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Dec. 31. 2010 - Jan. 13, 2011 Volume 13 ~ Issue 26

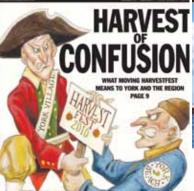


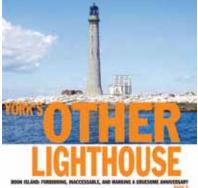


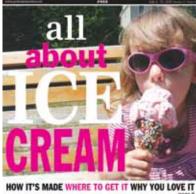


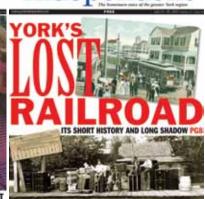


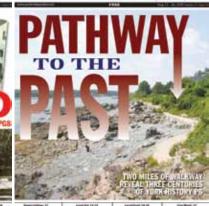
















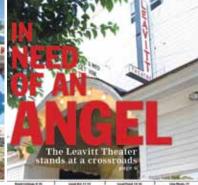


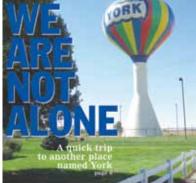


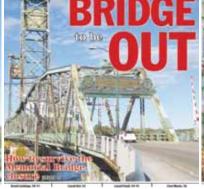














Local Food, 8-10 Live Music, 12 Q&A, 4-5 Horoscopes, 12 Cyan Magenta Yellow Black

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An outsider's perspective

By JEFF RAPSIS

The York Independent

As one year ends and another begins, it's a good time to reflect. And one of the things I'd like to reflect on is this newspaper.

I'm a New Hampshire guy, born and raised away from the coast, in the milltowns of the Merrimack Valley. Prior to working with this newspaper, my only personal connection to York was a childhood family road trip to the Nubble Lighthouse (in maybe 1971, I think) that got cut short when my grandmother fell off an unsecured picnic table at a local restaurant, breaking her hip.

This led to a stay in York Hospital, where she recovered. As my mother recalls, the restaurant paid whatever medical bills weren't covered by insurance, plus they gave my grandmother \$100 as compensation for her trouble, and that was that. It was a different era!

But in the past couple of years, since my business partners and I acquired the Independent from Steve and Tori Rasche, I've gotten acquainted with a community that I find increasingly absorbing.

The way I see it, few towns have the richness that York possesses—the long history, the seafaring character, the beach resort aspect, the long-settled interior, the rivers and beaches and byways. Heck, there's even a

Independent

PUBLISHER EMERITUS

ASSOCIATE PUBLISHERS

CONTRIBUTING WRITERS

Jennifer L. Saunders, Taryn Plumb,

PRODUCTION MANAGER

The York Independent is published 26 times per year

Suite 215, York Village Business Center, with access

by York Independent Newspaper, LLC, (207-363-8484) and is available at select locations in the greater York region. Offices are located at 4 Market Place Drive,

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Glenn Given

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Jeff Rapsis

full-fledged mountain within its borders.

And then there's the people. To me, it seems like York has a high proportion of people who lead colorful, compelling lives. Maybe it's the proximity to the ocean, I don't know. But in wander-

ing around town, I've met some unforgettable folks.

So to me, York seems like a whole world just by itself, and it's been my privilege to write some things about what makes the community unique and special, and not just another bedroom community or American noplace.

Looking ahead, with publisher Deborah Bouchard managing the Independent from our local office, I hope to keep our focus on stories that aren't necessarily "news" in the classic definition, but tales that give the York area its unique personality.

Yes, we'll continue to carry all the community information that's important to the area and that a good paper like ours should publish. But in our own efforts to cover the waterfront, so to speak, I hope we can continue to celebrate the community by exploring what's unique and special about it—what makes York and the surrounding area a great place to live.

And though I'm not a long-time resident, an outsider's perspective can be valuable. We'll see.

If you have ideas, call my cell phone, but because I'm still a New Hampshire guy, it has the dreaded "603" area code: (603) 236-9237. Hope to hear from you, and best wishes for 2011 from all of us at the York Independent.

THE INSIDE GUIDE

Q & A, 4
Library Happenings, 5
Cover Story, 6
My Kind of Town, 7
Food, 8-10
Pet Connection, Tides, 12
Event Listings 13
Live Music, 13
Community Listings, 15
Real Estate, 15-16







COURTESY PHOTO

More than 35 area kids recently enjoyed a pancake breakfast with Santa and Mrs. Claus at the York Elks Lodge #2788. After breakfast gifts were handed out, pictured is Aiden Peasley receiving his gift from Santa. This is an annual event at the Elks Lodge.

COMMUNITY BRIEFS

YORK STUDENTS TO HONOR MLK DAY

York students are encouraged to create a written essay or artwork in honor of Dr. Martin Martin Luther King for York's Day of Inspiration to be held on Monday, Jan. 17. Their work should express their interpretation of one of Dr. King's quotes: "Injustice anywhere is a threat to justice everywhere."

York Middle School students will compete for a \$100 prize by writing an essay of 500 words or less by Wednesday, Jan. 12. They should submit the essay to their homeroom teacher. York High School students will compete for a \$100 prize by creating artwork to reflect on the meaning of Dr. King's quote. Artwork should be submitted to Gary Phipps at York High School by Wednesday, Jan. 12.

The MLK Day of Inspiration will be held at the York Middle School from 9 a.m. until noon on Monday, Jan. 17, a national holiday. Children and adults are welcomed. The cost of entry is a pair of new or barely used mittens or winter hats for families in need or one item of food for donations to the York Food Bank. For

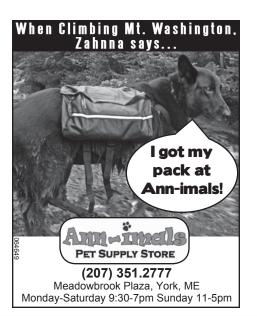
more information, contact the MLK Committee at 752-0843 or yorkmlkservice@gmail.com or via Facebook (York MLK Day).

Invasive Hemlock insect found at Vaughan Woods State Park

An invasive insect that kills hemlock trees has been discovered at a Maine state park in South Berwick, the third state park at which the insect has been found, according to Maine Department of Conservation officials. It is thought to be the most western location of the insect found to date in Maine.

A "light touch" of hemlock woolly adelgid (HWA) was found last week at Vaughan Woods State Park during an insect survey being conducted by a group of 15 volunteers; the insect was discovered in two or three trees, he said.

The insect, which came from Japan in the 1950s, causes infested trees to have off-color needles, often with a grayish cast, and premature needle drop and twig dieback.





More information about the hemlock woolly adelgid can be found at: http://www.maine.gov/doc/mfs/InvasiveThreats.htm.

York County students excel at robot competition

Seven home schooled students from York and Elliot, comprising the team F.R.O.G. Squad, competed Saturday, Dec. 11 at Maine's 11th Annual FIRSTTM LEGO® League Competition, held at the Augusta Civic Center. The high-tech competition, sponsored by Maine Robotics, culminated three months of building and programming an autonomous robot as well as researching and presenting to a judging panel the team's findings and possible solutions to a health problem.

The forty-seven teams attending were judged in the areas of Robot Performance, Robot Design, Robot Programming, Project Presentation, and Teamwork. F.R.O.G. Squad excelled in all areas, earning them the overall 2nd Place Champion's Award. Team members include: Matthew Piazza from York; James, Jonathan, Joshua, and Josiah Mackaman from York; and Jack and Katherine Mercer from Elliot.

For further information on Maine Robotics, visit http://www.mainerobotics. org or contact Thomas Bickford, director, at 866-4340, or bickford@mainerobotics. org. To see F.R.O.G Squad's robot in action visit YouTube channel frogsquad2.

Green Wedding Giveaway® 2011 aids commitment to giving back

Clay Hill Farm's annual Green Wedding Giveaway; the contest that encourages couples to explore the parallel between a commitment to each other and a commitment to the Earth, revs up the community give-back, ups the ante and changes the rules in year three.

You don't have to sacrifice your dream to make a difference in the world is one of the contest theme's this year, as couples celebrate green connectedness and compete for a complete, all-inclusive, summer daytime ceremony & reception at Clay Hill Farm on July 10, 2011. But this year, spreading the contest message of green connectedness and giving back to the community, will earn all three finalists in the Green Wedding Giveaway 2011, a Clay Hill Farm green wedding package.

Green Wedding Giveaway 2011 contestants are asked to submit a 3-5 minute video and a one page essay demonstrating their understanding of the contest message outlined on the contest Web site; www. greenweddinggiveaway.com. Entries are accepted through Sunday, Jan. 30.

Clay Hill Farm is an award-winning restaurant and wedding venue on 11 private acres in Cape Neddick/York, Maine. For more information, please contact Jennifer Lewis-McShera: 252-1444. clayhill-green@gmail.com.

York Public Library Film Group celebrates 100-film milestone

With the recent showing of "Babine" on Dec. 19, the York Public Library Film Group has presented 100 films over five years of Sunday afternoons and evenings. The volunteer group began less formally showing occasional movies, a few in the summer and a few in the winter. Gradually, as interest and audiences grew, the

film group arrived at its present formula, weekly in the summer and bi-weekly in the off-season, as well as a family fun film series throughout the year. All movies are free and open to the public.

In 2009, using money from donations, the Library installed surround sound in the Community Meeting Room where films are shown. "That was a big upgrade," says Bill Lord, chairperson of the Film Group and Library Trustee. "There's nothing like really hearing the soundtrack of today's motion pictures, especially with the great advancements in audio technology and sound effects." The next step will be a wide screen and high definition projector to take advantage of new video technology, and fundraising is planned for 2011.

The York Public Library is located at 15 Long Sands Road in York. For additional information or directions, please call 363-2818 or visit the Library's Web site at www.york.lib.me.us.

York County Community College makes national ranking

York County Community College in Wells, the youngest of Maine's seven community colleges, is one of the fastest growing two-year colleges in the nation, according to a study recently released by Community College Week (CCW). YCCC was honored as 19th in the category representing community colleges with enrollments under 2,500. CCW honored 50 of the 391 community colleges in that category.

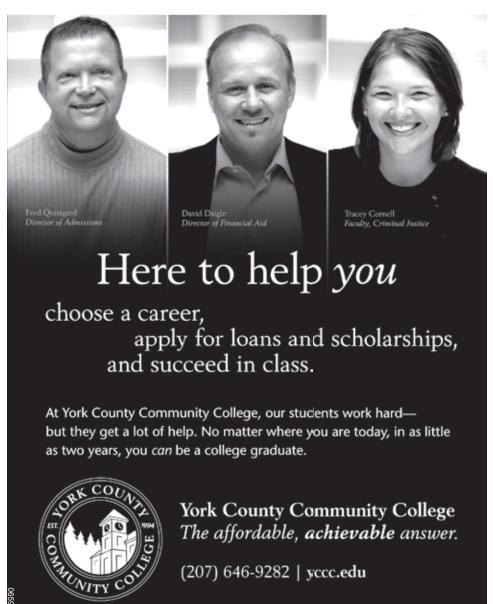
The study was based on enrollment growth between the Fall 2008 and Fall 2009 semesters. According to CCW's analysis, YCCC's Fall 2008 headcount was 1054 and increased to 1349 by the Fall 2009 semester, indicating a change of 295 students or a 28% increase. YCCC was the only Maine community college to rank in any of the four categories analyzed.

Dr. Charles Lyons, president of YCCC, attributes the growth to a variety of factors. "This is not new news. For the fifth consecutive year, York County Community College has experienced and sustained growth unmatched, in history, by any public or private college or university in Maine. During this period, credit-hour generation (the actual number of credit-hours for which students have enrolled) has increased 108% while the total number of students enrolled at the college has increased 100%.

In addition to the many Career Studies Associate Degree Programs offered, YCCC has developed numerous transfer agreements with four year institutions in and out of state including; the University of Maine system, Husson College, University of Massachusetts and Southern New Hampshire University.

YCCC has become an affordable answer for students seeking an eventual baccalaureate degree, but challenged with the costs of four year institutions. YCCC's current in-state, per credit hour charge is \$84, compared to \$242 at a local four-year university.

York County Community College, established in 1994, is one of seven community colleges in the Maine Community College System. The college enrolls over 1,600 students in associate degree and transfer programs and over 2,000 individuals in non-credit continuing education and professional development areas.





TRACY MAGNER

THE ORGANIZER

She certainly didn't start out this way. Not a decade ago, Tracy Magner had a hard time paying her bills because she couldn't find them (this was before the ubiquity of online bill pay); she frequently ran out of gas because she didn't heed her gauge; and then there are the peculiarities she's found hidden away in her freezer.

Today, though, she's transformed—a professional organizer, she now helps rehab the disorderly.

And, just in time for your New Year's resolution, she's here to offer some tipsnicely arranged, sorted and tidied.

Name: Tracy Magner of T.M. Organizing Lives in: Wells

So let's just get right to it: How can people get organized for the New Year?

The best piece of advice I can give in making and keeping a New Year's resolution is: Be specific and make a plan. Don't say 'I'm going to lose weight this year.' Instead say, 'This is the diet I'm going to follow'; 'This is the exercise plan I'm going to do.' The more detailed your plan is, the easier it is to follow. Putting it down on paper really makes it real, it becomes less of an idea and more of a goal. Also, it has to be something you want, not something you feel pressured to do, otherwise you won't stick to it. Making a promise that you're just not feeling is setting yourself up for failure.

In getting organized, what are the most common problem areas?

Mail, bills, paperwork. Mail is a universal problem—that seems to be the one thing that everybody has in common. My advice is, whoever brings in the mail, sort it into two piles, have a recycle bin available, or a shredder. Get rid of the junk mail immediately. That will dramatically reduce the pile.

What leads to disorganization in the first place?

Two things primarily. No. 1, a lack of an efficient system. People say 'I was just born disorganized.' In reality, they just never tried, or they don't know how important it is to have a system. No. 2, maintenance. Papers are not going to sprout legs and file themselves. You need to take the effort to maintain your organizational system; it's not something you do once and that's it. It's just like cleaning—you have to do it on a regular basis. But it's also important to get the correct systems for the person. You can't expect a mathematician to process the same information as an artist.

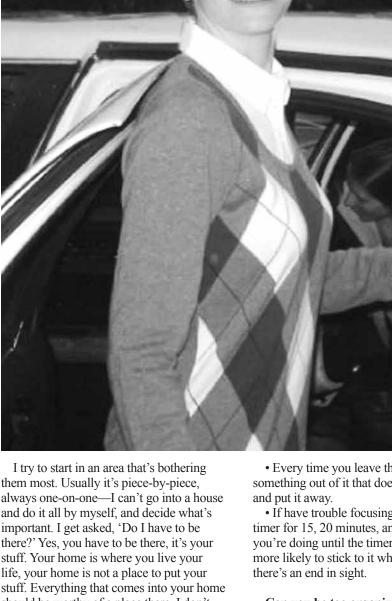
Why is it so difficult to stay organized?

It's difficult for a lot of people because they're trying to do something that's not

6 The whole point of organization is to make your life easier. 🤊 🤊

natural to them. They've been disorganized for so long that it's become a habit. Any time you're trying to break a bad habit and replace it with a new one, it takes time. (Getting organized) has to be catered to what they can do, and what they want. Not everybody wants to live in Martha Stewart's house. Lots of people are quite comfortable, and feel organized, with a little bit of clutter. Some people want to be in a really stark

So when you're helping someone get organized, what's the process?



always one-on-one—I can't go into a house and do it all by myself, and decide what's important. I get asked, 'Do I have to be there?' Yes, you have to be there, it's your stuff. Your home is where you live your life, your home is not a place to put your stuff. Everything that comes into your home should be worthy of a place there. I don't call it organizing; a lot of what I do is helping people re-evaluate their relationship with their stuff. I never tell anybody 'You have to throw this away.' It's 'Do you really want to keep it? Why do you want to keep it?' If they can't explain why it's important to them, it's a lot easier to let it go.

Can you offer some tips?

Make it simple. I once had a client who had a 6-year-old who absolutely refused to hang up his jacket. I talked to him and asked him how he was supposed to hang up his jacket. He rolled his eyes, and then he showed me: He opened the closet door, unfolded a step stool, almost fell off of it trying to get up, put his coat on this giant hanger, climbed down from the stool, almost fell off on the way down, folded the stool back up, then shut the closet door. There's no 6-yearold in the world who's going to do that. (The solution: A hook hung at his height.)

Any other tips?

- Store items where you use them.
- Take five minutes a night and do a sweep through your house and just put things away before you go to bed, so you wake up to a nice clean house.

- Every time you leave the room, bring something out of it that doesn't belong there,
- If have trouble focusing, set a kitchen timer for 15, 20 minutes, and do whatever you're doing until the timer goes off. You're more likely to stick to it when you know

Can you be too organized?

I've never come across it in reality. But I firmly believe that you can be too organized. When you take so much time and effort that it interferes with your life, that's too much. The whole point of organization is to make your life easier.

What are the benefits of getting orga-

On average, Americans spend 55 minutes a day looking for things they know they own but can't find. That adds up to two weeks a year. It's all little things-you're spending five minutes looking for the scissors, 10 minutes looking for your wallet. Clutter and that time spent looking for stuff all adds up to stress. According to the Centers for Disease Control, 80 percent of our medical expenses are due to stress-related ailments.

How did you get into the organizing business?

I wasn't born organized. Most professional organizers, they were the little girls who were color-coordinating Barbie's closet. That just wasn't me. About eight years ago, I was in my own place, everything was fine, until one day I opened my freezer and found a sock. I realized I really

needed some organization in my life. Ever since then, I've been learning, and I'll never stop learning. I'm living proof that you don't need to be born organized. It's a skill that can be learned. If you're using your lack of not being born organized as an excuse to be disorganized, I'm going to knock it right out the window. Organization is not scary, it's not intimidating. I was born disorganized and I turned organization into my profession, and if I can do it, anybody can do it.

How did you eventually get organized?

I read all the books and got all the products that were "guaranteed" to end my stress, and they worked for about a week. It was going through those books that I realized there isn't one way to do it. It's really simple, it comes down to: sort your items, go through everything you have. Purge the items that you don't want, need, or lovedonate them, throw them away, sell them.

Put everything else away.

So how did that sock get in your

To this day I have no idea. It was my sock, I couldn't blame it on my roommate, and I don't drink, so I can't blame it on a night of drunken revelry. It was really a wake-up call.

For more on Magner, a member of the National Association of Professional Organizers, visit www.tmorganizing.com. Or see her at her upcoming workshops, at 6 p.m. on Jan. 31 at Old Orchard Beach/Saco Adult and Community Education, or at 6:30 p.m. on Feb. 3 at Wells Public Library.

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

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Concert coming on Sunday, Jan. 16

Al Derben Trio and Nice and Naughty will perform for Concerts for a Winter Afternoon on Sunday, Jan. 16 at 3 p.m. The Al Derben Trio plays a mix of swing-era standards and songs from the Great American Songbook. The unusual combination of instruments (guitars and pedal steel) brings a unique musical flavor to this talented group. The show opens with Nice and Naughty, whose original music speaks to all aspects of everyday life, from whimsical to poignant, serious to silly. The public is invited to this free event.

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

Events

- · 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 Crialese. 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.
- · Under the Same Moon. York Diversity Forum Film Series, Saturday, Jan. 15 at 7 p.m. Heart-warming story about a mother who leaves Mexico to make a home for herself and her son (Adrian Alonso). When the boy's grandmother dies, leaving him alone, he sets off on his own to find his mother (Kate del Castillo)
- · Seacoast Ruggers Exhibit Reception & Demonstration, Thursday, Jan. 20 at noon. Seacoast Ruggers will host a

reception for their exhibit which will be on display in the Library through February. Members will also demonstrate rug hooking.

- 6th Annual Pre-School Fair, Saturday, Jan. 22 (snow date: Saturday, Feb. 5) 10 a.m. until noon. A fun and informative fair to connect you and your preschool-age child to enrichment and childcare opportunities in our community. Parents will find resources while children enjoy hands-on activities at the fair. Anyone interested in participating should contact the library at 363-2818.
- Frozen River, York Diversity Forum Film Series, Saturday, Jan. 22 at 7 p.m. Two single mothers risk everything to smuggle illegal immigrants across the Canadian/U.S. border.
- · The Secret In Their Eyes, Winter Film Series, Sunday, Jan. 23 at 3 p.m. Retired Argentinian federal justice agent Benjamin Esposito (Ricardo Darin) tries to find closure for an unresolved homicide case that has haunted him for decades. The film is part cold-case mystery, part longlost love story, and part thriller set both in the present and in 1970s Argentina under the tight control of its infamous military dictatorship. 2010 Oscar winner – Best Foreign Language Film. Rated R for a rape scene, violent images, some graphic nudity and language. 129 mins. (2009) (Argentina) In Spanish with subtitles.
- Lara Bricker Local Author Series, Tuesday Jan. 25 at 7 p.m. Lara Bricker, author of "Lie After Lie: The True Story of a Master of Deception, Betrayal, and Murder" will speak about her book. Julie Keown had a great iob, financial security, and a perfect husband who was attending Harvard Business School. But



after Julie suddenly died, and doctors discovered she's been poisoned with the main ingredient in antifreeze, her parents began to suspect that her husband, James, was not so perfect. This blow-by-blow account shows how investigators and state police unraveled James Keown's chilling web of deceit.

 Hooked Rug Raffle Now until February - 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 Ibrary. 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 Thursday, Feb. 17 during the Seacoast Ruggers exhibition at the library.

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



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10 FROM

STORIES THAT EXPLORED WHAT MAKES YORK A UNIQUE AND SPECIAL PLACE

It was neither the best of times nor the worst of times, but 2010 was nonetheless a year to remember. And that's especially true for a town such as York, where so much of the present is informed by the town's rich and varied past. To understand today's issues, often it's necessary to delve back a bit past the headlines and see how we got here in the first place. For many stories this year, that's exactly what we did. For many issues—transportation, food,

entertainment, land use, and education among them—looking at where we've been can often help us see where we're going. Seen in retrospect, the result was a series of views of our community as if through an ever-changing prism. There are many ways to look at community such as York, so let's look back at a few avenues we took in the past year. From every-one at the York Independent, best wishes to all and a Happy New Year!

JAN. 19

The Harvestfest debate



It wasn't surprising, re-Independent ally, when efforts to manage York's mammoth Harvestfest **HARVEST** celebration more efficiently became a hot issue in town. If nothing else, Harvestfest was about tradition, and sometimes you just don't mess with tradition. Chamber of Commerce organizers, however, had no real choice but to move the popular festival from its customary home

in York Village out to York Beach, setting the stage for accusations and recriminations to simmered for months. In the end, the 2011 Harvestfest (held on schedule in October) was a big success, and York Village supporters were able to stage their own concurrent festival to keep the spirit going in the traditional village location. At the height of the debate, we commissioned artist Peter Noonan to come up with an illustration that captured the spirit of the conflict.

JUNE 4

A visit to Boon Lighthouse



It may be six miles off-shore, but Boon Island and its towering granite lighthouse stand in the shadow of its much shorter on-shore cousin, the much-photographed Nubble Lighthouse. But Boon Island, barely visible from York's shoreline, has a long and storied history that includes the infamous Nottingham Galley shipwreck in 1710, where the survivors

resorted to cannibalism to stay alive. We had hoped to visit it, but now that the station is unmanned and all outbuildings have been removed, there's no easy way make landfall. So instead, we explored this important part of York's maritime history from afar, scouring historical archives to tell its story. Alas, there's no long-term plan to maintain the granite structure, which has withstood the ocean's worst since the 1850s, but won't last forever.

JULY 2

We all scream for ice cream

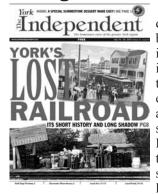


There's hard news, and Independent then there's hard ice cream. To kick off the high summer tourist season, we devoted an entire issue to everyone's favorite frozen dairy dessert treat—how it's been part of the region's seaside resort culture for at least a century, and inside info on who still makes it the old fashioned way, right on site. This was a tough assignment that writers

Sarah Grant and Jeff Rapsis resisted all the way, but, being the true professionals that they are, they finally agreed to sample ice cream from about a dozen different purveyors up and down the coast. One highlight was a flavor, "Confusion," available at the Shane's of Maine company store in Sanford only because some kids on a tour went crazy and dumped every type of candy mix-in available into a batch of vanilla.

JULY 16

Tracing York's lost railroad



You wouldn't know it by driving around town today, but a major reason that York is laid out the way it is today is because of a now-vanished transportation network that encompassed trolley lines and a big-time steam railroad that served York Village and York Beach. A century ago, prior to the age when car ownership was common, these lines were how most people

got to York for business or pleasure. As a result, much development was clustered within walking distance of the town's rail stations, most notably York Beach, where the station stood near the present-day entrance to York's Wild Kingdom. Though the railroads are long gone, the development they inspired is at the root of contemporary concerns such as traffic and parking.

AUG. 13

A very unusual shoreline walk



York's coast is a rare treasure that for centuries has attracted the mighty and the humble alike. Some of the most scenic stretches are the shoreline just north of York Harbor, where wealthy residents long ago established sizeable estates that endure today. However, something else endures: a little-known public walkway that skirts the perimeter of the grand

mansions and allows anyone access to some of the area's most inspiring views. For this story, writer Dan Szczesny not only traced the sometimes-hard-to-follow path, but talked with the many colorful folks who live and work along the right-of-way.

SEPT. 24

The amazing Leavitt Theatre



The more things change, the more they stay the same right? Not at the Leavitt Theatre, which has been screening movies for generations of summer visitors in Ogunquit and remains virtually unchanged since the day it opened in 1923. But owner Peter Clayton is facing trends in the movie business that could spell the end of a very long run. Attendance is down, film availability is di-

minishing, and a younger generation simply doesn't seem to want to succumb to the magic of the movies. Plus, the building has no heat or air conditioning, which greatly limits its usefulness in the off-season. So what will become of the Leavitt? Clayton, eyeing retirement, hopes to sell it to a like-minded operator who can make it work in the 21st century, but so far that elusive person has failed to materialize, leaving the theater's long-term future in doubt.

OCT. 22

A crucial link to the local economy



We cross bridges every day, barely notic-Independent we cross unuges every any, sally ing them—until something out of the ording them—until something out of the ordinate of the ordina nary happens, such as they get CLOSED. That's what happened last year and again in late 2010 to the again Memorial Bridge, which spans the Piscataqua River between Portsmouth, N.H. and Kittery and provides a crucial link connecting coastal residents of Maine and New Hampshire. The bridge,

at the end of its useful life, is subject to weight limits and occasional closures so repairs can be made. The good news is that after a lot of squabbling, Maine and New Hampshire (which co-own the bridge) have agreed on a \$100 million plan to replace the span. The bad news is that this will require the span to be shut completely for about 18 months, which will affect businesses on both sides of the bridge, including many in York.

AUG. 27

Stuffing ourselves with fried clams



Nothing says summer more than a plate of fried clams from one of the many stands that offer them up and down Route 1 in the York area. But not all fried clams are created equal, and so we set out to investigate this timely issue with a fried clam safari. To that end, four staffers spent a sunny Sunday afternoon gorging themselves on fried clams of all descrip-

tion, taking copious notes in an attempt to bring readers a true account of the variety and diversity available within the local area. The verdict? Well, the only sure thing we can say is that not one of the four have eaten a single fried clam since research for this story concluded.

OCT. 8

Same name, different places



When writer Jeff Rapsis found himself passing through York, Nebraska, he wondered about the similarities of this small midwestern town to everyone's favorite seaside Maine community. So he pulled off the Interstate, and discovered a place that carried the name of York, yes, but where little else was the same. How so? At the town's one must-visit restaurant, Chances R, a lobster

dinner (a total of six ounces of lobster meat) cost more than \$40, and that was just the beginning. Around the block and outside the county courthouse, a quiet Sunday afternoon remained quiet as a group of mostly silent anti-abortion protestors kept vigil. Were there other Yorks? Most certainly, and so we took a look at Yorks from Pennsylvania to Michigan. Alas, we didn't have time to cover second-tier wannabes such as "New York"

NOV. 19

Visiting the Agamenticus School



It's just an old building in the woods, It s just an old outleang ... long abandoned and in danger of collapse. But for nearly two years, the old Agamenticus Schoolhouse has stood (precariously) at the center of an ongoing effort to save it, preserve it, and somehow rescue it from oblivion. Supporters, who still hope to put the question to a town vote to raise funds to acquire and restore it, say the structure

has a great deal of historical value, as it served for decades as the cultural center of the now-mostly-vanished Agamenticus Village area, and was also York's last operating one-room school house. Others wonder what the fuss is all about? To help get beyond the headlines, we took a trip back in time to an era when York had more than a dozen school districts, and when public education was a very local affair indeed.

MY KIND OF TIME

Tales of inspiration from 2010

By JENNIFER SAUNDERS

For the York Independent

What a year it has been. As I sit with blankets draped over me in this midst of our first blizzard of the season, I cannot help but reflect back on the year that was 2010 as we prepare to celebrate the arrival of the new year. For so many people near and dear to me, this has been a year marked both my triumphs and tragedies. As I get older, though, I cannot help but recognize that this is the reality of each and every year, and that a period of time as long as 365 days will be, all at once, very good and very bad.

For my part, one of the most joyous experiences of the year was also the most tragic. As my coworkers, friends and neighbors know, my family has been blessed to be six-time puppy-raisers for Canine Companions for Independence. At the start of this year, an amazing baby black Labrador-Golden Retriever mix named Dimick came into our lives. He was being raised to become a CCI service dog, and he came to work each day with me where my colleagues showered him with love, affection and training opportunities. He blossomed. He was the boy who knew how everyone felt, knew what they needed from him—whether it was Lab-induced laughter at lunch break or cuddling on a coffee break—and touched the lives of everyone he met. He was, in the truest sense of the term, such a good dog.

Dimick's life was cut short at 11 months when he was diagnosed with a terminal illness. He died in my arms, leaving me with such pain, such regret, that all the love we had for him was not enough to save his life. This beautiful boy who gave so much to so many should have grown to live out his calling as a service dog, I thought.

And then, tragedy struck again. One of my dearest friends endured the loss of her precious little boy. And, being women who need to have reasons for everything, we wept



together, believing that this precious boy has the best canine friend in heaven that he would not grow to have on earth. She continues to give to the children she teaches. I picked myself up from my loss, hearing my own daughter's pure wisdom when she told me, "Mom, Dimick would want you to help

other dogs. Dimick loved everyone."

Ten foster dogs later, I have been blessed to see ten Labmixes saved from certain death in high-kill shelters across the south. And, when we are a bit stronger, we hope to apply for our seventh service-dog-in-training, another precious boy like Dimick.

I have thought many times of sharing Dimick's story in this space, because of the inspiration he was to all of us who knew him, but the words never seemed to come until now. On this blustery winter's night, I cannot help but think of the gifts that cannot be wrapped and hidden or placed beneath a tree, the gifts of unconditional love and of strength in times of need.

In our town, we've seen both ends of the spectrum, whether in our personal losses and losses to the community or in change itself—the end of the growth ordinance, which brings joy to some and dread to others. The end of a tradition, with a lack of a high school musical, a community favorite for so many years, over the past calendar year, marking the changes that come with time... Some permanent, others potentially just a hiccup in the race of scheduling and balancing we all attempt to juggle with families, jobs, volunteering and various commitments.

I guess my wish for the new year is that we all step up. look around us, recognize what we love and do not loveabout ourselves, our community and our schools—and make a concerted effort to continue working to make our world, whether local or global, a better place for one another and for those coming up behind us.

It is not difficult to find inspiration in our town. This year I've had the pleasure of making new friends just by stopping in on a whim at one of our wonderful new local eating establishments, The Roost, to find not only fantastic food but delightful fellowship from Aldo, Rob, Gretchen, Brian and the entire gang there. If you haven't stopped by yet, you've missed out. I cannot recommend the breakfast, lunch and dinner menu highly enough. Not to mention the baked goods. Yum. For the new year, we should all make sure to take the time to get to know our local businesses, old and new, and support our friends and neighbors who have created the interesting inventories, practical places and eclectic eateries that make our community so much more than a residential neighborhood.

I also find inspiration in our many wonderful local organizations like the Center for Wildlife, York Land Trust, York Public Library and Museums of Old York, just to name a few, that work to protect our legacies for the future while educating us and our children about our past. Vibrant is the word that comes to mind for a town like ours... For all the struggles we may endure individually or politically, I need only remember our 350th anniversary celebration eight years ago, and how dozens of us came together on stage to retell the story of York's founding in a unique way, to know that, at our core, we share a love of place that transcends.

As our new year begins, I wish my friends, neighbors and fellow residents peace and happiness and, for those days that are not happy, the strength that comes in knowing we are all part of a community—that we are not alone.

Here's to a new year, a new adventure and the treasured memories of auld lang syne.

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

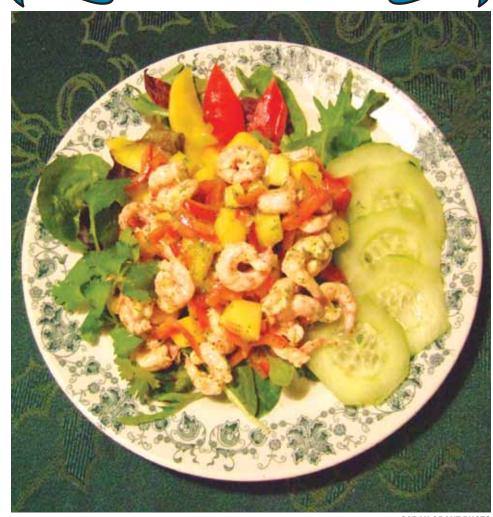




Please stop in for weekend

holiday refreshments!

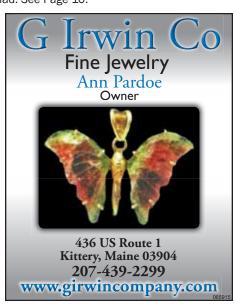
Local Flavors



SARAH GRANT PHOTO

January is shrimp season, and food writer Sarah Grant is ready to show you how to make dishes such as this Maine Shrimp and Mango Salad. See Page 10.



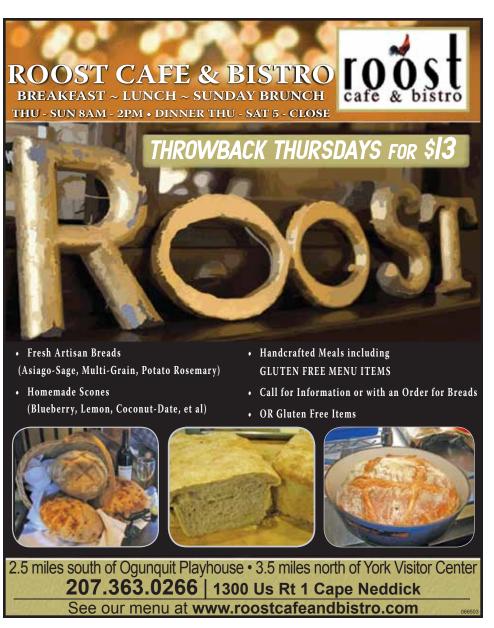




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- Bow Tie Pasta with our Homemade Pesto Cream Sauce
- Fettucini with our hearty meat Bolognese Sauce
- Capellini Pomodori
- Fettucini Alfredo
- Penne Pasta with a Portobello & Sliced Mushroom Cream Sauce
- Ziti with roasted Eggplant & Tomato Ragu
- 9. Shell Pasta "Mac-N-Cheese" *Not available on holidays or holiday weekends

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

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.

Feb. 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

ANGELINA'S "COMMUNITY NIGHT"

6 Entrées to choose from with Soup or Salad and Dessert

*Not available on holidays or holiday weekends

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

year round, 7 nights a week from 4:30 until 10 pm. Reservations are suggested. Casual fine dining at affordable prices. Casual dress code. Angelina's serve

LIGHT DISH, **BIG FLAVOR**

The Best of Winter season: Maine Shrimp and Tropical Mango featuring that friendliest of flavors

By SARAH GRANT

The York Independent

January in Maine means snow, short days, winter sports and Maine shrimp season.

Maine shrimp live only in the Gulf of Maine. They were over-fished almost to the point of extinction in the 1950s and '60s, but now, thanks to brief, well-controlled shrimping seasons, they have rallied back to moderate

Down East you can find roadside trucks sell-

ing fresh shrimp with the shells and heads on for between \$1 and \$4 per pound. Locally, the fish markets sell whole shrimp for similar prices, but the peeled version is about \$7 per pound. If you don't mind peeling the little guys, save the heads and shells to make shrimp broth.

At only 480 calories per pound, Maine shrimp is a caloric as well as a budgetary bargain. Our sweet, delicately pink winter miracles are super easy to prepare and are packed with vitamin B12 and niacin. Shrimp are also a good source They are low fat protein and are not treated with preserva-

tive like the big boys from Thailand. For this reason, Maine shrimp have a very short shelf life. Buy them the same day you plan to eat them, or at least cook them the same day. Keep them on ice at all times until the moment they

Consider pairing Maine shrimp with light, bright flavors such as citrus and mild herbs such as basil, cilantro or dill. Avoid heavy dressings such as mayonnaise or rich sauces such as Newberg or Alfredo; they will overpower the subtle flavor of the tiny crustacean.

Here is a winter salad that combines seasonal mango with shrimp paired with a Thai-style lime ginger vinaigrette. It is refreshingly light after a solid month of heavy holiday eating.

Maine Shrimp and Mango Salad Serves 4

- 1 lb peeled Maine Shrimp
- 1 mango, peeled and small diced
- 1 red bell pepper, chopped
- · Sliced cucumber
- Spring mix lettuces

Poach shrimp in boiling water with a squeeze of lemon, a few peppercorns and optional bay leaves and cilantro stems. Do not poach shrimp for more than a minute. They cook very quickly. Drain and put aside to cool. Assemble other salad ingredients and put aside. Make dressing.



SARAH GRANT PHOTO

of vitamin D and trace minerals. Here's that Maine Shrimp and Mango Salad you were salivating over on Page 8, only this time it's in glorious black and white!

Lime-Ginger Dressing

- 1/4 cup freshly squeezed lime juice
- 1/4 cup (packed) cilantro leaves, roughly chopped
- 1 teaspoon grated fresh ginger root
- 1 ½ Tablespoons fish sauce*
- 1/2 teaspoon Sriracha* Vietnamese chili-garlic
- 2 teaspoons sugar
- 1/4 teaspoon salt
- 1/3 cup canola, safflower or sunflower oil (do not use olive oil)

Place all salad dressing ingredients, except oil, in the bowl of a food processor. Process until finely chopped and combined. Slowly add oil through feed tube until dressing emulsifies. Combine cooled shrimp, diced mango and chopped red bell pepper in a medium bowl and toss with 1/2 cup dressing.

Arrange dressed shrimp on bed of spring mix lettuce. Garnish with cucumber slices.

OUTDOOR LISTINGS

Send us your outdoor listings!

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

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

Recreation Department for more info: 934-0860

• Sunday, Feb. 2, 9:45 a.m.: Mid Winter 10 Mile Classic, Cape Elizabeth High School, 345 Ocean House Rd., Cape Elizabeth. (Capped at 800, cold, windy, & hilly, chances of survival questionable) Contact: Erik Boucher (Maine

tri-maine.com.

· Saturday, Feb. 26, 8 a.m.: The Longfellow February Frostbite 2.5K, Pearl Park/Portland City Hall, 425 Congress St., Portland. (Closed-course, traffic-free race in the heart of downtown. Contact: Charles Kaufmann (The Longfellow Chorus), P.O. Box 5133, Portland, 232-8920, director@longfellowchorus.com.

Track Club), 210-8655, erik@

& Congress Streets/Franklin

LISTINGS Send us your listings!

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

SMUCKER'S® STARS ON ICE®, Headlined by 2010 Olympic Gold Medalist Evan Lysacek & Olympic Silver Medalist Sasha Cohen comes to The Civic

Theatre, Shows

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. · 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.themusichall.org. • The Music Hall will be screen its latest HD broadcast

from the National Theatre of London: Fela! on Thursday Jan. 13 at 7 p.m. Tickets: are \$27.50 per broadcast, 18 & under: \$15. Tickets can be purchased at The Music Hall box office, 28 Chestnut St., Portsmouth, N.H., on the phone at (603) 436-2400, or online at www.themusichall.

January 2011 Events

Books

at RiverRun Bookstore, 20 Congress St., Portsmouth, NH. All events are free and open to the public unless otherwise noted. For more information on events, visit www.riverrunbookstore.com or call (603) 431-2100. Free Pen Central Writing Workshops at RiverRun Bookstore: even if you've never tried to write fiction, memoir, or poetry, you'll find in these circles a warm welcome and writing support. Bring a journal, a pen, and your willingness to experiment. Sponsored by RiverRun Bookstore and Pen Central. These free workshops will be at RiverRun Bookstore. RSVP: pencentral@comcast. net: Tuesday, Jan. 4 from 7 to 8:30 p.m.: An Exploration of the Personal: A Memoir Workshop for the Curious with Rebecca Dawson Webb. Thursday, Jan. 6 from 7 to 8:30 p.m.: Mid-Winter Witness: A Poetry Workshop for Novices and Long-Time Practitioners with Kimberly Green. Monday, Jan. 10 from 7 to 8:30 p.m.: Short-Sighted: Fiction in a Flash with Jody Hetherington. On Tuesday, Jan. 11 at 7 p.m., Local author Thomas Weisshaus talks about his nonfiction book, "Not A Victim!: Tales of Survival in Nazi Budapest". This

book is a first-hand account of Weisshaus' experiences as a teenager during the Nazi occupation of Budapest in 1944-45. On Thursday, Jan. 13 at 7 p.m., Anne Trubek talks about her new nonfiction book, "A Skeptic's Guide To Writers' Houses" Why is it that we visit writers' houses? Although admittedly skeptical about the stories these buildings tell us about their former inhabitants, Anne Trubek carries us along as she falls at least a little bit in love with each stop on her itinerary and finds in each some truth about literature, history, and contemporary America. On Monday, Jan. 17th at 7 p.m., Local Authors Night at RiverRun Bookstore. In "Lead Poisoning" by J.E. Seymour, fugitive mob troubleshooter Kevin Markinson thinks New Hampshire is the perfect place to retire with his family...but his family doesn't want to see him. In "Changing Tides" by KD Mason, this taut page-turner in the Jack Beale mystery series is set against the beautiful backdrop of coastal New Hampshire and the azure waters of Belize. In The Loyalty Factor" by Dianne Durkin, "Loyalty Factor's newly released book offers business leaders proven methodologies to recharge and reenergize their organization for ultimate success, productivity and profitability," says Dianne Durkin, founder of Loyalty Factor™, LLC.

• The Buddhist Book Club meets on the last Wednesday of each month at 7 p.m. at the Seacoast Wellness Center, 135 McDonough Street in Portsmouth, NH. For more

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

Health and wellness

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

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



Caleb Heyland and Talia Auen, members of the Animal Welfare Society's after school program, the Humane Action League, recently raised more than \$100 to buy supplies for the AWS residents. Here they are with therapy dog Chase and a basket full of goodies. For more information about the Humane Action League, call the shelter at 985-3244, ext. 109.

Cyan Magenta Yellow

11

W SUSPENSION WILL KEEP BATMOBILE ON ROAD



Dear Tom and Ray:

My third, black Mercury Grand Marquis, "Batmobile," is a 2002 with 80,000 miles on it. Yesterday my dealer told me that the *air bags have aged — lost their elasticity,* inflatability and verve. My mind leapt to my 62-year-old breasts as the service manager described the problem. If they were not replaced, he said, one day I would see my car riding very low and hear the pump, which inflates the bags, running hopelessly. *The cost of replacing these bags is \$1,200.* I plan to keep the car at least another two years. A good new bra is \$30. That's a big difference. What is your advice? Shall I make the repair? — Fee

TOM: \$1,200 is a lot of money, Fee. That's 40 bras.

RAY: The air bags your dealer is talking about are not the driver and passenger air bags that protect you in an accident; they're

the rubber air bladders that serve as springs in this car's air suspension system.

TOM: That's what gives you that pillowy, tush-coddling ride you know and love. But it has a downside.

RAY: Over time, the rubber degrades and starts to leak, and then the air pump has to run more and more frequently to try to keep the bladders inflated. In the worst-case scenario, one or more of the bladders fails completely, and it'll be like driving without

TOM: But if the dealer is just warning you that they're starting to wear out, and he's suggesting that you replace them in advance of any problem, I'd hold off. They may degrade slowly enough that your problems during the next two years will be minimal, or even nonexistent.

RAY: If the bladders are actually leaking, then you have a couple of choices: You either can pony up the big bucks and pay the dealer for a whole new system, or you can replace the system with a more traditional set of springs.

TOM: There are "conversion kits" available for cars with air suspension systems. Why? Because when people find out they have to fork over \$1,200 for a new system, they freak out.

RAY: So your other option is to find an independent shop you like (try searching at www.cartalk.com/mechanics), and ask a mechanic there to give you a price on the purchase and installation of a conversion kit. It'll still cost you hundreds, but at least vou'll be able to afford underwear. Good luck. Fee.

Dear Tom and Ray:

I always change my own oil on my cars. I let the car sit overnight and change the engine oil the next day. My daughter said that it would be better to change the oil when the engine is hot, like when I get home from work. So ... which is the preferred method? — Will

RAY: Your daughter's right, Will. The reason we change the oil when it's warm is because it flows better and comes out faster.

TOM: It's not a big deal. But when the oil is cold, it's more viscous (it's thicker), so it drains out more slowly. And even if you're willing to wait longer for it to drain out, it's likely that a bit more oil will remain coated on the inside walls of the engine when you're done. Not a lot more than if the oil was warm, but a little more.

RAY: So I'd say a warm oil change is a little bit better.

TOM: Now, there is one major disadvantage to a hot-engine oil change: It hurts! First of all, when you remove the drain plug, if you don't know what you're doing, hot oil can run down your arms. And it's not as pleasurable as the room-temperature arm grease you get from eating one of those delicious In-N-Out (of the cardiac unit) burgers.

RAY: A lot of today's cars also have oil filters that are really buried and hard to

reach. So the chances of burning yourself while trying to unscrew one of those is quite high.

TOM: So, for that reason, here's what we recommend. First, don't do the oil change when the engine is red-hot. Let it sit for half an hour or an hour before starting your work. The oil will still be warm enough to flow easily, but the exhaust manifold won't be glowing red and 800 degrees.

RAY: Second, wear a protective glove, like a welder's glove or a large kitchen mitt (they make some with fingers) to protect your hands and forearms.

TOM: Or just change the oil when the engine is cold. You'll have to wait a little longer for it to drain if you want to get most of the oil out. And a small amount will be left behind. But you'll still get 98 percent of the benefit of the oil change. And you'll be able to keep all of your arm

Used cars can be a great bargain, and reliable, too! Find out why by ordering Tom and Ray's pamphlet "How to Buy a Great Used Car: Secrets Only Your Mechanic Knows." Send \$4.75 (check or money order) to Used Car, P.O. Box 536475, Orlando, FL 32853-6475. Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? E-mailClick and Clack by visiting the Car Talk Web site at www.cartalk.com.

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12

LOOKING FOR A HOME

• The Animal Welfare Society is excited to announce the addition of a retail store as well as expanded space for small animals. The public is invited to come in to see the changes: Mondays, Tuesdays, Thursdays and Fridays 11 a.m. to 7 p.m.; Saturdays and Sundays, 11 a.m. to 4:30 p.m.; closed Wednesdays.

Chinook

Meet Miss Chinook! She is a darling little eleven year old Cocker

Spaniel and a wonderful little lady who is used to be treated like a princess. Chinook is a fabulous girl and would love to share her new home with other gentle dogs, cats and older children who will treat her with the respect she

Guy

deserves.

This stunning young man is Guy! He is a two year-old

Greyhound that is searching for that special someone. Guy is a retired racer and would love to give the home life a shot. He will need to get used to every day noises as well as things like stairs and windows. Guy will need a confident owner that will always be able to reassure him and give him a sound routine

Karma

to follow.

Meet Karma! She is a ten vearold Beagle

and is a very easy going girl that loves to cuddle. She is extremely friendly and very laid back. Karma is true to her breed and loves to follow her nose so when out for

walks and play time she will need to either be on a leash or in a fenced in yard. She would love to share her new home with other dogs, cats and children of all ages.

Jasper

This big handsome man is Jasper! He is an eight year-



old that is patiently waiting for a forever family to call his own. Jasper is a very laid back and lovable boy. Jasper is a low key guy that would love a nice calm household. He should do just fine sharing his new home with other cats and respectful calm children.

Clark

Meet Clark, his adoption fee has been

waived, so if you can offer him a loving home and a lifetime of care, come to the Animal Welfare Society and scoop him up. He is a laid back seven year-old cat and a friendly boy that is always up for a scratch under the chin. He would love to share his new home with other cats, respectful children and possibly even dogs.

Nala

loves to be loved. She enjoys being picked up and cuddled with. Nala also likes to play, play, play. She would love to share her new home with other cats, children and dogs. If this sweetie sounds like the one for you, please fill out an adoption questionnaire and stop in to meet Nala.

Clyde

Meet Clyde! He is a velvety soft two year-old Rex Rabbit and a



friendly boy who loves to be out and about. He would love to find a family that is willing to handle him on a daily basis in order to keep him as friendly as possible. If Clyde sounds like the pet for you, please fill out an adoption questionnaire and stop in to meet him.

Eli

This cutie is Eli! He is a one-and-a-



half-vear-old Guinea Pig that is searching for the forever home of his dreams. Eli can't wait to find a family that will give him lots of play time to keep him as friendly as possible

Frankie

This big marshmallow is Frankie! He



is a one-and-a-half-year-old rabbit that is searching for his forever family. Frankie is an extremely friendly boy that loves to be petted and doesn't mind being picked up.

This little cutie pie is Nala! She is a 12 week-

old who is a sweet girl and

Monday, Jan. 10 High Tide, 2:45 a.m. Low Tide, 9:01 p.m. Hide Tide, 2:59 p.m.

Tuesday, Jan. 11

High Tide, 3:27 a.m. Low Tide, 9:48 a.m.

High Tide, 4:13 a.m. Low Tide, 10:40 a.m. High Tide, 4:49 p.m.

Low Tide, 10:51 p.m.

Thursday, Jan. 13 High Tide, 5:02 a.m.

ACROSS

- 1 Truman's hometown
- 6 Crack up
- 11 Chilled
- 12 Like lambs
- 13 Poet Nash
- 14 Pigeon perch
- 15 Decimal base
- 16 Diluted
- 18 Yale student
- 19 Mermaid's home
- 20 Tax agcy.
- 21 Hobo attire
- 23 Antlered beasts
- 25 That girl
- 27 "What'd you say?"
- 28 Real bargain
- 30 Telegraph period
- 33 The Cratchit boy
- 34 Singer Damone
- 36 SoccerÕs Hamm
- 37 Become aware of
- 39 Hackneyed
- 40 Inert gas
- 41 Put away
- 43 Tag number
- 44 Katy Perry's "I Kissed _"

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Difficulty Level ★★★★

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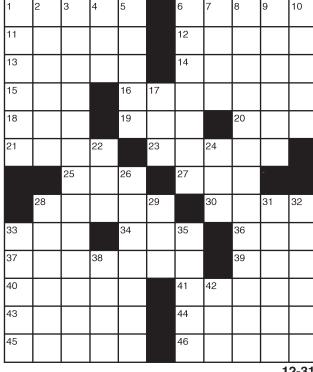
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CROSSWORD PUZZLE



- 45 Fires
- 46 Witherspoon of
- "Walk the Line"

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By Dave Green

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12/31

12/31

- 2 Frank McCourt's mother
- 3 Commodores album
- 4 Trick taker, often
- 5 Leases
- 6 David's foe
- 7 Chef's need
- 8 "The Rocky Horror Picture Show," for one
- 9 Ticks off
- 10 Actions
- 17 " a Rebel" 22 Take in
- 24 Switz. neighbor
- 26 Chasms 28 Rugged range
- 29 Designer Claiborne
- 31 Edmonton team 32 Canoe need
- 33 Snares
- 35 French film award

Difficulty Level ★★★★

- 38 Sure thing
- 42 Epoch

TIDE CHART York Harbor

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.

Saturday, Jan. 1 High Tide, 8:16 a.m. Low Tide, 2:05 a.m. High Tide, 9:00 p.m. Low Tide, 2:55 p.m.

Sunday, Jan. 2 High Tide, 9:11 a.m. Low Tide, 3:02 a.m. High Tide, 9:53 p.m. Low Tide, 3:49 p.m.

Monday, Jan. 3 High Tide, 10:01 a.m. Low Tide, 3:55 p.m. Hide Tide, 10:42 p.m



Low Tide, 4:38 p.m.

Tuesday, Jan. 4 High Tide, 10:48 a.m. Low Tide, 4:43 a.m. High Tide, 11:26 p.m. Low Tide, 5:23 p.m.

Wednesday, Jan. 5 High Tide, 11:31 a.m. Low Tide, 5:28 a.m. Low Tide, 6:05 p.m.

Thursday, Jan. 6 High Tide, 12:08 a.m. Low Tide, 6:11 a.m. High Tide, 12:13 p.m. Low Tide, 6:45 p.m. Friday, Jan. 7 High Tide, 12:47 a.m. Low Tide, 6:52a.m. High Tide, 12:53 p.m. Low Tide, 7:23 p.m.

Saturday, Jan. 8 High Tide, 1:26 a.m. Low Tide, 7:34 a.m. High Tide, 1:33 p.m. Low Tide, 8:01 p.m.

Sunday, Jan. 9 High Tide, 2:05 a.m. Low Tide, 8:16 a.m. High Tide, 2:15 p.m. Low Tide, 8:39 p.m.

Low Tide, 9:20 p.m.

High Tide, 3:47 p.m. Low Tide, 10:03 p.m. Wednesday, Jan. 12

Low Tide, 11:36 a.m. High Tide, 5:35 p.m. Low Tide, 11:42 p.m.

Crossword Solution

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Sudoku Solution

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• The York Art Association is pleased to present Launch!, an exhibit showcasing the work of the Seacoast's young, emerging, visual artists. Launch! is a wonderful chance for the community to view the work of the area's most talented, up-and-coming artists.

Exhibiting artists are either currently enrolled in an academic program to study art, or are in the nascent stages of pursuing careers as artists, and all have ties to the greater York area. All mediums are welcome, and submissions include: photography, acrylic, watercolor, oil, ink, gauche/crayon/ pencil, woodblock print and jewelry. Launch! will allow burgeoning artists to exhibit their work in a gallery setting, and hopefully help them to "launch" successful careers in the arts. This exhibit will mark the public debut for many young artists. In order to make this exhibition accessible to young artists, York Art Association did not charge an entrance fee to participate in this exhibit. The artists will also be receiving 70 percent of the proceeds from the sale of their artwork.

YAA has enlisted Cathy Sununu, the director of the popular Portsmouth Museum of Art, to judge the show. First, second, third, and honorable mention winners will be selected. The exhibition will run from Thursday, Jan. 6 through Sunday,

Jan. 30. An opening reception will be held Friday, Jan. 7 from 5 until 7 p.m. Educators, gallery owners, and art collectors are encouraged to attend, and seize the chance to meet these promising artists, and see what kind of work young artists are producing these days, and what inspires them.

York Art Association was established over fifty years ago with the mission of promoting the arts by hosting exhibitions, workshops, performances, as well as art and fine craft sales. YAA collaborates with local businesses, and organizations to foster cultural appreciation among residents, and visitors to the York area. YAA is located at 394 York Street (Rt. 1A) in York. Winter Gallery and Gift Shop hours are: Thursday through Sunday 10 a.m. until 4 p.m. For more information call 363-4049, or

visit www.yorkartassociation.com. • 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, call 967-9120 or stop by at 35 Western Ave, Lower Village, Kennebunk.

AMERICAN

House

\$40/couple ~ \$25/single 6pm

Jan 2

Yard Sale 8:30a.m.

Jan 5

Bingo 6p.m.

Four Father's of Rock

Jan 12

Bingo 6pm

Karaoke 7-11pm

Looking for space to have a party or an event?

Beautiful, new facility. Large room to hold your meetings, parties, training or any type of gathering! *Kitchen, bar*

or to see the facility.

PUB-56 Lounge is now serving **LUNCH!**

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

Sun Closed



Monthly Meetings

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

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

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

- · Ring in the New Year with Peter Black and Woody Allen, 7:30 p.m., Ship Cellar Pub, York Harbor Inn, Route 1A, York Harbor, 363-5119.
- · 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. www.nassoncc.org. Reservations: 324-1224.

SATURDAY, JAN. 1

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

THURSDAY, JAN. 6

- Intimately Yours: Marc Cohn, 7:30 p.m. Tickets: \$34, \$44, The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.
- Edwin McCain, Doors open 6:30 p.m., dinner service 6:30 until 9 p.m., opener 7 p.m., curtain 8 p.m. The Landing at Pine Point, 353 Pine Point Road, Scarborough, 774-4527, the landingatpinepoint.com.

SUNDAY, JAN. 9

• The Lovin Spoonful, Doors open 6:30 p.m., dinner service 6:30 until 9 p.m., opener 7 p.m., curtain 8 p.m. The Landing at Pine Point, 353 Pine Point Road, Scarborough, 774-4527, the

FRIDAY, JAN. 21

- · Intimately Yours: Sharon Jones and the Dap Kings, Tickets: \$48, \$38, The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400. SATURDAY JAN 22
- · Cheryl Wheeler, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777.

SATURDAY, FEB. 5

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

THURSDAY, FEB. 17

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

SATURDAY, FEB. 19

- Suede, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, 646-4777.
- The Music Hall Presents Intimately Yours: The Wailers, Saturday, Feb. 19, 8 p.m., Caribbean Night @ The Music Hall. Doors open at 6:30 p.m.: Signature cocktails, Blue Mermaid Island Grill appetizers in the Founders Lobby. Tickets are \$42 and \$29 and can be purchased at The Music Hall box office at 28 Chestnut Street, Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.Tickets

MUSICIANS: SEND YOUR LIVE LOCAL MUSIC LISTINGS TO YORKINDEPENDENT@GMAIL.COM AT LEAST ONE WEEK PRIOR TO THE SHOW.

HOTOSCOPES By Rusty

The southern Maine coast's leading astrologer and New Year's resolution avoidance expert

Aries (March 21-April 19): Your life will take a turn for the amazing in 2011. Almost immediately, you will experience amazingly bad luck at the track.

Taurus (April 20-May 20): Don't bother with New Year's resolutions because at this point there's no hope for you improving any aspect of yourself anyway.

Gemini (May 21-June 20): 2011 will be a year of great promise. Your brother-in-law will continue to promise to pay back that money he owes you.

Cancer (June 21-July 22): You will find a New Year's Eve party held by your co-workers to

be unforgettable, mostly because you will not be invited.

Leo (July 23-Aug. 22): Use the coming new year as an opportunity to make a fresh start. And start with your breath.

Virgo (Aug. 23-Sept. 22): Remember all those New Year's resolutions you made last year to improve yourself? I didn't think so.

Libra (Sept. 23-Oct. 22): Don't think of 2011 as just another year. Think of it as a 365 days of the usual misery, desperation, and floundering.

Scorpio (Oct. 23-Nov. 21): Great things will be coming your way in 2011—for starters, a great big hangover.

Sagittarius (Nov. 22-Dec. 21): Don't believe everything you hear. And by the way, I just heard that you're talented, sociable, popular, and rich.

Capricorn (Dec. 22-Jan. 19): 2011 is a prime number, which means all Capricorns will have a lousy year. Thanks, no problem bringing it to your attention.

Aquarius (Jan. 20-Feb. 18): You will encounter plagiarism in 2011. Well, at least it didn't happen four score and seven years ago, when we had to suffer the slings and arrows of outrageous

Pisces (Feb. 19-March 20): What the heck? Have a great 2011, and may your horoscopes keep vou humble.

on sale to members: Friday, Dec. 31; on sale to public: Friday, Jan. 14.

THURSDAY, MAR. 24

• Livingston Taylor, 7:30 p.m. The Landing at Pine Point, 353 Pine Point Road, Scarborough, 774-4527, the landingatpinepoint.com.

FRIDAY, MAR. 11

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

SATURDAY, MAR. 25

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



Recycle, Renew and **Reuse for Charity!**

Brand name clothes, furniture and household items at a fraction of their retail prices.

Thrift Store Open 7 days a week 90 US Route 1 York, ME 207-361-4085

Recycle Furniture Store Open Thu - Mon 4 US Route 1 York, ME 207-361-4500

We accept donations of gently used clothes and household items! Call to have furniture donations picked up.

So far this year we have donated \$30,000 to York County food

pantries — Thank You!

For more information www.leewardindustries.org

13 — December 31, 2010 - January 13, 2011 — The York Independent

13

Cyan Magenta

LEGION Post 56 Presents... Month of January

New Year's Eve

Prime Rib Dinner and music with

Wild

Jan 8

Jan14

Function Hall for Rent

facilities & handicapped accessible

Call today to make an appointment

Sat. 12 noon until 10pm

Come enjoy a light lunch or happy hour food most of the day.



14

Classified Ads

All your wallcovering

needs. Call Roy 603-

WANTED: Got some-

thing to sell? Call The

Maine Pickers 207-475-

CLASSIFIED LINE ADS

\$8.00 per 15 words. Payment is due when ad is placed. We accept cash, check and all major credit cards.

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Monday by 5:00 p.m. prior to publication date.

KEY ROOFING:

Gut leaks, repair specialist. Slate, shingles, rubber. Stay Dry! 30 vears experience. Call NOW! 603-661-9480.

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Interior & Exterior.

or stop by The York Independent office,

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TO PLACE AN AD

Call 363-8484 x3,

RESIDENTIAL

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Customized-Personal-Excellent References.

CLEANING:

Reliable and Upbeat. 207-752-7049.

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Paid Off or Not **Instant Money** on the Spot!

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DON'T GET RIPPED OFF!! CALL ME LAST.

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NEWS OF RECORD

OBITUARIES

Rose (Tonnetti) Littlefield

Rose (Tonnetti) Littlefield, 92, a lifetime resident of York, died Monday, Dec. 27, 2010 in Durgin Pines.

She was born January 31, 1918 a daughter of the late Henry and Maria (Locarno) Tonnetti. Rose attended York schools and graduated Valedictorian from York High School Class of 1936. From her graduation until her retirement she worked as a clerk in the York Harbor Post Office.

As one of the original members of a small church called St. George's Mission in York Harbor, she was actively involved in the early life and growth of the current St. George's Episcopal Church. Although she held various offices in the church and volunteered over the years, one of her most rewarding contributions was as one of the "Pie Ladies" who baked and served pies to the residents of the York Harbor Home on

Mondays for over a decade. In 1959 she organized the York Women's Twilight Golf League, which became a great success.

She was a member of the York Golf & Tennis Club and the Cape Neddick Country Club for many years. She was an avid and accomplished gardener. She loved the outdoors and often hunted with her husband, Robert. In her spare time she enjoyed reading, painting and ceramics.

She is survived by her loving husband of over 70 years, Robert R. Littlefield; four daughters, Sidney L. Kasfir of Atlanta, and Kenya, Africa, Linda L. Perkins of York, Natalie J. Archer of Placerville, Calif. and Nina L. Bisognani of Cape Neddick; 10 grandchildren, 19 great-grandchildren, and three great-grandchildren.

A memorial service for Rose will be held at St. George's Episcopal Church at a later date. Memorial contributions may be made to the Church. Lucas & Eaton Funeral Home, 91 Long Sands Road, York is directing arrangements. Visit www.lucaseatonfuneralhome.com.

READER OPINION

Send us your letters

The York Independent welcomes letters on local issues of reasonable length. We reserve the right to edit letters for style and sense, and to reject letters judged unsuitable for publication. Send your letters to us via e-mail at 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

Gingerbread-flavored gratitude

The 6th Annual Gingerbread Festival sponsored by the York Public Library was a big success thanks to many people in our community. We want to thank everyone who

participated. he gingerbread houses were amazing! There was so much talent, humor and creativity evident in all the creations.

We also want to thank our team of judges: volunteers from the York Hospital, Peg Clifford, Leader-Birthing

Pediatrics, Kim Cola-York Family Practice, and Corky Thomson-Leader Physical Therapy. They handled a tough job with enthusiasm.

Thanks as well to all those who visited the exhibit this year and to those who voted for our People's Choice award. The winner this year was "Rapunzel Waiting" created by the Eneman family and was inspired by the book, Rapunzel by Paul O. Zelinsky.

We are grateful to those who generously donated their entries to be raffled. They were: Jeanine Means, Abby and Ali Philbrook, Lucia's Kitchen, The Stonewall Kitchen Staff, and three Gingerbread Kits from

Green Dragon Goodies. Money raised by the raffle was matched by four local businesses and \$860 was presented to the York Food Pantry. The participants were James B. Bartlett, Attorney; Bragdon Real Estate; R.A. Peterson Associates

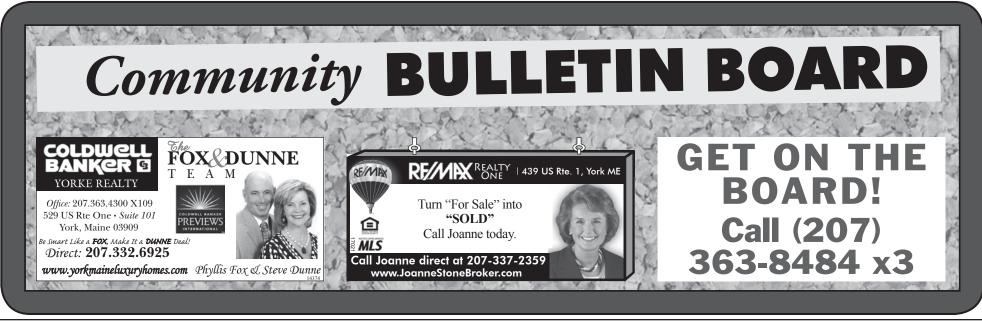
and York Hospital.

UNITED STATES POSTAGE

We are already looking forward to the 7th Annual Gingerbread Festival in December

The Gingerbread Team: Cynthia Hosmer, Paula Hoy, Sue Little, Elizabeth Lowenstein, Sharon Lohmann, Sarah Patch, Jean Scott and Julie Steedman





SUCESSFUL DRIVE



STARKEY FORD PHOTO

The York High School Academic boosters now have \$3,400 to add to the treasury thanks to a successful Drive One 4 UR School fundraiser held last month by Starkey Ford of York and Ford Motor Company. During one afternoon in November, Starkey Ford and Ford Motor Company donated \$20 for each test drive of a new Ford vehicle. After 170 test drives, the group earned \$3,400. David Starkey (left), owner of Starkey Ford, presented the check recently to York High School students Zach White, Rachel Barrows, Briana Eaton, Kasey Poulin, Devon Bettinson, and student advisor Mike Cleary.

COMMUNITY SERVICE

Send us your listings!

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

Worship services • St. George's Episcopal Church, 407 York St.

pal Church, 407 York St. York Harbor: Sunday, 8 a.m., Holy Eucharist Rite II spoken service; Sunday, 9:15 a.m., Formation for all ages, 10:15 a.m., Holy Eucharist, Rite II with music, Thursday, 10 a.m. Holy Eucharist with optional laying on of hands for healing, Call 363-7376 or visit www. stgeorgesyorkharbor.org for more information.

- Bahai'i Faith meets Sunday morning for devotional meetings and fellowship. Call 363-4591
- Cape Neddick Baptist Church schedule: Sunday School for all ages at 9 a.m.; Sunday worship service and Junior Church at 10:15 a.m.; choir rehearsal, 6 p.m. Wednesday prayer meetings, 7 p.m. Call 363-3566 or visit www.cape-neddick-baptist.org.
- First Parish Church, 180 York St., York, offers thoughtprovoking sermons, special music, child care and church school for all ages. Sunday worship services are held at 10 a.m. Call 363-3758.
- Holy Cross Lutheran Church 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 Sunday 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.

- 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 262, 2740.
- 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. 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.
- Tags with wishes are now on and can be found on Christmas trees at the Eliot Police
- 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

- York Hospital's Meal

 Delivery program is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or Ismith@yorkhospital.com.
- York Community Thrift Shop, located at 1320 Route 1, Cape Neddick, requests donations of small furniture, small kitchen appliances, costume jewelry, summer hats and shoes. Proceeds from the shop benefit townspeople through the Food Pantry and Family Services. Call 363-2510.
- York Harbor Inn is collecting donations and supplies for the Animal Welfare Society and Safe Haven Cat Rescue. Visit the Inn's Ship's Cellar Pub on York Street in York Harbor for good eats, good fun and good company while supporting a great cause.

Public meals

• The York VFW serves public meals at their 75 Cape Neddick Road, York, location. "Friday Night Dinners" are served each week at 5:30 p.m., followed by karaoke. Cost: \$7. "Chix Shoots" meals are served each first and third Saturday of the month at 6:45 p.m. Sunday

breakfast is held each week from 8 a.m. to 11 a.m. For more information, call 363-9827.

- · Robert's Maine Grill, Route 1, Kittery, offers a "Community Supper" every Tuesday night. The main focus of the supper is a \$12, 3 course menu; their mid-week "recession buster." A portion of proceeds from the Community Suppers is donated to a local non-profit. Community Suppers are open to the public. and reservations are strongly recommended. For more information about the Community Suppers, or for reservations, call 439-0300 or visit www.robertsmainegrill.com.
- Wells-Ogunquit Senior Center Coffee Shop is open Monday through Friday, 9 to 11 a.m., serving regular or decaf coffee, pastries, Congdon's and Dunkin' Donuts, and their own blueberry muffins for \$1.50. Thursday's Coffee Club occasionally has a guest speaker.

Local organizations

- 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.

- 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 allvolunteer 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.



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KITTERY - START OUT SMART in this comfortable 3 bdrm, 2 bath freshly painted home in a most desired and well maintained park. Master suite with walk-in closet and full bath. So convenient to shops, beaches and highways. Handicap accessible. Owner is ready to sell so just move in! \$76,900



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YORK RIVERFRONT LOT! 3.98 acre wooded parcel of land offering an abundance of privacy and over 300 feet of frontage on the York River. This is an opportunity to own one of York's last few remaining riverfront lots. \$229,000

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COME HOME to this well maintained & landscaped 3 BR, 2 BA Cape in nice neighborhood. New bamboo floors in LR &den, HW in dining room. Located near end of cul-de-sac by pond. Fenced, private backyard. \$239,000.

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BA craftsman style cape is in a great location on a wooded lot in new subdivision. Close to beaches, I-95, shopping, Portsmouth, 1 hr. from Boston. Many upgrades. \$354,900.

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WALK TO THE BEACH & Everywhere from this year round Maine cottage in the Heart of Town. 2 BR home features a lovely enclosed porch, wood burning FP, new windows, new bath, & knotty pine. \$449,000.

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YORK

LOVELY WATER VIEWS! ca.1880 home sits high on a hill overlooking tidal inlet. Converted to year-round home. Great location near town, but very private w/deck, porch, backyard, and mature landscaping. \$399,000

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Great South Eliot location. Minutes to the Piscataqua River and Portsmouth. This 2-bdrm ranch is on a corner lot w/Finished room in basement, large master bdrm, wood flrs, detached garage/workshop. \$210,000.

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IT'S SO LOVELY INSIDE! Immaculate & updated cape offers 1st floor bedrm, HW & pine floors,heated 4season rm & 2 car garage, new windows,4.5 miles to beach. Zoned for in home business. **\$299,900.**

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Fabulous condo w/Open concept living at its best. All freshly painted w/new carpets throughout, beautiful views from master BR deck & living/dining room deck. 3 BR & Partially finished family rm in basement. **\$186,000.**

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Two seasonal cottages just steps to sandy Crescent Beach. on almost 1/4 acre lot &b bordering Rachel Carson Wildlife Preserve. Premier location and endless possibilities! \$399,900.

Kathy Thornton 207-337-0003

YORK

house w/Monitor heat. Swimming Pool & Tennis Court. Convenient for the commuter. Direct from Seller: all offers are invited and will be carefully considered. **\$160,000.**

Joanne Stone 207-337-2359



Great location for this 4 bedroom full dormered cape. Jacuzzi tub in the bathroom, stainless steel appliances, tile kitchen counter tops. oversize 2 car garage with a separate heated workshop. **\$219,900.**

Andy Stotz 207-730-1350

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