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The Independent

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# The Independent

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June 18 - July 1, 2010 Volume 12 ~ Issue 13



# GET OUT!

**SWIM THE NUBBLE!**

**RUN MOUNT AGAMENTICUS!**

**WAYS TO STAY ACTIVE!**

**(OR JUST WATCH!) PAGE 8**

## Hit the road, Class of 2010

By **DAN SZCZESNY**  
The York Independent

This edition of the York Independent carries our traditional tribute to the current crop of graduates at York High School. They received diplomas on Thursday, June 10 and are now on their way to all the great things ahead of them.

Because of limited space, we're carrying mini-biographies of only the academic top 10 percent of the class. They're on Pages 10 and 11, and reading them still gives you a good cross-section of what today's young people have on their minds and what they put their efforts into. As a whole, it's quite a group.

But what now?

There's no easy answer. Every grad's path differs. Some are staying close to home, others are attending school in far-flung places such as Colorado or big cities like Boston.

But for me, one student who stands out is Winfield Goodwin. He plans to attend Vassar College, but first he's taking a year to teach children in the African nation of Senegal and work with orphans in Cambodia.

That's worth a comment. Consider: we live in an age where it's amazingly easy to get virtually anywhere around the globe—much easier than it was even a generation ago, when fares were much higher than they are today.



Dan Szczesny

Think about that. Not long ago, getting anywhere far away took real time, usually on a ship, as long-time residents of York instinctively know because of the area's maritime heritage. Until the advent of steamships in the 19th century, it could take weeks and weeks for a sailing vessel to get just to Europe, never mind West Africa or Asia.

And today, we can be anywhere on the planet in no more than a day's time, and for much less financially than it would have cost our grandparents or even our parents. What an age we live in!

As an example, take me: this boy from Buffalo is getting married this fall—in Kathmandu, Nepal, no less, where his fiancé is originally from. No kidding!

But back to Winfield Goodwin. His decision to take a year to work in far-flung locations shows a remarkable sense of adventure, which I think is necessary to make the most of these times in which we live. And although not everyone in the Class of 2010 has chosen this path, I do hope that at some point they'll avail themselves of the opportunities to see the world that are an amazing byproduct of the age we live in.

So hit the road, Class of 2010—and do it sooner than later, just in case the global economy collapses and travel once again becomes a luxury only for the well-off.

And if that does happen, I hope it can at least wait until after my wedding.

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## MORE TOLL TURMOIL

Army Corps raises numerous questions on MTA's York plans

By **TARYN PLUMB**  
The York Independent

With the hectic summer months upon us, the town is humming with a panoply of projects and ventures.

### Questions about turnpike plans

The Maine Turnpike Authority has dozens of questions to answer regarding its proposal for the York toll plaza.

In an eight-page document, U.S. Army Corps of Engineers senior project manager Jay Clement parsed the MTA's Phase 1 study of the plaza, which includes options ranging in cost from \$34 to \$56 million, and which affects anywhere from 4 to 28 acres of wetlands.

The document includes close to 40 questions and more than a dozen recommendations, addressing spacing (separation between toll plazas and interchanges); infrastructure (access tunnels and plaza canopies); sight distances; soil conditions; and revenue projections. Clement also asked for more detailed information on the severity of the highway's curve in the area of the plaza, specifics on area crashes, and "available and practicable strategies" in dealing with out-

“It will be a continuing conversation, until the Army Corps feels satisfied.”

of-state/out-of-country toll collection, and whatever hidden costs accompany that.

MTA spokesperson Dan Paradee said the response was "expected," and that the Corps is being an "arbiter, the role they're supposed to play."

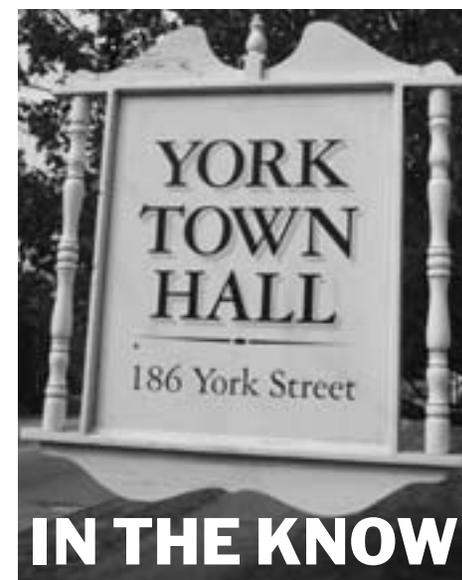
In the report, Clement called the MTA proposal "thorough" and "organized," but indicated that a "higher level of scrutiny" is required due to fierce local opposition. The Corps has also asked that the Federal Highway Administration review the report.

Clement was not available for further comment.

Along with the Phase 1 study—which

was submitted to the Corps in February—three other reports were also sent along for the Corps' review: One compiled for the town by eTrans contending that all-electronic tolling must be considered; another by resident Peter Smith for the Whippoorwill Homeowners Association asserting that all-electronic tolling would result in a 10-year cumulative net revenue of more than \$130 million; and another by an attorney for the grassroots group Think Again.

According to Paradee, the MTA will "answer all the questions as fully as we can. It will be a continuing conversation, until the Army Corps feels satisfied that they have all



### IN THE KNOW A BI-WEEKLY ROUND UP OF GOVERNMENT IN YORK

the information they need."

#### Additional road-worthy issues

The York planning department is continuing its public discussion of walking and biking accessibility throughout town. Input is being sought through two questionnaires, as well as a discussion to be held on Tuesday, June 22 at 7 p.m. at the library.

The two questionnaires—one addressing biking, the other walking—poll respondents about their frequency of walking or biking; their most common destinations; their reasons for the activity (running errands, health/fitness, relaxation, enjoying nature, or, in the

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case of biking, commuting or general transportation); and the length of their trips.

Respondents are also asked to rate safety conditions on roads; availability and conditions of bicycle lanes and routes; road conditions; demeanor of motorists; and the availability of facilities, bicycle parking, trails and sidewalks. Similarly, they are asked to prioritize specific intersections and locations that could be improved, or that could host facilities.

The June 22 discussion, welcoming guest speaker Myranda McGowan from the Southern Maine Regional Planning Commission, will continue this focus on safety, according to town planner Christine Grimando.

All information will eventually be compiled into recommendations, as well as short and long-term project priorities, Grimando said.

### Town Hall tidbits

Also with the future in mind, selectmen have awarded a contract for a study of traffic

“York’s Wild Kingdom will pay \$6,000 for use of the area for parking ...”

in York Beach village.

To be due at the end of November and to cost no more than \$20,000, the analysis will be done by Gorrill-Palmer Consulting Engineers, Inc., of Gray, according to town manager Rob Yandow.

The study, as charged by selectmen, will include developing methods for improving ingoing and outgoing access at York Beach village, and improving the safety and efficiency of traffic. Expected goals, according to officials, include a conceptual design for a connection to Route 1 and various options for traffic circulation. Gorrill-Palmer will also seek public input throughout the process.

Meanwhile, officials signed a parking agreement with York’s Wild Kingdom for a piece of property the town purchased in late May. The agreement allows parking for Wild Kingdom visitors on an “unimproved” portion of a Ridge Road parcel now owned by the town that will be used for an access road for a future police station. York’s Wild Kingdom will pay \$6,000 for use of the area for parking from June 1 to Sept. 30.

In other news, the town’s newly-formed charter commission is filling out.

Selectmen have appointed former selectman Dave Marshall, former budget committee member Mike Quinn, and former municipal building committee member Peter Smith to the commission, according to Yandow.

They join Leon Moulton, Torbert MacDonald, Wendy Starkey, and Helen Rollins Lord, who were elected in the May 22 referendum.

### See you in the fall

The final bell might have just barely stopped ringing—but York school officials are already gearing up for September.

Specifically, one of the main focuses going forward is regionalization.

Taking a first step in that direction, York has teamed up with four area school districts in the Southern Maine Special Education Collaborative, according to Superintendent of Schools Henry Scipione.

Next year will be the pilot year for the program, a venture between the York, Kittery, Noble, Wells-Ogunquit and SAD 35 (Eliot and South Berwick) school districts.

One behavioral specialist (soon to be hired), will travel between schools in each district to work with students exhibiting behavioral issues. In turn, each district will contribute a portion to the specialist’s salary, Scipione explained. In York, the hope is that it will save about \$20,000, he said.

“It really is designed to serve everybody more effectively,” he said.

The five districts have been meeting for the past year. Other regionalization opportunities are also being discussed, although nothing has yet been formalized, Scipione explained.

Meanwhile, the York School Committee was expected to make a decision this week on candidates for special education director and adult education director. As Scipione explained, the special education director position drew 30 candidates, while just about 20 were considered for adult education director.

Polly Stanwood is retiring as adult education director after more than 20 years in the York school system, while Jean Beetz is retiring as special education director after 36 years in the district, Scipione said.

### Signature drive complete

And in other sort-of-school news, word comes that the Friends of the Agamenticus Schoolhouse have collected 1,150 signatures, almost twice as many as the 606 needed to place the saving of the schoolhouse on a future ballot.

This step, taken under Maine state law, became necessary after the York Board of Selectman chose not to put the question before the voters of the town.

Former State Rep. Neil Rolde, a member of the Friends group, stated in a press release: “That although a number of people who signed our petition did so only to allow us a vote, we were astounded and heartened by the large majority who expressed genuine support of what we are trying to do.”

The Agamenticus Schoolhouse is the last of the seven small schoolhouses that originally existed in York. It has been neglected for many years and was considered beyond repair until a professional assessment was made by Preservation Maine, whose expert

“We were astounded and heartened by the large majority who expressed genuine support...”

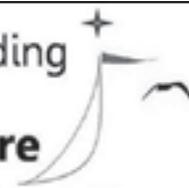
found it could be salvaged and restored.

Pamela Wallis, another member of the Friends, said that the next step in this process will be to deliver the petitions to the town clerk for verification of the signatures. The 606 needed—under Maine Law, 10 percent of the number who voted in the last gubernatorial election—must be registered York voters.

Then, once these signatures are verified and a date is chosen by the selectmen for the town to vote on the issue (most probably in the coming November election, according to the group’s release), the Friends will work to make the case for saving this part of York’s history, and fund-raising to reduce the amount of public funding needed. For those interested in volunteering help, call Pamela Wallis at 361-1658.

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

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## SCOTT PHILLIPS

## Q &amp; A

## PADDLE TENNIS GURU

By TARYN PLUMB

The York Independent

Call it tennis—downsized.

With Paddle Tennis, a 112-year-old sport, the rules are essentially the same as the game made famous by the likes of Andre Agassi and the Williams sisters.

Only, the court is smaller—50 feet by 20 feet, compared with 78 feet by 36 feet. And the paddle is shrunken, too—picture the middle child to a tennis racquet and a ping pong paddle.

But players say it's a longer game, livelier, and can be played in all kinds of weather.

Never tried it?

The members of the York Paddle Tennis Club would love to show you.

**Name:** Scott Phillips.

**Who he is:** Treasurer of the York Paddle Tennis Club.

**Lives in:** York.

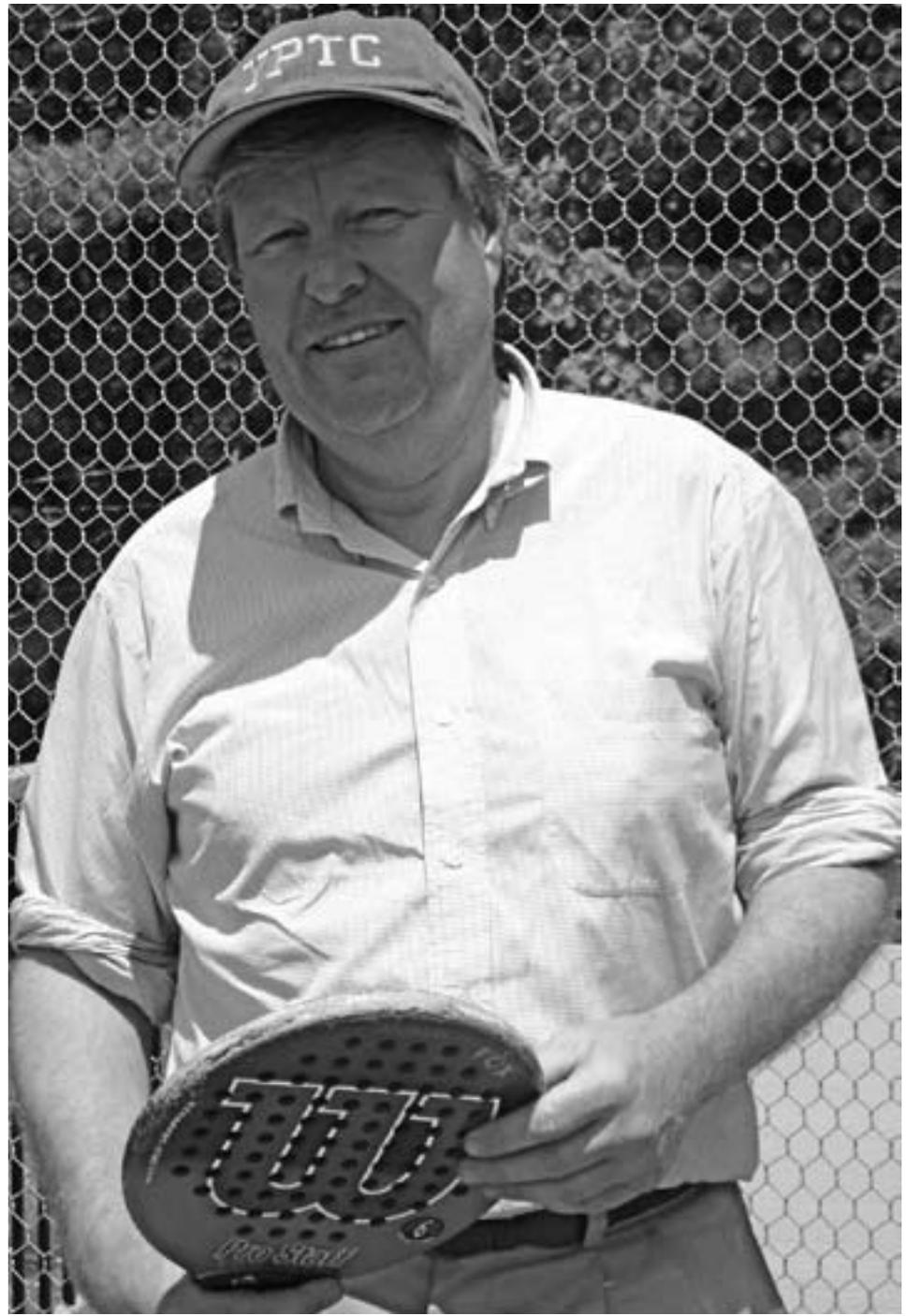
**Let's start with the obvious: What differentiates paddle tennis from**

**regular tennis?**

It's very similar. It's basically tennis rules, but the strategy is much different. (A couple of) the differences are you only get one serve, and the net is always

“When they're playing, there's a lot of laughter going on out there—it's fun, hysterical.”

in play. It's almost always played as doubles—and often as mixed doubles (men and women playing each other). Both people play back, which is not the case with tennis. The balls are different: It's a bouncy ball, lively. They get all chunked up—the surface of the court is textured so you don't slip. It's not hard to become competent. If you play five or six times, you get the hang of it.



(According to the United States Paddle Tennis Association, the court is 50 feet long by 20 feet wide—compared to the 78-foot-long by 36-foot-wide regulation doubles tennis court—the scoring is the same, but play is faster.)

**What's the paddle like?**

It's sort of a composite material, textured. It's smaller, with a shorter handle, than a tennis racquet. There's no give on it—tennis racquet strings, they're like a trampoline. There's a huge amount of spin on the ball—wild spins on it. You have the advantage of strength, and hitting it hard isn't an advantage. Hitting it is more of a finesse.

**And what should you wear?**

Layers—a parka, sweater. You want to have two or three things to take off. Some people wear khakis, exercise pants. You wear tennis shoes—old tennis shoes, because they get pretty chopped up.

**What's the history of the sport?**

(According to the American Platform Tennis Association, Frank Peer Beal developed it in his backyard in 1898 after watching tennis matches at the nearby Albion College “with envy.” His own backyard was too small, and a tennis court was too expensive to put up. So

he got ahold of some discarded tape and tennis balls, and built a small court out of chicken wire, using a one-inch maple plank as a “paddle.” But the sport didn't really take off until the 1920s, when Beal, then a Reverend and executive secretary of the Community Councils of the City of New York, “spread its gospel.”) At first, it was played on wooden platforms. In the modern version, there are heaters underneath, and the bottom is aluminum.

**What about the York Paddle Tennis Club—when and how did it form?**

The club built its court (off Mill Lane, viewable from the Brixham General Store on Cider Hill Road) in November 2007. It's amazing that this was designed and built by members—they were here on weekends with hammers, saws. It was quite an undertaking. The club opens every Saturday from 9 a.m. to noon for everybody—people can play, learn more about it, just show up. The season is October to April, six to seven months.

**How many people are in the club?**

Roughly 40. Some are summer members; most people are from York, Cape Neddick, New Castle, South Berwick, anywhere within a 10-to-15 minute drive.

### Why do you like it?

It's fun. It just takes a little while to get familiar with it—but when people do, it's contagious. It's good exercise. There's certainly a social aspect to it. And you can play when it's snowing—we were out here when it was below zero and the wind was blowing. It's fun to play when it's snowing on a Saturday night.

### Do you play regular tennis, too?

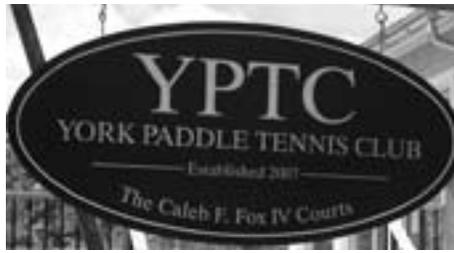
Yes, I play tennis and golf. Out of all three, I think it's easiest to become competent at paddle tennis.

### So does paddle tennis have an Olympic team?

It's not Olympic, but there is tournament play, there is an association. There are actually some very good players around here that compete. At a higher level, the ball will go back and forth 50 times. The points go on for a long time. It's kind of like squash, tennis, racquet ball, all mixed up together.

### Would you say it's still a niche sport?

It's more popular in Washington, D.C.,



New York, Westchester County (in New York). Around here, they play at the Wentworth-By-The-Sea Country Club, in Madbury, Arundel; there's a private court in Newcastle. You can put the court pretty much wherever you want.

### Why would you recommend it?

You don't necessarily have to be big into tennis. It's good cardiovascular exercise, not difficult to learn. When they're playing, there's a lot of laughter going on out there—it's fun, hysterical.

For more information, visit [www.york-paddletennisclub.org](http://www.york-paddletennisclub.org).

Have a suggestion for someone who could be skewered—er, interviewed—here? Then contact Taryn Plumb at [tarynplumb1@gmail.com](mailto:tarynplumb1@gmail.com).

## YORK LIBRARY

### Meet author of new Bunyan bio

Lincoln, Lewis, and Twain: The Pilgrim's Progress in America and Britain: on Wednesday, June 30 at 7 p.m., local author Kevin Belmonte will speak about his new book, a biography of John Bunyan, author of "The Pilgrim's Progress." His talk will explore the influence of "The Pilgrim's Progress" on leaders and literary figures over the last 250 years. It shaped the cadences of Lincoln's Gettysburg Address, prompted the creation of one of C.S. Lewis' most famous books, and fired Mark Twain's imagination.

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

## Events

### Books for the Annual

**Summer Book Sale** (coming July 22-24) can be dropped off Tuesday, June 1 to Saturday, July 10. Books must be in very good condition. Hardcover, paperback, children's books, fiction, current nonfiction, DVDs, audio books on CD, and puzzles will be accepted. Also, enter the library's raffle to win an Apple iPad!

### Summer Film Festival:

"Avatar" on Sunday, June 20 at 7 p.m. An epic adventure with plenty of action and spectacular visual effects, Avatar transports you to a captivating alternative world. Note that the movie will be shown in 2D, not 3D. Rated PG-13 for intense epic battle sequences and warfare, sensuality, language, and some smoking. 162 mins.

### Summer Film Festival:

"Crazy Heart" on Sunday, June 27 at 7 p.m. Jeff Bridges won Best Actor for his portrayal of Bad Blake, a world-weary alcoholic and country music has-been. Journalist Jean Craddock, played by Maggie Gyllenhaal, is the catalyst for his redemption. A powerful story accompanied by great music. Rated R for language and brief sexuality. 112 mins.

### Summer Film Festival:

"The Blind Side" on Sunday, July 4 at 7 p.m. The inspirational tale of Michael Oher (Quinton Aaron), a homeless boy who overcame

seemingly insurmountable odds to eventually earn his place as a football star in the NFL with the help of a caring woman played by Sandra Bullock who won the Oscar for Best Actress. Rated PG-13 for one scene involving brief violence, drug and sexual references. 129 min.

**Family Fun Series:** Angelique and Markus - Magic of the Steelgraves on Tuesday, July 6 at 11 a.m. Award-winning magicians and illusionists Markus and Angelique Steelgrave celebrate summer in their program "Make a Splash with Magic." Sponsored in part by Kennebunk Savings Bank.

**Summer Film Festival:** "Pirate Radio" on Sunday, July 11 at 7 p.m. Broadcasting from the North Sea outside British law, Radio Rock shocks and entertains the British public in this feel-good movie. Rated R for language and some sexual content including brief nudity. 116 min.

**Dick Goodie**, Local Author & WWI Veteran will speak on Wednesday, July 16 at 12 p.m. Maine author, Dick Goodie, will speak about his new book, "Raindrops on a Nail Keg," which includes essays about his adventures as a young combat soldier during World War II as well as a number of stories about his life in Maine. He will also talk about WW II, with particular emphasis on the battle at Normandy in which he participated as a member of the Army's Third Armored Spearhead Division.

## For children

**Infant Lapsits** (infants to



two years old) on Thursdays, 10:30 a.m. Come for a program of stories, songs, fingerplays and rhymes.

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

## Monthly programs

### Rediscover your roots:

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

## Art exhibits

**The York Public Library** will feature "Abstrakt," an exhibition of mixed media paintings by local artist Pat Gerkin through June.

**Local photographer** and York Art Association member Audrey Gottlieb will show her photography in the Kennebunk Room through August. The exhibit titled: "From New York to Old York: Vignettes of Multicultural America" reflects the lives and celebrations of immigrant groups in Queens, NY.

**Miniature Books:** Coastal Ridge Elementary School's fourth grade students of art teacher Mary Zane and writing teacher Michele Freitag are exhibiting their "miniature books" at York Public Library.

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## COMMUNITY BRIEFS

## POT LUCK FOR FOREIGN VISITORS

The York Diversity Forum (YDF) will initiate its 2010 Seasonal Worker Program with a potluck social on Monday, June 21 from 5 to 7 p.m., held for the second year at the Inn on the Blues restaurant in York Beach.

All who would like to meet and welcome some interesting young people from abroad to York are invited to come and bring prepared entrées. Joe Lipton, owner of Inn on the Blues, is offering his restaurant free of charge and is supplying beverages, all non-alcoholic. Carol Rholl of the York Diversity Forum is overseeing the potluck social.

The YDF Seasonal Worker Program is a non-profit charitable activity conducted by volunteers to welcome foreign seasonal workers to the York community.

If past years are a guide, this season's program will be able to provide meaningful assistance to about 35 visiting workers who

James Winn House, Ogunquit Museum of American Art, Ogunquit Performing Arts and John Lane's Ogunquit Playhouse offer a wide variety of art and historical exhibitions, educational programs on the arts, concerts, movies and live theater.

### Saving the Cottontail

Area schools have helped the York Land Trust with their mission to restore the New England cottontail's habitat at the Highland Farm.

On Tuesday, June 8, third grade students from Coastal Ridge Elementary School presented a check to York Land Trust Executive Director Doreen MacGillis to support New England cottontail (NEC) habitat restoration at Highland Farm. To raise the funds, four third grade classes teamed up to perform a food chain skit for their teachers and parents.

The performance was the culmination of hands-on service learning effort designed to meet the students' Science and Social Studies curriculum goals, while studying Maine wildlife.

On Wednesday, July 9, students from the New School in Kennebunk will be assisting York Land Trust and the Maine Conservation Corps with trail building and New England cottontail habitat restoration work taking place at Highland Farm, as part of the United Way of York County's Day of Caring.

To find detailed listings about

upcoming volunteer workdays and projects, go online to [www.yorklandtrust.org](http://www.yorklandtrust.org), or [www.gatewaytomaineoutside.org](http://www.gatewaytomaineoutside.org) or phone York Land Trust, at 363-7400.

### Growing green thumbs big hearts

The Coast Clovers, a York 4-H Club, is in the process of planting and harvesting vegetables at Zach's Farm on Colby Turner Road. The 15 children involved in the project will tend to the crops throughout the summer, and harvest them to donate to the Good Shepherd Food Bank, York County Food Bank and South Berwick Community Food Pantry. The children chose to plant celery, cucumbers, and summer squash, amongst many other fruits and vegetables. Last year, the group harvested 3,996 pounds of food.

### Full tuition at Berwick Academy

Berwick Academy, a K-12 independent day school in South Berwick, will extend its Berwick Scholars program to offer a full tuition grant opportunity to an incoming sixth grade student. The deadline for submissions is June 30, 2010. Please contact the Admission Office at 384-2164, ext. 2301.



COURTESY PHOTO

"In the Garden with Old York Garden Club, What to Grow and How to Do It," a book published by the Old York Garden Club, received an award on Wednesday, June 9 from the National Garden Club as part of a convention of the Garden Club Federation of Maine in Ogunquit. Accepting the award is Heidi Lumia on left, chief spokesperson for the Book Committee, and Sherry McConnell, club president.

will have come to York because they want to experience America. They have come primarily from East European countries like Poland, Lithuania, Romania, Bulgaria, and Macedonia, as well as from Russia and Uzbekistan, from Bosnia, Serbia and Turkey. Some have come from Jamaica, from South American countries, and from China and Thailand.

Employers in York obtain the foreign workers through agencies that supply workers who have temporary J-1 visas. For the most part, employers hire them to do menial work that usually does not include waiting on tables. The seasonal workers want to work here primarily to pay the expenses of their American trip.

For further information about the YDF Seasonal Worker Program, or if you want to attend the June 21 potluck social, e-mail the program at [swp4bikes@gmail.com](mailto:swp4bikes@gmail.com).

### Joining forces for the arts

Arts Ogunquit is a new organization created by five major non-profit arts organizations to promote their cultural activities in the Ogunquit area. Each summer Barn Gallery, Ogunquit Heritage Museum at Captain

## A cornucopia of vendors

York's Gateway Farmer's Market now open for season

By MADELEINE STAUB

The York Independent

The Gateway Farmer's Market in York opened for its 8th season on Saturday, June 5, and will continue each Saturday from 9 a.m. to 1 p.m. throughout the summer and early fall. The market is set up in the back lot of The Greater York Region Chamber Visitor Center on Route 1 in York.

Stephanie Oeser, the market's manager, is excited by some of the new vendors joining the market this year.

"I worked really hard on getting more protein options," Oeser said. One of the new vendors is York River Lobster Company, who will sell fresh lobster or lobster cooked on site. Also beef, chicken, and eggs will be available from Brookridge Farm and Wright's Haven Farm. Eggs are a consistently popular item at the market. Oeser explained that a farmer once told her, "No matter how many eggs I bring, I know I'm going to run out."

Breads, fresh produce, cheeses, and desserts will also be available.

"We're trying to offer as much of a one-stop shopping experience as possible," Oeser explained.

Several crafters sell homemade goods, including soaps, knit items, jewelry, candles, and lotions. Green Parrot Woodworks sells cutting boards, stools, and small tables. "His display is so beautiful," Oeser said.

Each week, there will be four featured vendors with balloons on their tents. Oeser is hoping to highlight some of the more interesting items vendors have to offer.

Oeser explained that there are differences in what local people and tourists tend to buy.

"We have locals who come here every single week and know what they want," said Oeser. She said that tourists tend to explore the different options a bit more.

Although the event is rain or shine, attendance is highly dependent on the weather. "The vendors are pretty intense about making sure they are here," Oeser said. Most weeks, 500 to 700 people attend.

"It seems that every year it just keeps growing and growing," said Oeser who attributes the event's popularity to people's interest in buying locally.

### Gateway Farmer's Market vendors

• **Borealis Breads**, Wells, 641-8800; artisan breads, cookies, pastries, turkey pot pies, muffins, scones, cinnamon buns, Maine Wheat, Maine Oats Granola, beer & fennel break sticks.

• **Brookridge Farm**, Lyman, 324-6221; organic raw milk, cream, farm fresh butter, organic beef, pork, chicken, organic fruits & vegetables, maple syrup, maple products and free range eggs.

• **Bumble Beads**, York Harbor, 363-7211; hand-made glass beads (lampwork) sterling silver jewelry, designer jewelry, organic hand made tees.

• **Carter Hill Orchard**, Concord, N.H., 603-225-2625; apples, peaches, plums, pears and blueberries. Alternate vendor: attending Aug. 7, 21, 28.

• **Chef's Cove Café & More**, Kittery, 439-1100; pastries, muffins, scones, cookies, coffee, and pies.

• **Connolly's Organics**, York, 337-1623; mixed vegetables.

• **Cultural Homestay International**, Kittery Point, 791-2070; non-profit seeking host families for foreign exchange students. Alternate vendor on June 12.

• **The Dirty Moose**, Saco, 283-1964; unscented lotions, balms, soap specifically designed for dry skin problems such as eczema, psoriasis and dermatitis.

• **Ellie May's Sweet Toffee Crunch**, York, 363-1656; homemade buttercrunch candy.

• **Fed by Chuck and Co. LLC / Crazy Camel Dessert Hummus**, Somersworth, N.H., 603-841-5781; six flavors of dessert hummus. Alternate vendor: attending June 19, July 17, Aug. 7 and 14.

• **Cultivating Community / Fresh Start Farms**, Portland, 761-4769; tomatoes, beets, squash, lettuce, cucumbers, corn, melon, spinach, cabbage, broccoli, master green beans, zucchini, lettuce mix.

• **Green Parrot Woodworks**, York, 363-4350; small tables and woodworking products.

• **Hand Spun Knits by Laurie**, York, 363-4902; knit items, hand spun yarn, including alpaca, felted bags, "go green" market (or beach) bags. Alternate vendor: attending Aug. 28 and Oct. 2.

• **Hazyland Soap Company**, Cape Neddick, 363-5372; hand-made soaps, bath salts, salves, powders, balms.

• **Hickory Nut Farm**, Lee, N.H., 603-659-6885; goat milk cheese, goat milk soap, goat milk fudge, yo-goat-gurt.

• **Hubba Hubba Foods**, York, 363-3949; granola, spice rubs.

• **Kate's Designer Delights**, Kittery, 439-2517; specialty desserts & baked goods, vegan baked goods, fresh eggs, and variety of fresh herbs.

• **Lakonia Greek Products, LLC**, Saco, 282-4002; Greek food products.

• **Lasting Legacy Farm**, Barrington, N.H., 603-781-8715; beef, pork and lamb. Attending: June 5 & 12, July 10, Aug. 7 & 21, Sept. 25 and Oct. 9.

• **Little River Windsors**, Berwick, 698-7951; traditional Windsor style chairs, small candlestands / tables. Alternate vendor: attending June 26 and July 10.

• **Lucia's Kitchen**, Cape Neddick, 363-5557; chicken, pork, beef frozen pies, burritos, some baked goods, quiches.

• **Portsmouth Tea Company**, Somersworth, N.H., 603-692-9043; tins of loose tea.

• **Rising Ridge Farm**, York, 363-6695; heirloom organic root vegetables.

• **River Lily Farm**, Ogunquit, 337-4199; traditional and heirloom vegetables, fruits, herbs as well as edible flowers and custom handcrafted flower bouquets.

• **Riverside Pottery**, Eliot, 603-978-1813; functional stoneware pottery—dinnerware, bakeware, buttons, votives, etc. Alternate

vendor: attending July 3, July 31, and Sept. 4.

• **Something Different, N.** Berwick, 676-3788; crumble top fruit pies warm from the oven, brownies, whoopie pies, cookies cakes, jam and pickles.

• **Stonewall Kitchen**, York, 1-800-826-1752; maker of specialty foods and the sponsor of this market. Stonewall Kitchen is located adjacent to the Chamber of Commerce.

• **St. Joe's Coffee**, York, 543-8380; iced coffee, iced tea, and bunnies, donuts, hot coffee.

• **Think Again**, York; non-profit; alternate vendor: attending June 5, July 3, July 24, Aug. 14, Sept. 4 & 25, Oct. 9.

• **Twig Naturals**, Erin Donovan, Saco, 282-9415; all-natural soy wax candles scented with essential oils. Also, "coastal collage" cards.

• **Un-Corked**, York Beach; Wine Cork Creations: Featuring functional bird houses, bird feeders & bat houses. Alternate vendor: attending July 3, July 31, Aug. 14 and Sept. 4.

• **When Pigs Fly, Inc.**, York, 363-0612; assorted breads.

• **Wright's Haven Farm**, Limington, 637-3760; grass fed beef, pork, lamb, goat, chicken and other products.

• **York Art Association**, York, 363-4049; crafts & information about York Art Association. Alternate vendor: attending June 12, 19 & 26, July 10, 17 & 31, August 7, 21 & 28, Sept. 18.

• **York River Lobster Company**, York, 337-8885; lobster (live and cooked).

• **Youth Enrichment Center & Hilton-Winn Farm**, Cape Neddick, 361-1385; non-profit: raffle of Harley-Davidson Lowrider \$100 per ticket. Alternate vendor: attending June 12.

• **Zach's Farm**, York, 363-4502; fresh sweet corn, variety of vegetables and flowers.

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### 4 Fried Chicken Drumsticks 3.99

### 2 Sliders of the Day 3.99

### Loaded Potato Skins

a blend of cheese, bacon, & scallions served with sour cream 3.99

### Appetizer Sampler

3 jalapeno poppers, 3 mozzarella sticks and 2 chicken tenders 4.50

### Oven-Baked Nachos 5.99

### Pulled Pork Sandwich

roasted pork in a light BBQ sauce on a bulky roll served with French fries 7.99

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*Your choice of one of the following appetizers:*

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Chicken Quesadilla

*And your choice of two of the following entrees:*

Lasagna with garlic bread,  
Fish and Chips, or  
Yankee Pot Roast.

Includes two desserts 25.99

### Saturday & Sunday All Day

12 Oz. Prime rib with your choice of starch and vegetable of the day 10.99



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## SWIM THE NUBBLE! RUN MOUNT AGAMENTICUS! WAYS TO STAY ACTIVE! (OR JUST WATCH!)

By **MADELEINE STAUB**  
The York Independent

Looking for inspiration to be more active this summer? Just look around—the York area is full of fun races and athletic tournaments to inspire competitors and spectators alike.

If you're up for it, local events include the "Aggieman" Triathlon on Saturday, June 19, which concludes with a run to the summit of Mount Agamenticus, and a first-ever competitive swim around the Nubble on Saturday, July 10.

But even if you're not entering, being a spectator and cheering on the contestants is a fun activity that beats yet another day parked in front of the tube. So to help you "get out" and get the most out of the summer of 2010, here's a round-up of upcoming activities in the York area set to take place in the weeks to come.

### The 'Aggieman'

A field limited to 100 athletes will kayak, bike and run to be the first to the top of Mount Agamenticus on Saturday, June 19. At the top of the mountain, a barbecue will await their arrival, but in the Aggieman Triathlon it's the journey, not the destination that really matters.

Starting at 8 a.m., competitors will sea kayak 1.75 miles from the Eliot Boat Basin and up the inland side of the Piscataqua River. They will then ride bikes for 25 miles through Eliot and South Berwick to the base of Mount Agamenticus. Once there, they will run up three miles of trail to the summit, and enjoy terrific views and a full barbecue lunch.

"The bike is the challenge on this course

because it's basically an olympic distance," Race Director Ed Harvey said. "It's challenging to try to do it hard, but if you want to take this leisurely, as far as a hill or even the summit, there's nothing that will crush you."

The race can also be completed in a two- or three-person relay team. This is a great opportunity for people new to triathlons. It also adds to convenience because the team members can serve as each other's support staff.

The male course record was set in 2007 by Jeff Donatello, who completed the event in 1 hour and 40 minutes. The best female competitor in the event's history is Chesell McGee who clocked in at one hour, 53 minutes, and 35 seconds.

Registration for this event is limited to 100 competitors because having adequate support staff is crucial to this race, Harvey said.

Spectators are welcome to view the competitors along the course or at the finish line at the summit, which is open to the public.

### The Nubble Light Challenge

The first annual Nubble Light Challenge will send up to 100 swimmers and accompanying kayakers around the "Nubble" and through the "Gut" in York, on Saturday, July 10. Starting at 8:30 a.m., racers will swim 2.4 miles from the bath house at Long Sands Beach, through the channel between the mainland and lighthouse island, and finish at Short Sands. The race is being organized by father and son duo, Robert and Joshua Reed.

The swim will be a timed wave start, with expert swimmers leaving first. Swimmers will have two hours to complete the race,

and will be picked up by a safety boat and brought to shore if they are further than 200 yards away from the finish at this point. Swimmers are required to have an experienced kayaker race with them—someone who has experience in open ocean kayaking and is able to self-rescue in the case of a rollover. Swimmers who have previous experience in open ocean swim races and can swim one mile in less than a half hour may waive the kayak escort requirement.

Wetsuits are not required, but are highly recommended due to the average water temperature of 62 degrees.

The entry fee is \$100 for USA Triathlon members, and \$110 for non-members. Proceeds from the race will go to the Maine Chapter of the National Alliance on Mental Illness.

Spectators will be able to watch the swimmers from Sohier Park as the race moves through the "Gut." At the end of the race, local restaurants will provide lunch for race participants.

### Other outdoor events

- **Sunday, June 20:** The Avis Goodwin Community Health Center Father's Day 5K- Dover, N.H. The event features a mostly flat course and Margaritas food. It begins at Margarita's, 23 Members Way location at 8:30 a.m. For more information, call 603-516-2566 or e-mail rallen@agchc.org

- **Saturday, June 26:** The 6th Annual Captain Christopher S Cash Memorial 5K Run and 2.5K Walk- Old Orchard Beach. The races starts at the Old Orchard Beach High School at 8:30 a.m. The event is a fundraiser for the Captain Christopher Scott Cash Memorial Scholarship. Registration for the run is \$15 in advance and \$20 the day of the race. Walk registration is \$10 in advance, and \$15 the day of the race. The top 3 male and female runners will win cash prizes, along with the top male and female runners over 40 years old. There will be a free fun run for kids 12 and under. For more information, visit [www.runforcash.org](http://www.runforcash.org).

- **Saturday, June 26:** Spirit of Recovery 5k Run/Walk- Dover, N.H. The event benefits the Triangle Club, an organization that offers alcoholics and narcotics addiction recovery assistance. The race begins at the Garrison School, 50 Garrison Road at 9 a.m. TO register, visit [www.spiritofrecovery5k.org](http://www.spiritofrecovery5k.org).

- **Sunday, June 27:** Beach Yoga Bliss- York Harbor Beach. Yoga on York hosts a Vinyasa Slow Flow class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

- **Sunday, July 4:** The 31st Annual Four on the Fourth, York. This four-mile triathlon features York's scenic beaches. The race begins at 8 a.m., and offers a \$100 prize to the overall male and female winners. A one-mile fun run and refreshments will follow the

race. Register online at [parksandrec.yorkmaine.org](http://parksandrec.yorkmaine.org).

- **Sunday, July 4:** The 16th Annual Goose Rocks Beach Association 5K Road Race and Walk, Kennebunkport. This course takes racers along the scenic Goose Rocks Beach. It begins at 9 a.m. For more information, call 967-4115 or e-mail [coachmeagher@yahoo.com](mailto:coachmeagher@yahoo.com)

- **Friday, July 9:** The 13th Edition Library Race, Kennebunk. The 5K race begins at 6 p.m. at 112 Main St. and benefits the library. For more information, call 985-2173 or e-mail [info@kennebunk.lib.me.us](mailto:info@kennebunk.lib.me.us).

- **Sunday, July 11:** Beach Yoga Bliss, York Harbor Beach. Yoga on York hosts a Gentle Athletic Yoga class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

- **Sunday, July 18:** The 3rd Annual Nicole's Run and Walk, Kennebunk Beach. The event is a five kilometer race to benefit Caring Unlimited domestic violence programs. It starts at Lord's Point in Kennebunk Beach at 9 a.m. Entry fee is \$20 in advance, \$25 the day of the event. For more info, visit [www.nicolesrun.org](http://www.nicolesrun.org).

- **Sunday, July 25:** Beach Yoga Bliss, York Harbor Beach. Yoga on York hosts a Vinyasa Flow Intermediate class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

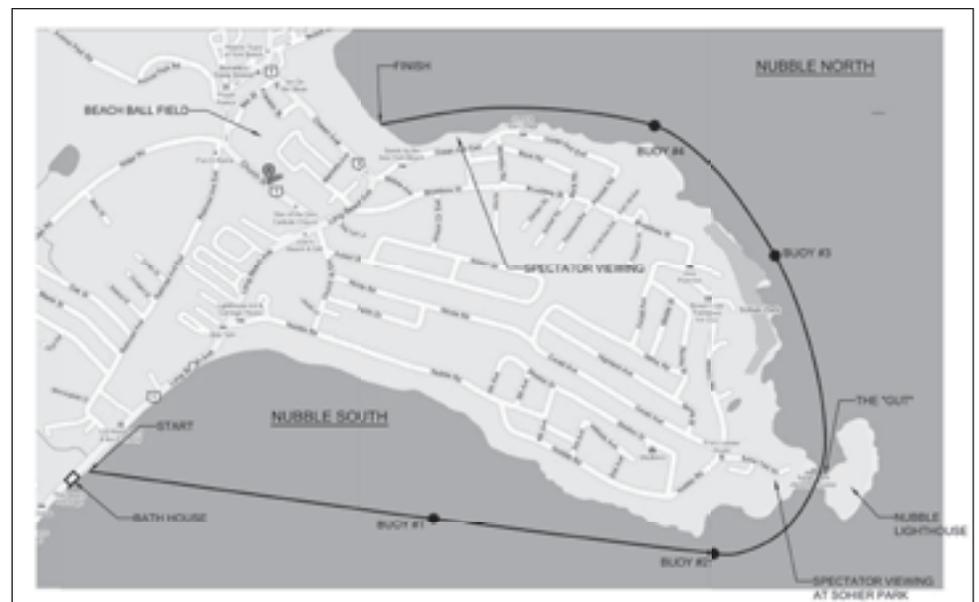
- **Sunday, Aug. 1:** The 27th Annual York Days Road Race, York. The race begins at York High School on Long Sands Road. Check-in and registration occur at 7 a.m. on race day, and free t-shirts will be given to the first 200 registrants. Entry fees are \$15 if you pre-register at [parksandrec.yorkmaine.org](http://parksandrec.yorkmaine.org), and \$20 on race day.

- **Sunday, Aug. 1:** York Harbor Beach. Yoga on York hosts a Vinyasa Slow Flow class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

- **Sunday, Aug. 8:** Beach Yoga Bliss: York Harbor Beach. Yoga on York hosts a Vinyasa Slow Flow class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

- **Sunday, Aug. 15:** Beach Yoga Bliss: York Harbor Beach. Yoga on York hosts a Vinyasa Flow Intermediate class on the beach, near the Stage Neck Inn. Class runs from 7 to 8:15 a.m., and costs \$15 for drop-ins, which includes mat rental. Yoga on York puts down a large tarp to keep yogis from getting sandy, and recommends sunglasses and dressing in layers.

- **Saturday, Aug. 21:** 15th Annual Breakaway 5K Road Race, Old Orchard Beach. The race begins at the Crest Motel, 35 East Grand Ave., at 7:45 a.m. This relatively flat course offers a good opportunity for runners to beat their personal bests. For more information, call 590-1690 or e-mail [mainemagic@maine.rr.com](mailto:mainemagic@maine.rr.com).



MAP COURTESY [WWW.NUBBLELIGHTCHALLENGE.COM](http://WWW.NUBBLELIGHTCHALLENGE.COM)

Competitors in the Nubble Light Challenge on Saturday, July 12 will have two hours to complete the 2.4-mile swim from Long Sands Beach to the finish at Short Sands.

## MY KIND OF SHOW

**FOUR WORDS: YOU MUST SEE IT**

Review: 'The Drowsy Chaperone' at the Ogunquit Playhouse

By **JENNIFER L. SAUNDERS**

The York Independent



fellow tour veteran Robert Dorfman playing opposite her in the role of Underling. Their performance of "Love Is Always Lovely in the End" was one of my many favorite moments in this production.

Fans of last year's production of "Guys and Dolls" will be thrilled to award-winning Broadway actress Liz Larsen, who portrayed Miss Adelaide, back on stage bringing the title role in "The Drowsy Chaperone" to life—and she is anything but drowsy when she meets Aldolpho, played to comic perfection by fellow Ogunquit Playhouse favorite Todd Alan Johnson.

Also returning this summer is Joey Sorge, who delighted audiences last year with his stellar performance as Don Lockwood in the playhouse's production of "Singin' in the Rain." Sorge, whose Broadway credits include the original cast of "The Drowsy Chaperone," is back in top singing and tap-dancing form as the comical romantic lead Robert, playing opposite Megan Nicole Arnoldy in her Ogunquit Playhouse debut as the follies star Janet Van De Graaff. In this role, she sings and dances her heart out to the audiences delight as she proves she "don't want to show off no more" and is ready to settle down into married life... maybe.

Add to the mix standout performances by "Altar Boyz" co-creator Marc Kessler in as everybody's best man, George; leading lady-in-waiting Jaime Barton as Kitty and follies producer Jason Simon as Feldzieg—not to be confused, of course, with Ziegfeld; comedic gangsters played by Jason Grauerholz and Ben Liebert, and golden-voiced Deidra Grace as Trix the aviatrix, and top it off with a top-notch ensemble and fabulous musicians, and you have a night at the theatre to remember.

Before I close, I want to spend a moment to congratulate the cast, crew, musicians and the creative team who have worked together to make this season opener such a treat. Director Casey Hushion, along with Associate Director/Choreographer Jennifer Taylor, Musical Director/Conductor Jason Wetzel and the entire creative team are to be commended on this seamless production that even features a plane—yes, an airplane—landing on the Ogunquit Playhouse stage.

Make a date with your significant other or call a few friends and catch a matinee or evening performance of "The Drowsy Chaperone." This is one season opening show you don't want to miss.

And if "The Drowsy Chaperone" is any indication of what the season ahead will hold for us, we're all in for a treat.

For tickets or more information, call the box office at 646-5511 or visit [www.ogunquitplayhouse.org](http://www.ogunquitplayhouse.org). See you at the theatre!

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

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

The season has officially arrived, as is evidenced by the fact that our "My Kind of Town" column will now share this space with "My Kind of Show"—a special feature dedicated to this summer's lineup of Broadway hits on stage at the Ogunquit Playhouse.

This past weekend I had the excellent fortune to be among the first in the region to see "The Drowsy Chaperone" on stage at the playhouse with a fabulous cast led by the incomparable Carson Kressley and Georgia Engel.

I have four words for you about this production: Do Not Miss It. And I really can't say this strongly enough. Although I almost literally cut my teeth on my Mom's ample collection of Broadway LPs, this is a production I had not seen before its opening last week at the Ogunquit Playhouse, and it is one I will be heading back to see again before its run is up on Saturday, June 26.

The most difficult part of reviewing this Tony Award-winning musical comedy is that I do not want to give away any of the surprises that made this show such a joy for my husband and me. We laughed out loud and left humming the tunes and quoting the lines—after taking part in the standing ovation at the show's end.

So, rather than give away too much of the story, I'll set the scene for you and share a bit about the quirky, charming characters that populate the stage in this "musical within a comedy," as it's called.

"The Drowsy Chaperone" is a show-within-a-show that opens with the audience left in darkness as Kressley creates the role of the consummate musical theatre fan, "The Man in the Chair," listening to the LP of his favorite musical, a 1928 hit known as "The Drowsy Chaperone." I was immediately nostalgic for the LPs of my childhood. For our younger readers, these are the "records" your parents talk about—the vinyl, delicate discs we used to listen to our favorite shows and bands on before the wonders of CDs and MP3s took their place. And as Kressley, with that irresistible wit that has helped earn him his designation as an Emmy-winning television star, celebrity stylist and fashion designer, brings the 1928 stage play to life before us with his narration, the old LP crackles along just as they did in the old days.

Kressley plays his role to perfection, but he is not the only star taking the stage in this show. Georgia Engel, perhaps best known for her Emmy Award-nominated performance as Georgette Franklin on "The Mary Tyler Moore Show," reprises her performance as Mrs. Tottendale in "The Drowsy Chaperone," after performing the role on Broadway and in the national tour. She is absolutely delightful, charming the audience with her comic delivery and vaudevillian rapport with



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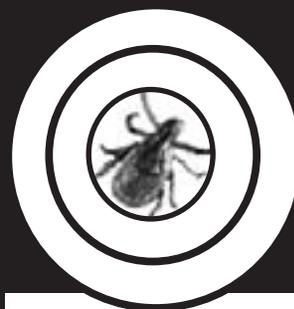
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## It's Tick Season. Know the Facts About Lyme Disease.

The rate of incidence of Lyme disease in Maine has been steadily increasing. In 2008, almost 800 confirmed cases were reported - triple the number seen in 2005. Lyme disease is transmitted by the deer tick, and although they are found all over the state, deer ticks are most abundant along the southern coast of Maine.

It's important to know the facts. The Centers for Disease Control offers the following information:

**Learn the early signs & symptoms of a tick-borne illness:** The first sign of infection is usually a circular rash which occurs in approximately 70-80% of infected persons and begins at the site of a tick bite after a delay of 3-30 days. The center of the rash may clear as it becomes enlarged, resulting in a bull's-eye appearance.

**Patients may also experience symptoms of fatigue, chills, fever, headache, and muscle and joint aches, and swollen lymph nodes.** Untreated, the infection may spread to other parts of the body within a few days to weeks, producing an array of discrete symptoms, including loss of muscle tone on one or both sides of the face ("Bell's palsy").

**It is best to seek treatment early in the course of illness.** See your healthcare provider to discuss treatment options. Also, if a tick is attached to your skin for less than 24 hours, your chance of getting Lyme disease is small. But just to be safe, monitor your health closely after a tick bite and be alert for any symptoms.

**If you think you may have Lyme disease,** see your healthcare provider or visit one of the York Hospital services listed below for treatment. For more information on Lyme disease, visit the CDC website at [www.cdc.gov](http://www.cdc.gov). For information about York Hospital services and community sites, visit [www.yorkhospital.com](http://www.yorkhospital.com).

### Lyme Disease Prevention Tips:

**Avoid areas with a lot of ticks:** Ticks prefer wooded and bushy areas with high grass and a lot of leaf litter.

**Keep ticks off your skin:** Use insect repellent with 20% - 30% DEET on exposed skin and clothing, and wear long pants, long sleeves, and long socks to minimize exposure.

**Check your skin and clothes for ticks every day:** Perform daily tick checks after being outdoors, even in your own yard. Remove any ticks immediately with fine-tipped tweezers.

**Take extra precautions in May, June, and July.** This is when ticks that transmit Lyme disease are most active.

**York Hospital**  
**Emergency Care**

15 Hospital Drive, York, ME 03909 207-363-4321

**Wells ERgent Care**

at **York Hospital in Wells**

114 Sanford Rd (Rte 109), Wells, ME 04090 207-646-5211

**Berwick Walk-in Care**

at **York Hospital in Berwick**

4 Dana Drive, Berwick, ME 03901 207-698-6700

[www.yorkhospital.com](http://www.yorkhospital.com)

T YORK HIGH SCHOOL CLASS OF 2010

# MEET THE GRADS

York High School's Class of 2010 held graduation ceremonies on Thursday, June 10. Here's a round-up of this year's high-achieving commencement scholars, who make up the top 10 percent of the Class of 2010. It's a great way to see for yourself what our community's young adults are up to these days. Best wishes to all of this year's graduates!

## VALEDICTORIAN

### LINDSAY ROSE WEIGEL

is the daughter of Helen and Bill Weigel of York. Born with a passion for sports, she has been a member of varsity soccer, where she has had the honor of winning two state championships, and varsity track, which she may pursue in college. She has also skied every weekend for the past five years at Sunday River and Mount Abram with her family and friends. She has been a member of many extracurricular activities including National Honors Society, World Language Honors Society (French), Interact, Senior Facilitators, Student Government, Writing Center, and Concert Band. Over the years, Lindsay has been committed to various community services such as coaching for York Soccer Club, building houses for Habitat for Humanity, helping residents of Oswego, NY with her Youth Ministry, and volunteering for other organizations with Ineffectual, a leadership program she was nominated for last summer. After advancing to the finalist stage of the National Merit Scholarship program, she was accepted by Northeastern University in Boston, Massachusetts where she plans to study pre-med with their Honors Program this fall.



## SALUTATORIAN

### KATHERINE (KELLY) HIRD

daughter of Maureen and Jeff Hird, and sister to twin sisters Julia and Caroline Hird, was born in Portsmouth New, Hampshire. Katherine has lived in York and attended K-12 in York Schools. She has been an active in student activities at York High School. She has been a Senior Facilitator, a member of Interact, TIDALWAVSE, Sober Friends, National Honor Society, and World Language National Honor Society (French Chapter). Katherine was involved in various sports including varsity: field hockey, ice hockey, and lacrosse; serving as girls' varsity ice hockey captain her senior year. Katherine has served her community throughout her high school career. As a recipient of the Rensselaer Medal Award, and many other school related academic awards, Katherine has maintained honors throughout her high school career. Katherine will continue her education this fall at the University of New Hampshire as a Chemical Engineering major in the honors program.



## MONIQUE BOUTIN,

the daughter of Rosalie and Daniel Boutin, has enjoyed participating in many activities during her years at York High School, including Interact Club, concert band, Wordplay (creative writing club), and York High School's environmental club. She



was a four-year member and a captain of cross-country, indoor track and outdoor track. In the community, Monique has enjoyed helping to lead "A Girl's Point of View" Book Group for fifth and sixth grade girls at the York Public Library, and volunteering with York Parks and Recreation Department's summer track program. As Vice President of the National Honor Society and a member of the National World Language Honor Society (French), she maintained honors throughout high school and is the recipient of many awards at York High School, including a Phi Beta Kappa Award and a College of the Atlantic Book Award. Monique has received a DAR Good Citizen Award, a Principal's Leadership Award, and a Western Maine Conference Citizenship Award, as well as a merit scholarship and visual art scholarship at the University of Maine at Orono where she plans on attending the Honors College as an art history major. Monique plans on pursuing a career in art therapy or art education, and continuing to pursue her interests in art, history, and running.

## REBECCA COLE,

daughter of Jerry Marx and Susan Cole, was a member of the Interact Community Service Club, the World Language National Honor Society (French), Concert Band (clarinet), and varsity tennis. Throughout high school she maintained honors, and received academic achievement awards in Biology, French, and English. In the fall, Becca will be attending the University of New Hampshire to pursue a degree in Biological Engineering. She looks forward to participating in the study abroad program and Outing Club.



## KELLEE M. CRIBBY,

daughter of Karen and Brian Cribby of York, Maine. Kellee has been active in numerous clubs and activities at YHS including National Honor Society, World Language Honor Society, and Interact. She was also a class officer. She was a co-editor-in-chief of the class yearbook. Kellee is also active in various club teams as well as YHS sports. She played field hockey and lacrosse for Seacoast United. She was captain of the varsity field hockey team and played on the state championship team her junior year. She was named to the 2009 Western Maine All-Conference Team as well as the All-State field hockey team. She was a two-year captain for varsity lacrosse as well as a member of the YHS ice hockey team. She is a member of the Senior High Youth Group at First Parish Church and will attend the mission trip this summer. Kellee will be pursuing a Communication Arts major and playing lacrosse at Allegheny College in the fall.



**HALEY FRANCIS,** daughter of Cynthia and David Francis, was born in Portsmouth, New Hampshire. She was a member of several clubs and activities at



York High School including the National Honors Society, World Language National Honors Society (French), Student Government, event planner and vice president of the Interact Club, and a Civil Rights team member. Haley has maintained honors for her high school career, and has received academic achievement awards in Chemistry and French. She has also been a member of the varsity lacrosse team for two years. Outside of school, Haley is a certified black belt in Tae kwon do, as well as a certified lifeguard. She has also helped to organize three teams to walk the twenty-six mile route of the Boston Marathon to raise money for the Jimmy Fund. With a passion for adventure and global awareness, Haley spent her junior year summer traveling to China as a people-to-people student ambassador, and her senior year summer assisting a bioresearch team in the Pantanal, Brazil. Haley looks forward to attending the University of Vermont in the fall, where she plans to study Environmental Engineering.

## WINFIELD SCOTT

**GOODWIN,** son of Peter and Susannah Goodwin of York.



Winfield is a member of the National Honor Society and the World Language Honor Society. He was the recipient of the Williams College Book Award and has been awarded with several departmental recognitions for outstanding academic achievement. Outside of the classroom, Winfield has been involved in a number of extracurricular activities. He served as Student Advisor of the Civil Rights Team, was a representative in the Student Body Government throughout high school, serving as class leader during his junior and senior years, and was a member of the Interact Service Club. Athletically, Winfield has spent his time passionately involved as a competitive equestrian in the hunter/jumper discipline and has placed in the top ten finalists at national championships throughout the past few years. Winfield has elected to defer his matriculation to Vassar College until the fall of 2011 and will spend the next year teaching children in Senegal and working with orphans in Cambodia.

## REAHA JEAN GOY-ETCHE,

daughter of Helen and John Goy-etcche, moved to York from Everett, MA in the 5th grade. She ran cross-country and wrestled for four years, and was a captain of both sports, and was a varsity member of the outdoor track team. She participated in a number of clubs at YHS, including four years as a writer and editor of the YHS Newspaper and as a member of her church group, two years on the World Language Honor Society, and was a



senior facilitator as a senior. She won several awards during her time at YHS, including academic achievement awards in French, algebra II, health, chemistry, newspaper, global studies, and English; a National Merit Scholarship; RYLA; and the George Eastman Young Leaders Award. Reaha will study science at Bowdoin College next fall.

## ALI GRAZIANO

is the daughter of Mark and Debbie Graziano of York. She was a member of Student Government, Interact Club, the National Honor Society, Key Club, the World National Honor Society, and was a Senior Facilitator. In addition to her many academic activities, she also was very active in sports. She was a captain of the Varsity Field Hockey and Lacrosse teams, and helped lead the 2008 field hockey team to a state championship. As part of her church youth group, Ali volunteered for two years on their annual mission trip. This fall, Ali will attend the University of Vermont and plans to major in Environmental Engineering.



## GRETA HAYES

is the daughter of Anna and Joseph Hayes of York. During her time at York High School, she participated in numerous different clubs and activities. She was a three-year member of TIDALWAVSE (Teens in Drug Awareness Leading Working and Valuing Self-Esteem), a two-year member of National Honor Society and the World Language Honor Society, a three-year Girls Varsity Basketball manager, a three-year member of the YHS AIDS Education Team, and a Senior Facilitator her final year. Within the community she volunteered her time at Beacon Hospice, making pictorial displays for families in memory of the lives of the hospice patients. In addition, she held year-round employment at Lucia's Kitchen while maintaining honors throughout her high school career. This fall, Greta will enroll in the Clive Davis Department of Recorded Music at New York University.



## DANIEL HERBEIN,

son of David and Theresa Herbein of York. Born in Brunswick, Georgia in 1992, Dan has since lived in Burke, Virginia before moving to York. He was a two-year member of both the National Honor Society and the World Language Honor Society (German.) Dan received underclassmen awards three years in German, and once for Art, in addition to an academic award for English. He was a Senior Facilitator his final year at YHS, and attended the Youth Leadership Summit known as Rippleffect. In sports, Dan ran Cross-Country, Indoor Track, and Outdoor Track for twelve seasons being named a Captain in all three sports his senior year. His achievements in sports as well as in the classroom lead to him being named to the All-Academic



Western Maine Conference Team for Cross-Country and Indoor Track. This fall, Dan will look to continue running for Roger Williams University, where he has received the Provost's Scholarship and the Leadership I Scholarship; there plans to pursue a degree in Architecture.

**KELSEY HEROUX**, daughter of James Heroux and Patricia Sullivan, was born in Fairfax, Virginia and has been attending York schools since first grade.



She was a member of numerous clubs and participated in many activities at York High School. For three years she was a Varsity Girls Basketball manager. She was a Student Government representative for four years, also serving as secretary and School Board representative. She was also a member of the Student AIDS Education Team for three years, was a two year Civil Rights Team member, was on Interact for three years, was Copy Editor of the yearbook her senior year, and was a member of the National Honor Society and the World Language National Honor Society. In addition she participated in the Student Listener program for two years and was a Senior Facilitator. Outside of school she volunteered at Beacon Hospice of York her junior year. Throughout her four years at YHS, she has maintained honors. During the summers of 2007 and 2008, Kelsey attended the Johns Hopkins University Center for Talented Youth Summer programs, taking Philosophy and Human Rights and Global Justice courses. Kelsey looks forward to attending Wellesley College in the fall, where she plans to study International Relations.

**JACKSON LEE**, the son of Joanne Connolly and Tony Lee, has been a member of the National Honor Society, the World Language National Honor Society, and Student Government during his time at York High School. He is musically active in the school's concert and jazz bands and participates in community service projects with his fellow youth group members at South Church in Portsmouth.



Jackson has maintained honors for the duration of his high school career and has earned academic awards, which include the St. Michael's Book Award for Scholarship and Service as well as other science, mathematics, and Spanish awards. He has been an athlete on the lacrosse, soccer, indoor track, and wrestling teams during his time at YHS. During the coming fall, Jackson will be attending Boston University where he has been admitted to the Biomedical Engineering Program.

**HELEN STURGIS-BRIGHT**, daughter of Susie Bright and Arron Sturgis of York, was a three-year member of the Civil Rights Team, after returning to York High School from her freshmen year at Noble High. She was a member of the National Honors Society, as well as York High School's World Language National



Honor Society for Spanish. She ran two seasons of Cross Country at YHS, enjoyed a season of lacrosse, indoor and outdoor track as well. She was a Student Listener at York Middle School, and a Senior Facilitator for incoming freshmen and transfer students. Helen was on the honor roll throughout her high school career, while maintaining weekend jobs. She plans on attending the Honors College at the University of Maine Orono, majoring in history and secondary education.

**MEGAN THOMSON** is the daughter of Jeff and Ann Thomson of York. She was a four-year member of the French World Language Honor Society, and a two-year member of the Student Listener program. Megan was the recipient of the St. Michael's College Book Award, and received academic honors in Algebra, English, Geometry, and Chemistry. She also maintained high honors for all four years and worked a part-time job during the fall and spring of her junior and senior years. This fall, Megan will attend the University of Connecticut where she plans to pursue a career in Pharmacy.



**ERICA WAGNER** is the daughter of Lisa and Scott Wagner. A member of the National Honor Society, she is the recipient of the Yale Book Award and multiple academic awards in subjects ranging from Spanish to Algebra II. Showing her passion for music, Erica was a part of the YHS Chorus for four years and sang soprano in the YHS Chamber Singers. Erica is an avid hiker, cross country skier, and runner. She has enjoyed running for the YHS cross-country and track teams. Erica volunteered in the summer coaching younger kids in the York Summer Track Program. Erica looks forward to attending Lehigh University next fall and pursuing a career in veterinary medicine.



**KAYLA WESTON**, the daughter of Fred and Joanna Weston, was a four-year member of TIDALWAVE and the president of Student Government. She was on the high honor role throughout high school and was a member of both the National Honors Society and the World Language Honors society. She incorporated her love for music within school as a two-year member of Chamber Singers and also in the community as she volunteered to play piano at Durgin Pines nursing home. She played varsity soccer and varsity tennis throughout all four years and was a leader as senior captain of each. Since she was little she has loved skiing and sailing with her parents and younger sister, Zoe. She is the recipient of the Good Citizenship award and the Maine Society of Women in Engineering award. She is looking forward to attending the University of Colorado at Boulder next year where she will study alternative energy as a Chemical and Biological Engineering major.



## COMPLETE LIST OF ALL 2010 GRADUATES

### VALEDICTORIAN

Lindsay Weigel

### SALUTATORIAN

Katherine Hird

### COMMENCEMENT SCHOLARS

Top 10% of Class

Rebecca Cole, Megan Thomson, Katherine Hird, Kayla Weston, Kellee Cribby, Haley Francis, Monique Boutin, Daniel Herbein, Lindsay Weigel, Jackson Lee, Greta Hayes, Ali Graziano, Reaha Goyetche, Scott Goodwin, Kelsey Heroux, Helen Sturgis-Bright, Erica Wagner

### HONOR GRADUATES

GPA of 90% or above

Aaron Bailey, Devin Battersby, Emily Bauman, Monique Boutin, Kylie Button, Matthew Campbell, Elizabeth Cartier, Katherine Christopher, Emma Clark, Rebecca Cole, Erin Collins, Jennifer Consaga, Kellee Cribby, Sara Dale, Corey Decato, Joseph Dignam, Kaitlyn Donnell, Christopher Durkin, Katelyn Emerson, Layla Ferland, Samantha Fox, Haley Francis, Michelle Gearin, Winfield Goodwin, Alexandra Goulet, Reaha Goyetche, Ali Graziano, Emily Graziano, Zoe Gudjons-Kaply, Alexandra Haight,

Greta Hayes, Daniel Herbein, Joshua Herbein, Kelsey Heroux, Katherine Hird, Jacob Horowitz, Kami Kristjansdotter, Samuel Leal, Jackson Lee, Whitney Leroux, Harrison Lucas, Danielle Martin, Kyle McKenna, Meghan McKenna, Stephanie Morin, Alexander Moser, Amy O'Brien, Jared Prugar, Ryan Publicover, Alexandra Rennie, Alex Shaw, Michael Sheahan, Carlena Smith, Dakota Snyder, Helen Sturgis-Bright, Sean Sweeney, Alison Swietek, Ashley Taylor, Paige Tewell, Megan Thomson, Hayden Vessey, Erica Wagner, Aaron Waldman, Sean Walley, William Webber, Haley Webster, Lindsay Weigel, Kayla Weston, Alexander Zotos

### GRADUATES

Jessica Amato, Taran Armstrong, Amanda Bauman, Elizabeth Bengtson, Joel Berger, Heather Bird, Katherine Blasik, Patrick Bond, Erika Boorman, Dylan Borger, Jacob Bracy, Haley Brandt, Neesha Bridges, Hayden Brown, Cody Bryant, Myles Bullen, Robert Calnan, Jessica Calnan, John Carley, James Cassotis, Tanner Chase, Seth Christman, Anthony Ciampa, Judith Coyman, Jill Cross, Michael Dickinson, Trevor Dunn, Adam Ehrenborg,

Christina Ferrande, David Figlioli, Michael Galeno, Josephine Ganem, William Gauthier, Timothy Gelinis, Benjamin Goodwin, Jason Gorman, Laurel Goslin, Katrina Graves, Chance Greenier, Taylor Gregoire, John Holly, Chelsea Hutchings, Allyson Johnson, Erika Jolie, Gregory Kasbohm, Zachary Kofman, Kate Kolbjornsen, Elizabeth Laplante, Rachel Lee, Maxwell Leeman, Meiling Li, Maxwell Lindquist, Benjamin Lipton, Stephanie Lomasney, Meghan Lusty, Brandon Lyon, Heather Marquis, Kayla Martin, John McCafferty, Zoe McGuire, Colby Meagher, Stephanie Meyer, Cody Moran, Joseph Mullen, Connor Murphy, Ashly Neal, Andrew Noyes, Sean O'Brien, Heather Osgood, Tristan Palhof, Quinton Parulis, Bryce Pate, Lauren Pearson, James Peck, Dylan Peterson, Michael Pomer, Julianne Rainone, Devon Ramsey, Chelsea Reed, Morgan Richardson, John Roche, Heather Romano, Brant Sampson, Ryan Schermer, Thomas Selbach, Samuel Smith, Alexandra Stiles Greenlaw, Paul Stocks, Savannah Tapley, John Wade, Dylan Wilford, Ellery Willingham, Abbie Zerinopoulos

## York High School 2010 Scholarships

AFL-CIO Local 103, \$5,000, **Kelsey Heroux**; Alpha Delta Kappa, \$500, **Elizabeth Cartier**; Andrew Swiedler Award, \$1,000, **Monique Boutin**; Billy Cheverie Memorial Scholarship, \$1,000, **Alison Swietek**; Billy Cheverie Memorial Scholarship, \$1,000, **Thomas Selbach**; Billy Cheverie Memorial Scholarship, \$1,000, **Aaron Bailey**; Billy Cheverie Memorial Scholarship, \$1,000, **Matthew Campbell**; Billy Cheverie Memorial Scholarship, \$1,000, **Elizabeth Cartier**; Carter Furber Scholarship, \$500, **Samuel Leal**; Don Morrison Memorial Scholarship, \$2,500, **Reaha Goyetche**; Don Morrison Memorial Scholarship, \$2,500, **Tristan Palhof**; Early College for ME, \$2,000, **Katrina Graves**; Early College for ME, \$2,000, **Stephanie Meyer**; Early College for ME, \$2,000, **John Wade**; Family & Friends of Linda Masella Award, \$500, **Kelsey Heroux**; George N. Perkins Performing Arts Scholarship, \$1,000, **Carlena Smith**; Gerety/Kerrigan Scholarship, \$2,000, **Meghan McKenna**; Goldenrod Academic Boosters Scholarship, \$500, **Katherine Hird**; Grant Award, Silver Bowl, **Lindsay Weigel**; HomeHealth Visiting Nurses of Southern Maine School, \$100, **Stephanie Lomasney**; John Rox Memorial Award, \$1,000, **Carlena Smith**; John F. Welch Scholarship, \$1,000, **Haley Francis**; John K. Schroeder Award, Silver Bowl, **Kayla Weston**; John Todd Cooper Memorial Scholarship, \$500, **Thomas Selbach**; Jolly John Auto City Scholarship, \$250, **Layla Ferland**; Karen Webster Memorial Award, \$1,000, **Devin Battersby**; Ken Sullivan Memorial Award, \$1,000, **Reaha Goyetche**; Kennebunk Savings Bank Scholarship, \$1,000, **Michael Galeno**; Kenneth Burke Memorial Scholarship, \$500, **Elizabeth Cartier**; Mitchell Scholarship, \$5,000, **Kelsey Heroux**; Larry d'Entremont Memorial Scholarship, \$500, **Megan Thomson**; Lawrence Ellis Memorial Scholarship, \$1,500, **Alexander Mose**; Liberty Mutual Scholarship, \$5,000, **Monique Boutin**; Maine State Golf Association, \$4,400, **Aaron Bailey**; Matthew Cruz Memorial Scholarship, \$2,000, **Michael Galeno**; MELMAC Richard W. Tyler Principals Scholarship, \$1,000, **Kaitlyn Donnell**; Mike Ford Memorial Scholarship, \$5,000, **Alexander Moser**; Milton F. Todd Recognition Award, \$500, **Samuel Leal**; National Merit Bowdoin College Scholarship, \$8,000, **Reaha Goyetche**; Ogunquit Playhouse Theater Foundation Scholarship, \$750, **Alison Swietek**; Ogunquit Playhouse Theater Foundation Scholarship, \$750, **Carlena Smith**; Ogunquit Women's Club Citizenship Award, \$500, **Samantha Fox**; Pratt & Whitney UTC Scholarship, \$5,000, **Cody Moran**; Robert "Bob" Masi Scholarship, \$1,000, **Lindsay Weigel**; Robert G. Pacitti Memorial Scholarship, \$1,000, **Alexander Zotos**; Sanford Institution for Savings Scholarship, \$1,000, **Heather Marquis**; Sanford Institution for Savings Scholarship, \$1,000, **Kellee Cribby**; Sanford Institution for Savings Scholarship, \$1,000, **Emily Graziano**; Seacoast Artists Association Scholarship, \$750, **Monique Boutin**; Search for Knowledge Award, Silver Bowl, **Monique Boutin**; Sentry Hill Scholarship, \$1,000, **Stephanie Lomasney**; Spotlight on the Arts, \$1,000, **Monique Boutin**; St. Aspinquid David Rocray Memorial Scholarship, \$1,500, **Kyle McKenna**; St. Aspinquid Elizabeth Haskell Memorial Award, \$1,500, **Carlena Smith**; Stonewall Kitchen Scholarship, \$2,000, **Tristan Palhof**; Stonewall Kitchen Scholarship, \$2,000, **Alexandra Stiles Greenlaw**; Wolfrett "Sport" Eldredge Scholarship, \$1,000, **Ryan Publicover**; York Art Association Award, \$750, **Julianne Rainone**; York Athletic Boosters Scholarship, \$500, **Daniel Herbein**; York Athletic Boosters Scholarship, \$500, **Joshua Herbein**; York County Council of Realtors, \$1,500, **Matthew Campbell**; York Golf & Tennis Club Appreciation Award, \$500, **Jackson Lee**; York High School Faculty Improvement Award, Silver Bowl, **Myles Bullen**; York Kiwanis Scholarship, \$500, **Stephanie Lomasney**; York Rotary Scholarship, \$4,000, **Tristan Palhof**; York Rotary Scholarship, \$4,000, **Alexander Moser**; York Rotary Scholarship, \$2,000, **Brandon Lyon**; York Rotary Scholarship, \$3,000, **Sara Dale**; York Rotary Scholarship, \$1,500, **Kaitlyn Donnell**; York Savings Bank of Maine Scholarship, \$1,000, **Christopher Durkin**; York Soccer Club Scholarship, \$1,000, **Lindsay Weigel**; York Soccer Club Scholarship, \$1,000, **Emma Clark**; York Student Scholarship Fund, \$1,000, **Kellee Cribby**; York Teachers' Association Scholarship, \$2,800, **Helen Sturgis-Bright**.

## T VISUAL ARTS LISTINGS

## Send us your listings!

Offering visual art on display for the public to appreciate? Send the info to us at [yorkindependent@gmail.com](mailto:yorkindependent@gmail.com). Listings run on a space available basis.

**The York Art Association** will kick off its fund raising campaign with delicious food and a silent auction of members' artwork and donations from local merchants on Saturday, June 25 at 6:30 p.m. The local jazz group Sea Smoke will perform. The old Filene's store, located at 394 York St., which has been YAA's home since 1963 is in need of repair. Wine, hot hors d'oeuvres, gourmet sandwiches and dessert will be served for the admission price of \$25. For info, visit [www.yorkartassociation.com/](http://www.yorkartassociation.com/) or call 363-4049.

**The Barn Gallery**, Shore Road and Bourne Lane, Ogunquit, will hold a gala reception on Saturday, July 10 to celebrate its new art exhibition from 5 to 8 p.m. Those who attend will be able to meet the artists and buy a new artist-made bid card for admission to the OAA Art Auction. Visit [www.bargallery.org](http://www.bargallery.org) or call 646-8400.

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

**George Marshall Store Gallery**, 140 Lindsay Road, York is run-

ning showing Pleased to Meet You, introducing 20 new artists to the gallery and Tom Glover - Selected New Work. Hours: Tuesday through Saturday 10 a.m. to 5 p.m. and Sunday 1 to 5 p.m. For more information, visit [www.georgemarshallstoregallery.com](http://www.georgemarshallstoregallery.com).

**This summer, the Portland Museum of Art**, 7 Congress Square, Portland, will present an important and visually stunning exhibition of works on paper by nationally recognized artists such as Edward Hopper, John Marin, and Rockwell Kent. American Moderns: Masterworks on Paper from the Wadsworth Atheneum Museum of Art, 1910-1960, on view June 24 through Sept. 12 will be the first in-depth examination and presentation of the Atheneum's American modernist works on paper—a collection recognized as one of the nation's finest. It's a once-in-a-lifetime opportunity to see paintings by Edward Hopper depicting scenes of Maine in the state. Also, the museum will host a viewing of the Spanish language film *Music on Hold* on Friday, June 18 at 6:30 p.m., and Saturday, June 19 and Sunday, June 20 at 2 p.m. For more info, visit [www.portland-museum.org](http://www.portland-museum.org) or call 775-6148.

**The Jewels in the Stream** exhibit at the Kittery Art Association

features five painters and a poet. The exhibit will be open from Thursday, June 24 to Sunday, July 18. The gallery is located at 8 Coleman Ave., off Route 103 in Kittery Point. Gallery hours are Thursdays from 3 to 6 p.m., Saturdays from 12 to 6 p.m., and Sundays from 12 to 5 p.m.. A free reception will be held on Sunday, June 27, from 4 to 6 p.m. For more info, visit [www.kitteryartassociation.org](http://www.kitteryartassociation.org) or call 451-9384.

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

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

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

**Seacoast Undercurrent**, a gallery devoted to contemporary art in downtown Portsmouth, N.H., showcases emerging artists working with all kinds of contemporary media and practices. Visit [www.ellogallery.com](http://www.ellogallery.com).

## ART

## PASSING ON THE CRAFT

On top of successful career, York painter Dennis Perrin now concentrates on teaching

By SUZIE GOODWIN

The York Independent

Dennis Perrin has a quiet way about him—and a slight southern accent to go with it.

That accent is because he's a Louisiana man, or at least he was. He moved to Maine with his family in 1991 after he and his wife decided they loved New England. They had never been to Maine and had nothing lined up, but that didn't stop them from packing up their three children and belongings and heading north. They moved to their York home on Cider Hill Road in 2007.

Perrin had once considered himself as a kind of Renaissance man; interested in many things—sports, writing, and music. But that was before he discovered his passion to paint. He began studying the craft in 1982, and became a full-time artist in 1985.

His career as an artist began after a simple heartfelt prayer asking for guidance. He had a family to support. It was after that simple prayer he felt a strong inclination to pick up a pencil, which he did—and he was surprised.

Within six months, he was being commissioned to do portraits. Many of his early commissions were for families who had recently lost a loved

one. It was emotional work, and he quickly developed a strong reputation. He worked initially in pastels, but then almost exclusively in oils.

Perrin had never thought of himself as artistically inclined. His wife, on the other hand, went to school for art; he pauses, smiles, and says “she still gives me pointers.” She's also been very supportive through the years, and a model for many of his paintings. One of the paintings his wife had posed for was a nude. (Some of you reading this may find nudes offensive, but keep reading, the story has a twist.)

Perrin had been wanting do an outdoor nude of his wife. They had friends who owned some property that was very

“...it doesn't work unless you do it with your whole heart.”



SUZIE GOODWIN PHOTO

York artist Dennis Perrin in his Cider Hill Road studio.

“White Peonies,” an oil painting

remote and thought it would be a little convincing, she agreed to a beautiful creek, nude, and he put her at ease. When it was finished

Shortly after completing the call from a local gallery; they finished this beautiful portrait the painting in the exhibit. Just up, the gallery manager paused the owner, Mr. Lord, he's a very does not want any nudes in the

again, the same way, only this the nude painting and proceeded over her. It was the best figure he felt, and it sold at the opening

Perrin thinks it's almost impossible themselves efficiently and still beginning he sold through galleries all over the decision—he would only show to in a day. He likes to build relationships owners and staff and feels he's because they like him and his Working with galleries can galleries will seek you out because when one sells they want more a little stale. Perrin argues that inspired, but to paint the same challenge.

His sales had increased ever is, until 2008, when things slop pain of the economy. So, with decided to take a break.

Now, however, he has returned teaching. Perrin and his friend Amman, have opened an artist Mills in Rollinsford, N.H., wh

Perrin believes all artists can the method he uses and teaches painting as unique. Painting ca “see” in a different way.

Does he have any advice?

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SUZIE GOODWIN PHOTO

by York artist Dennis Perrin, who has found teaching to be his latest art-related passion.

the perfect location. After she posed on the edge of the painting, also in the nude to finish it, he loved it. The piece, he received a phone call. He wanted to exhibit some of his work. The show was perfect—he had just lost his wife, so he'd include it as he was about to hang it. He said saying—"oh, by the way, I'm a very strong Christian man and I'm on the show." It was almost a deal breaker, Perrin recalled, but he realized as much as he loved the painting, it wasn't selling.

So what did he do? He had his wife pose once more in a dress—and he took time to paint the clothes right as he was painting he had ever done, and he was painting.

It's possible for artists to market their work so right from the galleries. But after having his own gallery in his country, he made another move in galleries he could drive to. He says that getting better representation for his work.

It may be a Catch-22, though. Galeries like your work, and they want to buy it. It can get frustrating. His work sold because it was a challenge again can be a challenge.

Every year since he began—that he loved and even painters felt the same way. The kids now all grown, he

He moved to art with a new passion: teaching. He and former student, Alan Perrin, have a studio at the Salmon Falls where he now teaches.

Students can benefit from training and teaching. It allows the artist to see each other and help you visualize and



SUZIE GOODWIN PHOTO

"Late Morning Light," another oil painting by York artist Dennis Perrin.

"If you want to paint or be a painter, do it with your whole heart, because it doesn't work unless you do it with your whole heart."

That's a statement Perrin continues to live by.

Contact Dennis Perrin by e-mail at [perrinpainter@gmail.com](mailto:perrinpainter@gmail.com) or at (603) 205-0425

Suzie Goodwin, a local artist who works in photography and mixed media, writes about the visual arts for the York Independent. Send comments and story suggestions to [editor@yorkindependent.net](mailto:editor@yorkindependent.net).



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# WHERE DETAILS MATTER

Cape Neddick's 'The Roost' has ambiance, variety, good cooking

By SARAH GRANT  
The York Independent

I love bistros. By definition, bistros are small, unpretentious restaurants that serve wine. By tradition, they are small neighborhood eateries that reflect the character of their owners and chefs, and the comfort and hospitality bestowed by those same individuals.

That's the long way around saying bistros are fun, casual and, by the way, usually affordable. The Roost Café and Bistro is such a place. Co-owners Rob Pinkham and Aldo Vallecillo work together from their complementary talents to produce the ideal atmosphere for a seamless dining experience.

Aldo may appear to be the guy in the background, but he has personally, perfectly appointed the entire interior and exterior of the place, and not just the design but in many cases the actual construction. The extensive tiny gardens, the patio, the lighting, the interior décor, and probably more details than I am aware of, are all Aldo. While you are at the Roost you may see him quietly tending bar in the back downstairs room and adjusting accoutrements to be just so, but Aldo's is the personality making your first impressions of the place. His presence is felt throughout your visit as you continue to observe the meticulous details.

The equally talented Rob Pinkham is the extrovert whose warm greeting at the door lets you know that he is a most welcoming and hospitable host. He will personally see to your comfort and happiness throughout your dining experience. Rob expedites the customer service in the dining room and fills in where needed in the kitchen. The night we were there he was helping with dishwashing between runs to the front of the house to chat it up with his customers to be sure each had what she or he needed and that



SARAH GRANT PHOTO

The Roost Café and Bistro, on Route 1 in Cape Neddick, is run by Aldo Vallecillo and Rob Pinkham.

everything at least met, if not exceeded, expectations. Rob has marketing ingenuity.

The Roost invites you in with open French doors and alluring aromas from the partially visible kitchen. The entire restaurant was originally an extensive carriage house connecting the 19th century house with its barn, now called Marketplace Gift Shop with local artisan crafts and fine arts.

Imagine wide—perhaps quarter sawn—pine board floors, honey colored pine paneling, and plenty of post and beam original structure. Plaster walls are painted an appetizing cream of pumpkin spice color. The recessed and track lighting

“Its menu is a deliberate and thoughtful scramble of cuisines—international touches and twists on familiar sounding fare.”

is softened just enough to relax your eyes, but not dimmed so much that you can't see your food or surroundings. Tiny white lights clinging to every twig of an interior tree in the bar and a few exterior trees at the entrance and on the patio spread more indirect light that, along with each table's candle, add much to an enchanting, romantic ambiance. The interior is made cozier by the occasional scatter of oriental rugs and the homey reassurance of sideboards and shelves lined with epicurean delights available for purchase. These, as well as casual gold-colored tablecloths, effectively cushion the diners'

din of conversation and frequent laughter over the soft strains of Latin jazz and tasteful disco.

It is probably past time to talk about the fare. My dining partner and I enjoyed dinner at The Roost. This is important to note because The Roost serves up to three meals a day each with a very different menu. Dinner is served Thursday through Saturday from 5 to 9 p.m. Its menu is a deliberate and thoughtful scramble of cuisines—international touches and twists on familiar sounding fare. Caribbean, Moroccan, Italian, French accents appropriately infiltrate American (and what we have adopted as American) repast. Prices never exceed \$20 on this menu.

I had a special salad (\$8) of organic mizuna (a “spicy” salad green) studded with savory gorgonzola crumbles and balanced with sweet onions, plums, apricots and a brown sugar-sherry vinaigrette.

This was followed by New Zealand Lamb “Lollies” (\$20), a generous half-rack of Frenched lamb chops cooked to medium rare (perfect!) with a heap of Moroccan spiced quinoa. The large plate had a few smears of butternut squash puréed with chicken stock, brown butter, chervil and a sweet je ne sais quoi that quickly became a required dipping sauce with each bite of the nearly fork tender lamb. Five or six grilled asparagus spears draped over the lamb presentation were just the right vegetable addition.

So back to Aldo's cooking. We also tried a cup of the Black

Bean Soup (\$6), which unfortunately arrived at our table without the promised garnish of sour cream, lime zest and fresh cilantro, but who needs it? The soup stands on its own with a melded melody of simmered flavors. It is crafted by Aldo, who is Cuban by birth. Surely, this is a treasured family recipe.

There was nothing missing from the “Shroom” Burger (\$14) that arrived at our table decadently dripping with Jarlsberg cheese, caramelized onion and wild mushroom gravy. The hand-fashioned, juicy Angus burger was oversized, probably weighing a half pound before grilling. It is the ideal portion for someone holding out for the perfect burger. The crispy waffle-cut sweet potato fries on the side were flavorful without condiments.

The Roost is open seven days for breakfast (7 to 11:30 a.m.) and lunch (11:30 a.m. to 3 p.m.).

The breakfast menu is infused with as much originality as the dinner menu, and the lunch menu highlights familiar and uncommon sandwiches, salads and soups at reasonable prices between \$5 and \$11.

Not to be missed is The Roost's Sunday Brunch (served until 3 p.m.) with an assortment of Benedicts, stuffed French toast, fabulous pancake creations, and other unique dishes all under \$14.

## The Roost Café and Bistro

1300 U.S. Route 1  
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roostcafeandbistro.com

# Cooking up

The ins and outs of making

By SARAH GRANT

The York Independent

If your Dad is an accomplished barbecue chef, he may be thrilled by your Father's Day gift of a short stack of simple maple or oak boards and an empty spray bottle, or he may be as baffled as you are reading this.

We learned plank cooking from the Native Americans. Northwestern tribes cooked salmon on water-soaked cedar planks over open flames to keep the fish moist and to impart a smoky wood flavor to the fish.

Many eastern hardwoods work just as well. Black cherry or apple wood provides a sweet, fruity taste to meats, fowl, and ham. Maple similarly gives meats a smoky and somewhat sweet flavor. Oak is probably the best choice for salmon or fish. It provides good smoke flavor without overpowering the delicate flavors of fish.

Finding a suitable grilling plank can be as easy as heading over to your favorite lumberyard. Select an untreated board that is

“...keep a spray bottle of water handy while grilling to put out any major flames.”

approximately 6” to 8” wide and at least an inch thick. Ask the lumberyard to cut it into 12” to 16” lengths. Sand any rough edges and you will have a set of grilling boards.

Soak the board for at least two hours in water. Although some smoking of the wood is normal and desired during grilling, major conflagrations are highly discouraged. For this reason, keep a spray bottle of water handy while grilling to put out any major flames.

As another part of your gift, you might decide to cook up a meal that will love your dad as much as he will love eating it. I suggest Plank Wild Salmon with Maple Glaze and Mustard Mashed Potatoes. However, before I give you the recipe, here are a few words about salmon.

## Bad news about farmed salmon

Farm raised salmon, also known as “Atlantic salmon,” is not good for you. Yes, of course, it is the affordable salmon in the fishmonger's case, but it is not worth the cash savings over wild caught salmon.

In January 2003, the “Environmental Working Group” and a year later the “Science Journal” each released reports stating that U.S. farmed salmon contain the highest level of PCBs in the entire food supply system. Other added (and undesirable) ingredients in farmed salmon include: dioxins; fire retardants (!); pesticides to kill sea lice; antibiotics as are administered to most industrially-raised livestock; and copper sulfate to kill algae on nets.

One last harmful ingredient, canthaxanthin, deserves separate discussion.

Wild salmon become pink by eating sea creatures like krill, which contain a carotenoid called astaxanthin. Carotenoids, also found in vegetables like carrots, spinach and kale, protect your cells from the damaging effects of free radicals, provide a source of

# plank salmon for dad

your own plank, plus why to avoid farm-raised salmon

vitamin A and enhance the functioning of your immune system.

Farmed salmon flesh is naturally an unappetizing shade of gray, but turns pink when the fish are fed canthaxanthin, which at high doses, has caused retinal damage and a serious—potentially fatal—blood disorder called aplastic anemia.

Farmed salmon are generally bigger in size, contain more fat, less protein and are higher in calories than wild salmon.

If you love your dad, don't feed him farmed salmon.

## Good news about wild salmon

Wild salmon is a highly nutritious food. A four-ounce serving of wild salmon provides a full day's requirement of vitamin D, over half of the necessary B12, niacin, and selenium, and is an excellent source of B6 and magnesium.

Omega-3 fats reduce inflammation, the source of many health problems including heart disease, diabetes, some types of cancers and arthritis. Omega-3's also help prevent the blood clots which can cause strokes. Recently scientists have realized that omega-3 fats have potential to help slow cognitive problems such as Alzheimer's

teriyaki.

Now, on to the recipes, adapted from [www.epicurious.com](http://www.epicurious.com)...

## Maple Glazed Plank Salmon

- 1 cup pure maple syrup
- 2 tablespoons finely grated peeled fresh gingerroot
- 4 tablespoons fresh lemon juice
- 3 tablespoons soy sauce
- 1 1/2 teaspoons minced garlic
- An untreated cedar, oak or alder plank
- 2 1/2-pound center-cut salmon fillet with skin
- Greens from 1 bunch scallions

Soak Oak, Cedar or Alder plank in water for at least two hours.

In a small heavy saucepan, simmer maple syrup, gingerroot, 3 tablespoons lemon juice, soy sauce, garlic, and salt and pepper to taste until reduced to about 1 cup, about 30 minutes, and let cool.

Light the grill. Briquettes need to burn at least half an hour before cooking to eliminate any starter fluid or direct flames. Briquettes should be gray before you begin cooking. You can light a gas grill ten minutes before you are ready to cook.

Arrange scallion greens in one layer on plank to form a bed for fish.

In another small saucepan, heat half of glaze over low heat until heated through to use as a sauce. Stir in remaining tablespoon lemon juice. Remove pan from heat and keep sauce warm, covered.

Put salmon, skin side down, on scallion greens and brush with remaining glaze. Season salmon with salt and pepper and cook in middle of grill until just cooked through, about 30 to 35 minutes. Keep an eye on it at all times

with water spray bottle at the ready in case the wood catches on fire.

Drizzle salmon with warm sauce. Serve with greens and mustard mashed potatoes.

Yield: approximately six servings.

## Mustard Mashed Potatoes

- 3 pounds Yukon Gold potatoes, coarsely chopped
- 1/2 cup cream or 1 cup milk
- 1 stick (8 tablespoons) unsalted butter
- 2 T mayonnaise
- 3 tablespoons whole-grain or coarse-grain mustard

In a 5-quart kettle cover potatoes with cold salted water by 2 inches and simmer until tender, 20 minutes or so. Drain potatoes in a colander and transfer them to a serving bowl.

Add mustard, salt and pepper to taste, and the rest of the ingredients.

Mash potatoes until smooth, adding more milk or cream, if necessary, to make them creamy.

Long live our dads!



COURTESY PHOTO

Choosing wild salmon instead of farm-raised salmon can make a major difference in what winds up on your grill this Father's Day.

disease and age-related cognitive decline. People who have sufficient levels of omega-3's seem to have less depression and suicide risk, as well as less aggression.

Choose Alaskan salmon over Northwestern. Alaskan salmon is exposed to fewer pollutants and is not in danger of being over-fished. By the way, both farmed and wild salmon contain low levels of mercury.

## Where to get wild salmon

Buy salmon from a fish market where they are knowledgeable about the origins of their fish. At the time I am writing this, York Lobster and Seafood (855 U.S. Route 1, York, 363-5000) has Alaskan Chum Salmon for \$9.95/lb.; this is a good price for an excellent fish.

Although I do not generally recommend frozen fish, I have to mention Trader Joe's—nearest one is at 300 Andover St, Peabody, Mass, (978) 977-5316—frozen-at-sea Coho and Sockeye salmon for \$7.99/lb. Freezing fish greatly degrades its flavor, so think marinade or an influential sauce like



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## EAT HERE

## A weekly column about local food

By SARAH GRANT

The York Independent

• **New Chef at Blue Sky:** The really big chef news in town—Jodi Holihan is now the executive chef at Blue Sky on York Beach. New General Manager, Gordon Breidenbach, says that the transition will be “seamless” between what Lydia Shire started and the continuous improvements and tweaks that Chef Holihan will implement.

She comes to Blue Sky after a year as executive chef at Joseph’s Winter Street Café and Piano Bar in Newburyport, Mass., during which the eatery received its highest marks and best customer reviews for their fare. Previous to Joseph’s, Chef Holihan taught culinary arts for eight and half years at the Atlantic Culinary Academy—a Cordon Bleu Culinary School—in Dover, N.H.

Holihan received her culinary degree from the California Culinary Academy in San Francisco.

• **More big chef news in York Beach:**

For the second year in a row, Chef Karl Mace of the Union Bluff Hotel in York Beach will be going back to the James Beard House Cooking a lobster dégustation dinner on Thursday, Dec. 9, 2010 in New York City.

Invitations to this competition are a rare and distinguished honor among only the very best chefs and restaurants in the United States.

This year’s top James Beard awards went to Clark Frasier and Mark Gaier of Arrows Restaurant in Ogunquit.

• **Freebies from The Roost:** The Roost Café and Bistro (1300 U.S. Route 1; 363-0266) is offering a special deal through Saturday, June 26. Dinner parties of four will be awarded an Ogunquit Playhouse ticket for the Drowsy Chaperone—a \$60 value—when they order four dinner entrees. Dinner parties of six will be awarded two of these valuable tickets when they order six dinner entrees.

• **Grass-fed beef for Dad:** Chef Sebastian Carosi is producing another all-pasture-raised feast through his “roving rural eco-gastronomic organization,” the New England Farm to Fork Project, on Sunday June 20 at 6 p.m. at Raven Hill Orchard at 255 Ossipee Hill Road, East Waterboro. Call Raven Hill Orchard for prices and reservations at 247-4455.

• **South Berwick Strawberry Festival:** It’s Saturday, June 26 from 9 a.m. to 4 p.m. The South Berwick Strawberry Festival officially kicks off summer for South Berwick. All over town one can see the bright red, white, and green strawberry flags. The day is filled with food, entertainment, games, and crafts. For 35 consecutive years, hundreds of volunteers from South Berwick have come together for a South Berwick tradition. As always, official festival activities will take place only on the grounds of Central School, on Main Street, in the center of town. A stop at the Strawberry Festival Information Booth is a must to find out more about the day’s schedule for the entertainers, as well as where all the various activities are located and to purchase strawberry festival memorabilia.

On the Friday, June 25, a roast beef supper



will be hosted by our local First Parish Federated Church starting at 5 p.m.

Transportation to and from the Festival is free via an old fashion trolley ride. Running every 20 minutes,

the trolleys will provide transportation to the festival from parking locations at Marshwood Great Works School on Route 236, the Community Center on Norton Street, Powder House Hill, and Agamenticus Field.

Strawberry shortcakes have always been a festival favorite. They will begin serving at 9 a.m. until they run out. Last year the festival volunteers served over 250 cases of fresh strawberries, 85 gallons of whipped cream and more than 330 dozen biscuits. Strawberry cheesecake is also on the menu and complimented with, you guessed it, strawberries. The costs of these items are still only \$4.

In addition to shortcakes and cheesecakes, there will be a huge Food Court. A pancake breakfast runs from 6 to 10 a.m. Throughout the day there will be other food items sold by local non-profit groups. The Fire Department will be selling hamburgers, hot dogs, fries and cold drinks. The Community Pantry will be serving frozen lemonade. Other food vendors will include Knights of Columbus with fried dough and the Masons serving chicken BBQ.

Digest to the musical offerings of six groups while you walk among more than 100 juried artisans there to sell hand-made wares. Plenty of activities just for the little ones, too!

• **Try the Taste of Brunswick:** Drive up the pike to Brunswick for their second annual ‘Taste of Brunswick,’ set for Saturday, June 19 from 11 a.m. to 5 p.m. rain or shine. The Town Green will be set up with tents housing food, drink from the area’s finest restaurants and cafes. Listen to Maine bands and watch the ever-entertaining waiter’s race. A portion of the proceeds from the Taste will benefit the Mid-Coast Hunger Prevention Program. Purchase advance tickets and get more information at [tasteofbrunswick.com](http://tasteofbrunswick.com).

• **And then there’s whoopie pies:** On Saturday, June 26, The Whoopie Pie Festival is the “Maine Event” in downtown Dover-Foxcroft from 10 a.m. to 4 p.m., rain or shine, at the Center Theater, 20 East Main St. Musical artists Doughty Hill Band, Mallet Brother’s Band, Peter Mezoian and the Marden’s Lady (Yes, De-ah) will be on hand for your listening pleasure while you design your own whoopie pie, participate in the whoopie pie eating contest and other fun events, or just wander among the many crafters and vendors. Sayeth the promoters of this event: “...the best Whoopie Pies come from Maine and we’re bringing together professional and amateur bakers from all over the state to let you sample their creations and vote for your favorite!” Admission to the festival is \$6 for adults, \$3 for kids and \$15 for a family of 4. Visit [www.centertheatre.org](http://www.centertheatre.org) to purchase tickets or call 564-8943.

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

## LISTINGS

## A complete round-up of York area happenings

## 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](mailto:editor@yorkindependent.net) or via mail at The York Independent, 4 Marketplace Drive, Suite 215, York Village Business Center, York, ME 03909. Questions? Call us at (207) 363-8484.

## Events

**St. George’s Episcopal Church** will host its Spring Yard Sale on Saturday, June 19, from 9 a.m. to 2 p.m., on the church’s grounds at 407 York St.

**The Animal Welfare Society** canines and the Mobile Adoption Team will be at the Pet Quarters in Wells on Saturday, June 19 from 11 a.m. to 1 p.m.

**The Union Congregational Church**, Church St., York Beach, will hold a continuous serve pasta dinner on Saturday, June 19 from 5:30 to 7 p.m. Adults, \$8, children 10-years and under, \$4. Reservations are not required.

**The York-Ogunquit United Methodist Church** will hold its yard sale on Saturday, June 26 from 8 a.m. to 2 p.m., rain or shine. The church is located at 1026 Route One, York. The church will accept donations on Thursday, June 24 and Friday, June 25 from 8 a.m. to 2 p.m. For more information, call 363-2749.

**Union Congregational Church**, York Beach will hold a Rent-a-Table event for artists, crafters, and specialty food vendors to be held in the heart of York Beach during the peak tourist season. This event will be held, rain or shine, on Saturday, July 24, on

Church St. Six-foot tables are available for just \$25, or \$15 per space if you bring your own. Space is limited. Contact Nancy, at 439-7845, or [unioncongregationalchurch@gmail.com](mailto:unioncongregationalchurch@gmail.com) to reserve a table.

**The Youth Enrichment Center** at The Hilton-Winn Farm located in Cape Neddick is offering Summer Fun Programs at the farm. Ages 4 to 12 are welcome from July 12 to 19. Nature-based environmental programs. Explore, learn and have fun! Summer Fun Programs also offered for children on the Autism Spectrum from Aug. 2 to 5. Please call Nancy Breen at 361-1398 for questions or e-mail [nbreen@hilton-winnfarm.org](mailto:nbreen@hilton-winnfarm.org). Feel free to check out at [www.hilton-winnfarm.org](http://www.hilton-winnfarm.org) for further details.

## Books and more

**Jackson Kaguri** will talk about his nonfiction book, *The Price of Stones*, at RiverRun Bookstore on Friday, June 25 at 7 p.m. RiverRun Bookstore is located at 20 Congress St., Portsmouth, N.H. For more information on these events, visit [www.riverrun-bookstore.com](http://www.riverrun-bookstore.com) or call 603-431-2100. The events are free and open to the public.

**Master Maine Guide** Randy Spencer, author of the *Where Cool Waters Flow: Four Seasons with a Master Maine Guide*, will sign copies of his book from 11 a.m. to 3 p.m., Sunday, July 11, at Kittery Trading Post. The store is located at 301 U.S. Route 1 in Kittery.

## Donations needed

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

**The York County Shelter Programs** is committed to recycling. They are in desperate need of two large Garden Way type of carts with the big wheels that will enable residents at the shelter and residents at the farm to collect and transport items to the recycling barn and to the compost pile. One cart is needed for use at the shelter while the other would be used at the farm. Anyone who could help find one of these carts is encouraged to contact Tom at the farm at 793-4592. The farm is also looking for the donation of tools and other equipment.

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

## NOT-SO-SECRET GARDENS



COURTESY PHOTO

The 16th Annual “Private Gardens of the Kennebunks” garden tour will happen Saturday, July 17 from 10 a.m. to 4 p.m. This self-guided tour features nine unique private home gardens in the Kennebunk and Kennebunkport area. View the gardens at your own pace, in any order you choose. Advance Tickets are \$15; after July 1 \$20. For more information or to purchase tickets in advance, call 985-5975, e-mail [events@kidsfreetogrow.org](mailto:events@kidsfreetogrow.org) or visit [www.kidsfreetogrow.org](http://www.kidsfreetogrow.org).

## MUSIC LISTINGS

## WHO'S PLAYING, WHEN &amp; WHERE

## FRIDAY, JUNE 18

• **Beantown Project**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Ted Nugent**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Driving Force**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

• **George Brown**, 8 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **Hutchins Drive**, 2 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Shovel Head**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Lush Puppy**, 10:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

## SATURDAY, JUNE 19

• **Smokehouse**, American Legion Post 56, 9 Hannaford Drive, York, Maine (207) 363-0376.

• **James Montgomery**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Get the Led Out**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Gnarlemagne**, 9:30 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **Shovel Head**, 2 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **The Easy Money Band**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Rob Butler Band**, 10:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

## SUNDAY, JUNE 20

• **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Arlo Guthrie**, 8 p.m., Jonathan's Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.

• **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

• **Sean Fullerton**, 7 p.m., BeachFire Bar and Grille, Route 1, Ogunquit, Maine (207) 646-8998.

• **Nikki Hunt Band**, 1 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Jonathan Scott's Blazing Hearts Band**, 7 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

## WEDNESDAY, JUNE 23

• **Dave Mack**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.

• **When Geeks Unite**, 9 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **Tim Theriault**, 7:30 p.m., Alisson's, 11 Dock Square, Kennebunkport, (207) 967-4841.

## THURSDAY, JUNE 24

• **Bob Marley**, 8 p.m., Jona-

than's Restaurant, 92 Bournes Lane, Ogunquit, Maine (207) 646-4777.

• **Bluegrass Jam with Steve Roy**, 9 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

## FRIDAY, JUNE 25

• **Generators**, American Legion Post 56, 9 Hannaford Drive, York, Maine (207) 363-0376.

• **Mr. Nick**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Nickless Band**, 8 p.m., The Loft at Strafford Farms, 58 New Rochester Road, Dover, N.H. (603) 742-7012.

• **Charlie Strater**, 8 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **Jen Thayer Band**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Peter Finkle**, 10:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

## SATURDAY, JUNE 26

• **Brian Templeton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Aerosmith, Journey, and AC/DC Tribute Show**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **The Soul Sensations**, 2 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Southern Breeze Band**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

## SUNDAY, JUNE 27

• **Rob Benton**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Boz Scaggs**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Mike Walsh**, 8 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

• **A Taste of Lace**, 7 p.m., BeachFire Bar and Grille, Route 1, Ogunquit, Maine (207) 646-8998.

• **David Angel's Memories**, 1 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Pat Foley Band**, 7 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

## WEDNESDAY, JUNE 30

• **Scharff Brothers**, 8 p.m., MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine (207) 646-6263.

• **Afro-Cuban All Stars**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.

• **Torpedo Rodeo**, 9 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

• **New Black Eagle Jazz Band**, 7 p.m., Prescott Park, Portsmouth, N.H. (603) 436-2848.

• **Brian Johnson**, 7:30 p.m.,

Alisson's, 11 Dock Square, Kennebunkport, (207) 967-4841.

## THURSDAY, JULY 1

• **Moe**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Bluegrass Jam with Steve Roy**, 9 p.m., Barley Pub, 328 Central Ave., Dover, N.H. (603) 742-4226.

## FRIDAY, JULY 2

• **Racky Thomas**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Dweezil Zappa**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Illusion**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Travis James Humphrey**, 10:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

## SATURDAY, JULY 3

• **Love Dogs**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Paul Rodgers**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Sneaky Pete**, 2 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **The Nightrockers**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

• **Travis James Humphrey**, 10:30 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine (207) 967-4322.

## SUNDAY, JULY 4

• **Family Affair**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.

• **Badfish! A tribute to Sublime**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100.

• **Open Mic**, 7 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546.

• **Mike Morris**, 3 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.

• **Dan Walker Band**, 4:15 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.

• **Livingston Taylor**, 7 p.m., Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.

• **Sherman and the Way Backs**, 1 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

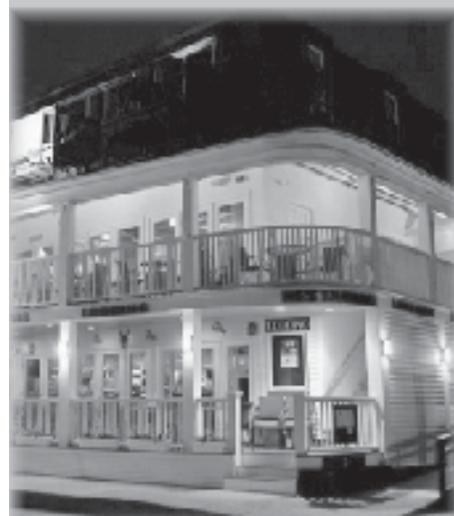
• **Face Down**, 7 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

## MONDAY, JULY 5

• **Fender Bender**, 8 p.m., Bentley's Saloon, Route 1, Arundel, Maine (207) 985-8966.

## TUESDAY, JULY 6

• **Green Lion Reggae**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine (207) 351-3221.



## Entertainment Schedule

6/18 BEANTOWN PROJECT

6/19 JAMES MONTGOMERY

6/20 FAMILY AFFAIR

6/24 KARAOKE

6/25 MR. NICK

6/26 BRIAN TEMPLETON

6/27 ROB BENTON

6/30 R RATED HYPNOTIST FRANK SANTOS

7/1 KARAOKE

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Wednesday 23rd

B.I.N.G.O.

Friday 25th

Generators

Sunday 27th

Chicken Shoot

Monday 28th

Ladies Aux.

Turkey Dinner

5-6:30 p.m.

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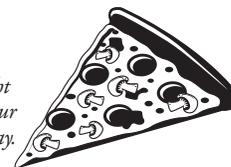
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Toy Story

By **AMY DIAZ**  
The York Independent

### Toy Story 3 (G)

**The old gang of toys is back and trying to figure out what to do now that their formerly-little-boy owner Andy is headed to college in Toy Story 3, a charming new adventure in the lives of Woody and Buzz Lightyear.**

Once a cowboy-loving elementary-schooler, Andy (voice of John Morris) is now headed to college and his mom (Laurie Metcalf) tells him it's time to bring some order to his room—pack things for college, put stuff in the attic or throw it out. His old toys—Woody (Tom Hanks), Buzz Lightyear (Tim Allen), cowgirl Jessie (Joan Cusack), Mr. (Don Rickles) and

Mrs. (Estelle Harris) Potato Head, Rex (Wallace Shawn) and Hamm (John Ratzenberger) the pig, the green aliens (Jeff Pidgeon)—try to reconcile themselves to a future in the attic (perhaps until Andy has kids, Woody says to cheer them up). But a mistake leads to most of the gang's getting thrown in the trash—only Woody is put in the “college” box. In the course of attempts to save them, all the toys end up in a box headed to a daycare. At first, daycare seems promising for these being-played-with-starved toys. But then they realize that new toys won't be in the bright and sunny world of the Butterfly Room, with the gentle, imaginative preschool kids; they will be thrown into the gauntlet of the “Caterpillar Room,” home to sticky, snot-covered, destructive toddlers.

We're not age-appropriate, Buzz Lightyear protests. But Sunnyside

Daycare is ruled with an iron fist by Lots-o'-Huggin' Bear (Ned Beatty), one seriously ticked off, strawberry-scented bear. Cross the bear? Night in the box. The sand box.

*Toy Story 3* is a series of adventure quests—Woody trying to get home to Andy, the other toys trying to free themselves from Lotso and his thugs including a giant, hulking baby doll called Big Baby and the fashion-conscious but easily swayed Ken (Michael Keaton), Woody's brief stint with a new group of toys at the home of a little girl named Bonnie (Emily Hahn). We get what most other recent sequels have yet to give us—new stories for familiar characters who both have the personalities we got to know and yet still can grow.

I have to say I wasn't charged to go see this movie, had no particular desire to see more of Woody and

Buzz. But the story makes this world fresh again. We get the toy humor and the silliness, we get jokes that actually make adults laugh (and without resorting to cheap pop culture shtick, like so many kids' movies), we get some truly wonderful visuals (you always forget just how perfect Pixar movies look until you see another one), and we get a story with some serious heart. And on visuals and heart—I'm not sure that this movie is so much better in 3-D (the way I saw it) than in the cheaper 2-D, though toward the end of the movie you might appreciate the 3-Dness for the face-obscuring glasses. (What? I've got something in my eye. Stupid Pixar and their stupid genuine emotions).

For a movie featuring a teddy bear villain and heroes that include claw-obsessed three-eyed aliens and a leg-warmers-wearing Barbie (Jodi Benson), *Toy Story 3* actually has some kind of deep things to say about life, the passage of time and letting go. It can be easy to forget this with all their hype and Oscars and commercial tie-ins, but Pixar movies aren't just nice kids' movies or pretty cartoons. They are exquisitely crafted stories about our collective emotional life, with feelings about relationships, aging,

growing up, chasing a dream and searching for love deceptively examined by a cooking mouse or a romantic trash compactor or a loyal toy cowboy.

Sure, this all sounds like hyperbole. And maybe I am just sort of relieved to laugh out loud (not snicker, actually laugh) at a movie, to feel my time was well spent. Maybe I'm delighted to actually feel things about the story I'm watching, actual emotions earned by the story, not just a clever song choice or a cheap bit of melodrama. Maybe *Toy Story 3* isn't perfect, doesn't have quite the blow-you-away greatness of, particularly, *Ratatouille* or *WALL-E*. Even if all of that is true, *Toy Story 3* still remains a joy to watch and a marvel of animated story telling. And, quite possibly, one of the best movies so far this year. **A-**

*Rated G (though there are some potentially scary, toys-in-peril parts near the end). Directed by Lee Unkrich with screenplay by Michael Arndt (story by John Lasseter, Andrew Stanton and Lee Unkrich), Toy Story 3 is an hour and 49 minutes long and will open in wide release on Friday, June 18. It is distributed by Disney/Pixar.*

## WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

### Wells Five Star Cinema 7

75 Wells Plaza, Wells, Maine • (207) 646-0500

### Regal Cinemas Newington 15

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

### The Music Hall

28 Chestnut St., Portsmouth, N.H. • (207) 436-9900

### Smitty's Sanford Cinema & Pub

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

### Smitty's Cinemas Biddeford 8

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

### The Cinemagic & IMAX in Saco

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

### Cinemagic Grand Stadium at Clarks Pond

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

### Leavitt Theatre

259 Main St., Ogunquit • (207) 646-3123

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# NERVOUS MOM OF NEW DRIVER SEEKS ELECTRONIC HELP



Dear Tom and Ray:

I'm a concerned mom. Our spirited 16-year-old daughter will soon have her driver's license. We subscribe to the Reaganesque philosophy of "trust but verify" when it comes to raising teenagers. Is there a covert car-tracking device or service that you recommend that would provide us with the ability to locate the vehicle on demand via e-mail or SMS (Short Message Service)? Thanks for your help!—Blair

**TOM:** Spirited. Gotcha. Yes, there are such devices. But I would encourage you to go overt rather than covert.

**RAY:** Right. The idea is not to "catch" your little juvenile delinquent driving 80 mph through a school zone; the idea is to teach her not to do that. There are several devices on the market that provide feedback to the driver in real time, in addition to tattling.

**TOM:** One we particularly like is called tiwi. It's a global positioning system-based computer that costs about \$200. You also pay a monthly subscription fee of about \$40. But what it allows you to do is set your own rules. So if you decide that your daughter is allowed to go only 5 mph over the speed limit, the unit will alert her when she's broken that rule, and also will alert you immediately—by phone, e-mail or text message.

**RAY:** By giving her instant feedback ("You're going over the speed limit, and we're calling your mother"), she's given a strong incentive to start following the rules.

**TOM:** There are other "black box" or EDR (event data recorder) devices, and you can find many of them on the Internet. They can monitor speed, hard braking and hard acceleration. Some provide instant feedback to the driver and reporting to a parent; others just collect the data and offer it to you via a website at your convenience.

**RAY:** But the cool thing about tiwi is that, because it's one of the GPS-based systems, it knows the speed limit of whatever road she's on at that moment. Other devices just allow you to set a maximum speed of, say, 75 mph. But you can kill a lot of people driving 74 mph in a 35-mph zone.

**TOM:** Tiwi also allows you to set "no go" zones with the GPS so that it will let you know when, for example, your daughter leaves the immediate area. Or wanders into her boyfriend's neighborhood.

**RAY:** She's going to hate this thing, Blair! It is intrusive. But the stakes are so high in the case of a new teen driver (life and death) that

some parents may decide that the invasion of privacy is worth it, at least for the first few years of driving.

**TOM:** And after a few years, the hope is that your daughter will have developed safe driving habits, and will be mature enough to make good driving decisions on her own. And if not, there's always the convent!

“ I've found that dressings tend to expand MY belts. Especially Newman's Own. ”

Dear Tom and Ray:

Belt dressings? Yes or no? I heard on your radio show this week not to spray belt dressings on serpentine belts. I recently was told TO use belt dressings on my serpentine belt by a mechanic. He said it would increase the longevity of the belt—replacing the lost oils and keeping it more flexible and, therefore, increasing the life of the belt. Why is this not good on today's belts?—Bruce

**TOM:** Well, I've found that dressings tend to expand MY belts. Especially Newman's Own. That's why I've switched to the Light Italian.

**RAY:** The problem with belt dressings is that they're temporary solutions. They just cover up a problem, rather than solve it.

**TOM:** Most belt dressings contain either a lubricant of some kind, to allow the belt to slip more, or a tacking agent, to allow the belt to grip more.

**RAY:** The problem is that these agents—and the solvents that are used as spray-can propellants—can cause modern belts to swell and delaminate. Belts are made of several layers of rubber, and when they delaminate, these layers come apart and the belt fails.

**TOM:** In most cases, when a belt is making noise, it's because it needs to be tightened or needs to be replaced. Belt noise also can be caused by a bad belt tensioner or a misaligned pulley. But belt dressing isn't going to address any of those problems in the long term.

**RAY:** Of course, if you know for a fact that your belt is just old and worn out—and it's not a tension, tensioner or pulley problem—and the noise is driving you nuts, and you just want to keep the belt quiet for a couple of weeks until your in-laws leave town, then spray all the dressing you want on it.

**TOM:** But I don't know of any maker of serpentine belts that approves of belt dressing for its products. And it's a short-term band-aid at best. So dress your salads, and tighten or replace squealing belts, Bruce.

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THE PET CONNECTION

# LOOKING FOR A HOME

If you're interested in adopting any of these animals or if you'd like to know who's available for adoption, please visit the Animal Welfare Society Web site at [www.animalwelfare.org](http://www.animalwelfare.org) or call 985-3244.

## Holly

Here we have Holly! She is an adorable two year old Mixed Breed that can't wait to find a loving forever home. Holly is an easy going girl that should do just fine sharing her new home with other dogs, cats and children of all ages. Holly is a smart girl that knows the command "sit" and would love to learn more. If you think that Holly could be the one for you please fill out an adoption application and stop in with your family including dogs to meet her.



sweetheart, please fill out an adoption application and then bring your whole family, including dogs, in to meet her.

## Marie

This lovable girl is Marie! She is a bright, engaging and active dog who enjoys her clicker training and is a very motivated learner! She is three years old and will do just fine sharing her new home with most other dogs and children over the age of eight. Cats are a bit too much for Marie to handle so we will not be asking her to share her new home with any. If this love bug sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet Marie.



## Olive

A silky black coat and gorgeous glowing eyes are hard to miss when visiting the cats. Olive is eager to greet



visitors not only with her stunning beauty but with her affectionate and warm nature. She is a four and a half year old kitty with a playful side that enjoys cat nip and laser pointers. Olive is looking forward to meeting you so stop by The Kennel Shop in Saco, she'll be waiting!

## Padma

This beautiful social butterfly is Padma! She is a one year old cat that has a short tortoiseshell and white coat. Padma is a very friendly girl that would love to find a forever home to call her own. She should do just fine sharing her new home with other cats, children of all ages and possibly even dogs. If Miss Padma sounds like the purrfect pet for you please fill out an adoption application and stop in to meet her.



## Cookie

This beautiful girl is Cookie! She is a twelve year old Maine Coon Cat that can't wait to find a loving forever home. She is super sweet and would love to share her new home with other cats and children. One thing that Cookies new owners will have to do is keep her on a special green pea and rabbit food due to her allergies. If Miss Cookie sounds like the one for you please fill out an adoption application and stop in to meet her.



## Sally

Meet Sally, a 2-year old Mixed Breed. Sally came to us as a stray and because of it, is a bit apprehensive around new people and in new situations. She should do fine sharing a new home with cats, some other dogs, and children over the age of 12 who won't overwhelm her. If you'd like to adopt this



# TIDE CHART

## York Harbor

**Friday, June 18**  
High tide, 4:14 a.m.  
Low tide, 10:42 a.m.  
High tide, 4:55 p.m.  
Low tide, 11:14 p.m.

**Saturday, June 19**  
High tide, 5:16 a.m.  
Low tide, 11:40 a.m.  
High tide, 5:53 p.m.

**Sunday, June 20**  
Low tide, 12:19 a.m.  
High tide, 6:21 a.m.  
Low tide, 12:39 p.m.  
High tide, 6:53 p.m.

**Monday, June 21**  
Low tide, 1:26 a.m.  
High tide, 7:28 a.m.  
Low tide, 1:40 p.m.  
High tide, 7:53 p.m.

**Tuesday, June 22**  
Low tide, 2:30 a.m.  
High tide, 8:34 a.m.  
Low tide, 2:40 p.m.  
High tide, 8:52 p.m.



**Wednesday, June 23**  
Low tide, 3:31 a.m.  
High tide, 9:34 a.m.  
Low tide, 3:37 p.m.  
High tide, 9:47 p.m.

**Thursday, June 24**  
Low tide, 4:26 a.m.  
High tide, 10:30 a.m.  
Low tide, 4:30 p.m.  
High tide, 10:37 p.m.

**Friday, June 25**  
Low tide, 5:16 a.m.  
High tide, 11:20 a.m.  
Low tide, 5:19 p.m.  
High tide, 11:25 p.m.

**Saturday, June 26**  
Low tide, 6:02 a.m.  
High tide, 12:06 p.m.  
Low tide, 6:04 p.m.

**Sunday, June 27**  
High tide, 12:08 a.m.  
Low tide, 6:45 a.m.  
High tide, 12:48 p.m.  
Low tide, 6:47 p.m.

**Monday, June 28**  
High tide, 12:49 a.m.  
Low tide, 7:25 a.m.  
High tide, 1:28 p.m.  
Low tide, 7:27 p.m.

**Tuesday, June 29**  
High tide, 1:29 a.m.  
Low tide, 8:03 a.m.  
High tide, 2:07 p.m.  
Low tide, 8:08 p.m.

**Wednesday, June 30**  
High tide, 2:08 a.m.  
Low tide, 8:41 a.m.  
High tide, 2:45 p.m.  
Low tide, 8:49 p.m.

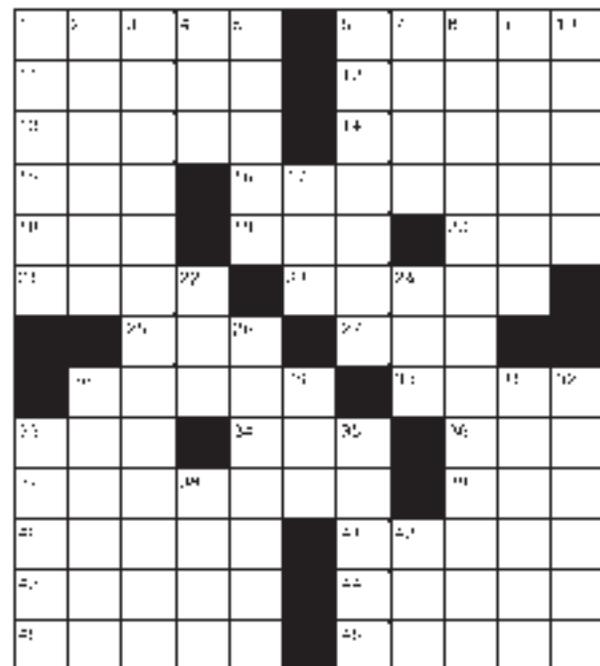
**Thursday, July 1**  
High tide, 2:48 a.m.  
Low tide, 9:18 a.m.  
High tide, 3:24 p.m.  
Low tide, 9:31 p.m.

**Friday, July 2**  
High tide, 3:30 a.m.  
Low tide, 9:56 a.m.  
High tide, 4:03 p.m.  
Low tide, 10:16 p.m.

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- 6 Print units
- 11 Cream of the crop
- 12 Take on
- 13 Bugs bugs him
- 14 Score speed
- 15 Deplore
- 16 Do better than, in stores
- 18 Hurler's stat
- 19 Compass pt.
- 20 Charge
- 21 Skilled
- 23 Some exams
- 25 Keg piece
- 27 Bond, e.g.
- 28 Leader of the Pacemakers
- 30 "brillig ..."
- 33 Train part
- 34 Running bird
- 36 "Believer"
- 37 Skilled worker
- 39 Huck's pal



6-18

- 40 Pizzeria buy
- 41 Fire aftermath
- 43 Shakespeare's Athenian
- 44 Okra dish
- 45 Perfume
- 46 Clarifying words

## DOWN

- 1 Fume
- 2 Charm
- 3 Sammy Cahn song
- 4 Salt Lake City player
- 5 Juan of Argentina
- 6 Spiels
- 7 March time
- 8 Sammy Cahn song
- 9 Orchard crop
- 10 Fancy wrap
- 17 Dos preceder
- 22 Road goo
- 24 Gifted
- 26 Roll-call answer
- 28 Pesto ingredient
- 29 Singer Sumac
- 31 Living cell
- 32 Noted strongman
- 33 Flings
- 35 Eel, on a sushi menu
- 38 File stand-in
- 42 Ring up

# SUDOKU

## Conceptis Sudoku

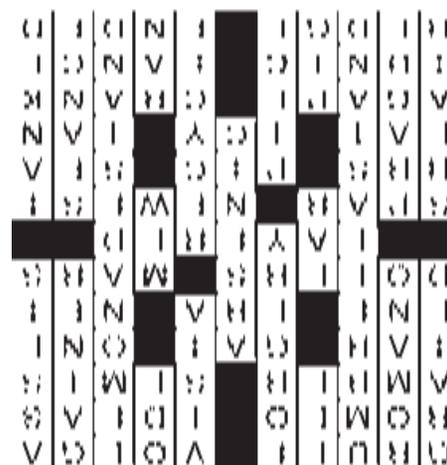
By Dave Green

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

Difficulty Level ★★★★★

6/18

## Crossword Solution



## Sudoku Solution

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

## OBITUARIES

**Claire G. Bernier**

Claire G. Bernier, 79, died Wednesday, June 9, 2010 in York Hospital.



She was born February 23, 1931 in Lowell, Mass., a daughter of the late Ralph and Cecile (Barrette) Grenon. She worked as a Registered Nurse at Medfield Hospital where she met her husband of 55 years. She also worked as a Missile Technician at Raytheon for 20 years. Her husband, Robert L. Bernier Sr. died in 2005.

She leaves two sons, Robert L. Bernier Jr. and his wife Tricia of North Point, Fla., and Rickey L. Bernier of Portsmouth, N.H.; three daughters, Angela S. Bernier of York Beach, Sandra K. Patterson of Lynnfield, Mass., and Yvonne R. Mahegan of Center Barnstead, N.H.; a brother Gerald Grenon of Salem, N.H.; three grandchildren, Robert L. Bernier III of Manhattan, N.Y., Rickey L. Bernier II of Portsmouth, N.H., and Amanda E. Patterson of Lynnfield, Mass.; and a great-granddaughter, Emma Troyer, as well as several nieces and nephews. A sister, Pauline Lefebvre, and two brothers, Raymond and Richard Grenon, predeceased her.

A memorial Mass for Claire will

be held on Saturday, July 10 at 11 a.m. at St. Christopher's Church, 4 Barrell Lane, York. Memorial contributions can be sent to York Hospital Fundraising, 15 Hospital Drive, York, ME 03909.

**Linda M. Watters**

Linda M. Watters, 66, died Monday, June 7, 2010 at home.

She was born May 17, 1944 in Newfoundland, Canada, a daughter of the late John and Margaret (Sinnott) Pelder. She worked as an operating room nurse supervisor for many years at Portsmouth Hospital and was also a Real Estate Broker with Coldwell-Banker-Hunneman and a Real Estate appraiser. She leaves her husband of 44 years, Donald J. Watters; a daughter, Shelleigh Watters of Boscawen, N.H.; and a brother, Lex Pelder of Mashpee, Mass. Memorial contributions may be made to the American Diabetes Association or to the New Hampshire SPCA.

**Ursula M. Moulton**

Ursula M. Moulton, 80, of York, died Monday, June 7, 2010 at home.

She was born Dec. 16, 1929 in East Boston, Mass., a daughter of the late Harold W. and Marie (Port) Rolfe. She graduated from Dover

High School and worked for New England Telephone and later for the Stage Neck Inn. She was a member of St. Christopher's Church.

She leaves her husband of 56 years, Albert E. Moulton; a son, Bryan E. Moulton and his wife Karla of Burnsville, Minn., and their children, Julie, Robert and Joseph; four daughters, Lynne M. Moulton of York, Diane M. Taylor of York and her children, Richard, Melanie and Samantha, Suzanne M. Moulton of Portsmouth, N.H., and Mimi Stevens and her husband Gary of York and their children, Jared, Molly, Kaitlin and Zoey; several nieces and nephews. A son-in-law, Richard "Butch" Taylor, a sister, Mary Rizzo, and two brothers, George and David Rolfe predeceased her.

Memorial contributions may be made to St. Jude's Children's Research Hospital or to a charity of one's choice.

**Thomas Henry Whalen**

Thomas Henry Whalen, died Tuesday, June 8, 2010 in York Hospital.

He was born July 22, 1936 in Auburndale, Mass., son of the late William and Gertrude (O'Toole) Whalen and was a Sacred Heart Newton Center Graduate, Boston

## CITIZEN OF THE YEAR



COURTESY PHOTO

Tom Whalen recently received the York Elks Lodge Citizen of the Year award. Tom and wife Pat have been food pantry volunteers for the past 10 years. Three years ago the York Community Service Association named Tom Director of the York Food Pantry. Dale Bryant and Bob Carr of the York Elks Lodge food pantry program presented the award.

College class of 1959 graduate. A U.S. Army 1st Lieutenant in Infantry, he lived in Maynard, Mass. for 35 years. He began his career at D.E.C. and continued in the technology industry. He lived the last 15 years in York, after summering there since 1969.

He is survived by He leaves his wife of over 50 years, Patricia R. Manning; son Thomas Henry Jr., wife Tina and son Ian of Hudson, Mass.; son Christopher Patrick, wife Leanne and daughter Jillian; son Liam of Bolton, Mass.; daughter Maureen Monsen, husband David and daughters Danielle and Meghan and great grandson Colin

of York; son Brendan James, wife Jessica and sons Aidan and Evan of Barrington, N.H.; son Kevin Manning, wife Melissa and sons Dylan and Ty of Stow, Mass.; son Brian Michael, wife Jessica of Worcester, Mass.; a sister, Gertrude Elizabeth (Betty) McGowan of Clinton, Mass., and a brother James Evan Whalen of California; and many nieces and nephews. He was predeceased by his brother William of Lincoln, Mass.

Burial was held in the First Parish Cemetery. In lieu of flowers, please send donations to the York Community Food Pantry, P.O. Box 243 York, ME 03909.

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Address: 1 Birch Hill Road, York  
Size: 4 beds, 1 bath, 2920 s.f.  
Year Built: 1880

## LESS THAN \$500,000



Price: \$547,000  
Address: 4 Chestnut Lane, York  
Size: 3 beds, 2 baths, 2970 s.f.  
Year Built: 1992

## LESS THAN \$500,000



Price: \$895,000  
Address: 31 Long Sands Road, York  
Size: 5 beds, 4.5 baths, 4987 s.f.  
Year Built: 1794

## LESS THAN \$650,000



Price: \$329,900  
Address: 170 Old Post Road, York  
Size: 4 beds, 2 bath, 1593 s.f.  
Year Built: 1975

## LESS THAN \$650,000



Price: \$459,000  
Address: 4 Sparrow Lane, York  
Size: 3 beds, 2.5 baths, 2414 s.f.  
Year Built: 2000

## LESS THAN \$1,000,000



Price: \$309,900  
Address: 6 Surfere Road, York  
Size: 3 beds, .75 baths, 960 s.f.  
Year Built: 1950

## LESS THAN \$1,000,000



Price: \$819,000  
Address: 686 York St., York  
Size: 3 beds, 2.5 baths, 2320 s.f.  
Year Built: 2003

SOURCE: Multiple Listing Service

NOTE: Contact a real estate agent for more information about these properties.

## Horoscopes

By Rusty, the Southern Maine Coast's leading astrologer and world class Skeeball coach/historian

**Aries** (March 21-April 19): It's a great time to search for change in your life. Start in the cushions of that basement sofa.

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

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

**Cancer** (June 21-July 22): A dark period looms ahead for you, and I'm not talking about chocolate, sweetheart.

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

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

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

**Scorpio** (Oct. 23-Nov. 21): You are creative, intelligent, and fun. Too bad you're in jail.

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

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

**Aquarius** (Jan. 20-Feb. 18): A half-gallon of milk, a dozen eggs, a loaf of bread, and a bottle of Pepto-Bismol. Oh, wait, wrong slip of paper.

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

55+

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**YORK - DREAM OF LIVING IN MAINE?** Come view this one of a kind custom Contemp with 1st flr bdrm, fieldstone fireplace, cathedral ceilings & detached studio/office/guest suite, tranquil 2 acre setting in Cape Neddick, close to beaches. **\$399,000**



**YORK BEACH - SEIZE THE OPPORTUNITY** to spend your summers up on the Nubble. Quiet private road, 8 rm 4 bdrm 2 bath home fully furnished and appliances. Receive excellent income from a good rental history or savor the time for just you. **\$299,000**



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CUTE AS A BUTTON 2 BR ranch east of Rt 1 sits on a lovely landscaped lot w/mature trees. Quiet & private location close to everything the area has to offer. New 3 season rm. Must see to fully appreciate. Smell & hear the ocean Great 2nd home. **\$249,900**

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**NORTH BERWICK**



AN OASIS! Pretty perennial gardens, sunny pool & hot tub, open-concept kitchen w/granite & stainless appliances, built-ins, formal DR, playroom in basement. 1st fl Master BR w/private sundeck. Suite-like 2BR upstairs w/bath, TV room & deck. **\$289,900**

**Joanne Stone 207-337-2359**

**WELLS**



Tranquil lovely setting for this Gambrel home 1.5 miles to the beach! Features include two BR, 1 full and one 1/2 bath, laundry on the first floor, galley kitchen, living dining area wood stove pine floors. Also office FR in newer addition. **\$249,900**

**Andy Stotz 207-730-1350**

**WELLS**



LOCATION!!! 5 min. walk to Moody Beach, this home has to be seen! Built in 2003, but LIKE NEW. Low maintenance, garden shed, deck, well for irrig. sys., heated 2c-garage & large unfinished rm on fl. 2 for storage/living space. **\$675,000**

**Kathy Thornton 207-337-0003**

**WELLS**



Priced below assessed value! Freshly painted finished basement w/ 1/2 bath, laundry rm & 1 car garage. New carpet in all 3 BR & spacious LR. New windows upstairs, lg kitchen, new appliances & wood flrs. Lg back deck & private fenced yd. **\$244,000**

**Gail Benson 207-251-0632**

**YORK**



NUBBLE GETAWAY - 3+ Br. Pristine Salt Box just minutes to both beaches. Expansive open concept living area with 20' ceiling and two sliders to a 27 ft. sun drenched deck. Partially finished basements with optional Br & Family Rm. **\$349,900**

**Bill Conda 207-450-5030**

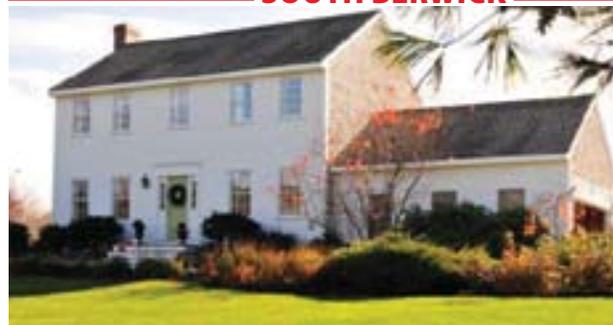
**YORK**



SPACIOUS home with an in-town location features 3 B, large kitchen with a cathedral ceiling, wood burning fireplace in LR & wood stove hook up in the family room. Close to all York Beaches and schools. **\$342,000**

**Mitch Picard 207-332-5290**

**SOUTH BERWICK**



PARADISE in South Berwick!! Come and visit this beautiful home with mature gardens, farmers porch, beautiful & breathtaking landscaping, inground pool w/slate stone decking. Turn key, very well maintained, and a real pleasure to be in. **\$425,000**

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Meticulously maintained four bedroom Cape offering private lot, deck, patio, above ground pool, partially finished basement, first floor bedroom, and much more. **\$199,900**

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**WELLS**

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