

**York**  
**The Independent**  
*The hometown voice of the greater York region*

INSIDE: **CHRISTMAS MUFFIN RECIPES TO THE RESCUE!** PAGE 15



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Dec. 17 - 30, 2010 Volume 13 ~ Issue 25

# THE PAST

**ALSO!**



A look at York's  
lost airport. Page 6

# FROM ABOVE

Aerial photos of York unseen for half a century. Page 6



# More than a business owner

By **JEFF RAPSIS**

The York Independent

Lots going on, so let's get right to it.

- Everyone at the York Independent—indeed, everyone in York County, it seems—was shocked by the sudden death of Maine Diner co-owner Myles Henry earlier this month in Florida. I had the pleasure of meeting Myles earlier this year, and could see immediately why his Route 1 eatery has been so successful. Myles was passionate about what he did, and his desire to exceed expectations energized his staff and permeated everything about the business. There are too few people in the world like that, and so the loss of Myles is that much more unfortunate. Still, here's hoping his high standards will live on not only in the diner, but in others who take on the challenge of running their own businesses.

- It was with some relief to learn that Memorial Bridge will reopen in January after repairs are made. Closing the bridge not only inconveniences a lot of us, but poses a big obstacle to nearby businesses, who are already girding themselves for the two-year closure starting in 2012 when the span gets replaced. Let's hope this recent temporary



Jeff Rapis

closure is a wake-up call to help them get planning for the inevitable. The York Independent, with a readership (and potential customers) north of the bridge, stands ready to help!

- This issue's main story is one of those "out of left field" things. After all, pictures taken more than 60 years ago aren't exactly breaking news. But the collection of detailed aerial photos of York taken in August, 1949 and acquired a few years ago by the Museums of Old York was news to me, and I hope to you as well.

The full collection—more than a hundred images—form a valuable record of York from the air in the years just after World War II, and will prove increasingly valuable as time goes by, I think. Just imagine if we had similar photos from 1849! In 100 years, these photos will be just as interesting.

I want to thank the Museums of Old York, and specifically Virginia and Dexter Spiller, for letting us review the photos and select several for publication. I hope you'll find them as absorbing as I did, both for what has changed and what hasn't changed about the landscape we live in.

## THE INSIDE GUIDE

*Community News, 2-3*

*Q & A, 4*

*Library Happenings, 5*

*Cover Story, 6-9*

*Arts 10*

*Food, 10-15*

*Event Listings 16-17*

*Live Music, 17*

*Car Talk, 18*

*Movies, 19*

*Pet Connection, Tides, 20*

*Crossword/Sudoku, 20*

*Community Listings, 21-22*

*Horoscopes, 21*

*Bulletin Board, 22*

*Real Estate, 23-24*



COURTESY PHOTO

The Yarn Sellar has moved to a new, bigger location at 264 Route 1, York. On hand to help cut the ribbon are, from left, Elaine Burnham of the Greater York Region Chamber of Commerce; Betty Kaplin, Carrie McKie, Coco "Queen of the yarn shop" McKie, Margaret Weatherly and Mary Shipp of The Yarn Sellar; and Cathy Goodwin of the Greater York Region Chamber of Commerce. A new line-up of classes begin the first week of January, visit [www.yarnseller.com](http://www.yarnseller.com) to learn more and visit them at the new location, 264 US Route 1, York. (Courtesy photo)

## COMMUNITY BRIEFS

# 'FESTIVAL OF SONG' AT STAR OF SEA

Poinsettias and candles will adorn Star of the Sea Church at York Beach as it opens to host *A Christmas Festival of Song* on Sunday, Dec. 19 at 7 pm. The public is invited to bring the entire family and get into the holiday spirit.

The joyous evening brings together many musical groups from the area in a holiday mix of songs. The program includes performances by St. Christopher's adult and children's choirs, St. Christopher's folk group, Coastal Capers, a talented brass choir.

Guest soloists will be Laurie Mitchell and Tim Cilley. Many will remember Mitchell for her performances in area productions such as *God Be the Glory* and most recently in the Ogunquit Playhouse production of *Sound of Music*. Cilley, though still a young man, has appeared in several area productions, has cantored for many years at St. Mary's in Wells, and is currently majoring in voice

performance in college.

Rumor has it that there will also be a couple of surprise soloists. Musical selections will range from traditional religious favorites to more contemporary numbers involving Santa and Rudolph. Plans also include a carol sing so bring your best voice with you.

There is no admission; however, a good will offering will be taken to benefit the emergency fuel fund to help our less fortunate neighbors survive the New England winter.

After the performance, there will be refreshments served in the K of C hall behind Star of the Sea. In addition, ushers will be available in the parking lot to assist anyone who might need some help walking into and leaving the church.

## Boston String Quartet to perform in York

The Boston String Quartet will pres-

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ent an unforgettable, all-new, Christmas show in York Beach on Sunday, Dec. 19 at Union Congregational Church, 18 Church St., York Beach. The show begins at 7 p.m., tickets are \$7.50 at the door or by calling 363-6742.

This holiday season, the Boston String Quartet will perform their brand new holiday program, "Christmas in Buenos Aires," featuring original Christmas compositions and arrangements in Argentine style. The Boston String Quartet, known for their unique sound and contemporary playing techniques will be programming selections of tango, salsa, rumba, and other Latin dances, so don't be afraid to bring your dancing shoes!

The Boston String Quartet, who perform "mature depth and musical prowess" (Tower Records) have been delighting audiences throughout the nation with their unique blend of repertoire and performance style and look forward to performing in town.

### Kennebunk Savings named 'Financial Institution of Year'

— The Finance Authority of Maine (FAME) recently recognized Kennebunk Savings with its Financial Institution of the Year Award at FAME's "Showcase Maine" annual meeting and celebration. The annual award is presented to a financial institution that has worked closely with FAME to help ensure Maine's small businesses have access to the financing they need.

A longstanding FAME partner, Kennebunk Savings was recognized for its outstanding commitment to Maine people and businesses in this challenging economy. By collaborating with FAME to provide guaranteed loan products to small businesses, Kennebunk Savings was able to further its commitment of ensuring that Maine companies retained and generated jobs to keep Maine working. Brad Paige, President and CEO commented, "We're especially pleased to be recognized by FAME. It's essential that we explore all alternatives for small businesses to get the financing they need

to keep business moving forward, especially in this economy."

### E-books available free at the York Public Library




The York Public Library has announced that its patrons can now download electronic books from the MaineInfonet Download Library. Some 1400 e-book titles of best-selling fiction, nonfiction, classic literature, young-adult, and children's content are available, joining a collection of nearly 2000 downloadable audio books. Library patrons can access the Download Library link at the York Public Library's website: <http://www.york.lib.me.us>

"This free service provides convenient, round-the-clock access to a wide range of titles for today's tech-savvy library consumer," says York Public Library Circulation Coordinator Frank Dehler. He notes that e-books feature the ability to change the size and font of the print on the digital page. Patrons who have difficulty reading small print can easily enlarge the book's text to make for a comfortable reading experience. Pages can also be bookmarked and annotations made on most e-books.

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At the Download Library Web site: <http://download.maineinonet.org>, York Library patrons can install the free version of Adobe Digital Editions that supports the Library's e-books. Up to three e-books can be downloaded at a time, for up to 14 days. E-books can be returned early, so that additional titles can be checked out before the full loan period on previous titles has expired.


More information is available at [www.york.lib.me.us](http://www.york.lib.me.us), or by calling the Library at 363-2818.

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## THEY'RE COMING TO TOWN



COURTESY PHOTO

Santa and Mrs. Claus are Coming to York, Maine! Keep an eye out for them as they stop at Eldredge Lumber & Hardware, 627 Route 1 in York on Saturday, Dec. 18 from 10 a.m. to 1 p.m. Don't forget your camera! Shown above is Bronson, grandson of Scott Eldredge, visiting with Mr. & Mrs. Santa, whose full costume was apparently at the cleaners.



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SARAH HASKELL

# Q & A

## THE PUBLIC ARTIST

By **TARYN PLUMB**  
The York Independent

They are tidbits of hope; brief snippets of advice; personal affirmations. Flooding in from all over the world, they make their claims on paper scraps, fine stationery, even shreds of linen.

York resident Sarah Haskell collects them, reads them—then weaves them together into a diverse dialogue on flags that are gifted to people around the globe.

It is public art project—and an ongoing conversation—that the longtime weaver simply calls “Woven Voices.”

**Name:** Sarah Haskell  
**Lives in:** York  
**Age:** 60

### How did Woven Voices get started?

It grew out of a desire to create a community art project that was accessible to basically anybody, anywhere. I did not want to have any financial attachment to it; nobody pays to participate. It's basically about sharing goodwill, both in voice and in effort and in materials. That was the basic seed of the idea. I also liked the idea of having a product at the end, a community art piece that's viewable for all people. I mulled it over for a long time, and it started in December, 2007.

### Talk about the process.

It has a few steps. The first is people write messages of positive intent; they write on anything, from bed sheets torn into strips, to beautiful paper, to scrap paper. And believe me I've gotten everything—from pillow cases from a man in the army in Iraq, to recycled paper from a high school; a calligraphy class even

sent in poems, prayers, famous quotes and messages that they had written. So they range from the very simple to the very elegant. Once the messages are gathered here, and we get around 200 of them, we go to Market Square (in Portsmouth) and read them out loud. The very first group of messages—I had 800 of them—I felt needed to be heard, I didn't want to cut them up and put them into flags right away. The first (public reading) was July 11, 2008. With the help of many people, we read about 400 messages. Since then, every few months, I do the same thing, and invite the public to participate. There's inevitably a small handful of people that show up, or passers-by that are curious about what's going on, and participate.

“ Art was a way to transform and move through grief, frustration, fear, and anger...”

### What happens after that?

From there, messages come back to the studio, and are woven into flags that are 6 or 7 inches square. Threads are woven in combination with the paper or cloth messages. Those are then given away. I've been giving them to people that send me messages, and also to people who travel. With my own upcoming trip to Africa, I thought it would be great to have a whole stack of them. I sent out a challenge that I wanted 100 prayer flags to take with me.

### Will you get that 100?

Yes. I have 54 ready to go, another 15



need to be sewn, and I have several people lined up (to weave) this week.

### What are some of the messages you've received?

I've got enough messages to keep me weaving for a few years. Some of them are very ethereal and prayer-like. Others are very personal. It really ranges: “Be happy.” “I want to grow up fast so I can be a singer and sing.” “Be nice to all your friends.” “Love one another.” “I wish for an end to world hunger.” “I wish no people would get hurt.” “Think of others before yourself.” “Give kids a chance.” “Don't bully.”

One I remember from a couple years ago was, “I want to bottle-feed my puppy.” Another one I just found was, “You ate my last cookie.”

### How many weavers have been involved?

Since the beginning, the number of weavers probably is about 50. The weaving is done on little floor looms or table looms.

### How many have been woven to date? And where have they gone?

They've gone all over the world: Indonesia, Japan, India, Italy, Nepal, China, and of course all over the United States and Canada. To date, 475 have been woven, and I've received more than 1,700 messages. A lot of them I give to people and tell them they can keep them or give them away, so I don't always know where they go. I do know there's one in the state department. There's another batch in Africa; someone took them through the Slum Doctor Programme. They're also in schools and churches. Last June, I was in Indonesia, and I brought several flags there; I hung them in shrines and public places, and gave them to people I met.

### Is there a particular method to the way the messages are woven together?

No, hence the title “Woven Voices.” There are many voices asking good will, and they all get woven together.

### What will you be doing on your upcoming trip to Africa?

A friend of mine (from Freeport) has



been sailing around the world (on a 43-foot yacht, "Bahati") and this is the last leg. I'm flying to South Africa on Dec. 29, and will be staying in Cape Town for a couple of weeks. While there, my hope is to deliver sets of flags to individuals and organizations. Then we'll cast off about Jan. 15. We'll end up in the Caribbean, and I'll go home from there. It's profound to me to be going to Africa, which is the seed of humanity.

#### Why was it so important for you to do this kind of community art project?

On the heels of 9/11, I did an art project that was my way of struggling and coping with the enormity of that event. I really needed to do something because I couldn't believe what had happened. It was called "Each One" (and involved hand-sewing 3,116 white buttons on black linen to mark each life lost). It morphed into a public art project. I knew that I'd tapped into something that was a really powerful way of not only building community, but processing really profound emotions. Art was a

way to transform and move through grief, frustration, fear, and anger—not only for myself, but on a community level.

#### What's the main point you want to get across with Woven Voices?

Art accessible for all. We are one planet. In order for this planet to move to a healthier place, we need to think about the greater good of humanity, and the greater good of this planet. The name of the project (invokes the idea of) all of these positive voices coming together to create one message, one voice. Because we are all one.

For more on Haskell, visit [www.sarah-haskell.com](http://www.sarah-haskell.com). For the latest on Woven Voices, point your browser to [www.woven-voices.blogspot.com](http://www.woven-voices.blogspot.com).

Have a suggestion for someone who could be skewered—er, interviewed—here? Contact Taryn Plumb at [taryn-plumb1@gmail.com](mailto:taryn-plumb1@gmail.com).

## YORK LIBRARY

### Holiday hours at the library

For Christmas and New Year's, the York Public Library is open the following times: Friday, Dec. 24: open 10 a.m. to 2 p.m.; Saturday, Dec. 25: closed; Friday, Dec. 31, open 10 a.m. to 2 p.m.; Saturday, Jan. 1, closed. All other days follow the regular schedule.

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

### Events

- 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.

- Golden Door, the Immigrant Experience: York Diversity Forum Film Series, Saturday, Jan. 8 at 7 p.m. In this sweeping immigrant's tale from director Emanuele Crialesi, Sicilian widower Salvatore Mancuso (Vincenzo Amato) leaves behind everything he knows to pursue a better life in America at the dawn of the 20th century.

With his sons in tow, Mancuso survives the harrowing Atlantic crossing only to suffer more hardship and humiliation on Ellis Island. But along the way, he finds romance with a mysterious Englishwoman (Charlotte Gainsbourg).

- An Education, Winter Film Festival, Sunday, Jan. 9 at 3 p.m. A coming-of-age story about a teenage girl in 1960s suburban London, and how her life changes with the arrival of a playboy nearly twice her age. Oscar nominated for best picture, best actress (Carey Mulligan), and best writing/screenplay. Rated PG for mature thematic material involving sexual content, and smoking. Run time: 100 minutes.

### For children

- Festival of Lights Celebration. Several children's events as listed above.

- Infant Lapsits (infants to two-years-old) on Thursdays, 10:30 a.m. Come for a program of stories, songs, fingerplays and rhymes.

- Preschool Story Hours on Fridays at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science.

### Monthly programs

- Rediscover your roots: The Monthly Genealogy Club is a regular gathering for people who want to "shake their family trees." The group generally meets on the second Wednesday of each month at 1 p.m. Local genealogist Don Michel leads the group. Call the library for more details at 363-2818.

### Art exhibits

- Lauren Pollaro Mixed Media Wall Sculptures. The mixed-media wall sculptures



of York Artist Lauren Pollaro will be on exhibit at York Public Library through Tuesday, Jan. 4. The title for the show, Transformations, relates to Lauren's interest in creating works with materials that are unexpected and not typically used for making art.

- Wolfgang Ertl Landscape/ Seascape Paintings. York Art Association member, Wolfgang Ertl is exhibiting landscape and seascape paintings in the Kennebunk Room through Wednesday, Jan. 5. Ertl, who resides in York, has selected pieces in pastel from his most recent work, inspired by the light and colors of coastal scenes and woodlands in various seasons in New England.

### Exhibits in the Display Cases:

Since the early 20th century experts have been arguing about the definition of American Folk Art. Nearly 100 years later, there is still no one definitive description. Weather vanes and penny wooden dolls are ubiquitous in folk art museums and books, but they were often mass produced. Quilts and hooked rugs are also considered to be Folk Art, but many follow predetermined patterns. A new exhibit, by Cynthia Young Gomes, Acting Curator of the Museums of Old York, in the upstairs display cases at the Library, includes examples of Folk Art from the collections of the Museums of Old York.



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## COVER STORY

THE PAST  
FROM ABOVE

COURTESY MUSEUMS OF OLD YORK

In 1949, the Anchorage Inn stood by itself on a stretch of Route 1A along York's Long Beach, with few other buildings or structures nearby.

## Aerial photos of York unseen for a half-century, plus a look at the town's now-vanished airport

By **JEFF RAPSIS**

The York Independent

The photos are stored in a large archival box that rests inside a former bank vault at the Museums of Old York. Virginia Spiller, curator, takes them out so a visitor can examine the images. They're black and white, and different formats—some snapshot size, some large 11" by 14" prints.

All show York and the surrounding region as it looked on Aug. 8, 1949—the day a Massachusetts photographer named R.S. Collins came to town and hopped on a plane at the Cape Neddick airport.

Wait? An airport on Cape Neddick? An airport on the narrow mile-long peninsula that juts into the Atlantic, home to some of the most exclusive housing lots in the region?

Yes, an airport. For a brief span after World War II, Cape Neddick was home to an active airstrip—one with a grass runway that pointed directly at the nearby Nubble Lighthouse, and where local residents took flying lessons and visitors hopped on scenic rides along the coast.

The airport shut down in 1952, and the land was later subdivided into housing lots. But while active, York's airport added a dash of airborne color to this seaside community.

And, through a series of chance encounters, it produced for posterity a batch of aerial photos that show the York area in detail from low altitude as it looked on a certain date in the summer of 1949.

Though the airport is long gone, the photos persist as a permanent record of a community about to undergo baby boom development pressures following World War II.

Some show scenes that have barely changed, such as the stately coastal homes standing guard over York Harbor. Others show amazing transformations, such as a view of the Anchorage Inn standing virtually by itself on a then-lonely stretch of Route 1A along Long Beach.

The collection includes more than a hundred images in all, each serving as a permanent record that promises to be of increasing value and interest as more decades pass.

Although the photos are clear, their origins aren't. Little information is available about the photographer, identified as R.S. Collins of Millers Falls, Mass.; in the entire collection, only one photo has writing on the back, which gives Turner's address as 20 Main St. and says the photoshoot took place on Monday, Aug. 8 from 8 a.m. to 1 p.m.

And that's it. The collection of prints (no negatives are known to exist) was bought at auction sometime in the 1960s by James M. Greene of Greenfield, Mass. In 2003, the collection came to the attention of the Old York Historical Society, which acquired it and took steps to catalog, describe, and preserve it.

It's a total of 141 images, with some duplicates in different sizes. Most are from the air, although Collins spent part of his day on Long Beach photographing vintage swimmers playing in the surf.

But the aerial photos are the real stunners—many are packed with rich detail, showing a community that has changed in the past six decades, but has also withstood overdevelopment, depending on how you look at it.

Most images are from the town's coastal areas, from York Beach down to York Harbor and up York River as far as the Wiggly Bridge. The collection also includes aerial photos of Kittery. Alas, there are no photos of York's interior, including Route 1 and the area of the newly opened Maine Turnpike.

The photos include a few views of York's short-lived airport, which at the time really did take up a big chunk of Cape Neddick. The facility boasted one runway, a grass strip about 1,300 feet long. It was perched on open land leased from Nellie Bowden, according to town records, and was home to the "York Beach Aviation Co.," which operated from 1946 to 1952.

It's hard to believe that Cape Neddick,

ringed today by some of the area's most valuable coastal housing lots, could have been the site of the town's only airport, but it was. Conveniently located next to York Beach, it was a magnet for tourists, who lined up to take brief sight-seeing flights up and down the coast one or two passengers at a time.

After the facility closed, the land was sold for development and eventually cut into housing lots. By the late 1970s, the interior of Cape Neddick, once home to whirring props and bumpy takeoff rolls into the ocean winds, was filled instead with tidy single family homes. Today, the only evidence of the neighborhood's former life as an airport is the long, suspiciously straight street. Heading out and then doubling back on itself to form a very elongated rectangle, it follows the path of the former runway. Its name: Airport Drive.

But while the airport has vanished, the guy who ran it hasn't. York native Bobby Turner, a pilot who managed the airport with help from his brother Jerry, is still hale and hearty at age 87, enjoying retirement in Cape Coral, Fla., a coastal town near Naples on the state's Gulf coast.

Reached recently by phone, Turner shared vivid memories of running York's airport.

"It wasn't for everybody," he recalled. "At the time, airports were starving to death, but I did all right because of the summer tourist business."

Born in York in 1923, Turner grew up in town during the Great Depression, went away to school, and then enlisted in the service when the U.S. entered World War II. He served as a military pilot, receiving his discharge on Aug. 13, 1945—"the day before VJ day," Turner recalled.

He returned home to York to an offer to put his flying skills to work by "a couple of people from Sanford, Maine," he remembered. The series of events has been blurred by time, but that winter Turner found himself in charge of what was then an open field on Cape Neddick, and also owner and manager of the York Beach Aviation Co., with headquarters just off Route 1A.

Turner, with help from his brother Jerry, first turned his attention to leveling the ground to create a usable runway. Employing a bulldozer to get the job done, in the process they extended the cleared area from 600 feet up to about 1,300 feet long. They also laid out a dirt road along the perimeter of the grass strip—the origin of today's Airport Drive.

Then, in the spring of 1946, Turner acquired a single-engine two-seater aircraft and commenced operations. Revenue came from two sources: giving flying lessons to returning soldiers, which was paid for by the federal government under the G.I. Bill, and taking tourists on scenic flights.

It was never a lucrative business, Turner said, but he tried to build it up in classic by-the-bootstraps fashion.

"Originally I didn't own anything, but I slowly bought the aircraft," Turner recalled. In the first season, the fleet grew to two and then three aircraft, including at least one twin-engine. Visitors to the grass strip might see a Cessna, and Aronka, a Piper Cub, a Stintson, or other aircraft taking off over the lighthouse or coming in for a landing over York Beach. At one point, the airport was home to a half-dozen planes.

It wasn't all flying lessons and tourists. Turner ran charter flights for visitors—some of them glamorous. He recalls one opera singer not by name, but as "a screamer, but that's besides the point. He paid the tab."

He doesn't recall the day in August, 1949 that a photographer named Collins stopped by to take some aerial photos, though Turner himself is listed as "at the controls of the Aronka" in the photographer's brief notes. But Turner took up many photographers, he recalled, including one regular customer whose photos would be used to make picture postcards sold to tourists up and down the coast.

Turner persevered as York's airport guru for a half-dozen years, even keeping the airport open in winter by mounting skis on some of his fleet. The airport might have kept going longer than it did, but Turner admits he fell victim to "foolish investments in a couple of aircraft which were really too much for that kind of town."

By 1952, he'd had it, and shut the strip down. Turner recalls offering to deed the facility over to the town to continue its development as a municipal field, but the town declined.

Turner then left town for a job in Texas teaching flying to graduates of the service academies. He later flew for several airlines, ending his piloting career in 1981.

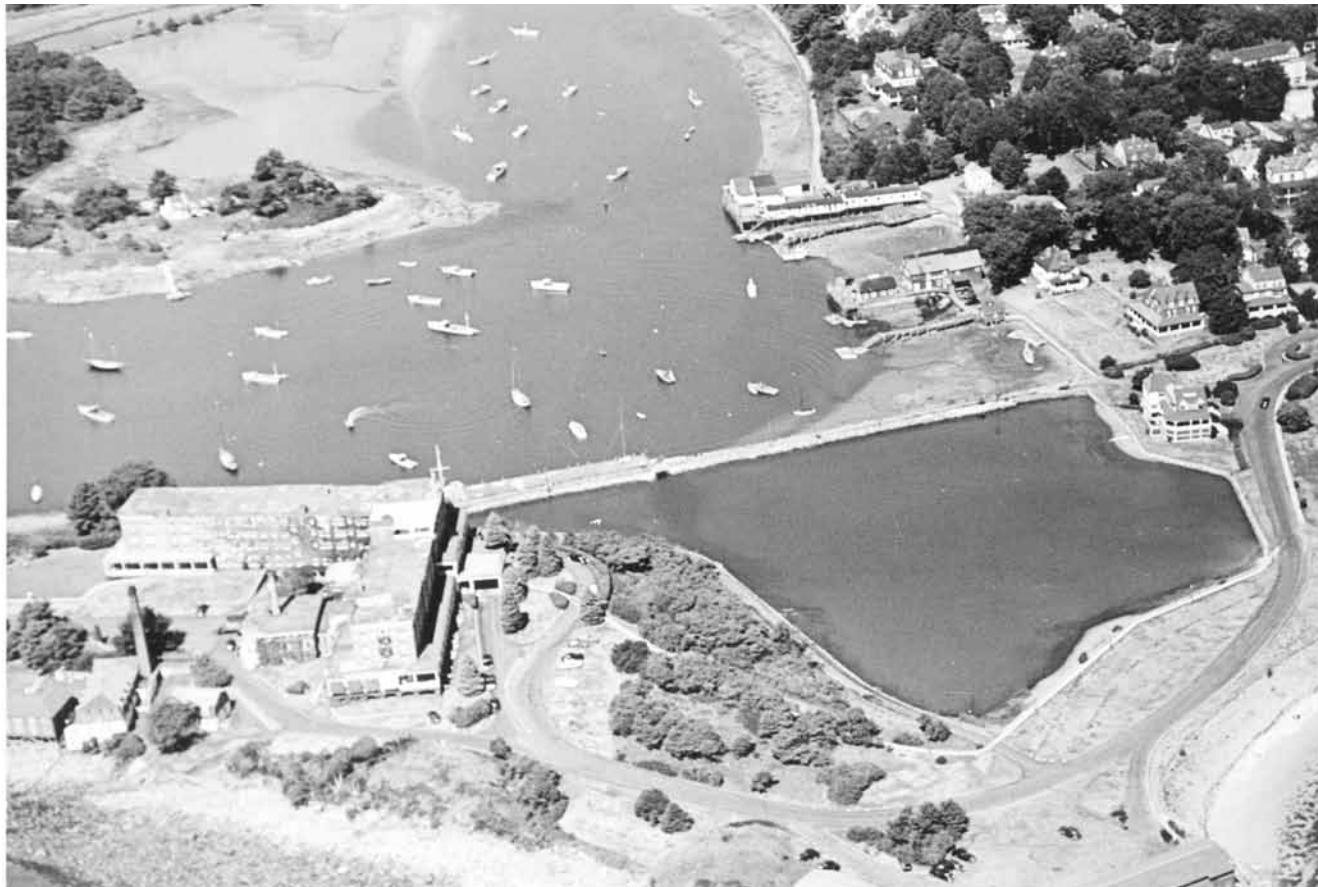
His brother Jerry passed away in 1991, but Bobby is still going strong. He even returns to York twice a year, in June and in September, to visit relatives—though he has to fly in through some other place to get here.



COURTESY MUSEUMS OF OLD YORK

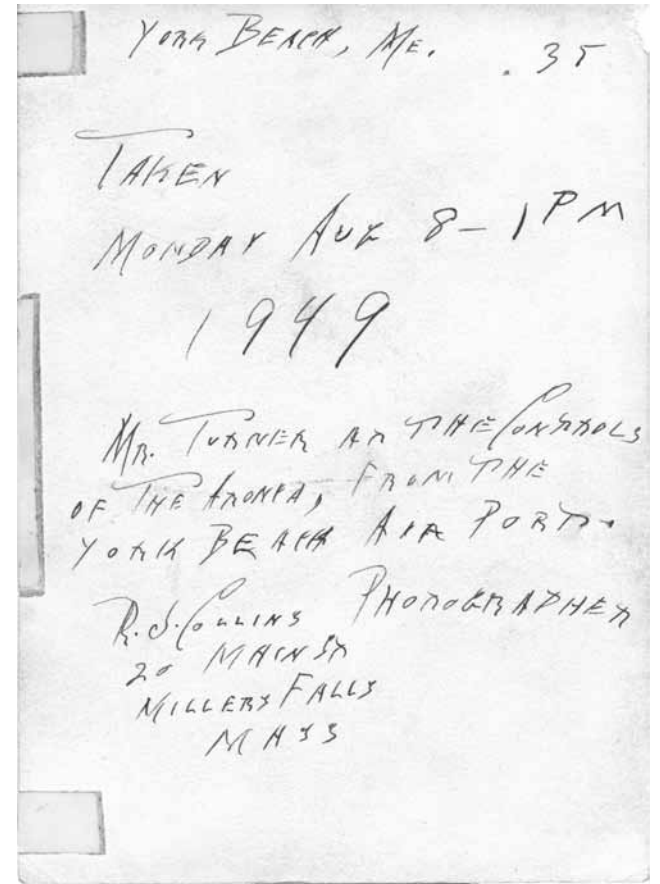
Libby's Campground at Long Beach in York endures today with basically the same layout it had back in 1949, though the vehicles using it have changed considerably.





COURTESY MUSEUMS OF OLD YORK

Photographer R.S. Collins captured a view of the old Marshall House Hotel, which once dominated the entrance to York Harbor. Demolished in 1972, it was replaced with condominiums and the Stage Neck Inn.



COURTESY MUSEUMS OF OLD YORK

The back of one picture contains a description of the activities of Aug. 8, 1949 apparently written by R.S. Collins himself.



COURTESY MUSEUMS OF OLD YORK

An aerial image of a portion of Cape Neddick clearly shows the landing strip of York's airport, which operated from 1946 to 1952. In the background is York Beach. A tennis court is visible at lower left, but otherwise the area was still largely open. Today the landing strip is the site of the Airport Drive housing development.





COURTESY MUSEUMS OF OLD YORK

This view of East Point and York Harbor Beach shows many of the residences standing in what even then was a prime area. The Marshall House Hotel is visible in the background; along the shore, one can trace the path of the Cliff Walk.



COURTESY MUSEUMS OF OLD YORK

An aerial view of York’s iconic Nubble Lighthouse in 1949 shows the pyramid shaped bell tower, which has since been removed.



COURTESY MUSEUMS OF OLD YORK

Just upstream from York Harbor, an aerial view shows York River in the vicinity of the Wiggly Bridge as well as “Blaisdell’s Bridge.”





COURTESY MUSEUMS OF OLD YORK

A 1949 view of elegant seaside homes at Roaring Point Rock and Cow Beach, just south of York's Long Beach area.



COURTESY MUSEUMS OF OLD YORK

Less elegant dwellings are seen in this view of Courtesy Cabins, Jolene's Cabins, Rust's Inn, and Decatur Cabins along Route 1A at Long Beach.



COURTESY MUSEUMS OF OLD YORK

An aerial view of the York Beach business district as it stood in 1949 as captured by visiting photographer R.S. Collins of Millers Falls, Mass. Though many changes are evident, the seaside resort's basic layout has persisted into the present day. (Prices have certainly changed, though.)



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## HOLIDAY MARKET



COURTESY PHOTO

The next Winter Farmers Market in York will take place on Saturday, Dec. 18 inside Fosters Downeast Clambake from 10 a.m. until 2 p.m. This is the last market until Jan. 15; come down and support local farmers, food producers and artists. For more information about the market and vendors, please visit [www.gatewayfarmersmarket.com](http://www.gatewayfarmersmarket.com) or call the Greater York Region Chamber of Commerce at 363.4422.

## GUEST COLUMN

# Plastic pollution realities

By **VICTORIA SIMON**  
For the York Independent

According to the Wall Street Journal, the U.S. goes through 100 billion plastic shopping bags annually. (Estimated cost to retailers is \$4 billion). Plastic is the perfect product for a throwaway, consumer driven culture that values convenience and affordability over almost everything else.

Single use plastics and disposable plastics are the main source of plastic pollution. These items are used for seconds or minutes but their remains last for thousands of years. Plastic bags fly and float into drains, creeks and rivers costing money to clean up, blocking drains and ending up in the marine environment. Bags that land in waterways eventually find their way into the ocean where they are slowly broken down by ultraviolet rays from sunlight, but with no loss of material. The plastic is degraded only into smaller pieces, which become bite-size to smaller and smaller animals.

How much plastic, from bags or otherwise, is floating in the oceans? One count quoted in "The World Without Us" puts tiny plastic particles as more prevalent than plankton. A count by Greenpeace found that the Pacific Gyre, a circulating dead zone in the Pacific, contains more than a million pieces of plastic microdebris per square kilometer of ocean surface.

Unlike glass and metal, recycling plastic is costly and does not stem the production of virgin plastic product. The plastic that is not carried out to sea is landfilled, down-cycled or exported to other countries.

What our state is doing: Maine has a law (38 1605) that requires retailers who use plastic bags to provide a receptacle for collection. They must ensure that the bags are collected and recycled.

The Maine Grocers Association has signed onto an initiative to reduce plastic bag use by 30% by 2012.

What we are doing as a town: York contracts with Waste Management to provide curbside pick up and recycling of plastics labeled PET #1 and HOPE # 2. Soft drink and liquor bottles, milk, water, juice containers, laundry, bleach and cleaning containers are also recyclable. Plastic eating utensils, plastic bags, drinking glasses, all lids and caps are not recyclable. For more information and a complete list go to [www.wm.com](http://www.wm.com)

The most powerful is the personal. Here are some things you can do:

- Practice the 4 "Rs" Refuse Reduce, Re-use, Recycle in all of your daily activities.
- Just say NO Thanks when offered a plastic bag and have your reusable bag with you wherever you go.
- Carry a small fork and spoon for those times you are eating at a restaurant providing exclusively plastic utensils. You can purchase reusable 'sporks' online at "Light My Fire" or at the Kittery Trading Post, Eddie Bauer etc.

• For food containers not numbered for recycling in York, check with the company. Stonyfield and Cabot Farm will take boxed up used containers and mail you coupons.

• Take a mug to the coffee shop and travel with your own water bottle.

For more information and inspiration check out. The Plastic Pollution Coalition. "Life Cycle of a Plastic Bag" Facebook cause. "Drop The Plastic Bag"

*"Never doubt that a small group of thoughtful committed citizens can change the world. Indeed it is the only thing that ever has."* — Margaret Mead

*Victoria Simon is a member of the York Energy Efficiency Committee. Columnist Jennifer Saunders will return in the next issue of the York Independent.*



## VISUAL ARTS LISTINGS

## Send us your listings!

Got a gallery exhibit coming up? Send the info to [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com). Listings run on a space available basis

• **Beginning Monday, Jan. 3 River Tree Arts will begin the winter/spring class session.**

RTA also announces the addition of evening classes, more after school choices and adult courses, as well as preschool morning classes. The Maine Academy of Modern Music begins lessons for up & coming musicians, bands and future rock stars in the RTA music studios. New faculty has been added to the existing Chappell School of Music and Art departments. RTA is the area's oldest and only community arts center providing access to music, dance, art, gallery exhibits and special events. To view the entire catalog, visit: [www.rivertreearts.org](http://www.rivertreearts.org), call 967-9120 or stop by at 35 Western Ave, Lower Village, Kennebunk.

• **Lyric Music Theater Holiday Fundraiser:** Home for the Holidays Concert and Auction including a charming, heartwarming show with carols and classics that will bring a smile and a memory. Each night, there will be a silent auction held in the lobby, with items awarded to the winners each night. Prizes range from artwork to restaurant gift certificates, to other big-ticket items. All proceeds will benefit the theater's general Fund. Come enjoy a night of Holiday Spirit and get some of your holiday shopping done at the same time! All donations are tax-deductible, as well! Dates: Friday, Dec. 17 through Sunday, Dec. 19: Times: Friday through Saturday 8 p.m., Sunday, 2:30 p.m. All seats \$13, general admission. Tickets available at [www.lyricmusictheater.org](http://www.lyricmusictheater.org) or by calling 799-1421, Box Office Email: [ticketglyric@maine.rr.com](mailto:ticketglyric@maine.rr.com). Lyric Music Theater, 176 Sawyer St., South Portland.

• **Jazz Breakfasts at the Portland Museum of Art, 7 Congress Sq., Portland, Sundays, through December 19; beginning again: Sundays, Jan. 30 through Apr. 3, 2011. 10:30 a.m. to Noon, concerts are free with museum admission. Jazz breakfasts are a longstanding and popular tradition at the museum and offer a blend of traditional favorites, new trends, and everything in between. The Museum is proud to showcase Maine musicians. For more information: 775-6148, [www.portlandmuseum.org](http://www.portlandmuseum.org).**

• **The Maine State Museum in Augusta** marks the 300th anniversary of one of Maine's most storied nautical disasters with a new exhibit of objects recovered from the underwater wreck site of the British merchant ship, the Nottingham Galley. Loaded with butter, cheese, and cordage, the Nottingham Galley and its fifteen-man crew set sail for Massachusetts from Ireland in September 1710. After days of worsening weather, the Nottingham Galley crashed into a ledge on Boon Island near

York's Cape Neddick during the stormy night of December 11, 1710. The men survived but the ship and its contents were destroyed. Following a challenging, emergency recovery effort and subsequent conservation of the water-logged and deteriorating objects, the cannons and supplies survive to this day as a remarkable, permanent part of the Maine State Museum's collection." The exhibit features one of the ship's nine recovered cannons, along with a cannon ball, wadding, and powder bag. The exhibit's photographs and video show the underwater archaeology conducted by Dr. Warren Riess of the University of Maine's Darling Marine Center. The exhibit, "The Wreck of the Nottingham Galley," will be on view through March 2011 in the museum's lobby area. The Maine State Museum is located in the State House Complex in Augusta. Hours are Tuesday – Friday, 9 a.m. to 5 p.m.; Saturday, 10 a.m. to 4 p.m. The museum is closed all state holidays, as well as state government closure days. For more information, [www.mainestatemuseum.org](http://www.mainestatemuseum.org)

• **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](http://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 now through Sunday, Mar. 6, 2011 at 6 Washington St., Dover, NH, and offers two levels of hands-on, custom-created exhibits for children ages 1 through 12. Open year-round, the museum hosts a variety of live performances, workshops, classes and special events for families. For more information, call (603) 742-2002 or visit [www.childrens-museum.org](http://www.childrens-museum.org).

• **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.

## ON THE COVER



COURTESY PHOTO

For the 13th consecutive year, a whimsical lighthouse Christmas painting by Wells, Maine artist Virginia Souza has adorned the cover of the December issue of Lighthouse Digest, the Maine-based national lighthouse news and history magazine. Souza's Christmas prints are available at the Lighthouse Depot Gift Store in Wells, Maine or online at [www.LighthouseDepot.com](http://www.LighthouseDepot.com).

## EAT HERE

## A weekly column about local food

By SARAH GRANT

The York Independent



• **Special Christmas bakery offerings:** Sweet Dreams is a little bit of a drive, but if you happen to be going Portsmouth or Newington way, it is not much farther down the pike at 100 Portsmouth Ave., Stratham, and well worth the extra miles. Formerly a gas station (the standalone cinderblock and stucco gas station architecture of the '30s and earlier), the place is at once both cute and funky. The shelves and cases are laden with abundant freshly baked goods: mile-high, ten-inch, double crust apple pies (and several other flavors in all-butter pastry, \$15), real 7" éclairs that I have not seen since my childhood, filled with actual custard and doused with chocolate glaze (\$3.25 each). There are generously fruited muffins (raspberry or blueberry \$2) with enormous tops, cannolis filled with sweetened ricotta, and bubble-topped loaves of favorite bread varieties (\$4.95). The tops of the cases are bedecked with high mounds of Christmas cookies (2 dozen for \$20).

The special draws to Sweet Dreams at this time of year are their stolen and babka. Stolen is a traditionally German Christmas sweet bread. Sweet Dreams' crescent-shaped stolen is baked with brandy-soaked fruits and glistens with apricot glaze. The babka from Eastern European origins is filled with layers of sweet cream cheese and raspberry filling and topped with streusel. Each of them is \$14 and will serve a hungry crowd for brunch or afternoon tea. Although owner David Italiano and his staff are busy baking these treats as fast as they can, he recommends that customers order ahead to be sure they can pick up what they want. Orders for Christmas week must be in by closing on Tuesday, December 21. Give David a call at (603) 682-5189. Sweet Dreams is open Monday through Friday from 6:30 a.m. to 7 p.m.; Saturday from 7 a.m. to 7 p.m.; and Sunday from 8 a.m. to 5 p.m.

• **If you want a special Christmas dessert,** and you want an expert to make it, consider ordering a Buche de Noel cake from Kristin Lawson, pastry chef at Clara's Cupcake Café in York Beach (2 Beach St., in the Atlantic Building under Blue Sky Restaurant, 361-6300). If you aren't familiar with them, Buche de Noels are shaped and made to appear as logs. Kristin makes her creations with chocolate sponge cake and vanilla butter cream filling. The cakes are generously frosted with chocolate ganache and garnished with meringue mushrooms and candied cranberries with sugar leaves for a woodland impression. Two sizes are available: a five-slice cake is \$12, a ten-slice cake is \$18. Call your order in by closing on Monday, Dec. 20 for this very special dessert that is as beautiful to behold as it is delicious to consume.

Kristin has other special treats for the holiday too: pies, breads—including pecan-cranberry tea loaf—fougasse, and clover shaped brioche rolls all at excel-

lent prices so that you are motivated to circumvent the construction-without-end on Beach Street. Clara's is open Sunday through Thursday 7 a.m. to 3 p.m.,

Friday and Saturday 7 a.m. to 5 p.m.

• **Online bakery:** In case you are jonesing for a Bread and Roses fix, and just can't wait for that enticing shop (246 Main Street, Ogunquit) to re-open in April, I have good news. Owner Mary Breen has just announced the year-round Bread and Roses online bakery! Mary has figured out the logistics of baking your pastry desires fresh to order and getting them to you while they are still most delicious. The bakery staff collects all orders from the website [breadandrosesbakery.com/shop](http://breadandrosesbakery.com/shop) early Monday morning. Mary and her winter staff will bake for you on Monday, and will ship your order to you via priority mail on Tuesday. If you are not computer savvy, give Mary a call at 646-4227, ext. 14, and she will call you back to confirm.

Mary has many of her best sellers available: sinful cinnamon butter puffs (6/\$12.75), often-imitated-but-never-duplicated sour cream coffee cake in two varieties (cinnamon-sugar with walnuts or blueberry yum) for \$9.25; giant whoopie pies (6/\$23.75); extra large Harvest or Chocolate Chip cookies (6/\$18); cream cheese brownies (6/\$23.50); Holiday cookies (13/\$14.50); and multi-grain peanut butter dog biscuits (13/\$5.50).

• **Restaurant news:** After a challenging fall with many staff changes, Blue Sky (2 Beach St., in the Atlantic Building, York Beach) has hired the consummate executive chef, James Ott. Jim is a graduate of Johnson and Wales, but that hardly matters after achieving the culinary PhD equivalent with his 30 years experience in various head chef positions up and down the east coast. A few of them were executive chef at the Falmouth Sea Grill here in Maine, executive chef at the Key Largo Marriott in Florida, and banquet chef at Wentworth by the Sea in New Hampshire.

He brings confident accomplishment and passionate understanding of local and global cuisine to York Beach, and has already left his mark on the Blue Sky menu. A few of Jim's alluring changes include wood-fired little neck clams with pancetta in the appetizer department and a new twist on surf and turf for dinner: New York strip with Chicken Fried Lobster.

Call for dinner reservations, 363-0050. Dining hours are 5:30 until 9 p.m. weekdays, and weekends 5:30 until 10 p.m. Check out Saturday lunch from 11 a.m. to 3 p.m. Sunday brunch is served from 11:00 a.m. to 3:00 p.m.

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



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\$2.50 Coronas & \$1 Taquitos
- Fish & Bucket Friday!  
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**Create Your Own Pasta Night! \$14**

An innovative dining experience where you choose your own pasta and sauce! Select from 8 different pastas and 12 different sauces, served with salad and Italian bread.

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ROASTED EGGPLANT & TOMATO RAGU  
GARLIC, BASIL & OIL - BOLOGNESE  
CARBONARA

\*Not available on holidays or holiday weekends  
\*\*Add Chicken \$5, Shrimp \$8, Sautéed Fresh Veggies \$3

**Tuesday**  
**Pasta É Basta \$16**

A glass of Italian Red or White Wine, Tuscan Soup or Salad and choose one of 9 Special Pasta Dishes!

1. Linguini sautéed with Garlic, Olive Oil, Basil, fresh Tomato & fresh Broccoli
2. Linguini Marinara or Arrabiatta
3. Bow Tie Pasta with our Homemade Pesto Cream Sauce
4. Fettucini with our hearty meat Bolognese Sauce
5. Capellini Pomodori
6. Fettucini Alfredo
7. Penne Pasta with a Portobello & Sliced Mushroom Cream Sauce
8. Ziti with roasted Eggplant & Tomato Ragu
9. Shell Pasta "Mac-N-Cheese"

\*Not available on holidays or holiday weekends

**WINTER WINE DINNERS \$65 per person**  
tax & gratuity not included

**December 16 at 6pm "The Night of the Seven Pesce"**  
1st Course: Fried Calamari, Banana Peppers, White Vinegar, Garlic Aioli.  
2nd Course: Lobster Bisque. 3rd Course: Shrimp & Asparagus Risotto.  
4th Course: Seafood Pomodori, Angel Hair Pasta. 5th Course: Chocolate Espresso Torta, Coffee/Tea.

**January 20 at 6pm "La Trattoria"**  
1st Course: Fried Artichoke Hearts. 2nd Course: Grilled Romaine, Egg & Shaved Asagio Cheese.  
3rd Course: Baked Ziti & Sausage. 4th Course: Pan Roasted Haddock Trattoria over Risotto.  
5th Course: Tartuffata Cake, Coffee/Tea.

**February 24 at 6pm "Amore" Celebrate Valentine's Day Twice!**  
1st Course: Vegetable Napoleon Risotto Cake. 2nd Course: Spinach, Strawberries, Goat Cheese Salad.  
3rd Course: Homemade Gnocchi Pomodori. 4th Course: Tenderloin Tips, Portobello Mushroom & Gorgonzola Cheese Demi-Glaze. 5th Course: Fresh Fruit & Warm Chocolate For Dipping, Coffee/Tea.  
Each Course is paired with Wine. A vegetarian 4th Course is always available by request.

**Wednesday & Sunday**  
**3 Course Dinner \$19**

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6 Entrées to choose from with Soup or Salad and Dessert

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**Thursday**  
**Personal Wine Dinner \$55 per couple**

3 Course Dinner with 6 Entrées to choose from with Soup or Salad and Dessert. Includes a Bottle of Wine of your choice.

\*Not available on holidays or holiday weekends

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FOOD

# It’s all about the chocolate

Christmas dinnertime desserts featuring that friendliest of flavors

By **SARAH GRANT**  
The York Independent

In my house, Christmas is all about chocolate. To my family, chocolate is to Christmas what apples were to Thanksgiving.

There is all the chocolate Santa will put in our stockings and chocolate gifts from friends who live in exotic, faraway places. There is easy and frequent access to all types of chocolate and other confections all day long, all over the house.

Christmas is all about over-indulgence and celebration, isn’t it? Or, was that Thanksgiving?

One thing is certain. Christmas dinner and dessert have to be easier than Thanksgiving. The heady frenzy that builds up all of December crescendos on that one very special day of days. By afternoon we are tired, but we don’t want our Christmas dining experience to be a let-down. Maybe a roast of beef or leg of lamb with a few vegetables, a salad and some lovely brioche rolls that someone else (bakery) will make. No gravy or stuffing this time. Dessert has to be special: the perfect, sating, beautiful, easy-to make dish that leaves a lasting impression.

And that could only be more chocolate.

Besides knocking the socks off your dinner guests, you will actually be able to find the time to make these easy, very rich and chocolaty desserts. Both recipes are gluten free. Each of them has only six ingredients or less and takes just 20 minutes or so to prepare. Allow more time for baking and/or chilling respectively.

Without further ado, let’s melt some chocolate.

## Flourless Chocolate Cake

Yield: at least a dozen slices. A little goes a long way with this cake.

This is an old restaurant stand-by that will always wow your diners. The basic recipe is fail-safe and has only six ingredients. It takes just 20 minutes to throw together and 45 minutes to bake. Allow at least two hours for cooling. You can bake this resilient cake ahead and freeze it until the day of your dinner. The note at the end of the recipe gives tips on alternate flavorings and garnish possibilities.

- Ingredients**
- 1 Cup (2 sticks) unsalted butter
  - 8 ounces bittersweet chocolate (consider using high quality chocolate, such as Lindt 70% Dark chocolate bars)
  - 1 ¼ Cups sugar
  - 1 Cup baking cocoa, sifted (look for Dutch process. If you can’t find it consider Hershey’s Special Dark Cocoa at Hannaford for \$2.99 can)
  - 6 eggs
  - 2 teaspoons vanilla

- Directions**
- Preheat oven to 350 degrees. Grease a 9 or 10 inch spring form pan, line it with parchment paper cut to fit the bottom of the pan; grease the parchment too. If you don’t have a spring form, use a regular cake pan with plenty of buttering, parchment and more buttering.
  - Melt the butter with coarsely chopped chocolate in the top of a double boiler over medium heat. Remove from heat when melted and put aside to cool slightly. Alternately, you could try to melt the butter and chocolate in a glass bowl in the microwave covered with a paper plate (it will spatter), but watch the power level, so you don’t burn the chocolate. Try medium power for two minutes. Then just one minute more at a time until it is mostly melted. Stir.
  - In a large bowl, whisk together sifted cocoa and sugar. Make sure that there are no lumps in the cocoa.
  - Break eggs into the cocoa mixture and whisk until completely incorporated.
  - While continuing to whisk cocoa mixture, add a little of the melted butter and chocolate to temper the eggs. Gradually add all of the butter-chocolate to the cocoa mixture continuing to stir until completely combined.
  - Add vanilla and stir to incorporate.
  - Scrape all of the batter from bowl with rubber spatula and bake for 40 to 45 minutes in the preheated oven.
  - Remove from oven and cool completely on wire rack.

Note: To make a chocolate mint cake, add 1 teaspoon of peppermint extract. To add a raspberry essence, add a jigger of Chambord to the recipe. For a coffee undertones, add 1 tablespoon of espresso powder dissolved in 1 tablespoon of boiling water.

To garnish: Vanilla accentuates chocolate. Whip up 16 ounces of heavy cream to stiff peaks with 1/3-cup confectioners sugar and 1 or 2 teaspoons of pure vanilla extract. Drop a dollop of whipped cream on each slice of cake. Depending on the optional secondary flavor of your cake, poke a sprig of fresh mint and sprinkle a few fresh raspberries onto the whipped cream for seasonal colors, or garnish the whipped cream with a tiny candy cane.

“Dessert has to be special: the perfect, sating, beautiful, easy-to make dish that leaves a lasting impression.”

## Chocolate Mousse

Chocolate mousse is the epitome of elegance by simplicity. With only five ingredients, quality is of the utmost importance. Consider using high quality chocolate such as Lindt 70 percent Dark Chocolate, or if you have a sweeter tooth, try Lindt 50 percent Dark Chocolate. One four-ounce



bar will make mousse for four.

This recipe requires raw eggs. Stick to farm eggs, where you know the hens are well cared for in a clean coop. It’s very okay to ask your local farmer questions about livestock diets and living conditions. Clean hen houses, organic, high quality diets and clean drinking water produce eggs that are far less likely to have salmonella on the shell or in the yolk. Wash the shells before you crack them. The recipe calls for eggs at room temperature, but do not leave eggs at room temperature more than two hours. If you are squeamish about the remote possibility of salmonella, or if your immune system is somehow challenged, use pasteurized yolks. Raw white are okay to use because they contain a natural antibacterial and do not carry salmonella. If you still have your doubts, skip this recipe for peace of mind and body.

- Ingredients**
- 4 ounces high quality bittersweet chocolate
  - 3 large eggs (preferably organic, farm eggs), separated, room temperature (do not leave at room temperature for more than two hours)
  - 2 ½ teaspoons sugar, divided
  - ¾ Cup chilled heavy whipping cream
  - 1 teaspoon pure vanilla extract

**Directions**

Coarsely chop chocolate and place it in a metal bowl set over a saucepan of simmering

water. Stir occasionally until chocolate is melted and smooth. Remove bowl from saucepan.

In another bowl, beat egg yolks until homogenous. Gradually add chocolate to yolks while continuing to whisk or beat.

Beat egg whites and a pinch of salt with an electric mixer (clean beaters)in another medium bowl until soft peaks form. Gradually add 1 ½ teaspoons sugar, beating constantly until whites are glossy and medium-firm peaks form.

With a rubber spatula gently fold egg whites into chocolate mixture in thirds. Do not over mix.

Divide mousse among 4 bowls. Cover and chill until set, about 4 hours. Keep chilled.

Beat cream, 1 teaspoon of sugar and vanilla in another medium bowl until peaks form. Spoon dollops of whipped cream onto mousse at time of service.

**Note:** Here is something I learned from Jim Haller. Peel an orange and pull it apart into sections. Clean off any excess pith. Melt 4 ounces dark chocolate in same double boiler configuration as described in step 1 of mousse recipe. When melted, add 1 teaspoon of unsalted butter and stir into chocolate, being careful to scrape down sides of bowl, until the butter is completely melted. Immediately, dip each orange section into chocolate and place on waxed paper or parchment to cool. Refrigerate no longer than 10 minutes, so that condensation does not form on chocolate and ruin the gloss. Garnish each bowl of mousse with one section of the chocolate orange.





SARAH GRANT PHOTO

All-Day Sweet and Savory Muffins can get your family through Christmas Day with a minimum of effort.

## MUFFINS TO THE RESCUE!

A smart way to eat right amid Christmas Day chaos

By **SARAH GRANT**  
The York Independent

Christmas is a busy day. Out of bed, our feet hit the floor running.

If you have little ones, they will want to tear into their stockings and gifts before dawn. It's probably best to get some balanced nutrition into them before their faces are smeared with three colors of chocolate.

If you have houseguests, they may want to eat breakfast/brunch sometime before 3 p.m. One place you do not want to spend the entire day is the kitchen, especially with everyone else playing with the new Xbox with Kinect way off in the living room.

So, here is a possibility: All-Day Sweet and Savory Muffins. Serve them with some scrambled eggs and perhaps some whole fruit or fruit salad for brunch, and you are done until dinner. Make a lot of them, in mini-muffin size too, so the household can snack on them all day while you put your feet up. This recipe will yield a meal-in-a-muffin with protein from bacon, nuts and cheese; a variety of fruit and its fiber; grain from whole wheat; and extra sweetness from the maple syrup. They appeal to all ages and palates.

### All Day Sweet and Savory Muffins Ingredients

- 1 Cup all-purpose flour
- ¾ Cup whole wheat flour\*
- 1 Tablespoon baking powder
- ¼ teaspoon baking soda
- Pinch salt
- 2 eggs, slightly beaten
- ¾ cup milk

- ½ cup dark amber maple syrup
- ¼ cup bacon fat
- Crumbled cooked bacon (4 rashers)

### Additions

Use some or all of these extra flavors, textures and their added nutrients. The more, the merrier.

- ½ cup toasted, chopped pecans (if you don't want the extra step of toasting the pecans, sprinkle them on top of the muffins and let the baking process toast them for you).
- 1 tart apple, finely chopped, skin on
- ¼ cup dried cranberries or raisins (other dried fruits are good too such as blueberries,

“...the household can snack on them all day while you put your feet up.”

- cherries and/or chopped apricots)
- 1 cup medium sharp cheddar cheese, diced

### Directions

- Preheat oven to 400 degrees. Butter a 12-muffin tin.
  - Whisk flours, baking powder, baking soda and salt in a medium bowl to combine.
  - In another bowl, mix eggs, milk maple syrup and melted bacon fat.
  - Pour egg mixture over the flour mixture. Stir only enough to dampen flour.
  - Dump all of your chosen additions, including crumbled bacon, at once and stir just enough to distribute them throughout the batter. Do not over stir. Batter should not be smooth.
  - Bake for about 15 minutes. Serve warm from oven or cooled. Good all day.
- \* If you are fresh out of whole-wheat flour, use 1-7/8 cups all-purpose flour instead.

Merry Christmas!

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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.

One-of-a-kind

- **Dollar Days at the York Community Thrift Shop.** 1320 Route 1, Cape Neddick. Saturday, Dec. 18 through Wednesday, Dec. 22; 10 a.m. to 4 p.m. All items \$1 or less: Clothing, Household goods, Glassware, Christmas and More. Support the York Community – Shop the Thrift.
- **The 2010-2011 Winter Gateway Farmers Market** will take place on 10 Saturdays between now and March at Fosters Downeast Clambake, York Harbor. Dates are: Saturday, Dec. 18, Saturdays, Jan. 15 & 29, Saturdays, Feb. 5 & 19 and Saturdays, Mar. 5 & 19. The market will run 10 a.m. to 2 p.m. and there will be 20-30 vendors each Saturday. The market is free and open to the public. Visit www.gatewayfarmersmarket.com or call the Greater York Region Chamber of Commerce at 363-4422 for more information.
- **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.
- **An all sparkling wine tasting** at The Clown on Friday, Dec. 17 between 5 and 8 p.m., 659 Route 1 York, next to Meadowbrook Plaza. 351-3063.
- **Candlelight Stroll,** Saturday, Dec. 18, and Sunday Dec. 19, Portsmouth, N.H. Stroll through life in a simpler time as 350 years of American history, winter traditions, and holiday celebrations unfolds around you in New Hampshire's oldest waterfront 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.
- **Open House at The Model Train & Slot Car Shop,** York Village Marketplace, 26 Brickyard Ct. (off Route 1 behind Best Western). Free operating layouts and free refreshments on Saturday, Dec. 18 and Sunday, Dec. 19 from 11 a.m. until 6 p.m.
- **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, Jan. 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.
- **Sanford Maine Stage Theatre Company** will hold a Christmas Brunch during the Sanford Holly Daze events on Sunday, Dec. 19 from 11 a.m. until 2 p.m. The brunch will be held at LJ's Restaurant in the Mid Town Mall, Sanford. The public is invited to enjoy some good food, good company & maybe a few singing waiters. Cost: \$7 per person; children's portions available. For more information/reservations: www.sanofrdmainestage.com.
- **New Year's Eve Dance,** live band (Time Riders), music of the '50s - '70s, 7 p.m.: delicious buffet, favors, cash bar, midnight champagne toast. \$40 per person or \$300 / table of 8. Nasson Community Center, 457R Main St., Springvale. nassoncc.org. Reservations: 324-1224.

Theatre, Shows

- **The Boston String Quartet** will be performing at Saint David's Episcopal Church on Saturday, Dec. 18 at 7 p.m. They will feature a stylistic mix of music ranging from the flamenco writings of award-winning composer, Mauricio Yazigi, to a contemporary envisioning of jazz classics by former Turtle Island String Quartet member,

YHS HOLIDAY CONCERT



COURTESY PHOTO

The York High School Music Program will present the second of its two annual Choral Holiday Concerts on Friday, Dec. 17 at 7:30 p.m. The concert will be held at St Christopher's Catholic Church in York Village. Under the direction of Rob Westerberg with accompanist Deborah Clough, the concert will include performances by the YHS Chorale, Chamber Singers and full Chorus. The public is invited to attend this free concert; early arrival is strongly encouraged. Doors will open at 6:45 p.m.

- Danny Seidenberg, to a new and curious arrangement of Bohemian Rhapsody. Tickets are \$15 and will be available at the door on the evening of the performance or you may pre-purchase tickets at www.stdavidskennebunk.org. Saint David's is located on Route 1 south in Kennebunk just before the Wells town line. For more information: 985-3073.
- **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 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.themusicall.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 now on sale. 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 and available at Longfellow Books or online at www.vividmotion.org. . No children please.
- **Pontine Theater** presents Phyzgig, which has become a popular holiday family-oriented festival that chases away the blues with performances featuring magic, mirth, and mayhem. Performances are Sunday, Dec. 26 through Thursday, Dec. 30 at 2 p.m. each day. Tickets: \$15, \$12 students/seniors. West End Studio Theatre located at 959 Islington St., Portsmouth N.H.; tickets online at www.pontine.org. Tickets may also be purchased at the door one half-hour prior to each performance, subject to availability, cash and checks only. For information, contact Pontine Theatre (603) 436-6660, info@pontine.org
- The Music Hall will broadcast on screen Puccini's Wild West Opera, La Fanciulla Del West, on Saturday Jan. 8 at 1 p.m. and starring all-American diva Deborah Voigt and Marcello Giordani; the broadcast celebrates the 100th anniversary of the opera's world premiere at the Met. Tickets are \$27.50, 18 & under: \$15 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.themusicall.org .

Books

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

- Adult Ed Wells Ogunquit Adult Education.** Details for the following classes or events can be found at www.wells-ogunquit.maineadulted.org. Registration online, by phone 646-4565 with Master Card or Visa, by mail P.O. Box 1650, Wells, ME 04090 or in the office at Wells High School, Route 109, Wells. The winter brochure (Winter 2011 Ed-Venture) has been mailed and can be found on our website, www.wells-ogunquit.maineadulted.org. Look for new opportunities as well as your favorites.
- Algebra I:** This 60-hour algebra class is appropriate for anyone preparing for the Accuplacer test or a College Algebra class, as well as adults needing a math credit for their high school diploma. There will be a refundable textbook deposit. There is no registration fee for adult high school diploma candidates. Inquire about fee waivers for qualified students. Dates: 1/10 – 4/11, Mon/Thur, 6 to 8:30 p.m. Fee: \$65.
- Early January:** Courses beginning early in January include: Performing Arts Night at the Wells Public Library, Access 2007, Excel 2007 Level 1, Chair Yoga, Gentle Introduction to Yoga, Great Decisions, Piano for Beginners, Yoga Sections 1 and 2, Weaving Rag Rugs and Woolen Mittens from Old Sweaters. Early registration recommended.
- New Courses:** New winter courses beginning in January are Hand Knit Mittens, Enhancing your Photos with Free Online Tools, Needle Tatting and What's in your Smoothie?
- New York City in April:** Looking for a great gift idea? Take your favorite person to NYC April 8-10, 2011. Travel on a comfortable coach where we'll

TREE-MENDOUS!



COURTESY PHOTO

The 5th Annual Festival of “Fostering” Trees in York was a tremendous success once again this year, raising more than \$5,000 for youth in foster care, more than \$500 for the York Food Pantry and an overflowing box of toys for Toys for Tots. Once again the American Legion Hall in York was transformed into a magical enchanted forest of 140 Christmas trees, every shape, color, size & theme that could be imagined, bringing smiles and joy to all who attended!







# READER IN PHILIPPINES NEEDS MECHANIC



Dear Tom and Ray:

I took my 2001 Saab 9-5 2.3L Turbo from Minnesota to the PHILIPPINES. This car has always been like a bad boyfriend — he treats me bad, doesn't work when I need him to and takes all my money, but I keep him around because he's so darn pretty.

But the Saab is having some real problems with the heat in Manila that I can't resolve, and since I'm pretty certain I'm the ONLY person with a Saab in the Philippines, I could use some help. Both radiator fans seem to be working; I've replaced the water pump, the thermostat, the serpentine belt, all the idler pulleys and had the radiator flushed.

No one can figure out why this car keeps overheating!! Most mechanics just scratch their heads (if they'll even look at it) while a crowd of curious men gathers to look under the hood to marvel at how tightly

packed all the parts are (which helps me not at all).

What should I do? Sometimes this car is fine; other times (like when it idles in the not insubstantial Manila traffic for 30 minutes or more) it's overheating and spewing water everywhere.

HELP! I'm a Saab owner in the Saab-less Philippines! — Rebecca

RAY: Gee, Rebecca, you sure have taken this Saab out of its element. I mean, this car comes from Sweden, the land of glaciers and fjords and layers upon layers of polar fleece. And you're asking it to adapt to the land of flip-flops and wide-brim hats.

TOM: But even in 100 degree heat, the Saab shouldn't overheat. So something is clearly wrong. And, unfortunately, based on your description, I think you have a blown head gasket.

RAY: And that's probably beyond the scope of the guys who are marveling at how tightly packed your engine is.

TOM: But you might as well let someone try to fix it, Rebecca. I mean, you're never going to ship this car back to the United States, right? At some point, it's going to become part of the coral reef system in Manila Bay. The question is, does that happen now, or can you drive it for a few more years first?

RAY: So pick the mechanic you have the most faith in, and have him try to replace the head gasket for you. It's a big job. You'll obviously have to mail order the parts, which will cost you a few hundred

bucks.

TOM: But if nothing else, you'll give those guys some great stuff to marvel over for a few days, as they watch all those parts come out of that tiny little engine compartment. And then watch your guy try to fit as many of them as he can get back in there.

RAY: And, who knows? When it's over, they might end up with enough left-over parts to build you another Saab!

Dear Tom and Ray:

We recently bought a 2005 VW Beetle and love it. Our one concern is its tendency to hydroplane in the rain. Is there any way to install an aftermarket stability control? In 2005, the electronic stability control was not a feature on the Beetle. If not, what can we do to help reduce the tendency to hydroplane, in addition to slowing down? Thanks, guys. — Ted

RAY: Slow down some more.

TOM: There's no way to install an aftermarket stability control system, that we know of. Nor would it prevent hydroplaning. But there are several things you can try, Ted.

RAY: Hydroplaning occurs when so much water collects in front of your tires that it creates a wedge of water, and your tires ride up on the wedge of water and temporarily leave the road.

TOM: It's most likely to happen when you drive into a large puddle at a fairly high speed. And, as I'm sure you can attest, Ted, it causes a loss of control. Not only of

the car, but sometimes of your bodily functions. It's scary!

RAY: Normally, hydroplaning is prevented by the tread design of your tires. The tread contains grooves that channel the water through the tire, leaving the surface of the tread firmly on the road.

TOM: So one possibility is that you simply don't have enough tread left. If your tires are old and worn down, and the channels aren't deep enough, you won't be able to move water through the tires quickly enough, and you'll hydroplane.

RAY: Hydroplaning also can be caused by worn-out shocks that aren't doing their job of keeping the tires pressed down against the roadway. That makes it easier for water to push the tires off the road surface.

TOM: And if your tires and shocks haven't been changed since 2005, either or both could be the culprit now. So have your mechanic take a look and give you his opinion on both your shocks and your tires.

RAY: For most people who drive at reasonable speeds with good tires and shocks, hydroplaning is a rare event. But if you live in a place that gets regular flash floods, or where there's particularly poor drainage, you might consider buying tires that are specially designed for their resistance to hydroplaning. Two that we know of are the Michelin HydroEdge and the Goodyear Assurance TripleTread.

TOM: And, like we said, slowing down helps a lot, especially when it rains, Ted.

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TRON: Legacy

By **AMY DIAZ**

For the York Independent

**TRON: Legacy (PG)**  
Return to the pre-Internet fantasy of the computer age with **TRON: Legacy**, a delightfully fun and visually entertaining sequel to the 1982 movie.

So let me say up front that the original *TRON* represents a hole in my pop culture education. I'm not sure if I ever saw it in its entirety (and if I did, I don't remember). That doesn't really cause a problem here, though, as *TRON: Legacy* speaks a more universal language — the language of slightly cheesy sci-fi.

Back story: Once upon a time, Kevin Flynn (Jeff Bridges) discovered the Grid, a physical universe “inside” the computer. He told his young son Sam (Owen Best) about the Grid and his adventures there (illustrated with the help of *TRON* action figures) and how he hoped that discoveries from the Grid could one day improve life on Earth. But then (1989) Kevin disappeared and little Sam was left as the heir to his company ENCOM but with no father.

Present day: Sam (Garrett Hedlund) is a 26-year-old troublemaker. He spends his time outrunning cops on his motorcycle and, once a year, pranking ENCOM, a company he technically owns. This time, it's by releasing for free the company's latest operating system because his dad would have wanted the information to be free (or some such — anytime there is talk about “the network” or a sudden eruption of computer jargon, feel free to ignore and just gaze at the pretty lights). Alan Bradley (Bruce Boxleitner), his dad's old friend, stops by to give Sam a talking to and leaves him with a strange piece of information — he just got a page (a page — I know, right?) from Kevin's old office at his arcade. Wanting to know what it's all about, Sam stops by the arcade, brushes dust off the games, accidentally turns on some Journey and before you know it is zapped into the Grid by his dad's old computer.

Sam quickly realizes where he is but he's not sure of the rules.

He's captured and suited up for a gladiatorial game that appears to be a cross between dodgeball and ultimate Frisbee (if played with laser-tipped throwing stars). Using his video game savvy, he survives long enough to get the attention of Clu (face and voice of a youthful Jeff Bridges, body of John Reardon). Clu is the doppelganger Kevin created years ago to help him watch the Grid but who has become a crazed dictator. Before Clu can destroy Sam at yet another game (let's call it “Glowy Motorcycle Demolition Derby”), Sam is rescued by Quorra (Olivia Wilde), a bad-ass chick with asymmetrical hair who helps Sam on his quest to find his real father.

This isn't the kind of movie where you really consider the performances — except let me give a big “woo-hoo” to the delightfully shameless Michael Sheen, who shows up here as a David Bowie-resembling bar owner at what appears to be the Mos Eisley cantina on rave night. I love, *love*, that Sheen does serious grown-up movies like *Frost/Nixon* and *The Queen* but isn't above playing a vampire aristocrat in the *Twilight* movies or a werewolf in the *Underworld* movies or this guy, right here, who chews up the scenery with a merry gnashing of his teeth. His entire role is both pointless and delectable. Also, SPOILER ALERT sort of (if you haven't seen the trailers): when the older Kevin Flynn shows up, Bridges seems to be having all sorts of a good time doing his surfer-hippie shtick, this time with a bit of Obi Wan to it. Even with all the George Lucas-reminiscent dialogue about the ins and outs of the Grid, these actors seem to be enjoying themselves.

I might sound like I'm damning

this movie with faint praise and broad mockery but I'm not. It is not only a nice trip down memory lane for the grown-up geek but also energetic and kid-friendly enough that you could bring the next generation of sci-fi nerds to it. *TRON: Legacy* is hopelessly goofy but it is — or rather it becomes as you travel through it — charming, both for its nostalgia value and for its genuine and mostly successful attempt to bring you a sparkling sci-fi adventure. **B+**

*Rated PG for sequences of sci-fi action violence and brief mild language. Directed by Joseph Kosinski and written by Edward Kitsis, Adam Horowitz, Lee Sternthal and Brian Klugman (from characters by Steven Lisberger and Bonnie MacBird), TRON: Legacy is two hours and seven minutes long and is distributed by Walt Disney Pictures. It opens in wide release on Friday, Dec. 17.*

**Yogi Bear (PG)**  
The Hanna-Barbera classic gets a live-action update in **Yogi Bear**, a surprisingly tolerable and happily short family comedy.

Yogi (Dan Aykroyd) may live in the woods but, being smarter than the average bear, he spends his days not hunting and foraging but lying in wait for pic-a-nic baskets to nab from visitors to Jellystone Park. His partner in crime is Boo Boo (Justin Timberlake), a shorter, skeptical, more cautious bear. In addition to wearing swell neckwear (Boo Boo has a bowtie; Yogi has a tie and hat), these bears can talk — argue even, which they frequently do when trying to convince Ranger Smith (Tom Cavanagh) that while they were in the proximity of a picnic disruption they were not the cause of it. Ranger Smith finds his two bear charges to be something of an annoyance, but documentarian Rachel (Anna Faris) shows up at Jellystone to make a film about them, much to the delight of Smith, who is sweet but not good at talking to girls.

Despite being home to two talking bears, Jellystone Park is in trouble. Mayor Brown (Andrew Daly) has spent the city into debt and is looking for a way to make a quick buck. He and his yes-man (Nathan Corrdry) decide to sell the logging rights to Jellystone to bring the city back into the black. This would put

an end not only to Yogi's picnic-basket-stealing days but also to Ranger Smith's job and, of course, to the natural beauty of Jellystone.

T.J. Miller plays a Barney Fife-ish deputy ranger who gets in the way of Ranger Smith's plans to save the park in hopes of getting Smith fired and himself appointed to the job. All this human drama is played with a very light touch to allow the bears — CGI creations with Aykroyd and Timberlake's voices — and their silliness to be in the spotlight. I saw this in a theater full of kids of all ages and while the room wasn't rocked with laughter it seemed to keep everyone's attention. My 10-year-old stepson laughed — sometimes even at the same things I laughed at.

So perhaps it is unfair to judge a movie by this very low bar but: *Yogi Bear* does not hurt. Adults can sit through this movie and not suffer — the first 45 or so minutes were particularly well-paced. And though the movie might have been best at about a 65-minute run time, its nearly hour-and-a-half length didn't feel unduly long. Nobody's nominating this movie for an Academy Award but it doesn't make your ears bleed either. I liked that chunks of this movie were devoted to straight up picnic-basket-nabbing highjinks — catapults, improbable flying machines, pies in the face. Sure, there's the overarching story about the not-nice-ness of balancing your city's budget by clear cutting the local wildlife preserve. But a lot of this movie is wackiness, pratfall and sardonic Boo Boo comments. It's like a piece of fresh fish adorned only with a bit of olive oil and a hint of butter — streamlined, clean.

*Yogi Bear* isn't so different in content and setup from the recent Brendan Fraser movie *Furry Vengeance* and yet that film was nearly unwatchable. Here, the story is pared down and isn't allowed to get in the way of the fun, and the Hanna-Barbera goofiness shines through. **B-**  
*Rated PG for some mild rude humor. Directed by Eric Brevig and written by Jeffrey Ventimilia, Joshua Sternin and Brad Copeland, Yogi Bear is an hour and 22 minutes long and is distributed in wide release by Warner Bros. It opens on Friday, Dec. 17.*

**Black Swan (R)**  
If you see just one disturbing take on a Tchaikovsky ballet this winter make it **Black Swan**, a dark and strange drama from Darren Aronofsky.

And funny! You wouldn't think a psychosexual thriller (which is how I keep hearing the film billed) about ballet starring Natalie Portman would be a laugh riot, but it is strangely, frequently, quite hilarious. Intentionally, even. There is a great throwaway moment

toward the end of the film when Nina (Portman), the dancer who is having a complete psychological breakdown as she attempts to give a perfect performance as the Swan Queen in *Swan Lake*, is backstage during the opening night's performance. She has started to internalize the story of the white and black swans and she has started to see the ballet's villain Rothbart (Sergio Torrado) as the personification of evil and betrayal and the forces that she believes are plotting her downfall. She passes him, dressed in his full evil crow regalia, while in a state of extreme agitation and delirium. “Hey,” he says casually as you do to coworkers, when she passes him.

Everything I'd heard about this movie and everything I saw in the trailers did not prepare me for this strange, fantasy-tinted *All About Eve*-ish look at the backstage drama of a ballet. As I mentioned, it's funny — I found myself laughing more than expected particularly at moments that poke fun at the “is this really happening/is it a dream” moments. The movie gives us the story from Nina's point of view but it presents it in such a way that we know not to take her at face value. Is Nina nuts? Is she really turning into a swan? Is she both nuts and being gaslighted by an ambitious rival? The movie holds back just enough that you're never quite sure what's happening — though it offers enough hints that you can make a good guess — even in its final moments. It is, like a ballet, a representation of actions as opposed to a direct display of actions and feelings. I found myself enjoying just going along with this nutty little ride.

Because not only is there the story of Nina and her brightening star/growing insanity, there is also a lot of fun stuff about ballet — its beauty and its ugliness. We see the actors practice and eventually perform and get a sense of some of the artistry involved. We also get the toe-cracking, nail-breaking, chiropractic moments of ballet. The movie does something unusual with its sound — even during the most symphonic moments, the music never completely covers the sound of the hard-toed pointe ballet shoes tapping across the stage. The result is that the ballet doesn't seem magical, the ballerinas don't float — instead they seem like athletes doing incredibly difficult physical work. It was a small but smart story-telling choice. *Black Swan* is full of such small but elegant touches that all add up to a fascinating, mesmerizing movie. **B+**

*Rated R for strong sexual content, disturbing violent images, language and some drug use. Directed by Darren Aronofsky and written by Mark Heyman, Andres Heinz and John McLaughlin, Black Swan is an hour and 43 minutes long and distributed in limited release by Fox Searchlight.*

## 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

On Saturday, Dec. 18, Pet Smart in Biddeford will offer pictures with Santa. from 11 a.m. to 1 p.m. AWS canines and their handlers will also be on hand to get their photo taken and spread good cheer!

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.animalwelfarestociety.org](http://www.animalwelfarestociety.org) or call 985-3244.

Georgia

Meet Georgia, a six year-old Labrador/Border Collie Mix. Georgia is a vivacious and fun dog. She's very outgoing and would be happy to share a new home with other dogs and children of all ages. Cats are too much for her to handle though, so we'll be asking that she not share a home with any.



Edgar

This Loving hunk of a man is Edgar! He is a ten year-old Pitbull. One thing that Edgar's new family will have to keep in mind is that he is mostly blind with limited peripheral vision. He gets around very well but will have to get used to new surroundings.



Emma

Meet little Miss Emma! She is a lov-ing little



ten month-old Pitbull who came to the shelter with a fractured femur. She has had surgery on her leg to correct it and is recover-ing in a foster home. She is available by appointment on the weekends and 11 am to 4 pm on weekdays.

Clark

Meet Clark, his adoption fee has been waived. He is a laid back seven year-old cat that is searching for a forever home. Clark is an easy going boy that would do great in just about any type of home. He would love to share his new home with other cats, respectful children and possibly even dogs.



Poe

Meet Poe! Like all of our cats over six months old, Poe's adoption fee is waived. He is a super cool eight year old cat 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.



Huck

This handsome young

stud is Huck! He is a two year-old cat that is searching for the purr-fect forever family. He should do just fine sharing his new home with other cats and respectful children. Like all of our cats over the age of six months, Huck's adop-tion fee will be waived.



Daisy

Meet Daisy, a two-and-a-half year-old Guinea Pig. Daisy is a typical Guinea Pig. She would be happy to share a home with children and would make a great starter pet for just about any household.



Frenchie

This beautiful girl is Frenchie! She is an adult Mini Lop rabbit and a friendly girl who would love to be han-dled on a daily basis to stay this way. If you are interested in adopting Frenchie please fill out our questionnaire and stop in to meet her.



Bonnie

This darling little fluff ball is Bonnie, a two year-old Rex Mix Rabbit. Like most rabbits, Bonnie would do best with plenty of hay to nest in, veggies to snack on, and hide-aways to explore.



TIDE CHART  
York Harbor

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.

Saturday, Dec. 18  
High Tide, 8:21 a.m.  
Low Tide, 2:14 a.m.  
High Tide, 9:02 p.m.  
Low Tide, 3:00 p.m.

Sunday, Dec. 19  
High Tide, 9:05 a.m.  
Low Tide, 2:59 a.m.  
High Tide, 9:46 p.m.  
Low Tide, 3:44 p.m.

Monday, Dec. 20  
High Tide, 9:48 a.m.  
Low Tide, 3:43 a.m.  
High Tide, 10:30 p.m.  
Low Tide, 4:27 p.m.

Tuesday, Dec. 21  
High Tide, 10:32 a.m.  
Low Tide, 4:27 a.m.  
High Tide, 11:13 p.m.  
Low Tide, 5:09 p.m.

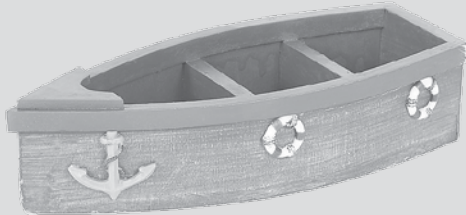
Wednesday, Dec. 22  
High Tide, 11:16 a.m.  
Low Tide, 5:12 a.m.  
High Tide, 11:57 p.m.  
Low Tide, 5:53 p.m.

Thursday, Dec. 23  
High Tide, 12:02 p.m.  
Low Tide, 5:58 a.m.  
Low Tide, 6:38 p.m.

Friday, Dec. 24  
High Tide, 12:43 a.m.  
Low Tide, 6:47a.m.  
High Tide, 12:51 p.m.  
Low Tide, 7:25 p.m.

Saturday, Dec. 25  
High Tide, 1:31 a.m.  
Low Tide, 7:39 a.m.  
High Tide, 1:42 p.m.  
Low Tide, 8:14 p.m.

Sunday, Dec. 26  
High Tide, 2:22 a.m.  
Low Tide, 8:35a.m.  
High Tide, 2:38 p.m.  
Low Tide, 9:06 p.m.



Monday, Dec. 27  
High Tide, 3:16 a.m.  
Low Tide, 9:35 p.m.  
Hide Tide, 3:37 p.m.  
Low Tide, 10:02 p.m.

Tuesday, Dec. 28  
High Tide, 4:13 a.m.  
Low Tide, 10:39 a.m.  
High Tide, 4:41 p.m.  
Low Tide, 11:00 p.m.

Wednesday, Dec. 29  
High Tide, 5:14 a.m.  
High Tide, 5:48 p.m.  
Low Tide, 11:46 a.m.

Thursday, Dec. 30  
High Tide, 6:16 a.m.  
Low Tide, 12:02 a.m.  
High Tide, 6:57 p.m.  
Low Tide, 12:53 p.m.

Friday, Dec. 31  
High Tide, 7:17 a.m.  
Low Tide, 1:05 a.m.  
High Tide, 8:00 p.m.  
Low Tide, 1:57 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 Big hit
- 6 Owed amounts
- 11 Verboten
- 12 Three-time Wimble-don champ
- 13 Next to
- 14 Contradict
- 15 Tyler of "The Lord of the Rings"
- 16 Sea dog
- 18 Fertility-clinic topic
- 19 Tennis feat
- 20 Ñ bind
- 21 Unite
- 22 Prepare
- 24 Lawyer: Abbr.
- 25 Cannabis extract
- 27 Dance move
- 29 Starts
- 32 Siamese or Burmese
- 33 Crumb carrier
- 34 Hogwash
- 35 French friend
- 36 Deli choice
- 37 Commotion
- 38 Turning tool
- 40 Flying reptile of

1	2	3	4	5		6	7	8	9	10
11						12				
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35				36				37		
38			39			40	41			
42						43				
44						45				

12-17

- movies
- 42 TV's DeGeneres
- 43 Steaming
- 44 "Bye!"
- 45 Stable mothers

DOWN

- 1 Prison camp
- 2 Spite
- 3 Place for a star's credit
- 4 Chip off the old block
- 5 Hampers
- 6 Winger of films
- 7 Christmas forerunner
- 8 Undetected
- 9 Hot dish holder
- 10 Unwavering
- 17 Writer Trollope
- 23 Easy mark
- 24 Cart puller
- 26 Meantime
- 27 Justice symbol
- 28 Tex-Mex treat
- 30 So far
- 31 Gems
- 33 Sports spot
- 39 "You there!"
- 41 Man-mouse link

SUDOKU

Conceptis Sudoku

By Dave Green

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

Difficulty Level ★★★★★

12/17

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Crossword Solution

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

Sudoku Solution

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

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## COMMUNITY SERVICE

## Send us your listings!

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

## Worship services

• **Praise on the Seacoast**, a monthly celebration of song and praise, will offer a special Christmas celebration on Sunday, Dec. 19 at 5 p.m. at York-Ogunquit Church. Praise on the Seacoast is a new worship experience, celebrating God in a less formal, contemporary setting. York-Ogunquit United Methodist Church is located at 1026 US Route 1 in York. For more information: 363-2749 or visit [youmc.org](http://youmc.org).

• **Holy Cross Lutheran Church**, corner of Storer and Lord Streets in downtown Kennebunk will provide a special worship schedule for the celebration of Christmas. The children's pageant will be Sunday, Dec. 19 at the 10:45 a.m. worship service. Christmas Eve services are at 7 & 11 p.m. The 7 p.m., service is a family-oriented worship with candlelight. The 11 p.m., service is a traditional service of lessons and carols, with candlelight. On Christmas Day, Saturday, Dec. 25, there will be a service at 10 a.m., rather than the usual Saturday afternoon service. On Sunday, Dec. 26, there will also be a single worship service at 10 a.m. The Saturday afternoon service will be suspended after Dec. 18, due to budget constraints. Holy Cross, the only Lutheran Church in York County, cheerfully welcomes all newcomers, whatever their background. Visit [www.kennebunklutheran.org](http://www.kennebunklutheran.org).

• **On Tuesday, Dec. 21 at 6 p.m., Christ Church on Dane Street** in Kennebunk will provide a Blue Christmas service. This will be a brief service of consolation for those who are recently bereaved, have lost loved ones, or who will be alone at Christmas time. On the shortest day of the year, this is an opportunity to begin looking forward to a brighter future. Christmas Services will be: Family service with live "Holy Family" at 6 p.m. on Christmas Eve, Friday, Dec. 24, and a

candlelight service with caroling following at 9 p.m. Christ Church is pleased to announce that their new Music Director, Warren King, will be playing at both the Blue Christmas and the 9 p.m. Christmas Eve services.

Regular worship services are at 10 a.m. on Sundays, and all are invited to attend. Handicap access is available at the rear of the church, across from Town Hall on Green Street. Christ Church is a Federated Church, United Methodist and United Church of Christ. All are welcome at any services, whether affiliated with any church or not.

• **St. George's Episcopal Church**, 407 York St. York Harbor: Sunday, 8 a.m., Holy Eucharist Rite II spoken service; Sunday, 9:15 a.m., Formation for all ages, 10:15 a.m., Holy Eucharist, Rite II with music, Thursday, 10 a.m. Holy Eucharist with optional laying on of hands for healing. Call 363-7376 or visit [www.stgeorgesyorkharbor.org](http://www.stgeorgesyorkharbor.org) for more information.

• **Bahai'i Faith** meets Sunday morning for devotional meetings and fellowship. Call 363-4591.

• **Cape Neddick Baptist Church** schedule: Sunday School for all ages at 9 a.m.; Sunday worship service and Junior Church at 10:15 a.m.; choir rehearsal, 6 p.m. Wednesday prayer meetings, 7 p.m. Call 363-3566 or visit [www.cape-neddick-baptist.org](http://www.cape-neddick-baptist.org).

• **First Parish Church**, 180 York St., York, offers thought-provoking sermons, special music, child care and church school for all ages. Sunday worship services are held at 10 a.m. Call 363-3758.

• **Holy Cross Lutheran Church Fall Hours** - the schedule of services has changed. The informal worship service on Saturday afternoons will be at 4 p.m. throughout the cooler months, while the traditional worship service on Sun-

day mornings will be at 10:45 a.m. The modern Lutheran liturgy service at 8:15 a.m. on Sunday mornings remains the same. Other regularly scheduled events at Holy Cross will continue on as usual. The free "Share the Bounty" supper of baked beans, hot dogs, and homemade pies will be offered the first Saturday of every month from 4 to 6 p.m. The free Friendship Lunch will be presented the second Monday of every month at noon, and Harvest Café will prepare a free dinner for the community at 5 p.m. on the third Thursday of each month. Holy Cross Lutheran Church is located on Storer St. in downtown Kennebunk, between Main St. and the roundabout, with handicap accessibility and two parking lots. For more information call 985-4803, or visit [www.kennebunklutheran.org](http://www.kennebunklutheran.org).

• **St. Christopher by the Sea Church** holds Masses at 6 p.m. Saturdays, 7:30 a.m. and 11 a.m. Sundays. Call 363-4177.

• **Trinity Episcopal Church**, at the corner of York St. and Woodbridge Rd., York, offers Mass on Sundays at 10:30 a.m. Call 363-5095.

• **Union Congregational Church**, Church St., York Beach, offers weekly worship services commencing at 10:45 a.m. on Sundays. Call 752-7280.

• **York-Ogunquit United Methodist Church**, 1026 Route 1, York, is a Reconciling Congregation. Sunday School is at 9:15 a.m. Sunday worship begins at 10:30 a.m., with refreshments and fellowship afterward. Nursery care provided. Handicapped accessible. Call 363-2749.

• **York Street Baptist Church**, 61 York St., York, holds Sunday morning service at 9 a.m.; Sunday School (for all ages) begins at 10:45 a.m. Call 363-2177.

## Donations, volunteers needed

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops.

fun. Too bad you're in jail.

**Sagittarius** (Nov. 22-Dec. 21): Today will be the start of something big. Unfortunately, it will be your big divorce.

**Capricorn** (Dec. 22-Jan. 19): One word that will prove useful in describing your future is "spectacular," as in "spectacular failure."

**Aquarius** (Jan. 20-Feb. 18): The best things in life are free. Unfortunately, all the products in the supermarket are not.

**Pisces** (Feb. 19-March 20): This is a test of the Emergency Horoscope Network. Had this been an actually emergency, you would have been instructed where to turn for information and predictions.

## Horoscopes

By Rusty  
The southern Maine coast's leading astrologer and part-time seance etiquette advisor

**Aries** (March 21-April 19): Today is the first day of the rest of your life, but then so is tomorrow and the next day after. So good luck with that one.

**Taurus** (April 20-May 20): You're in it for the long haul. Too bad you have so much to haul around.

**Gemini** (May 21-June 20): You are a remarkably giving person. The problem is, all you give to others is crap.

**Cancer** (June 21-July 22): Do not let your emotions cause other people to get snippy around you. But then you don't have

any emotions, you lying creep, do you?

**Leo** (July 23-Aug. 22): If I've told you once, I've told you a million times. When, dear God, will you stop nagging? When?

**Virgo** (Aug. 23-Sept. 22): A visit to the coast will do you good. Be sure to take a long walk on a short pier.

**Libra** (Sept. 23-Oct. 22): Send in your pledge today! We now return you to your regularly scheduled horoscope, already in progress.

**Scorpio** (Oct. 23-Nov. 21): You are creative, intelligent, and

## HOLIDAY CHEER



COURTESY PHOTO

Janet Marotta enjoys the Old York Garden Club's annual potluck luncheon earlier this month. The theme this year was A Winter Solstice. A variety of winter themes delighted guests with a gala of creative centerpieces and coordinating table settings. The members then feasted on a dazzling array of fabulous food. Next month the Old York Garden Club will host its annual tea party for new members. The Mad Hatter's Tea Party will be held on Wednesday, Jan. 12 at Fellowship Hall of the First Parish Church in York. On Monday, Jan. 10, the club will hold a Design Workshop where members will design centerpieces for Wednesday's meeting.

You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100 percent wool (non-flammable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 264 Route 1 York, 351-1987. Over two dozen have already been shipped out to soldiers and more are welcome.

• **Curves in York** is collecting New Ladies Pajamas, all sizes, also shampoos and conditioners for Caring Unlimited York County Domestic Violence Program. Curves is also collecting new toys for York Community Service Organization. Please have all items unwrapped or in gift bags. For more information, call Curves 363-9637.

• **The York County Shelter Programs**, a homeless shelter in Alfred, makes every effort to see that each resident receives a gift bag at Christmas. The donation of any of the following items would be greatly appreciated for both men and women: new socks, new underwear, new gloves, new sweatshirts, new sweatpants, new fleece pullovers, new slippers, gift bags, new flip-flops, new winter hats, phone cards, and gift cards to department stores. Items for a 9 year-old girl, fifteen-year-old girl, and twenty-year-old girl are greatly needed. They would be very grateful for a certificate to Walmart or Kohl's or Levinsky's or Old Navy. Please call Mary Doyle at 324-1137 or email: [mqdoyle@gmail.com](mailto:mqdoyle@gmail.com) if you can help out.

• **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, canned 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 Route 1, Suite 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.

• **Tags with wishes** are now on and can be found on Christmas trees at the Eliot Police Department and the Eliot Town Office. The public is invited to select a wish from one of the trees, and then return the gifts unwrapped to the Eliot Police Department by 1 p.m., on Tuesday, Dec. 21. The gifts are then picked up at the Eliot Police Department by the parents of the children on Thursday, Dec. 23.

The public may also make a monetary donation to this program which will go directly to benefit the child(ren) in need. Funds can be dropped off at the Eliot Police Department, Checks can be made payable to: Friends of ECSD, Dixon Rd., Eliot, ME 03903. For additional

information, contact Officer Noble at 439-1890 during normal business hours.

• **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](mailto:Rknous@use.salvationarmy.org).

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

• **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.yorkcountysHELTERprograms.org](http://www.yorkcountysHELTERprograms.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

CONTINUED ON PAGE22



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or [rsullivan@yorkhospital.com](mailto:rsullivan@yorkhospital.com),  
or Leisa Smith at 351-3596 or  
[lsmith@yorkhospital.com](mailto: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.

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

## Public meals

• **The York VFW** serves public meals at their 75 Cape Neddick Road, York, location. "Friday Night Dinners" are served each week at 5:30 p.m., followed by karaoke. Cost: \$7. "Chix Shoots" meals are served each first and third Saturday of the month at 6:45 p.m. Sunday breakfast is held each week from 8 a.m. to 11 a.m. For more information, call 363-9827.

• **Robert's Maine Grill**, Route 1, Kittery, offers a "Community Supper" every Tuesday night. The main focus of the supper is a \$12, 3 course menu; their mid-week "recession buster." A portion of proceeds from the Community Suppers is donated to a local non-profit. Community Suppers are open to the public, and reservations are strongly recommended. For more information about the Community Suppers, or for reservations, call 439-0300 or visit [www.robertsmainegrill.com](http://www.robertsmainegrill.com).

• **Wells-Ogunquit Senior Center Coffee Shop** is open Monday through Friday, 9 to 11 a.m., serving regular or decaf coffee, pastries, Congdon's and Dunkin' Donuts, and their own blueberry muffins for \$1.50. Thursday's Coffee Club occasionally has a guest speaker.

## Local organizations

• Eggs n' Issues takes

place the second Friday of each month from September through June at the York County Community College, 112 College Drive, Wells. Networking and breakfast begin at 7 a.m. and speakers begin at 7:30 a.m., with a Q&A to follow. \$10 pre-registration; 15 at the door. For more information: 646-9282.

• **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](http://www.catapultseacoast.org).

• **The Diverse Business Advantage Chapter of BNI** meets Thursdays at Sentry Hill at 2 Victoria Court, York Harbor. Meetings are held from 8 until 9:30 a.m. Visitors are welcome. Call Catherine Bosbach at 363-2418 for more information.

• **The International Women's Club of New England (IWCNE)** meets for lunch on the fourth Saturday of every month and features an international speaker. IWCNE is non-profit, non-political, non-sectarian, and its mission is to foster goodwill, friendship and understanding amongst members from different countries and to support charities which assist women and children. Call 985-7433 for more information.

• **The United States Coast Guard Auxiliary** is an all-volunteer nonprofit organization chartered by Congress in 1939 to assist the United States Coast Guard with all of its missions, excluding law enforcement. Members teach boating safety classes, provide free vessel safety checks, provide safety literature at boat shows, perform on the water safety patrols, and harbor watch patrols. The Saco Bay Flotilla meets the second Thursday of every month at the Saco Yacht Club at 7:30 p.m.

• **The Kittery Historical and Naval Society** meet the second Tuesday of the month at the Lions' Club Building on State Road at 7 p.m. The public is welcome. For information contact Kittery Historical and

Naval Society 439-3080, or call Barbara Estes at 439-1332.

• **York Lions Club** meets the first and third Tuesdays of each month at the Grant House on Route 1 in York, at 7 p.m. If you would like to meet new people, form lasting friendships and experience the joy of helping others, call 363-7382.

• **American Legion Post 56** holds bingo at 6 p.m. every Wednesday, call 363-0376.

• **Knit Awhile and Crochet** meets at York Village Marketplace, 10:30 a.m. to noon or 1 to 2:30 p.m. Fridays. Come alone or bring a friend, beginners to advance. 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.

• **York County Democratic Committee** meets at 6 p.m. on the third Thursday of every month at the Alfred Parish Church on the Alfred Village Square, Alfred. Call 284-2953 or visit [www.yorkcountymainedems.org](http://www.yorkcountymainedems.org).

• **York Diversity Forum**, a grassroots organization formed to honor, protect and defend the growing diversity of the York community meets at 8:30 a.m. the second Tuesday of each month at York Public Library. New members welcome; e-mail [mainemullens@gmail.com](mailto:mainemullens@gmail.com).

• **The York Kiwanis Club** meets at 7 p.m. Thursdays at the York Harbor Inn, York. Guests welcome. Call 363-5110.

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## READER OPINION

## LETTERS

Send your letters to [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com), or via mail to The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

## Festival of Lights says thanks

To the Editor,

The Festival of Lights is held annually on the first Saturday of December to give thanks to our community for making York the wonderful place it is and to celebrate the warmth and tradition of the season.

We would like to thank the local establishments in York Village for opening their doors for this celebration, and to the many local businesses that donated services or items for the various events that were held throughout the weekend. Special thanks to the Daily Grind Café for hosting the Polar Express, the Masons Lodge for hosting Breakfast with Santa, the York Art Association for hosting the Student Art Exhibit, the York Harbor Inn for hosting the American Girl Doll Tea Party, and York High School for hosting "A Christmas Carol."

Thanks go to Girl Scout Troop #1378 for turning the night magical by flipping the switches, and to all of Santa's Helpers and Interact for handing out the goodies and keeping our kids safe. Thanks also to Tom Fox and Jim Hager for their appearances as a very special guest throughout the weekend.

A very, very special thank you goes to Mike Lee, his family, and his crew, and to Kevin LeConte and Steve Dunn for lighting up the Village Square every year, for the enjoyment of all. We would also like to thank Perham Brothers Production for volunteering their sound equipment and expertise and bringing music to the village square.

Without the help of the Festival of Lights

Committee, the special events that take place all over town throughout the weekend could not happen: Amanda Turpin and The Museums of Old York, for the Christmas tea; Gina Connolly, for the musical entertainment throughout the weekend; Cheryl Farley, parade and lights; Dawn Fernald, parade judge and emcee; Jim Hager, parade judge, emcee, and secret guest; Bonnie Hennessy, for the coordination and outfitting of all of the elves; Rick Mace, judge and community involvement; Julie Steedman and Robert Waldman for coordinating and hosting the gingerbread house contest; Charlie Szeniewski and the entire York Police Department for their continued support of this event and ensuring public safety; Jana Lee Moquin for the Festival of "Fostering" Trees; and our tireless Parks and Recreation Department staff.

This is truly a community event, where schools, businesses, organizations, clubs and individuals bring something special to the weekend as parade participants, musical entertainment, elves, craft vendors and much more. Therefore it is impossible to list all the people involved...so just know that we know who you are and we thank you all!

On behalf of the Parks and Recreation Department and the Festival of Lights Committee we would like to extend a heartfelt thank you to the community of York for making this a very special place to live. Wishing you all a Happy New Year!

*Sarah Francke, Robin Cogger  
Festival of Lights co-chairs*



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### RE/MAX Realty One Agents and Staff:

(Front) Dick Balkite, Bob Davis, Carolyn Weller, Joanne Stone, Abigail Douris, Gail Benson; Louise Ducharme, Jane Morris, Mitch Picard (kneeling), Eileen Parenteau, Nancy Raynes, Ken Knowles, Kathryn Mulhearn, Nola Cady, Matt Searock. (Back) Ina Toth, Lynn O'Neill, Kathy Thornton, Andy Stotz, Robert Coles, Bill Conda, George Wilson, Peter Douris, Don Wunder and Ken Peck. Those away on Santa's business were: Elisa Drews, Jim Hager, Phil Kimball, Jean Kovacs, Michael Maler, Donna Pappas, Richard Pope, Crystal Tropeano, Steve Wilkos and Diane Wyman.

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