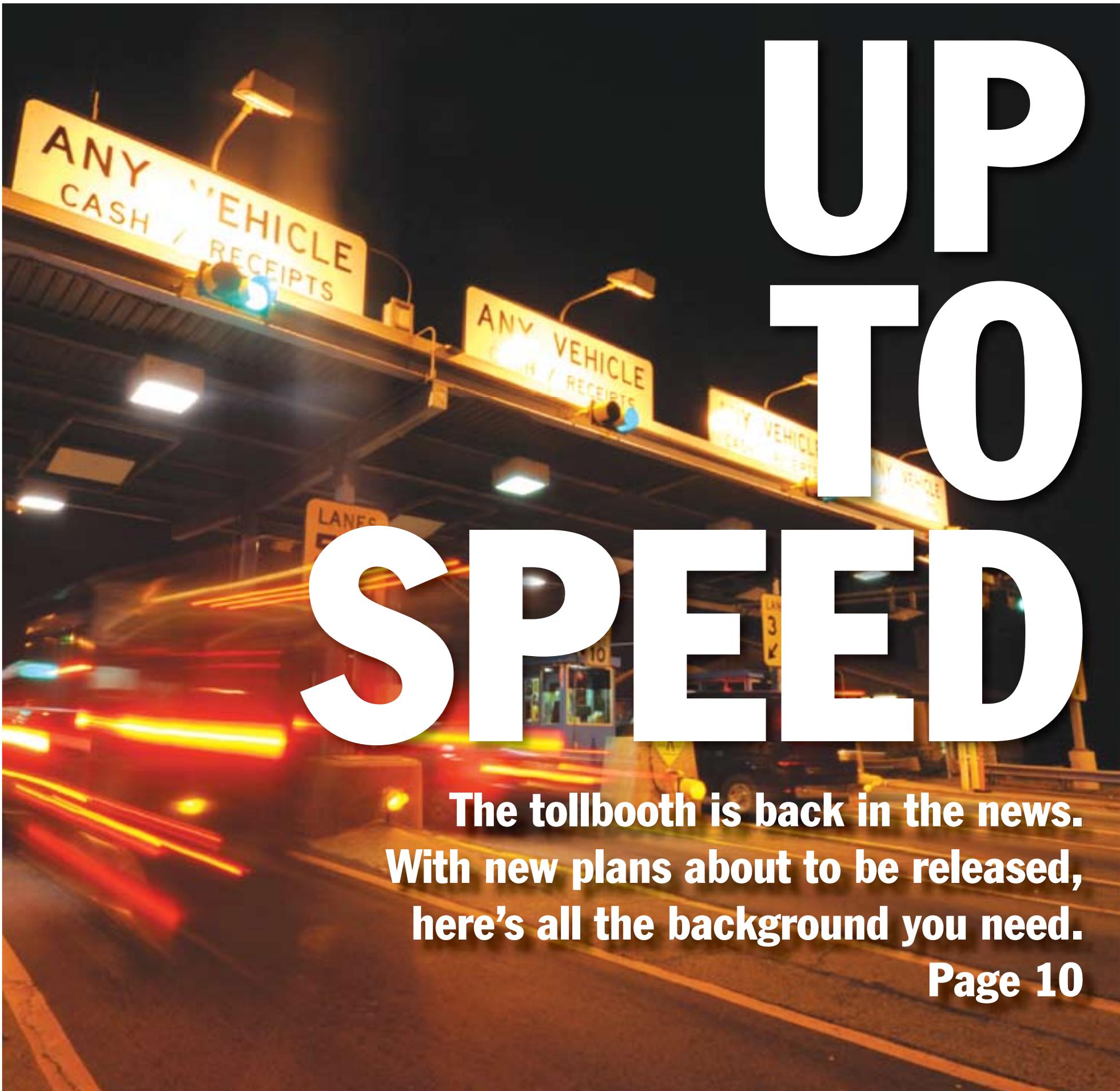


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*The hometown voice of the greater York region*

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November 6 - 19, 2009 Volume 11 ~ Issue 22



**UP  
 TO  
 SPEED**

**The tollbooth is back in the news.  
 With new plans about to be released,  
 here's all the background you need.**

**Page 10**

# THE MIDDLE GROUND OF PRESERVATION

At press time, the future of the Agamenticus schoolhouse was hanging by a thread. The Historic District Commission was set to meet Wednesday, Nov. 4 to decide whether or not to approve of an application for demolition of the over 150 year old building.

The folks up in the the Agamenticus village area of town have been feeling neglected and were going to stage a drive to save the structure, which has sat empty since 1957. To be honest, that section of York could use some kind of tourist draw.

I hope they do save the building. The school has been approved as a historic landmark, and is believed to be the last remaining one-room schoolhouse in York – a reminder of the area's rich history and a crucial link to its past in a time of strip shops and box stores.

But preservation is a tricky tightrope to walk. The owner of the property, Michael Genewicz of Eliot is not a bad guy. He bought the property in 2006 and that parcel hasn't really increased in value since. He's



Dan Szczesny

rightly pointed out that the building is basically a safety hazard with a rotting roof and ready to collapse walls. Even HDC officials have pointed out that some kids got inside and built a fire on the floor, but the building was so wet it didn't even burn the place down. Late on Wednesday a movement was afoot to give the building federal historic protection – safety concerns are not part of the criteria for that.

But even that's not a black and white solution. Sometimes, tying the hands of a property owner forces them to either cough up renovation money or let the building fall apart. Not everything can, or should, be saved.

Let's hope by the time you read this the Historic District Commissioners have taken their time and negotiated a reasonable answer. The building has been around for 150 years. Maybe we just need a little more time.

## Growth limits scuttled

Voters ditch town's local growth ordinance, but support gay marriage, medical marijuana

By TARYN PLUMB

The York Independent

A majority of York residents voiced support in the Tuesday, Nov. 3 election for gay marriage and access to medical marijuana, and also voted against preserving the town's controversial residential growth ordinance.

With Articles 17 and 18—both citizen's petitions—on the local ballot, voters elected to sunset the town's residential growth ordinance. First, voters turned down Article 17, a citizens petition to keep the ordinance, 3,219 to 2,398. Following that, they voted in favor of Article 18, which suspends the ordinance if the federal unemployment rate exceeds 6.5 percent for more than three months (which is currently the case, meaning suspension is in place.) Article 18 passed with 3,048 votes in favor and 2,549 opposed. The growth ordinance will be phased out on Nov. 15.

Meanwhile, the contentious Question 1 initiative, which made national headlines leading up to the election, passed statewide by a 53-47 percent margin, therefore rejecting gays' right to marry statewide. However, in York, voters bucked the statewide trend, with roughly 58 percent voting against the initiative to ban gay marriage, with 3,434 against and 2,508 against.

York voters also apparently found a pair of statewide proposals calling for significant tax cuts and constraints on government spending to be too extreme. One, which would have cut excise taxes by 55 percent on older vehicles and exempt hybrid and energy-efficient vehicles, met a resounding defeat in York, losing by a 69-31 percent margin.

Local residents also voted down a state

“ The growth ordinance will be phased out on Nov. 15. ”

ballot question that would have changed the formulas dictating government spending and required voter approval for expenditures in excess of those limits. The proposal received 3,541 “no” and 2,213 “yes” votes.

Both questions were also defeated in statewide balloting.

York voters sided as well with a majority of Maine voters in approving a \$71 million transportation bond bill. The measure received 4,759 votes in favor and just 978 in dissent.

Town residents also overwhelmingly supported a statewide question that would create an organized distribution system for medical marijuana and allow its use for more medical conditions. The proposal, which also passed statewide, won in York by a 66-34 margin.

But other statewide questions were more closely contested. York residents passed a proposal to repeal a 2007 state law regarding school consolidation by a 2,855-2,733 vote.

Area voters also considered and passed 16 other local ballot questions, many of which centered on zoning issues. Among the measures:

- To allow existing buildings to be converted into year-round affordable apartments.
- To lift certain density restrictions in order to help spur mixed-use development.
- An increase in building permitting fees.

## THE INSIDE GUIDE

### ON THE COVER

The York Toll Plaza on a recent early evening. Turnpike officials are narrowing the list of sites for possibly relocating the plaza. Catch up on Page 10. (Cover Photo by Chris Shipley.)

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## NEW WALKING PATH PLANNED FOR 2010

York residents will soon have a new in-town walking path thanks to the initiative of York Housing. The work has just started to clear former paths, build wooden bridges and post signs for when the path officially opens in summer of 2010.

“There are acres of beautifully

wooded areas here on the Village Woods campus, and we would love to share them with other townspeople,” said Patricia Martine, executive director of York Housing. “Thanks to the volunteer efforts, by the Rotary and Reynolds Management Services, we are making good progress,” she added.

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## A BARROW OF FUN



Sixteen members of the York Rotary contributed a Saturday morning last month to help clear the new walking paths in the woods off Long Sands Road. York Housing will officially open these paths in the Summer of 2010. In total, the paths will be close to one mile of walking area with signs and maps posted for the different trails. (Courtesy Photo)

## LOCAL BRIEFS

### View 'Men of York' in calendar format

The Greater York Region Chamber of Commerce has produced a humorous calendar that features a diverse group of local businessmen who have agreed to cast aside their modesty to raise funds to benefit non-profit organizations in York. The Men of York 2010 Calendar models range in age from 20 to more than 70.

The calendar will be unveiled for the first time publicly on Wednesday, Nov. 18 at the American Legion function hall at Hannaford Plaza in

York beginning at 5:30 p.m. Tickets to attend the "Men of York Revealed!" event are \$35 which includes a calendar or \$15 without the

calendar. Tickets also include refreshments and a chance to meet the models, view the pictures for the first time, and get autographs of the models. There will be a cash bar featuring special drink deals. Tickets can be purchased in advance by calling the chamber at (207) 363-4422. Four professional photographers have donated their time and talent to this project including Anne Sweeney, Tim Rotman, Geneve Hoffman, and Shane Corcoran. Examples of their "regular" work will be on display at the Reveal Party along with information about the non-profit organizations that will benefit from the proceeds of the calendar sales. Following the event, calendars will be sold throughout the community at chamber businesses and at the chamber Visitors' Center on Route 1.

Profits from the calendar sales will be shared with The American Legion, Kiwanis Children's programs, York Hospital "For Every Patient" Campaign, Think Again, and the chamber's scholarship fund. These groups will receive \$10 of each calendar they sell. The project is being coordinated by the Greater York

Region Chamber of Commerce, and all expenses are being incurred by the chamber.

### Celebrating 10 years of The Gallery at 100 Market

The Gallery at 100 Market will mark a decade of exhibits with the "10th Anniversary Alumni Exhibition" held Friday Nov. 6, at the gallery, from 5 to 7 p.m. The exhibit will run through Jan. 24, 2010.

Before launching The Gallery at 100 Market, Michael Simchik and a volunteer panel of artists and business people set guidelines, which are adhered to today. The Gallery's key policies are: exhibitors are limited to New Hampshire and broader seacoast residents, southern Maine, north of Boston; purchases are buyer-to-artist, and the gallery will organize high quality exhibits that include less commercially-viable works. Exhibitions would feature emerging and professional artists and be open free to the community.

The Gallery at 100 Market has featured open juried shows, invitationals and guest curated exhibits. It has held numerous themed exhibitions including theater arts, photography, puppetry, family art, and textile.

100 Market is one of the rare places in downtown that can accommodate large canvases. It also exhibits experimental work, or "non-tourist" art that may be hard pressed to find exhibition space.

Exhibited art regularly sells, and better still artists have been picked up by commercial galleries from the venue—a practice encouraged by The Gallery.

This show is comprised entirely of artists that have shown at The Gallery at 100 Market over the past 10 years.

The exhibition will run from Friday, Nov. 6 through Sunday, Jan. 24, 2010 at 100 Market St., Portsmouth, N.H.. Hours are Sunday through Saturday 8 a.m. through 10 p.m.

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 House Committee - Last Thurs. of month 6pm  
 Executive Board - Last Thurs. of month 7pm

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# JOE LIPTON

# Q & A

## YORK BEACH BOOSTER

By **TARYN PLUMB**  
The York Independent

You might say that Joe Lipton has sand in his gears.

The 29-year resident and co-owner of Inn on the Blues constantly turns his thoughts not to the big blue Atlantic right outside his door, but to the mini-metropolis that sits on the sliver of ivory along its roaring waves.

An outspoken contributor to local politics, he is an unflagging proponent of York Beach—his goal is to revitalize the beach, unite its businesses and residents, and form a stronger union with York proper.

It's a big job, he says, but he's ready (and so are lots of other people in town).

In other words: He's not afraid to get his feet sandy.

**Name:** Joe Lipton

**Age:** 37

**Background:** Grew up in Brooklyn, moved to York at age 8 and never saw a reason to leave. He attended school here and dabbled in various vocations—from painting to carpentry—before buying Inn on the Blues on Ocean Avenue six years ago.

**Talk about how you helped form the York Beach renaissance committee.**

What I wanted to do was get something together to help and organize improvement projects down here, which I thought were much needed. I went around to all the business, asked them what they thought about the disrepair of the streets, how we could organize ourselves to make things better. A committee was put together to talk about the needs of the beach,

from sidewalks, to streets, to landscaping, to design. This is not the first time this was done—this was a rebirth. We started realizing how many different things were involved—if we wanted to do one thing, it led to another, that led to another. It was bigger than us. It was very difficult to have a group of people come to the same decision. The thing is, is that a lot of people want the same things. The primary goals and objectives are the same—but how you get there, what you do first, that's the hardest part.

**You left the committee in 2007. Why?**

“ I want to get York Beach to the point where the people that live here year-round ... want to show off the gem that we have down here. ”

I'm sick of the politics. I'd rather do things on my own. I have a huge amount of admiration for people who work in committees. It takes a lot of time and commitment. I have two children in school, I have work, I'm a busy guy. I couldn't commit as much as I wanted to. Also, I didn't like the fact that I was put into a group without me being able to voice my own opinion. If I'm going to



make a statement, I can do it on my individual time. I wanted to say what I thought, free-willing. Sometimes it's better to be on a committee to get things done, sometimes it's better to do it on your own.

**On your own, how are you helping?**

There are different groups of people with different mindsets. I like to listen to all sides. If you listen to all the input, you have a different outcome. I try to walk around the beach and keep that feeling of small town where everybody talks to each other, knows each other, helps each other. I like going around and talking to everyone individually, asking them “what do you think about this, what are your needs, what are your desires?” I like trying to bring everybody together.

**What do you see for the future of York Beach?**

My hopes are that it maintains what it is today, which is a clean, fun family-oriented, seaside, quintessential beach town that has not lost the flavor of New England. I do think we can stay the same while making improvements. I'd love to see York Beach become the downtown of York. It's that feeling of walking down the street, going into little stores that aren't franchises. People know each other. The goal is to attract the people of York to come to York Beach. I want to get York Beach to the point where the people that live here year-round can feel proud and want to show off the gem that we have down here. But a lot of work needs to be done to get there.

**What needs to be improved?**

York Beach is one of the biggest areas for our general fund. Its property taxes bring in a good amount of revenue, comparatively to other areas. But at the same time, the summer-time people who live in York Beach do not have voting ability, so funds (from their property taxes) have been put towards areas not on the beach. Hopefully that will start to change. In terms of capital improvements, we need a direct access road, increased parking, pedestrian amenities. I'm working on parking meter revenue so that they go to capital improvements. What better way

to take care of our needs? It generates revenue for itself, the money comes from meters rather than taxpayers. Sometimes we have meetings upon meetings upon meetings and studies upon studies upon studies, and then you get to the beginning and start all over again. It'd like to get something done. A lot of people are working on it on different fronts. It's a process. Just like anything, you think it could be easy, but it's not. It's a big process and it takes years to do it. But the thing is, if we don't start working on it now, it will never happen. And if you want to do it right, you have to plan it well.

**How would you describe York Beach?**

You can't forget that people come here because of that big blue ocean out there. But the beach is just one of the things York has going for it. It's a family destination, keeping the quintessential feeling of a New England beach town that offers diversity to all ages. There are different economics, too. It doesn't matter how much money you have, how much money you don't have. There's something for you at the beach. It's not overgrown, either.

**What made you stay here in York?**

Small-town community ties. I enjoy that people get together in a time of need and help each other. You spend within your community, you can buy at your local store, eat at your local restaurants. I'm hoping we don't lose that. Everybody in town helps everybody else by using their services. That whole idea about a small town is what I really, really enjoy. I have an appreciation for the town. I've lived in it, grown up in it, gone through a lot in it, too. I do try to get involved with as many things as I can. That's one of the things I enjoy doing. I like to get involved in things. I use my voice. But I don't look like I'm from Maine. People think I'm a newcomer.

**What are some of your memories of York?**

I'm not that old. (laughs) I remember when there was only one traffic light in the town of York. I went to the first Harvest Fest. A lot has changed, but the good thing is that the planning board and the planning department have done a decent job of curbing growth—it's changed, but it's still stayed the same. One of my fears is that when we start controlling growth, we'll lose the labor force in town. I do not want York to become a place where

just a certain person in a certain age bracket can afford to live here. I like diversity. As long as we can keep that, we'll keep the character of our town.

**What's your reaction to York Beach being depicted as seedy or honky tonk?**

I would disagree. York Beach has a dynamic mixture. "Hodge-podge" might be more like it. It's diverse. There isn't a pattern of business. We're all different. As far as seedy, I don't believe York beach is seedy at all. We're a family beach, we rarely have any issues down here.

“ I don't believe York beach is seedy at all. We're a family beach, we rarely have any issues down here.”

**When you picture the perfect scenario for York Beach, what do you imagine?**

I'd like to see a downtown with retail on the first floor (of buildings), offices or retail mix on the second floors, residential on the top floors. I'd like to see more year-round people living within the beach area to create a downtown beach and more seasonal housing converted. I'd like to see a downtown that is open until New

Years, and if it is going to slow down or close, it happens in January, February or March. I'd like for the townspeople of York to be able to come down and want to visit and utilize it, and appreciate it. I hope that the town and our officials work to get things done and don't follow the lead of our country and start bickering with each other. Let's stick with the task, get things done, realize the fact that everybody has different opinions and respect that. We can still work together toward a common goal.

**What's your advice on life?**

Live it. Seize the moment. The way that I look at life is, every day you gotta learn something new. Be as productive as you can. Remember where you came from, stay honest and humble. Always look at bettering now only yourself but your surroundings. Treat everybody the way that you'd want to be treated. Life is complicated but it can be simple. Take nothing for granted, and never assume.

**Favorite movie?**

"Braveheart." It's a little bit of history, a little bit of courage, a little bit of love, all in one movie.

**Favorite historical figure?**

Alexander Hamilton. He started so many things that make this country go round.

*Know of a York resident who you'd like to see cross-examined? Send a note to [editor@yorkindependent.net](mailto:editor@yorkindependent.net).*



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Harvard Pilgrim  
Health Care**Maine Coast Half Marathon**  
*All Women & One Lucky Guy***Race Notice**

Sunday November 8th starting at 11:00 AM, the Harvard Pilgrim Maine Coast Half Marathon and Significant Other 5K will fill the streets of York and Cape Neddick.

NEW Course: Due to bridge construction on Rt. 103, there is a new loop. The course is a figure eight design that starts and finishes at York High School. This year the course incorporates "The Nubble" on Cape Neddick as well as travels along much of Long Sands Beach. For full map details, please go to.

[www.maine coast half.com](http://www.maine coast half.com) (questions: [info@locorunning.com](mailto:info@locorunning.com))**About the race:**

The Harvard Pilgrim Maine Coast Half Marathon is the only all womens half marathon in New England, is the second largest womens race in New England and the largest womens race in Maine. Donations from the race this year are going to the York High School Track and XC team, York Cheer Leading team, York High Senior class, and a number of other charities. THANK YOU to the the York High School for being our host, the Town of York and the York Police Department for their professional assistance. Race Director: Mike St. Laurent.

058029

## LOCAL GOVERNMENT

**SAFER STREETS**

That's among the York quality-of-life issues under discussion

By **TARYN PLUMB**

The York Independent

Although regular town business has moved a little slower over the past couple weeks as the town has focused its efforts on this past Tuesday's panoply of ballot questions, officials continued to push forward on various long-range, quality-of-life issues.

**Making streets safe for wheels and feet**

If you're a walker or a biker in York, you might have found conditions to be dangerous at times. Beyond the speeding whoosh of traffic and the winding twists and turns of the town's various roadways, you've probably discovered sidewalks that end abruptly and intersections that get more than a little "tricky," as noted by York Town Planner Christine Grimando.

"Walking through the village can be hazardous," she said, "And it shouldn't be."

In the hopes to eventually improve walkability and bike-ability throughout town, the community development department held a "brown bag lunch"—the first in a series exploring various economic development topics—late last month focused on pedestrian and bicycle planning. Special guest speaker Maureen O'Meara, Cape Elizabeth town

“Walking through the village can be hazardous. And it shouldn't be.”

planner, recounted her experiences with the Cape Elizabeth Greenbelt Plan, and attendees also got the chance to offer their concerns and hopes for on and off-road biking and walking throughout town. Ultimately, participants were split pretty clear down the middle when it came to their interests in off-road or public road accessibility, Grimando explained.

She stressed that the work is very preliminary. "This was really a kick-off on the topic," she said, adding that the community development department has fielded a number of questions related to walking and biking-related accessibility issues. "We wanted to put it out there as a feeler. This is something that people would like to see."

Going forward, Grimando said she will schedule two follow-up meetings—one for the public road cyclist/pedestrian contingent, the other focused on off-road trail work issues. Although she noted that the two issues are "totally inter-related," she said she'd like to spread them apart "to use people's energies and input more effectively."

Research may eventually lead to the

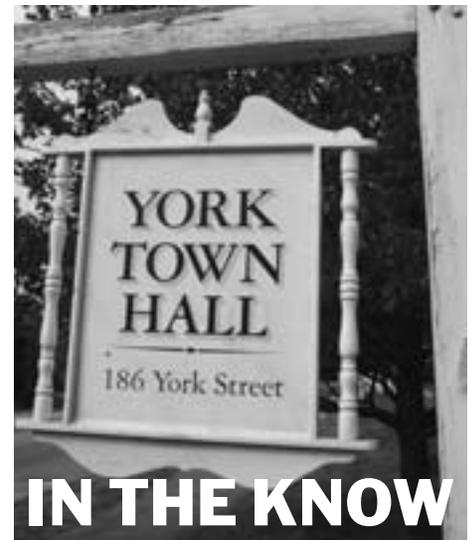
creation of an interactive map identifying trouble spots or highlights, she explained, and work going forward will likely involve attempts to connect already existing, off-road networks of trails. There will be some funding opportunities available in the future if a project is formed and proposed.

But in the meantime, "It's going to take gathering people together and seeing what the primary interests are, surveying current conditions, and then prioritizing going forward," she said.

**Any signs of concern in the community?**

In another issue dealing with town roads, the community development department is actively soliciting feedback on commercial sign standards.

A public input session has been scheduled for Tuesday, Dec. 8 at 6 p.m. at the town library.

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

"We're just feeling out what the issues are," Grimando said. The sign standards "haven't been touched in a long time. We want to dig into them and see if anything

“Sign standards haven't been touched in a long time. We want to dig into them...”

needs to change."

For instance: How do residents and business owners feel about the overall aesthetics and the appropriate scale of signs throughout town? And should York differentiate sign standards in various areas?

If changes are ultimately deemed necessary, Grimando said she hopes to have something on the ballot next November.

But, she stressed, "I want to get as much feedback as I can before I go in and start to make adjustments."

## Wanted: a few good town board volunteers

In addition to seeking input from residents on an array of various projects, officials hope citizens will get involved in a different way—namely by volunteering for town boards.

There are currently several slots open on various town boards and committees. Those include: one alternate to the conservation commission; one alternate to the appeals board; two regular members and one alternate of the York Beach subcommittee; three associate members of the historic district commission (representing the Harbor, Village and Lindsay Road areas, respectively); two members of the York Harbor site design review board; one member of the tax task force; two members of the senior citizens advisory board; one member of the shellfish commission; two members of the parks and recreation board; and one member of the York housing authority.

## Local schools battle shortage of flu vaccine

It remains unclear when a full dosage of the H1N1 vaccine will be made available to York Public Schools, according to Superintendent of Schools Henry Scipione. "It's something we're monitoring daily," he said. "We're hoping it happens relatively soon."

However, working in conjunction with York Hospital, York schools are administering limited amounts of the counteragent to certain "high risk" students this week.

According to Scipione, that popula-

tion includes students with underlying conditions that might make them more susceptible to the virus, such as diabetes, blood disorders or severe asthma.

"After that, we hope to get sufficient dosage for the full population," Scipione explained.

Meanwhile, the school department will begin its search for a new Village Elementary School principal in January. Ruth Dealy is set to retire on June 30;

““ We hope to get sufficient dosage for the full population.””

she announced her departure at the end of this past school year. "We're obviously looking for the best candidate we can find," Scipione said.

In other news, with winter coming, the York High School music space continues to make strides. The steel internal structure is up, Scipione explained, and crews are now working to enclose the building so they can proceed with work on the interior when the snow begins flying. "Everything is going very well and right on schedule," he said. "We're still on target."

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

## YORK LIBRARY

### Family Art Night Nov. 10

Join us from from 6 to 7 p.m. for a family art project. Explore the world of weaving as your family creates a wall hanging to bring home. Please call the library by Saturday, Nov. 7 at 363-2818 to register.

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

## Events

- Alzheimer's Series, Brown Bag Lunches. Sentry Hill will present a three-part series on Alzheimer's Disease at noon on three consecutive Tuesdays: Nov. 3, Nov.10 and Nov. 17. On Nov. 10 will feature "What Everyone Needs to Know About Dementia," a program designed to enhance both the knowledge and skills of family members, friends, and professional caregivers. Nov. 17 is "Understanding and Coping with Behavioral Challenges," a workshop to teach participants how to identify behavioral triggers and develop effective strategies for responding to and managing difficult behaviors.

- Fall Library Clean-up Day. Saturday, Nov. 7 from 9 a.m. to noon. Join 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 and join them.

- 'Little Miss Sunshine,' Fall Film Festival, Sunday, Nov. 8 at 3 p.m. Multiple award winner including Oscar for Best Screen Play and best Supporting Actor (Alan Arkin).

When a young girl wins a spot in a pageant, she and her irreverent family drive across the country to attend the event. (2006). Rated PG for language, some sex and drug content. 101 minutes.

- College Counseling and Information, Tuesday, Nov. 10 at 7 p.m. An informational seminar on college admissions will be provided by the staff at Berwick Academy. Topics covered include; early action, early decision, financial aid in the admission process, who is responsible for what pieces, and much more. Time will be provided for questions and answers.

- 'Philadelphia Story,' Fall Film Festival, Sunday, Nov. 22 at 3 p.m. Oscars for Best Screen Play and Best Actor (James Stewart). A rich socialite's (Katherine Hepburn) marriage plans are complicated by her ex-husband (Cary Grant) and an attractive reporter (James Stewart). (1940) Unrated- PG equivalent. Running time: 112 min.

- 'Falstaff and Hal,' Readers Theater, on Friday, Nov. 27 at 7:30 p.m., Saturday, Nov. 28 at 7:30 p.m., and Sunday, Nov. 29 at 3 p.m. Scenes from Shakespeare's Henry IV Parts 1 and 2. Starring the Seacoast's own Falstaff, Michael Howard, this is a funny, moving, coming-of-age story about a young prince and his disreputable friend,



from whom he learns the true meaning of kingship. Suitable for high-school ages and up.

- 5th Annual Festival of Gingerbread Houses: Tuesday, Dec. 1 registration forms due; Thursday, Dec. 3, deliver entries between noon and 5 p.m.; Saturday, Dec. 5 at 11 a.m., awards presentation; Dec. 5-18, entries on display in the library. Registration forms are available at the library or can be downloaded from the library website at [www.york.lib.me.us](http://www.york.lib.me.us).

## For children

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

- Preschool Story Hours on Thursdays and Fridays at 10:30 a.m. Join us for stories, songs, fingerplays, crafts, and science. Thursday programs with Miss Julie are designed for three and four year olds. Science Story Time will take place on the fourth Thursday of each month. Friday story hours with Miss Kathleen are designed for two and three year olds.

## Friday & Saturday, Nov. 13-14, 2009



**Breweries include Tuckerman's, Moat Mountain, Woodstock Inn and Brewery, Sam Adams, Smuttynose, Manchester Brewing, Redhook, Martha's Exchange, Milly's Tavern, Flying Goose Tavern, Sebago Brewing, Kennebec River Brewing, Gritty McDuffs and more.**  
**Tickets at**

**[www.LearnYourBeer.com](http://www.LearnYourBeer.com)**

**Strange Brew • Milly's Tavern • Bert's Better Beers  
 Portsmouth Brewery • Martha's Exchange  
 The Barley House • Smiley's in Dover**

## FIRST ANNUAL!

**The New Hampshire Brewers Festival will celebrate the quality of New Hampshire and New England craft beers. Look for microbrewers to showcase their newest and most popular brews. Great food, door prizes, and fantastic music round out the experience.**

**Featuring James Montgomery Band!**  
**Check out our great music lineup at [LearnYourBeer.com](http://LearnYourBeer.com)**

<b>Afternoon Session:</b>	<b>Evening Session:</b>
<b>Doors &amp; Food at 1:00</b>	<b>Doors &amp; Food at 6:00</b>
<b>Taps: 1:30 p.m. - 5:00 p.m.</b>	<b>Taps: 6:30 p.m. - 10:00 p.m.</b>

**Learn your Beer at the Friday Night  
 "Dinner with the Brewers" Special Event**



**Pizza by Alley Cat Pizza.  
 WGIR and 92.5 The River  
 Manchester Roller Girls**



**Coat Check by the Amoskeag Rugby Club**  
**Beer tasting seminars by [www.DrinkCraftBeer.com](http://www.DrinkCraftBeer.com) and  
[www.TheBeerBabe.com](http://www.TheBeerBabe.com) and [www.BertsBetterBeers.com](http://www.BertsBetterBeers.com)**  
**Food drive for NH Food Bank**

**Radisson Event Center • Elm St. • Manchester, NH**

# 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 un-

suitable 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.

“ Our supply has dwindled to nearly nothing, and we are in great immediate need of all Thanksgiving food products. ”

## York County Shelter seeks food donations

To the Editor,

It's turkey time again and there's no shortage of families who need your help this year! From July 2008 through June 2009, the York County Shelter Programs provided 13,442 food boxes or over 41,741 units of service, to all for our neighbors who made it to our Food Pantry to announce that they needed food.

There is nothing with which to compare the level of misery that accompanies the desperation of parents trying to find food to feed their children. Because of these challenging economic times, we are helping people who, a few years ago, were helping us, but now have lost their jobs and now need help themselves.

Due to the current economy, severe shortage of affordable housing, and lack of health care, we are anticipating the largest number of families ever coming to our Food Pantry in search of Thanksgiving food boxes. Our supply has dwindled to nearly nothing, and we are in great immediate need of all Thanksgiving food products. Turkeys, stuffing, canned fruits, cranberry sauce, vegetables, potatoes, milk, and desserts are needed by our food pantry.

Last November we provided food boxes to 6,744 area people; that's one out of every 36 people who live in York County. For Thanksgiving alone, 1,040 food boxes were distributed within a three-

day period, serving 3,600 people, half of the total distribution for November. Because of the help from folks like you, we were able to provide each of these boxes with a Thanksgiving turkey! We have every reason to believe the number will increase greatly this year. Please help if you can, by sending, or dropping off at our food pantry both food and funds to help make this a better Thanksgiving for a whole lot of folks.

Great thanks, and have a wonderful holiday season!

*Donald H. Gean  
Executive Director  
York County Shelter Programs*

“ More than 2,000 families have adopted from AWS in 2009, including 15 families on Sunday, Nov. 1! ”

## Animal shelter staffers say thanks to the public

To the Editor,

The first week in November is designated “National Animal Shelter Appreciation Week,” but the management staff at the Animal Welfare Society in West Kennebunk

wanted to publicly appreciate all those that help us care for the more than 3,200 lost, homeless and abandoned animals in our communities each year.

We appreciate the 300-plus volunteers who donate more than 1,000 hours each month to serving animals. From those that arrive at 6 a.m. to begin the day's chores, to those that stay long after the chores are complete to spend time with

an animal, our volunteers are the heart of the Animal Welfare Society.

We appreciate our staff, who punch in



each morning not knowing what sort of day they might have and yet, continue to work together to provide outstanding comfort and care to each of our residents.

We appreciate our local veterinarians, who make time in a busy schedule to provide emergency care to a homeless animal and who regularly provide top-notch advice.

We appreciate our adopters. More than 2,000 families have adopted from AWS in 2009, including 15 families on Sunday, Nov. 1! From those that camp overnight in our parking lot to be first in line for an available puppy, to those that choose the oldest cat in the shelter, we thank you for providing a warm, loving home.

Finally, we appreciate our donors who enable us to keep doing amazing things each day—from the children raising money with a lemonade stand to the local woman on a fixed income who donated her entire tax return because “the animals need it more than I do.”

The Animal Welfare Society is grateful to serve our communities. We appreciate you.

*Steve Jacobsen, Executive Director  
The Animal Welfare Society  
West Kennebunk, Maine*

## Hospice of York thanks Harvestfest helpers

To the Editor,

We at Hospice of York want to thank all who helped make Harvestfest a success for us. Those who donated our raffle gifts: The Atlantic House & the Blue Sky; Linda Franklin, artist; Donna Marbet, puppet maker & the Village Quilters. Congrats to the winners: Lauretta Abbot; George Lawruk; Rosie Cronin; Judy Deabler; Carlene Day; Kerry Tourigny. We also want to thank all the kids and staff from Berwick Academy who helped with the face painting. And last but not least, huge thanks to all the beauti-

ful kids who, wanting their happy faces decorated, always make Harvestfest in York the very best time for us, too.

*Dee Bickmore  
Director, Hospice of York*

## Mentor program thanks all who helped fundraiser

To the Editor,

The York Schools' Mentor Program would like to thank Kennebunk Savings Bank, Nike, Cutty Sark Motel and the Greater York Region Chamber of Commerce for their extraordinary support in our annual York Mentor Scholarship Fundraiser.

The weather was beautiful and our wonderful volunteers and supporters came out in droves to help raise funds and awareness for the York Schools' Mentor Program! As we recruited new mentors, gained public awareness and connected with students, our goal continues to focus on affording our students the opportunity to spend time with and develop a new relationship with a caring adult.

As the York Schools' Mentor Program continues to grow, we rely on the generosity of a community committed to serving. In 2009, the York Mentor Scholarship Fund awarded one post secondary high school scholarship as well as three summer enrichment scholarships to middle school students.

Our goal is to continue to offer summer enrichment scholarships to middle school students as well as post secondary scholarships to graduating seniors who remain active in the York Schools' Mentor Program.

We thank our Community, as “it takes a village to raise a child.”

*Melanie Ladd  
Community Resource Coordinator  
The York Schools Mentor Program*

## COMMUNITY NEWS

# DANCE TO HELP THE SHELTER

‘Harvest Dance’ to be held Nov. 14 to benefit food basket program

The First Annual Benefit Harvest Dance to help the York County Shelter Programs ‘Thanksgiving Food Basket Program’ will be held on Saturday, Nov. 14 from 7 to 11 p.m. at the Knights of Columbus Hall on 47 High St. in Sanford.

Last year, the shelter distributed 1,040 Thanksgiving turkey boxes. This time around, a tough economy has placed addition demand on the shelter, which means the cupboard is bare as the holiday season looms.

Admission to the benefit dance is \$20 per couple and \$10 for singles. Music will be provided by Ray and Debra Bourre of Expressive Sounds. Bring a non-perishable item and you will be entered into nightly drawings for 24 door prizes. There will also be a 50/50 drawing.

For ticket information, call Patty Hambleton at 324-7156. Tickets can be picked up at the Knights of Columbus Hall or at the Garnsey Brothers Insurance on Main Street in Sanford.



MARY DOYLE PHOTO

Patty Hambleton has organized the First Annual Benefit Harvest Dance for the Thanksgiving Food Basket Program at the York County Shelter Programs. It will take place at the Knights of Columbus Hall in Sanford on Saturday, Nov. 14.

# A CROWD OF CREATIVE PEOPLE

York is home to a high proportion of folks on the cutting edge of ideas and art

By **JENNIFER L. SAUNDERS**  
The York Independent

I don't know about you, but as I watch the sky fade from shades of salmon and gray into the darker tones of night with the end of Daylight Saving Time, I am struck by the beauty of autumn—even late autumn—and left to ponder the inspiration our town has provided to so many artists, photographers, writers and artisans over the years and in all seasons.

It is ponderings such as these that have had me thinking about some of the wonderfully creative people I am fortunate enough to know, right here in our town. This week, I thought it would be interesting to meet a few who have found ways to include those creative pursuits in their lives as while juggling work and family.

## The craft maven of Cape Neddick

Juanita Trafton Reed's familial roots reach deep into the Cape Neddick soil, where generations of her ancestors have lived. As a York High School student, Juanita explains, she learned that her passion was linked to creativity and graphic design.

After college, Juanita went on to learn desktop publishing, purchasing a software program "that was more expensive than my car was brand new," and in 1989 she founded her own business, aptly named Moonlight Graphics. Over time she has put her skills as a graphic designer to work creating everything from newspaper layout to advertising design to customized invitations for individuals and businesses.

Have you seen any of Juanita's work around town? Well, fans of the annual Harvestfest celebration will immediately recognize the logo she designed for this townwide event, which was the winning entry in a contest many years ago. Juanita has also designed brochures and flyers for such well-known local events as the Museums of Old York's Decorator Show House, and for events as intimate as children's birthday parties.

In fact, that is exactly how many people in town know Juanita: as the "Party Mom." From Harry Potter to pirates, from Halloween happenings to birthday celebrations, Juanita has organized everything from small parties for preschoolers to full scale town celebrations and York Public Library events. This "Craft Maven of Cape Neddick," as she is affectionately called, does it all—from the custom invitations to the activities to the custom-designed party favor bags—and all you have to provide is the cake. I know this firsthand. When my daughter was in her Webkinz phase a few years back, it was Party Mom to the rescue at my house! Party Mom Productions, which is always growing with the times, soon plans to offer "Create Your Own Party At Home" guides through her Web site at [www.party-mom.com](http://www.party-mom.com).

For more about Party Mom or Moonlight Graphics, call Juanita at 363-2273



## Bringing York to the World via the Web

Nicole Waldron and I share several things in common, including our love for this town and for the written word. It is that passion

that inspired Nicole to explore the Internet as a creative outlet.

"I wanted something to do where I could write and I saw an ad for Web-building software that said someone like me could do it, but the advice was the subject matter had to be something that you loved," Nicole explains. "I've never lost my appreciation for where I live, and I thought that sharing that with people would be a really cool thing to do."

And so Nicole has been hard at work on creating a brand new Web site dedicated to the town of York as seen through a local resident's eyes. The most challenging part, she notes, is the sheer amount of work required for one person to build a Web site "while juggling children, dog, husband, house, part-time job and cats" while the most enjoyable part has been taking photographs "to show people this town through my eyes... It really makes you take a fresh look at your surroundings when you're looking at them through the lens of a camera."

Find [www.inside-york-maine-vacations.com](http://www.inside-york-maine-vacations.com) on the Web and join the visitors from more than 26 countries—including Australia, Singapore, Hong Kong, South Africa and even the Indian Ocean archipelago know as the Seychelles—or find out more about the local businesses and destinations highlighted on Nicole's Web site by joining the growing population of fans on the site's Facebook page.

## Dave, York's Own Sheep Dog

If you talk to Carrie McKie about the things she loves, you will undoubtedly end up talking about the picturesque Bog Road farm named "Triple G Farm" for the three McKie girls—Carrie and her daughters. And no visit to the farm would be complete without meeting Dave, a sheep with a personality that is not to be missed. In fact, Dave's delightful antics and his special story have inspired Carrie to write a children's book, "Dave the Sheep Dog," complete with on-the-farm photographs of Dave and the people—and pets—he loves.

And now, "Dave is looking for an agent or a publisher," Carrie explains.

The book blends Carrie's touching photographs with a factually based story of the little lost lamb who found a home in York. Dave's mother did not survive the birth of Dave and his brother, Carrie explains, and a friend of Carrie and her husband brought them to the family to raise from infancy. Although Dave's brother was not strong enough to survive, Dave was soon on his way to becoming the star of Triple G Farm.

"He just thought he was the cat's meow just as soon as he got here," Carrie recalls.

Dave would follow the whole family around—including their yellow Labrador named Gypsy.

"I just started taking pictures," Carrie explains, and from those photographs and the family's memories, a story evolved. "I was reading it to a lot of the kids who were coming here on field trips and they loved it because they all met him, He's the first one to greet you."

Through a friend of her parents, Carrie has begun working with a Florida-based author as a mentor for Dave's story, and has spent countless hours writing, revising, networking and sending out drafts of her book to potential publishers.

"It's spurred on a whole new fun thing for me to get involved in," she said, adding, "It's the waiting that just eats me up. It's sitting right now at Simon and Shuster, Houghton-Mifflin... Holt."

And while Carrie waits she's not sitting idly by; Dave's story is even on its way to such television personalities as Al Roker and Ellen DeGeneres. As Carrie puts it, "It takes one person. It takes one yes."

Find out more about Dave at [www.triplefarm.com](http://www.triplefarm.com) or by becoming a fan of the farm's page on Facebook. And if you

“I've never lost my appreciation for where I live, and I thought that sharing that with people would be a really cool thing to do.”

are a publisher of children's illustrated stories, be sure to ask Carrie to show you the latest Dave manuscript and to tell you about his next adventure!

## Final thoughts

Well, all this writing about writing, graphics, artwork and crafts in our little town has me inspired to do a bit of my own creative writing. But first, a moment of shameless promotion. As many readers know, Mike Kimball and I recently rewrote our York play "Submit" for production through the Museums of Old York. If you'd like to see "Submit" produced at your school or special event, call Old York at 363-4974 and let them know. And, if you happen to be an agent or publisher out there looking for a manuscript for the young adult/adult crossover market that I promise will do for historical fiction what "Harry Potter" did for wizards and "Twilight" did for vampires—only better—e-mail me at [piper1782@maine.rr.com](mailto:piper1782@maine.rr.com) and ask me about "The Piper's Place." There was a lot going on in Northern New England back in 1813...

And now, off to write—and rewrite—some more...

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

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# UP TO SPEED

The tollbooth is back in the news. With new plans about to be released, here's all the background you need.

By **TARYN PLUMB**  
The York Independent

When she first heard about it, she just knew it wasn't right.

Although Joan Jarvis doesn't live near the existent York toll plaza or in any of the areas previously proposed by the Maine Turnpike Authority for its relocation, she's appalled by the idea that houses could be razed and millions of dollars spent just so people can pay a toll as they speed along the highway.

Like others, she feels that it's fiscally irresponsible—and downright confounding. "We're not talking about a \$100,000 project here," said the outspoken activist, a 35-year resident of York. "Is this the fiscally responsible thing to do when we have seen no justification for it?"

Years in the making, the controversy over the relocation/revamping of the Interstate 95 York toll booth continues—and, as days have passed into weeks and months have tumbled over months, it's taken some interesting twists and turns, with residents and officials certainly not short on questions or concerns.

But the project, estimated to cost anywhere from \$32 million to \$56 million, may finally be reaching a critical milestone.

**The engineering consensus:  
built it somewhere in York**

On Thursday, Nov. 5, the Maine Turnpike Authority held a joint meeting in Portland with its board of directors and York selectmen to unveil a list of a half-dozen sites for a reworked, more compact toll plaza. (The meeting was scheduled to take place after this issue of the York Independent went to press.) A report published in the Portland Press-Herald on Tuesday, Nov. 3 said engineers are expected to recommend several sites in York, including rebuilding the current plaza.

Now, the MTA will submit its list of finalists to the U.S. Army Corps of Engineers, who will review it as part of a preliminary permitting process, essentially the first step towards choosing a final site.

It will also follow up the meeting up with a public hearing, with a date yet to be determined.

The meeting comes after years of study by the MTA into various options dealing with completely relocating the plaza or revamping it at its current site.

The authority argues that it's imperative that the plaza be replaced or upgraded, and began looking into the issue in 2005, according to spokesperson Dan Paradee.

"It's operating about 16 years beyond its expected life span, crumbling and falling apart, becoming increasingly unsafe," he said. But at the same time, because the plaza serves as the gateway to Maine, it gets an

“Residents are absolutely against moving it. I haven't heard one person in the whole town tell me that they'd like to see it relocated.”

incredible amount of use. "It's a busy toll plaza for us," he said, "especially in the summertime."

Consider the numbers: last year, more than 16 million vehicles used the plaza. That's up from less than 5 million when it opened in 1969.

The majority of the issues with the plaza are logistical and center around safety concerns, Paradee noted. The location is sub-standard by modern engineering standards—it's situated on a curve and dips slightly downhill, so drivers can't see it that well as they approach it.

Also, it's located right next to an interchange that pumps out a constant flow of merging traffic, Paradee said.

As a result, both the north and south sides

of the plaza have been on the Department of Transportation's high-crash list for the past 10 years, Paradee said.

Then there's the constant fight with Mother Nature. The plaza is built more or less on a swamp, so it's sinking by the year.

Finally, there's the economic importance of the toll plaza. It's described on the MTA's Web site ([www.maineturnpike.com](http://www.maineturnpike.com)) as "one of Maine's most important pieces of infrastructure."

Indeed—the plaza currently collects more than \$35 million per year, money that goes to maintain the turnpike and its 176 bridges. Out-of-state motorists pay more than 50 percent of the revenues collected at the York Plaza, which generates 37 percent of all the toll revenue collected on the 110-mile Maine Turnpike, which last year was \$83.4 million, according to the Web site.

**'Open road' tolling featured as part of the original project**

With all this at stake, the MTA came up with a plan to replace the plaza with a modern facility that would use "open road," or highway-speed tolling. Essentially, this would remove toll booths from the center lanes and allow E-Z Pass users to drive beneath sensors at highway speeds. Cash collection booths would still be in place to the far right sides of the plaza.

"Efficiency-wise, it relieves all kinds of

congestion, reduces pollution, and it's more convenient for customers," Paradee said.

Going forward with this idea, the MTA initially proposed 16 sites for relocation in York, Wells and Ogunquit. Those were then whittled down to four in York, according to Paradee.

And that's when things got interesting: Within those four plans, anywhere from two to 13 houses could have been taken by eminent domain.

The public was appalled. Understandably, "people got very alarmed," Paradee acknowledged. Selectman Chairman Michael Estes agreed that it was "pretty scary for the people involved."

Since, however, the MTA has "committed to us that they're not going to take any houses," Estes said. Land, however, might be a different matter, he noted.

After this alarming response from the public, the MTA went back to the drawing board. Consulting engineers from HNTB, Inc. went back to the 16 sites, ranging from Kittery to Wells, minimizing their goals to a compact footprint that would still include a highway speed tolling section.

In the meantime, York residents and officials have been standing strong—and in some cases, they've been getting frustrated.

"We've been talking about this for six years," Estes said. "We haven't seen anything, all we've done is talked so far."

What residents and officials would ultimately like to see: Either the toll booth rebuilt, or removed altogether and have the Maine Turnpike transitioned to 100 percent electronic tolling, Estes said.

This is largely the consensus throughout York, he noted.

"Residents are absolutely against moving it," he said. "I haven't heard one person in the whole town tell me that they'd like to see it relocated."

The outcry against the Maine Turnpike Authority's original plans to take land and homes to relocate the toll plaza was strong enough to prompt more than 800 people to jam a public hearing on the topic in April 2008. Opponents organized, forming called "Think Again" (an ironic twist on the "Thinking Ahead" logo that graced MTA paperwork at the time) that was led by Joan Davis and her husband Marshall.

Citizens not only complained to turnpike officials, but also stirred things up at the State House. Rep. Dawn Hill, a York Democrat, filed several bills last year aimed at reviewing the operations of the Maine Turnpike Authority.

The issue has simmered down somewhat in recent months, as turnpike officials have backed off from original plans that might have caused more than a dozen long-standing homes to be demolished. However, it could be brought right back to a roiling boil depending on the reaction to the list of a half-dozen alternate sites being presented to York officials on Thursday, Nov. 5

Members of Think Again have at least one specific question they want answered: Why did the original 10 to 12 sites in Wells and Ogunquit get taken off the table?

"We've never been told why those other sites have been eliminated," Joan Jarvis said. "What in the criteria didn't they meet? Without that information, we have no way to compare anything."

**Opponents: still too expensive, intrusive, not truly necessary**

Residents, officials and legislators oppose any type of relocation project on several fronts.

First and foremost, they have fiscal concerns.

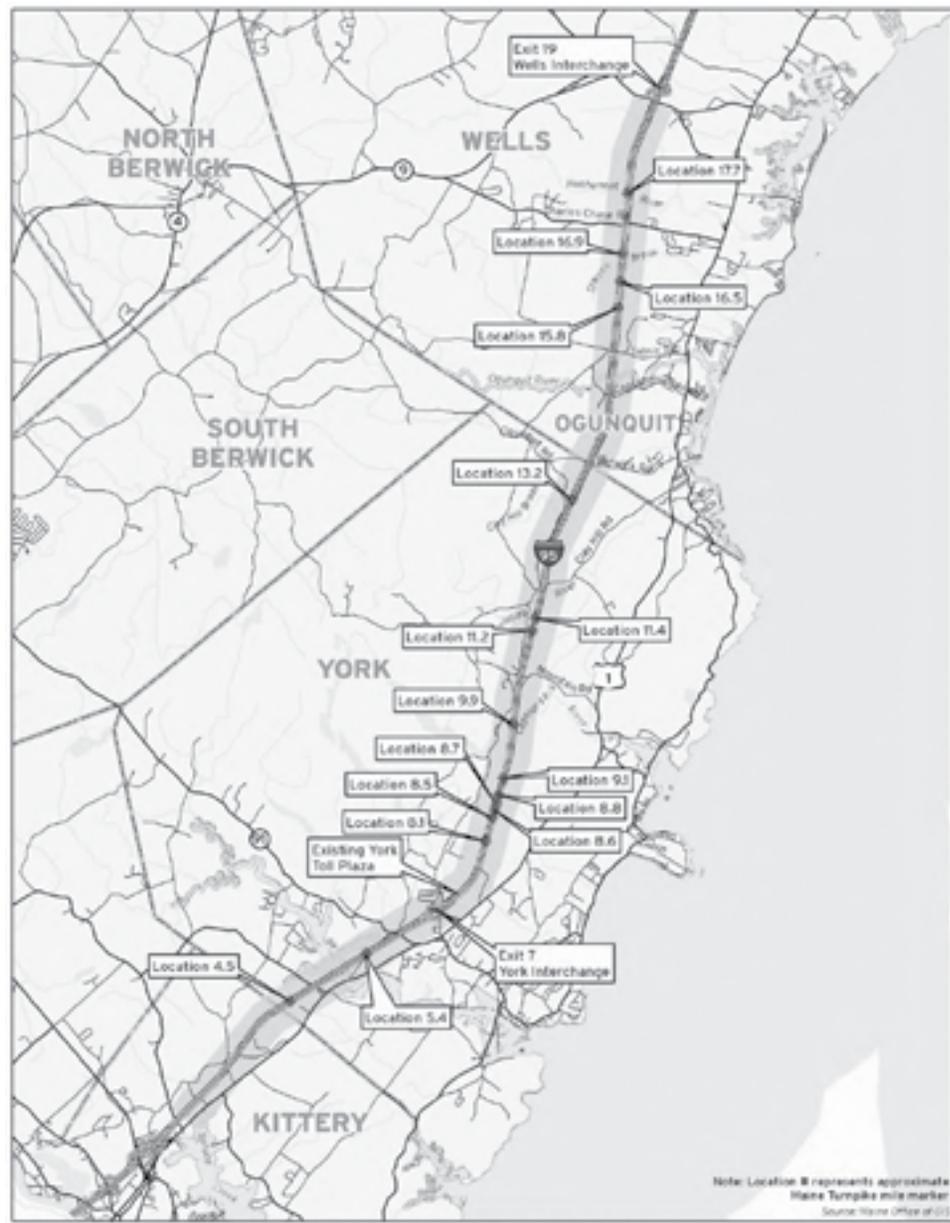
"This was fiscally irresponsible two years ago, when we first learned about it," Jarvis said. "The economy is in even worse shape today. Why spend tens of millions to rebuild and relocate and buy land when, from all the data we've seen, it is not justified? People go through the toll booth on a regular basis and have no problem. Why destroy more land?"

And if land is taken by eminent domain, home values will go down and some residents will have a "turnpike in their backyard." As a result, the town will also lose valuable tax dollars, Jarvis argued. "And you never get those back," she said.

As for the environmental damage caused by relocation, "that can never be replaced," she said.

Others refute the MTA's protests that the current site is dramatically flawed. State Sen. Peter Bowman, for instance, said he recently traveled the New York state Thruway—and there were all kinds of bends, turns, dips and dives, which is contrary to what the MTA says is the national standard.

How did the plaza come to be located in such an awkward spot? According to a fact sheet distributed last August by the MTA, the "location was primarily determined by political negotiations between state and federal transportation officials surrounding the construction of the Piscataqua River Bridge (which carries I-95 over the N.H./Maine border) and the new section of high-



**Maine Turnpike Authority Southern Toll Plaza Replacement Study Candidate Toll Plaza Locations**

0 0.5 1 2 Miles

HNTB

COURTESY IMAGE

A map compiled by the Maine Turnpike Authority shows many site possibilities for a new or built toll plaza. Engineers are this week expected to present a narrowed-down list of no more than a half-dozen options, all within York.

way connecting the bridge with the Maine Turnpike."

But Bowman doesn't have a problem with the site.

"You can fix the York toll plaza," Bowman said. "There's a lot of precedent for it. Maybe we wouldn't choose it to be that way if we had to start all over again. But we aren't starting all over again. There are other toll booths on other turnpikes that have many of the characteristics of our current one."

He added that it would "inflict injury on people if it had to be relocated."

What's more, technology is changing, so what could be built in a year could be totally outdated in 10, Jarvis said. "I can't predict, nor can they, how we're going to be collecting tolls in 10 years," she said.

**Finding some common ground, but still preparing for a fight**

Still, opponents to relocation agree with the MTA on one thing: The current plaza is in need of improvements.

"We understand it's sinking because it had bad engineering in the beginning," Estes said. But in the meantime, he added, "They just let it fall apart. They were negligent on their maintenance."

Bowman agreed that the "current condi-

tion is unsatisfactory. It's time to upgrade."

But, he stressed, that needs to be done "in the current footprint."

However, should the MTA disagree and move forward with relocation, the town has measures in place to protect itself. Selectmen previously set aside roughly \$40,000 for legal opinions and a legal fight if eminent domain comes into play, Estes said.

Also, the town allocated \$13,000 to pay an independent consultant to review any plan once it is proposed. "We understand that eminent domain is in place," Estes said. But, he stressed, "we don't think a toll booth could be classified under that criteria."

Ideally, though, the MTA would like to come to a consensus that all can agree on.

"We'll keep working, working, working until we find the preferred location," Paradee said.

Still, the public process, however protracted, has its own benefits, Bowman said. Watching it all unfold has been an interesting experiment in civics.

"The Turnpike Authority is used to getting its own way with nobody standing up against it," Bowman said. "It's a very interesting exercise in citizens taking on a quasi-governmental agency, and holding their own."



CHRIS SHIPLEY PHOTO

The York Toll Plaza generates 37 percent of the toll revenue collected each year on the Maine Turnpike, the most out of the highway's 19 stations.

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Magenta  
Yellow  
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# ART THE RIGHT PLACE

After moving two dozen times, painter Susan Wierzba is happy to call York Harbor her home

By **SUZIE GOODWIN**  
The York Independent

Susan Wierzba is a local artist who has moved 24 times in her life. A little over a year ago, she and her husband Dennis made what they're hoping to be their final move, to York Harbor. With grandchildren living close by, she's happy to call York her home.

Susan didn't waste any time getting involved with the art community in her new home town. She joined the York Art Association her first week in York and began preparing for a show—with boxes still unpacked from the move.

Prior to living in York, home was Atlanta. It was there that she first called herself an artist, making the transition from novice to professional.

She had been painting for years but taking that first step can sometimes feel like a leap.

"If you're not living on the edge, you're taking up too much room," she says. So, leap she did—within three days after arriving in Atlanta, she was in an exhibit and a working artist.

When you look at her work, however, you realize it wasn't really much of a leap. She has talent. But more than talent, she has passion.

"Painting is not something I do. It's who I am," she says.

She discovered her love for painting when she began taking

classes at a local college years ago. She would take an art class every semester to balance her business studies. She knew right away that she had uncovered her true passion.

But painting is not her only passion. She has another—flowers. Planting a garden is one of the first things she would do when moving to a new home. She loves flowers, and her painting allows her to combine both loves.

## Discovering the magic of painting on silk

Susan has never grown tired of painting and continues to evolve. Three years ago she discovered painting on silk. This new medium involves using dyes and washing them onto silk. The vibrant colors,

combined with the texture and weave, first attracted her to it and offered a dimension not found in traditional watercolor mediums. She became captivated by it.

Silk is the strongest of all natural fibers but has a soft drape, which allows her to create not only beautiful paintings but also tablecloths, silk scarves and beautiful one-of-a-kind clothing.

She sets goals for her art every year and attends classes and workshops on a regular basis. At the top of her list, one workshop stands out as the trip of a lifetime—the trip she took to Monet's Garden in Giverny, France last year. She was moved by the history and revelation that she was painting in the same gardens that inspired Monet, her favorite painter.



COURTESY PHOTO

York Harbor resident Susan Wierzba creates paintings in her home studio, which doubles as a teaching classroom.



COURTESY IMAGE

York Harbor artist Susan Wierzba often works on silk, which results in paintings that are bold and full of color and texture.

In just a few short years, she has moved from student to teacher. She now offers workshops and classes, sharing her techniques to artists and novices alike. Her new home in York has been remodeled

“Painting is not something I do. It's who I am.”

and boasts a beautiful spacious studio, where she enjoys spending many hours. The room is not separate from the home's living area, but designed to be part of her home, just like her art is a part of her.

## Welcoming students into her home art studio

She offers a variety of classes on a regular basis. In one of her most popular classes, students are able to create their own silk scarves. Her students never leave disappointed. She encourages her students to experiment and not be intimidated by 'the blank canvas' because she knows once they begin, they'll be hooked.

She opens her studio to all who want to learn. But who does she enjoy working with the most? Children.

She has opened her home on

many occasions to her neighborhood kids, letting them experiment and create for sheer enjoyment. Her dyes are non-toxic, which allows her the freedom of working with the kids outside.

Her paintings are bold, full of color and texture. Silk is a unique medium which offers endless possibilities. A perfect example of this is the tablecloth she recently created for the York's Garden Club's banquet this year—a beautiful silk cloth, washed in color, bold beautiful flowers with a soft drape, inspired by Monet; and totally washable!

She holds a solo show once a year at the York Art Association. You may also see her paintings at Bradley's Art and Frame in York. If you would like further information about classes, or upcoming shows, or if you are interested in purchasing any artwork, please contact Sue Wierzba.

Online, visit [www.blooming-silk.com/newsclasses.html](http://www.blooming-silk.com/newsclasses.html). Her e-mail address is [susanwierzba@gmail.com](mailto:susanwierzba@gmail.com); her phone is 475-8200.

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

UPCOMING EXHIBIT

# Holiday art at Stage Neck Inn

Haley's Farm Gallery of Kittery is taking its show on the road on Saturday, Nov. 28

By **SUZIE GOODWIN**  
The York Independent

Haley's Farm Gallery is taking its wares on tour. A holiday exhibit is planned for Saturday, Nov. 28 at the Stage Neck Inn in York Harbor, featuring much of the art currently on display at Haley's. Start the day at 10 a.m. with a preview of the exhibit of original paintings, sculptures, pottery and hand-made unique jewelry, home décor and crafts by gallery artists of the Seacoast and beyond. Also planned for that day is an afternoon Victorian tea/coffee, a Stage Neck Inn tradition. It's a great way to relax and enjoy the exhibit and review your holiday strategy.

Haley's is a small contemporary gallery located in Kittery, just off Route 1 near the outlet malls. The gallery offers original artwork by both local and international artists in what was once a barn. The barn went through an eight-month remodeling and is now a great space filled a variety of original paintings, sculptures and hand-crafted items.

Never considered art as a gift? "Art inspires," said Jackie Abramian, owner and curator of the gallery. "A holiday fair allows us to introduce the joy of affordable art to those who might otherwise not visit a gallery while holiday shopping."

The Stage Neck Inn holds special meaning for the family. The Abramians summered at the Stage Neck for

“ A holiday fair allows us to introduce the joy of affordable art to those who might otherwise not visit a gallery.”

many years before they bought their home in Kittery. "My kids learned to swim in their pool," Abramian said. So like many of us who have moved to Maine, the family followed their hearts.

The idea that art inspires is perhaps the core of the gallery's belief. Not only does the gallery exhibit art, but it encourages businesses to hold offsite meetings there. "It's difficult to feel inspired in an uninspiring surrounding," Abramian said. "The companies that have held there meetings here tell us that they were surprised at just how productive the meetings were."

Featured artists for the road show include Paul Burke of Eliot, who will exhibit sculptures made from recycled multi-media objects. His latest "green" sculptures offer fluid, evolving features that intertwine recycled pieces from Burke's cabinet-building work.



A sculpture by artist Paul Burke of Eliot will be on display at the Stage Neck Inn on Saturday, Nov. 28.



COURTESY PHOTO

Haley Farm Gallery of Kittery will stage a roadshow exhibit on Saturday, Nov. 28 at York Harbor's Stage Neck Inn.

Also featured will be Dean Diggins, whose vibrant paintings reflect familiar Seacoast places, neighborhoods and landmarks. His work has been exhibited in several local galleries as well as published in calendars.

And there's also Robert Hollingworth, who considers himself a self-taught artist and learned the fundamentals as a young boy from his father. His sculptures consist of a combination of media, wood, stone, paper and sometimes "found objects."

If you're thinking something smaller, don't worry, there'll plenty of unique items, also made from found materials. Inspire and recycle—what a great theme for holiday gift-giving.

Haley Art Gallery's unique artful gifts will continue to be available at the Inn's lobby for the remainder of 2009.

The Stage Neck Inn is located at 8 Stage Neck Road in York Harbor. For information, visit [stageneck.com](http://stageneck.com) or call 363-3850.

The Haley Gallery is located at 178 Haley Road in Kittery. For more information, visit [www.haleygallery.com](http://www.haleygallery.com).

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# FOOD SQUASH, ANYONE?

One of the area's great native vegetables holds a proud place in the winter pantry

By **SARAH GRANT**

The York Independent

A whole gang of Butternuts and Blue Ballet Hubbard squashes witness the last of my autumn garden toil, safely just outside the garden perimeter where they are resting and curing after harvest last month.

Very soon, I must move my patient squashes along with their cousin pumpkins into the comfortable sanctuary of my basement pump room. I keep that room at a minimum temperature of 50 degrees all winter. Hard squashes like to be stored in a moderately humid environment (like 60 to 70 percent) and at 50 to 60 degrees. Any warmer and they will dry out; any colder and they will freeze then rot. Winter squashes will last in my pump room, your unheated side room, in a box under your bed or in the attic until at least mid-winter.

Squashes have been cultivated in the Americas for more than 10,000 years. Originally, when squash was less fleshy, the American natives grew them for their seed. Over time, ancient Latin American cultures developed fruitier tasting, more fleshy varieties along with their bean and corn crops. Seed made its way north to what is now the United States well before Columbus was even thought of. But it was Columbus who took these seeds to Europe.

Cooked winter squash is a hardy and comforting cold weather food. Containing more carbohydrates than summer squash, it is higher in calories. The increased carbs make it creamy and substantial on your plate, and hard squash is an excellent source of potassium and Vitamin A. Squash also contains vitamin C, folic acid, pantothenic acid (vitamin B5) and copper.

Here are two very different recipes for Hubbards and Butternuts, respectively. The first is my adaptation of a recipe from Michael Smith and Debbie Gold, who run 40 Sardines, a Kansas City restaurant.

## Hubbard Squash Soup

Adapted from Michael Smith and Debbie Gold. Yield: 10 servings

Obtain squash "pulp" by roasting it in the oven at 400 degrees F. Remove the seeds and drizzle with honey, and sprinkle it with fresh sprigs of thyme and garlic cloves. Or, drizzle it with maple syrup and sprinkle Jane's Crazy Mixed Up Salt and freshly ground black pepper.

It is difficult and dangerous to split a Hubbard with a knife or even a cleaver, so whack squash in half (or more pieces) by dropping it with some force on the clean kitchen floor. Then clean the floor again. Let the squash roast for a good 30-40 minutes. The meat will start to become dark. It may even look like it is burning, which is good. That will give a nice hearty flavor to the soup. Let squash cool and scrape.

- 3 cups Hubbard Squash pulp
- 5 cups chicken broth, homemade or low-sodium canned

- 1/2 quart heavy cream and 1/2 quart whole or skim milk
- 1 large yellow onion, diced
- 4 cloves garlic, chopped
- 2 ribs celery, chopped
- 1 ham bone or salt pork
- 1 sprig fresh thyme
- 1 sprig fresh savory
- 4 1/2 Tablespoons olive oil Salt and freshly ground black pepper to taste

Add olive oil to a large soup pot. Sweat celery, onion and garlic until lightly caramelized. Add squash pulp and stir regularly to keep from sticking and burning. Add chicken broth. Bring to simmer. Add herbs and ham bone (salt pork) and let simmer slowly for 45 minutes. (Add water or more stock if the soup gets too dry). Add cream and milk and just bring to a boil. Reduce to a simmer for 5 minutes. Pull out the ham bone or pork salt and herb stems, then purée in a blender until smooth. Adjust the seasoning and the thickness.

## Sour Cream Squash Pie

Sour Cream Squash Pie has a more delicate flavor than pumpkin pie and is a tasty way of using up unseasoned cooked butternut in a single crust pastry. This recipe is courtesy Phyllis Berrett from Award Winning Honey Recipes.

Prepare a 9" pie pan with your favorite pie pastry or go off to your local super and buy a ready-made.

- 1 C sour cream
- 3 eggs
- 2/3 C sugar
- 1/4 C each honey and lightly toasted chopped pecans
- 1/2 t each cinnamon and nutmeg
- 1/4 t ginger
- 1/8 t cloves
- 2 C mashed butternut squash
- Pecan halves to garnish

Combine sour cream, eggs, sugar, honey, spices and squash together. Mix well. Sprinkle chopped pecans on bottom of pastry-lined pan. Pour squash filling over top. Bake at 375 degrees for 45 minutes. Garnish with pecans.

*Sarah Grant, a local chef and organic farmer, writes about food for the York Independent.*



**SARAH GRANT PHOTO**  
Squash offers plenty of possibilities for the long winter ahead. Above, two butternuts and a Blue Hubbard hang out with pumpkins.



**SARAH GRANT PHOTO**

The crew of Five-O Shore Road, from left: Pastry chef Austin Perrault, line cooks Mike Naimey and Carl Anderson, and Executive Chef Zach Crosby.

## Caffe Prego lives!

Ogunquit's popular gourmet summer pizza spot returns Mondays during the winter at Five-O

By **SARAH GRANT**

The York Independent

"It's recession-proof," says Chef Zach Crosby, referring to Caffe Prego, the sister business to fine dining Five-O on Shore Road in Ogunquit and conveniently just next door.

"People are not stopping going on vacation or going out," he says. "They have just become smarter about where they open their wallets." Le Cordon Bleu-educated Crosby just finished his fifth season as executive chef of the two restaurants, and he has accomplished a great deal in that tenure.

Prices at Caffe Prego are in a very affordable range from \$4.50 to around \$20, but that's not the whole reason for its continued success. More to the point is food such as the stone oven-baked pizza. Chef Crosby has achieved the perfect blend of flours, yeast and olive oil to produce a thin pizza foundation that is definitively crisp, chewy, rich, flavorful, and more reminiscent of fine pastry than any other pizza crust I have had.

The toppings rise to that same quality standard with mozzarella, fontina, pecorino fresca, gorgonzola and ricotta direct from the old country and supported by fresh, understated plum tomato or basil pesto sauces. Ricotta appropriately lines the white pizzas. Choose from a wonderfully unusual array of garnishes like black mission figs, arugula, egg, prosciutto cotta, shaved filet mignon, and smoked slab bacon along with the familiars like artichokes, seasoned mushrooms, baby spinach, imported

Italian sausage and pepperoni.

Crosby's standards for both restaurants are the highest, procuring and using only the very best local, often organic, products and directly importing Italian cheeses, sausages, prosciutto, Danesi coffee from Rome and cold-pressed Baracchi olive oil from Tuscany—brands that are unique to Caffe Prego and Five-O among northern New England restaurants.

"Use the best ingredients, but use them with respect, and you can't go wrong," Crosby says.

The chef, of mostly Italian descent, uses his own culinary talents as well as some family secrets to marry the local and ethnic cuisines wherever possible, and in some surprising menu places such as the delightfully charming "Maplechino" from the coffee bar. Grandma's culinary influence has shaped Crosby's complexly flavored Bolognese sauce, one of his signature dishes.

Uncompromising quality is also true of the many flavors of gelato crafted by Pastry Chef Austin Perrault, who, in the height of the season, makes up to 20 different gelatos all with natural ingredients such as fresh local berries and Oakhurst dairy products.

So why do I go on and on about Caffe Prego pizza and gelato when the place is closed for the winter? Because beginning Friday, Nov. 13, every Friday at Five-O is Caffe Prego pizza night, when you can enjoy the entire \$10 to \$16 menu of that stone oven-baked summer treat in the cozy comfort of Five-O without the Ogunquit summer throng.

Crosby says there are many summer nights when tourists will wait up

to one and a half hours to get into the Caffè. Gelato graces the Five-O dessert menu every night, along with fruit-filled crostatas, baked chocolate custard and many fine pastries from Chef Perrault.

The truth is that Five-O is just as recession-proof as its summer sister due to Crosby's ability to keep his menus and special events as fresh and local as his food. Vegetable Lasagna; Three Meat, Three Cheese Lasagna (yes, Crosby makes his own lasagna noodles); Chicken Picatta; Almond Encrusted Duck Tenders; Fresh Seafood Stuffed Haddock in Sherry Cream Sauce, and steaks fill out the regular Thursday-through-Sunday fine dining menu with more items, along with Crosby's nightly specials, which frequently feature fresh day boat catches or game. Most entrée choices on the regular winter dinner menu are less than \$19.

Sunday, Nov. 8 kicks off Five-O's Sunday Jazz Brunches, with great a la carte medium-priced choices that span breakfast with Eggs Benedict, crepes and waffles to lunch time sandwiches, soups and hand-made pastries all accompanied by live acoustic jazz. Beginning Saturday, Nov. 14, Five-O will serve brunch both weekend days from 10 a.m. to 2 p.m. for the rest of the off-season (live music on Sundays only).

The Five-O lounge is open every evening from 5 p.m. until close with a

“Use the best ingredients, but use them with respect, and you can't go wrong.”

pub-style menu, but on Monday nights you can enjoy the G-7 specials. Every Monday, from 5 to 9 p.m., Chef Crosby creates a half dozen different entrée specials that honor the international cuisines of the G-7 countries: Japan, United States, Canada, the U.K., Italy, France and Germany. Did I mention that the G-7 entrées are only \$7?

Five-O even has a wine special, the 5-O-5, every day except Saturday, when five wines from the international wine list are on sale at half price. Watch the “Eat Here” column in the York Independent for notices of Five-O wine dinners all winter long.

*Sarah Grant, a local chef and organic farmer, writes about food for the York Independent. Send your local food suggestions to editor@yorkindependent.net.*

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## EAT HERE

# A weekly column about local food

By SARAH GRANT

The York Independent

• **Enjoy a leisurely drive up the coast to Kennebunk** without tourists and enjoy a \$29.95 three-course dinner special any Wednesday at On The Marsh; 46 Western Ave., Kennebunk. Chef Jeff Savage, James Beard presenter 2006, who is known for his extensive use of locally grown organic products, offers a starter choice, one of three possible entrées (meat, fish or vegetarian based), and any one of On The Marsh's fabulous desserts such as Dutch Apple Bolen, Trio of Crème Brûlée, or Seduction by Chocolate. This is an excellent deal and opportunity to try this stellar bistro. Call 967-2299 or punch up [www.onthemarsh.com](http://www.onthemarsh.com).

• **Any Monday, check out the G-7 special** at Five-O at 50 Shore Road in Ogunquit. Chef Zach Crosby features up to half a dozen entrées from the G-7 countries (Japan, United States, Canada, the U. K., Italy, France and Germany) for the unheard of price of \$7! And that's all evening from 5 p.m. Also, ask for the 5-0-5 wine special: five different bottles of wine are available every evening except Saturday for half-price. Call 646- 5001 or [www.five-oshore-road.com](http://www.five-oshore-road.com)

## EAT HERE

A regular column spotlighting food news in and around York.

• **Look for Pastor Chuck Orchards organic Applesauce**, or organic Apple Butter, all natural Apple Salsa and a sugar-free applesauce in Whole Food Markets and Hannaford Grocery stores. Waite Maclin,

founder of Portland-based specialty food company Pastor Chuck Orchards, was just named “Food Producer of the Year” by the Maine Grocer's Association. This award honors food manufacturers who have generated relationships with retailers to strengthen opportunities of Maine food products to be sold through Maine grocery stores.

• **It's Restaurant Week in Portsmouth** from Nov. 8 to 15, featuring special 3-course prix fixe menus: lunch \$16.95 per person, dinner \$29.95 per person (does not include beverages, taxes or gratuity) at participating restaurants throughout Portsmouth and the Seacoast. Restaurant Week Portsmouth spotlights Greater Portsmouth as a culinary and cultural destination. Wine & dine, shop & gallery hop, visit the theatre, and make it a getaway. Area hotels and inns offer special rates & packages during the event. Visit [www.portsmouthchamber.org/restaurantweek.cfm](http://www.portsmouthchamber.org/restaurantweek.cfm) for a complete listing of participating restaurants and links to their special menus. Three

local eateries, among others from New Hampshire, are involved in Restaurant Week: York Harbor Inn and Stageneck Inn, both of York, and Anneke Jans of Kittery.

• **York Harbor Inn's** view is a shore thing. Experience historic AAA 3-diamond rated ocean view inn with 47 guestrooms. Dine in year-round award winning ocean view restaurant, recognized by *Food & Wine Magazine*. Or visit the Ship's Cellar Pub for casual fare and entertainment. Lunch daily from 11:30 a.m.; dinner nightly 5:30 to 10 p.m. 480 York St., York Harbor. On-site parking available; (207) 363-5119.

• **Stage Neck Inn** offers a varied menu...hearty soups and appetizers, salad entrées, pizza, sandwiches, light entrées and dinner entrées in a warm, oceanfront setting. Harbor Porches offers 270-degree panoramic views and an atmosphere reminiscent of the grand hotels of the 1920s. Serving lunch, noon to 5 p.m., and dinner, 5 to 9 p.m. daily. 8 Stage Neck Road, York, Maine. On-site parking; (207) 363-3850.

• **Anneke Jans** is a neighborhood bistro-style restaurant in Kittery where old and new friends gather to eat delicious food, and drink good wine. The menu changes often, and parking is easy. Book your reservations by phone or online. Dinner nightly from 5 p.m. 60 Wallingford Square, Kittery. On-street parking; (207) 439-0001.

• **McMenemy's Pub at 177 State St., Portsmouth** quietly closed their doors on Tuesday, Oct. 27 after just a one-year run with new owners, Traci and Robert Schaake. Voted best Irish Pub by Taste magazine and considered authentically Irish, the Pub and its warm hospitality will be missed. McMenemy's closed due to business considerations, according to the Schaakes.

• **Travel in time and eat well** during the trip at Museums of Old York “Thanksgiving on the Hearth,” a 19th century Colonial Revival of the holiday feast, Thursday, Nov. 19 from 4 to 7 p.m. Historical educator and accomplished hearth cook Zoe Keefer-Norris, in period costume, will lead participants in the preparation of spit-roasted chicken, cranberry sauce, cornbread, sweet potato pie, acorn squash and spiced beans. To register, e-mail or call Keefer-Norris at [education@oldyork.org](mailto:education@oldyork.org) or 363-4974. The feast takes place at Remick Barn, 3 Lindsay Road, York Village. Cost: \$15/person \$12/members

• **Travel down to Portsmouth** on Thursday, Nov. 19 to hear Judith Jones, legendary editor of some of the world's greatest cooks (including Julia Child and James Beard) read from her book “The Pleasures of Cooking for One” at River Run Bookstore, 20 Congress St.

The reading is at 7 p.m. In the book, Jones demonstrates that cooking for yourself presents unparalleled possibilities for both pleasure and experimentation: you can utilize whatever ingredients appeal, using farmers' markets and specialty shops to enrich your palate and improve your health. For info, phone (603) 431-2100

• **Travel up to Portland** for a Jazz Breakfast from 10:30 a.m. to noon on Sunday, Nov. 8 or Sunday, Nov. 15. It's at the Portland Museum of Art, 7 Congress Square, where breakfast items can be purchased; the concert is free with museum admission. For more info, call 775-6148.

• **Also in Portland** is a Sunday night jazz buffet at Events on Broadway, 729 Broadway, South Portland (the old Thomas Room). Great buffet provided by Personal Touch Catering and live jazz. Buffet runs from 6 to 9 p.m. on Sunday, Nov. 8 (featuring the big band sounds of the Portland Jazz Orchestra) and Sunday, Nov. 15, where vocalist Tess Collins and saxophonist Bill Byrne will perform. Cost is \$15 per person, \$12 for seniors. Call 699-5855 for more information.

• **The 50-Mile Thanksgiving:** The public is invited to a locally flavored holiday celebration on Saturday, Nov. 14: Slow Food Seacoast's 50-Mile Thanksgiving! This year's event features a public talk by Novella Carpenter, author of *Farm City: The Education of an Urban Farmer*. Carpenter's 2009 memoir chronicles her experience running an urban subsistence farm in the city of West Oakland, Calif., only yards from an Interstate highway. On a 4500-square-foot vacant lot next to her apartment building, she raised chickens, ducks, rabbits, turkeys, pigs, and produce. Carpenter's account describes the way she integrated rural knowhow with more familiar elements of life in a modern American city life. The talk will be at South Church (State Street, Portsmouth) at 7 p.m. Admission is free with a donation of food for a local food pantry. It's preceded by a potluck supper begins at 5 p.m. Guests are invited to bring dishes to share featuring at least one ingredient grown or raised locally. Supper seating is limited; RSVP required; admission \$10, children under 12 free.

Slow Food Seacoast (<http://slowfoodseacoast.blogspot.com/>) is the local chapter of Slow Food, whose 200 chapters celebrate the amazing bounty of food that is available locally and work to strengthen the connection between the food on our plates and the health of our planet.

*Sarah Grant, a local chef and organic farmer, writes about food for the York Independent. Send your local food thoughts to editor@yorkindependent.net.*

# A round-up of York area happenings

## Send us your listings!

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

## Events

**Join Amy's Treat** on Sunday, Nov. 15 from 7 to 9 p.m. as it presents acclaimed musician and composer Tim Janis and the Dover High School Chorus. The concert "Believe in Dreams" will be performed at the Dover High School auditorium and will benefit the patients of the Seacoast Cancer Center. Amy's Treat is a registered non-profit and is dedicated to providing solutions to the day-to-day difficulties of living with cancer and to offer unexpected "treats" to help renew the spirit. Tickets are \$10 and are available now at Dover High School or by calling (603) 516-6924 or at Philbrick's Fresh Market at 775 Lafayette Road, Portsmouth.

**The York High School Music Department** will be presenting its first concert of the school year on Tuesday, Nov. 17. The program will include performances by the York High School concert band and jazz ensemble. The concert will feature patriotic selections to honor our veterans who have bravely served our country. This year's band features 65 students, one of the largest groups in recent years, including 10 who were selected for this year's District 1 Honors Festival. The concert will take place in the York High School auditorium and begins at 7 p.m., with doors opening at 6:30 p.m. The concert is free of charge.

**The York Community Services Food Pantry** is holding their annual Holiday Food Drive. Drop off locations for non-perishable food items are churches, banks, schools, real estate offices, the Chamber of Commerce and local businesses. The drive will continue until pick up on Friday, Nov. 20.

**The International Women's Club of New England** will hold its eighth annual Craft and Antiques Show on Saturday, Nov. 14 at the York Middle School, 84 Organug Road, from 9 a.m. to 2 p.m. Members of the group and non-members—along with select antique dealers—will offer hand made products ranging from jewelry, knitted items, fabric purses, button necklaces and wooden wear. A highlight this year will be the sale of items from the extensive collection of African and Middle Eastern jewelry and artifacts of International Women's Club of New England founder, Anna Kristina Sawtelle. A world traveler, Anna Kristina collected items from Nigeria, Brazil, Yemen, Cameroun and other exotic places.

**St. David's Episcopal Church** in Kennebunk will host their annual Harvest Fair on Saturday, Nov. 7 from 9 a.m. until 1 p.m. at their Route 1 location. Visitors to the Harvest Fair will find a wide-spectrum of high-quality craft and gift selections put together by members of the St. David's congregation. In addition, the church offers a "Silent Auction Table," offering a diversified selection of goods and services from area businesses. Call (207) 985-3073 for more information.

**A Pancake Breakfast for the York County Shelter Programs** will take place at the Applebee's Restaurant

on Main Street in South Sanford on Saturday, Nov. 14. Tickets are \$5.00 and they are available at the Bakery at Notre Dame on Shaker Hill Road in Sanford or at the door.

**Video Gamer's Night at the York Public Library** will be on Saturday, Nov. 14 and Friday, Nov. 20 from 5 to 8 p.m. Spend an evening rocking, racing, and battling with other gamers who enjoy video gaming just as much as you. Three consoles will be set up: Playstation 2, Wii, and X-Box 360 with Guitar Hero, Call of Duty, Rock Band and more. Bring your own consoles, games and extra controllers to share. Only "T" rated games or less, no "M" rated games. Pizza slices and beverages will be available to purchase. You must be 12 years old to sign up and have a signed permission slip. Pre-registration is required. Contact [janaleemoquin8@yahoo.com](mailto:janaleemoquin8@yahoo.com) to register or visit the library.

**American Holistic Nurses Association** will be holding a meeting on Tuesday, Nov. 10 from 7 to 9 p.m. at the Candleshop Inn, 44 Freeman St., York Beach. Dr. Erika K. Bruns will be the featured speaker. Dr. Bruns is a chiropractor with a practice in Wells and will address the issues of integrating chiropractic into modern medicine and society's shift towards alternative healing in general. For more information you can email Barbara Sheff at [bsheffrn@aol.com](mailto:bsheffrn@aol.com) or by phone at (207) 337-3227.

**Strawbery Banke Museum** hosts the annual Candlelight Stroll taking guests through holiday traditions that span three centuries of New England life. Stroll through life in a simpler time as 350 years of American history, winter traditions, and holiday celebrations unfold around you in Portsmouth, N.H., the state's oldest waterfront neighborhood. Hundreds of candles light the lanes and landscapes where guests visit historic houses from four centuries decorated in period regalia. Guests can also enjoy holiday house tours which present the evolution of winter traditions over the centuries. This unique Christmas New Hampshire event is one of the state's most treasured traditions. For more information call (603) 433-1100. Visit Saturdays, Dec. 5, 12, and 19 or Sunday, Dec. 6, 13, and 20 from 4 to 9 p.m. Tickets are \$20 for adults, \$10 for kids ages five through 17 and kids under four are free. The family rate is \$40.

**A free class looking at the options for senior care** will be held at Beach Glass Transitions, 277 Congress St., Portland. The class will educate families and seniors about the many kinds of senior care options available in Maine and the financial obligations associated with each of them. The class is hosted by Lynn H. Peel, senior care consultant and president of Beach Glass Transitions. It is being offered on Tuesday, Nov. 17 and Thursday, Nov. 19 from 6 to 8 p.m. and Tuesday, Dec. 1 from 2 to 4 p.m. For more information or to register, contact [info@beachglasstransitions.com](mailto:info@beachglasstransitions.com) or call (207) 272-2792 or visit [beachglasstransitions.com](http://beachglasstransitions.com).

**The First Annual Benefit Harvest Dance** to help the York County Shelter Programs' Thanksgiving Food Basket Program will be held on Saturday, Nov. 14, at the Knights of Columbus Hall in Sanford from 7 to 11 p.m. Last year, the Shelter distributed 1,040 Thanksgiving turkey boxes. Admission to the benefit dance is \$20 per couple and \$10 for singles. Music will be provided by Ray and Debra Bourre of Expressive Sounds. Bring a non-perishable item and you will be entered into nightly drawings for door prizes. There will also be a 50/50 drawing. For ticket information call Patty Hambleton at 324-7156. Tickets can be picked up at the Knights of Columbus Hall or at the Garnsey Brothers Insurance on Main Street in Sanford.

**Join the York Hospital "Balloon Brigade"** on Tuesday, Nov. 17 at 2 p.m. Perform a random act of kindness by passing out balloons to patients with a donation of \$1 per child. If you're interested, contact [orionmoquin@yahoo.com](mailto:orionmoquin@yahoo.com) or call 361-2116.

**Biddeford Goodwill Workforce Solutions** will host a Mature Workers Seminar, addressing the workforce needs of recently laid-off adults on Friday, Nov. 13 from 9 a.m. to 12:30 p.m. at University College at Saco, 110 Main St., Suite 1101. Discussion topics include dealing with feelings of being laid off and outsourced; job search techniques; the economy and you; and changing the world of work. An employers panel will discuss the skills needed in their business and an educators panel will address training opportunities and employment law. To register, please call the Biddeford Goodwill Career Center at 571-3301 or Ruth Graves at Women, Work and Community at 286-1722.

**The Clown** will be hosting a wine tasting on Friday, Nov. 13 from 5 to 8 p.m. featuring Nat Saywell of R.P. Imports and a selection of boutique wine from their portfolio. In addition, wildlife artist Carol Santora will be displaying a collection of her work in the gallery space. The event is free.

**MoonDance** will be presented Fridays, through Nov. 27 at 95 Ocean Ave., Kennebunkport. Doors open 7 p.m. and show is at 8 p.m. Seats can be

reserved by calling (207) 286-1427 or by e-mail at [newedge@onthenewedge.com](mailto:newedge@onthenewedge.com). MoonDance is an interactive, light-hearted, humorous story of one woman's life journey in the 20th century. Her story is told through songs from the forties, fifties and sixties, including Blue Moon, Moon River, Moondance, Aquarius, and All You Need is Love.

**The School Around Us** is holding their 34th Annual Winter Craft Fair Saturday, Nov. 21 from 9 a.m. until 4 p.m., located at the Kennebunk High School, Route 35 Kennebunk. The fair will feature 80 juried artists and artisans, live music, delicious home made food, silent auction and wreath sale. For more information, contact 967-3143 or [saucraftfairs@yahoo.com](mailto:saucraftfairs@yahoo.com). The School Around Us is a parent run, holistic K-8 in Arundel, Maine.

**St. George's Church** will be looking at the Trinity on Tuesday, Nov. 17 at 7 p.m. Theologian Derek Michaud will present "The Trinity: Fuzzy Math or the Inner Life of God?" and hold a discussion after. The central, but deeply perplexing, idea of the tri-unity of God will be the topic. Absolutely no previous study of theology is required for any of these events and all are welcome to join the conversation.

## Exhibits, music, theatre, and the arts

**Ogunquit Performing Arts** will continue the ninth season of the Classic Films Series on Wednesday, Nov. 11 at 7 p.m. with the 1951 classic, "Strangers on a Train" at the Great Hall of the Dunaway Center. Considered by many to be one of Alfred Hitchcock's best American films, "Strangers on a Train" features Farley Granger, Ruth Roman, and Robert Walker in this diabolical tale of nerve-wracking suspense of a double murder gone awry. Admission is free.

**The Music Hall pays homage to the great film festivals** and film criticism with Lorna's Silence, best screenplay at Cannes; Afghan Star, the documentary about the new Afghan "American Idol" style television show that won awards when it debuted at Sundance; Bright Star, the new film about John Keats from director Jane Campion (The Piano) that debuted in Portsmouth at Telluride

by the Sea; and finally, the November Wildcard Movie: For the Love of Movies, a documentary about film criticism with guests on film such as Roger Ebert and New York Times critic A.O.Scott. Gerald Peary, Director, and Amy Gellar, Producer, will be there to speak after For the Love of Movies. For showtimes visit [themusichall.org](http://themusichall.org).

**Pontine Theatre & Vintage Voices presents a New England Christmas** on Friday, Dec. 11 through Sunday, Dec. 13. Pontine's co-directors, Greg Gathers and Marguerite Mathews, in a program of seasonal offerings by some of New England's most beloved writers: Gladys Hasty Carroll, e. e. cummings, Ogden Nash, and Rebecca Rumm. Add some Holiday songs by Portsmouth's own Vintage Voices (Anne Corriveau, soprano; Marya Danihel, alto; and John Stromgren, baritone), and a dash of cookies & egg nog, and you've got a performance sure to please everyone in the family. Single tickets are \$23 with a \$3 discount for students and seniors and may be purchased online at [www.pontine.org](http://www.pontine.org). For information contact [info@pontine.org](mailto:info@pontine.org) or (603) 436-6660.

## Health, support, and wellness

**York Hospital's Heart Health Institute** is pleased to offer a new weight management program that will fit into your busy schedule. "Why Weight?" is a 12-week weight management program that offers a one-on-one approach to exercise and healthy eating. The program includes 12, one-on-one weekly meetings with a personal fitness coach and two individualized consultations with a registered dietitian. Also included is a 12-week gym membership to the Heart Health Institute conveniently located in the Long Sands Plaza, York. Call (207) 351-3700 for more information. The cost is \$239.

**'Don't Weight to be Healthy'** is a 10-week weight management class offered at York Hospital's Heart Health Institute on Thursday evenings from 6 to 7:30pm. The group setting fosters an environment of support and teamwork. Weekly classes are facilitated by a registered dietitian and a fitness instructor. Also included is a 10-week gym membership to the Heart Health Institute conveniently located in the Long Sands Plaza, York. New session begins in January 2010. Call (207) 351-3700 for more information. The program costs \$199

**Attention new moms and moms-to-be!** The third annual Seacoast Mom & Baby Wellness Sampler will be held on Friday, Nov. 20 from 1 to 3 p.m. at Yoga East Yoga Studio in Portsmouth, N.H. Learn about natural approaches to family wellness and chat with local business owners about products, services and issues that are important to you and your growing family. The afternoon will be filled with product demos, free screenings, information gathering, meet-and-greet, free samples and gifts, refreshments, and a drawing for amazing raffle items and gift certificates provided by the featured vendors and others. For event information, visit [childlightyoga.com](http://childlightyoga.com) or call (603) 781-3323.

**Wells-Ogunquit Adult Community Education Yoga Classes** begin soon. Call 646-4565 or visit [www.wells-ogunquit.maineadulted.org](http://www.wells-ogunquit.maineadulted.org) for more information and to register.

**Yoga On York Fall Kids Yoga** will be

## MONDAY, NOV. 9



**Equest**, the premier adaptive horseback riding program serving children and adults with disabilities in southern Maine, will be honoring the 26 veterans who took part in their second annual veterans program this year at a celebration on Monday, Nov. 9 at 10 a.m. at Spring Creek Farm in Lyman. Veterans will receive an appreciation pin and will do riding and carriage driving demonstrations for attendees.

offered on Mondays from 3:30 to 4:30 p.m. for children in grades 1 through 4 and on Thursdays from 3:30 to 4:30 p.m. for grades 4 through 7. Classes start in mid-October and run for six weeks. Preregistration is required. Visit [www.yogaonyork.com](http://www.yogaonyork.com) and under the CLASSES heading you will find Kids Yoga and can print and mail-in your registration form. For more, call 363-9642.

**York Hospital's Yoga Center**, located at the Heart Health Institute, offer yoga classes for persons of all abilities. Seated yoga for those with limited mobility is offered as well. The Yoga Center at the Heart Health Institute is located at 127 Long Sands Road. Please call 207-351-3700 for registration information. For new participants, your first yoga class is free.

**Zumba Gold** will be held on Tuesday evenings from 6:15 to 7 p.m. at Yoga on York this fall. The next session begins Tuesday, Nov. 3. Zumba Gold brings is a fun, fitness aerobic dance system that is easy-to-follow for all levels including the older adult and very beginner. Enjoy dancing to the rhythms of salsa, merengue, swing samba, belly dance and more. Visit [www.yogaonyork.com](http://www.yogaonyork.com) or call 363-9642 to register for the classes.

**Aerobics, Yogalates and Weight Training** classes are available at York Fitness Center, Route 1, in York. Call 363-4090.

**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.

**The Heart Health Institute** offers classes including weight management. Call 351-3700.

**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 7:30 or 8 p.m. and at SMMC Visiting Nurses in Kennebunk on the fourth Monday of each month from 7 to 8 or 8:30 p.m. Call 985-1000, 283-7680 or (800) 794-3546.

**Yoga on York** offers a variety of styles and levels of mind-body fitness classes including yoga classes ranging from Gentle Yoga up to Power Yoga, Prenatal Yoga, NIA and Pilates-Yoga Fusion. Visit [www.yogaonyork.com](http://www.yogaonyork.com) or call 363-YOGA.

## Workshops and enrichment

**Fall Pottery Classes and Workshops** are ongoing at the Red Door Pottery Studio in Kittery. Learn to make your own holiday gifts. For more information or to register, visit [www.reddoorpottery.com](http://www.reddoorpottery.com) or call 439-5671.

**The Maine Association of Nonprofits (MANP)** will be offering several SkillBuilders in York County this September. Registration is required for all MANP SkillBuilders and full course descriptions, dates, location, and registration information are all available at <http://www.nonprofitmaine.org/skillbuilders.asp>. Fees for half-day courses are \$50 for members, \$100 for nonmembers.

**So You've Been Laid Off, Now What? and Job Club for Job Seekers** are job hunting classes being offered in the weeks ahead by Wells-Ogunquit Adult Community Education. For details, Call the adult education office at 646-4565 or visit [www.wells-ogunquit.maineadulted.org](http://www.wells-ogunquit.maineadulted.org).

**York Adult Education Classes** begin soon. For more information or to

register visit [www.yorkadulthoodeducation.org](http://www.yorkadulthoodeducation.org) or call 363-7922.

## Donations and volunteers needed

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

**The York County Shelter Programs** is looking for various items and has volunteer opportunities. Call 324-1137. **York Harbor Inn** is collecting donations and supplies for AWS and Safe Haven Cat Rescue throughout the summer. 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.

## Ongoing exhibits and the arts

**Children's Museum of Maine** has a full calendar of special events available at [www.kitetails.com](http://www.kitetails.com).

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

**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.

**Pontine Theatre** in Portsmouth, N.H., offers an array of public events. Call (603) 436-6660 or e-mail [info@pontine.org](mailto:info@pontine.org).

**The Portland Museum of Art** offers an extensive collection of fine and decorative arts dating from the 18<sup>th</sup> century to the present housed in three architecturally significant buildings. Call 775-6148 or visit [www.portlandmuseum.org](http://www.portlandmuseum.org).

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

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

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

## Local organizations

**Catapult** is the Seacoast's first networking group specifically dedicated to young professionals. Catapult is a nonprofit organization, and membership is free. Visit [www.catapultseacoast.org](http://www.catapultseacoast.org).

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

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

## COMING IN DECEMBER



**Fifth Annual Festival of Gingerbread Houses** is coming soon at the York Public Library. Registration forms are due by Tuesday, Dec. 1 and all creations must be delivered between noon and 5 p.m. on Thursday, Dec. 3. Awards will be presented at 11 a.m. on Saturday, Dec. 5 and all entries will be displayed between then and Friday, Dec. 18.

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.

## Public meals

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

**Mama Mia's All You Can Eat Pasta-Pizza Public Supper** will be held every Friday night through Oct. 30 from 5 to 7 p.m. at the York County Shelter Programs Dining Commons on Shaker Hill Road in Alfred. Proceeds from the dinners help support shelter programs. Call Joan Sylvester, 324-1137, ext. 105.

## Support groups

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

**The Cancer Community Center** is a nonprofit community center located in South Portland that provides support, information and activities at no

charge for adults living with cancer, their families and friends. Visit [www.cancercommunitycenter.org](http://www.cancercommunitycenter.org).

**Hospice of York's Living with Loss** is a bereavement support group offered free of charge. Call 363-7000.

**The Kevin Brown Fuel Assistance Fund** for emergency help with home heating costs is overseen by the York Ecumenical Council. For information on receiving assistance contact one of York's local churches or Kate Henderson at 363-8017. This fund is open to anyone in need. Church affiliation is not a requirement.

**The Special Needs Parent Network** meets the last Friday of each month from 6 to 8 p.m. at the Family Resource Center at Landmark Hill at the York-Kittery town line. Contact Marcia Flinkstrom at 384-5041 or [mflinkstrom@comcast.net](mailto:mflinkstrom@comcast.net) or Lisa Richard at 324-5501 or [bugsnlola@msn.com](mailto:bugsnlola@msn.com).

**The York Hospital Breast Cancer Survivor Group**, which meets the third Monday of the month from 6:30 to 8:30 p.m. in the Ellis Conference Room at York Hospital, welcomes new members. Friends are welcome, too. During these meetings the members share information, coping tips and strategies, explore complimentary therapies, hear guest speakers, support each other, experience sisterhood, plan the Annual Walk for Hope and celebrate living.

## Worship services

**Baha'i Faith** holds Sunday morning devotional meetings and fellowship. Call 363-4591 or 361-1722.

**Cape Neddick Baptist Church's** Sunday School is at 9 a.m. for all ages; 10:15 a.m. for worship service and junior church, nursery for toddlers. Tuesday is Women's Home Bible Study from 4:30 to 5:30 p.m. Wednesday Evening Prayer Service is at 7 p.m. Call 363-3566 or visit [www.cape-neddick-baptist.org](http://www.cape-neddick-baptist.org).

**The First Baptist Church of Kittery Point**, located on Haley Road at Route 103, invites you to Bible Study for the family on Sundays at 9:30 a.m. and

worship at 10:30 a.m. You can expect great music at all services. Call 439-4077.

**First Parish Congregational Church** in York has Sunday services at 9 and 10:45 a.m. Call 363-3758 or visit [www.firstparishyork.org](http://www.firstparishyork.org).

**Holy Cross Lutheran Church** offers new service hours, including the informal 5:30 p.m. Saturday evening service. Two Sunday services with full Lutheran liturgy are held at 8 a.m. and 9:45 a.m. Call 985-4803 or visit [www.kennebunklutheran.org](http://www.kennebunklutheran.org).

**Ogunquit Baptist Church's** Sunday Worship is at 9:30 a.m. with nursery care. Children's Sunday School is during worship time. Adult Sunday School is 10 a.m. Call 646-2160.

**St. Christopher's Catholic Church** holds Masses on Saturday at 6 p.m. and Sunday at 7:30 and 11 a.m. Call 363-4177 or visit [www.stchristopheryork.com](http://www.stchristopheryork.com).

**St. George's Episcopal Church Worship Schedule** on Sundays includes 7:45 a.m. for Holy Eucharist, Rite II, spoken; 9 a.m. for Family Eucharist; 9:45 a.m. for Church School; 10 a.m. for Spiritual Formation for Adults, and 11 a.m. for Holy Eucharist, Rite II, with music. On Thursdays at 10 a.m. Holy Eucharist is celebrated with optional laying on of hands for healing. Call 363-7376 or visit [www.stgeorgesyorkharbor.org](http://www.stgeorgesyorkharbor.org).

**Union Congregational Church** offers weekly worship services each Sunday. All are welcome. Services are followed by a time of fellowship and refreshments for those who can stay to meet and greet friends, both old and new. Parking is provided. This small, friendly church welcomes any who choose to be involved with a God-loving community of faith. Call 363-4821

**York-Ogunquit United Methodist Church** at 1026 US Route 1 in York offers worship at 9:30 a.m. Call 363-2749 or visit [www.youmc.org](http://www.youmc.org).

**York Street Baptist Church's** Sunday Worship Service is at 9 a.m. with Sunday School at 10:30 a.m. Call 363-2177.

# WILDCATS FALL TO TIGERS IN CHAMPIONSHIP

By **CHRIS SHIPLEY**

The York Independent

Throughout the regular season and the playoffs, the defending state champs Wildcat Field Hockey team (18-1) found themselves dominating opponents with pressing offense and relentless defense. The tables were turned, though on Saturday, Oct. 31 during the Western Class B State Championship against the Gardiner Tigers. The Lady Cat's found themselves fighting off an attacking offense and an equally impressive Tiger's defense.

A former Class A team, the Tigers kept the Cats struggling to find many scoring opportunities in the first half while challenging the Cats' defense throughout the game. The Cats struggled to find their game, pushing passes and looking rushed as the young team tried to defend the championship. The defense and goalie play of freshman Amanda Kascohm kept the game close.

Kascohm came up big with a goal save with 11:32 left in the first half and another early in the second with 27:20 left in the game. The Tigers would finally find a goal with 26:00 left in the game taking a 1-0 lead.

Seven minutes later, the Tigers would score again with 9:32 left in the game to go up 2-0. The Cats' offense started to break down the Tiger's defense late in the second half. With 7:03 left the Cats had one of several scoring opportunities missing a shot off the post, another with 4:43 left with the shot denied by the Tiger's goalie, and a final shot just wide of the cage with 1:46 remaining.



Chris Shipley

Ali Graziano, Catherine Keenan, and Kellee Cribby celebrate their runner up plaque after Saturday's loss to Gardiner.

After the game Coach Marois commended her team's play. "What do you do when you're down by two? You pull up your bootstraps and keep pluggin'."

That's exactly what the Cat's did, pushing the Tigers' defense in the final 12 minutes of the game. The offense found some footing behind the play of Hannah Keating and the excellent passing of team captain Ali

Graziano. Graziano quietly had an exceptional season at her midfield position and kept her composure as the offense started to click in the second half. Coach Marois said of Graziano, "She's quite and steady, that's her M.O. She leads by what she does, not so much by what she says."

Coach Marois expects a solid return of players from this year's squad for next

season's title run. With the graduation of Seniors Graziano, captain Stephanie Lomasney, captain Kellee Cribby, and Kat Hird there will be holes to fill, but with Hannah Keating leading the offense and the goal play of seasoned goalies Kasbohm and Olivia Drew look for the Cats to mount another playoff run in the 2010 season.

## Wildcat girls' soccer win regional finals

State championships this weekend

By **CHRIS SHIPLEY**

The York Independent

The York Girls' soccer team hosted rival Falmouth on Wednesday, Nov. 4 in a physical rematch of last year's Western Class B Regional Finals Wednesday night. But unlike last year's 0-1 defeat, this year's match ended in a Wildcats victory.

After cruising to a 4-1 semi-final win over Yarmouth on Monday, Nov. 2, Coach Wally Caldwell had the Cats ready for this year's finals contest. After the victory, Coach Caldwell said, "I'm not totally surprised; we

played well all year long. This is the culmination of a phenomenal season. That was a game; they [Falmouth] are very athletic."

In a well matched first half both teams had scoring opportunities, but neither were able to score.

Senior Emma Clark dazzled spectators and Falmouth defenders alike with her masterful ball control throughout the match. She kept her teammates focused as the second half started with the Cats attacking on offense. Eventually, the Falmouth defense broke down and the Cat's Alexa Bando scored the game's first goal

with Clark getting the assist. The Wildcats did not let up their offensive attack throughout the second half and eventually found their way to a second goal as Clark got her second assist of the match setting up Kayla Weston for the final score of 2-0.

After the game Clark commented on her teammates' ability to finish those scoring opportunities. "Alexa and Kayla were two unlikely scorers, but they are great players and it was bound to happen," she said. "Alexa must be feeling 110 percent right now, because I know if I were her I would be. Kayla's on cloud nine because it's



Chris Shipley

The 2009 Western Conference Regional Champions.

always a great thing to score."

The Wildcat's will now move on to the State Finals Championship game this Saturday, Nov. 7 against Winslow. Details on this weekend's match-up can be found on the York High School Website at [www.yorkschoools.org](http://www.yorkschoools.org).



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SPORTS SHOTS

# WILDCATS READY FOR PLAYOFFS

By CHRIS SHIPLEY  
The York Independent



Chris Shipley

Bradley Stevens picks up yards in the 4th quarter against Wells.

With the Cape Elizabeth loss a distant memory, the York Wildcats finished the 2009 regular season with a seven game win streak. The Cats' finished the run last Friday, Oct. 30 on the road against their rivals, The Wells Warriors. With an 8-1 record, the Cat's will enter the playoffs as the number two seed in the Western Conference Class B Division starting this weekend.

Prior to the Wildcats battle with Wells, the team traveled to meet defending state champs, the Mountain Valley Falcons. The Falcons were coming off an undefeated streak of their own, having not lost a game since the 2007 season including five shut-outs this season.

The Cat's would not be intimidated against the Falcons, winning the contest 33-14. Despite their normally solid defense, the Falcons could not contain Jared Prugar and the high scoring Cats. Prugar had another solid offense performance rushing for 227 yards and three touchdowns, including a 68 yard TD, on the third play off the game, behind the blocking of Jack Radke. Falcons Coach Jim Aylward commented on Prugar's performance saying, "Our kids just bounced off him."

With Jared Prugar suffering a hamstring pull before the game, Bradley Stevens found himself carrying the load for the offense. Prugar played defensively in the first half and loosened up for some

second half carries, but Stevens would take advantage of the extra rushes finishing with 158 yards rushing on 27 carries. Stevens commented on the physical game, "I had no idea Wells would hit as hard as they did, it was a dogfight."

The Cat's would need every one of those yards as the Warriors came out to play smash mouth football. The Cat's came from behind twice before time expired. The Warriors two TD's in the third quarter left the Cat's behind 22-14 before Stevens scored on a 24 yard run. A failed two point conversion would bring the Cat's to within two points, with Wells up 22-20 late in the third quarter. The Cats' first possession of the fourth quarter was nearly stopped by a holding penalty, but Prugar's limited offense roll proved critical as QB Chris Cole found him on a 10 yard pass which Prugar dove for an extra yard and first down. Cole would follow that play up with a 33 yard TD pass to John McCafferty. A successful two point

conversion would put the Cat's up for the final score of 28-22.

The second seeded Wildcats now find themselves facing off against the third seeded Mountain Valley in the first round off the playoffs on Saturday, November 7. As the teams meet for the second time in as many weeks look for the Falcon's to come to York to avenge their only loss this season and since 2007. It will be up to Coach Randy Small to have his team rested and ready to meet the Falcons again. Penalties nearly cost the Cat's a scoring drive against Wells and the team continues to struggle with extra points. Coach Small will look for Jared Prugar's return to 100 percent and combine with Stevens for big offensive numbers against a tough Falcons defense. Solid defense and another clean game behind the blocking of the Cat's hard hitting offensive line could find York handing the defending champs another defeat and quick exit for the playoffs.

## YORK FOOTBALL 2009 RESULTS

Date	York	Where/When	Opponent
Sept. 5	27	at Falmouth (7 p.m.)	6
Sept. 11	12	Cape Elizabeth (7 p.m.)	41
Sept. 19	51	at Poland (7 p.m.)	18
Sept. 25	52	Gray-New Gloucester (7 p.m.)	22
Oct. 2	25	Greely (7 p.m.)	0
Oct. 9	70	at Lake Region (7 p.m.)	0
Oct. 16	52	Fryeburg Academy (7 p.m.)	12
Oct. 23	33	at Mountain Valley (7 p.m.)	14
Oct. 30	28	at Wells (7 p.m.)	22

### YORK HIGH SCHOOL SPORTS

NOV. 6 - 19

Call ahead for times and confirmations of play-off games

#### Friday, Nov. 6

- 5 p.m. Girls Varsity Ice Hockey Practice
- 7 p.m. Boys Varsity Football Semifinal vs. Mt. Valley

#### Saturday, Nov. 7

- 12:30 p.m. Girls Varsity Cross Country - States
- 1:15 p.m. Boys Varsity Cross Country - States
- 2 p.m. Girls Varsity Ice Hockey Scrimmage vs. Greely
- 3:45 p.m. Girls Junior Varsity Ice Hockey Scrimmage vs. Greely

#### Monday, Nov. 9

- 5 p.m. Girls Varsity Ice Hockey Practice

#### Wednesday, Nov. 11

- 5 p.m. Girls Varsity Ice Hockey Practice

#### Thursday, Nov. 12

- 6:30 p.m. Fall Sports Awards

#### Friday, Nov. 13

- 5 p.m. Girls Varsity Ice Hockey Practice

#### Saturday, Nov. 14

- 12:55 Girls Varsity Ice Hockey Scrimmage vs. Cape Elizabeth

#### Monday, Nov. 16

- 3:30 p.m. Boys Varsity Ice Hockey Practice
- 5 p.m. Girls Varsity Ice Hockey Practice

#### Tuesday, Nov. 17

- 4 p.m. Boys Varsity Ice Hockey Practice

#### Wednesday, Nov. 18

- 3:30 p.m. Boys Varsity Ice Hockey Practice
- 5 p.m. Girls Varsity Ice Hockey Practice

### GOINGS ON

#### Thousands of women and one man set to run

One of the largest women's foot races is set to roll this weekend, and organizers said that more than 1,100 women - and one lucky man - are registered.

More one that one man later.

The third annual Harvard Pilgrim Maine Coast Half Marathon will take place on Sunday, Nov. 8, starting from York High School at 11 a.m. The scenic will send the lady runners down Long Sands and around the Nubble before heading back into the village.

Organized by Loco Sports, a shoe outfitter out of Newmarket, New Hampshire, the race is the second largest women's foot race in New England next only to the TD Banknorth Beach to Beacon 10K in Cape Elizabeth, Maine.

"For a long time women were just a token part of men's road racing," said Loco owner Mike St. Laurent. "Their results are always overshadowed by the men's results, but we felt that there are just as many women running now as men, so if 50% of the runners are women then why not have a race like this and see if it flies."

Now, about that one man running. His name is Edward Drebitko, from Schenectady, New York. Drebitko won the opportunity to be the lone man running through a lottery of about 100 contestants.

St. Laurent said the "Lucky Man" idea stemmed from the fact that the course is such a fine one that many men wanted to run.

"For many male runners the opportunity to be the only one is a dream come true," St. Laurent said. "Usually, you go to a race, and unless you win an age group or something, you're an anonymous runner. But here, everyone will be watching him."

That includes some very competitive women runners who, said St. Laurent, who won't want to be beaten by the only man in the race.

"We try and not let the fun aspect of that overshadow the race," he said. This is one of the most competitive fields in New England and we get very fast women from around the country to come. There are few opportunities to do something like this."

The half marathon is already closed to runners, but race day will also feature a 5K event that will remain open for registration right up to the 11 a.m. Start. For more information or to register for the 5K go to [www.maineceasthalf.com](http://www.maineceasthalf.com). You can also check online for parking and shuttle locations and times.

Dan J. Szczesny

Cyan Magenta Yellow Black

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# LOOKING FOR A HOME

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

## Chevy

Meet Chevy, a Greyhound with a beautiful dark fawn coat. Chevy is a retired racer who's eagerly awaiting a home she can relax in and call her own. Being a former racer, she's not that used to the everyday occurrences of living in a home like climbing stairs, doorbells, and such, so she'll need some help adapting. She's a sweet girl though, and should be a welcome member of any family. If you'd like to adopt Chevy, please fill out an adoption application and then bring your entire family, including dogs, in to meet her.



## Fox

Meet Fox, a four-and-a-half year old greyhound with a beautiful black coat. Fox is a retired racer who's eagerly awaiting a home he can relax in and call his own. Being a former racer, he's not that used to the everyday occurrences of living in a home like climbing stairs, doorbells, and such, so he'll need some help adapting. He will also need some help with house training and basic obedience. He'd be a good candidate for obedience classes who hold here at the shelter, which have discounted rates for adoptees. He's a sweet boy though, and quite the goof as well. He should have no problem sharing a new home with dog savvy cats, other dogs, and children over the age of 6. If you'd like to adopt Fox, please fill out an adoption application and then bring your entire family, including dogs, in to meet him.



## Gypsy

Gypsy is a one year old Doberman that can't wait to find a forever home. Gypsy is young and is still very puppy like. She is a friendly girl that is full of love and energy. Gypsy would love to go home with a family that is willing to give her lots of exercise so that she can get her energy out in a positive way. She is a smart girl that knows the tricks "sit", "shake" and would love to learn more. If you are interested in adopting Gypsy please fill out an adoption application and stop in with your family including dogs to meet her.



## Mona

This attractive young lady is Mona! She is a

four-year-old cat that has a beautiful medium length black coat. This friendly girl is patiently waiting for that special someone. Mona should do just fine sharing her new home with children but, other animals are not her cup of tea. She would love to be the only pet for her new family to pamper. If Mona sounds like the purr-fect kitty for you please fill out an adoption application and stop in to meet her.



## Jazz

Meet Jazz, a one-and-a-half year old cat with a beautiful black and white coat. Jazz is a super cool and sweet boy who would love to find a forever home. He can be laid-back, but loves getting a good pet as well. If Jazz sounds like the cat for you, please fill out an adoption application and then stop in to meet him.



## Wilma

Meet Wilma, a three-year-old cat with a gorgeous orange tiger coat. Wilma is a very sweet girl who loves getting a good pet. She's not intrusive though, and will gladly wait quietly until she can get some attention. If you'd like to adopt Wilma, please fill out an adoption application and then stop in to meet her.



## Flint

Meet Flint, an adult rat with a beautiful gray and white coat. Like most rats, Flint would like a home where he could be handled and held as on a regular basis so he stays healthy and happy. He enjoys having a cage filled with shavings and bedding to hide and sleep in. An exercise wheel would be a great way to keep him fit, as well as a well-balanced diet. Flint's a cute and curious fellow who's sure to find his own tiny place in your heart. If you think you'd like to adopt Flint, please fill out an adoption application and then stop in to meet him.



## Donnie

Meet Donnie, a four-month-old guinea pig with a handsome brown and black coat that has a little white as well. Donnie is a cute and sweet fella that would love to find a home where he could be handled and played with on a regular basis so he can stay as healthy and happy as possible. If you'd like to adopt this little cutie, please fill out an adoption application and then stop in to meet him.



## Lana

This little cutie is Lana! She is an adult mixed-breed bunny with a beautiful brown, almost seal point, coat. Lana is a friendly little girl that can't wait to find a forever home to call her own. She would love to find a family that is willing to handle her daily so that she can stay as happy and friendly as possible. If you are interested in adopting this sweet heart please fill out an adoption application and stop in to meet her.



Wildlife artist Carol Santora will be showcased at The Clown through December. Santora is best known for her expressionistic and soulful animal and wildlife paintings. (Carol Santora)

## ART

# New exhibit opens at the Clown

A new art exhibit at The Clown in York showcases work by Kennebunk animal and wildlife artist Carol Santora.

A genuine love for animals resonates in the pastel paintings of internationally recognized, award winning animal artist Santora, whose animal paintings have gained enthusiastic recognition in the U.S., Canada, and Europe. Now though December, Santora's work will grace the gallery walls at The Clown in York.

A Signature Member of the prestigious Pastel Society of America, Santora is best known for her expressionistic and soulful animal and wildlife paintings. From colorful, intimate close-ups of cows, horses, big cats and moose, to fanciful groupings of cattle and heart-warming commissions of cherished family pets, Santora captures the spirit and unique personality of the animals she paints. Vibrant colors convey a sense of vitality in her work while her contemporary style communicates her personal vision.

Santora has a BFA from Framingham State College. She has had a life-long love for animals and wildlife, and wanted to become an artist even as a young child. She resides in Kennebunk with her husband, David and their 3 dogs and credits David for supporting and encouraging her desire to pursue art. Her home gallery is Santora Fine Art. She began her formal art education in 1983 while working as a registered nurse; in 1996, she embarked on her art career full time.

For Santora, each painting begins with a foundation of thorough research that includes taking hundreds of photographs to work from at repeated site visits to farms and rescues all over the United States. For example, to learn about horses Santora participates in a weekly workshop grooming and working with the mustangs at the Ever After Mustang Rescue in Biddeford. Santora's work is grounded in representation, yet she is not bound by that. As she works, a completely realistic depiction gives way to a more artistic, contemporary rendering that serves her colorist and expressive purposes.

Her work can be found in private collections across the United States, Canada and Europe and has exhibited in numerous regional, national and international shows. She has garnered over four dozen awards including first place in Other Media: Pastel, and the Headwater's Art and Conference Center Purchase Award at the Susan K. Black Foundation Miniature Art Show in 2009; an honorable mention at the 54th Annual Kennebunk River Club 'Casino'

Art Show in 2009; and Special Merit Award Pastel at the 19th Annual Maine Open Juried Art Show, Blue Marble Gallery, Waterville in 2009; along with several other first place, people's choice and best in show awards.

More information and Santora's current work can be seen on her website: [www.carolsantora.com](http://www.carolsantora.com)

Store and gallery hours at The Clown are 10 a.m. to 6 p.m. Monday through Saturday, with extended hours for the holidays to be announced in December. The November Artist Reception and Wine Tasting will be held Friday, Nov. 13, from 5 to 8 p.m. That evening The Clown welcomes Nat Saywell, of R.P. Imports, who will showcase selections from the R.P. Imports portfolio of boutique wines. There is no cost for this event. For more information, call the Clown at (207) 351-3063 or email [mmeadows@the-clown.com](mailto:mmeadows@the-clown.com).

# Horoscopes

## By Rusty, the Southern Maine coast's leading astrologer

**Aries** (March 21-April 19): Where you go, there you are. Except in Boston, where you can't get anywhere.

**Taurus** (April 20-May 20): You have a brave soul, and compassionate temperament, and really lousy car insurance.

**Gemini** (May 21-June 20): Yes, he's seeing another woman. And not only is she more understanding, but she's far more attractive than you, and actually likes the fact that he smells like a bear.

**Cancer** (June 21-July 22): You will meet an old friend from high school. Unfortunately, he'll be the officer at a police sobriety checkpoint.

**Leo** (July 23-Aug. 22): Keeping a smile on your face will not help your situation. For one thing, you never brush your teeth.

**Virgo** (Aug. 23-Sept. 22): Your ship is about to come in, but unfortunately the captain is played by Leslie Nielsen.

**Libra** (Sept. 23-Oct. 22): You will there is great strength in numbers. Unfortunately, your number happens to be zero.

**Scorpio** (Oct. 23-Nov. 21): You will come across a piece of important wisdom written inside the stall of a public restroom, but you will fail to notice it because you'll be too busy writing down a phone number on the opposite wall.

**Sagittarius** (Nov. 22-Dec. 21): A friend in need is a friend indeed. Today your friend is in need of thirty bucks.

**Capricorn** (Dec. 22-Jan. 19): Your entire life will flash in front of your eyes, causing you to realize how much of it you frittered away on computer solitaire.

**Aquarius** (Jan. 20-Feb. 18): You will inherit the deed of an abandoned mine. At great expense, you will find it was abandoned for a very good reason.

**Pisces** (Feb. 19-March 20): For one moment, you will understand with utter clarity the meaning of life. But then someone will sing the Green Acres theme song, and it'll all be gone forever.

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**OBITUARIES**

**Doris Brooks**

Doris (Sharon) Brooks, 88, died Saturday, Oct. 17, 2009 in St. Andre Health Care Facility in Biddeford.

She was born May 2, 1921 in Fitchburg, Mass. to the late Felix and Ida (Schreiber) Thiel. She was a long-time resident of York Beach.

Her first husband, Paul H. Sharon, 32, died in 1978. Her second husband of 26 years, Harris Harding Brooks, died in 2004.

She leaves a son, Richard P. Sharon and his wife Suzanne of Woodstock, Ill.; a daughter-in-law Anne Sharon of Worcester, Mass.; five grandchildren, Eric Sharon, Todd Sharon, William Sharon, Jennifer Sharon and David T. Sharon Jr.; four great-grandchildren.

She was predeceased by her son David T. Sharon Sr.

Lucas & Eaton Funeral Home, 91 Long Sands Road, York directed arrangements.

**Paul Jean Gross**

Paul Jean Gross, 82, died Wednesday, Oct. 21, 2009 of heart failure at York Hospital.

He was born September 3, 1927 in Wakefield, Mass., a son of the late Paul Julius and Jean (White) Gross.



The family moved to York, where Paul met and married Doreen Shaw, his wife of 60 years.

He enlisted in the U.S Navy after attending York High School serving in World War II. Paul was a member of the Local Union 131, Plumbers and Steamfitters of New Hampshire starting with Washburn Plumbing and Heating Co., then working at the pipe trades until his retirement at the age of 57. He was a member of the American Legion, the St. Aspinquid Masonic Lodge, the Meals on Wheels program and was a member of the Make-A-Wish Foundation in Florida. Paul enjoyed spending time with his family on his farm on Birch Hill Road. The family would like to acknowledge the friends that he so enjoyed to get together with in the early morning hours for coffee at Noel's Café.

He leaves his three children, Paul David Gross and his wife Shari, Caroley Matthews and her husband Steve, and Kevin A. Gross and his wife Julie; six grandchildren, David H. Gross, Dan-ylle Hickoc, Amanda Bouchard, Bryan Matthews, Meaghan Matthews and Kyle Gross; four great-grandchildren, Logan and Lukas Bouchard, Maeve and Kings-bury Hickock; a sister and brother-in-law, Sandra and Fred Ricker; many nieces, nephews and cousins.

Arrangements were made by Lucas & Eaton Funeral Home, 91 Long Sands Road, York.

**OUTSIDE**

**GROUP DONATES 3,000 POUNDS OF FOOD**



Courtesy Photo

The Coastal Clovers Foods for Families Garden, a group of 14 kids and their families, donated 3,907 pounds of food to the York Food Pantry, and the Good Shepherd Food Bank this year by growing fruits and vegetables at Zach's Farm.

With the frost comes the end of the growing season, bringing an end to the Coastal Clovers Foods for Families Garden. The project started more than six months ago when 14 kids and their families got together, with the help of Coastal Landscaping and Garden Center, and started over 1,000 seedlings with the goal of raising produce for those in need.

With the help of First Lady Karen Baldacci, Zach's Farm and a grant from the Good Shepherd Food Bank and the Many Hands Harvest Initiative, the group was able to build and plant eight raised bed gardens and plant carrots, beets, radishes and turnips. The grant

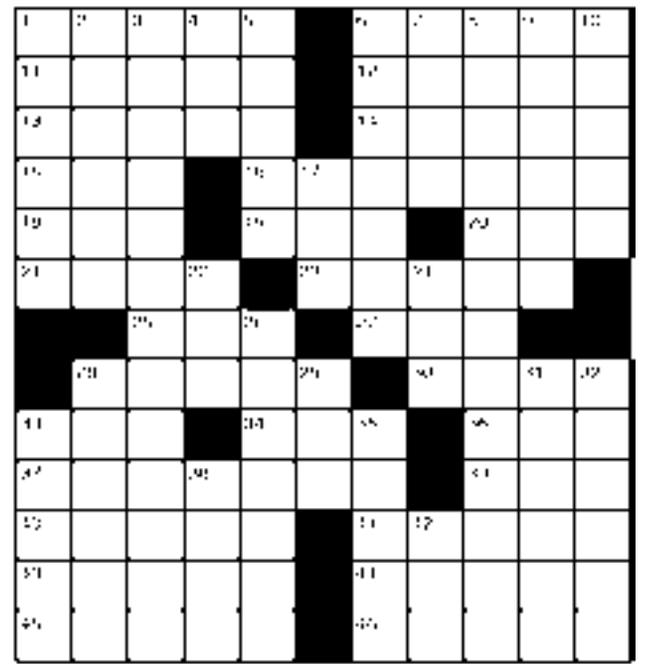
also allowed the club to purchase tools and supplies that they can use for many years to come.

Over the summer, the club tended to the plants and watched them grow into healthy fruits and vegetables that were donated to the York Food Pantry, and the Good Shepherd Food Bank. Despite the poor weather over the past growing season the club donated 3,907 pounds of healthy produce. Club leader Russ Osgood said "I am very proud of the kid's efforts they have fed hundreds of people over the summer. I hope the kids all know how many families they have helped with this project."

**CROSSWORD PUZZLE**

**ACROSS**

- 1 Emergency money
- 6 Pound sounds
- 11 Most writing
- 12 Forsaken
- 13 Scout's work
- 14 Daughter of Leda
- 15 Sturdy wood
- 16 Enclosed
- 18 Try out
- 19 Important time
- 20 Golfer Ernie
- 21 Koppel and Danson
- 23 Sorts
- 25 Gumshoe
- 27 Trawling need
- 28 Anarchist's goal
- 30 Resistance units
- 33 Frank Hardy's brother
- 34 Vacuum lack
- 36 Mother's order
- 37 Montana neighbor
- 39 Go out
- 40 Pinheads



11-6

- 41 Beam
- 43 Gallery item
- 44 Was visibly nervous
- 45 Fur tycoon
- 46 Future flowers

**DOWN**

- 1 Fledgling plant
- 2 Iron's target
- 3 Caused trouble
- 4 Equal: Pref.
- 5 Brit's change
- 6 Persian Gulf nation
- 7 Tina's TV co-star
- 8 Took a chance
- 9 Prepares to propose
- 10 Posts
- 17 Annoy
- 22 Great expanse
- 24 "The Matrix" hero
- 26 More vulgar
- 28 Identifying flag
- 29 Plop down
- 31 Posted
- 32 Horses
- 33 Israeli port
- 35 Grating sounds
- 38 "Sesame Street" regular
- 42 West of films

**SUDOKU**

**Conceptis Sudoku**

By Dave Green

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

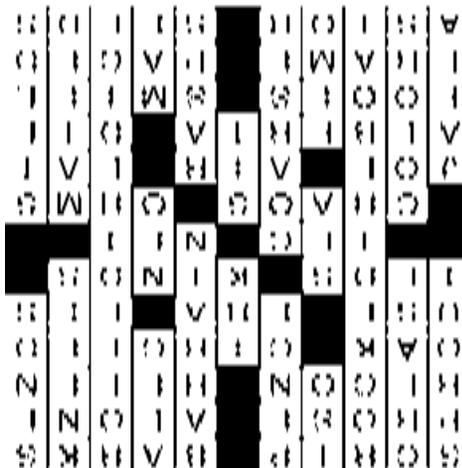
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Difficulty Level ★★★★★

11/06

**Crossword Solution**

**Sudoku Solution**



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

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Price: \$199,900  
Address: 74 Mountain Road, York  
Size: 3 beds, 1.75 baths, 1,037 s.f.  
Year Built: 1975

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Address: 77 Old Post Road, York  
Size: 2 beds, 1.75 baths, 1,465 s.f.  
Year Built: 1990

## LESS THAN \$300,000



Price: \$279,500  
Address: 11 Abbey, York  
Size: 3 beds, 1.75 baths, 1,480 s.f.  
Year Built: 1979

## LESS THAN \$400,000



Price: \$349,000  
Address: 13 Orin Lane, York  
Size: 1 bed, 1.5 baths, 1,675 s.f.  
Year Built: 2008

## LESS THAN \$400,000



Price: \$389,900  
Address: 5 Ash Lane, York  
Size: 2 beds, 2 baths, 1,480 s.f.  
Year Built: 1988

## LESS THAN \$500,000



Price: \$459,900  
Address: 3 Tall Pines Way, York  
Size: 4 beds, 2.5 baths, 2,966 s.f.  
Year Built: 2004

## LESS THAN \$500,000



Price: \$467,500  
Address: 59 Meadowlark Drive, York  
Size: 4 beds, 2.5 baths, 2,388 s.f.  
Year Built: 2001

SOURCE: Multiple Listing Service  
NOTE: Contact a real estate agent for more information about these properties.

# YORK VILLAGE BUSINESS CENTER



**OFFICE RETAIL SPACE AVAILABLE**  
**ROUTE 1 - YORK, MAINE**  
207.641.2111 • [BMALONE@HEYLANDDEVELOPMENT.COM](mailto:BMALONE@HEYLANDDEVELOPMENT.COM)



Charming 3 Bedroom Cape with three dormers just steps to York Country Club, York River & Middle school. Abundances of character and space for an older home; lush gardens, tranquil setting from your deck and hot tub. A picture frame view of the Church Steeple in York Village. You must step inside to appreciate. **Reduced \$310,000**



Nubble meticulous 3 Br Colonial with approx. 2000 sq.ft. w/two car garage, were you can hear and smell the ocean, located at the end of a private. Perfect for year round or vacation property offering full basement and oil heat. **\$449,000**



**Bill Conda**  
DIRECT:  
207.450.5030  
[billconda@yorkmaine.com](mailto:billconda@yorkmaine.com)



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**Land Bargains**  
**\$107,000**  
4.4 AC Belle Marsh Rd. SB a beautiful country property 500 frontage.  
**\$159,900**  
10 AC Tranquil wood lot in the MU zone of Kittery near shopping malls.  
**\$89,900**  
York build your Year round or vacation home on this site close to both "Sands" beaches.  
**\$84,900**  
16 AC private parcel in SB off Earls Rd near Warren Pond

# RIVERS BY THE SEA SALES & RENTALS

"Personalized not Franchised"



**York Harbor**  
Ocean View Lots in a Prime York Harbor neighborhood. Come build your dream house today! Beach Rights, Protective Covenants, View Easements, Underground Utilities and more!  
Two lots to choose from.  
**\$569,000- \$599,000.**

**Cape Neddick**  
Building lot just off scenic Shore Road. Just about a 1/2 mile from Cape Neddick Beach, you will find this .87 acre lot tucked away with wooded surroundings. Only minutes to downtown York Beach, Ogunquit, and Perkins Cove. **\$145,000.**



1 Varrell Lane, York Harbor  
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Route One • York, Maine  
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[info@c21atlantic.com](mailto:info@c21atlantic.com)



**YORK BEACH BUSINESS OPPORTUNITY!** Fully equipped inn with 13 efficiency units & separate owner/manager apartment. Storage, laundry, & parking on site. Close to Short Sands Beach, shopping, and restaurants. **\$1,150,000**



**YORK - UNIQUE CONTEMPORARY SHINGLE HOME!** 3 bdrm home on a 3.45 acre private lot has too many upgrades to name. Among a few are radiant heat, wide oak floors, master suite, granite counters, post & beam living area w/curved arches & cathedral ceiling. **\$629,000**



**YORK - PERFECT SETTING, QUIET LIVING NEAR** York's harbor front on 1.5 acres. Custom designed 9 rm home with 10' ceilings, oak flrs, Hickory cabinetry, fireplace + wdstove, skylights, screened porch, in ground pool, glorious gardens. **\$649,000**



**LARGE, MUCH SOUGHT AFTER, YORK VILLAGE CAPE!** 5 bedroom, 4 bath, 10 room expanded cape. Private back yard, 1st floor bedroom suite, town water & sewer. Close to schools & shopping. Huge master bedroom suite including private office. **\$449,900**



**YORK - FABULOUS 2550+ SF EXPANDED CAPE ON 1.2 COUNTRY ACRES!** 3 bedrooms plus master suite, 2.5 baths, 24x24 family room, full basement and a lot more. **MUST SEE! \$326,700**

## LAND FOR SALE

**YORK BEACH - HARD TO FIND 2 ACRE PARCEL** wonderfully located away from the hustle and bustle but still close to everything. Fully approved for immediate construction. Your dream awaits! **\$219,800**

**YORK - COMMERCIAL ZONE RT 1-6.** Growth Permit in hand! Many uses allowed with 365' of frontage on Route One 2.69 acre lot. Residential use or utilize the land for commercial development. Many possibilities. Septic design and soils tested for a four bedroom home. Bring your ideas. **\$179,900**



**OGUNQUIT**



General Business II with an OCEAN VIEW! Route 1 front, totally remodeled in 2005, abutting 22 acres of conservation land, including R.O.W. to water! Plenty of parking! Loads of possibilities - a MUST SEE! **\$1,125,000.**  
**Steve Wilkos 207-251-1460**

**SO. BERWICK**



Paradise! Come and visit this beautiful home with mature gardens, farmers porch, beautiful breathtaking landscaping, inground pool w/slate stone decking. Turn key & very well maintained. A pleasure to come home to! **\$425,000.**  
**Diane Wyman 207-752-3236**

**WELLS**



Exceptional property! CEDAR 3 level, State of the Art, HOME! Ultimate COOKS KITCHEN w/comm. size s/s appliances, wall to wall cabinets, marble, tile, massive windows for an outdoor feel. Great Room-invitingly huge stone fireplace. UNIQUE Once in a Lifetime FIND! **\$595,000**  
**Janna Syrene 207-475-8626**

**CAPE NEDDICK/YORK**



IT IS TIME... for the COMFORT & ELEGANCE of this exceptional HOME. Nestled on a private lot, this superb open concept home designed with generous windows to take advantage of the lavish landscape, boasts all the high end amenities that a most discerning buyer demands. **\$639,000**  
**Louise Ducharme 207-252-3270**

**WELLS**



Vacation without any hassles! Adorable 2nd floor YEAR ROUND CONDO w/screened in porch, updated kitchen & bathroom w/laundry, new flooring, low condo fees, indoor pool, on trolley line & 4 Minutes to the Beach! Pets Welcome. LIFE IS GOOD IN MAINE!!! **\$94,500**  
**Louise Ducharme 207-252-3270**

**YORK**



Local builder offering this incredible package. Home features, 1st floor master suite with Spa, open living spaces, sprawling floor plan, Energy Efficient Hybrid Furnace, views of the York River and More. **\$539,000**  
**Ken Peck 207-450-4668**

**YORK**



MEADOW views are a part of this stunning home-it has you from hello! The pristine pastoral setting is the perfect backdrop for this warm and classic Colonial. Gourmet kitchen w/Viking & Wolf apps, dining room w/fp, spa-like master suite, in-law suite, pocket doors, columns, office & more! **\$524,000** Owned by a broker.  
**Gail Benson 207-251-0632**

**YORK**



Charming 3 bedroom cape, east of Route 1 AND includes a buildable lot. INTOWN location, close to beaches and activities. Town water/sewer. If you've been renting, this is a wonderful property to OWN! **\$385,000**  
**Jean Kovacs 207-408-1822**

**YORK**



Exquisite 1830 3-4 bdrm. cape in rural York. Quiet rural location overlooking distant hill and meadow views. Large fireplaced family rm. with exposed beams and skylights. Original part of home dates back to c. 1776. A truly MUST SEE PROPERTY! **\$349,900**  
**Jim Hager 207-361-7169**

**YORK**



Local builder offering incredible package. Home features, 1st floor master suite with Spa, open living spaces, sprawling floor plan, Energy Efficient Hybrid Furnace, views of the York River and More. Broker owned. **\$499,900**  
**Ken Knowles 207-451-0386**

**OGUNQUIT**



Recently updated 2 B.R. home w/ 3 baths- kitchen with granite counter tops-2 rooms in lower level for office/den. Open floor plan and multiple level decks makes this perfect for entertaining guests. Walk to it all-seasonal distant ocean views. **\$440,000**  
**George Wilson 207-251-2941**

**LAND HO! LAND HO!**

**OGUNQUIT** 3/4 acre BUILDING LOT w/PUBLIC WATER & SEWER, UNDERGROUND UTILITIES. **Location, Location, Location!!!** Near Downtown Ogunquit. **\$219,000** Assessed at \$304,500!! Now you can finally own in Ogunquit! **Walking distance to Footbridge Beach, Steps to Trolley & Less than 1 mile to Ogunquit Center. Upscale subdivision w/Cul-de-sac.**  
**Louise Ducharme 207-252-3270**

**Developer Development**

**WELLS** 58 acre subdivision with 26 home lots, development site for Brackett Estates subdivision. **\$1,200,000**  
**Janna Syrene 207-251-0943**  
**OGUNQUIT** 51 +/- acres situated in a desirable residential area a little over .5 miles to Ogunquit town center. Soils tests complete, survey available. **\$1,000,000**  
**George Wilson 207-251-2941**  
**WELLS** 30 Acres in the Light Industrial Zone provide plenty of opportunity. Abandon town road can be finished for access. Potential to be subdivided. **\$175,000**  
**Ken Peck 207-450-4668**

**LAND HO! LAND HO!**

**WELLS** Beautiful, cleared lot with ROW to Merriland River. Foundation & Leachfield location has been blasted. Protective covenants & Private road maintenance agreement in place. Survey & septic design included. Underground utilities. Ready for building! **\$143,500**  
**Joanne Stone 207-337-2359**



RE/MAX Realty One honors the service and commitment of ALL our VETERANS this Veterans Day!