

York
The Independent

INSIDE: A SPECIAL SUMMERTIME DESSERT MADE EASY! SEE PAGE 16!



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The hometown voice of the greater York region

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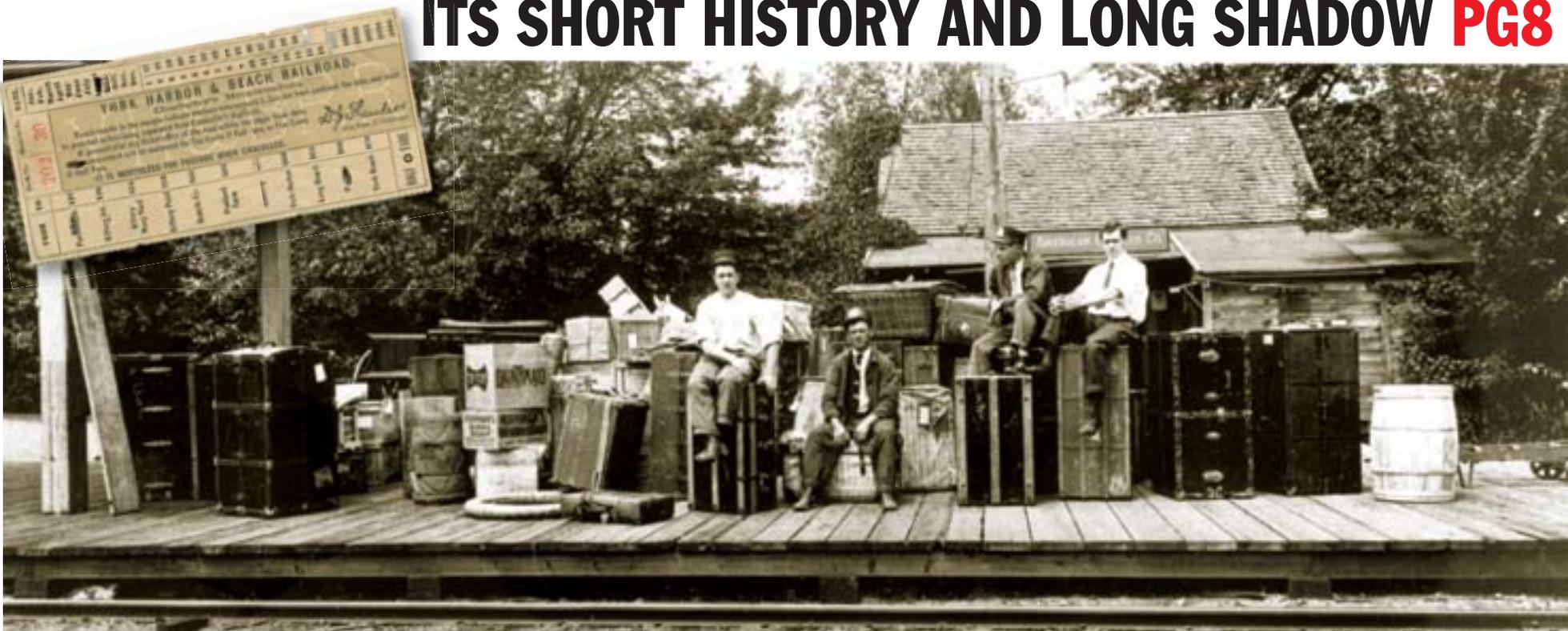
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July 16 - 29, 2010 Volume 12 ~ Issue 14

YORK'S LOST RAILROAD



ITS SHORT HISTORY AND LONG SHADOW **PG8**



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York: Still a railroad town?

By **DAN SZCZESNY**
The York Independent

What makes the York area a unique, one-of-a-kind kind of place?

Recently, I've learned that one of the most important factors in shaping of this community is now almost totally invisible—that is, unless you look really, really hard for signs of it.

It's the York Harbor & Beach Railroad, which connected York Beach with Portsmouth from 1887 to 1927. It's long gone now. After more than eight decades, only a few remnants of the line and its old depots persist here and there.

But while it ran, the 11-mile York Harbor & Beach was a major force in establishing the physical layout of the town we know and enjoy today—especially the town's compact beach resort area.

One of the things that's special about York Beach is that it's a walkable community. This was originally by necessity. Back before we all drove cars everywhere, it was crucial (and just common sense) for towns and villages and beach resorts to be built on a human scale.

For decades before private cars became widespread in the 1920s, visitors would arrive in York Beach by train (in the case of well-heeled Bostonians, often direct from Beantown via high-end parlor cars) and then



Dan Szczesny

transfer by wagon or other means to their preferred oceanfront hotel.

Unencumbered by a car or the need for parking, visitors were free to wander about the densely built resort, enjoying the attractions and the fresh salty air at their own pace, and using their own feet. It was truly a vacation, rather than an exercise in commuting. At its best, York Beach still offers this experience, which we, being human, still crave and find delightful.

This pattern of settlement, common in the age before private automobiles, helped make York what it is to this day—a classic seaside resort with a warm and welcoming feeling.

And though few in York at this late date have any recollection of the railroad or the town's electric trolley line (which connected York with Kennebunk, Portsmouth, and Dover), we thought it was worth looking into how this lost infrastructure influenced York, both then and now. That's the reason for this edition's cover story, which starts on Page 8.

Nowadays, the idea of a "walkable community" is all the rage in planning circles. In York, we've reaped the benefits of a walkable community for more than a century, in terms of a human-scaled beach resort that people enjoy and return to. And a lot of that is thanks largely to a now-vanished railroad that helped build our town in patterns that persist to this day, and which continue to give York a high quality of life for visitors and year-round residents alike.

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YORK DAYS A-COMIN'

Week-long festival starts Friday, July 30

From the softball tournament to the lighting of the Nubble Lighthouse, the York Days Festival includes a little something for everyone. The town-run event has been held for more than 25 years, and includes a variety of activities for the whole family.

"It's just a summer celebration of the town of York," said Robin Cogger of the Department of Parks and Recreation. "It's just our opportunity to provide activities for the community."

One of the biggest events of the week is the road race on Sunday, August 31. The event is open to 1,000 runners, and more than 700 have already signed up. Registration is available online for \$15 through the Parks and Recreation Web site, <http://park-sandrec.yorkmaine.org/>. If space is still available, runners can register at York High School the morning of the event for \$20.

The Craft Fair and Festival on Saturday, Aug. 7 and Sunday, Aug. 8 is a family-friendly event that features handmade items from jewelers, photographers, textile crafters, and many other artisans. Local food vendors will be selling snacks. There will also be inflatables, a roaming railroad, sand art and face painting.

"We're trying to create a family atmosphere so that parents can shop and kids can be happy too," Cogger said.

Friday, June 30

• The Jerry Thebodo Big Band will perform at Ellis Park at 7 p.m.

Saturday, July 31

- The York Days Softball Tournament will pit eight teams of softball players from around New England against one another, starting at 8 a.m. at York High School and Village Elementary School.
- The Chelmsford Community Jazz Ensemble will perform at Ellis Park at 7 p.m.

Sunday, Aug. 1

- The Amidon Family Dentistry York Days 5K Road Race will begin at 8 a.m. at York High School.
- The Warren Anderson Dectet will perform at Ellis Park at 7 p.m.
- Christmas in July—the Lighting of the Nubble with the Seacoast Wind Ensemble—will take place at 8 p.m. at Sohier Park.

Monday, Aug. 2

- The Junior Golf Tournament at Cape Neddick Country Club will be held. Call 363-1040 for registration information.
- The New Magnolia Jazz Band will perform at Ellis Park at 7 p.m.

Tuesday, Aug. 3

- The Country Cloggers will show off their footwork at Ellis Park at 6 p.m.

Wednesday, Aug. 4

- The Casual Saxtet will play at Ellis Park at 7 p.m.

Thursday, Aug. 5

- The Breast Cancer Walk of Hope sponsored by York Hospital Cancer Survivors begins at 6 p.m. at the York Beach Ball Park. Registration begins at the Ball Park at 5 p.m., and the entry fee is \$15. Straight Lace will perform at Ellis Park at 7 p.m.

Friday, Aug. 6

- The York Lions Club Annual Auction under the big tent will be held at 6 p.m. at the York Beach Ball Field. A preview begins at 5 p.m.
- The Fred Manzi Trio will play at Ellis Park at 7 p.m.

Saturday, Aug. 7 and Sunday Aug. 8

- The Craft Fair and Festival at the York Beach Ball Field will run from 10 a.m. to 5 p.m. The event will feature crafts, food and children's activities.

Saturday, Aug. 7

- The George Kaye Orchestra will perform at Ellis Park at 7 p.m.

Sunday, Aug. 8

- The U.S. Air Force Big Band of Liberty concert will begin at 7 p.m. at Ellis Park. A fireworks display will follow the Air Force Big Band concert.

—Madeliene Staub

Featured activity: Lions Club Annual Auction

If it's something fun to do in the York area, there's probably a gift certificate for it on the auction block at the York Lions Club Annual Fundraising Auction. Part of the York Days Festival, the auction will take place on Friday, Aug. 6 at 6 p.m. at the York Beach Ball Field.

A large number of York area businesses will donate gift certificates and services to the auction, including the Ogunquit Lobster Pound, Funtown Splashtown USA, The Stolen Menu Cafe, and the York Harbor Inn. There will also be a few donations of heating oil, furniture pieces, and other items.

"We have over 120 items," Howard Koppel of

the Lions Club said. "Everything will be sold." Koppel said that a lot of the time, people will bid the full price of the item because they know the money is going towards a good cause.

"100 percent go to sight, hearing, the food pantry, fuel assistance. Any request that comes across," Koppel said. "We help anybody really in need."

Free parking will be available at the Union Congregational Church on Church Street. A preview of items up for bid will begin at 5 p.m., and hot dogs and cold drinks will be served, complements of Mike's Hot Dog Cart.

The event will be held, rain or shine.



COURTESY PHOTO

This year's Old York Annual Decorator Show House is located at 6 Starboard Lane. The house, featuring the work of many top interior designers, opens to the public on Saturday, July 17.

It's show time!

This year's Decorator Show House opens to visitors on Saturday, July 17

Some of the best interior designers and landscapers from Maine, New Hampshire and Massachusetts descended upon the Twin Cottage in York to show off their skills for Old York's 21st Annual Decorator Show House.

The house, located at 6 Starboard Lane in York, will be open starting Saturday, July 17 through Saturday, Aug. 14, and is expected to draw in thousands of people to see the newest trends in home décor.

“It's usually a house that's for sale or going on the market.”

The house will be open on Monday, Wednesday, Friday, and Saturday, from 10 a.m. to 5 p.m.; Thursday, 10 a.m. to 7 p.m.; and Sunday, 10 a.m. to 1 p.m. Tickets are \$20, and on-site parking is available. For more information, call 363-4974 or visit www.oldyork.org

There's also an opening night reception on Friday, July 16 from 6 to 9 p.m. Tickets are \$50 and all proceeds will benefit the Museums of Old York.

The Decorator Showcase program began 21 years ago, when the curator of the Museums of Old York was interested in interior design and thought a show house would be an excellent fund raiser for the

PEOPLE

• The following local residents were named to the Worcester Polytechnic Institute's (WPI) Dean's List for academic excellence for the spring 2010 semester. **Emily Bowen**, of South Berwick, a senior majoring in Chemical Engineering; **Alexander Quinn**, of York Beach, a junior majoring in Mechanical Engineering; and **Samson King**, of South Berwick, a sophomore majoring in Robotics Engineering.

• The following students were named to Keene State College's Dean's List for the Spring 2010 semester. **Michael Andrew**

organization. Since then, the event has grown in popularity and prominence as an opportunity to see the work of some of the best in the industry.

Approximately 300 people go through the house each day.

“They really want to come see what's the latest in decorating techniques,” said Frith Foss, the Historical Society's office manager.

This year's house is a 1900s cottage and contains 23 different areas that were decorated. Each year, the Historical Society chooses a different house to be decorated. They try to select houses that are historical and are points of interest to community members.

“It has to be a fairly large house and it has to be vacated from April through August,” Foss said. “It's usually a house that's for sale or going on the market.”

Foss said that last year's house, the McIntire Farm, drew in many visitors who said they had always driven by the farmhouse and wondered what it looks like inside.

The designers, who come from the York area, Boston, and other New England communities, have artistic freedom. They submit two proposals and then there is a juried selection. Designers aren't given a common theme, but “t generally flows very well,” Foss said.

Designers create media rooms, nurseries, formal dining rooms, and any other type of living space you can imagine.

—*Madeleine Staub*

Bakas and **Alexandra Ann Claus** of South Berwick; **Vanessa Ann Nuttall**, **Stephanie Lynn Plaisted** and **Caitlyn Rose Abbott** of York; and **Laura Elizabeth Beisswanger** and **Christine Laura Sullivan** of Wells.

• **Kaitlin Mary Reese** of York was recognized at an Honors Day Ceremony held by College of Nursing and Health Sciences at the University of Vermont earlier this spring.

• The following local residents were named to the Spring 2010 Dean's List at Saint Michael's College. **Tyler Hotte** of South Berwick, and **Jillian Means** of York.

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DEBBIE SCRIBNER

Q & A

THE CANCER SURVIVOR

By **TARYN PLUMB**
The York Independent

For Debbie Scribner, it's been a painful and arduous two-and-a-half years.

Since early 2008, she's been living with breast cancer—she's been through the tests, the treatments, and the medications. She's lost her hair and become physically weak at times.

Through all that, there have been intense fears, anxieties and stark reminders of her own mortality.

But the cancer also brought out something else: Strength.

And now, she wants to pass it on.

Name: Debbie Scribner

Age: 53

Profession: Pre-Kindergarten education tech

Lives in: Eliot

Children: Two grown daughters

So you're participating in the Breast Cancer Survivors Group two-

mile "Walk for Hope" at York's Long Sands Beach in August. What's your goal with the walk?

To bring awareness to this horrible

“It's very nerve-wracking, not knowing what they're going to find..”

disease. Every day, you hear another case of someone being diagnosed with breast cancer. And it's not just the patient that's affected by it—it's their whole family, their friends.

Tell us your story—when were you diagnosed?

I've had breast cancer for about two-and-a-half years. I found my lump in February, 2008. There were a number of tests and trips to various hospitals. They found it had spread to my liver, so



that changed my treatment dramatically. It was quite a shock when I found out it had gotten that bad. I've been having chemo since March 2008; I started having it weekly, then went down to every other week, now it's every three weeks. There are two types (of chemotherapy) that I get now; originally I had three. I get CAT scans regularly to check my liver. But the chemo I'm doing is more of a maintenance. I'm in remission. I've had such a good response, (the doctors) really don't know what to do with me.

Have you had many side effects to the chemotherapy?

I've tolerated it quite well. I have neuropathy in my fingers and toes, and I take medication for nausea. I did lose my hair at the beginning. (Losing your hair is) very difficult to deal with. It's traumatic.

Why?

Your hair means a lot more to you than you think. It's part of your being and who you are—you know, people always say 'I'm having a bad hair day.' And there's so much going on (when you're in treatment), it's just the final straw. It's just very, very difficult. I got a wig made before I lost my hair, so they could replicate my hair as close as they could. My hair has since come back.

How did you feel when you found out you had cancer?

I was scared, not knowing what was going to happen. It's the unknown; wait-

ing for the tests. It's very nerve-wracking, not knowing what they're going to find. Once they found it had spread, that was devastating. It was pretty traumatic—very traumatic. I didn't know if I was going to survive.

What message do you want to get out there about breast cancer?

Make sure you do monthly self exams and get yearly mammograms. I found my lump myself, my mother found hers. If you find a lump, go with your gut feeling, because waiting is never a good thing to do. I have a terrible family history for breast and ovarian cancer.

I had been genetically tested, and I have the BRCA2 gene, the bad gene for breast cancer. My mother also carries the gene, and she also has breast cancer. She was diagnosed in March, and she had a lumpectomy. Fortunately hers was caught earlier. She just finished her radiation. There's about a 70 percent chance that my daughters carry the gene, too.

In self exams, what should women be looking for?

Something that doesn't feel right; it could be painful, but it might not be. Anything that doesn't feel right or that seems suspicious. You're much better off to go to the doctor than to say 'I don't know, it may be OK.' You know your body.

And what about those who are living with cancer—what would you say to them?

I go to the support meeting sponsoring this walk—it has members who are anywhere from three to 25 years free of breast cancer. Hearing their stories is very encouraging. Never give up, always fight, stay strong and tough. There are many, many new drugs and new treatments all the time. It is hard to stay strong some days. Some days, it's tough to keep going; and then you have days where you almost want to give up. But you have to have days like that.

How do you feel now?

I actually feel really good. I don't have the stamina and the strength I used to have. But that's just the way it is. I'm still here and alive. You take what you get. You really learn to appreciate every day. Every day is a gift. Your family members, friends, are so very important, their support is important.

Overall, what have you learned from living with cancer?

It changes your whole outlook on life. A lot of things don't matter anymore, things I used to fuss and worry about. When you have a terminal disease, you never know when the end can come; you really have to appreciate every day, just enjoy life. Celebrate birthdays and anniversaries—they're milestones. Having a positive attitude I truly believe does makes a difference in your overall

health. It's about saying, 'This isn't going to get me, I'm going to fight, fight, fight.'

The Breast Cancer Survivors Group two-mile "Walk for Hope" at Long Sands Beach will be held on *Thursday, Aug. 5*. Registration starts at 5 p.m. at the Short Sands ball field. The walk begins at 6 p.m. All donations will be gifted to the Maine Breast Cancer Coali-

“Having a positive attitude I truly believe does makes a difference in your overall health.”

tion, the Maine Cancer Foundation, the York Hospital Wellness Center, and other local interests. For details, contact Jean Smith at 646-1364, or jsmith16@maine.rr.com; or Joann Noel at 351-1324, or jnoel@maine.rr.com.

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

YORK LIBRARY

Book sale coming July 22-24

The Annual Library Booksale will include thousands of gently used books on sale to benefit the Library. Thursday, July 22 from 5 to 8 p.m. is Preview Night with a \$5 admission. Free admission for the remainder of the weekend. Hours are Friday, July 23, 10 a.m. to 5 p.m.; and Saturday, July 24, 9 a.m. to 1 p.m.

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

Events

- **Win an iPad!** We are raffling an Apple iPad, the most sought after new device of the year. Featuring 16GB of storage and WiFi Internet connection, the iPad is a handheld media center as well as a versatile eBook reading device. Raffle tickets (\$5 each or 5 for \$20) are on sale now at the Adult Circulation desk. The winning ticket will be drawn at noon on Saturday, July 24, just before the close of the sale.

- **Patricia Hughes**, author of "Maine Waterfalls: A Comprehensive Guide," will show pictures of waterfalls in Maine on Tuesday, Aug. 3 at 6:30 p.m. She will discuss how they played a part in Maine's history and development and how they continue to be important to the state's economy today.

- **Summer resident John Bockstoce** will discuss his latest book, "Furs and Frontiers in the Far North: The Contest among Native and Foreign Nations for the Bering Strait Fur Trade" on Tuesday, Aug. 10 at 7 p.m. Published by Yale University Press the

book offers a comprehensive history of the native and maritime fur trade in the Bering Strait region to 1899. Russians, British, Americans, and fifty native nations competed and cooperated causing massive changes in the region.

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

- **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, N.Y.

- **York artist Joyce Amend** presents an exhibit of her original sailors' valentines celebrating this maritime folk art at the York Public Library from Thursday, July 1 to Saturday, Aug. 14. Sailors' valentines were originally made by artisans in Barbados during the 1800s as romantic tokens from the sea. Each intricate seashell valentine was encased in an eight-sided hardwood box and purchased by homesick sailors as gifts for loved ones back home.

- **Cape Neddick artist Jill Poyourow** will show her exhibit titled "From Books to Brains: Selected Works 1990-2010." Inspired by the compelling nature of images from books, Poyourow's practice for the past two decades has turned to images of peoples of the earth as well as the food we eat. She will hang a selection of works chosen from several series at the library during the months of July and August. Free and open to the public.

PUBLIC NOTICE FEMA-DR-1920-ME

Notification is hereby given to the public of the intent of the Federal Emergency Management Agency (FEMA) to reimburse eligible local governments and state agencies for eligible costs incurred to repair all publicly-owned facilities damaged as a result of a severe winter storm and flooding during the period March 12 to April 1, 2010. Hancock and York Counties in the State of Maine were declared a major disaster area by the President on July 1, 2010. Additional designations may be made at a later date after further evaluation. This notice applies to the Public Assistance (PA) program and the Hazard Mitigation Grant Program (HMGP) implemented under the authority of the Robert T. Stafford Disaster Relief and Emergency Assistance Act, 42 U.S.C. §§ 5121-5206.

This public notice also concerns activities that may affect historic properties, are located in or affect wetland areas or the 100-year floodplain, and critical actions within the 500-year floodplain. Such activities may adversely affect a historic property, floodplain or wetland, or may result in continuing vulnerability to flood damage.

Public Assistance (PA)

Under this major disaster declaration, all local governments, state agencies and certain private non-profit (PNP) organizations in the five declared counties are eligible for funding through the Public Assistance program for a variety of emergency and recovery activities. These undertakings include, but are not limited to the following:

1. Debris clearance on public property and public rights-of-way;
2. Emergency protective measures implemented during the disaster event;
3. Repairs to protective flood control facilities, including dams, reservoirs and channels;
4. Restoration of damaged roads, streets, culverts and bridges;
5. Repairs to water control facilities, pipes and distribution systems;
6. Repairs to public buildings and related equipment;
7. Restoration of public utilities, including sewage treatment plants and sewers, and electrical power distribution systems;
8. Repairs of parks and recreation facilities; and
9. Repairs to private, non-profit facilities (hospitals, educational centers, emergency and custodial care services, etc.).

The applicant is responsible for securing all necessary and required federal, state and local environmental permits and approvals associated with the above work projects categories.

Hazard Mitigation Grant Program

FEMA also intends to provide HMGP funding to the State of Maine to mitigate future disaster damages. These projects may include construction of new facilities, modification of existing, undamaged facilities, relocation of facilities out of floodplains, demolition of structures, or other types of projects to mitigate future disaster damages. In the course of developing project proposals, subsequent public notices will be published as necessary, as more specific information becomes available. This assistance is granted under the authority of Public Law 93-288 as amended, the Disaster Relief Act of 1974.

Federal Actions Involving Historic Properties

Section 106 of the National Historic Preservation Act [36 CFR Part 800.1(a)] requires federal agencies to take into account the effects of their undertakings on historic properties. Those actions or activities affecting buildings, structures, districts or objects 50 years or older or that affect archeological sites or undisturbed ground will require further review to determine if the property is eligible for listing in the National Register of Historic Places (Register). If the property is determined to be eligible for the Register and FEMA's undertaking will adversely affect it, FEMA will provide additional public notices. For historic properties not adversely affected by FEMA's undertaking during FEMA-DR-1920-ME, this will be the only public notice.

Federal Actions in or Affecting Floodplains and Wetlands

Presidential Executive Orders 11988 and 11990 require that all federal actions in or affecting floodplains or wetlands be reviewed for opportunities to relocate, while taking into account social, economic, historical, environmental, legal and safety considerations. Where there is no opportunity to relocate, FEMA is required to undertake a detailed review to determine what measures can be taken to minimize future damages. The public is invited to participate in the process of identifying alternatives and analyzing their impacts.

FEMA has determined that for certain types of facilities, there are normally no alternatives to restoration in the floodplain. These are facilities that meet all of the following criteria:

1. The FEMA estimated cost of repairs is less than 50% of the estimated replacement cost of the entire facility and is less than \$100,000.
2. The facility is not located in a floodway or coastal high hazard area.
3. The facility has not sustained structural damage in a previous presidentially-declared flooding major disaster or emergency.
4. The facility is not a critical one (i.e. hospital, generating plant, contains dangerous materials, or emergency operation center, etc.).

FEMA intends to provide assistance for the restoration of the facilities described above to their pre-disaster condition, except that certain measures to mitigate the effects of future flooding may be incorporated into the restoration work. For example, a bridge or culvert restoration may include a larger waterway opening to decrease the risk of future washouts. This will be the only notice to the public concerning these facilities.

Other facilities that do not fall into one of the four criteria listed above are required to undergo more detailed review, including study of alternative locations. The public is invited to participate in the process of identifying alternatives and analyzing their impacts. Details on how to obtain information on specific projects and on the submission of comments will be found at the end of this notice. Further explanation on the final determination on the restoration of these facilities will be given in subsequent notices.

Because of the urgent need for some facilities of the type described in the fourth paragraph, an applicant may have already started restoration before federal funding becomes available. Some of these facilities would normally fall into the category requiring examination of alternative sites. These facilities will be restored in their original location based upon the following rationale. One of the following situations applies in each case:

1. The facility is functionally dependent on its floodplain location. Flood control facilities, bridges, and piers are examples.
2. The project facilitates an open space use. Facilities that are part of a park or other open space use are examples. This type of use represents sound floodplain management and therefore there is no need to change it.
3. The facilities, such as roads and utilities, are an integral part of a larger network that would be uneconomical to relocate.

Additionally, the possible effects of not restoring the facility are examined. In each case, FEMA must examine the possible effects of not restoring the facility, minimize floodplain/wetland impacts, and determine both that an overriding public need for the facility clearly outweighs the Executive Order requirements to avoid the floodplain/wetland, and that the site is the only practicable alternative. The State of Maine and local officials will confirm to FEMA that proposed actions comply with all applicable State and local floodplain management and wetland protection requirements. The restoration of these facilities also will incorporate certain measures designed to mitigate the effects of future flooding. This will be the only notice to the public concerning these facilities.

Further Information or Comment

As noted, this may be the only public notice regarding the above-described actions under the PA and HMGP programs. Interested persons may obtain information about these actions or a specific project by writing to the Federal Emergency Management Agency, Joint Field Office, Office of the Federal Coordinating Officer, 135 Commerce Way, Portsmouth, NH 03801. Operating hours are between 8 a.m. and 6 p.m., Monday through Friday. Comments about specific projects, and the application of the Floodplain Management Executive Order to them, should be submitted in writing to Mr. James N. Russo, Federal Coordinating Officer, within 15 days of the date of this notice.

Send us your listings!

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

Music

• **The Tim Janis Ensemble** will perform their annual show at the First Parish Congregational Church on Saturday, July 17 at 8 p.m. The church is located at 180 York St., York, and admission is \$20. For tickets or more information, call 363-1202.

• **The Colony Hotel's summer concert series** will showcase a selection of Broadway tunes on Sunday, July 18. The Colony Hotel is located at 140 Ocean Ave., Kennebunkport. The concert will be held in the hotel's Grand Dining Room from 5 to 6 p.m. For more information, contact Warren King at 985-8759, or e-mail livemusic@roadrunner.com.

• **Praise on the Seacoast**, a monthly celebration of song, and praise, will take place at the York-Ogunquit Church on Sunday, July 18 beginning at 5 p.m. York-Ogunquit United Methodist Church is located at 1026 Route 1 in York. For more information about this or other programs offered by the church, call 207-363-2749 or visit yomc.org.

• **On Friday, July 16**, Unity Church of Greater Portland, 54 River Road, Windham invites you to a concert featuring Wiley Beverage. Pot luck dinner at 5:30 p.m. The concert starts at 7 p.m. Wiley will be joined by Deana Ingraham Gurney, pianist and vocalist and guitarist Neal Zweig. Suggested donation of \$20. For more information, contact the church office at 893-1233 or visit <http://www.unitygreaterportland.org>.

• **The DaPonte String Quartet** will perform on Friday, July 23 at 7:30 p.m. at the Barn Gallery, located at the corner of Shore Road and Bourne Lane in Ogunquit. Tickets are \$20 each and will be available at the door on the evening of the performance. For more information, call 646-7055.

• **Coastal Sound** will be playing favorite dance numbers from the Big Band era through the Beatles in the Grand Dining Room at the Colony Hotel on Sunday, July 25. The Colony Hotel is located at 140 Ocean Ave., Kennebunkport. The concert will be held in the hotel's Grand Dining Room from 5 to 6 p.m. For more information, contact Warren King at 985-8759, or e-mail livemusic@roadrunner.com.

• **St. Peter's By The Sea Church** on Shore Road in Cape Neddick will hold a Jazz Concert followed by a wine and cheese reception on Wednesday, Aug. 18, from 5 to 7 p.m. The recommended donation is \$10 and all proceeds support the preservation and restoration of this historic chapel. For more information, call

361-1370.

Theatre, Shows

• **The Ogunquit Art Association** will host an Art Video at the Gallery series at the Barn Gallery, located at the corner of Shore Road and Bourne Lane in Ogunquit. Videos will be shown at 7:30 p.m. on Wednesdays. Events will include a discussion about the film and the artist led by members of the Ogunquit Art Association. Admission is free. For more information, call 646-8400 or visit www.barngallery.org.

• **The Producers** will be on stage at the Arundel Barn Playhouse until Saturday, July 17. The theater is located at 53 Old Post Road, Arundel. For information or tickets, call 985-5552 or visit www.arundelbarnplayhouse.com.

• **The Portland Museum of Art** will show several films this summer as part of their Movies at the Museum Series. *We Pedal Uphill*, the story of a number of people living in Post 9/11 America will run from Friday, July 16 to Sunday, July 17. Fritz Lang's *Metropolis* will be shown from Friday, July 23 to Sunday, July 25. Tickets are \$7. The museum is located at 7 Congress Square, Portland. For more information, visit www.moviesatthemuseum.org.

• **"The Peace Treaty of Portsmouth: A Spiritual Perspective"** premieres Monday, July 19, at 7:30 pm, in Reimer Hall at Green Acre Baha'i School in Eliot. The event is free and open to the public. The filmmaker will discuss his project following the screening. The film premiere follows a separate weekend program at Green Acre, "Trans-

lating the Word into Action and Prerequisites for the Peace and Tranquility of the World."

• **"The 25th Annual Putnam County Spelling Bee"** will run at the Booth Theater in Ogunquit every Tuesday through Saturday night at 8 p.m. until Saturday, July 31. The theater is located adjacent to the Betty Doon Motor Hotel at 13 Beach Street. For more information, call 646-8142.

• **HAIR: The American Love-Rock Musical** will be on stage at City Theater: Biddeford's Historic Opera House from Friday, July 16 to Sunday, Aug. 1. Tickets \$15. Call 282-0849 or visit www.citytheater.org.

• **Paula Poundstone of NPR's "Wait Wait Don't Tell Me"** will perform at Jonathan's in Ogunquit on Friday, July 23 and Saturday, July 24 at 8 p.m. Tickets are \$37.50 and \$40.50, and can be purchased by calling 646-4777 or visiting www.jonathansrestaurant.com.

• **Hackmatack Playhouse** will present *Leading Ladies* from Wednesday, July 14 through Saturday, July 24. The playhouse is located at 538 Schoolhouse St., Berwick. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.

• **The Sanford Salvation Army** will host 'Kids Flix Club' every Thursday from 1 to 3 p.m. A movie will be shown and accompanied by games. If kids need a ride, the organization will pick them up and drop them off for a minimal charge of \$1 per family. The Salvation Army is located at 871 Main St., Sanford. Call 324-3134 for more information.

• **Carousel** will run at the Hackmatack Playhouse, 538 Schoolhouse St., Berwick, from Wednesday, July 28 through Saturday, Aug. 14. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.

• **Hackmatack Playhouse** will present *Hello, Dolly!* from Wednesday, Aug. 18 through Saturday, Aug. 28. The playhouse is located at 538 Schoolhouse St., Berwick. Tickets are available by calling 698-1807 or visiting www.hackmatack.org.

TIME FOR HER CLOSE-UP



Stefanie Powers will portray Norma Desmond in this summer's production of *Sunset Boulevard* at the Ogunquit Playhouse from Wednesday, July 28 through Saturday, Aug. 14. For more information about the season, visit www.ogunquitplayhouse.org or call 646-5511.



Community members who are concerned about the closing of the Memorial Bridge to vehicular traffic show the cards they have collected. From the left are David and Lory Pratt, owners of D. Pratt Framer; Carla and Jim Spencer, owners of the Golden Harvest and Carl's Meat Market; State Representative Dawn Hill; Elaine Burnham, Member Liaison of the Greater York Region Chamber of Commerce; State Senator Peter Bowman.

DON'T BURN BRIDGES

Over 10,000 cards have been collected that express the desire of seacoast residents and Kittery businesses to keep the Memorial Bridge open to vehicular traffic. Over the last two weeks, local businesses have made the cards available to their customers to express their concerns about the imminent bridge closures and the possibility of the bridge being turned into a pedestrian and bicycle walkway. The cards are being sent to Department of Transportation Commissioner David Cole at the State House in Augusta.

Marketfest plans proceed

According to organizers, plans for the new "Marketfest" to be held this fall in York Village continue to move forward. Recently, York selectmen granted final approval for the event, scheduled for Friday, Oct. 15 and Saturday, Oct. 16, and issued the necessary permit to the York Village Business Association. The association is staging Marketfest on its own after the Greater York Chamber of Commerce decided to move the festival to the York Beach area in 2010.

In a press release, organizers said there's been a good response from local vendors and artisans applying for booth space. Anyone interested is encouraged to apply soon as space is limited. There are also a limited number of shared spaces available. Applications may be obtained from any of the York Village merchants, by contacting Gloria at the York Village Gallery at 351-3110, or visiting www.yorkvillagemaine.com.

Rent-a-table event

The 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 207-439-7845 or unioncongregational-church@ymail.com

YCC continues to grow

York County Community College Dean of Students, Dr. Corinne Kowpak, announced that the college has

reached a record summer enrollment. With a total of 501 students enrolled in the 2010 Summer semester, the college has realized an increase of 41 percent, compared to Summer 2009, with 51 percent of those students being new to the college.

At the Farmers' Market

On Saturday, July 17, the Gateway Farmers Market will feature two full-season vendors: Ellie May's Sweet Toffee Crunch & Green Parrot Woodworks. They will both have balloons on their tents so that they can easily be found.

Enjoying her third season at the market, Ellie Stevens a.k.a. Ellie May has been making her toffee for the last 23 years for family and friends as Christmas gifts. Changing careers in the beginning of the current recession gave Ellie time to consider making a go at selling her candy.

Green Parrot Woodworks is a small business specializing in cutting boards, lazy susans, clocks, boxes and other assorted wood goods. All products are made from hardwoods of the Florida Keys.

Poor Howard Stith will play during the market.

The Gateway Farmers Market runs every Saturday through Oct. 9 from 9 a.m. to 1 p.m. in the lot behind the Greater York Region Chamber of Commerce off Route 1 in York. For more information about the market and vendors, visit www.gatewayfarmersmarket.com.

Hospital to stage benefit

All are invited to enjoy the York Hospital Women's Committee Annual Dinner and Theater Benefit on Thursday, Aug. 5, beginning at 5 p.m. with a cocktail party and dinner, catered by the Women's Committee. Afterwards, guests will proceed to the Ogunquit Playhouse, where they will enjoy the musical adaptation of *Sunset Boulevard*.

The Women's Committee has supported York Hospital by raising more than \$555,000 for the purchase of medical equipment, the renovation of patient areas and to support many hospital programs. This year's proceeds will help fund renovations to the Breast Care Reception Area, slated to undergo renovations later this year.

MY KIND OF SHOW

A CLASSY CLASSIC

Review: Ogunquit Playhouse 'Sound of Music'

By JENNIFER L. SAUNDERS

The York Independent

For this edition's column, we're travelling back to the Ogunquit Playhouse, back in time and across the pond to Austria in the days of the rise of the Third Reich for what might be the all-time favorite of Rodgers and Hammerstein's beloved musicals, *The Sound of Music*.

From the very first moments, when the audience is treated to the stunning paintings that set the scene for the production and the fabulous set design that will follow—bringing the hills, the abbey that his home to Maria at the start of the production and the von Trapp family home to life—the stage is set for an evening of classic musical theatre. The voices of the nuns' choir, opening the show, are nothing short of heavenly, singing in stunning harmony that leaves us, as the audience, in absolute understanding of why the music-loving young Maria believed she would find happiness behind the abbey walls.

However, as all of us who are familiar with this based-on-actual-events plot know—and as the Mother Abbess, who is played to literally show-stopping perfection by Meg Bussert—will tell Maria, she will have to “Climb Ev'ry Mountain” to find the “dream that will need all the love she can give.”

But, before we get to that show-stopping finale of Act One, where Bussert, as the classic Rodgers and Hammerstein wise woman, sings one of their trademark anthems of hope to the ingénue, I should start at the very beginning.

Following the prelude by the sisters of Nonnberg Abbey, the audience is transported through seamless set changes to the Austrian countryside, where Maria is lost in the wonder of the beauty around her. Close your eyes and listen to Gail Bennett's stunning voice; you may well believe you are listening to Julie Andrews, who made the role immortal when she was cast not in the Broadway production but in the movie that has been loved by generations.

It is no wonder, with her charming voice and boundless energy, that prior to bringing to life the role of Maria, Bennett was seen on the Ogunquit stage as Eliza Doolittle in *My Fair Lady*. Most recently, she played another role made famous by Julie Andrews, starring in the title role in the National Tour of *Mary Poppins*.

Starring as Captain von Trapp is stage and screen veteran Rex Smith, who made his Broadway debut as Danny Zuko in the original production of *Grease* and has had starring role in an array of Broadway productions including *Sunset Boulevard*, *Annie Get Your Gun* and *Kiss Me Kate*. He has also performed on numerous television shows and has an illustrious singing career. His voice soars as Captain von Trapp, filled with emotion as he begins to allow



music back into his house and his heart when he hears his children singing the songs Maria has taught them.

The seven von Trapp children are led by the eldest daughter, Liesl, played by recent NYU-graduated Ashley Dawn Mortenson, whose regional credits include Maria in *The Sound of Music* and Fantine in *Les Miserables*. Mortenson follows right in line with Bennett, Smith and Bussert, singing the role of Liesl to perfection. “Sixteen Going on Seventeen,” the duet between Liesl and Rolf, played by Circle in the Square graduate Alan Shaw, is a delight for the ears.

Many of the young actors and actresses who play the remaining von Trapp children are familiar to the Ogunquit Playhouse stage as past theatre camp attendees, bringing energy and enthusiasm to their roles. Of particular note is Camden Loeser as Friedrich, who stuns the audience with his vocal ability in the always-charming, “So Long, Farewell.”

Needless to say, any musical set during the era of Nazi Germany is going to be filled with its share of drama and sadness. Perhaps that is why the arrival of Dick Decareau as Max and Crista Moore as Elsa is met with such delight by the audience. For those who know *The Sound of Music* from the movie only, you're in for a treat as Max and Elsa sing of the difficulties Elsa and Captain von Trapp will face, attempting to keep life alive as millionaires.

Bussert, as the Mother Abbess, brought down the house with her words of guidance to Maria in “Climb Ev'ry Mountain.” With Broadway credits that included the revivals of *The Music Man*, *Brigadoon* and *Damn Yankees*, and her work as a professor of performance and vice-president of the Musical Theatre Educators Alliance, it was no surprise that Bussert's performance rose to the rafters.

If it were the end of Act II, the Friday night crowd would have been on their feet. As it was, the applause and cheers continued long after the entr'acte curtain closed.

It is no small task to tackle a show that comes with so many memories as *The Sound of Music* does for so many of us, whether we've loved the movie, hold treasured recollections of past productions or even portrayed children in the cast in our youth—but the Ogunquit Playhouse does just that, creating a production that is all its own.

The Sound of Music continues on stage at the playhouse through Saturday, July 24. After that, the season continues with Stefanie Powers starring in *Sunset Boulevard*, Charles Shaughnessy in *Monty Python's Spamalot* and the always fabulous Sally Struthers as Matron “Mama” Morton in *Chicago*. For tickets and more information, visit www.ogunquitplayhouse.org.

GET A FREE CONE!



E-mail us your summer ice cream tips and we'll send you a certificate for a free small cone at the Goldenrod in York Beach. E-mail your tip and your mailing address to:

yorkindependent@gmail.com

Offer good until we run out of certificates!



ICE CREAM TIP SHEET

We asked for your favorite summer ice cream tips, and here's a selection of responses...



“I have lived in Wells and like the ice cream from Brown's and Big Daddy's. I have never had a dish of ice cream that I did not like!”
—Ann P. Reed, Wells



“This isn't exactly a 'tip' but certainly describes my favorites. Go to the Goldenrod and get a hot fudge sundae; one scoop vanilla, one scoop coffee. Top it with whipped cream, nuts and a cherry on top. Yum, Yum. Second best is Wild Maine Blueberry at Brown's.”
—David Frost, Gilford, N.H.



“Sweet Pea's ice cream in Ogunquit gives the largest servings I've seen in the area!”
—Philip Martin, Moody



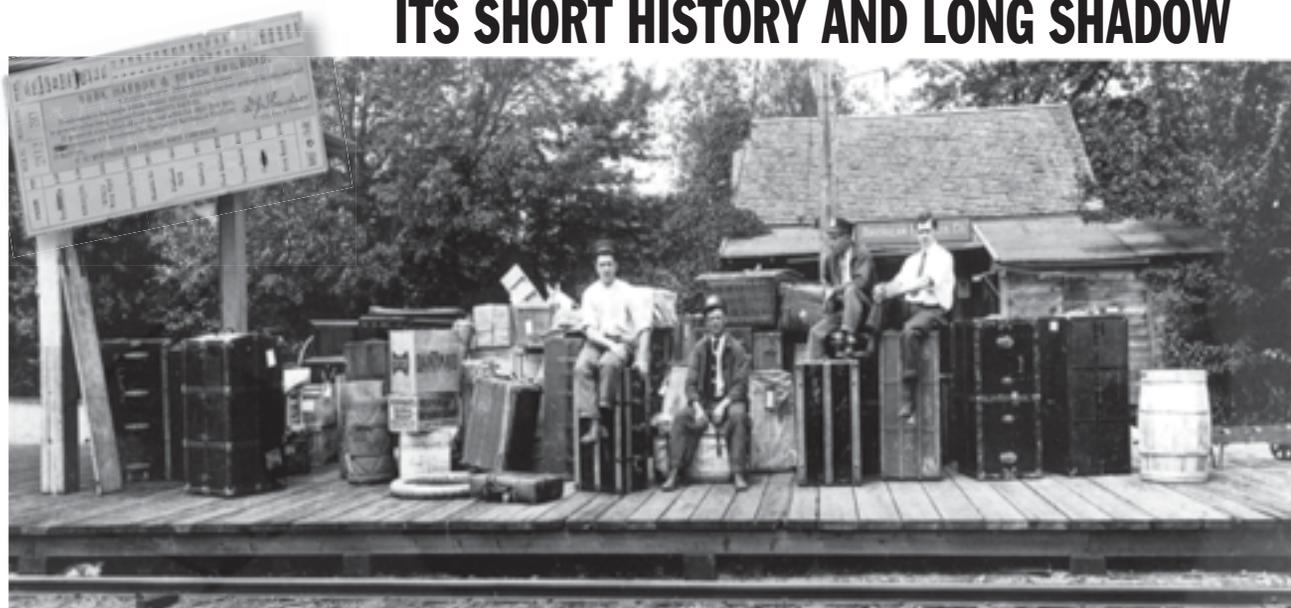
“My favorite ice cream vendor is the Village Scoop because it has reasonable prices and the employees are great! One of my favorite parts is that you can watch them making the waffle cones! They make their own batter for the waffle cones too! The renovations that they're doing are great too!”
—Sarah Garfield, York

York
The Independent
The hometown voice of the greater York region

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YORK'S LOST RAILROAD

ITS SHORT HISTORY AND LONG SHADOW



COURTESY MUSEUMS OF OLD YORK

Above: Trolleys on the Portsmouth, Dover & York Street Railway pull into York Village about 1900; passengers at Long Beach Station wait for the next train on the York Harbor & Beach Railroad.

How some of today's thorny development problems are rooted in yesterday's transportation system

By **JEFF RAPSIS**

The York Independent

Stuck in traffic on your way to York Beach or Ogunquit? Can't find a decent place to park?

Why not take the train? A century ago, you could.

That's because from 1887 to 1927, the York area had its very own railroad—an 11-mile line that ran from Portsmouth and Kittery through the heart of York, with stops at Seabury, York Harbor, Long Beach, and other points.

The line dead-ended right in the heart of York Beach, at a spot near the current parking lot for York's Wild Kingdom. There stood a stately depot as well as an engine house, a turntable for turning engines around, freight tracks, and maintenance facilities.

In peak season, anywhere from four to six passenger trains a day would run up the line and back from Portsmouth. The trains often included upscale parlor cars from Boston bringing wealthy visitors to their favorite seaside resort.

And that's not all. In addition to the full-sized steam railroad, the area was also served by a narrow gauge electric trolley line that ran from 1893 to 1924.

The trolley operation included a link to Portsmouth to the south, but also a line heading west through the countryside



COURTESY MUSEUMS OF OLD YORK

After turning the engine around at a small turntable at York Beach Station, a crew poses in front of their train prior to heading back down the York Harbor & Beach Railroad to Portsmouth in about 1900.

through South Berwick and out to Dover, and another leading north through Ogunquit Village and following today's Route 1 to Kennebunk. Trolleys ran as frequently as every 15 minutes in high season. Their coming and going was as much a part of the seaside landscape as seagulls and salt water taffy.

The network was so dense, at its peak York boasted of several bridges that carried the trolley line up and over the big standard-gauge railroad line, including spans at Seabury and in York Village.

It's all gone now. Newcomers would be hard-pressed to guess that the York area once enjoyed frequent rail passenger and trolley service. In many cases, the old roadbeds have been incorporated into the local road network; drive on Route 103 through Seabury, and you're traveling on what used to be the York Harbor & Beach Railroad.

Stop, look, and listen

But look carefully, and you'll still find traces of the old rail and trolley lines. Just upriver from the Cape Neddick Bridge, rotting piers that carried the trolley line north to Ogunquit can still be seen at low tide. "Railroad Avenue" still runs

“...it explains a lot of the problems we have today in terms of traffic.”

through crowded York Beach, while "Railroad Avenue Extension" (a private dirt road) follows the old alignment just inland from Long Beach Avenue. And several of the old depots, sold off after the line closed, now

serve as private residences.

But that's about it. After the lines were abandoned, the alignments were sold off in chunks and are now mostly private property. Houses stand and roads run where tracks used to go, making it unlikely that service could be easily reestablished. Today, most remaining evidence of the York Harbor & Beach Railroad, and the Portsmouth, Kittery & York electric trolley line, lies in the form of old photos, ticket stubs and timetables in the archives of the Museums of Old York.

However, though the railroad and trolley lines have been erased, their impact continues to be felt. A close reading of town history shows that York Beach would not be the popular seaside resort we know today without the rail line, which rescued the then-budding resort from oblivion when it opened in 1887.

And the way the beach village was built—as a walkable resort for people, laid out before the private automobile became popular in the 1920s—is a major reason for its continued popularity today. However, as any visitor can tell you, it's also the source of ongoing contemporary headaches that range from traffic congestion and parking to questions of public safety. In short, yesterday's transportation network may have vanished, but it had a lasting effect on the community, serving as a blueprint for the town we know today.



COURTESY MUSEUMS OF OLD YORK

Passengers at York Harbor Station await a train in 1910. The depot was located near the present-day intersection of Routes 1A and 103; some of Route 103 today follows the former railbed.

The rail line was so important, town officials recently completed a video that explored its role in influencing today's issues.

"We talked about how it set in place what York Beach is, and how it explains a lot of the problems we have today in terms of traffic," said Christine Grimando, town planner in the York Community Development Department.

To understand how this all came about, let's take a look at why York got a railroad in the first place, and what happened when a whole network of electric trolley lines was layered in on top of that.

Railroads to the rescue!

Following the Civil War, the southern Maine coast began to find favor as a summer resort with wealthy Bostonians and other well-heeled types. No longer was the rocky shore the province of fishing boats alone; instead, large hotels began being erected to cater to the growing tourist trade, with York in the forefront of this trend.

Business grew steadily, especially with York's key location on the road from Portsmouth to Portland, much of which still exists as today's U.S. Route 1.

“The cost is too prohibitive now because we've let all the rail go away.”

But by the 1880s, York's leaders found themselves on the wrong end of a worrying trend. Passenger rail traffic was booming. But the two main lines that competed in the lucrative Boston-Portland market had completely bypassed York.

The Boston & Maine and its arch rival, the Eastern Railroad, had both built lines that swung inland away from York. This left the area gasping for visitors, who increasingly found it easier to choose other destinations such as Wells Beach or Old Orchard Beach, which had convenient rail service. Also, York did not have easy access to Portsmouth, which even then was the regional hub for business, jobs, and culture. In short, lack of rail service meant York was becoming a backwater.

By the 1880s, the situation had grown dire enough for a group of York business leaders to approach the Eastern Railroad to build a branch from Kittery through York, and possibly further up the coast.

The Eastern, in the midst of a financial crisis, refused. So the local committee took matters in their own hands, applying to the state Legislature in 1883 to build their own line. Luck was with them. Among the backers of the effort was Frank Jones, a Portsmouth brewery maven. Jones was also on the board of directors of the Boston & Maine, which would soon take over the ailing Eastern in a 19th century



JEFF RAPSIS PHOTO

Signs of the railroad's presence endure in street names such as this in York Beach.



COURTESY MUSEUMS OF OLD YORK

The York Harbor & Beach Railroad's one big wreck occurred in April 1900, when part of a passenger and freight train headed northbound to York Harbor broke loose and rolled back downgrade to the York River drawbridge, which was open. No one was killed, but several passengers were injured when they jumped off just before the train plunged into the river.

"mega-merger." Jones eventually went on to become Boston & Maine president; with his involvement, the new railroad would have close ties to the B&M throughout its life, though would always be a separate corporate entity.

Meanwhile, the community rallied behind the line. In many cases, property owners donated land for the right-of-way. Local businessman Edward Moody not only donated land in the Long Sands area, but also contributed the then-substantial sum of \$100 to help erect a depot.

York gets on the grid

Once plans were in place, construction happened fast. On June 4, 1887, work crews began laying tracks at Kittery, following a planned route that would carry them through Seabury, across the York River on a new drawbridge already under construction, through York Harbor (just east of today's York Village), and then just inland from the coast through marshy territory to the new York Beach terminal.

“We talk a lot of ways to get people to the beach that don't involve parking or cars.”

It took only two months for the tracks to reach Long Sands—still

1.5 miles from York Beach, which an uncompleted trestle prevented the line from reaching. But that was good enough for York, which on Aug. 8, 1887 marked the arrival of the first train to Long Sands with a huge celebration.

The line was completed through to York Beach in the following weeks, and regular service commenced—five round trips a day to and from Portsmouth, where the trains connected with others bound for Boston, Manchester and the nation beyond. It was a 19th century version of getting high-speed Internet access: York was finally on the grid.

The line, dubbed the "York Harbor & Beach Railroad," was 11 miles long and cost \$310,000 to build. It was an immediate success, earning a profit of \$11,767 in its first full year. Even better, it spurred a growth wave, with new hotels soon being built in York Harbor and York Beach to handle booming summer traffic. Spurred by rail traffic, the York Beach area especially blossomed into a whole seaside resort town, with shops, restaurants, and arcades springing up around the big resort hotels.

Rail service was frequent enough so that busy Boston bankers could board a train in York Beach early in the morning, do a full day of business in Beantown, and rejoin the family on holiday that same evening. Due to the influence of Frank Jones, the line was operated by the Boston & Maine, ensuring

CONTINUED ON PAGE 10



COURTESY MUSEUMS OF OLD YORK

Another view of York Harbor Station on the York Harbor & Beach Railroad, this time from a vintage postcard.



COURTESY MUSEUMS OF OLD YORK

At Seabury Station, the York Harbor & Beach Railroad was crossed by a high bridge carrying the Portsmouth, Dover & York trolley line. The railbed now carries Route 103 through the area.

CONTINUED FROM PAGE 9

smooth connections in Portsmouth and even through service all the way to Boston or Worcester, and sometimes beyond.

Even in the off-season, the York Harbor & Beach Railroad proved useful, linking York to Portsmouth (a half-hour ride, fare about 50 cents one-way) and providing local residents an easy way to get to jobs and do business. Rather like today's Maine Turnpike, the railroad was York's main link to the outside world.

A new competitor looms

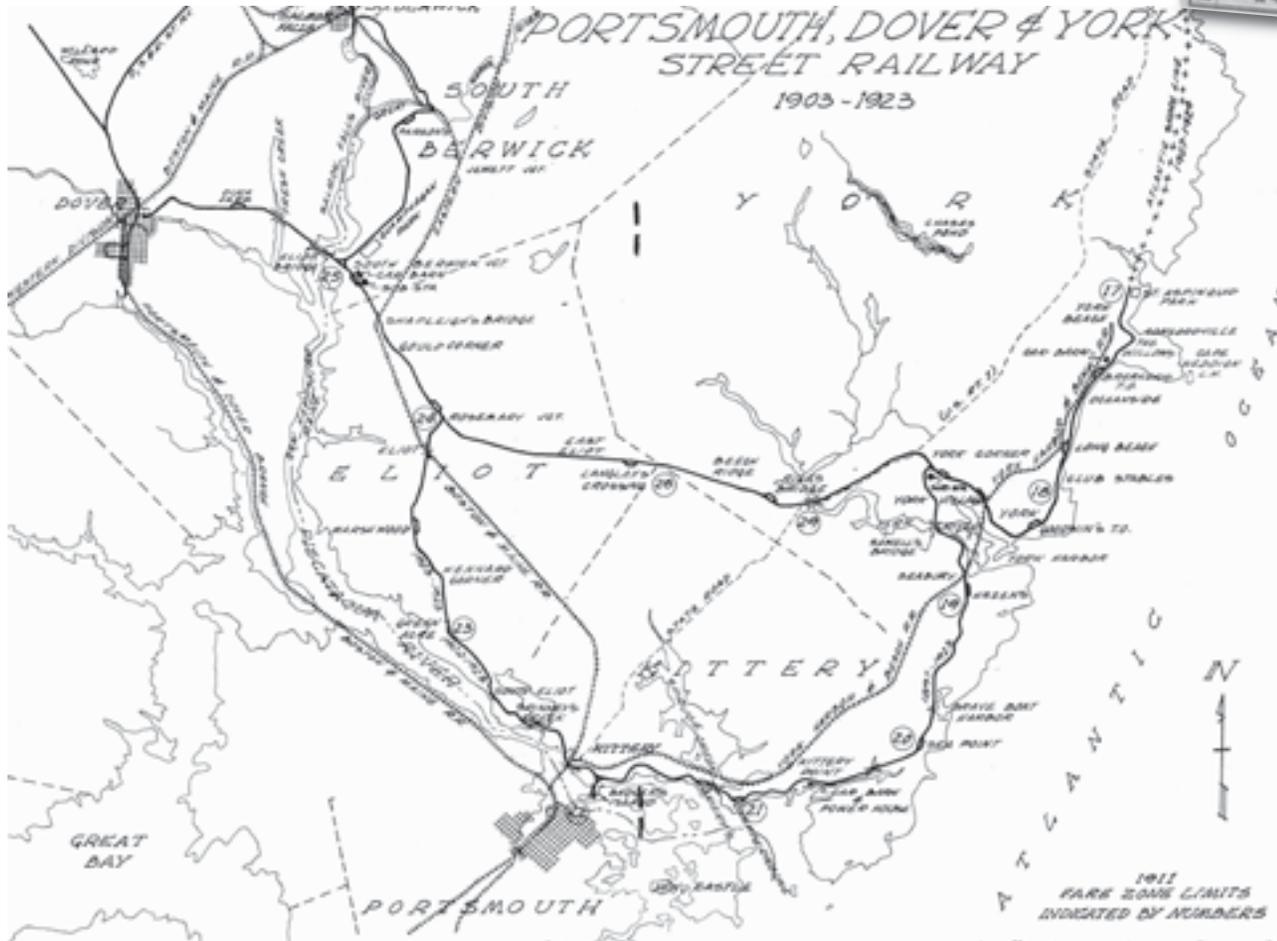
The railroad's success caught the attention of the electric trolley industry, which was in expansion mode in the late 19th century. Throughout the nation, horse drawn streetcar lines were being upgraded to electric power, and lines were being extended from downtowns out across the countryside, often linking nearby communities.

The York area, with its many villages, was seen as ripe for such an operation, and in the 1890s local entrepreneurs began

making plans.

Backers of the York Beach & Harbor Railroad could see what was coming, however—a trolley line would skim off the cream of the passenger traffic and local freight business as well, cutting into the railroad's profits. The result was York's own railroad war, waged for several years in the 1890s as community leaders fought over whether to allow the trolley line to go forward.

In the end, voters approved the new line in 1897, and so construction of the Portsmouth, Kittery & York Electric Railroad went forward. The narrow gauge line opened later that year, roughly following the route of the existing steam railroad. One difference, however, was that the trolley line ran right through the streets of York Corner and York Village, areas not served by passenger trains. Also, the one-car trolley service operated at intervals of 15 minutes on busy



COURTESY MUSEUMS OF OLD YORK

A map of the Portsmouth, Kittery & York Electric Trolley Line from 1911 also shows the route of the York Harbor & Beach Railroad, which ran 11 miles from Portsmouth to York Beach. The trolley line also connected York to Eliot, South Berwick, and Dover.

routes in high season, a much higher frequency than the steam railroad. Soon the line was delivering York Beach passengers right to the front door of the Goldenrod, still in business today in the same location.

But that wasn't all. In short order, the trolley line was extended inland from York Corner through South Berwick to Dover, prompting a name change to the the "Portsmouth, Dover & York Street Railway." In addition, a separate company built a narrow gauge line linking York Beach to Ogunquit, Wells, and Kennebunk. York was now tied into a trolley system that, like the rail network, extended to Boston and beyond.

The trolley line did have one shortcoming, however. In getting to Portsmouth, it went only as far as Badger Island in the Piscataqua River, stopping short of the city's downtown for lack of a bridge. The Boston & Maine, sensing a competitor, refused to allow it to cross its nearby bridge, so the trolley line had to operate a ferry service to cross the remaining distance to downtown—the only line in the nation to have a "maritime" division.

Even as the public enjoyed expanded service options, the new trolley line made a dent in the balance sheet of the York Harbor & Beach Railroad, stealing passengers and even the lucrative local mail contract. To reduce losses, the York Harbor & Beach began shutting down for the off-season, running trains only from April to October.

One major mishap

It was the start-up of service in 1900 that saw the railroad's only major accident. On April 30, the first run of the season—a mixed passenger and freight out of Portsmouth—had

10

Cyan Magenta Yellow Black

just crossed the York River drawbridge (the site of the current Route 103 bridge) and was heading up the slight grade into York Harbor station. After the train clacked over the span, the drawbridge tender began lifting it to allow a waiting Portsmouth tugboat to pass through.

Then, as the train approached the station, five cars on the rear broke off and began rolling back down the grade at a relatively slow speed—but passengers were alarmed to see the bridge they had passed over was now open! All nine were forced to jump for it before the train hit the water. Though one passenger suffered a serious leg injury that later led to an amputation, no one was killed. As a result, a new rule went into effect: the drawbridge was to remain CLOSED until any northbound train cleared the hill.

As the years rolled on, the railroad and the trolley line battled it out, both struggling for profits but also causing the community to be developed in densely populated “nodes” such as York Corner and York Village, both of which endure today, though York Corner in the area of Route 1 looks unrecognizable from the days when it served as a trolley stop.

Then, about the time of World War I, both lines began facing a new competitor: the automobile. The development of mass-produced vehicles such as Henry Ford’s Model T put car ownership within the range of the average citizen. And with car sales booming, the government was soon subsidizing construction of improved highways linking communities together. In the York area, the old stage highway became Route 1. More and more, people preferred the freedom of the automobile to the rigidity of train schedules. In addition, improved roads meant shippers found truck delivery increasingly reliable and cost-effective, taking more business from railroads.

The rise of the automobile

Results weren’t long in coming. The York Harbor & Beach Railroad posted its first operating loss in 1914; after 1920, passenger and freight business on both the rail and trolley lines sagged noticeably.

In 1923, the trolley line ceased operating. One reason was the construction of the new Memorial Bridge in Portsmouth, which allowed automobile traffic a convenient way to cross the river. The trolley line, still saddled with its ferry operation, couldn’t compete with the convenience of automobiles.

The trolley’s demise provided some relief for the still-running York Harbor & Beach Railroad, but not much. Losses began growing again, causing the Boston & Maine to look for options.

For the railroad, the answer to an unprofitable passenger operation was bus service. In 1925, the B&M applied to the federal government to establish a bus route from Portsmouth to Saco to replace the money-losing passenger trains on the York Harbor & Beach Railroad. Approval was granted, and service started on July 8, replacing the passenger trains that had played such an important role in establishing York as a popular seaside resort.

Freight service continued for a time, with a train plying the tracks from Portsmouth to York three times a week. But by then the line and its bridges were in need of a lot of maintenance, and so the railroad applied to the government to shut the whole operation down. Approval came in February 1927, and by May the rails were being taken up along the line for re-use elsewhere or scrap.

Both the rail and trolley lines eventually sold off their property, or in some cases it reverted back to the original landowners. Some segments were taken over by the state to improve the road network used by the growing number of automobile owners.

Very little of the rail or trolley equipment remains. The Seashore Trolley Museum in Kennebunkport has Car 108 from the Portsmouth, Dover & York Street Railway. Built in 1907, it served on the line as a mail car. It was immortalized when it was photographed one winter after derailing on a trestle and landing on its side on the ice.

“It’s here, and we use it to carry the pumpkins back to the visitors’ center so they don’t have to be carried,” said John Middletown, the museum’s vice president of business administration.

Could it return?

One stretch of the York Harbor & Beach Railroad does remain in service, however. In Kittery, a short segment is still in place, serving as a little-used freight spur used the Portsmouth Naval Shipyard. The tracks, which cross the Piscataqua River on the lower level of the Sarah Long lift bridge, are only used a handful of times each year. But that use requires the all-important bridge to remain in service as an active rail line, which in turn provides a way for southern Maine to once again link into the nation’s rail system if the desire should arise.

It’s an interesting question. In an age of traffic congestion and environmental concerns, Americans are beginning to return to passenger rail. High-speed rail projects are under consideration in California, Florida and other states, and the reestablishment of the Boston-Portland Downeaster route a decade ago has proven a success—so much so that the U.S. Department of Transportation this year approved \$35 million to extend the service from Portland through Freeport and up to Brunswick, where it will link with an existing tourist railroad that runs to Rockland.

But not York. Just as before, the main rail route from Boston to Portland passes to the west—on exactly the same alignment as in the 19th century. And once again, York is not on it.

Will the community repeat history and once again rise to the challenge of bringing passenger rail service to the area? Observers say probably not: even with the rail span over the Piscataqua intact, the cost of replacing the lost rail and trolley infrastructure would be astronomical today.

“The cost is too prohibitive now because we’ve let all the rail go away,” said John Middletown of the Seashore Trolley Museum, a self-described rail advocate.

“The capital investment would be too large. For rail, you need a population center, and unfortunately, York County isn’t it,” he said.

Instead, planners are looking at other options to accommodate autos while preserving the walkable character of York



JEFF RAPSIS PHOTO

Railroad Street Extension, a private (and very bumpy) dirt road paralleling Route 1A along Long Sands Beach in York, once carried the York Harbor & Beach Railroad on its final leg into York Beach Station, where the line ended.

Beach and other local areas. Networks of paths for bikes and pedestrians could provide alternative transportation options.

“I think I take it for granted that alternative modes of transportation are always desirable,” said Christine Grimando, York’s town planner. “We talk a lot of ways to get people to the beach that don’t involve parking or cars.”

Though the rails no longer are in place, trolley service of a sort does survive in the form of the road-based vehicles that link popular beach spots in York and Ogunquit.

But as for rail service, “I wish we still had it,” Grimando said.



COURTESY MUSEUMS OF OLD YORK

The Long Beach depot at about the turn of the last century; the wood-covered windows indicate it’s off-season. The view is northbound towards the York Beach area.



CHERYL MOORE-SMITH PHOTO

When the railroad stopped running in 1927, some of the structures were sold and turned into residences. Above, a view of the former Long Beach depot about 1980.

T VISUAL ARTS LISTINGS

Send us your listings!

Got a gallery exhibit coming up? Send the info to yorkindependent@gmail.com. Listings run on a space available basis.

• **The York Art Association** will host a Juried Fiber Arts Show which runs from Friday, July 23 until Saturday, Aug. 7. The Opening Reception is Friday, July 23 from 5 to 7 p.m. Artwork will include quilts, weavings, rugs, silk paintings, wearable art and more. All are welcome to attend, no admission. The York Art Association is located at 394 York St. (1A) in York Harbor. Gallery Hours are Thursday and Friday 2 to 7 p.m., Saturday and Sunday 11 a.m. to 4 p.m.

• **The Remick Barn Gallery** features "A York Sampler: Selections from the Past," at the Old York Historical Society, Lindsay Road in York Village. The exhibit is open Monday through Friday, from 10 a.m. to 4 p.m. Call 363-4974 for more information.

• **The Saco Museum & Dyer Library** will feature several exhibits during the summer, including "In a Place by Himself: The Graphic World of Winslow Homer;" "Making History: Art and Industry In The Saco River Valley;" and The Oil and Acrylic Painters of Maine group show. The Dyer Library & Saco Museum is located at 371 Main St. (Route 1) in downtown Saco.

• **The Ogunquit Art Association Art Auction** will be held on Saturday, Aug. 7. Doors open at 7 p.m. Bidding starts at 8 p.m. Come to the Barn Gallery to

preview the work, pick an artist-designed bid card or leave a Silent Bid from Tuesday, August 3 through Friday, Aug. 6 from 11 a.m. to 5 p.m., and Saturday, Aug. 7 from 11 a.m. to 3 p.m. Artist-designed bid cards are on sale at the Gallery for \$25. A bid card purchase includes auction admission, catalog and refreshments. Plain bid cards for admission are available for \$5. Barn Gallery is located at the corner of Shore Road and Bourne Lane in Ogunquit. For more information, call 646-8400 or go to www.barngallery.org.

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

• **The Whitney Art Works** presents "Kingdom," a collection of works featuring wildlife through Saturday, July 31. Whitney Art Works is located at 492 Congress St., Portland. Gallery hours are Wednesday through Saturday, 12 to 6 p.m. For more information, call 780-0700 or e-mail info@whitneyartworks.com.

• **The Ogunquit Museum of American Art** will feature three major exhibits this summer:

Selma Koss Holtz: A Legacy of Giving, John Bisbee, and Perkins Cove, Ogunquit and Maine. The museum will host gallery talks that connect with the exhibits on Tuesday nights. The museum, located at 543 Shore Road in Ogunquit is open Monday through Saturday, 10 a.m. to 5 p.m., and 1 to 5 p.m. on Sunday. Admission is \$8 adults, \$7 seniors/students. Children 12 and under, free. Programs included with admission. For more information, visit www.ogunquitmuseum.org or call 646-4909.

• **The Barn Gallery**, Shore Road and Bourne Lane, Ogunquit, will show an exhibit featuring regional artists. Gallery hours are 11 a.m. to 5 p.m. daily, and 1 to 5 p.m. on Sundays. The gallery will also hold a figure drawing class on Tuesdays during the summer. Visit www.barngallery.org or call 646-8400.

• **The StoneCrop Gallery** will present Flowers, its first group showing, from Tuesday, July 6 until Tuesday, Aug. 10. The gallery is located at 805 Shore Road, York, 361-4215.

• **George Marshall Store Gallery**, 140 Lindsay Road, York is 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.

OUTDOORS LISTINGS

Send us your listings!

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

• **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.

• **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, and \$20 on race day.

• **Saturday, Aug. 7:** The 13th TD Bank Beach to Beacon 10K on will begin at 8 a.m. Registration is \$35, and can be done at www.Beach2beacon.org. The event will also include a Children's Fun Run on Friday, Aug. 6.

• **Sunday, Aug. 8:** Mount Agamenticus Time Trial, South Berwick. A 7.4-mile paved and dirt road course for cyclists that begins at 9 a.m. in South Berwick. Registration is \$30. Register at www.bikereg.com, or contact Brian Croteau at bcroteau@yahoo.com.

• **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.

• **Monday, Sept. 6:** Saint Charles Children's Home 5K, Portsmouth, N.H. The race is a flat, fast course, departing Martins Point Healthcare, 161 Corporate Drive at 9 a.m. The event includes a cash awards, food, and a kids fun run. For more information, call 619-758-5538 or e-mail sma@stcharleshome.net.

• **Saturday, Sept. 11:** The 4th Annual Pumpkinman Sprint Triathlon, South Berwick. The triathlon will begin at Spring Hill Lodge, 117 Pond Road at 8 a.m. The event will be a fast course, and include a food tent at the end. For more information, call Kathleen at 451-7437 or e-mail pumpkinmantri@yahoo.com.

• **Sunday, Sept. 12:** The 3rd Annual Pumpkinman Half Iron Triathlon and Half Iron Aqua Bike, South Berwick. The only half triathlon in main begins at the Spring Hill Lodge, 117 Pond Road at 7 a.m. For more

information, call Kathleen at 451-7437 or e-mail pumpkinmantri@yahoo.com.

• **Sunday, Sept. 19:** Kittery PTA Seaside 4 Miller, Kittery Point. The race starts at Fort Foster at 8 a.m. There will be a Kids Fun Run at 9:15 a.m. For more information, call 439-9904 or e-mail s_h_johnson@comcast.net.

Ongoing

• **Beach Yoga Bliss**, York Harbor Beach. Yoga on York hosts a yoga class on the beach each Sunday, 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. Visit www.yogaonyork.com for more details.

• **Vaughan Woods State Park**, South Berwick. 3 miles of trails around the Hamilton House off Route 236. The park includes many old hemlocks and rippling streams. \$2 for residents and \$3 for non-residents. Discounts for children. Call 384-5160 or visit www.state.me.us.

• **Wells National Estuarine Research Reserve**, Wells. A 2,250-acre education and recreation facility. Seven miles of oceanfront, field and forest trails. Trail hours are 7 a.m. to sunset. Visitor center and exhibit hours are Monday through Saturday, 10 a.m. to 4 p.m., and Sunday, noon to 4 p.m.

ART

LOOK SEE SNAP

Photographer Anne Cantrell captures evocative images from ordinary circumstances

By SUZIE GOODWIN
The York Independent

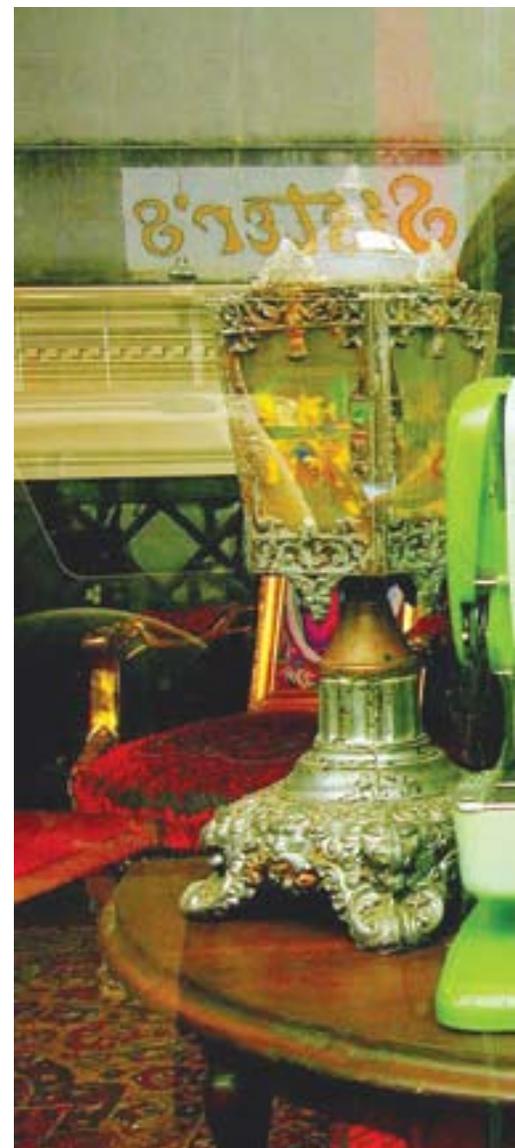
Anne Cantrell is rarely without her camera and she shoots almost every day, but it hasn't always been like that.

Anne was a special ed teacher for over 20 years and retired two years ago from Mitchell School in Kittery Point. She was born in Bangor, and moved throughout New England while growing up.

Her grandfather was the artist in the family, a painter (and a realtor). Like many painters, he would first take a picture of his subject, Anne's first exposure to photography. Her first camera, a Zeisse Icon, was a gift from him.

She taught herself how to use it and would spend hours developing her photos in her makeshift darkroom, a.k.a. her kitchen, with blankets over the windows. Then life happened—she married, had kids, and the extent of her photography consisted of family pictures.

She has two boys and two girls—Benjamin, 28; Haley (Ki), 24; Robert, 22; Adrienne (Addie), 19. I suspect she's very close to her kids, as she mentioned them frequently as we talked. Her oldest son loves photography. Her oldest daughter, Ki, lives



After Anne Cantrell resumed taking photographs, she

in Los Angeles and works as a volunteer, teaching art to kids. Like her mom, she is an artist and a teacher. Anne resisted that idea because her oldest daughter was adopted as a baby. In the long-standing argument about nature vs. nurture, I believe I could make a strong case for nurture.

Anne's photography is interesting and varied. Her work includes elements of design; color, line, shape, and texture. But Anne doesn't consider herself an artist or even a photographer. She believes an artist's work is more encompassing than what she does. (I could make a strong case for that



SUZIE GOODWIN PHOTO

Anne Cantrell reflects on her passion for photography, which allows her to find and create art from everyday unplanned circumstances.



ANNE CANTRELL PHOTO

er first work to be sold was an image of a sewing machine in a store window found in Savannah, Ga.

argument as well.)

It was about five years ago when she started taking pictures again for fun. Her kids encouraged her to go digital. She did. She shoots with a Canon 50D. When she mentioned she was thinking about getting a Canon 5D, a more advanced camera, her son reminded her that she's not that technical. She admits he's right, she struggles with technology. Shooting every day creates a lot of files; organizing and storing those files are a challenge for her.

Random things will often catch her eye and she can be inspired just about anywhere. She'll take a lot of shots and doesn't like

to set things up. Her absolute favorite subjects are reflections and storefronts, her version of "window shopping." The first photo she sold was a photo of an old sewing machine in a storefront in Savannah, Ga.

She has experimented a little with other mediums but came to the conclusion that "I should just do what I do best. . . Photography is my thing." So with that insight in mind, Anne joined the Kittery and York Art Associations to learn more and have an opportunity to exhibit.

"It's reaffirming when people like my work," she said. She also joined the photography club at the YAA, where the members can openly share thoughts and ideas. Anne had always been very shy but that has changed. "I'll approach anyone that has a camera and start asking questions—I never could have done that before" she said.

Anne believes that life is a journey and often overcoming uncomfortable or difficult

situations are steps towards reaching the goal of becoming the person you're meant to be. One of those moments for her was a recent trip to California to visit her two daughters. Anne was looking forward to the trip and had bought a backpack camera bag. Excited to have the new bag, she took great care packing it, but when she got to California—no camera. She had left it home. The day before, something had caught her eye and she had pulled the camera out of the bag, and left it on the backseat of her car.

She cried because she had forgotten her camera. But after her cry, she pulled out her little point-and-shoot camera. She enjoyed

experimenting with it and "took a step," learning from the experience.

So what's the next step?

"I would like to have more of a purpose for

my photography, but I'm not sure what that is," she said. It may be a little commercial photography, I'm also interested in homes. I'll have to figure it out." Talking with other artists helps her to connect the dots.

Do what you love and love what you do, and it's clear Anne loves photography. She exhibits frequently at the Kittery and York Art Associations. Her work can also be seen at The Art Exchange in Portsmouth, or visit her Web site at www.annecatell.com.

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.

“It’s reaffirming when people like my work.”

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FOOD

DINING ROOMS

Three local restaurants that each offer side dishes of fantastic seaside scenery

By **SARAH GRANT**

The York Independent

In case you haven't noticed, we live in a very picturesque place. Breathtaking beauty abounds all along our craggy coast. There are a number of restaurants in York, Ogunquit and points north whose menus, food qualities and levels of service all vary greatly, but what they have in common is breathtaking views. They're surprisingly different from each other, although they all involve seascapes.

Obviously not all the magnificent vistas that come with eateries can be detailed in this one article. However, here are three whose views will not disappoint.

Blue Water Inn, Ogunquit

This unpretentious restaurant and inn is tucked into a space right next to the bridge that transports vehicles and pedestrians from the village to the beach. What runs under the bridge is the ocean end of the Ogunquit River. The view from this restaurant is a rare northwestern view over the water of the estuary. Supper time provides an exceptional opportunity to watch the setting sun paint pinks, oranges and purples over a glistening expanse of sand (at low tide) or the currents of the river



SARAH GRANT PHOTO

A view from the Ogunquit River bridge of the Blue Water Inn, 111 Beach St., Ogunquit; 646-5559; www.bluewaterinn.com

(at high tide). It is a calming vista of a tranquil part of a beach that in other areas is teeming with sunbathers, shell-gatherers and runners.

The menu has familiar sounding choices: steamers, crab cakes with red pepper remoulade, chowders, lobster various ways, stuffed haddock, salmon and halibut. There are also steaks, chicken dishes and pasta creations. Price range for the appetizers is \$6.95 to \$14.95. Moderate range prices on the dinner entrees runs from \$14.95 to market price. A full bar supplies cocktails, wines and beers to quench your thirst and to put you in a relaxed mood for taking in the beauty of the Ogunquit estuary.

Lunch and dinner served daily noon to 9 p.m., seven days. Phone 646-5559 for reservations or for more info.

The Dockside of York Harbor

It's an adventure driving out twisty, turn-y Routes 1A and 103 to journey's end at this fine dining restaurant. New bridge construction on Route 103 dictates a slightly convoluted detour these days, but it's not too much of a hardship. Route 1A from York Village takes passengers past stalwart, old mansions—some are part of Old York Historical Society—over the harbor bridge and the old harbor whose waters still reflect the facades of the antique John Hancock Wharf and Warehouse and The George Marshall Store, as it has for nearly 300 years. Turn left on old 103 East to meander past expansive marshes and clam flats until finally, after a hairpin turn, you come upon the Dockside. If you have your doubts about finding the place, set your GPS to detour or just follow the blue signs for the Dockside along the way.

Its location on a seven-acre peninsula on the southern side of York Harbor places the Dockside Restaurant in the midst of an unsurpassed panorama of perfect postcard seascape.

"It's a destination," says Ann Lusty, who co-owns the property along with husband Phil. No argument with that. Looking northerly, through the many floor-to-ceiling picture windows directly in front of the building, diners have a commanding

view of the harbor and its activity of large and small boats. A sailing school nearby supplements the view with charming single file flotillas of tiny sail boats following the instructor's, as ducklings follow mother duck in a pond. True to the name, the restaurant has its own private dock, just in case you would like to moor your sloop or schooner and lunch on land.

On the eastern side of the property is a teasing glimpse of the mouth of the harbor and the mighty Atlantic beyond, especially visible from the old-fashioned gazebo.

The promising menus are just as tasty looking as the vistas surrounding the dining room. All the familiar sounding Maine delicacies and dishes are available with the Dockside's unique interpretation of each. Take, for example, the steamed mussels appetizer prepared with a choice of sauces: the simple garlic and wine, marinara or a heartier version graced with tomato, fennel and sausage (yes, I'll have that one, please). Marinated seared tuna is available on a salad with toasted asparagus, micro greens and tomato vinaigrette.

Entrée "Harris Island Haddock" is stuffed with sweet Maine shrimp and served with lobster cream, roasted red potatoes and vegetables. Other entrées look equally yummy. Braised organic chicken pappardelle, "Drunken Lobster Sauté" (with a dose of Irish whiskey cream to fin-

WITH A VIEW

ish its rich sauce), roasted stuffed duckling with orange sauce, vegetable risotto, and classic bouillabaisse all make it so difficult to choose just one. Dinner prices from \$19 to \$32 are moderate for such a refined selection.

Lunch looks just as tempting with an array of sandwiches, classic salads, lobster rolls, burgers and pulled pork. Alluring lunch-sized entrées will sate you with such selections as fried clams, peekytoe crab cakes, broiled scallops, Long Island

MC's casual atmosphere is reflected in their menu, with items to please gourmet and simpler palates alike. The unique gravlax cured with juniper and gin, preserved lemon cream, cucumber, lemon marinated red onions, and Syrian style herb bread caught my eye among the offerings from the oyster bar menu. Others might prefer an appetizer of peekytoe crab cakes with remoulade or steamed Maine mussels with white wine, garlic, tomatoes and basil butter, which are familiar items from several other area restaurant menus.

The "wedge" salad with creamy blue cheese vinaigrette and spicy glazed pecans sounds classically delicious, but who else in town does asparagus salad with garden greens, bacon, poached egg and lemon vinaigrette—an adventure in eating.

The "Maine" entrées is where this menu really becomes fun and a little interactive. Choose an entrée

such as steamed whole Maine lobster, tea smoked duck breast, sesame crusted deep fried rainbow trout, bacon wrapped meat loaf, grilled sirloin, lobster "mac and cheese," grilled Moroccan lamb, scallop brochettes or buttermilk fried chicken breast. Then choose from an interesting list of "evil carbos" that run the gamut from onion rings to Mark's mom's corn custard and Israeli couscous. Finally choose a sauce for your entrée: Mom's Sauce, gremolata aioli, Lee's A-1 sauce,



SARAH GRANT PHOTO

The view from the Dockside Restaurant, 22 Harris Island Road, York Harbor; 363-2722; www.docksidegq.com.

duck and Maine lobster steamed or stuffed with shrimp and scallops then baked. Affordable lunch prices range from \$5 to \$12.50 on the soups, salads and sandwich side of the menu. Lunch entrées are all priced in the mid-teens, except the lobster which is "market priced."

Before you dine, consider a stroll with your camera through the meticulous grounds, just in case you need to wait a few minutes for your table. One can only hope for such a delicious delay.

Call 363-2722 for reservations (strongly recommended). Always call first on Saturdays, as the Dockside is often closed that day for private functions. Otherwise, hours are 11:30 a.m. to 3 p.m. for lunch and 5:30 to 9 pm for dinner, seven days a week.

MC Perkins Cove

MC stands for the first names of its owners: Mark Gaier and Clark Frasier, who both, incidentally won the James Beard award as top chefs in the Northeast earlier this year.

MC is the younger brother restaurant to the much-touted Arrows, located just outside Ogunquit on Berwick Road, also a lovely setting. But if you want to be surrounded by the crashing waves (well, sometimes they crash) of the Atlantic, get a table in what amounts to be a glassed-in alcove with views of ocean pounding black Maine sea rocks and Oarweed Cove beach on three sides.



SARAH GRANT PHOTO

The view of Oarweed Cove (at low tide) from MC Perkins Cove, 111 Perkins Cove Road, Ogunquit; 646-6263, mcperkinscove.com.

herb hollandaise, "Numb and Hot" sauce or plum chutney.

Prices run from \$19 to \$32 for entrées and \$10.50 to \$14 for starters. MC is open seven days a week, serving lunch from 11:30 a.m. to 3:30 p.m.. Dinner and bar menus are available from 5 p.m.

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All photos by shanesmainephotography.com York Harbor, Maine

T

Cyan
Magenta
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15

Cool creamy panna cotta

A refreshing dessert for a summer night and a great way to show off blueberries

By SARAH GRANT

The York Independent

If you're looking for a cool, creamy dessert that will also show off your freshly picked (or freshly picked up at the super) in-season blueberries, panna cotta may be just the right dish. If you are on a strict low fat diet, please stop reading. This recipe may tumble you right off the diet wagon.

Panna cotta means "cooked cream" in Italian, but there is a little more to it than just cooking cream so that it holds its molded shape. In its land of origin—the Piedmont in the northwest region of Italy—panna cotta is made from a cream that is very thick and tangy, a bit like French crème fraîche. In order to replicate the tang and texture of Italian panna cotta, I recommend using a good whole milk yogurt. Fage 5 percent Greek yogurt works well, as does any cream top whole plain cow's milk



SARAH GRANT PHOTO

A finished serving of panna cotta, complete with blueberry sauce and sprig of mint!

yogurt. Low fat yogurt really does not result in the same satisfying mouth feel, so splurge a little.

Allow a minimum of eight hours of refrigeration time for your finished panna cotta before serving it. You can make this dessert up to three days ahead, but cover it after it has set-up, as it is very susceptible to absorbing refrigerator smells.

The blueberry sauce is simple. Save a few fresh blueberries for garnish. If you have it, a mint sprig as an additional garnish makes a beautiful presentation. Cool the sauce to at least room temperature before service. It also can be refrigerated a few days before you eat it. Incidentally, this sauce is wonderful on ice cream, waffles or pancakes too.

Panna cotta

Panna cotta recipe adapted from Sunset

magazine

Makes 6 to 8 servings

- 1 envelope (1 ¼ oz) unflavored gelatin
- 2 C heavy cream
- 1 vanilla bean, split lengthwise
- 1 teaspoon pure vanilla extract
- ½ C sugar
- 3 long strips of orange peel (use a very sharp knife or zester to remove only the orange part of the peel. The white pith under the peel is very bitter)
- 1 2/3 C plain whole milk yogurt
- Vegetable oil spray
- 4 cup gelatin mold, tube pan or deep cake pan

In a small bowl sprinkle gelatin over ¼ cup of cream. Let stand without stirring until gelatin is soft (10 minutes).

Meanwhile, pour remaining 1 ¾ cups cream into a 1- to 2-quart pan over medium heat. Scrape seeds from vanilla bean into cream, then add the bean (add vanilla extract after yogurt, below), sugar, and orange peel.

Stir until sugar is dissolved and mixture is simmering. Remove from heat. Add gelatin mixture and stir until gelatin is completely dissolved. Pour into a large bowl. Remove vanilla bean and orange peel and let cool 10 minutes. Add yogurt and vanilla extract and stir until well blended.

Spray a 4-cup tube mold (or eight 1/2-cup molds) with vegetable oil spray. Pour cream mixture into mold. Cover and chill until set, 8 hours or up to 3 days.

Just before serving, unmold: immerse mold to just below rim in warm water for about 2 seconds; lift out, dry bottom of mold.

Invert a plate over mold and, holding plate and mold together, turn over. Place plate and inverted mold onto a flat surface. Lift off mold.

Slice into serving sizes, or unmold individual panna cottas directly on to their own dessert plates. Spoon blueberry sauce directly onto plate around (rather than over) each panna cotta. Garnish with fresh blueberries and mint sprig if desired.

Blueberry sauce

Makes about 3 cups

- ¾ C sugar
- ½ teaspoon cornstarch
- 2/3 C water
- 1 lb or 1 ½ pints blueberries
- Zest of one lemon
- 1 teaspoon of lemon juice

Place the sugar, cornstarch, and water in a medium sized saucepan (off heat) and stir until smooth. Add the blueberries and lemon zest. Place the saucepan over medium heat. Cook the sauce until the liquid thickens and becomes clear. Some of the blueberries will break down but others will remain whole.

Remove from heat. Add lemon juice. Taste to see if more sugar or lemon juice is needed, and add more water if you want a thinner sauce. Let cool. Cover and refrigerate.

wine-dinner parties. The tastefully re-decorated dining room is bright and light on summer evenings with windows (and resulting views) on all four sides of the room. Michael says his minimum guest requirement for a private party upstairs is 20 guests and the maximum allowed is 55.

Come by and see Michael and taste his delectable chow at the Brixham General Store six days a week in the summer from 7 a.m. to 5 p.m. Tuesday through Friday and 8 a.m. to 2 p.m. Saturdays and Sundays. Or give him a call at 363-6600.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• New chef at Cap'n Simeon's Galley:

From 1969 until late last April, the Frisbee family ran Cap'n Simeon's Galley, 90 Pepperrell Road, Kittery. Now under the ownership of Al D'Amico, the kitchen is under the control of new chef, Joseph Valeri of Boston. Valeri is trying to introduce a "taste of the North End" to Kittery with his new Italian additions to the menu such as "Fruits di Mare," chicken and eggplant parmigianas and shrimp florentine. Dinners run from \$12.95 to market price. Great view from this dining room. Diners watch the boating activity in Pepperrell Cove with Fort McClary in the distance. The best view is from Cap'n Simeon's Crab Shack deck dining outside on the dock. Cap'n Simeon's is open seven days from 11:30 a.m. to closing. Sunday brunch runs 10 a.m. to 2 p.m. Banquet and party facilities available.

• Rose Cove Café up and running:

Rose Cove Café on Ogunquit's Main Street has re-opened after being closed one month due to fire. According to employee Samantha Kwok, a basket of rags spontaneously combusted one evening, causing enough damage to require extensive repairs and redecorating. Owner Laura Rose, without missing a beat, started scheduling construction crews and painters as soon as the smoke cleared. Kwok says of her boss, "She is an amazing woman; she's a force to be reckoned with." Indeed, the eatery was open in jig time with a clean, bright blueberry and mustard color décor and their full menu.

The Rose Cove Café has a casual, homemade menu of chowders, sandwiches, salads and sweets. A new addition of fish and chips made with fresh haddock is "really taking off," according to owner Rose. "No one else in town is offering that." Incidentally, the Rose Cove folks bake their own whole wheat and white sandwich rolls daily, which adds to the quality of their much-touted lobster roll and other sandwiches. Save room for the creamy homemade fudge and Richardson's ice cream for dessert, complete with sundae bar. Eat al fresco or at an indoor table. On cool evenings, put your feet up outside at the fire pit, and watch Ogunquit parade by. Open late every day from 11 a.m. to midnight. Rose Cove Café is at 221 Main St., Ogunquit; 641-2494.

• Not your average family restaurant:

Had an opportunity to take two Vermonters out to dinner last weekend. Because they live in that land-locked state, they had to get their seafood fix. Poor deprived landlubbers. Therefore, I suggested Mike's Clam Shack at 1150 Post Road in York. Mike's never disappoints. The menu has the usual selections featured in most Maine family seafood dining spots: steamers, chowders, lobster, fried and baked seafood and fish, chicken, burgers...but that's where the similarity ends.

We started with a large order of steamers: so fresh, no grit and perfectly cooked. For dinner, we decided to continue to share plates. So one of my companions and I



split the lobster salad: a decently sized mound of freshly picked lobster meat on a bed of Romaine and iceberg with cukes, tomatoes and sweet sliced onions. We could not

decide on a dressing so we ordered three (!) on the side. There was no up-charge for our indecision on the bill.

The star of the evening was The Seafood Platter, a spectacular, over-filled platter of fried scallops, whole clams, Maine shrimp and haddock that was "garnished" with a brimming full order of fried onion rings for \$21.95.

Owner Mike McDermott uses a very light wheat flour with secret seasonings for breading. The cooks must be maintaining perfect fryer temperature because the result simply melted in my mouth. Really! The breading never upstaged the utterly fresh and succulent scallops; sweet, unctuous whole belly clams; tiny flavorful Maine shrimp; a huge whole haddock fillet and yummy, tender onion rings. Absolutely, it is the best fried food I have ever tasted. Mike's is top quality, finger-lickin', casual, comfortable family dining and a very good value.

The Vermonters were blown away. Mike's Clam Shack is open seven days a week from 11:30 a.m. to 9 p.m. Give them a call at 646-5998.

• **Back to the farm:** Visited Chick Farm at 19 Waldo Way, Wells last evening, and along with several other farmers, I was given the grand tour of the facilities. Appropriately enough, owners/hard-working farmers Rick and Marilyn Stanley raise certified organic chickens at Chick Farm (incidentally, "Chick" is the family name of the farm). I can attest to the chickens' cleanliness, health and happiness. Although I have not yet had the pleasure of tasting the resulting birds, I am quite sure it is a more healthful product than any poultry you can buy in the store. If you go to the farm to buy a chicken or two (bargain priced at \$4.39/lb.), call the Stanleys first at 985-2787. Or, find the Stanleys at the Kennebunk Farmers Market (Kennebunk Pharmacy parking lot behind former Mobil station on Main Street Kennebunk) from 8 a.m. to 1 p.m. every Saturday until November. Visit kennebunkfarmersmarket.org for more information.

• **Now for the fresh vegetable course:** The farm store at Viel Farm, 71 Roberts Road, Rollinsford (603-749-6061) is open 10 a.m. to 6 p.m. every day with fresh picked cucumbers (lots of flavor), summer squash, zucc's, tomatoes and more. The corn is ripening fast. Prices are from the 1980s. The farm is owned and run by Andrew Viel and family, who use no pesticides. They are off Route 4 between South Berwick and Dover.

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.

EXCUSE US, WHAT WE MEANT TO SAY WAS...

Due to an editing error, a story about Michael Specker's Brixham General Store in the July 2 York Independent did not contain the following text. For the record, here it is...

Lunch type items are also available on-site, on location or for carry-out. A complete sandwich selection and salads at great prices are available for backyard or beach picnics, family reunions or your next office party.

Besides dinners and other food events in private homes, the upstairs of the former grange hall is also available for private

MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, JULY 16

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

• **New Magnolia Jazz Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

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

• **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

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

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

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

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

SATURDAY, JULY 17

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

• **Amherst Town Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

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

• **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

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

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

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

SUNDAY, JULY 18

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

• **Bill Cameron**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

• **Windham Swing Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **Old Crow Medicine Show**, 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.

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

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

MONDAY, JULY 19

• **Dick Kaplan Jazz Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **John Pizzarelli**, 7 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine

(207) 774-4527.

• **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

TUESDAY, JULY 20

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

• **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

WEDNESDAY, JULY 21

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

• **Diane Charmaine**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

• **The Casual Saxtet**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **Crooked Still**, 7 p.m., Prescott Park, Portsmouth, N.H. (603) 436-2848.

• **Tim Theriault**, 8:30 p.m., Alison's, 11 Dock Square, Kennebunkport, (207) 967-4841.

• **Mat Kearney**, 8 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine (207) 774-4527.

THURSDAY, JULY 22

• **The Digbees**, noon, Rotary Arts Pavillion at Henry Law Park, Dover, N.H. (603) 742-2218.

• **Comeback Kids**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **Tony Boffa Trio**, 7 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine (207) 774-4527.

• **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

FRIDAY, JULY 23

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

• **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

• **Big Bad Voodoo Daddy**, The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine (207) 774-4527.

• **Fred Manzi Trio**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

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

• **Joan Baez**, 8 p.m., The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400.

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

• **Contagious**, 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, JULY 24

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

• **Diane Charmaine**, One Dock,

1 Dock Square, Kennebunkport, Maine (207) 967-2621.

• **Bedford Big Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

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

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

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

SUNDAY, JULY 25

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

• **On Tap**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **Judy Collins**, 6:30 & 9 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.

• **Bill Cameron**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

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

• **Steve Earle**, 5 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

• **April Verch**, 5 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

• **C.J. Chenier & the Red Hot Louisiana Band**, 5 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

• **Joy Kills Sorrow**, 5 p.m. Prescott Park, Portsmouth, N.H. (603) 436-2848.

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

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

MONDAY, JULY 26

• **Hot Tuna**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.

• **The Miraj Band**, 7 p.m., Ellis Park, York Beach, Maine (207) 363-1040.

• **Michelle Currie**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

TUESDAY, JULY 27

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

• **Flash Allen**, One Dock, 1 Dock Square, Kennebunkport, Maine (207) 967-2621.

• **Taylor Hicks**, Jonathan's, 92 Bourne Lane, Ogunquit, Maine (207) 646-4777.

WEDNESDAY, JULY 28

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

• **Jim Ciampi Quartet**, 7 p.m., The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine (207) 774-4527.

• **Diane Charmaine**, One Dock,



Entertainment Schedule

7/16
CHRIS FITZ
7/17
ROCKIN' JAKE
7/18
FAMILY AFFAIR
7/19
KARAOKE BEACH IDOL
7/20
GREEN LION REGGAE
7/21
R RATED HYPNOTIST
FRANK SANTOS
7/22
KARAOKE BEACH PARTY
7/23
ROGER HURRICANE
WILSON
7/24
SUPER FROG
7/25
ROB BENTON
7/26
KARAOKE BEACH IDOL
7/27
GREEN LION REGGAE
7/28
R RATED HYPNOTIST
FRANK SANTOS
7/29
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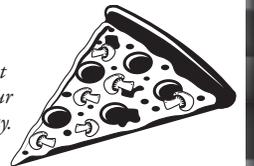
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063527

HOW TO DEAL WITH AN AIRBAG SURPRISE

Dear Tom and Ray:

I hope you can help me. My rear passenger side air bag deployed, along with the passenger side mid bag and the window shield. There was no impact. I was moving at 35-40 mph on a smooth road with no potholes. I took



the car to the dealer to get the problem fixed. They said it was not their problem and that I must have hit something. They

saw a mark on the wheel and said I set off the bag when I hit a curb. OK ... so I hit a curb, but it was two weeks before the bag exploded. I don't think air bags have that kind of delayed reaction. So the question is, Where do I go to get the dealer to do the right thing? What federal or state agency should I report this to? My insurance company knows about it, and is trying to help. However, I want to be sure the dealer fixes what it should fix. What do I do to hold their feet to the fire? Please help me. — Eileen

P.S.: It is a Mercedes E350, and I have found another case just like this online.

RAY: Ah, yes. The old "Air Bag Surprise." Very exciting!

TOM: We've found that dealers and manufacturers get very squirrely when air bags go off when they're not supposed to.

RAY: It's not just Mercedes, Eileen. They're all deathly afraid of admitting liability in cases like this. You can imagine that if an air bag goes off without reason, it can CAUSE an accident rather than prevent one.

TOM: And you can imagine what a horrible public-relations disaster it would be if word got out that some manufacturer's air bags were popping off on their own. People would flee from the showrooms.

RAY: But once in a blue moon, air bags do deploy on their own. During the past 20 years or so, 43 vehicles have been recalled for "surprise" air-bag deployment.

TOM: But in our experience, until a re-

call is actually issued, manufacturers tend to play dumb or blame the customer when this happens. So I have a sad feeling that you're not going to get real satisfaction. I hope I'm wrong, but that's been the pattern we've seen.

RAY: So if they continue to insist that you had an accident when you clearly didn't, and no one higher up in the Mercedes hierarchy will help you, then you have to wait for the feds to force them to act. You can assist in that process by filing a complaint with the National Highway Traffic Safety Administration, or NHTSA.

TOM: That's the federal agency that monitors safety complaints about cars. If it sees a pattern of complaints about a certain vehicle, it'll open up an investigation. And if the investigation turns up evidence of a defect, it can issue a recall.

RAY: Meanwhile, I'd insist (or get your insurance company to insist) that your dealer replace not only the deployed air bags, but also the car's air-bag control unit, which would be my first guess as to the source of the problem. But it's just a guess.

TOM: And file your report with NHTSA at www.safercar.gov, or by calling NHTSA Vehicle Safety Hotline at 888-327-4236. Good luck.

Dear Tom and Ray:

The transaxle differential bearing on my '98 Toyota Sienna van is growling like a cat in the vet's office. This has been going on for about 5,000 miles now. Lately it has

become more intense — just like the cat does when the vet starts messing with his private parts. So far, we've dealt with it by turning up the volume on the radio. When it finally breaks, what will happen? Are we looking at a crash and burn — or will I be able to drive it home? Any predictor of how long I have? Money is tight -- the longer I can prolong the repair or replacement, the better. — Mark

TOM: Just before it breaks, it'll make even more noise, Mark — so much noise that it'll sound like the cat is messing with the VET'S private parts.

RAY: At that point, most people become too terrified to drive the vehicle. But based on your letter, Mark, I'm not convinced you have that normal, healthy self-preservation instinct. So we'll tell you what happens if you actually drive it until it breaks.

TOM: What will happen, most likely, is that the differential housing will break and all of the fluid, and some of the gears, will pour out. And that housing is shared with the transmission. So the transmission and differential will fail catastrophically and simultaneously.

RAY: So the answer is no, you will not be able to drive home. Or anywhere else.

TOM: At that point, you'll need a rebuilt transaxle, which costs about \$2,000. And since the subframe needs to be removed in order to get at it, labor will run you another grand or so.

RAY: But it'll cost just as much to fix it now as it will then. So if you can stand the noise, and can live with the risk of being stranded, you can just turn up the radio and keep driving it for a while until either your financial situation improves or your differential situation deteriorates.

TOM: I suppose you might consider flushing out the transmission fluid. That won't repair the damage that's already been done, but it might remove any metal filings that are now floating around in there and threatening to damage other pieces.

RAY: Yeah. I'd recommend that. It might buy you a few more weeks, Mark. Good luck.

Write to Click and Clack by visiting the Car Talk website at www.cartalk.com. (c) 2010 by Tom and Ray Magliozzi and Doug Berman

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Inception

By **AMY DIAZ**
The York Independent

Inception (PG-13)

Leonardo DiCaprio is indeed the man of everybody's dreams in Inception, a winning sci-fi story about dream manipulation.

Dom Cobb (DiCaprio) is the leader of a gang of thieves, specifically thieves who go after the secrets of others by digging through their dreams. This kind of thievery is useful not just for the nosy but also for corporate espionage, which is what he and his partner Arthur (Joseph Gordon-Levitt) are doing when we meet him. They are trying to steal secrets from wealthy executive Saito (Ken Watanabe) by convincing him (in his dream) that they are there to teach him to protect his secrets. But the job goes wrong, thanks in part to the appearance of Mal (Marion Cotillard), a woman who we find out is Cobb's wife. When Saito wakes up, he knows what's happened and, as Cobb and Arthur try to get away, he offers them a proposition: make a run for it (with the clients who hired Cobb to steal from Saito looking for him) or do a little job for Saito. Actually, do a big job for Saito — whereas Cobb and Arthur were engaged in what is called "extraction," the taking of information, Saito wants them to do an "inception," that is to plant an idea in someone's head. This is much harder, we learn. For it to work, the person has to believe that it's their original idea.

Impossible, says Arthur. But Cobb believes he can do it and he's motivated to at least try because Saito offers him a chance to return home to his children, something he's prevented from doing by some vaguely defined trouble. The mark for this one last heist is Robert Fischer Jr. (Cillian Murphy), heir to a massive corporation. Saito wants to convince Fischer to break it up and sell it off after his father dies. To accomplish this, Cobb needs Eames (Tom Hardy), a forger (someone who can appear as anyone to the

person whose dreams the caper takes place in); Yusuf (Dileep Rao), a chemist who can mix compounds to put the various dreamers at the right level of sedation so they won't wake before the work is done, and Ariadne (Ellen Page), an architect (someone who builds the maze that becomes the dream world). The architect helps to keep the levels of the dream believable and meaningful to the dreamer. If the dreamer realizes they're dreaming, it can put an end to the heist (or in this case, the implantation). And, for this particular plan to work, all the dream levels have to lead Fischer to something he believes is a true realization. To achieve this, the dreamers will have to work in a dream inside a dream inside a dream — with each level more unstable.

Traveling through someone's dreams — it's a great concept. But with great concept comes great responsibility. One must resist the urge to use the power of shifting perceptions for evil, i.e. to screw with the viewer for no reason other than that you can. Or to pile on the nifty details of your fantasy world to hide the fact that there are some weak points in the story or some even weaker points in the acting.

There is so much to like about *Inception* that you can forgive a lot of the flaws (which include a few soft points, mostly to do with DiCaprio and his character). At its best, it reminded me of the wonder of *Matrix* or the originality of *Dark City*. As in both movies, people move through timeless cityscapes — this movie never specifically says if it takes place now or in some sleek future — while wearing natty suits. One particular fight scene, which takes place in a world constantly turning upside down (if you're in a van that is rolling over and over then the sleeping people in the van will find the world rolling over and over in their dream), actually inspired spontaneous applause from the audience I saw the movie with. It was a kind of movement-in-space that trumps anything I've seen in a 3-D movie and really did make me think "wow, this is different"

as I watched it. The movie adds a nifty detail about time into its mythology — if 10 hours are passing for your physical body, you will feel like a week is passing in a dream and if you are dreaming in that dream, that time will seem like a month. During climactic scenes, we get multiple layers of reality with action unfolding in the course of seconds in one, a few minutes in another and nearly half an hour in another.

The movie fills in its world well, with neat little moments and a mythology that is impressive when you consider that it isn't some comic book adaptation where you can assume at least a basic level of knowledge about your universe from your audience going in. And the farther along in the story it gets, the more this world pulls you in, the more you get caught up in the excitement.

Where the movie stumbles a bit is in the

“Traveling through someone's dreams — it's a great concept. But with great concept comes great responsibility.”

subplot about Cobb's emotional life and the strange role Ellen Page's character plays in ferreting out his various secrets. There is something about DiCaprio's performance that doesn't completely click, something

that is too squinchy-faced, too *Shutter Island* about what he's doing here. I started to wonder if Gordon-Levitt (who does a fine job here and has proven his ability to carry a movie) might have been better in the role, but I don't know if he could have pulled it off either — the part needs a certain amount of heft that DiCaprio just doesn't have. He seems more pestered than tormented. I almost started to feel that the frowny and perpetually constipated-looking Christian Bale might have been more the movie's speed. And, perhaps because of DiCaprio's lack of clicking, Page doesn't completely click either. We don't always get why she's in a scene, other than to serve as the person who asks the audience's question or is otherwise the conduit for exposition and back-story. There were points when I liked where they were going with her character, but there were even more points when I didn't get the sense that either the movie or Page knew where that was.

But so the casting's not perfect — there's plenty else to admire in this movie. Every time it started to lose me, every time I started to think "they made up the dream travel idea to do *this* with it?" the story found some way to pull me back in. *Inception* is less in the vein of writer/director Christopher Nolan's Batman movies and more reminiscent of *Memento* and even *The Prestige*. It's the kind of film that even when it doesn't exactly succeed nevertheless remains riveting. **B+**

Rated PG-13 for sequences of violence and action throughout. Written and directed by Christopher Nolan, *Inception* is two hours and 28 minutes long and opens on Friday, July 16.



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THE PET CONNECTION

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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 or call 985-3244.

Milo

This gorgeous man is Milo! He is a one and a half year old Pointer/Beagle Mix that can't wait to find a forever home to call his own. He is looking for a family that is willing to give him lots of walks and play time. Milo is quite the escape artist so his new owners will have to be aware of this. If Milo sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet him.



Peyton

Meet Peyton! She is a very sweet two-year-old Terrier Mix that is searching for that special someone. Peyton is a gentle girl that would love to find a family that is willing to help her build up her confidence. If this sensitive sweet heart sounds like the one for you please fill out an adoption application and stop in with your family including dogs to meet Peyton.



Eric

This handsome puppy is such a great dog! Eric is skilled at making you laugh with his antics and will make a wonderful companion for someone who will love Eric for being his goofy



self. Eric is a great on leash and loves a long snuggle. He is a two-year-old retired racer who can't wait to have the luxury of a home and family life. If you think that this young man sounds like the pooch for you please fill out an adoption application and stop in with your family including dogs to meet Eric.

Robin

This petite princess is Robin! She is a two year old cat that has a soft short black and white coat. Robin is a friendly girl that is searching for the forever home of her dreams. Robin loves her people, but would prefer to be the only pet for her new family to love. If you are interested in adopting Robin please fill out an adoption application and stop in to meet her.



Cameo

Meet Cameo, a 3-year-old brown tiger with white cat. Cameo is a sweet girl who would love to find a home she could call her own. Unfortunately, she does not enjoy the company of other felines, so we'll be asking that she be the only cat in her new home. If you'd like to adopt Cameo, please fill out an adoption application and then stop in to meet her.



Dufrane

This super cool cat is Dufrane! He is a two-year-old cat that has a short grey and white coat. Dufrane is an extremely loving lad that can't wait to share his love with a forever family. He absolutely loves his people and will cuddle



and play as long as you will let him. If Dufrane sounds like the one for you please fill out an adoption application and stop in to meet him.

Tobi

Meet Tobi a 7-month old Peruvian Guinea Pig that would love to find a forever home to call his own. Tobi is a curious little guy that would love to have a little hide away to nap in, toys to chew on and healthy treats of fruits and veggies to munch on. If Tobi sounds like the pet for you please fill out an adoption application and stop in to meet him.



Bristol

This beautiful boy is Bristol! He is a two year old Rex rabbit that would love to find a forever family. He is a laid back guy that would love to share his new home with older children that will want to handle him on a daily basis. If this sweetie sounds like the one for you please fill out an adoption application and stop in to meet Bristol.



Scratchy

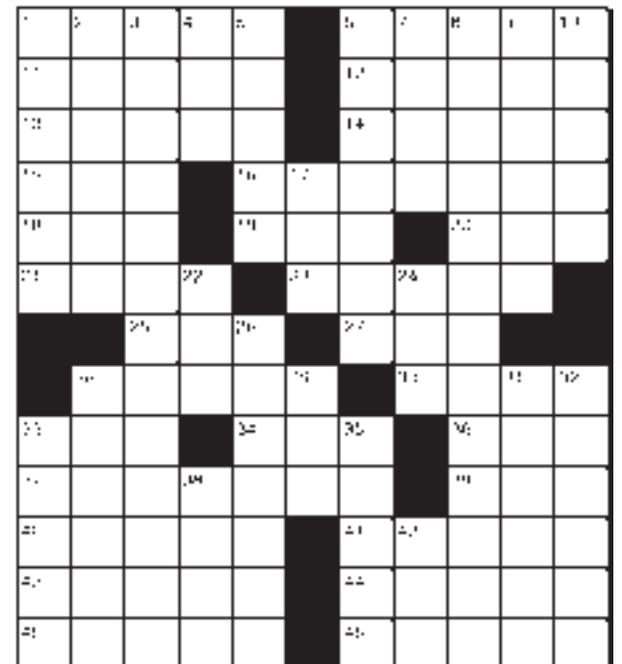
This little sweetie is Scratchy! She is a four year old Ferret that is searching for that special someone. Scratchy is a friendly little girl that would love to find a family that will handle her on a daily basis in order to keep her as friendly and happy as possible. If you are interested in adopting Scratchy please fill out an adoption application and stop in to meet her.



CROSSWORD PUZZLE

ACROSS

- 1 Palindromic address
- 6 Fizzy quaffs
- 11 Skirt
- 12 "Pal Joey" writer
- 13 Church parts
- 14 Biographies
- 15 Will Smith movie
- 16 Guaranteed winners
- 18 Atlantic catch
- 19 Orange tuber
- 20 Week part
- 21 Halts
- 23 Archeologist's finds
- 25 Egypt, once: Abbr.
- 27 "The Matrix" hero
- 28 Reporter's exclusive
- 30 Snare
- 33 Contented sound
- 34 Cave resident
- 36 MPG-rating org.
- 37 Letter sound
- 39 Balloon fill
- 40 Dance-party attendee



7-16

- 41 Inverted sixes
- 43 Painter Max
- 44 Vestige
- 45 Assurance
- 46 Misty states

DOWN

- 1 Threat
- 2 Arthur's final destination
- 3 "The X-Files" actor
- 4 Sports-drink suffix
- 5 Unkempt
- 6 David's son
- 7 Canton setting
- 8 "Bones" actor
- 9 Stadiums
- 10 Fresh
- 17 Bowler, for one
- 22 ___ Paulo
- 24 Convened
- 26 Boxer Duran
- 28 African expanse
- 29 Grier of "Jackie Brown"
- 31 For each
- 32 Examines sentences
- 33 After, in Avignon
- 35 Decimal fraction
- 38 Lawman Eliot
- 42 Nest-egg acct.

SUDOKU

Conceptis Sudoku

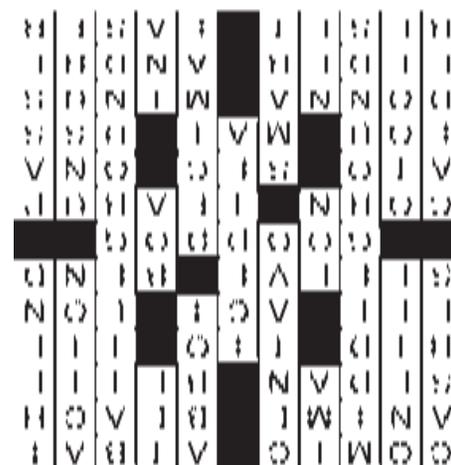
By Dave Green

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

Difficulty Level ★★★★★

7/16

Crossword Solution



Sudoku Solution

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

TIDE CHART

York Harbor



Friday, July 16
High tide, 3:01 a.m.
Low tide, 9:26 a.m.
High tide, 3:36 p.m.
Low tide, 9:56 p.m.

Saturday, July 17
High tide, 3:59 a.m.
Low tide, 10:21 a.m.
High tide, 4:32 p.m.
Low tide, 10:58 p.m.

Sunday, July 18
High tide, 5 a.m.
Low tide, 11:17 a.m.
High tide, 5:30 p.m.

Monday, July 19
Low tide, 12:02 a.m.
High tide, 6:05 a.m.
Low tide, 12:17 p.m.
High tide, 6:31 p.m.

Tuesday, July 20
Low tide, 1:08 a.m.
High tide, 7:12 a.m.

Low tide, 1:20 p.m.
High tide, 7:33 p.m.

Wednesday, July 21
Low tide, 2:14 a.m.
High tide, 8:18 a.m.
Low tide, 2:22 p.m.
High tide, 8:34 p.m.

Thursday, July 22
Low tide, 3:16 a.m.
High tide, 9:20 a.m.
Low tide, 3:21 p.m.
High tide, 9:31 p.m.

Friday, July 23
Low tide, 4:11 a.m.
High tide, 10:15 a.m.
Low tide, 4:16 p.m.
High tide, 10:23 p.m.

Saturday, July 24
Low tide, 5:01 a.m.
High tide, 11:04 a.m.
Low tide, 5:04 p.m.
High tide, 11:09 p.m.

Sunday, July 25
Low tide, 5:45 a.m.
High tide, 11:47 a.m.
Low tide, 5:47 p.m.
High tide, 11:51 p.m.

Monday, July 26
Low tide, 6:24 a.m.
High tide, 12:26 p.m.
Low tide, 6:27 p.m.

Tuesday, July 27
High tide, 12:29 a.m.
Low tide, 7:01 a.m.
High tide, 1:02 p.m.
Low tide, 7:04 p.m.

Wednesday, July 28
High tide, 1:05 a.m.
Low tide, 7:34 a.m.
High tide, 1:36 p.m.
Low tide, 7:41 p.m.

Thursday, July 29
High tide, 1:41 a.m.
Low tide, 8:07 a.m.
High tide, 2:09 p.m.
Low tide, 8:18 p.m.

Friday, July 30
High tide, 2:18 a.m.
Low tide, 8:40 a.m.
High tide, 2:43 p.m.
Low tide, 8:56 p.m.

OBITUARIES

Mary Ann (Fisher) Blowney



Mary Ann (Fisher) Blowney, a resident of York Harbor for 65 years, passed away peacefully at Durgin Pines rehabilitation facility in Kittery, on Sunday, July 11, after a lengthy illness.

She was born in Weymouth, Mass. on January 7, 1918. She was the youngest and only daughter of four children born of Joshua and Daisy Fabyan. Mary and her family moved to Rumford, Maine, in the 1930s. She graduated from Stephens High School in 1936. After working for several years, she married Bill Fisher and they moved to York Harbor. She was married for 36 years. Bill Fisher who died in 1976. She later met and married John Blowney and they enjoyed 26 years of marriage until John's death in 2006.

Besides her parents and husbands, her brothers Joshua, Steve, and Warren Fabyan predeceased her.

She will be missed by her two children, David B. Fisher and his wife Lauren of Gorham, and William M. Fisher and his wife Pamela of Old Orchard Beach, and by her four step-daughters, Janet Blowney of Brighton, Mass., Martha Blowney of Mattapan, Mass., Cynthia Frattura and her husband Ron of Beverly, Mass., and Karen Hart and husband Peter of Fort Myers, Fla.

She will also be greatly missed by her four grandchildren: William Fisher, III of Newburyport, Mass.; Bryan Fisher of Raymond, N.H.; Joshua Fisher of Virginia Beach, Va.; Samuel Fisher of Gorham, and step-grandchildren Nate Dingle of Louisville, Ky.; Matt Dingle of Carmel; and Elizabeth Frattura and Eric Frattura, both of Beverly, Mass.

Interment occurred in the First Parish Cemetery.

In lieu of flowers, donations may be made in her name to the First Parish Congregational Church.

Gerald E. Zenger



Gerald E. Zenger of Portsmouth, N.H. passed away on Monday, Feb. 8, 2010 in Venice, Fla. after a battle with cancer.

Born in Endicott, N.Y. on May 11, 1928, he was the son of the late Emil and Mary (Randolph) Zenger.

He served in WWII Army/Air force 1944-1947 where he received the WWII Victory Medal. He then entered the Air Force where he had a 20 year career, retiring from Hanscom Air Force Base in 1966 as part of the

Aerospace Instrumentation Weather Laboratory Division. He moved to York Beach, where he built a retirement home

in 1975. In Maine, he was employed by the Portsmouth Naval Shipyard, where he repaired nuclear submarines until his retirement in 1987.

He was preceded in death by Phyllis M. Shaw Zenger with whom he raised two sons, Fred and Tim.

He is survived by his wife Patti, and her daughter Carol Pugh of Greenville N.H., son Jeffrey Pugh and wife Jennifer, two grandchildren Naomi and Samuel Pugh of San Diego, Calif. He leaves behind his two sons, Fred Farrell Fraize and wife Stella of Venice, Fla., Tim Tyler Fraize and wife Patricia of Pelham N.H.; four grandchildren, Darrell Fraize of Brownfield, Melissa (Fraize) Morris of Columbus, Ohio, Kate (Fraize) Graham of Merrimack, N.H., and Joshua Fraize of Nashua N.H.; five great grandchildren, Alexandra, Benjamin, Holly, Logan and Ella. He also leaves behind a brother, Peter Zenger of Yuma Ariz., a sister Beverly Lutskas (Al), of Spokane Wash. He was predeceased by his brothers, Robert, and Harold Zenger and two sisters Rena Haggerty Dyer and Jean Anne Brady.

A memorial service for Gerald will be held on Saturday, July 17, at 11 a.m. at the York Street Baptist Church, 61 York St.. Memorial contributions may be made to the American Cancer Society, 30 Speen St., Framingham, MA 01701 or to the York Street Baptist Church.

Local Births

Recorded York Hospital during January

• **Madison Helen Douglas**, baby daughter of Alyssa and Craig Douglas of Cape Neddick, was born Friday, March 12, 2010. Proud grandparents are Angela and Stephen Selmer of Jaffrey, N.H., Holly Sault of York, and Bryant Douglas of Huntsville, Ala.

• **Gabriel Jon LeBlanc**, baby son of Mandy and John LeBlanc of Kittery, was born Saturday, March 13, 2010. Proud grandparents are Yvonne Desjardins of Edmundston, N.B., Dan Cyr of Edmundston, N.B., Jean LeBlanc of Fort Kent, and Anne LeBlanc of Fort Kent. Happy Siblings are Jynessa and Madeline.

• **Ronin Emerson Avery**, baby son of Johnna and Brandon Avery of York, was born Monday, March 15, 2010. Proud grandparents are Ron and Wanda Avery of York, Betty Weaver of York, and Teo Weaver of Naples, Fla. His sibling Nya also welcomes him.

• **Tyler Michael Ridley**, baby son of Kelly and Benjamin Ridley of York, was born Monday, March 29, 2010. Proud grandparents are Rebecca Ridley

and Jim Ayer of Kittery, Gary Ridley of Charlestown, S.C., and Corliss and Douglas Renfrew of Clinton, Conn. Tyler is also welcomed by his brother Ryan.

• **Madeline Rachel Holmes**, baby daughter of Mary Healy and Andrew Holmes of Kittery, was born Tuesday, April 13, 2010. Proud grandparents are Raymond and Nancy Holmes of York, and Elaine and Timothy Healy of Eliot.

• **Wyatt Stephen Palmer**, baby son of Michelle and Scott Palmer of Cape Neddick, was born Tuesday, April 13, 2010. Proud grandparents are Marsha and Steve Palmer of York, and Karen and Mike Moulton of Cape Neddick.

• **Luke Richard Horrigan**, baby daughter of Rebecca and Sean Horrigan of York, was born Monday, April 26, 2010. Proud grandparents are Paul and Patrice Horrigan of Westboro, Mass., and Susan MalaTesta of York. Happy Siblings are Julia and Owen



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Donations, volunteers needed

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

• **The York County Shelter Programs** is 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.

• **The Animal Welfare Society's** annually sponsored Antiques Show and Sale will take place at Kennebunk High School Aug. 7 and 8. The show, organized by Goosefare Antiques, raises money for the shelter's operating budget. For those looking to donate antiques to the show, contact Gail Crowell, AWS Program Coordinator at 985-3244 x117.

Local organizations

• **Catapult** is the Seacoast's first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit www.catapultseacoast.org.

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

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

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

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

• **American Legion Post 56** holds bingo at 7 p.m. every Wednesday, call 363-0376.

• **Knit awhile and crochet** meets at York Village Marketplace, 10:30 a.m. to noon or 1 to 2:30 p.m. Fridays. Come alone or bring a friend, beginners to advanced. Free. Call 363-4830.

• **Mothers of Pre-schoolers (MOPS)** meets the first and third Tuesday of the month at York Street Baptist Church, 61 York St., York. Call 363-2177 for more information.

• **The Nubble Lighthouse Keepers Square Dance Club** dances are held at the Wells Activity Center, Sanford Road, Route 109, off Route 1, Wells.

• **The Ten No Trump Duplicate Bridge Club** meets at the Ma-

sonic Temple on Long Sands Road (located next to the Lucas & Eaton Funeral Home). Call 363-7415.

• **Yarn in the Barn** meets on the third Friday of each month. Please bring your own materials. Beginners are welcome. Sessions are held at the Remick Barn. Free. Snacks available for purchase.

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

• **York Diversity Forum**, a grassroots organization formed to honor, protect and defend the growing diversity of the

York community, the group meets at 8:30 a.m. the second Tuesday of each month at York Public Library. New members welcome; e-mail mainemullens@gmail.com.

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

• **The York Rotary Club** meets at 7:30 a.m. Fridays at the York Harbor Inn. Call 363-5110.

• **The Disabled American Veterans** will hold a general monthly meeting at VFW Post 9935 on School St in Sanford on Tuesday, July 27. Active and inactive members are welcome to attend. For more information, contact Bill Huffman at 676-2552.

Public meals

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

Support

• **A Safe Place**, a nonprofit agency, has been providing support services and emergency shelter to victims of domestic abuse for over 28 years. A Safe Place has offices in Portsmouth, Rochester and Salem, N.H. Call (800) 854-3552.

Horoscopes

By Rusty

The Southern Maine Coast's leading astrologer and valet parking efficiency consultant

Aries (March 21-April 19): Know where you stand before you sit. More importantly, know where the dog poops before you stroll the yard.

Taurus (April 20-May 20): A dozen eggs, a half-gallon of milk, a pound of butter, three potatoes, and that little "guide to horoscopes" booklet at the check-out counter.

Gemini (May 21-June 20): She'll be comin' 'round the mountain when she comes. She'll be comin' 'round the mountain when she comes. For pete's sake, what's taking her so long?

Cancer (June 21-July 22): Join Rusty's Horoscope Club. Read 12 horoscopes, and your next one is free!

Leo (July 23-Aug. 22): Better things are coming to your business. Inspectors from the Better Business Bureau, for instance.

Virgo (Aug. 23-Sept. 22): All that elbow grease you're using at work is paying off. Now, stop getting so much of it on your face, willya?

Libra (Sept. 23-Oct. 22): Are you sure you're a Libra? You look more like a Pisces to me. Were you adopted?

Scorpio (Oct. 23-Nov. 21): Your best friend will drain your bank accounts, steal your wife, and burn your house down, all of which will prompt you to question the relationship.

Sagittarius (Nov. 22-Dec. 21): A new love is coming into your life. Unfortunately, it will be with deep-fried oreo cookies at this year's York Days.

Capricorn (Dec. 22-Jan. 19): Your inability to focus and concentrate will...hey, look at that over there!

Aquarius (Jan. 20-Feb. 18): Your behavior will lead people to compare you to an iconic figure on television. Unfortunately, it's the star of those old Merrill Lynch commercials.

Pisces (Feb. 19-March 20): If everyone's special, then no one is. Fortunately, you prevent this from being a problem.

RIVERS BY THE SEA SALES & RENTALS "Personalized not Franchised"

MEET AT THE BEACH!!!

York Beach.

Less than a mile from Long Sands Beach! 3 bedroom year-round cape on over 1/2 an acre. Sold turn key and completely furnished! Lots of potential! \$219,900

York Beach.

Only steps to Short Sands Beach! 2 floors of comfortable living can be yours in this wonderful 2 level 2+ bedroom year-round condo! In sight and sound of the ocean! Sit on your deck and smell the ocean breezes. Proven rental history. Being sold turn-key and completely furnished! \$305,000

York Beach.

About a mile to Long Sands. Nice 3 bedroom cottage nestled in quiet wooded area. Large enclosed porch. Great rental property! \$254,900.

1 Varrell Lane, York Harbor P.O. Box 549, York Beach P: (207) 363-3230 • fax: (207) 363-9911 www.riversbythesea.com



Route One • York, Maine 207-363-4053 • 800-344-5710 www.c21atlantic.com Info@c21atlantic.com



YORK- RELAX ON YOUR WRAPAROUND FARMER'S PORCH OVERLOOKING YOUR 6.4 ACRES OF PRIVACY This 2006 cape has it all including Central Air Conditions, hard wired generator, and fenced in back yard. Lots of other upgrades. \$474,900



KITTERY POINT! This well maintained home offers great kitchen with large eat-in area, master suite with full bath, sizable spare bedrooms, first floor laundry, wraparound rear deck, and deeded creek rights! \$368,300



DUPLEX IN OGUNQUIT! Year round charming cottage condominium. Walk to beach & town. Rent one side and enjoy the other. Central A/C & heat. Incredible opportunity! Each side boasts 1 bdrm, 1 bath, hardwood floors, kitchen, deck, patio. Being offered furnished. \$259,000



YORK- 4 BEDROOM CONDO IN SPRING POND! This lovely home has hardwood floors, fireplace living room, beautiful kitchen, patio, porch, central air, & sprinkler system. Easy walk to the beach plus a community clubhouse. \$409,000



YORK - 3 BR SEASONAL COTTAGE JUST A 3 MINUTE WALK TO LONG SANDS BEACH! Open kitchen and living area, enclosed porch, four parking spots and a small yard. Excellent rental history and an unbeatable spot. Assumable mortgage. \$269,000

SO. BERWICK - 8 ACRES! 10,000 SF per dwelling unit. This property is the last remaining 'chunk' of land within walking distance to the Center of South Berwick. Fully surveyed and wetland delineated. Call for further details. \$349,000

YORK - AGGRESSIVELY PRICED AND IMMEDIATELY BUILDABLE! Two acre lot offers a nice building site with gently sloping terrain, septic design, survey, installed driveway, and brook frontage. Great buy at \$78,500



YORK



TO THE BEACH! Long Sands location! Great Investment/2nd home. 3 BR, year round, 1/4 mi to beach. Ctrl air, 1st floor BR, tile kitchen counters & hardwood flrs. Wonderful rental history. All freshly painted. **\$289,000**

Andy Stotz 207-730-1350

YORK



Let's talk TRADE!! Willing to buy if only you could sell? In this market do what makes sense. Fantastic move-in ready home w/ high-end renovations in wonderful neighborhood. COME HOME TO THIS BEAUTIFUL PROPERTY IN YORK! **\$524,000**

Gail Benson 207-251-0632

KENNEBUNK



OPEN HOUSE IN KENNEBUNK

Sunday, July 18 - 11 am - 2 MLS#977648
IMMACULATE CAPE, well cared for, 1st floor BR, TERRIFIC LOCATION, heated 4 season room, heated 2 car garage! COME CHECK OUT THE LOVELINESS OF THE SPOT. Many updates. 4.5 mi to beach. Zoned in-home business. **\$319,000**

Your Host: Jean Kovacs 207-408-1822

SCARBOROUGH



WATERFRONT!!! Lovingly maintained Pine Point beach cottage on Wildlife Marsh - plus only 200 yds to 7 miles of beach! Freshly painted thruout, New Rinnai. Year Rnd or summer retreat! Lot-expansion possible! **\$340,000**

Carolyn Weller 207-351-6717

CAPE NEDDICK



PRIVATE RETREAT speaks exceptional architecture! This Superb open concept unifies indoor & outdoor spaces, easy living & entertainment. Master suite w/ interior balcony. Green house & lavish landscape. Minutes to Perkins Cove & Cape Neddick beaches! **\$599,900**

Louise Ducharme 207-252-3270

YORK



ON THE NUBBLE! Spectacular "Turn of the Century" oceanfront Victorian! Walk to beaches. Enjoy views of Long Sands Beach. Abounds in charm & architectural detail. Needs TLC, has potential for great B&B! **\$1,199,000**

Jean Kovacs 207-408-1822

OGUNQUIT



LUXURY CONDO, THOUGHTFULLY DESIGNED THROUGHOUT. Near everything Ogunquit has to offer! Situated on Private lot overlooking Josias River. Walk to town, Marginal Way and Perkins Cove. **\$895,000**

George Wilson 207-251-2941

YORK BEACH



STEPS TO THE BEACH! Location, location, location! You can hear, smell, and even get peeks of the ocean from this lovely 2-bedroom turnkey cottage with a 20'x 16' sleeping loft & 16' x 16.5' porch. **\$350,000**

Jim Hager 207-361-7169

YORK



POST & BEAM TOWNHOUSE. Bright & spacious, open-concept Private end unit w/ swimming pool & tennis courts. 8'x 24' sundeck off main living area. CONVENIENT LOCATION to Rtes. 1 & 95 for commuter. Cool family room. **\$199,900**

Joanne Stone 207-337-2359

YORK



R.O.W. TO YORK RIVER W/ DOCK. Charming 4BR Cape, Perfect for downsizing or starting out. Private yard, 1st flr BR, oak flrs. Fireplace, woodstove, Galley kitch w/ Granite & Stainless. Convenient to schools. **\$329,850**

Bill Conda 207-450-5030

WELLS



PRICED TO SELL! Cozy year round 2 BR ranch on Ogunquit River. Well landscaped sunny lot. Perfect new beginning or 2nd home. Minutes to Ogunquit & Moody Beaches. 1 car grg w/ woodstove. Many updates! **\$198,000**

Eileen Parenteau 207-337-2220

OGUNQUIT



Walk to Footbridge beach from this exceptional 3 bedroom condo. Immaculate condition with amenities inc. new appliances, new carpeting, recessed lighting & in-ground pool. **\$334,900**

Bob Davis 207-251-2819

YORK



LOVELY WATER VIEWS. Originally built in 1880, converted to year-round home. Sits high on a hill overlooking tidal inlet. Great location near town, but very private with deck, porch, backyard & mature landscaping. **\$460,000**

Nancy Raynes 207-233-1693

LAND! Land! GET READY TO BUILD

YORK - DREAM RETREAT and/or SUBDIVIDE-
21 Acres close to Ogunquit Ctr. Rolling & treed w/ stonewalls. R2 zone. **\$295,000**
Richard Pope 207-646-4546 x301

NORTH BERWICK - 3.6 acres -
BEAUTIFULLY WOODED W/ CLEARED BUILDING LOT. Old stonewall border. **\$78,000**
Elisa Drews 207-251-3529

YORK - PRIVATE WATERFRONT - 1 acre. Great place to build now! Close to York Ctr & 95. Kayak, skate, or fish from YOUR DOCK. Permit required. **\$169,000**
Bill Conda 207-450-5030