

York
The Independent

INSIDE: LOVE LETTER TO A SUPERMARKET! SEE FOOD COLUMN PAGE 15



The Independent

The hometown voice of the greater York region

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IN NEED OF AN ANGEL

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stands at a crossroads
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Cyan Magenta Yellow Black

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A theater at a crossroads

By **JEFF RAPSIS**

The York Independent

This edition of the York Independent looks at the Leavitt Theatre in Ogunquit. It's an institution that I didn't know about until this spring, though I had driven or walked past it many times since last year.

Why was a movie theater so hard to notice? Well, for one thing, the Leavitt operates in summer only, so it wasn't open for the season until this past May. Also, it doesn't exactly look like a movie theater, with its modest entrance and rooftop marquee. And it's partially hidden by trees.

But after discovering it, I was amazed to find that Ogunquit boasts a fairly large-sized movie theater (about 600 seats) that not only shows first-run movies all summer long, but remains virtually unchanged from the day it opened back in 1923.

This was especially interesting to me because I perform music for silent films, which is what the Leavitt showed back in its early days. So it didn't take long for me to chat up theater owner Peter Clayton to see if we could stage a screening or two this summer. He agreed, and so we were able to bring silent film back to the Leavitt during the past couple of months.

But in learning about the Leavitt, I was alarmed to hear that its time may actually



Jeff Rapis

be running out. Movie-going habits are changing, and in recent years it's become nearly impossible for a summer-only single screen motion picture theater to operate at a profit. As the song lyric goes: Something's gotta give.

Peter and his family and crew have been fine and faithful stewards of this venerable institution for nearly 40 years, keeping it going and bringing summer movies to Ogunquit year after year. But the Leavitt is now at a crossroads. If it can't be a movie theater, what can it be?

Will the community rise to the challenge of keeping it open and making the most of this historic facility? Or will it cease to function as a public gathering place or space for the arts, and instead be converted to commercial use? Or will it get torn down, like so many other theaters that once offered entertainment to residents and visitors to this stretch of the Maine coast.

I don't know, and neither does Peter Clayton. But it's a real question. So we thought it was time to get people talking about it. What do you think? Read the story, then e-mail us your thoughts on what might become of the Leavitt and we'll follow up in a future edition of the York Independent.

Send comments to yorkindependent@gmail.com. Thanks!

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COMMUNITY BRIEFS



ROBIN KERR PHOTO

A volunteer is seen cleaning trail drainage during July's community workday on Mount Agamenticus.

MOUNT A NEEDS VOLUNTEERS

The Mount Agamenticus Conservation Program partners are looking for volunteers to join a work party this Saturday, Sept. 25 at 9 a.m.

More than 30,000 individuals, families, summer camps, and school groups come to the mountain year round to enjoy the summit and trails for picnicking, hawk watching, hiking, mountain biking, Nordic skiing, snow shoeing and other uses.

Seasonal trail crews and volunteers work hard to maintain the area's 40 miles of recreational trails that are open for public use. They have done some tremendous work this summer including constructing and installing new trail signs, but there is still so much more to do.

Come celebrate the first weekend of fall and enjoy everything Autumn has to offer. Enjoy some camaraderie with like minded individuals and help keep Mt. A worth coming back to! Remember: Together, many hands make light work!

There is also one more scheduled work party this season on Saturday, October 23. Please mark your calendar now! You may also want to consider adopting a trail to maintain. After a brief orientation, you can schedule your work when it is convenient for you! Other opportunities include: become a Learning Lodge Docent and

help direct visitors & answer questions, become a Hawk Watcher and help document the annual migration;

Join the Friends and come to monthly meetings to plan and advocate for the Mt. Agamenticus Conservation Program. Donations and monetary contributions are also always welcome and greatly appreciated!

To sign up for this weekend's workday or to learn more about the Mount Agamenticus Conservation Program and additional opportunities to get involved, please visit www.agamenticus.org or contact the Conservation Coordinator at 361-1102.

Food drive needs your help

On Saturday, Sept. 25, the Coastal Clovers 4-H club and Hannaford in York have partnered to help the York Food Pantry. The fill the wagon food drive will be held from 8 a.m. to 5 p.m. The food drive will add to 3,000 pounds of produce the club has already delivered over the summer. The kids will be collecting donations in throughout the day; they will weigh the food and deliver it to the food pantry along with hundreds of pounds of squash they harvested this week. For more information contact Russell Osgood 451-3052.

York Independent
The business voice of the greater York region

Staff

PUBLISHER EMERITUS
Stephen M. Rasche

PUBLISHER
Deborah A. Bouchard

ASSOCIATE PUBLISHERS
Dan Szczesny, Jeff Rapis

CONTRIBUTING WRITERS
Jennifer L. Saunders, Taryn Plumb, Sarah Grant, Suzie Goodwin, Amy Diaz

PRODUCTION MANAGER
Glenn Given

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USM + YCCC = Partnership

The University of Southern Maine and York County Community College are launching a new partnership that will focus on helping students further their education beyond an associate's degree.

Establishment of the office is the result of the new USM-YCCC partnership known as the Transfer Advancement Collaboration. YCCC President Charles M. Lyons and USM President Selma Botman wrote in a letter of invitation to the opening that, "this initiative will eliminate barriers that transfer students face through providing informational programs and services."

The Resource Office has already scheduled several workshops and events for the coming semester. These include "Continuing Your Degree 101," which will help students learn how to prepare for transferring to and getting the most out of their college experience. This workshop is scheduled for Wednesday, Oct. 13 from 2:30 to 3:30 p.m. and Tuesday, Nov. 16 from 1 to 2 p.m. The office will also be hosting a tour of the USM campus for prospective transfers from YCCC. The date for this event has not been posted yet.

The Resource Office will be a place where students can get advising and guidance for furthering their education beyond an associate's degree. One of the goals of establishing this partnership and setting up this office is to develop a better relationship between USM and Maine Community colleges.

Pee Wee Wrestling coaches needed

York Parks and Rec is seeking a peewee wrestling coaches. The program runs once or twice a week for 6 weeks, starting the week of Jan. 3, 2011. Practices are held at York Middle School for 1 hour, usually 1/2 hour instruction, 1/2 hour mat games.

Times are flexible to coach's need. Please contact Bryan Thompson at York High School at 363-3621 or Sarah Franke at York Parks and Rec, 363-1040 if you are interested or know of anyone that might be.

Dog Park logo contest announced

The Ogunquit Dog Park Committee has announced a contest for an Ogunquit Dog Park Logo. Logo designs must be submitted by Thursday, Sept. 30 by e-mail to info@ogunquidogpark.com or by snail mail to PO Box 435, Ogunquit, ME 03907

The winner will be chosen by the Dog Park Committee no later than Friday, Oct. 8, and will receive a watercolor portrait of their dog by Dennis Baccheschi, www.familyandpetportraits.com. The watercolor portrait will be provided with matting and foam core backing, and will be created from a photograph of your dog. Dennis exhibited at the Sidewalk Art Show on Aug. 26, and his dog portraits are outstanding.

York Hospital donation helps fund breast care center

York Hospital recently received a \$23,750 donation from the Women's Committee, a dedicated group of local women who have been raising funds for the hospital for 79 years. The Committee holds an annual fundraising event with dinner at the home of one of its members and an evening of theater entertainment at the Ogunquit Playhouse. This year's event was held at the home of Dr. & Mrs. John Lanni of York Village, with approximately 150 people attending. Proceeds from this year's event will help fund renovations to the Breast Care Reception Area, slated to undergo renovations later this year as part of the For Every Patient campaign.

For more information about York Hospital or to make a donation, please call the



COURTESY PHOTO

Among those involved in the Women's Committee of York Hospital include, from left, Nora Clements, treasurer; Jud Knox, president of York Hospital; Mary Kinnear, assistant chairperson.



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ANDREW ROBAR

Q & A

THE CHILI CZAR

By **TARYN PLUMB**

The York Independent

Chili is the ultimate comfort food—and the filling, mouth-tingling amalgam of meat, vegetables and spices is also a mainstay at the various fairs and fests that dominate fall in New England.

But although its ingredients are quite simple, making a tasty, well-balanced chili isn't quite so effortless.

Just ask chef Andrew Robar; his took the people's choice prize at the recent 10th Annual Wells Chili Fest. Ultimately, perfecting the comforting favorite, he says, is all about patience—and a little experimentation.

Name: Andrew Robar

Who he is: Chef/owner, Feile Restaurant and Pub in Wells

Age: 27

Lives in: Wells

Congratulations on your win—what do you think made your chili so popular?

It has a lot to do with the fact that we use a fresh product to start with. That's key to anything as far as food goes.

Will you keep competing?

Yeah, probably. It's good to get your name out there. It's also fun. You get to see people, watch them have a good time. At the restaurant, you often get stuck back in the kitchen all the time.

Why do you think chili is such a popular competition food?

It's kind of a fun thing—it's pretty simple to make, very casual, it lends itself to more of a fair-type atmosphere. There aren't too many people who don't like chili. There are even some really good vegetarian chilies out there.



When did you start making chili?

Until we opened (Feile) a year-and-a-half ago, I'd been making it the same way, changing it ever so slightly. I've definitely changed things over the last year; I've been working on it more aggressively, trying new methods, new ingredients. It's always about developing

say show. I also like "Diners, Drive-ins and Dives" (on the Food Network). It's neat to see lots of cool places around the country.

What about something like "Top Chef"?

I don't like the competition shows—they're too scripted.

So what's in your chili?

It's basic chili—ground beef, Roma tomatoes, beef stock that we make in-house from bones, a blend of dried chilies—I really like the flavor chipotles give; it's a deep, smoky flavor. And then a few secret ingredients.

Do you like hot, mouth-searing chili?

Just hot enough so you know you're eating chili. Too hot takes away from the flavor, makes it unbalanced. Chili shouldn't be overly spicy—it should be well-spiced, but not hot. Overall, in cooking, it's all about balance. Any food item that's overly anything is not balanced. In general, we make (our chili) more on the mild side because that's what most people want. It's very slightly spicy.

“Take your time, cook slow, have a good balance of spices. Build on your own experiences.”

new techniques. You can always make it better. To be arrogant or say "The way I do it is the best way," is a bad idea. You have to always stay up with the game, read food magazines, watch food shows.

There are lots of those—do you have a favorite?

"Kitchen Nightmares" is definitely my favorite. It's a BBC, Gordon Ram-

So ultimately, what makes for a good chili?

I cook mine for a really long time; several hours. It makes the flavors melt together. I try to make it so no flavor dominates over another. You don't want one thing to stick out too much. And we build on the flavor as much as possible—we start with browned meat, add on tomato paste, shallots. We use some red kidney beans, too.

What advice would you give to

“ There aren't too many people who don't like chili. There are even some really good vegetarian chilies out there. ”

people for making it at home?

Use the best products you can get; if you can't get fresh tomatoes, there are some pretty good quality can tomatoes. And some brands have really good stock, as well. Take your time, cook slow, have a good balance of spices. Build on your own experiences.

How long have you been a chef?

I've been cooking forever. I started working in restaurants about 12 years ago, and I've always been a hobby cook. If I wasn't cooking at work, I was cooking at home. I graduated from the Culinary Institute of America in Hyde Park. Chili is definitely something I like to make. My dad likes to think his is even better than mine.

You transplanted from Massachusetts—what drew you to Wells?

My family has been vacationing here for five decades. It's always been Wells. It's a little more of a small town than I'm used to—I'm from Springfield, Mass., and I lived in Washington, D.C., and Richmond, Virginia, for a while. It's nice not to be so congested all the time. I really like being near the beach. I love the ocean. Even though I don't get to see it when it's nice out, because we're working (at the restaurant) all the time.

I guess that's sort of the Catch 22.

Well, now that the summer's over, do you find that chili is more popular this time of year, because it's considered a 'comfort food'?

No—we sell it all year. We haven't really noticed any time where it does better than another.

How often do you eat chili yourself?

I like it once in a while. It's a good hearty thing, lots of meat. It tastes good. It's good as a snack or a meal.

For more information, visit www.feilerrestaurantandpub.com.

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

FOOD LISTINGS

Got a food-related event coming up? Wine tasting? Chicken BBQ? Send the info to yorkindependent@gmail.com. Listings run on a space available basis.

• **Wine to Water Maine** is hosting the first of a series; A Benefit Wine Tasting at Drift Gallery in Kittery on Friday, Sept. 24 from 5 to 8 p.m. \$15 pay at the door. Cash or Check. Taste fantastic Washington State wines while viewing the art. Join other wine lovers and community supporters by attending this great event. Light food donated by Terra Cotta Pasta. Call 504-4510 for information.

• **The York County Shelter Programs** will be hosting an Apple Festival on the grounds of the Shaker Hill Road property in Alfred, on Saturday, Sept. 25 and Sunday, Sept. 26 from 9 a.m. to 4 p.m. There will be a juried art and craft show, silent auction in the barn, pancake breakfasts each day, a yard sale, lunch wagon refreshments, apple crisp and ice cream, and children's activities. For more information, contact Mary Doyle at 324-1137 or e-mail mqdoyle@gmail.com.

• **Eliot Festival Day:** The 30th Eliot Festival Day is full of crafters, food vendors and entertainment located at town center on Saturday, Sept. 25, from 10 a.m. to 3 p.m. Free admission.

• **Autumn Celebration:** Old Orchard Beach, Saturday, Sept.

25. The Autumn Celebration kicks off with a parade down Old Orchard Street ending at Memorial Park. One highlight of the day will be a "Best Pizza at the Beach" contest featuring area pizzerias vying for the coveted title. This award will be voted on by the attending public. For the kids there will be a bounce house, craft projects and games. Artists will be presenting their works and area non-profits will be putting on a flea market. Event takes place all day. Information: 207-934-0315 or visit www.oob365.com.

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

• **Open Creamery Day:** statewide, Maine, Sunday, Oct. 10. As the hardwood foliage bursts into a blaze of colors on Columbus Day weekend, take in the spectacular sights and taste some award winning cheese

during the Maine Cheese Guild's annual Open Creamery Day. Visit many of Maine's cheese makers in their creameries, meet the animals, and learn the stories behind Maine's more than 150 artisan cheese varieties. For locations and information, call 323-2664 or visit www.mainecheeseguild.org.

Farmers Markets

• Gateway Farmers Market:

1 Stonewall Lane, York. Saturdays, 9 a.m. to 1 p.m.

• Kennebunk Farmers' Market:

Municipal Parking Lot, Kennebunk. Saturdays, 8 a.m. to 1 p.m.

• Wells Farmers' Market:

Town Hall Parking Lot, Route 109, Wells. Wednesdays, 1 to 5:30 p.m.

• North Berwick Farmers' Market:

449 Maple St., North Berwick. Fridays, 3 to 6 p.m.

• Sanford Farmers Market:

Gowen Park Drive and Route 109, Sanford. Saturdays, 8 a.m. to noon.

• Seacoast Farmers Market-Dover:

Atlantic Culinary Academy Parking Lot, 23 Cataract Ave. Dover, N.H. Wednesdays, 2:15 to 5:30 p.m.

• Seacoast Farmers Market-Portsmouth:

Centennial Park, Portsmouth, N.H. Saturdays, 9 a.m. to noon.

AT THE LIBRARY

Library to host Jewish Literature Series

• Jewish Literature Series, Thursday evenings, Oct. 7, 21, Nov. 4 at 7 p.m. York Diversity Forum & York Public Library are sponsoring a Jewish Literature series. Sandel Morse will lead discussions of Bernard Malamud's "The Fixer," Philip Roth's "The Plot Against America" and "The History of Love" by Nicole Krauss. For more information and to register, please call the library at 363-2818. Books are now on sale at the library.

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

• The Ogunquit Art Colonies and American Modernism

lecture on Friday, Sept. 24 at 7 p.m. Ron Crusan, director of the Ogunquit Museum of American Art, will speak about the art colony/modernism and the museum's role in perpetuating the importance of Ogunquit to the American Modernist movement. He will also bring some reproductions from the collection.

• Mike Kimble and Richard Cambridge, Author's Series,

Friday, Oct. 1, 7 p.m. Authors Michael Kimble and Richard Cambridge will read and discuss their work. Michael Kimball of Cape Neddick is a novelist, playwright, and screenwriter. He will read from his current work, a comic faux memoir of another Michael Kimball, "the worst writer ever self-published." Richard Cambridge is a poet, playwright, and novelist from Cambridge, Mass., where he received the 2003 Cambridge Peace and Justice Award for his art and activism.

• Mental Health Forum,

Saturday, Oct. 2, noon to 2 p.m. NAMI (National Alliance on Mental Illness) presents a forum on mental health. Brochures and literature on diagnoses, information on where and how to get help and more. Hear stories from people who live each day with the challenges of mental illness.

• Coyote, America's Songdog,

Tuesday, Oct. 5, 7 p.m. Geri Vistein, conservation biologist with Project Coyote, will discuss the coyote's long history on the North American continent: its relationship with Native peoples and the European Americans; its complex relationship with the life of Maine's ecosystems; and the coyote's relationship with us.

• Maine author **Helen Rivas-Rose** will discuss her book, *Brave, a Memoir of Overcoming Shyness*, at a Brown Bag Lunch program on Wednesday, Oct. 6 at noon.

• Up, Family Film Series,

Saturday, Oct. 9, 6:30 p.m. Family Film Series kicks off this fall with the animated comedy adventure *Up* about a 78-year-old man who ties balloons to his house and flies away, with an 8 year-old wilderness explorer who was mistakenly onboard. Grab your pillows, wear your pj's, and come enjoy the movies along with complimentary popcorn. Rated PG.

• Coco Before Chanel Fall Film Festival,

Sunday, Oct. 10, 3 p.m. The early life and struggles of Gabrielle Chanel before she became the world famous designer Coco. This Oscar-nominated (costume design) historical drama stars Audrey Tautou in an honest look at one woman's struggle for

her place in the world. (2009) In French with subtitles. 105 mins. Rated PG-13 for sexual content and smoking.

• Let's Talk About It Poetry Series -

Registration now open. Tuesday evenings, Oct. 12, 19, 26, Nov. 2, 9, 7 p.m. "American Traditions/American Innovations: American Poetry of the Second Half of the 20th Century." This free series will be facilitated by published poet Bruce Spang and is offered by the Maine Humanities Council in cooperation with the Maine State Library. Enrollment is limited; for more information and to register please call the Library at 363-2818.

• Sergei Novikov, Friday, Oct. 15,

7 p.m. Pianist, Sergei Novikov will return to York and perform a concert at the Library. He has performed for such luminaries as President George H.W. Bush, Secretary of State Condoleezza Rice, Vice President Joe Biden as well as Billy Joel and Paul Newman. Sergei received official recognition from Queen Mother of England for his music. In addition to being a talented musician, Sergei is an inspiring speaker, author, and producer.

• Candidates' Night, Tuesday,

Oct. 19, 7 p.m. Attending will be candidates for state representative and state senate: Republican Michael Estes and Democrat Dawn Hill for the Senate District 1 seat; Democrat Phyllis Giordano and Republican Windol Weaver for House District 151; and Republican Bradley Moulton and Democrat Michael Score for House District 150. Questions will be taken from the audience. The event will be broadcast live on Channel 3.

• Life and Hope, Helping a

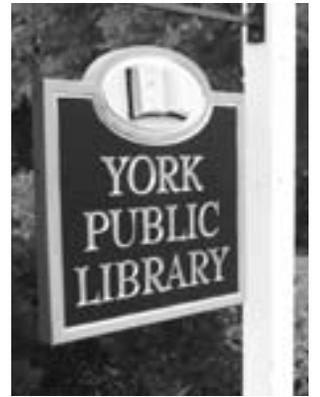
School in Haiti, Friday, Oct. 22, 7 p.m. Since 2007 hundreds of Maine residents, several schools, and three local Rotary clubs have become committed to making a difference in Haiti through the Eben Ezer School. Amy Miller of South Berwick and Paul Salacin of York will show slides and talk about the school and how support from southern Maine helps keep it going. 13-year-old Georgia Barlow of South Berwick, who led a student effort to raise \$18,000 for the school, will show a short video.

• The Girl With The Dragon

Tattoo Fall Film Festival, Sunday, Oct. 24, 3 p.m. This dark, disturbing thriller is based on the first book of Stieg Larsson's popular trilogy. It stars Michael Nyquist as journalist Michael Blomquist and Noomi Rapace, unforgettable as Lisbeth Salander. (2009). In Swedish with subtitles. Rated R for violent content including rape, grisly images, sexual material, nudity and language, 152 mins.

• Electronic Reading Devices

- **A Holiday Shopper's Guide to eBook Readers**, Tuesday, Oct. 26, 7 p.m. eBook Reading systems are one of the hottest new categories in consumer electronics and the



choices can be bewildering. Mike Segroves, who retired to York after working in technology and publishing for over 40 years including heading marketing and sales for the company that created the first successful eBook software for the Palm Pilot, will examine the major eBook Reading platforms available this year with a view towards helping the holiday shopper choose from the many options.

• Fall Library Clean-Up Day,

Saturday, Oct. 30, 9 to 11 a.m. York Rotary and York High School Interact Club who will be out in force as they get our grounds in shape for the winter. Feel free to bring your own rakes, gardening gloves, and join them.

• Hooked Rug Raffle -

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

For children

Please Note: Regular story hours will resume on Thursday, Sept. 23 and Friday, Sept. 24.

• **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

• **Maine artist Russel Whitten** will exhibit his oil and watercolor paintings in a show titled: "Young Artist: Mature Art" now through Tuesday, Oct. 26. Whitten, a talented, engaging young artist, is one of the youngest professional artists to have his paintings exhibited at the Library.

A new exhibit, by Cynthia Young Gomes, Acting Curator of the Museums of Old York, in the upstairs display cases at the Library, includes examples of Folk Art from the collections of the Museums of Old York. The Museum also has an exhibit, in the downstairs display

COVER STORY

IN NEED OF AN ANGEL

The Leavitt Theatre stands at a crossroads

By JEFF RAPSIS

The York Independent

Peter Clayton looks up from his cheerfully cluttered desk at the Leavitt Theatre in downtown Ogunquit. Above him, near the top of a wall crowded with memorabilia, hangs a framed black-and-white portrait of an austere-looking German Shepard.

Family dog?

“No,” Clayton says casually. “That came with the theater and I never took it down. I never saw the need to get rid of anything.”

That light touch is one reason the Leavitt has endured for nearly nine decades as a first-run summer-only movie theater since opening back in 1923. Why mess with something that works?

And so, walk into the Leavitt, and you walk into a

“ It’s all built up to the point where it’s now making a difference. ”

cinematic time capsule. Once you’re past the popcorn machine, the overwhelming smell is one of wood, not unlike a bowling alley. The original

wooden floor is still in place, raked as steeply a mountain trail—stadium seating, 1920s style. Most of the wooden seats are original, and many still sport a sturdy wire loop underneath so that a gentlemen may stow his hat.

But alas, the Leavitt doesn’t work any more. Changes in movie-going habits, and changes behind the scenes in the way films are marketed and distributed, have conspired in recent years to make it simply impossible for the Leavitt to earn its keep. Studios are demanding higher percentages of receipts, and prints are hard to come by for one-screen independent theaters.



JEFF RAPSIS PHOTO

A reminder that movies are a risky business.



JEFF RAPSIS PHOTO

Peter Clayton, longtime owner of the Leavitt Theatre, up in the projection booth. Clayton wants to keep the theater open, but isn’t certain what its future could be.

And this year’s bumper crop of lousy films didn’t help, either.

“It’s all built up to the point where it’s now making a difference,” Clayton muses. “People are now watching movies on tiny screen on their cell phones. Basically, the product has been cheapened by overexposure. It’s no magic lantern.”

Lately, business at the Leavitt has fallen more steeply than its angled floors. Clayton won’t talk specific dollar figures, but said that this summer was easily the worst in the 35 years he’s owned the theater. Gross receipts in 2010 were about half of what they were last summer, and just 16 percent of what he might pull in say, 10 years ago.

And that’s with higher admission prices this summer of \$9 per adult.

“It’s just become preposterous,” Clayton says, toting up the grosses on a handwritten ledger sheet. He recalls one 9 p.m. screening early this summer for ‘Toy Story III’ for which exactly no one showed up at all. He just closed up and went home.

So Clayton, who has owned and managed the theater since 1976, is now trying to figure out what happens next. And unlike some of the Hollywood films he’s screened, he’s not sure how it will come out.



JEFF RAPSIS PHOTO

No easy answers

It’s a unique property: a large multi-level woodframe building from another era

with no usable heating system and no parking, as it takes up the entire footprint of its downtown lot. Besides the movie theater, the hulking structure includes an apartment that Clayton and his wife Maureen once called home, plus two storefronts whose current rent payments are just enough to cover the building’s expenses.

Though Clayton has no answers, he’s keeping an open mind. If first-run movies won’t work anymore, perhaps the building can serve as a performance space. Perhaps liquor and food sales are needed to make it work. Perhaps there’s some other use that could emerge under a new owner.

He knows one thing, though. Whatever might happen to the Leavitt, he can’t do it by himself. Clayton admits he doesn’t have the expertise, and also that he’s probably not at a point in his life where he’d want to plunge into something entirely new and untested.

And so Clayton is looking for help—for an angel, either in the form of a buyer who wants to reinvigorate the theater or a group of local residents who would transform it into a non-profit performing arts center.

A poster for a 1966 summer program on display in the lobby.



JEFF RAPSIS PHOTO

Carbon arc rods were used as a light source at the Leavitt until xenon bulb projectors were installed about 10 years ago.

What he doesn't want to do is to sell the property to anyone not committed to keeping it open as some kind of theater or community gathering place.

In the meantime, he's cautiously committed to keeping movies at the theater as long as he can, trimming expenses to the bare minimum and hoping for Hollywood to come through with a blockbuster or two next season—something this season sadly lacked.

"I'm planning to keep this going until someone rents it or buys it," said Clayton, who is 61. "I could run the entire theater myself, but you only want to do that for so long."

Well, this season's run is nearly done, anyway. Clayton usually keeps the theater running at least until Columbus Day weekend, but this year he's closing it early, after a run of "The Girl Who Played With Fire" ends Sunday, Sept. 26.

Like a fantasy come to life

Clayton, a local boy and Ogunquit native, purchased the one-screen movie theater at age 26 for the grand sum of \$60,000 in August 1976, after returning to town

“...it's a matter of finding the person to take that theater and make it their own.”

following his student days. In the early years, running a local movie theater in the town where he grew up was a fantasy come to life:

he programmed all the cool films he could get and loved managing the neighborhood source of cinema magic.

It was a different era in entertainment. Television was in every home, yes, but without cable or VCRs or DVDs, other options were limited. No easy way existed to watch movies in your living room, other than setting up your own home projector. So the Leavitt did a brisk business programming not only first-run films, but also classic films and audience favorites such as the 1938 anti-drug cult classic "Reefer Madness."

The Leavitt also benefited from an unusual film booking arrangement. At the time, most studios had distribution offices in Boston, and made prints available to many summer-only theaters in Maine and also Cape Cod. The



JEFF RAPSIS PHOTO

The theater's street presence is obscured by mature trees that hide it from passersby.

Leavitt was able to get many first-run films for only a day or two, and then would trade with other theaters up and down the coast. The Boston connection also made it easy to get prints older films.

Prints were shipped to Ogunquit by bus, and Clayton "practically lived at the bus station" picking up and dropping off prints in heavy metal cans. Also, films were shown using carbon arc lamps as a light source—an old and potentially hazardous style of movie projection that was on its way out even before Clayton took over the Leavitt.

Still, Clayton used the old projectors until about 2000, when he and his long-time projectionist/mechanic, Kevin Hickey, bought upgraded equipment from a closed theater in Portland.

It was a fun way to make a living. In the early years, Clayton and his wife Maureen lived in the building's apartment; he ran the theater, and she ran a printing



JEFF RAPSIS PHOTO

Box seats at the Leavitt Theatre come with an assortment of seating choices, including rocking chairs.



JEFF RAPSIS PHOTO

The interior of the Leavitt, with its rows of wooden seats has remained virtually unchanged since it opened in 1923.

business in one of the two storefronts. Carved from the theater's original lobby sometime in the 1940s, the two spaces are the only modification to the original structure, reducing the former lobby to a narrow entrance just big enough for a ticket booth and small snack bar.

The place remains low-tech, with loads of older technical equipment cramming the the back corridors and nary a computer on the premises. The only allowance to the modern age, seemingly, is a minimal Web presence at www.leavitttheatre.com and a Facebook page.

What happens next?

Though he's run the theater his whole adult life, Clayton says he always saw himself as basically in the real estate business. Among his duties in the off-season was descending into the basement to stoke a primitive coal-burning hot air furnace, a system he felt was so dangerous he stopped using it for fear of burning the



JEFF RAPSIS PHOTO

Original seats include wire racks for gentlemen to store their hats.



JEFF RAPSIS PHOTO

A view of the Leavitt from the projection booth in the rear of the theater.



JEFF RAPSIS PHOTO

Numbered reel slots in the projection booth were used to store film in earlier days.

place down.

In time, the Claytons had two sons, Max and Ian. It was a good life, Clayton says, allowing them to earn enough to put the kids through college, allowing the family to work together in the summers, and also allowing them time together in the off-season as well.

Eventually, the Claytons moved out of the theater apartment and into a home they built on the former Swenson Granite Quarry property in Cape Neddick, which Peter Clayton continues to work on.

"I knew I wasn't going to get rich, but it's been a good life," he says. "I've felt very privileged."



But now, with the building's value as a movie theater in question, Clayton is facing the question that we've all asked ourselves in movie theaters: "What happens next?"



JEFF RAPSIS PHOTO

Clayton in his cramped office at the Leavitt. Increasingly, the numbers at the summer-only movie theatre are not adding up, prompting Clayton to seek new ideas to keep the facility open.

As Clayton has only recently begun musing on the question, community leaders aren't sure about the Leavitt's fate.

No plan is afoot to rescue it or transform it, but many sense that the theater has a future and can stay open.

"There's a lid for every pot," said Karen Arel, president of the Ogunquit Chamber of Commerce. "I applaud Peter for keeping the theater open for so long. The Leavitt is such a centerpiece for the community, and it's a matter of finding the person to take that theater and make it their own, so it just doesn't become another building that's turned into something else—so it continues to be a part of Ogunquit."



How to do that? Clayton is willing to talk to anyone. Arel suggested more outreach is needed. Perhaps the right person could be found via something as simple as an essay contest: have prospective buyers write about visions for the Leavitt.

Anything's possible—just like in the movies.

MY KIND OF SHOW

REVIEW: 'CHICAGO' MAKES FOR A FITTING SEASON FINALE

Ogunquit Playhouse production featuring Sally Struthers runs through Sunday, Oct. 24

By JENNIFER L. SAUNDERS

The York Independent

Wow. Step inside the Ogunquit Playhouse for the 2010 finale production and experience the intrigue, excitement and entertainment of *Chicago* in the "Roaring '20s" and you will not be disappointed.

The playhouse is certainly ending this year's sensational season of theatre with a bang—quite literally, with the "girls, guns, glitz and glamour" that have made Broadway's *Chicago* the winner of multiple Tony Awards.

Joining one of the first audiences to see this fantastic production, I was at once struck by the stunning set, eye-popping costumes, superb casting, fabulous voices and seamless choreography. From the very first strains of "All That Jazz" to the final notes of the finale, this production delivers. You'll be tapping your toes and fighting the urge to sing along!

And with a history like *Chicago* has, fans would expect no less! I had not realized before reading the show notes that *Chicago* is one of the longest-running productions in Broadway history. In 1997, the show won six Tony Awards, including Best Musical Revival, as well as the Grammy Award for Best Musical Cast Recording. The show has been produced in 24 countries and 11 languages, and the UK's London production holds the record as the longest-running American musical in West End history.

For *Chicago*'s Ogunquit debut, let's start with that superb cast. Fans of the Ogunquit Playhouse will be treated to the return of one of its stage's most beloved stars: the inimitable Sally Struthers, star of stage and screen, who has the crowd—and the prisoners, press and lawyers—in the palm of her hand as Matron "Mama" Morton, the keeper of the jailhouse keys where the merry murderers sing of how each of their husbands and boyfriends "had it coming" when meeting a quite untimely demise. Struthers' fabulous presence and unparalleled timing are spot-on. She is a perfect Mama Morton!

George Dvorsky is perfectly cast as the so-very-slick Billy Flynn, who charms the press and confounds the court to win freedom for even the guiltiest murderess. Like Struthers, Dvorsky is another playhouse favorite, having performed in such hits as *1776*, *My One and Only*, *Damn Yankees*, *Brigadoon* and *Carousel*. His Broadway



credits include *The Scarlet Pimpernel*, *Gentlemen Prefer Blondes*, *Passion*, *Marilyn: An American Fable* and *The Best Little Whorehouse in Texas*.

Dvorsky's voice soars, and his acting is superb. He brings Billy to life and, with costars Angie Schworer and Rachele Rak, takes turns alternately bringing down the

house.

As housewife-turned-jazz singer-turned murderess Roxie Hart, Schworer is a delight to watch and to hear. She can play the sweet, dizzy blonde to perfection, and then turn on a dime to show that there's really more going on under Roxie's platinum curls than anyone expects. She and Dvorsky are especially memorable in their mari-onette scene, "We Both Reached for the Gun."

Schworer returns to Ogunquit after playing Irene in *Crazy for You*. Her Broadway credits include Ulla in *The Producers* with Matthew Broderick and Nathan Lane as well as performances in *Young Frankenstein*, *Chicago*, *Sunset Boulevard*, *Crazy For You* and *Annie Get Your Gun*.

Broadway's Rachele Rak makes her Ogunquit Playhouse debut as the irrepressible as Velma Kelly, literally bringing down the house with her performance of "All That Jazz" in the opening. She brings the seductive Velma to life, and nails the humor, passion and power of the role. And just wait until she teams up with Roxie... It is no surprise that offstage, these two are longtime friends.

Rak's Broadway credits include *Fosse*, *Dirty Rotten Scoundrels*, *Oklahoma*, *The Look of Love*, *Thou Shalt Not* and *Cats*.

Tony-Award winner and stage and television star Paul Kreppel portrays Roxie's luckless and devoted husband Amos to perfection. Kreppel is anything but "cellophane" in his portrayal of the character who calls himself by that nickname.

“ And be sure to bring home your program to vote on possible shows for the 2011 season. ”



COURTESY PHOTO

Rachele Rak, seen here as Velma Kelly, leads the cast of *Chicago* in one of the Ogunquit Playhouse's production numbers of the show, which continues on stage through Sunday, Oct. 24.

Other notables are A.W. Marks as the blissfully naïve Mary Sunshine, who will believe anyone is innocent if Billy tells her so, and Scott Ahearn as the womanizing Fred Casely, who walks out on the wrong girl when he tries to leave Roxie Hart.

And, while all of the principal cast members deserve accolades well beyond the space I have to give, I would be remiss to not praise the entire ensemble here. Dancers, singers, musicians all—what a show!

High praise must also go to Gerry McIntyre for his fantastic direction and choreography and to the entire production team for bringing the slick, sexy sights and sounds of the 1920s to life in this terrific production.

As *Chicago* is the final show of the 2010 season, you have a few weeks to get your tickets, but don't delay... You may just want to see it twice! And be sure to bring home your program to vote on possible shows for the 2011 season. *Chicago* was rated as the show Ogunquit Playhouse audiences most requested to see on stage for 2010 in last year's survey, and here it is, so be sure to cast your vote for your favorite for the season ahead.

Chicago performances are Tuesday through Sunday through Sunday, Oct. 24, with prices range from \$49 to \$67 per show. For tickets or more information, visit www.ogunquitplayhouse.org or call 646-5511.

Jennifer Saunders is a contributing editor for the York Independent.

LISTINGS

Send us your listings!

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

Theatre, Shows

• **The Music Hall announces Telluride by the Sea**, Friday Sept. 24 through Sunday, Sept 26. Patron and Weekend Passes on sale now. Six films fresh from their premiers at the 37th Telluride Film Festival in Colorado will be on screen. Box Office at 28 Chestnut Street, Portsmouth, by phone at 603-436-2400 or online at www.themusichall.org.

• **The Ogunquit Playhouse presents Chicago on stage through Sunday**, Oct. 24. For a complete list of show times, pricing and more information about the season, visit www.ogunquitplayhouse.org. Tickets online or through the box office at 646-5511.

• **The Music Hall presents Kids RULE! Circo Comedia**, a one-hour, one-ring circus in the tradition of Cirque du Soleil on Saturday, Oct. 2, at 4 p.m. Tickets are \$12, and can be purchased at The Music Hall Box Office at 28 Chestnut St., Portsmouth, N.H., by phone at (603) 436-2400, or online at www.themusichall.org.

• **Green Alliance Funky Fall Foliage Cruise**, Sunday, Oct. 3, 3:30 to 7 p.m., (boarding starts at 3 p.m.), Isles of Shoals Steamship Co., Portsmouth, N.H. Sponsored by the Green Alliance. Enjoy wine and cheese tastings and a mixing and matching of Portsmouth Green Drinks, sustainable entrepreneurs and community members. Learn more at www.greenalliance.biz. Tickets for non-members are \$25 and include a free membership to Green Alliance which provides big discounts at 85 local green businesses. Tickets at www.islesofshoals.com.

• **Harbor Light Stage presents Come Night Fall - a psychological thriller in the Gothic tradition**, Friday, Oct. 8 to Sunday, Oct. 24. Thursdays and Fridays at 8 p.m., Saturdays at 6 p.m. and 8 p.m., Sundays at 5 p.m., Sunday Oct. 17 and 24 at 5 p.m. and 7 p.m. Tickets \$25-\$30 through Strawberry Banke Museum; in person at the Tyco Visitor Center during normal museum hours, by phone at (603) 433-1107, or online at www.strawberrybanke.org/shop/online-tickets, where complete schedule information is also available. Please note: due to the historical nature of this venue, handicap access is not available. Also, the content treated in this play is not advisable for children under 13 years of age.

• **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 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.

Books

• **RiverRun Bookstore**, 20 Congress Street, Portsmouth, N.H., event schedule. For more information on events, visit www.riverrunbookstore.com or call 603-431-2100. All events are free and open to the public: Howard Mansfield reads from his new nonfiction book, Turn & Jump: How Time & Place Fell Apart, Wednesday, Sept. 29, 7 p.m.; James Howard Kunstler reads from his latest novel, The Witch of Hebron, on Thursday, Sept. 30, 7 p.m.; Monday, Oct. 4, 7 p.m. world famous wrestler & bestselling author Mick Foley at the Levenson Room at the Portsmouth Library; Wednesday Oct. 6, 7 p.m., AGNI Magazine senior editor, William Pierce, will moderate; Jeffrey Harrison, William Giraldi, and Anne Germanacos will read from their work; Thursday, Oct. 7, 7 p.m. Steven Blush will have a screening and book signing of American Hardcore.

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

• **Bestselling author Bill Bryson** will sign his new book; At Home: A Short History of Private Life on Sunday, Oct. 17 at 4 p.m. at South Church, 292 State St., Portsmouth, N.H., free and open to the public.

Health and wellness

• **Sacred Circle Dance**, Friday, Sept. 24, 7 to 8:30 p.m., Portsmouth Center for Yoga/Arts, 9 Albany St, Portsmouth, N.H. No experience or partner needed. \$5, 603-664-2796, amyla44juno.com, www.portsmouthyoga.com/vlt6082.htm for more information.

• **Community Clinic's Fall Open House**, A morning of mindfulness and acupuncture treatments in the afternoon,

Saturday Sept. 25, 10 a.m. to 4 p.m. at the Seacoast Wellness Center, 135 McDonough Street, Portsmouth, N.H. For more information: www.seacoastwellnesscenter.com, or call 603-531-3130.

• **Karen Pierce-Stewart**, Executive Director of the Cancer Care Center of York County, Sanford, will share ideas on how to be supportive and helpful when talking with someone who has cancer, at the Kennebunk Free Library on Thursday, Sept. 30 at 1 p.m. Learn how to make the person with cancer know that he/she has someone they can truly count on. The Center is a collaboration of Southern Maine Medical Center, Maine Medical Center and Goodall Hospital. Free and open to the public. For more information call Cancer Care Center, 459-1606 or the Library at 985-2173.

• **Fight Breast Cancer with Yoga on Friday**, Oct. 1, 6 to 7:15 p.m. at Yoga on York. A beginner-friendly, all-levels yoga class to honor all those who have been touched by breast cancer. Minimum donation is \$12. 100% of proceeds go to the American Breast Cancer Foundation. Instructor Barbara Dailey, RYT is a breast cancer survivor and knows first hand the ways yoga can promote health and healing for women. Call Yoga on York at 363-9642 to RSVP.

• **Yoga On York** - Specializes in athletic yoga for strength, stretch and mind-body health. This fall the studio offers 29 "drop-in" style classes per week ranging from Gentle Yoga up to the most vigorous class, Power Flow Yoga. Also speciality classes including: Zumba, Prenatal Yoga, Mom & Baby Yoga, Mom & Toddler Yoga, and YogaKids Classes (for 3-5 year-olds, 6-10 year-olds, and 11-15 year-olds). For full details and to register for Fall speciality classes please visit www.yogaonyork.com or call 363-9642.

• **Hospice of York** is offering a Bereavement Support Group this Fall. The Living With Loss Group will be held on Wednesday evenings from 6:30 to 8 p.m. and will last for 10 weeks. Space is limited and pre-registration is required. For more information, please call Nikki at 475-7308.

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

• **York Hospital's Yoga Center**, located at the Heart Health Institute, offers yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. Introductory Yoga is Tuesdays from 4:30 to 5:30 p.m. and Thursdays, 9:30 to 10:30 a.m. and 4:30 to 5:30 p.m. Yoga Level 1 is Tuesdays from 6 to 7:15 p.m. and intermediate is Tuesdays 9 to 10:30 a.m. Seated Yoga is on Tuesday from 3 to 3:30 p.m. The Yoga Center at the Heart Health Institute is located at

127 Long Sands Road, York. Please call 351-3700 for registration information. For new participants, your first yoga class is free.

• **Living Well Series - Chronic Disease Self Management:**

If you are living with cancer, this 6-week workshop will help you take charge of your life. Find practical ways to deal with pain and fatigue, understand new treatment options, and discover better nutrition and exercise choices and more. Wednesdays Sept. 29 to Nov. 10, 6 to 8 p.m. Sept. 29 is an introductory class. Cancer Community Center, 778 Main St., S. Portland. Visit www.CancerCommunity-Center.org or call 774-2200 for more info. Free, call to register.

• **Aerobics, Yagalates and Weight Training classes** are available at York Fitness Center, Route 1, in York. Call 363-4090 for more information.

• **Know Your Numbers** is a cholesterol screening offered by SMMC Visiting Nurses on the second and fourth Wednesdays of each month. An appointment is necessary and there is a \$15 fee for this service. Call 985-1000 for more information.

• **SMMC Visiting Nurses Monthly Diabetes Support Groups** are offered at the Richard Martin Community Center in Biddeford on the second Monday of each month from 6:30 to 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8:30 p.m. For more information, call 985-1000, 283-7680 or (800) 794-3546.

• **The Choose to Be Healthy Partnership**, a program of York Hospital, offers the "Freedom Clinic" which combines education and support through one-on-one consultation, weekly lecture series by a trained team of professionals such as a registered nurse, registered dietitian, physical therapist, and a certified hypnotherapist for healthy lifestyle resolutions and to help you stop smoking. The program also offers drop-in anytime support for one year. Call 351-3700 for more information. Another way to stop smoking, if you are a Maine resident, is to call the free Maine Tobacco Helpline at 1-800-207-1230. The program offers confidential phone support; you won't need to leave the house! In addition to coaching, the Helpline offers free nicotine replacement therapy (the patch or gum) to make quitting less difficult. Call now to find out if you qualify. Additional resources can be found at www.tobaccofreemaine.org.

• **Why Weight?** Includes two visits with a registered dietitian to establish realistic nutritional and caloric goals. Participants also meet weekly with their personal fitness coach for support, education and evaluation. A 12-week gym membership to the Heart Health Institute's fitness center is included in the \$399 fee. Call 351-3700 for more information or to register.

• **Weigh to Go!** at the Heart Health Institute includes a nutritional evaluation and dietary goals established by

a registered dietitian, with frequent follow-ups, and weekly visits with a personal fitness coach for youths between the ages of 10 and 18 and a parent or guardian. An eight-week gym membership for one parent and one youth is also included. For more information or to register, call 351-3700.

• **Wells-Ogunquit Adult Community Education Yoga Classes** begin soon. Call 646-4565 or visit www.wells-ogunquit.maineadulted.org for more information and to register.

One-of-a-kind

• **Fill The Wagon Food Drive**, Saturday, Sept. 25, 8 a.m. to 5 p.m. Coastal Clovers 4-H club and Hannaford in York have partnered to help the York Food Pantry. The food drive will add to 3000 pounds of produce the club has already delivered over the summer. The kids will be collecting donations in throughout the day they will weigh the food and deliver it to the food pantry along with hundreds of pounds of squash they harvested this week. For more information contact Russell Osgood 451-3052.

• **Punkinfiddle, A National Estuaries Day Celebration**, will be held rain or shine at the Wells Reserve at Laudholm on Saturday, Sept. 25, from 10 a.m. to 4 p.m. Punkinfiddle features traditional crafts, hands-on learning, lively music, old-fashioned games, tasty food, farm animals, and lots of smiles in a historic seaside setting. Admission is \$15 a carload (\$10 per carload for Laudholm Trust members).

• **Octoberfest 2010**, Saturday, Sept. 25 from noon to 5 p.m. throughout Dover, N.H. For more information: info@dovernh.org or call 603-742-2218.

• **Saturday, Sept. 25 - The Kennebunk Dog Park** hosts the 4th Annual Best Dog-Gone Dog Show, 10 a.m. to noon at the Kennebunk Dog Park on Sea Road, next to the recycle center. Judging starts at 10:30 a.m. The entry fee is \$5 per dog.

• Saturday, Sept. 25 - Celebrate the 1st anniversary of **Quest Fitness and the Goodall Outpatient Center** and the 2nd anniversary of The Medical Group at 2 Livewell Drive in Kennebunk from 11 a.m. to 2 p.m. There will be face painting, blood pressure screenings, a live DJ, snacks and more. The Animal Welfare Society Mobile Adoption Team will be in attendance with adoptable canines.

• **Final Salon Night of 2010**, Saturday, Sept. 25, 7 to 9 p.m., featuring Nancy Jean Hill, poet and musician extraordinaire Paul Harkins at The Red Door Pottery Studio, 44 Government Street, Kittery. Dessert and coffee served. Free and open to the public. Donations accepted for Footprints Food Pantry. For more information call Elaine at 439-5671 or on the web www.reddoorpottery.com. Salon Night series continues in January 2011 and throughout the year on the last Saturday of each month.

• **Smithsonian Magazine Museum Day**, Saturday, Sept. 25. Kennebunk's Brick Store Museum and Kennebunkport's Seashore Trolley Museum will join participating museums and cultural institutions nationwide to open their doors free of charge to all visitors who download the Museum Day Ticket from www.smithsonian.com/museumday. Visitors presenting the official pass will gain free admission for 2 people to participating venues. 1 ticket is permitted per household, per email address. This one-day event emulates the free admission policy of the Smithsonian Institution's Washington, D.C.-based facilities.

• Saturday & Sunday, Sept 25-26 - **16 alpaca farms across Maine** will be open to the public for the Annual Maine Alpaca Open Farm Weekend. Go to www.mainealpacaforums.com for hours and directions.

• **Not Your Usual Silent Auction**, Saturday, Sept. 25, and Sunday, Sept. 26, from 9 a.m. to 4 p.m. during the Shaker Hill Apple Festival in the historic 1833 Shaker Barn located off of Shaker Hill Road in Alfred. Visit www.yorkcountysheelter-programs.org to view some of the items that have already been donated. Individuals and businesses wishing to donate an item or service are encouraged to contact Mary Doyle at 324-1137 or email: mqdoyle@gmail.com.

• **Pre-Harvest Woodlot Tour**, Saturday, Sept. 25, 9 a.m. to noon at Rivermeadow Tree Farm, Arundel. Join Bert and Joan Cowgill at their Arundel tree farm for a tour of their woodlot. This woodlot is being prepared for a commercial harvest next year. Greg Foster will lead the tour and will discuss the process of selecting trees for harvest, marking skid trails, and working within a river's shoreland zone. A follow-up post-harvest tour will be scheduled next year. Open to the public. Rivermeadow Tree Farm, 169 Limerick Road, Arundel. Contact: Dotti Mozden at 637-3272 or dot.mozden@yahoo.com.

• **Looking for Golfers** - Frank E. Hancock Memorial Golf Tournament to benefit York Hospital. Sign up now for this popular golf tournament now in its 22nd year! On Sunday, Sept. 26th a limited number of golfers will enjoy a wonderful day of golf at the York Golf and Tennis Club. Player fees are \$150 per player and include a box lunch, golf, golf cart, fleece vest and a goody bag filled with items any golfer would love; from golf balls and tees to ball markers and divot repair tools! All this followed by a catered dinner buffet of prime rib and chicken afterward. As always, there will be lots of great raffle and auction prizes, including tickets to the Patriots vs. Vikings game. For more information, please contact the Friendraising Office at 351-2385.

• **Producer of Naval Prison Documentaries Now Brings Family Histories to Life: A Life**

Remembered is a Life Honored, Traip Academy, 12 Williams Ave, Kittery. Thursday, Sept. 30, 7 to 9 p.m. Admission: \$8, to reserve space, call 439.5896, Heather Thibodeau, Director, hthibodeau@kitteryschools.org, www.kitteryschools.org.

• **The Seacoast Democrats of southern York County** will hold Vote your Values rally on Saturday, Oct. 2, 3 to 6 p.m. at Lobster in the Rough, Rt. 1, York. The public is invited. The Seacoast Democrats has a campaign office for the 2010 election in Meadowbrook Plaza in York. For more information, please stop by their office Mon-Friday 10 a.m. to 7 p.m. and Sunday 4 p.m. to 7 p.m., 363-9235.

• **Fryeburg Fair**, Fryeburg, Sunday, Oct. 3 through Monday, Oct. 10, 9 a.m. to 9 p.m.

• **22nd Annual Candlelight Vigil**, Wednesday, Oct. 6, 6 p.m., Central Park, Sanford (rain or shine) sponsored by Caring Unlimited. For more information: www.caring-unlimited.org.

• **Salefest** - York Beach Sidewalk Sale Saturday, Oct. 9 thru Monday, Oct.11, 10 a.m. to 4 p.m. each day. The shops at Short Sand Beach move their stores to the sidewalks for end of season sales.

• **Maine Oyster Fest**, Sunday, Oct. 10, 6 p.m., at the Union Bluff Meeting House, 8 Beach Street on York Beach. Events include an Oyster Shucking competition and an Oyster Luge. For more information call (800) 833-0721.

• **Hilton-Winn Farm Fall Fun Farm Day**, Saturday Oct., 10 a.m. to 4 p.m. Rain date:

Sunday, Oct. 10. Children of all ages, along with their families and friends are welcome. Games, music, arts and crafts, scarecrow making, pumpkin painting, nature hikes, hay rides, farm animals. Haunted house from noon to 4 p.m. with the good and wicked witch. The Hilton-Winn Farm, 189 Ogunquit Road, Cape Neddick. For more information 361-1385 or visit www.winnfarm.org

• **Beekeeping School**, Wednesdays Oct. 6 to Nov. 10, 7 to 9 p.m., Jeremiah Smith Grange, Lee N.H. Cost: \$60. Preregistration required. For more info: 603-347-1059 or amyla44@juno.com.

• **The American Cancer Society** presents Making Strides Against Breast Cancer, Sunday, Oct. 17 in Kittery. In 2009, nearly 300 supporters walked the 3-mile route and helped to raise over \$50,000. To learn more contact Donna Muto at Strides_Maine@cancer.org or call 373 3703.

• **19th Annual Holiday Fair** hosted by the International Women's Club of New England, Saturday, Nov. 6, 9 a.m. to 2 p.m., York Middle School, 30 Organug Road, York. Shop early for unique New England and International gifts: crafts, jewelry, antiques, and more. Buy your holiday decorations, baked goods and enjoy a delicious lunch at the International Women's Club of New England's annual benefit for local women's and children's charities.

• **York Adult & Community Education** - For further information or to register call 363-

7922, or www.yorkadulthoodeducation.org. Music: Ever wanted to learn how to play the guitar? Now is your chance with Introduction to Guitar. Culinary Arts: Ever wonder how to preserve those great garden veggies? Food Preservation is a hands-on workshop to teach you the basics steps for canning and freezing. Computers & Technology: Do you own your own business or want to promote a hobby, non-profit organization or class project? Web Page Design Level 1 will cover the basics of HTML and how to publish your Web page on the Internet. Business & Career: free information evening on the Portsmouth Naval Shipyard Apprentice Program on Wednesday Sept. 29. The four year program features academic and trade theory training, combined with on-the-job training under the guidance of qualified trade journey workers.

• **Every Monday**, Wednesday, and Friday, the Ogunquit Chamber of Commerce sponsors a Guided Historical Walking Tour of Ogunquit. Learn about the 350-year history of Ogunquit, the creation of Perkins Cove, and the establishment of the Marginal Way and Ogunquit Beach as public areas. Tours meet at Katie's at 261 Shore Road, Ogunquit, at 9:30 a.m., and last approximately two hours.

• **The Ogunquit Fire Company Museum**, Firemen's Park at the corner of Shore Road and Cottage Street, Ogunquit, is open 24 hours a day, and features a steam pumper and other fire memorabilia.

Free pizza and drink specials. Contact Tony Myatt at Old Orchard Beach Recreation Department for more info.

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. For more information, call 646-1555 or visit www.wellsreserve.org.

COMMUNITY SERVICE

Send us your listings!

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

Donations, volunteers needed

• **The Brothers of Christian Instruction in Alfred** are looking for a volunteer with desktop publishing experience to help with the layout of their four-page quarterly newsletter. The volunteer can work at their own convenience in preparing this quarterly newsletter to be submitted to the printer for publication. Stories and photos for the four-page newsletter will be provided to the volunteer. If interested in helping with this volunteer responsibility, please contact Brother Jerome at 324-0067.

• **Fall Training Begins at Caring Unlimited**, York County's Domestic Violence Program, for a number of volunteer positions available. Training for Hotline Advocates, Kid Workers and Court Monitors begins Tuesday, Oct. 5 at 6 p.m. at Caring Unlimited's Resource Center, 965 Main Street, Sanford. After the introductory session, volunteers will complete a training session specific to their position. More information about each of the positions is available by calling 490-3227 x111, or visiting the volunteer section of Caring Unlimited's website: www.caring-unlimited.org.

• **The Yarn Sellar** is supporting a local mom with a deployed soldier knit up Helmet liners for the troops. You can print off the pattern at <http://knitting.about.com/od/hatpatterns/a/helmetliner.htm> or come into The Yarn Sellar for a free pattern. The liner needs to be knit in 100% wool (non-flammable) and only in Tan, Brown, Black, or Charcoal. Bring the liner into the shop and it will be shipped out by the local family. The Yarn Sellar, 647 US Route 1 York, 351-1987.

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

• **Women, Work and Community at University College at Saco** is offering free comprehensive credit training and re-employment series on Mondays and Wednesdays through Monday, Nov. 22, 9 a.m. to 12:30 p.m. Contact Ruth Graves, York County Coordinator at 286-1722. Greening Your Marketing Tools for New Employment, University College at Saco, Mondays and Wednesdays, Oct. 25 to Nov. 3, 9 a.m. to 12:30 p.m.; Enhancing Workplace Communications Skills, University College at Saco, Mondays and Wednesdays, Nov. 8 to 22, 9 a.m. to 12:30 p.m.

• **York Hospital's Meal Delivery program** is looking for volunteer drivers with dependable vehicles and good driving records to deliver meals during the day. Drivers are reimbursed for mileage and also provided with a free meal. Anyone interested should contact Roberta Sullivan at 351-2224 or rsullivan@yorkhospital.com, or Leisa Smith at 351-3596 or lsmith@yorkhospital.com.

• **York Community Thrift Shop**, located at 1320 Route 1 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.

Public meals

• Every Tuesday night **Robert's Maine Grill**, Route 1, Kittery, offers a "Community Supper" starting at 5 p.m. The main focus of the supper is a \$12, 3 course menu; their mid-week "recession buster." A portion of proceeds from the Community Suppers is donated to a local nonprofit. Community Suppers are open to the public, and reservations are strongly recommended. For more information about the Community Suppers, or to make a reservation, call 439-0300 or visit www.roberts-mainegrill.com.

• **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.

Local organizations

• **The Kennebunk Savings Bank Foundation's Huntington Common Charitable Fund** has announced that it is accepting grant requests. Since being established in 2006, the Kennebunk Savings Bank Foundation has distributed over \$300,000 to nonprofit organizations that provide programs for seniors. Grant applications are now being accepted. Organizations dedicated to improving the lives of seniors, including those which help with food, medical care, housing and fuel assistance, among other services are encouraged to apply for funding by Friday, Oct. 15 and can apply online at www.kennebunksavings.com. Guided by a Board of Advisors, the Kennebunk Savings Bank Foundation's Huntington Common Charitable Funds go toward helping seniors (ages 65 and older) throughout York County. The Huntington Common Charitable Fund is part of Kennebunk Savings Commu-

nity Investment Program that has contributed over \$7 million to area nonprofit organizations since 1994.

• **The Kittery Historical and Naval Society** meets the second Tuesday of the month at the Lions' Club Building on State Road at 7 p.m. The public is always invited to attend. For further information contact the Kittery Historical and Naval Society, P. O. Box 453, Kittery, ME 30904-3080, 439-3080, or call Barbara Estes at 439-1332.

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

• **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 Masonic 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.

OUTDOORS LISTINGS

Send us your outdoors 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.

• Saturday, Sept. 25 at 8:30 a.m., **Eliot Festival Day 18th Annual 5K Road Race**, Eliot Fire Station, State Road (Route 103), 11 Dixon Road, Eliot. Fast 5K loop, USATF certified, ChampionChip timing, cash awards, t-shirts. Contact Heather Muzeroll Roy (Eliot Festival Road Race), 11 Dixon Road, Eliot, ME, 03903; 451-9334; e-mail eliot5k@hotmail.com.

• Sunday, Sept. 26 at 10 a.m., **Laudholm 5K Trail Run**, historic barn at Wells Reserve, 342 Laudholm Farm Road, Wells. Fundraiser for Wells Reserve at Laudholm. Proceeds benefit reserve operations. Contact Mary Bishop (Laudholm Trust), P.O. Box 1007, Wells, ME, 04090; 646-4521 x145; e-mail mlbishop@laudholm.org.

• Saturday, Oct 2: 9 to 11 a.m., **Center For Wildlife & Mt. A Conservation** host "Eyes Like A Hawk" at the summit of Mt. Agamenticus in Cape Neddick. For more information, www.yorkcenterforwildlife.org/news.htm. Reservations required by e-mail: info@yorkcenterforwildlife.org. Beautiful local hot spot for hawk migration. Bring your binoculars! Meet CFW staff educators and raptor

ambassadors and learn about these birds-of-prey and the challenges they face during fall migration. Mt. A flyway viewing follows. Take a peek at the new Mt. A Learning Lodge.

• Saturday, Oct. 16 at 9:30 a.m., **Sophias Wisdom 5K Run/Walk**, 76 Eldridge Road, Wells. Free Kids Fun Run. Contact Christina Batchelder (Sophias Memorial Fund), P.O. Box 103, Wells, ME, 04090; 337-3778; e-mail sophiawisdom5K@yahoo.com.

• Sunday, Oct. 17: **The Making Strides Against Breast Cancer Walk** will be held in Kittery.

• Sunday, Nov. 7 at 10 a.m.: Harvard Pilgrim Maine Coast Half Marathon, York High School, 1 Stevens Drive, York. All womens race and ONE Lucky Guy chosen by random lottery. Contact Michael St. Laurent at LOCO Sports Inc., PO Box 423, Newmarket, N.H., 03857; (603) 659-2824; e-mail mike@locorunning.com.

• Sunday, Jan. 16, 2011, 12:30 p.m., **Jimmy the Greeks Frozen 4-Miler**, Jimmy the Greeks Brick Oven Restaurant, 215 Saco Ave., Old Orchard Beach. A four-mile race at the warmest point on a winter day.

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

• **Just Us Chickens Gallery**, 9 Walker St., Kittery, 439-4209 presents Stix and Stones - Whimsical sculpture, pottery and fish prints by Pat DeGrandpre now through Thursday, Sept. 30.

• **Cooperative Craft Gallery Seeks New Members.** Just Us Chickens Gallery of Kittery is seeking new enthusiastic full members who want a successful location to sell their wares. With the upcoming holiday season, gallery space is being expanded to accommodate new membership and fresh ideas. Call 439-4209 between Tuesday and Saturday for guidelines or bring a sample of your art form to be left for membership consideration to 9 Walker St., downtown Kittery.

• **Artfest Open House at The Red Door Pottery Studio**, 44 Government St., Kittery, Friday, Oct. 1 through Sunday, Oct. 3, 10 a.m. to 5 p.m. Pottery by Elaine X. Fuller, the fine photography of Lawrence Elbroch and the funky jewelry of Diane Terragni will be featured. For more information contact Elaine at 439-5671 or at www.reddoorpottery.com

• **George Marshall Store Gallery**, 140 Lindsay Road, York. "Lincoln Perry - Falling in Place" and "Timothy Harney - Paintings and Collages." Through Sunday, Oct. 3. Hours: Wednesday - Saturday 10 a.m. to 5 p.m. and Sunday 1 to 5 p.m. 351-1083 or visit www.georgemarshallshoregallery.com

• On Saturday, Oct. 2 the **Tate House Museum** will hold its **6th Annual Decorative Arts Symposium** at the Italian Heritage Center, 40 Westland Avenue (on outer Congress Street) in Portland. Registration and morning refreshments begin at 9 a.m. This year's Symposium, *Secrets of the Colonial Hearth Revealed*, celebrates the Year of the Kitchen. Three respected authorities in early American history and decorative arts will present fascinating information about the colonial kitchen, its contents and food preparation. A surprise speaker will talk about the modern perils of reenacting Benedict Arnold's 1775 march to Quebec. Admission to the Symposium is \$65 for members and \$75 for non-members. This includes morning coffee, luncheon, speakers, and museum tour. For more information, visit www.tatehouse.org. Contact the Tate House Museum at 774-177 or email info@tatehouse.org.

• **Seacoast African American Cultural Center (SAACC)** will host its annual photographic exhibit from Sunday, Oct. 3 through Sunday, Dec. 12. An opening reception for the exhibit will be held Sunday, Oct. 3, from 4 to 6 p.m. at SAACC's headquarters and gallery at the Discover Portsmouth Center, 10 Middle St., Portsmouth (the former Portsmouth Public Library). The event is free and open to the public. The exhibit will be seen during SAACC's regular hours of operation Tuesdays and Thursdays from 1 p.m. to 4 p.m. and Saturdays from 10 a.m. to 4 p.m.

• **Join Maine Artists for a "No Boundaries" Art Show.** The Kittery Art Association will present this Annual Plein Air Show now through

Sunday, Oct. 10. This all-member show includes unique scenes of Kittery and the seacoast area, done in a variety of media. View limitless and open interpretations of intriguing New England expanses. Locations include Sea Point Beach, Brave Boat Harbor, Cutts Island, Gerrish Island, Moores Island, Raynes Neck, Pepperrell Cove, and Fort Foster & Fort McClary. All works are created by local artists, in the outdoor light of Maine's beautiful landscapes. The gallery is located at 8 Coleman Ave., Kittery, off of Route 103. Gallery hours are Thursday 3 to 6 p.m., Saturday noon to 6 p.m. and Sunday noon to 5 p.m. For more information: 451-8384 or visit at www.kitteryartassociation.org.

• **Bold Face Play Readings** - Monthly series continues Monday, Oct. 18 with Bold Face's first reading of a stage adaptation of an American prose classic: *Ethan Frome* by Edith Wharton. Monday, Nov. 15 brings "Or," by Liz Duffy Adams, a "thinking man's sex farce" about Aphra Behn, *The Ragpicker's Dream*, is presented on Monday, Dec. 13. All Bold Face readings are presented in the upper gallery of the Kittery Art Association, 8 Coleman Ave., off Route 103 (Pepperrell Road), just south of Cap'n Simeon's Galley in Kittery Point. Reservations are strongly recommended. Doors open at 6:30 p.m. Audiences are advised to be prompt: reservations not claimed by 7:10 p.m. may be released to accommodate those on the waiting list. Readings start at 7:30 p.m. Tickets are \$10, payable with cash or check at the door. To make reservations, email harborlight@bitstream.net or call 439-5769.

• Entries are being accepted now through Friday, Sept. 24, for the second annual **Yarmouth Art Festival**. The juried show, created in 2009 as a showcase for Maine's growing arts community, will be held Wednesday, Oct. 20 to Saturday, Oct. 23 at St. Bartholomew's Episcopal Church at 396 Gilman Road. The festival welcomes submissions - painting, sculpture, photography, etching and digital media - from any artist 18 and older who maintains a residence in Maine. The fee is \$10 per person for the first piece and \$5 for every additional one. Submissions will be accepted online and must include a digital image of each entry. Participating artists are responsible for delivering their work to the show, and sculpture exhibitors are requested to place their own pieces. To access an entry form and the rules, visit www.yarmouthartfestival.com.

• **Sanford Springvale Art Gallery** presents *Reinventing Oneself, A Personal Journey of Brain Injury*, Exhibit 3 - *Recalculating*, by Hilary Zayed from Wednesday, Oct. 6 through Tuesday, Nov. Gallery hours are Tuesday through Saturday 9 a.m. to 4 p.m., 490-0543.

• **Drift Contemporary Art Gallery** will be opening the exhibition *Two by Two* on Friday, Oct. 1, from 5 to 8 p.m. The solo exhibition will feature an installation of hundreds of 2"x2" original photographs and other selected works by Ali Goodwin, owner and curator of Drift

Gallery. Drift Gallery is participating in Greater York Region Chamber of Commerce Artfest with an Open Studio on Saturday, Oct. 2, from 10 a.m. to 5 p.m. Drift Gallery is located at 7 Shapleigh Road, Kittery. For more information, contact Ali Goodwin at 438-0417 or art@drift-gallery.com, or www.drift-gallery.com.

• **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.

• **Dyer Library and Saco Museum** present a special, small lecture series focusing in on a major exhibition, *In a Place by Himself: The Graphic World of Winslow Homer*, on view through Sunday, Nov. 14. The exhibition will be open for viewing until 8 p.m. the evening of both lectures; free admission after 4 p.m. Winslow Homer in England by Peter Hornby will discuss Winslow Homer's paintings of Cullercoats, England. Main Gallery, Saco Museum on Friday, Sept. 10, at 6 p.m. The Portland Museum of Art's Deputy Director and Chief Curator, Thomas Denenberg, will present a lecture about Winslow Homer's life and works as illustrated by the Portland Museum of Art's unparalleled collection of oils, watercolors, and graphics on Friday, Sept. 17 at 6 p.m. in the Deering Room, Dyer Library The Dyer Library & Saco Museum is located at 371 Main St. (Route 1) in downtown Saco.

• **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 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.barn-gallery.org or call 646-8400.

• **George Marshall Store Gallery**, 140 Lindsay Road, York is showing "Who's Counting - Celebrating 15 years of art, artists and patrons at the George Marshall Store Gallery," which includes the work of 26 New England artists, and "George Lloyd- Selected Works on Paper." 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.

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1 Robert Stevens Drive (off Long Sands Rd),
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• **October 23 8:00 AM - 4:00 PM**
at Coastal Ridge Elementary School

1 Coastal Ridge Drive (off Ridge Road),
York, ME 03909

WELLS

• **October 2 8:00 AM - 4:00 PM**
at Wells Elementary School

276 Sanford Road (Route 109),
Wells, ME 04090

• **October 23 8:00 AM - 4:00 PM**
at Wells Elementary School

276 Sanford Road (Route 109),
Wells, ME 04090

SOUTH BERWICK

• **October 2 8:00 AM - 4:00 PM**
at Marshwood High School

260 Dow Highway (Route 236),
South Berwick, ME 03908

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2 Hospital Drive, Suite 2B,
York, ME 03909

SENIOR CENTERS

• Area senior centers and elderly housing developments are offering clinics to members and community members as scheduled. *Please consult your center for details.*

*** Please note, there is no longer a separate vaccine for H1N1. The 2010 Flu shot contains the vaccine ***
For more information about this year's flu vaccine, please visit the CDC website at www.flu.gov.

Visit www.yorkhospital.com/flu.htm for your flu vaccine registration form and to stay updated on information about this year's flu vaccine.

Call our Immunization Services center for more information at 207-361-3636

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Fiber art by Carol Powley often makes use of vibrant colors.



Kittery artist Carol Powley works primarily with fabric.

ART

SHE'S IN STITCHES

Kittery artist creates fabrics, weaves them into art

By **SUZIE GOODWIN**
The York Independent

I love my job. Not only do I have the opportunity to meet talented local artists, but I learn something every day. Today's lesson is on fiber art. When you Google fiber artists in Maine, you get more than 500 thousand hits. So what is fiber art?

Fiber art makes use of textiles in some form to create art and can include beadwork, crochet, felting, knitting, lacework, quilting, rugs, sewing, and weaving. With many art forms, the subject is the major focus of the piece. But with fiber art, the focus is often on the materials used in the piece as much as the image itself.

Carol Powley is a fiber artist who lives in Kittery. She made her first quilt more than 10 years ago with the help of her neighbor; inspired by a photograph of a quilt she had seen in a magazine. It now hangs in her studio, meticulously crafted and hand quilted, the front of the quilt facing the wall. It serves as a background for her design wall, where she pins her new ideas.

Carol loves color. When she first began working with fabrics, she became frustrated with the selection of fabrics available. The colors were muted. That changed when she took a workshop with Mickey Lawler, a fabric artist and author. The class taught her how to use watercolors to paint on cotton. She began to design her own fabrics and her passion was ignited.

Design and color are a big part of Carol's work. She would paint the cotton fabric,

let it dry in the sun, and then cut it up into strips to make landscapes. Three years ago she learned how to paint on silk, allowing for even more creativity. Painting on cotton is different than painting on silk. With silk, the paint is more predictable and you have better control the flow.

“ There are so many beautiful fabrics available but I still enjoy the creative process in designing my own.”

so there are many techniques to experiment with.

Carol, who once worked as an accountant, later attended art school while living Glassboro, N.J. After her fourth child was born, she signed up for a drawing class, trading childcare with one of her neighbors. They only had one car, which meant walking to campus about a mile away.

12

Cyan
Magenta
Yellow
Black



SUZIE GOODWIN PHOTO

ant colors and bold designs, such as those seen in this work titled "Dahlia Dimension."



SUZIE GOODWIN PHOTO

orics that she herself designs.

sion to her work. Quilting involves three layers sewn together with the pattern, and she spent a considerable amount of time learning to quilting freeform. She also adds beading to her work.

As a child she enjoyed drawing and, at one point, did commission work drawing house portraits in pen and ink. She still loves to draw and belongs to a Sunday morning drawing group in York.

Carol has been doing the fiber arts for the last 10 years, but only got serious about it when she moved to Maine about three years ago. Her sister owns Gravestone Arts in York.

Fiber art is not Carol's only talent. Her home is filled with her paintings; acrylic, oil and watercolor. Her work has been in many galleries through the years and she says her biggest challenge has been criticism.

"It is important to remember that not everyone will like everything, but it's always exciting when someone buys a piece of your work," Carol said.

She sold a lot of work before moving to Maine and says it's difficult to reestablish yourself in a new community. She feels it takes at least three years minimum to establish yourself as an artist and it's important to try to show your work in as many places as possible.

Carol enjoys her art more now that she's older. She enjoys meeting artists and encouraging other artists. You can find her work at both the Kittery & York art associations.

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

"For four years I was criticized and critiqued, but my teachers always remained encouraging. I think I was able to handle it because of my maturity," Carol said. "Had I been younger I probably would've spent the four years in tears. But the teachers liked my work and always encouraged me." She graduated with honors.

The school focused on principles of design rather than technique. She was taught how to see art, colors and textures and what makes a good painting. There were many trips to museums and galleries. That visual design and sense of color is reflected in all her work.

"There are so many beautiful fabrics available but I still enjoy the creative process in designing my own," Carol said.

She began quilting the pieces that she painted which added a whole new dimen-

Did you get your \$50 yet?

L to R: Damian Pisano, Assistant Manager, York Branch; Jackie Roberts, VP/Branch Administrator; Marilyn Hopkins, Market Manager, Buxton Branch

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SARAH GRANT PHOTO

The interior of AJ's Wood Grill Pizza, located at 68 Wallingford Square, Kittery.

PIZZA FROM THE GRILL

AJ's Wood Grill Pizza offers extensive choices for an unusual lunch or dinner

By SARAH GRANT

The York Independent

The décor at AJ's Wood Grill Pizza (68 Wallingford Square, Kittery) is sleek and modern. Overall, the restaurant is narrow and deep, naturally leading you to the ordering counter that all pizza places have past walls of blackboards covered with the daily specials in colorful chalked calligraphy.

Five or six wood tables are scattered around the smallish dine-in area, each surrounded by stainless steel chairs (Note to self: bring warm cushion for winter visits). Two high-stool counters offer interesting vistas.

The larger counter looks out onto downtown Kittery's Wallingford Square. Not exactly a bustling scene, but you might spy an occasional pedestrian or vehicle. The other counter provides a front row seat to watch the goings on in the open kitchen, which actually does bustle quite a bit.

One spectacle to watch in the kitchen is the pizza making process. The pizza cook stretches dough thin, then tosses it onto a grill where it is topped with any combination of a number of creative possibilities. Then the cook slides the whole thing into a raging hot oven to finish it to its melted, caramelized glory.

There is ample choice for pizza on AJ's refreshingly different menu. Among the "Specialty Pizzas" is the "Mediterranean," topped with prosciutto, balsamic fig jam, Great Hill blue cheese and fresh arugula. There are a couple of vegetarian specialties: "Nancy"

features garlic spread, tomato slices, eggplant, artichoke, mozzarella, feta and basil pesto. "Wood-Grilled Ratatouille" is a vessel for a bevy of zucchini, red pepper, onions, eggplant and feta cheese.

Beyond the listed pizza combinations, you can design your own creation on either basic red or white pizzas (12" \$10.95 or 18" for \$12.95) with a long list of uncommon toppings, each available for \$1.25, for example, house-made sausage, grilled shrimp, caramelized onions, mixed mushrooms, roasted peppers and many more. There are no fewer than six various cheese options: provolone, blue, fontina, ricotta, pecorino and feta.

I tried a slice of the special pizza of the day: bacon, basil, tomato, grilled onion and cheese (\$2.50). The flavors were tantalizing enough to make me want to take bite after bite. The crust was not what I crave. I appreciate what they are trying to do with wood grill, but the overall method yielded a cracker-like crust without any chewiness. There was a dearth of any wood smoke flavor.



SARAH GRANT PHOTO

A salad special included roasted butternut squash, goat cheese and candied pecans on field greens.

Suggested sandwiches include an Italian (\$8.95), probably very good with salami, mortadella, hot ham, sharp provolone, tomato, black olives and pickles. "Wallingford Square" combines turkey breast, avocado, house-made bacon, and onion marmalade for \$7.95. Creative customers are invited to build their own sandwich with ingredient options that in addition to deli-style meats and the aforementioned cheeses include a few wood grilled proteins: chicken, shrimp, salmon and steak.

AJ's menu makes a few suggestions for salads; the usual types such as tossed green Caesar, Greek and mixed greens (\$6.45). The kitchen makes all seven of its offered salad dressings.

My lunch partner and I tried one of the specials from the blackboard wall. Described as a salad with roasted butternut squash, goat cheese and candied pecans on field greens with a house-made cranberry dressing (\$8.95); I had high hopes for a delicious dish. The salad arrived sprawled out

“It was as beautiful to behold as it was delicious.”

on a platter large enough to host an entire roasted chicken and accompanying vegetables. I know this because I have used the same sized Corelle platter for this purpose.

The salad was huge; it was way too much for one person, and we soon learned that it was also too much for two. Sometimes less is more. I would have been much happier with half of this salad. The first few

AJ'S WOOD GRILL PIZZA

68 Wallingford Square
Kittery, 439-9700
Open seven days 11 a.m. to 9 p.m.

bites were yummy, but then my taste buds begged to be taken in another direction. The sugary dressing was too sweet and overwhelmed other flavors in the salad. The salad itself lacked crunch with too many soft foods. I longed for onion, spice on the candied pecans, some crispy vegetables, more than just a smattering of goat cheese or perhaps true field greens with their usual promised diversity of mild, spicy and bitter flavors.

Finally, we tried the soup of the day: Potato Leek (\$5.25). There is something complexly magical about the mingling of leeks and fresh potatoes. The soup was superbly flavored, nearly pure white and garnished with parsley and bacon. It was as beautiful to behold as it was delicious. Potato-leek is a rich and filling soup, and once again, its vessel was over-sized. We could not finish it, but we did not mind the suffering we endured in our attempt to do so.

I expect a lot from AJ's because it is the casual sister restaurant to Aneke Jans, a renowned gourmet dining experience that sets very high standards and resulting expectations. I am keeping in mind that AJ's has been open for only six months. I know from my own experience that it takes longer than that to work out all the kinks in a restaurant. There are some great menu ideas and flavors at work there so I will certainly try AJ's Wood Grill Pizza again, perhaps on some winter evening when I am craving a large bowl of sating, delectable soup.

EAT HERE

A weekly column about local food

By SARAH GRANT

The York Independent

• **Have some supper with your ice cream:** Sundaes at the Beach (231 Post Road, Route 1, Moody 646-5425), famous for their homemade ice creams of uncommon flavors and local names (for example, Cape Elizabeth Caramel), has just started to serve lunch and supper items. This season they have kept the menu simple with some of the foods for which Maine is famous: Lobster roll (\$11.95), fried whole belly clams in three sizes from \$9.99 to \$26.99, fried clam dinner served with French fries and cole slaw (\$14.95), or chicken wings (\$7.95). Just recently, owners Natalie and Bob Heleniak have added clam chowder (\$3.69/\$5.99) and sweet potato fries (\$3.99).

They are running a special through the rest of the season of a free single dip cone or cup of their delicious ice cream with the purchase of a lobster roll or any fried clam choice.

The ice cream samples were flying at me while I was chatting with Natalie, and I caught every one of them. I was especially interested in their seasonal flavors. Pumpkin Island Pie, which they are having difficulty keeping in stock because it is so popular, I can only imagine it as heavenly as they were out of it when I stopped by. I did try the Acadia Apple Strudel; it was apple-y with hints of various sweet spices, nuts and a toasty pastry, perhaps phyllo.



Likewise, the apple cider sorbet had intense sweet apple flavor and cinnamon, but no fat.

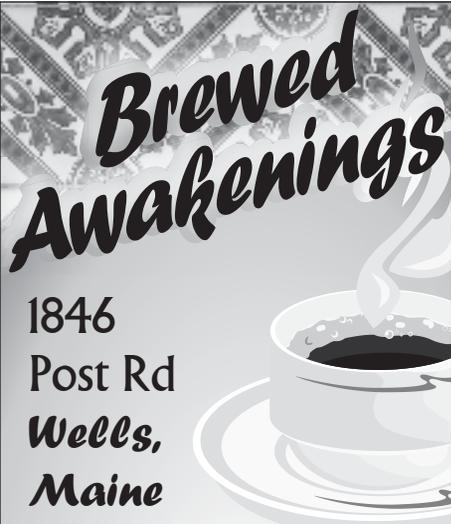
Natalie said that many customers like to drape the apple cider sorbet with the warm caramel sauce from the sundaes bar for a candied apple effect. The hazelnut ice cream has a peanut butter gooiness but a surprising aftertaste that is distinctly roasted hazelnuts. My favorite flavor of the day had to be the cantaloupe ice cream. Oh la la, it is refreshing! It has concentrated cantaloupe flavor, coupled with the sweet cream. I will be ordering that one next time I go in.

Sundaes on the Beach is open daily from noon till 7 p.m. until the end of their season, Sunday, Oct. 31.

• **Organic Valley products abound at Market Basket:** If you can't find the time to get to the local farmers' market to stock up on pasture-raised, grass-fed dairy products, here's the next best thing, and it is a close second. Include Organic Valley products on your shopping list and do all your grocery shopping at Market Basket. Located at 1465 Woodbury Ave # 4, Portsmouth; (603) 436-0413; the nearest Market Basket is a ten-minute ride down Interstate 95 from York.

I have always been amazed by Market Basket's customer service. I always see plenty of knowledgeable personnel on the

CONTINUED ON PAGE 16



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floor. The store manager and his assistants are visible and approachable every time I am in Market Basket. And, get this: the cashiers actually say “thank you” when you give them your hard-earned money. And, I never give them as much money as I do at competing grocery stores. I usually save between 25 and 35 percent on my typical shopping purchases at Market Basket.

Jerry Paquette, assistant store manager, has been with Market Basket/Demoulas for 30 years. He says that the formula for great service and low prices is simple. “It’s a family-owned and family-oriented business. We promote from within, so department managers know the store, not just their department. Customer service is huge for us.”

He went on to talk about how they keep prices low.

“It’s a no brainer for us. We cut out the middleman. We buy directly from the producer at reasonable prices, so we can keep consistently low prices for our customers. We don’t fool around with cards and gimmicks. Our advertising is minimal.”

One of the hard-working Market Basket department managers is Scott Monczewski. Actually the assistant dairy manager, Scott seems to be always on the floor stocking dairy products when I am shopping. He has helped me on numerous occasions, especially lately with the store’s introduction of Organic Valley products within the past year. Most recently, he led me to one of the store’s newer Organic Valley additions: heavy cream.

So why Organic Valley when there are so many “organic” dairy products available? Because they are the only “industrial” organic dairy co-op that promises that all of their dairy cows are strictly pastured. Grass feeding is important because cows are ruminant animals. They cannot digest the “organic” corn and soy beans that some farms feed them. The type of indigestion that results from grain feeding often leads to e-coli infections. That does not happen with pastured cows, not fed grains. Grass fed dairy products are higher levels of vitamin E, omega-3 essential fatty acids, and antioxidants, which help beat infections. I can’t begin to get into the multitude of other health benefits from grass-fed dairy products, but you could check Organic Valley’s website, organicvalley.coop/why-organic/pasture/ where they liken the fabulous flavor of their products to the deliciousness of a tree-ripened peach. Nice analogy.

I buy their butters. Four of them are available at Market Basket: pasteurized, cultured (Sooo good on freshly baked bread), and the regular pounds in salted and unsalted varieties for cooking and baking. The cultured butter has the premium flavor that rivals the butters of France and the U.K. I also buy the heavy cream for desserts and some sauces, the half and half for similar purposes. The cheeses are very good. Market basket carries Organic Valley raw sharp cheddar, feta, pepper jack, muenster and blue cheese crumbles. But my favorite Organic Valley product is the sour cream. It is the best I have ever tasted anywhere.

Okay, to sum up, I love Market Basket and give Organic Valley my highest recommendation over any other supermarket dairy line.

• **Good for You Popcorn:** Since this edition’s cover story is on the Leavitt Theater in Ogunquit, did you know that they provide “healthful” popcorn to their patrons? Well it’s not free, but a small is only \$3, and that’s plenty of popcorn for me. It is also unsalted, and when you ask for butter, that’s what you get: real butter. They proudly display the Land O’Lakes package next to the butter pump at the concession stand. Movie house popcorn has suffered a bad rep in the last several years, but that’s just due to the lousy oils, tons of salt and fake butter flavored oil chain theaters drown it in.

I found these nutritional facts about our favorite movie snack at standardconcessionsupply.com/popcornfacts.html. “Popcorn is a whole grain that contains 40 or more nutrients. The germ in the popcorn kernel contains all of the B complex vitamins, plus vitamin E, riboflavin and thiamine. Popcorn has more protein than any other cereal grain. Popcorn has more iron than eggs, peanuts, spinach, or roast beef. The hull and outer layers are rich in iron, phosphorous and protein. Popcorn has more phosphorous and fiber than potato chips, ice cream cones, or pretzels. Popcorn is a calorie counter’s delight! Unbuttered popcorn only has between 25 and 55 calories per cup.”

Not too shabby for such a tasty, inexpensive snack.

• **Fairs and Fêtes:** On **Saturday, Sept. 25 from 5 to 9 p.m.**, enjoy an evening of delicious tastings at New Hampshire’s premiere craft beer and food pairing event at the beautiful and historic Strawberry Banke Museum. You can sample a wide array of regional craft beers from Smuttynose Brewing Company, Moat Mountain, Allagash and Tuckerman brewers, paired with local culinary creations with an international flair. Your “Passport” world tour includes learning about leading ale and lager styles and meeting the brewers. Strawberry Banke Museum’s cooper will demonstrate the traditional craft of barrel making, and beer brewed in one of his barrels will be available for sampling. This event benefits New Hampshire Public Television and Strawberry Banke Museum. For more information and to purchase tickets, visit nhptv.org/passport/.

Don’t forget the Common Ground Fair in Unity, Maine. The gates open at 9 a.m. on Friday, Sept. 24 through Sunday, Sept. 26 on this organic extravaganza hosted and organized by MOFGA (Maine Organic Farmers and Gardeners Association). Extensive details at www.mofga.org/The-Fair/tabid/135/Default.aspx.

There will be plenty of food and community meals available at the 13th Annual Newmarket Festival. The festival runs from 10 a.m. to 5 pm on Saturday, Sept. 25 and 10 a.m. to 7 p.m. on Sunday, Sept. 26 in downtown Newmarket, N.H. Check the details at heritage-festival.org

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.

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MUSIC LISTINGS

WHO'S PLAYING, WHEN & WHERE

FRIDAY, SEPT. 24

- **The Pousette-Dart Band**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777
- **Jim Weider's Project Percolator**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
- **Bret Michaels**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100
- **Dan Walker**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119
- **Moon Boot Lover**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546
- **Vocalist Sensation**, Ellen O'Brien, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050

SATURDAY, SEPT. 25

- **Lisa Marie Band**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
- **Jerry Short**, 8 p.m., Ships Cellar Pub, York Harbor Inn, Route 1A, York Harbor, Maine, 363-5119
- **Brickyard Blues**, 9 to 12:30 p.m., The Dolphin Striker, 15 Bow Street, Portsmouth, N.H., 603-431-5222

SUNDAY, SEPT. 26

- **Beatles For Sale Cruise Night**, A three-hour harbor tour aboard The Casablanca, where you can enjoy live Beatles music, the autumn North Atlantic waters, and a party with a fully stocked bar. Reservations required. 18 Custom House Wharf, Portland, Maine, 2 to 5 p.m., \$15, Information: 632-4192 or www.harboursedgemaine.com.

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- **The Seacoast Guitar Society** presents guitarist Mary Flower in concert at the Remick Barn at Old York for one night only., 7 p.m. Remick Barn at Old York is located at Museums of Old York (facing church steeple). Call 363-1886 for more information. Tickets are \$15/\$8 students, available at Tulips (Portsmouth) Earcraft (Dover), Museums of Old York (York) by phone and online at www.seacoastguitar.org

TUESDAY, SEPT 28

- **Bluegrass**, 9 p.m., The Stone Church, 5 Granite St., Newmarket, N.H. (603) 292-3546

WEDNESDAY, SEPT 29

- **Orleans**, The Landing at Pine Point, 353 Pine Point Road, Scarborough, Maine, 774-4527
- **Bill Foley**, MC Perkins Cove, 111 Perkins Cove Road, Ogunquit, Maine, 646-6263

THURSDAY, SEPT. 30

- **JP, Chrissie & The Fairground Boys**, 7:30 p.m. The Music Hall, 28 Chestnut St., Portsmouth, N.H. (603) 436-2400
- **Karaoke** 10 p.m., Federal Jack's Brew Pub, 8 Western Ave., Kennebunk, Maine, 967-4322

FRIDAY, OCT. 1

- **Craig Ferguson**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100
- **Groove Authority**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

SATURDAY, OCT. 2

- **Willie McBlind**, Inn on the Blues, 7 Ocean Ave., York

Beach, Maine, 351-3221

THURSDAY, OCT. 7

- **Leo Kottke**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

FRIDAY, OCT. 8

- **Superfrog**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
- **Vocalist Sensation**, Ellen O'Brien, 7 p.m., Blue Sky on York Beach, 2 Beach Street, York Beach, Maine, 363-0050

SATURDAY, OCT. 9

- **Bruce Marshall Group**, All Day, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
- **Sevendust**, 8 p.m., Hampton Beach Casino Ballroom, 169 Ocean Blvd., Hampton Beach, N.H. (603) 929-4100

SUNDAY, OCT. 10

- **Live Jazz with Suede**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

FRIDAY, OCT. 15

- **Substance**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221

SATURDAY, OCT. 16

- **Evan Goodrow**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221
- **Farren Butcher Inc.**, 8 p.m., Jonathan's Restaurant, 92 Bourne Lane, Ogunquit, Maine, 646-4777

SUNDAY, OCT. 17

- **Bob Marley**, Inn on the Blues, 7 Ocean Ave., York Beach, Maine, 351-3221



Entertainment Schedule



9/24

Jim Weider's Project Percolator

9/25

Lisa Maria Band

10/1

Groove Authority

10/2

Willie McBlind

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Crazy River Band 7pm

Sunday 26th

Chicken Shoot 2pm

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Wednesday 29th

B.I.N.G.O. 6pm

Month of October

Saturday 2nd

Del Rays 6pm

Wednesday 6th

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Monthly Meetings

Legion - 1st Monday of month 7pm

S.A.L - 1st Tuesday of month 7pm

AUX - 2nd Monday of month 1pm

House Committee - Last Thurs. of month 6pm

Executive Board - Last Thurs. of month 7pm

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064653



COURTESY PHOTO

University of Maine alumni of fraternity Delta Tau Delta and their wives recently gathered together for lunch at the American Legion Post 56 in York to celebrate each turning 80 years of age. Oldest member, Bainbridge Parsons, 87, of York, attended UMaine after serving in World War II for the China-Burma and India theater. Graduates of 1952, 1953 and 1954, the 'Olde Delts' as they like to call themselves, haven't gotten together since 2006 and plan on gathering as often as they can in the future. Seated left to right: Nancy Dodge, Jen Fox, Annette Cameron. Standing left to right: Andy Mezoian, Bainbridge Parsons, Dave Fox, Mike Dodge, Pat Hurley, Phil Cameron.



Easy A

Easy A (PG-13)

A high school student tells one little lie to a friend and becomes the school tramp in Easy A, a sweet, funny and charming teen comedy.

Olive (Emma Stone) is your average high school nerd-girl — smart and witty and socially invisible (well, average in the movie sense, where these girls are also always standout beauties). To ditch a camping weekend with the hippie-family of her friend Rhi (Alyson Michalka), she tells a well-worn lie: she has a date with A Boy From Another School. In this case, a community college freshman. She doesn't, of course, and spends the weekend doing a charmingly dorky brand of nothing (painting her toenails, learning the words to a bad pop song). When Rhi asks her about the weekend Olive backs into "admitting" that, yes, she went on a date and had sex, but it was a one-weekend stand, never to be repeated.

Olive's tale of being de-virgined is meant only to placate her friend, but the school's lead Jesusfreak, Marianne (Amanda Bynes), overhears and soon Olive has a reputation. And she finds she kind of likes it. She starts dressing tartier and when she gets some static from another True-Love-Waitstype, she comes back with some sass that lands her in detention.

It's there she runs into Brandon (Dan Byrd), a longtime friend who got in trouble for fighting. The injustice of it is that he's the one being fought upon — every day, all the time, he tells her, because he's gay. He sees a ray of light, however, in what Olive's done. Her bit of fake trampiness has made her a high school boldface name. So what if they "had sex," he suggests?

His plight moves her, so she agrees to tramp it up, go to a party with him and fake-rock his world. Afterward, he is immediately accepted by the dude/bro-types who formerly persecuted him. But Olive is marked as a loose woman and, not one to buckle under pressure, she decides to follow the

example of Hester Prynne in the book they're currently reading and she sews a red A on her trumpy new wardrobe.

What makes this such a well-rounded movie is that as Olive slides down the pole of respectability, even she's not sure that the fun she's having is as much fun as she's pretending it is. On the one hand, she feels she's fighting the injustice of the prison-like high school system. But on the other hand, all the lying and the sex talk is actually starting to get to her — much as you would suspect a real girl might be bothered. The movie draws a line between itself — a John Hughes-like tale of teenage life — and the complete unreality of the *Gossip Girl* world. And plenty of people know the truth about her, including other social misfits who offer her gift certificates in exchange for the social currency of having done it. Even the occasional non-social misfit, like Todd (Penn Badgley), the boy she's liked for years, guesses that her overt sluttiness isn't on the level. And then there are the grown-ups who can guess at her game, like her favorite teacher, Mr. Griffith (Thomas Haden Church), who commiserates with Olive about the number of *The Scarlet Letter* reports he gets that mention Demi Moore. Or her parents, played by Patricia Clarkson and Stanley Tucci, a picture of the supportive and loving family.

The movie is not a fantasy in the CW sense, where teens act like twice-divorced 40somethings. It is the older, more endearing kind of teen-movie fantasy about having a great family and a great boyfriend and breaking free of whatever social constraints you think are holding you back. Olive is both a believable teen and the kind of smart self-assured teen we all wish we'd been. And she's funny — the whole movie is funny, in that surprising, gleeful way that finds you actually laughing out loud, not just joining in the smirk. **A-**

Rated PG-13 for mature thematic elements involving teen sexuality, language and some drug material. Directed by Will Gluck and written by Bert V. Royal, Easy A is an hour and

32 minutes long and distributed in wide release by Sony Pictures.

The Town (R)

Ben Affleck and company pull out those Depahhhhted accents for The Town, a cops and robbers movie that feels like it should be a bigger deal than it really is.

We meet Doug MacRay (Ben Affleck), James Coughlin (Jeremy Renner) and the shifty-looking goobers that make up their Charlestown, Mass.,-based crew as they prepare to rob a bank in Cambridge. A mix of gun power and technical knowledge of the layout and workings of the bank and surrounding streets helps them get down to business fairly quickly, much to the terror of the people in the bank including bank assistant manager Claire (Rebecca Hall). She is the one forced to open the vault for the robbers and the one who, after a silent alarm is triggered, is taken as a hostage by the crew. They make their getaway and drop her off unharmed but take her driver's license and threaten her about offering any help to the FBI, which shows up in the form of Adam Frawley (Jon Hamm) and his team. They have been chasing bank robbers from Charlestown and have little to go on. But a few threads from this robbery help Frawley zero in on MacRay and Coughlin.

The Town is a perfectly OK movie. Some day, late winter probably, I'll be home, camped out on the couch with tea, a blanket and a head cold. I'll be surfing around, looking for something that I can watch while in a Nyquil fog. I'll flip to *The Town*. And, assuming there are no Lennie Brisco *Law & Orders* on, I'll probably stay there. That is about the speed of this movie.

Which is not to say it's a bad movie. The acting is, across the board, decent and rises to something like noteworthy with Jeremy Renner. He plays a squirrely, nutty guy and does it in a way that lets us can understand him without necessarily sympathizing with him. There is a nice authenticity that Affleck creates in the movie overall. He uses locations, support-

ing actors and extras and a general tone that make you feel like you're watching something about Boston, not just some fake generic East Coast city with a showy accent. Blake Lively shows up to play Coughlin's sister and Doug's former girlfriend. She is very good — maybe too good, snarks the schadenfreude in me — a playing a rundown, worn-out girl who is old before her time.

But the movie doesn't push beyond "fine." I felt interested while watching it, but not engrossed. *The Town* does everything right but it doesn't do anything extraordinary.

B-

Rated R for strong violence, pervasive language, some sexuality and drug use. Directed by Ben Affleck and written by Peter Craig, Ben Affleck and Aaron Stockard (from a novel by Chuck Hogan), The Town is two hours long and distributed in wide release by Warner Bros.

Devil (PG-13)

The prince of darkness is made flesh and walks the earth in order to mess with some people stuck in an elevator in Devil, a horror movie that — isn't it implied? — comes from the mind of M. Night Shyamalan.

If Wikipedia can be believed, this is but the first of at least three movies to be released as part of The Night Chronicles, movies with a Shyamalan connection but the man himself is neither the screenwriter or the director (see thenightchronicles.com and decide for yourself how much of a cop-out this is from the maker of *The Happening* and the even more ridiculous *Lady in the Water*). What makes this a Shyamalan movie for me is a particular scene when we are informed that the Devil himself is among us. How do we know? Look, says the religious man trying to convince some skeptics. He flips a piece of toast up in the air and it lands jelly side down. When the Devil is around, everything goes wrong, the man says. Damn you, Satan, and your staining-the-carpet-with-jelly ways.

A man jumps out of a skyscraper window and Detective Bowden

(Chris Messina) is there to investigate. Lucky timing because, as he's trying to figure out the situation with the dead person, five people walk into an elevator: an older woman (Jenny O'Hara), a younger woman (Bojana Novakovic), a shifty-looking young dude (Logan Marshall-Green), a creepy mattress salesman (Geoffrey Arend) and a security guard (Bokeem Woodbine). The elevator jerks to a stop and the people are stuck. In the building's security office, guards Lustig (Matt Craven) and Ramirez (Jacob Vargas) are watching on the security cameras. They can talk to the elevator but they can't hear them. They can see them, but when the lights start to flicker and the younger woman is bloodied (animal attack? knife poke? bite of a camouflaged green wolf?), they can't help. Detective Bowden is called in to help figure out what's going on in the elevator and help the people get out. But Ramirez, who isn't just a hysterical, superstitious Latin stereotype but also the movie's narrator, doesn't think this is just a case of people freaking out in a malfunctioning elevator. He sees the hand of the Dark One in this.

Afterall, there's the irrefutable proof of that jellied toast. And a flash of a demonic face on the security camera. Because the Devil, evil through he is, likes to have his picture taken.

To be honest, my biggest problem with *Devil* isn't the flat-out ridiculousness of the jelly-on-floor-proves-existence-of-Devil scene, it's that more scenes weren't this absurd. Most of the movie is dull — watching a guy try to fix an elevator is boring, watching a guy try to fix an elevator that we know can't be fixed is even more boring. And no, his potential death doesn't make it more interesting. The trailer has already informed us of the movie's basic premise and the title tells us who is behind it all. The movie takes forever to catch the characters up on what we go in knowing and then doesn't do anything interesting with it. Who is the devil?

Devil had two basic options — be creepy (confined space, how well can you really trust anyone, is something supernatural happening or not) or be campy (more jelly-related experiments). The movie picks neither and is ho-hum as a result. Banality of evil? How about the evil of charging \$8 and up for banality. **D+**

Rated PG-13 for violence and disturbing images, thematic material and some language including sexual references. Directed by John Erick Dowdle and written by Brian Nelson from a story by M. Night Shyamalan, Devil is an hour and 20 minutes long and distributed in wide release by Universal Pictures.

WHERE TO SEE THE FLICKS

For films and showtimes, call the theater.

Wells Five Star Cinema 7
75 Wells Plaza, Wells, Maine • (207) 646-0500
Regal Cinemas Newington 15
45 Gosling Road, Newington, N.H. • (603) 431-4200
The Music Hall
28 Chestnut St., Portsmouth, N.H. • (207)

436-9900
Smitty's Sanford Cinema & Pub
1364 Main St., Sanford, Maine • (207) 490-0000
Smitty's Cinemas Biddeford 8
420 Alfred Road, Biddeford, Maine • (207) 283-4500
The Cinemagic & IMAX in Saco

779 Portland Road, Saco, Maine • (207) 282-6234
Cinemagic Grand Stadium at Clarks Pond
333 Clarks Pond Highway, South Portland, Maine • (207) 772-6023
Leavitt Theatre
259 Main St., Ogunquit • (207) 646-3123

CLICK AND CLACK GUIDE INCREDIBLY TENACIOUS READER



Dear Tom and Ray:

In my infinite wisdom, I woke up early one Saturday morning and decided I would do something productive with my weekend. Even though I've never attempted any sort of car repair in my life, I decided to change the front brake rotors on my 2006 Ford Ranger. I bought all the tools necessary for the job, cranked up the radio and got the front passenger brake rotor replaced in just under 16 hours. NNNNNice! I took the car for a test drive, and the brakes did just fine, no issues. Then I moved on to the driver's-side brake rotor, which took just about four hours, given all the experience I'd gained on the other side. But then I had a problem: I went for a test drive, and my ABS system started to activate when I slowed down to under 2 mph or so. I can feel the pumping in the pedal and hear a bit of a humming noise. Well, that was about five months

ago, and unfortunately, the problem hasn't worked itself out yet. I did some research, cleaned the speed sensors on both sides and checked to see if the reluctor wheels were the same as the ones on the old rotors I'd removed. They are. Not sure where to go from here. How can I figure out what I screwed up? Thank you. —Peter

RAY: Just out of curiosity, we did a survey of 527 normal people, and asked them at what point they would have given up on this job. Even the outliers walked away after five hours, Peter. And you should have, too!

TOM: Clearly, you're a person who needs to be watched carefully. But you probably knew that already.

RAY: There are two things you may have screwed up on your brakes. One is that you may have damaged the reluctor, or "chopper wheel."

TOM: The reluctor is a disc that spins along with the wheel. It has a series of notches on it, and the ABS wheel sensor uses those notches to determine how fast the wheel is turning. If you cracked the reluctor while replacing the rotors, for instance, it could be causing the wheel sensor to read the wheel speed incorrectly.

RAY: But a more likely possibility is that you damaged an ABS sensor (there's one on each wheel). You say you cleaned the sensors, but we've cleaned my brother, and it hasn't made him function any better. Sometimes things just need to be replaced.

TOM: What you need to do is try replac-

ing the ABS sensor on the driver's side. It's an easy job, Peter. Twenty-five hours, max.

Dear Tom and Ray:

My wife has a 1994 Toyota Camry with a very loud exhaust. I figured there has to be a hole somewhere causing this. So, when I got home today, I started her car and could tell that the noise was coming from the front. As soon as I looked underneath, I could see a hole. It is well before the manifold, in plain view, and is located on the pipe. But it's not a rust hole or a crack; it looks like a hole that was intentionally put there. Then I immediately noticed, hanging right next to it, a small tube that looks like an exact fit for the hole. It is obvious that this tube is supposed to be connected to this pipe. What is it, and is it an easy fix? —Jeff

RAY: Boy, you're really taxing the old brain cells by asking us to remember what the exhaust pipe on a '94 Camry looks like. Sure you don't want to quiz us on the Second Italo-Abyssinian War instead?

TOM: I think that hole was some kind of test port.

RAY: I think my brother's right. A lot of cars from that era had a tube in the engine compartment that plugged right into the exhaust pipe, before the catalytic converter. It allowed the mechanic to stick a probe into the tube and analyze the pre-converter exhaust.

TOM: Then he could compare that reading with the exhaust coming out the tailpipe — on the other side of the converter — and

see how well the converter was working.

RAY: But that tube has now rusted off, and all you're left with is the hole. And since you really don't need the tube anymore, just have someone weld or braze the hole shut for you.

TOM: Or you can go with my brother's favorite exhaust repair product: frozen concentrated orange juice cans.

RAY: Nah, they haven't been the same since they switched over to cardboard. Too many fires! In any case, I wouldn't spend a lot of money on repairing it, because chances are good you're going to have to replace the whole exhaust system before long. If that connector has rusted off, chances are there's a lot more rust where that came from, Jeff. Good luck.

Tom and Ray offer a strategy for everyone who's shopping for a car. Find yours in their pamphlet "Should I Buy, Lease, or Steal My Next Car?" Send \$4.75 (check or money order) to Next Car, P.O. Box 536475, Orlando, FL 32853-6475. Get more Click and Clack in their new book, "Ask Click and Clack: Answers from Car Talk." Got a question about cars? Write to Click and Clack by visiting the Car Talk Web site at www.cartalk.com.

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Horoscopes

By Rusty

The southern Maine Coast's leading astrologer and understudy for Sally Struthers in "Chicago"

Aries (March 21-April 19): Something great is headed your way—to be more specific, something that's a great disappointment.

Taurus (April 20-May 20): To err is human, to forgive divine. Today you will be very, very human.

Gemini (May 21-June 20): Stop worrying about what others think of you. It couldn't get any worse than it already is, anyway.

Cancer (June 21-July 22): Take my horoscope, please!

Leo (July 23-Aug. 22): You

have a song in your heart. Unfortunately, it's "You Light Up My Life."

Virgo (Aug. 23-Sept. 22): Your horoscope calls for a big surprise today, but due to a typographical error you will get a fig surprise.

Libra (Sept. 23-Oct. 22): You will choose to take the the road less travelled, only to discover it goes through your ex-wife's neighborhood.

Scorpio (Oct. 23-Nov. 21): You are about to undertake an

extended journey to an exotic

place, and your friends couldn't be happier.

Sagittarius (Nov. 22-Dec. 21): Worrying never solved any problem, which is something that really concerns me.

Capricorn (Dec. 22-Jan. 19): It takes a village to raise a child. In your case, it takes a village to maintain a village idiot.

Aquarius (Jan. 20-Feb. 18): You have so much to give to the world, which is good because the world is ready to take everything you've got.

Pisces (Feb. 19-March 20): Like you're really going to believe what I tell you. Okay, stand with your barefeet in a bucket of ice water all day. How did that feel?

People

• **Paul P. Sweeney**, a resident of Kittery, has earned an Associate in Science in Nursing from Excelsior College, Albany, N.Y.

• **Courtney Tufts** has joined Sanford Institution for Savings as Commercial Loan Portfolio Officer. Tufts brings over 18 years of banking experience with a strong foundation in commercial services. Tufts currently resides in Wells with her husband.

• St. Lawrence University in Canton, New York, welcomes **Darilynn L. Birse** of Kittery as a member of the Class of 2014.

• **Haley Webster**, a resident of York, was among 150 students in Providence

College's Class of 2014 who spent their first days in Providence participating in the College's 20th annual Urban Action program.

• Major General John W. Libby, The Adjutant General, Maine National Guard announces the promotion to the rank specified below for the following Maine Army National Guard Soldiers: **Todd Abbott** of Arundel, promoted to CPT, Company B, 3/172d Infantry (Mountain); **Laura Deboer**, of Acton, promoted to SPC, 52d Troop Command; **Nathan Rancourt**, of Sanford, promoted to PFC, 52d Troop Command; **Joshua Belanger**, of Springvale, promoted to PFC, 152d Maintenance Company.

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FOREIGN AND DOMESTIC



LOOKING FOR A HOME

Celebrate the One Year Anniversary of Quest Fitness and the Goodall Outpatient Center, and the Second Anniversary of The Medical Group, at 2 Livewell Drive in Kennebunk on Saturday, Sept. 25 from 11 a.m. to 2 p.m.. There will be Face Painting, Blood Pressure Screenings, Live DJ, snacks and more. The Animal Welfare Society Mobile Adoption Team will be in attendance with adoptable canines.

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-society.org or call 985-3244.

Bayou

This handsome man is Bayou! He is a sweet 3 year-old. Bayou is a bit reserved at first but once he knows you want to be his friend he is a sweet and goofy guy. Once given a sound schedule to follow daily Bayou will catch on in no time. He is a sweet and sensitive boy sharing his new home with confident and playful dogs and children over the age of eight. If Bayou sounds like the one for you please fill out our questionnaire and stop in with your family including dogs to meet him.



should do just fine sharing her new home with certain other dogs, cats and children over the age of six due to her high energy level. If this fun loving girl sounds like the perfect pet for your family please fill out our questionnaire and stop in with your family including dogs to meet Justice.

Forrest

Meet Forrest, a 1-and-a-half year old Pitbull. Forrest is a big, lovable fellow. He can be active, so regular playtime and daily walks would be great for him. He should do fine sharing a new home with other dogs and children over the age of 8. If you'd like to adopt Forrest, please fill out an adoption questionnaire and then bring your whole family, including dogs, in to meet him.



Justice

This beautiful girl is Justice. She is 2 year-old Pitbull. Justice is a smart girl who knows the commands "sit", "speak", "down", "come" and would love to learn more. Justice will need daily runs as well as plenty of play time. Justice loves her people and



Dakota

Meet Dakota! She is a beautiful 3 year-old cat. Dakota will do ok with other cats even though she may hiss and bat at them from time to time. If this gorgeous girl sounds like a match for you please fill out our questionnaire and stop in to meet Dakota.



Amber

This seductive beauty is Amber, a 4-year old cat with a gorgeous black coat. She doesn't mind the company of other cats, so she should be fine sharing a new home with such. If you'd like to adopt Amber, please fill out our questionnaire and then stop in to meet her.



Snap

This cutie pie is Snap! She is an adult female Teddy Bear Hamster. She would love for her new family to handle her on a daily basis in order to keep her this way. If you provide her with all of these things Snap should live a happy healthy life. If you are interested in adopting her please fill out our questionnaire and stop in to meet Snap.



Duke & Ringo

Meet Duke (all brown) and Ringo (brown & white). They are 1year-old rats. They are the best of friends, so we're going to ask that they go to a home together. If you'd like to adopt these handsome fellows, please fill out an adoption questionnaire and then stop in to meet them.



TIDE CHART

York Harbor



Friday, Sept. 24
High Tide, 12:13 a.m.
Low Tide, 6:25 a.m.
High Tide, 12:25 p.m.
Low Tide, 6:46 p.m.

Tuesday, Sept. 28
High Tide, 2:38 a.m.
Low Tide, 8:44 a.m.
High Tide, 2:46 p.m.
Low Tide, 9:19 p.m.

Saturday, Sept. 25
High Tide, 1:58 a.m.
Low Tide, 8:01 a.m.
High Tide, 2:05 p.m.
Low Tide, 8:35 p.m.

Wednesday, Sept. 29
High Tide, 3:23 a.m.
Low Tide, 9:28 a.m.
High Tide, 3:33 p.m.
Low Tide, 10:09 p.m.

Sunday, Sept. 26
High Tide, 1:21 a.m.
Low Tide, 7:29 a.m.
High Tide, 1:29 p.m.
Low Tide, 7:56 p.m.

Thursday, Sept. 30
High Tide, 4:13 a.m.
Low Tide, 10:20 a.m.
High Tide, 4:26 p.m.
Low Tide, 11:05 p.m.

Monday, Sept. 27
High Tide, 1:58 a.m.
Low Tide, 8:04 a.m.
High Tide, 2:05 p.m.
Low Tide, 8:35 p.m.

Friday, Oct. 1
High Tide, 5:11 a.m.
Low Tide, 11:18 a.m.
High Tide, 5:26 p.m.

Saturday, Oct. 2
High Tide, 6:14 a.m.
Low Tide, 12:07 a.m.
High Tide, 6:31 p.m.
Low Tide, 12:23 p.m.

Sunday, Oct. 3
High Tide, 7:18 a.m.
Low Tide, 1:11 a.m.
High Tide, 7:38 p.m.
Low Tide, 1:30 p.m.

Monday, Oct. 4
High Tide, 8:20 a.m.
Low Tide, 2:13 a.m.
High Tide, 8:41 p.m.
Low Tide, 2:35 p.m.

Tuesday, Oct. 5
High Tide, 9:17 a.m.
Low Tide, 3:11 a.m.
High Tide, 9:41 p.m.
Low Tide, 3:35 p.m.

Wednesday, Oct. 6
High Tide, 10:10 a.m.
Low Tide, 4:05 a.m.
High Tide, 10:37 p.m.
Low Tide, 4:32 p.m.

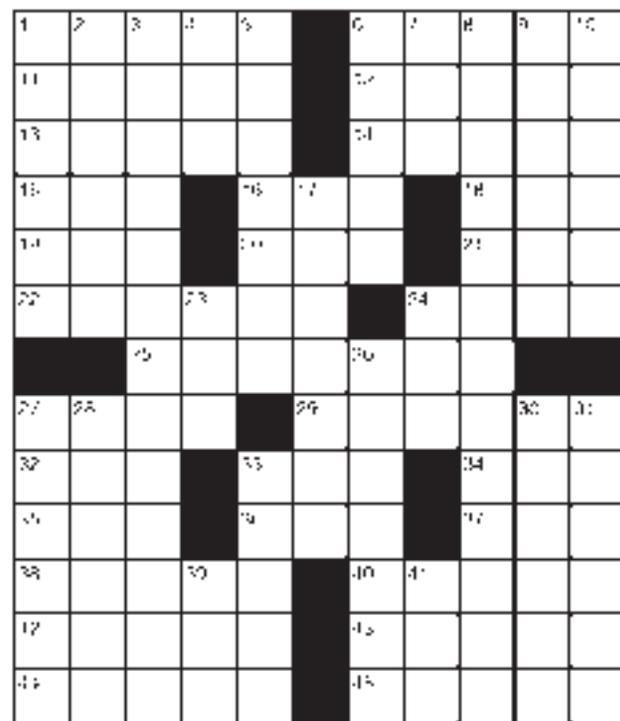
Thursday, Oct. 7
High Tide, 11:00 a.m.
Low Tide, 4:56 a.m.
High Tide, 11:30 p.m.
Low Tide, 5:25 p.m.

Friday, Oct. 8
High Tide, 11:49 a.m.
Low Tide, 5:45 a.m.
High Tide, 6:17 p.m.
Low Tide, 6:46 p.m.

CROSSWORD PUZZLE

ACROSS

- 1 Dances by jumping up and down
- 6 "Vacation" singers
- 11 Bumbling
- 12 News subject
- 13 Brawl
- 14 Home run, in slang
- 15 Langley org.
- 16 Frat letter
- 18 Paris pal
- 19 Antlered animal
- 20 Cooking need
- 21 Ludacris' music
- 22 Fast pitch
- 24 Fan publication
- 25 South American capital
- 27 Like some Chardonnays
- 29 Comes to a point
- 32 NFL player
- 33 Bro's kin
- 34 Unconscious
- 35 Outback runner
- 36 Sound of delight
- 37 Merkel of movies
- 38 Insurance worker



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- 40 Conductor's need
- 42 Win by _
- 43 Audibly
- 44 Makes finer
- 45 Flat floats

DOWN

- 1 Fishy sign
- 2 "Ah, Wilderness" playwright
- 3 Enjoy
- 4 Choose
- 5 Plug
- 6 Joke teller's question
- 7 Fertility clinic topic
- 8 Provoke
- 9 Kind of band
- 10 Rank indicator
- 17 Hamlet's friend
- 23 Calendar box
- 24 Ray-gun sound
- 26 Reception feature
- 27 Verdi output
- 28 Designer Giorgio
- 30 Become depleted
- 31 Arises
- 33 Tender areas
- 39 Id _
- 41 Copying

SUDOKU

Conceptis Sudoku

By Dave Green

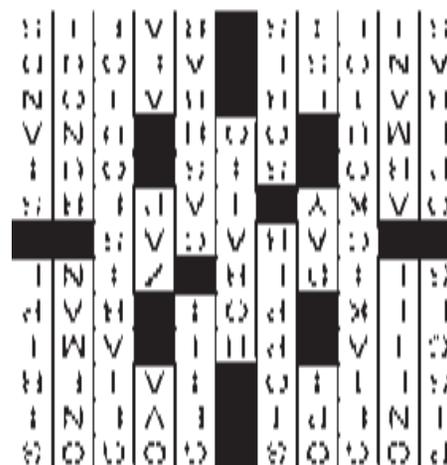
		6	2		7	9		
		2		5		4		
			8					
4						7		1
	7			2			3	
5		3						9
					2			
		5		7		6		
		8	9		3	2		

Difficulty Level ★★★★★

9/24

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Crossword Solution



Sudoku Solution

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

OBITUARIES

**Lauris Levi Grant**

Lauris Levi Grant, 92, recently of Norwich, Vt., passed away on Saturday, Sept. 4, 2010 surrounded by family and friends.

Lauris, whom everyone called "Laurie," was born on Aug. 13, 1918, the son of the late Irene Gardener Copp Grant and Levi Evremond Pageth Grant of Beverly, Mass. The family moved to Lynn, where Laurie spent most of his growing years.

Laurie was the first in his family to earn a college degree. He attended Tufts University in Medford, Mass., relying on his track scholarship, loans and several part time jobs to pay for tuition. Laurie was co-captain of the track team his senior year and held the freshman high jump record at Tufts for nearly two decades. Laurie went on to achieve his degree in electrical engineering in 1940.

He met his bride at Tufts, the love of his life, Dorothy Hall Lewis, an English major, who hailed from Medford. They were married on June 22, 1941 and continued to live in the Boston area, where Laurie was employed in the sales department of Westinghouse.

In 1944, Laurie joined the U.S. Navy and was commissioned as Lieutenant JG. He was among those in the research think tank that developed SONAR, which saved many lives during the remainder of World War II, subsequent wars and during peacetime

ocean minesweeping. Laurie was also on the development team for underwater television in a wartime collaboration between the U.S. Navy and General Electric.

After the war, Laurie worked for Westinghouse Electric Corp. until 1975. His reputation as an "idea man" quickly moved him into marketing management and from the Boston office to Pittsburgh and ultimately Elmira, N.Y. From 1975 to his retirement in 1983, he was vice president of marketing for Hardinge Brothers, Inc. in Elmira, where his innovative marketing methods expanded the company to the worldwide marketplace.

Laurie and his family enjoyed many happy summers at their farm in South Berwick. Eleven years ago, Laurie and his wife, Dorothy retired to the farm as year-round residents.

Laurie loved telling his children and later his grandchildren stories filled with lore and wisdom. He had a sense of humor and companionship that attracted many friends.

He is pre-deceased by his wife, Dorothy, of 63 years and leaves three children: Edwin Grant and his wife Ruth of Vergennes, Vt.; Elizabeth and her husband Percy Young of Thetford, Vt.; Sarah Garcia-Grant of South Berwick; five grandchildren and two great-grand children. His four brothers and one sister predeceased him.

The family is planning a military service for a later date. In lieu of flowers, please send donations to South Berwick Ambulance and Rescue, P.O. Box 157, South Berwick, ME 03908, or Veterans of Foreign Wars Maine, check memo: "VFW Military Services," "Operation Uplink" or "Unmet Needs" for active duty personnel, VFW Post 6977, c/o Larry Wicker, Maine

Quartermaster, P.O. Box 201, 75 Cape Neddick Road, York Beach, ME 03910 For more info, call 363-9827 between 7 and 9 a.m. Monday through Friday.

Leslie Amos Theriault

Leslie Amos Theriault, 94, of Agamenticus Ave., York, died Friday, Sept. 10, 2010 in York Hospital. He was born Nov. 8, 1915 in Tignish, Prince Edward Island, Canada, a son of the late Edward N. and Lillian (Bernard) Theriault and was raised in Mexico, and Reading, Mass.

He had worked as a sugar boiler for Revere Sugar Refineries. His wife of 70 years, Dora M. (Hazzard) Theriault died in 2006.

He leaves two sons, Robert Theriault of Lebanon and Allen Theriault of Cape Neddick; a sister, Lorraine Marks of Scottsville, Ky.; seven grandchildren and 16 great-grandchildren. Funeral services will be private. Lucas & Eaton Funeral Home, 91 Long Sands Road, York, Maine is directing arrangements. Visit www.lucaseatonfuneralhome.com.

Crestina E. Early

Crestina E. Early, 80, died Wednesday, Sept. 15, 2010 at Kindred Hospital in Peabody, Mass. after a long illness.

Cres was born in Nocelle, Italy and came to this country as an infant with her mother and father Anna and Joseph Cefalo. She graduated from York High School and Boston University. She taught many years as a music supervisor in the Kittery School Department and as a teacher at Bethel Christian Academy and was also an instructor at the Adult Education Program of Portsmouth.

Her husband Bill Early Sr. died in 1970 and her sister Andrea Merrill died January 8, 2010.

She leaves a son, Bill Early.

Funeral arrangements will be held privately. Memorial contributions may be made to a charity of one's choice. Lucas & Eaton Funeral Home, 91 Long Sands Road, York, Maine is directing arrangements. Visit www.lucaseatonfuneralhome.com.

LOCAL BIRTHS

The following births were recorded recently at York Hospital:

- Born: August 13, 2010, **Nicholas Ronald-James Flynn**, baby son of Charity & Todd Flynn of Kittery. Proud grandparents are Zolanna & Jeffrey Tice of Eliot, Alenda & Ronald Jette of Eliot, James Flynn of Salem, Ore. Happy siblings are Samantha, Shauna, Arianna, Melody, Ava & Benjamin
- Born: August 15, 2010,

- Timothy Ryan Eager**, baby son of Hillari & Sean Eager of York. Proud grandparents are Greg & Laurie Chapman of Cape Neddick, Ralph & Cathy Eager of Kittery. Happy siblings are Hannah & Ben
- Born: August 17, 2010, **Johanna Marie Filiettaz**, baby daughter of Cynthia & Michael Filiettaz of Cape Neddick. Proud grandparents are Richard & Sylvia Filiettaz of Cape Neddick, Edward Clark of West Sepoise, Vivian Clark of Wyndham
- Born: August 26, 2010,

- Cameron Aceto**, baby son of Linsley & Michael Aceto of Cape Neddick. Proud grandparents are Pamela & Charles Stone of Mashpee, Mass., Bernice Aceto of Woburn, Mass., John Aceto (deceased) of Woburn, Mass. Happy siblings are Garrett & Brett
- Born: August 27, 2010, **Everett York O'Brien**, baby son of Sara Fitzgerald O'Brien & Miles O'Brien of York. Proud grandparents are Richard O'Brien of Washington, D.C., Gail & Andrew Fortin of York

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READER OPINION

LETTERS

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

Thanks to all who helped

To the Editor,
On behalf of the Museums of Old York, we want to thank the many committee volunteers, hotels, inns and restaurants who contributed to the success of the Old York Antiques Show Preview Party, Friday, Sept. 10. We are especially grateful to Preview Party Chair, Becky Sacchetti, for her tireless energy and vision for a beautiful event. The decorating committee (Sue Little, Chelsey Remington, David Simpson and Julie Steedman) created a very festive atmosphere with luminaries, mums and pumpkins.

All food and beverage donations were orchestrated by York Harbor Inn Pub Manager, Holly Sault, and committee member, Samaro Sarno. Donors included Animals Bring Life to Everyone (ABLE), Cola Northern New England, Lobster Cove, Long Sands General Store, Lucia's Kitchen, Brad Miller, My Wine-y Sister, St. Joe's Coffee, Stage Neck Inn, The Stolen Menu Café, Union Bluff Hotel,

Woody's Brick Oven Pizza and York Deli. Boutonnieres for the antique dealers were donated by York Flower Shop.

Thank you for your generous contributions. Special thanks to the York Harbor Inn for the loan of tables, linens and beverage servers. We could not have done it without you! Lastly, we thank the many attendees who made Old York's Antiques Show Preview Party a success, and by doing so, generously supported the museum's highly regarded educational programs for children.

The 2010 Old York Antiques Show was sponsored by Chubb Personal Insurance, Hap Moore Antiques Auctions, Kennebunk Savings Bank, Law Office of James B. Bartlett, Morgillo Financial Management, Period Design Restoration, Team Wunder-RE/MAX Realty One, York Antiques Gallery and York Hospital. Many thanks for your financial support!

Anne Driscoll,
Old York Antiques Show
Committee Chair

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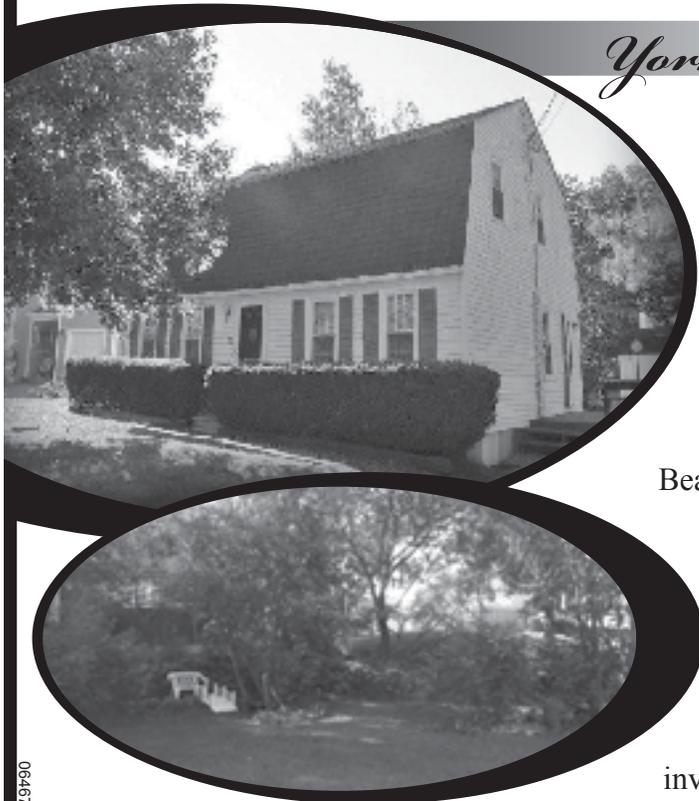
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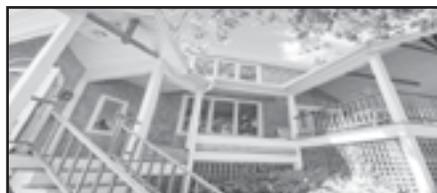
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YORK



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Jim Hager 207-361-7169

YORK



Near the York River and the Ocean, this home has 3 bedrooms, 2 baths, a fireplace in the living room, a beautiful 4 season glass sun-room that leads to a deck, hardwood floors throughout plus a room for a den or office. **\$329,900**

Nancy Raynes 207-233-1693

YORK



YORK. Cozy Post & Beam Townhouse offering open floor plan with exposed beams, cathedral ceilings, skylights, large 24 x 8 deck, wood pellet stove, AC and 2 car garage. Be close to highway, town, beaches, and enjoy the assoc's tennis courts and swimming. **\$192,000**

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MOODY



A truly stylish home with this sparkling new construction tucked in a quiet neighborhood. 3 gracious bdrms, hardwood floors, charming front porch, large back deck & a wonderful lot that allows for expansion. ONLY 1 MILE TO BEACH w/water views from street! **\$224,900**

Gail Benson 207-251-0632

CAPE NEDDICK



Charming retreat- 1/2 mi to the beach & can be year round or part. Nestled in the trees offering appealing landscape & tranquility. Unwind on the patio, enjoy surrounding sights sounds & smells. Very special, come see! **\$245,000**

Joanne Stone 207-337-2359

WELLS



WELLS. Tranquil lovely setting for this Gambrel home 1.5 miles to the beach! Features include 3 bedrooms, 1 full and one 1/2 bath, laundry on the first floor, galley kitchen, living dining area, pine floors. **\$229,900**

Andy Stotz 207-730-1350

YORK



Shore Road! Location, location location with pretty grounds. Short walk to Perkins Cove. Charming 4 B.R. home, two lovely fireplaces nicely landscaped Cape. Maine charm, offers two kitchens, screened porch and lots of privacy. **\$498,000**

George Wilson 207-251-2941

MOODY



This home has all the value that you might find in a short sale without being one! Freshly painted family room, new carpets & laminate floors, new appliances, new windows, charming in every way. Perfect first, vacation, or retirement home. Priced to sell. Don't drive through the neighborhood and pass this up! **\$237,000**

Gail Benson 207-251-0632

OGUNQUIT



WALK TO THE BEACH! UNDER ASSESSED VALUE! Exceptional 4 bedroom, 2.5 bath home amenities include a fire place in living room, large master suite, attached garage and a private deck. INVESTORS, this home has a great rental history. **\$425,000**

Bob Davis 207-251-2819

KENNEBUNK



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