something you've yet to accomplish, especially given your track record of complete failure.

Taurus (April 20-May 20): Today, speak with confidence and mean what you say. Leave no doubt in anyone's mind that you're a complete idiot.

Gemini (May 21-June 20): Avoid gatherings where you know you'll encounter people who you don't get along with. In fact, just stay home and give us all a break.

Cancer (June 21-July 22): Things today will seem illogical, so why fight it? When tired, get

out of bed. When hungry, go to the bank. Live it up.

Leo (July 23-Aug. 22): Your charm will not be able to help you get things accomplished today, or any other day, really. That's because you have none.

Virgo (Aug. 23-Sept. 22): If you throw caution to the wind and spend money today, you'll be sorry later when you can't afford something you really need, like liposuction.

Libra (Sept. 23-Oct. 22): It isn't likely to be anything you've done that makes people so unfriendly. Most likely, it's your body odor.

Scorpio (Oct. 23-Nov. 21):

Dig deep before you make a decision, although you can make an exception about unclogging the upstairs toilet.

Sagittarius (Nov. 22-Dec. 21): An added burden will cause you to rethink your plans, as will the 20 pounds you'll add over the holidays.

Capricorn (Dec. 22-Jan. 19): Today is your day to make others laugh. You can do this by getting out your 2007 New Year's resolutions and reading them aloud.

Aquarius (Jan. 20-Feb. 18): Your personal relations will reach a new level of intimacy today. Unfortunately, this will happen during an airport security check.

Pisces (Feb. 19-March 20): You problems today missing words hard why pencil overstocked fortuitous.

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Donations, volunteers needed

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up of helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmet-liner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100 percent wool (non-flammable) and only in tan, brown, black, or charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 264 U.S. Route 1 York, 351-1987. Over two dozen have already been shipped out to soldiers and more are welcome.

• **Community Holiday Season Food Drive.** Gallant Family Chiropractic Center along with its patients is hosting their annual food drive to benefit The York Food Pantry. All patients and the public are encouraged to bring what they can and drop off bags of non-perishable food items. The most wanted foods are canned meats (tuna, chicken, salmon), Peanut butter, canned or dried beans, pasta, rice, cereal, panned fruits, 100 percent fruit juice (canned, boxed or plastic). All donations must be in by Monday, Dec. 20. Gallant Family Chiropractic Health Center is located at 276 U.S. Route 1, Ste. B, in York. For further information or directions, call Dr. John at 363-7323. Any new patient who comes in to the office before Dec. 20 and brings a bag of food will receive a complimentary spinal scan and consultation with the doctor.

• **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 Street Sanford, 324-3134, Rknous@use.salvationarmy.org.

• **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 Avenue 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.yorkcountysshelterprograms.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.

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** meets 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.

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.roberts-mainegrill.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.



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