

HARPSWELL ANCHOR™

JULY 2020, VOLUME 23, NO. 1

INDEPENDENCE

Flags for the Fourth



Salute Dean Gonsior and Roger Allard proudly display one of the many American flags flying from telephone poles along the Cundy's Harbor Road. (SAM ALLEN PHOTO)

BY SAMUEL ALLEN

If you drive down Cundy's Harbor Road this Fourth of July, you will find that the entire neighborhood is dressed for the occasion. Just look at nearly any telephone pole along the almost five mile length of

Cundy's Harbor Road and you will see an American flag mounted on it. But these flags are not the work of the town of Harpswell; instead, they are the work of a small group called Harbor Pride.

Harbor Pride consists of Roger Allard
See **FLAGS** p. 22

It's in Our Family

BY ELLIE DOUGLAS

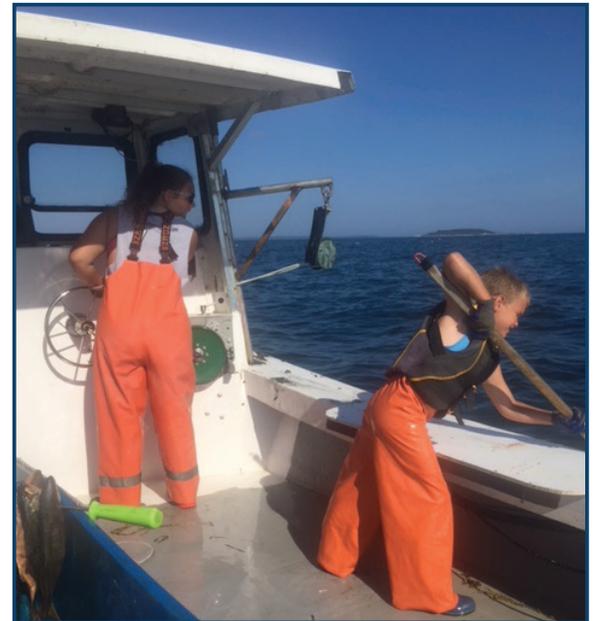
Jocelyne and Riley Coombs, ages 15 and 11, live on Orr's Island and have grown up learning lobstering from their dad, Herman Coombs. Recently, Jocelyne and Riley started their own lobster business, Next Generation Lobster Co.

They can't remember exactly when they started helping their dad, which is what got them hooked on lobstering, but they think they were about 10 and 6 years old.

They have their own lobster boat, F/V Orca, named after the boat in Jaws, a movie about a shark. From F/V Orca, they will set and haul all 110 of their lobster traps in Lowell's Cove as well as around Ram and Pond Islands.

Last year they still were learning a few things so their dad went out with them, but this year they will be going out in F/V Orca on their own.

According to Jocelyne, "Riley plans on lobstering being a hobby for now and so far as I plan, I will be lobstering as a life time job."



Hauling Jocelyne and Riley Coombs haul their lobster traps from aboard their vessel F/V Orca. Riley gaffs a buoy while Jocelyne pilots the boat. (MONIQUE COOMBS PHOTO)

Surprisingly, Jocelyne and Riley think that COVID has made it easier to start their business. It makes it so that they have more time to work and prepare their gear for the lobster season ahead. "If COVID hadn't come we probably would be a bit behind on getting our gear ready, but we
See **FAMILY** p. 13

Harpswell Aging at Home Moving to Meals in a Pinch Model for Summer

BY ROB MONTANA

For the last three months, Harpswell Aging at Home has been providing weekly meals to Harpswell seniors, offering Lunch To Go to fill the gap created when regular lunch events were canceled when the coronavirus pandemic hit.

Since Lunch with Friends doesn't run in the summer months, it had been scheduled to end in early May. But with an apparent need for the meals, HAH opted to continue the Lunch To Go meals running through June.

Now, the program that allowed the nonprofit to quickly switch from sit-down to takeout and delivery meals, Lunch to Go,

will be replaced with Meals in a Pinch.

The program delivers meals to seniors who find it difficult to prepare nutritious meals for themselves, have difficulty obtaining food or have health issues that make meal preparation difficult.

See **MEALS** p. 23

Delivering the Goods

Gayle Hays, chairperson of Harpswell Aging at Home's Health and Wellness Committee, accepts a food donation for the Lunch To Go program the nonprofit created to replace Lunch with Friends when the coronavirus halted social gatherings. (HAH PHOTO)



Letters to the Editor

Census

In the midst of all that is going on, the 2020 Census is working to count all of us. I have been volunteering with the Census Bureau to increase awareness of the census. It is so important to have a strong response rate from our local communities. In this process I've learned a number of interesting facts.

First, if you get your mail at a Post Office Box you will not receive an invitation to participate by mail. This does not mean you can't respond. It just means we have to work harder to get the word out so those folks will know to complete the census online or by phone. For those who don't respond, a census worker will visit each address (following CDC guidelines).

Second, the census counts every house, every address, even seasonal homes. So this means that condos, camps, cabins, summer homes, winter homes need to be counted, even if no one lives there full time. My husband and I have a building (we use it for storage) on our property that has a street address but no one has ever lived there. I completed the form for that address. One of our neighbors lives on one side of the street and their garage, on the opposite side of the street, actually has a separate address, so it must be counted too. I have attached a flyer from the Census Bureau regarding the process to

respond for seasonal homes. I have been working to get the word out about these two issues through a variety of local sources and thought maybe the paper would be a good place to encourage readers to respond to the 2020 census.

Mercie Normand

Support McCreight

I am writing in support of re-electing Joyce "Jay" McCreight as our local State Representative.

Jay McCreight is a third term member of the Maine House of Representatives. She serves as House chair of the Joint Standing Committee on Marine Resources and is a member of the Committee on Veterans and Legal Affairs. With Harpswell's long heritage of working waterfronts, we are lucky to have Jay representing us on the Marine Resources committee. She sponsored the new law that helps lobstermen who develop major illnesses or medical conditions maintain their license and bring in income.

When I needed help after our son's short-term, in-school medical treatment was obstructed by what felt like ridiculous DOE bureaucracy, Jay was there for me. Within 48 hours of my first contact, she responded empathically with articulate clarity around the existing laws. She had excellent suggestions of avenues we could consider if we

wanted to pursue an effort to see the language of the law amended in a way that would accommodate more treatment modalities in the future.

Jay is dedicated, responsive and thorough. When she doesn't know the answer to a question, she is willing to go the extra mile to find out. Jay truly listens - and hears - the concerns of her constituents. She cares deeply about the issues that impact our lives, and works every day to make positive gains on our behalf.

I heartily support Jay's re-election this November!

Rebecca Waddle

Comfort

This is just a note to thank you for the May 2020 edition of the "Harpswell Anchor." You cannot imagine what a source of comfort and encouragement that was to me. I live in a small pocket of West Michigan where many people still believe that the Coronavirus is a hoax and refuse to wear masks or practice social distancing. Large churches have opened in defiance of our Governor's stay-at-home order, and protests for personal rights are a normal occurrence. It did my heart good to read each page of the "Harpswell Anchor." You reminded me of the great value of a community where people care for one another, where the small moments are celebrated,

and where gratitude is built into the lives of citizens. I will always treasure the years I lived in Harpswell. I miss them.

Darcy J. Dye

Grateful

Effective leadership is an essential component in mitigating crises and in moving our State forward in the right direction. That is why I am grateful to have Joyce "Jay" McCreight as our House of Representative for District 51.

Over the past 4 years, I have had the privilege to get to know Jay as she has demonstrated her great leadership in Augusta. She exemplifies the spirit and commitment we still need as a proactive, resilient and effective legislator.

Jay has been a strong leader in advocating for the betterment of public health. Jay has been in the forefront fighting for more accessible healthcare, women's health, and tackling the opioid crisis. She served as the House Chair on the State's Opioid Task Force; planning, securing resources and helping to pass new policies to provide better and safer communities. She understood clearly that too many Mainers' lives were at stake and we needed immediate action and long term comprehensive solutions. The importance of her work over these past years can not be overstated. Jay led this

important mission with urgency, to improve access to medical treatments to help struggling families, while finding smart strategies that would save taxpayer dollars.

As COVID-19 has brought yet another medical and economic crisis to tackle, I am confident we have the right representative fighting for our well being. She has proven her commitment to the people of Harpswell time and time again, and is a valuable resource to her constituents. I trust Jay to serve and deliver her exceptional leadership with the challenges ahead.

Sheila Menair

Fireworks

It may seem patriotic to celebrate the Fourth of July with fireworks. When the town or Cook's Lobster House plan the fireworks, everyone can enjoy the show or choose to stay away. However, veterans with Post Traumatic Stress Disorder (PTSD) must brace themselves for flashbacks and stress.

Since the legalization of fireworks in Maine, I have noticed that the celebration with fireworks is extended over several weeks. How are those with PTSD supposed to brace themselves for explosions throughout the day and night all month long? Combat veterans report that the sudden sound of

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In Limbo: The Fate of Small Hometown Newspapers

BY KARA DOUGLAS

Between 1970 and 2016, the last year records were counted, more than 500 local daily newspapers closed their doors in the US. Those that didn't close made other deep production shifts: limiting staff and coverage, shrinking in size overall, switching to online publications only. The days of my grandfather drinking a pot of coffee while reading the Sunday edition of his local paper have yellowed around the edges, faded to a childhood reverence. It was the combination of smell and sound: bitter richness of his morning brew and the snap of newsprint as he flipped the page, adjusted the center spread.

This story is not news, but it's worth reporting. It's an experience most of us have had: the slipping away of something valuable and meaningful before we realized its value or its meaning. I rarely paused to consider my grandfather's newspaper reading habit on my way out the door to something more alluring. It was part of the backdrop, the details that blur into a life's unfolding. Yet, it surfaces in unexpected moments, cued by a gesture, a scent, a sound.

Even then, newspapers were on the wane. As our modes of communication became increasingly immediate throughout the twentieth century, print news has held a slipping grip on existence. Newspapers that once regarded



Headquarters The Harpswell Anchor office on Route 123 in Harpswell Center has been producing its local newspaper for 22 years.

readers as voters eventually addressed readers as consumers. Ad revenue surpassed subscription revenue, becoming the lifeline for many publications.

Leap to present day. Like many small town publications, the Harpswell Anchor has never been a daily newspaper. In 1998, Robert Anderson started the free monthly paper as "an attempt to bring the town together."

He rented and eventually purchased the office building at 945 Harpswell Neck Road from Lloyd Thompson and recruited editing and production help from residents Carol Coultas and Ken Chutchian, both seasoned journalists. Since then, The An-

chor and its myriad writers have covered everything from the proposed Liquefied Natural Gas depot to how to bake blueberry buckle. Some of what's reported is engaging; some is boring. Some is controversial and some simply amounts to the ongoings of this place, in this moment of time.

Many things have changed since the Anchor's inception, but the one that's proven most challenging for a newspaper that covers "what's ongoing or what's going to happen, not past news,"

according to Anderson, is the slow recession of community events.

"We try to support as many non-profit groups as possible, but right now I'm concerned about how many of them might disappear," he says.

"I came so close to quitting with Covid. The office door is always open when someone's in the building. But, this spring I had to meet people at the door and say, 'I'm sorry, you can't come in.' I haven't done that in 22 years. I can't even describe the feeling of turning people away," Anderson sighs.

With people staying close to home and community events being cancelled, what was left to write about? With businesses operating at reduced capacity and tourism at an all-time low, what advertising revenue would be available to support production?

While the Anchor is free to residents and does have a decent circulation of out-of-town and out-of-state subscriptions, its production costs are significant. Writers, office staff and production coordinators are all paid workers. Lewiston's Sun Press handles the paper's printing, the cost of which varies depending upon number of pages. Mailing costs range from about \$700-\$1,000 per month.

"If it wasn't for the US Postal Service, this would end. They direct mail The Anchor to 3,300 homes each month," says Anderson. "The service isn't free – it can't be – but without it, there would be no Harpswell Anchor."

Community newspapers con-
See NEWSPAPERS p. 21



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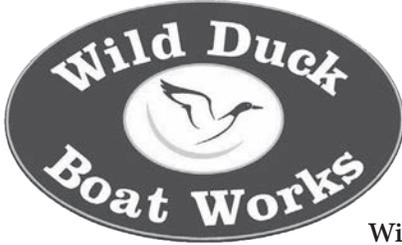


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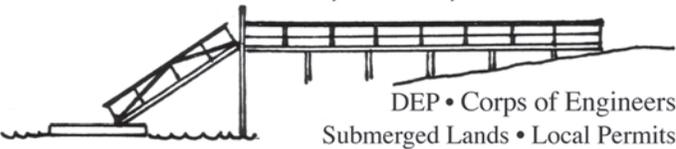
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July Tides POTTS HARBOR, SOUTH HARPSWELL

Date	High				Low				Sun		Moon
	AM	ft	PM	ft	AM	ft	PM	ft	Rise	Set	
1 Wed	8:20	9.1	8:42	10.4	2:06	0.0	2:20	0.2	5:01	8:28	☾
2 Thu	9:22	9.1	9:38	10.7	3:08	-0.4	3:18	0.3	5:02	8:27	☾
3 Fri	10:20	9.2	10:31	10.8	4:06	-0.7	4:13	0.3	5:03	8:27	☾
4 Sat	11:15	9.3	11:23	10.8	5:00	-0.9	5:05	0.3	5:03	8:27	☾
5 Sun			12:08	9.3	5:52	-0.9	5:57	0.4	5:04	8:26	☾
6 Mon	12:14	10.7	12:57	9.2	6:41	-0.8	6:46	0.5	5:05	8:26	☾
7 Tue	1:02	10.5	1:44	9.1	7:28	-0.6	7:34	0.7	5:05	8:26	☾
8 Wed	1:48	10.2	2:30	9.0	8:13	-0.4	8:21	0.9	5:06	8:25	☾
9 Thu	2:34	9.8	3:16	8.8	8:57	0.0	9:09	1.2	5:07	8:25	☾
10 Fri	3:21	9.4	4:02	8.7	9:42	0.3	9:58	1.4	5:08	8:24	☾
11 Sat	4:09	8.9	4:49	8.6	10:26	0.7	10:49	1.5	5:08	8:24	☾
12 Sun	4:59	8.5	5:35	8.6	11:11	1.0	11:42	1.6	5:09	8:23	☾
13 Mon	5:51	8.2	6:22	8.6	11:56	1.3			5:10	8:23	☾
14 Tue	6:45	7.9	7:11	8.7	12:35	1.6	12:44	1.6	5:11	8:22	☾
15 Wed	7:41	7.7	8:00	8.8	1:31	1.5	1:35	1.7	5:12	8:21	☾
16 Thu	8:37	7.7	8:49	9.0	2:26	1.3	2:26	1.7	5:13	8:21	☾
17 Fri	9:29	7.9	9:35	9.3	3:17	1.0	3:15	1.6	5:14	8:20	☾
18 Sat	10:16	8.1	10:20	9.7	4:03	0.6	4:01	1.4	5:15	8:19	☾
19 Sun	11:02	8.3	11:04	10.0	4:47	0.3	4:45	1.1	5:15	8:18	☾
20 Mon	11:46	8.6	11:49	10.3	5:30	-0.1	5:31	0.8	5:16	8:17	☾
21 Tue			12:30	8.9	6:14	-0.4	6:17	0.5	5:17	8:16	☾
22 Wed	12:34	10.5	1:14	9.2	6:58	-0.7	7:04	0.3	5:18	8:16	☾
23 Thu	1:20	10.6	1:59	9.5	7:43	-0.9	7:53	0.1	5:19	8:15	☾
24 Fri	2:08	10.6	2:47	9.7	8:29	-0.9	8:45	0.0	5:20	8:14	☾
25 Sat	2:59	10.4	3:37	9.9	9:17	-0.8	9:41	0.0	5:21	8:13	☾
26 Sun	3:55	10.1	4:31	10.0	10:09	-0.6	10:39	0.0	5:22	8:12	☾
27 Mon	4:54	9.6	5:27	10.1	11:03	-0.2	11:41	0.1	5:24	8:11	☾
28 Tue	5:56	9.2	6:25	10.1			12:00	0.1	5:25	8:09	☾
29 Wed	7:01	8.9	7:26	10.1	12:46	0.1	1:00	0.5	5:26	8:08	☾
30 Thu	8:08	8.7	8:27	10.1	1:53	0.0	2:04	0.7	5:27	8:07	☾
31 Fri	9:12	8.7	9:26	10.2	2:57	-0.1	3:05	0.7	5:28	8:06	☾

Harpswell Appoints New Town Treasurer

BY SAMUEL ALLEN

This April, Harpswell mourned the loss of our long-standing town treasurer, Marguerite M. Kelly. Marguerite had been town treasurer for over sixteen years, having been first elected in March of 2004, as well as being reappointed in March of 2013 when a town meeting voted to change the role of town treasurer to an appointed position. Terri Sawyer, the deputy town administrator, has taken on the additional role of treasurer following Marguerite's passing.

"There was a plan in place," Terri said, regarding her new duties. "Marguerite was thinking of retiring, so the succession plan was always there. She had been working with me... I was the deputy treasurer prior to Marguerite's passing as well. We had been working that way for a while, she was a great teacher. I learned a lot from Marguerite, which was the only reason I felt comfortable continuing her duties."

"We've had this administrative team in place since 2006, when Terri became deputy town administrator," said Kristi Eiane, Harpswell's town administrator. "We've been working together in this fashion since then. As Terri said, we've been working



Prepared Terri Sawyer, the new town treasurer, is ready to carry on Marguerite Kelly's work. (TOWN OF HARPSWELL PHOTO)

on a succession plan, and that plan involved merging the positions of town administrator and treasurer. We had to accelerate that plan, obviously, because of Marguerite's passing. We've been

working toward having this restructuring occur, but we didn't have a firm date for when that would happen. It's just been really unfortunate, the way it had to accelerate. It's not what we had

planned, or what we wanted, but I believe Terri is fully capable of this."

Harpswell's deputy town administrator has many roles at the town office, including but not limited to assisting the selectmen, computer support, supervising the bookkeeper and receptionists, and handling the grants and monthly billing. Now that Terri is also the town treasurer, she is in charge of working with banks, short and long-term borrowing, making sure Harpswell's debts are paid, and coming up with long-term financial forecasts, as well as other monetary duties.

"The long-time plan was always that we would do that merge and then get a part-time employee to take on some of my more routine items," said Terri. "So when I committed to this I said I would do it for a year, since we didn't want to impact the town's budget this year. But as we're thinking of the 2021 budget, Kristi and I are going to work through a plan for that year to get a part-time employee for that purpose."

"Hopefully having someone else to take care of the detail work will allow Terri to focus more on the big picture," said Kristi. "The long-term financial planning for Harpswell, the capital plan; those are some of our largest expenditures. We're still transitioning into

this model, and we knew going into it that this transition may require bringing on someone else."

When asked about Marguerite's legacy in the town office, Terri said, "She had a lot of strength, and left us in very good financial standing... Harpswell has been very proud, led by Marguerite, to prepare our own financial statements for our audits; our auditors truly are just checking, testing and reviewing our information. Marguerite also led the charge to issue our own bonds to pay for Mitchell Field's pier demolition, although we may not need to do that again. Because of her, Harpswell has very little debt, and we pride ourselves on being very financially sound... I just want to continue her work. We're going to go forward for the good of the town, but we miss her severely."

Finally, Harpswell's administrative team wants the town to know that Harpswell's reputation for financial health under Marguerite's leadership will be maintained.

"Marguerite left the town's finances in a strong position," Kristi said, "and we're here to continue her legacy." ☘



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HIPP-Help: Who, What, When, Where and Why

BY BECKY GALLERY
Harpowell Invasive Plant
Partnership

Harpowell Invasive Plant Partnership does more than tackle invasive plants on public lands in Harpswell. We offer advice to property owners on what invasive plants are growing on their property and how to attack that invasion. Over the last three years, we have visited many homes in Harpswell, including “road association” visits, where our HIPP-help experts canvassed multiple properties on one day with groups of neighbors.

One of our first visits was to the Bailey Island home of George and Nancy Kinser. Since then, they have worked to reduce the bittersweet, and plan on planting a native chokeberry shrub to replace a non-native plant.

A newly-constructed home on Harpswell Neck was among the HIPP-help visits in 2018. Lew and Krista Hinman were still unpacking when HIPP-help arrived. The honeysuckle has been eradicated, but the bittersweet is an ongoing



On Guard Volunteers prepare to help root out invasive plant species in Harpswell. (HIPP PHOTO)

battle. Lew notes that his neighbors have similar infestations of invasive plants, and a neighbor-

hood evaluation would be helpful to all.

In 2019, two road associations

did seek our help. Narrows Lane on Great Island hosted several members of the HIPP-help team at

the request of resident Liz Bouve. Liz says the team “dazzled us with their depth of knowledge and willingness to help.” A group from Gun Point Road on Great Island also requested our team’s assistance. Tim McCreight reached out to HIPP-help when he realized invasive plants could choke out many native plants. Jay McCreight tells us that the day was a good time with neighbors learning about invasive plants and solutions.

While the COVID-19 virus outbreak has reduced our ability to make house calls, HIPP-help is still working to identify the invasive plants in our community. The HIPP-help contact information can be found on the HIPP webpage (<https://hhltmaine.org/hipp/>). If we can’t make a house call, we can answer an email. Send a photo to hipp.maine@gmail.com and we will attempt to identify your plant and provide guidance on controlling it. When circumstances allow, our HIPP-help team will be pleased to make house calls to identify those pesky invasive plants. ☺

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Harpowell
Aging at Home

Edible Snails of Casco Bay in a Fisherman's Kitchen

BY TOM SANTAGUIDA

Having been employed in the commercial fishing industry in some manner or another every single year for the past 50 years, I have seen all kinds of seafood, and the various demands that exist both regionally and ethnically for seafood.

Here in Maine, seafood preferences are wide and seem to be expanding in the past few years. Our own Casco Bay is home to many marine species – some migratory and some species are here year-round. There is a fascinating abundance and variety of marine life; and as a lobsterman, I am fortunate enough to get to see a lot of marine life on a daily basis.

Many people do not realize that Casco Bay (and the rest of the coast of Maine) is home to various species of marine snails – and these snails are all edible. Not just edible – but pretty darn good too! I was first introduced to the value of marine snails as a great seafood by my Italian grandparents, who loved to eat marine snails.

There are numerous species of marine snails in Maine waters. Let's take a look at the three of the most common and abundant snails of upper Casco Bay.



Waved Whelks (*Buccinum undatum*) – These snails often frequent ledges and rocks in water depths from 3 to 50 feet. It is not uncommon to catch whelks in lobster traps and they are found in great abundance at different times. A lobster harvester sometimes catches dozens of whelks in a single trap; usually returning them to the sea. Whelks are also called conchs and wrinkles in various places along the coast.

Commercial retention of whelks requires a commercial fishing license from the Maine Department of Marine Resources and also requires a whelk endorsement on that license. Whelks must measure 2.5" long to keep them.

Over the years there has been some limited commercial market for whelks, but it has been inconsistent and sporadic. If any are kept, it is usually a lobster harvester keeping a few for personal use.

When prepared properly,

whelks are delicious! They may be eaten whole and hot, pickled – which is very popular in the regions of Hancock and Washington County, ground up in various pasta sauces, cold salads with garlic and minced vegetables, made into whelk fritters or in whelk chowder. Those readers who have traveled to Florida or the Caribbean and eaten Conch in various ways and enjoyed it will definitely like our whelks – they are very similar in taste and texture.



Moon Snails – (*Lunatia heros*) Northern Moon Snails are most abundant on muddy bottoms ranging from the low water line down to about 40 feet. In the past five years I have observed an increase in the abundance of moon snails in lobster traps. These snails are the marine snails that have what I would refer to as a "typical snail" shell – round with a de-

creasing spiral pattern on one side. Moon snails often get caught in lobster traps and like whelks, are usually returned to the sea. Moon snails may be prepared and used in the manner as whelks – although they do taste quite different from whelks. Moon snails are highly predatory and have had a negative impact on soft shell clam populations. Moon snail meat is also on the tough side. Proper preparation usually includes using a meat tenderizing hammer to pound the snail meat after cooking to make it more tender. Moon snails are very good if prepared well.

There is a very limited niche commercial market for moon snails. Very few moon snails are harvested in relation to their abundance.

Periwinkles – Periwinkles, also



locally called "wrinkles" are found in extraordinary abundance around Casco Bay. Periwinkles

most often are found along rocky shore lines, pilings, and wharves. There are three common species of the tiny periwinkles in Maine: the Common Periwinkle (*Littorina littorea*), Smooth Periwinkle (*L. obtusata*) and Rough Periwinkle (*L. saxatilis*). The Common and Rough Periwinkle have pale shells – the Common Periwinkle being the larger of the two. The Smooth Periwinkle has a smooth dark shell. All three are very edible and are relatively small. My understanding is there is a small commercial harvesting effort in the area but personally I don't have much knowledge of periwinkles being sold commercially in any wide spread manner. There are a number of folks who enjoy collecting these tiny snails and eating them. They are usually steamed and then using a small pin, are picked out of the shell. The most common use is to pickle them in vinegar, sometimes with other spices – these are called pickled wrinkles. Note that pickled whelks are sometimes also called pickled wrinkles in Washington and Hancock Counties – the Downeast region – this is a regional name and not the same as pickled periwinkles from around Casco Bay.

I have a commercial license with whelk endorsement and sell marine snails to the occasional buyers that seek them. I have tried all three types of snails myself and I like them all.

One local food and drink establishment that has used whelks and moon snails I've caught is the Vessel and Vine on Pleasant Street in Brunswick. Nikaline Iacono - the owner and operator - has made some great soups, salads and other dishes using both whelks and moon snails; I have been informed that many of her customers really, really liked them.

If you like to try new seafoods and get the chance to taste some marine snails, give them a try! ☺

About the author: Tom is a full time lobsterman out of Allen's Seafood at Lookout Point in Harpswell and also runs a small food business, Cucina Del Pescatore (The Fisherman's Kitchen) Tom may be reached at: cucinadelpescatore@gmail.com

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Article 3 to Provide Funding for Recycling Center Upgrades

BY CHARLES PEROW
Harpswell Solid Waste Manager

On July 14th voters will be asked to approve Article 3 of the municipal ballot. A yes vote will provide \$450,000 in funding for phase 1 of a multiyear renovation & upgrade project at the Recycling Center.

The approved 2020 funding combined with existing capital reserves will be used for the replacement of the trash and recycling compactors estimated at \$140K- \$150K, as well as much needed safety and supporting infrastructure upgrades and improvements at \$200K- \$210K and expansion of the parking lot along with pedestrian safety improvements at \$180K-\$200K.

At this time the compactor units have effectively passed their service life. Installed in 2000, the compactors have a working life span of roughly 20 years. In our case an estimated span of 15-18 years was assessed, due to their proximity to the ocean. Ram mounts, piston guides, supporting frame work and hoppers are



Pitching In Funding for upgrades to the the A. Dennis Moore Recycling Center in Harpswell is on the ballot this July 14.

severely corroded and structurally compromised at this time. The compactors are obsolete, parts have become difficult to obtain, and repairs have become frequent, costly and stressful to say the least. A substantial drop

in the compactors' efficiency over the past 3 years has resulted in a 25-30 percent drop in compacted tonnages. Less compacted tonnage per dumpster results in more frequent trucking and swap out costs.

Infrastructure and safety upgrades include an improved and expanded approach apron, new awning structure, DEP mandated safety gates, air circulation improvements to better prevent corrosion, updated compactor controls, and a new drainage, capture and storage system for leachate run off.

The parking lot portion of

the project is something that has been long overdue. With the majority of patrons driving large trucks and SUVs the time has come to address the tight and at times dangerous parking area. The project looks to expand the paved area by 12-15 feet to the North. The expansion combined with a new parking pattern should result in 6-8 new parking spots, including a spot for trailers. The new layout will widen the egress area eliminating a frequent choke point during busy hours. This will also allow large trucks the space needed to navigate the corner that leads to the rear of the building. Improved pedestrian visibility and new signage will add to the expansions benefits.

For an up-close look at the compactors and supporting equipment, I encourage everyone to visit the Town website to view the compactor video produced by the Recycling Committee. The video shows the inner workings of an area that the general public never really gets to see. It will allow you to view the current condition of the primary day to day machinery within the facility. Please stay safe and remember to vote on July 14th. ☺

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OBIFD Auction Moves Online

BY DOUG WARREN

The virtual version of the 27th Annual Yard Sale and Auction put on by the Orr's and Bailey Islands Fire Department will go live on July 15 with an exciting variety of items up for bid to benefit local first responders.

Among the items being auctioned off are an African wildlife safari, a party package from Gela to Fiasco in Brunswick, an autographed copy of "If These Walls Could Talk" about the Boston Bruins by Topsham native and Bowdoin College graduate Dale Arnold, plus a wide selection of works by many local artists.

The traditional Yard Sale and Auction, normally held the second weekend in August, is a very popular community event and the biggest fundraiser for OBIFD each year. The department's Board of Directors decided to cancel the in-person gathering this summer because of the Covid-19 pandemic.

"We didn't take that step lightly," said Bob Garver, president of the OBIFD board. "The Yard Sale and Auction is one of the social highlights of the season and it's absolutely vital to the financial well-being of the department to support our dedicated volunteer first responders."

The event raised more than \$50,000 last year, about a quarter

of OBIFD's \$225,000 operational budget. The department has received \$60,000 in recent years from the Town of Harpswell and has requested \$75,000 this year, which is awaiting approval of the postponed Town Meeting, now set for July 14. OBIFD depends on community donations to make up the rest of its operational budget.

"We're concerned that we could be looking at a shortfall," added Garver. "And that would be problematic. The pandemic has created uncertainty throughout our society and that trickles down to our first responders and their life-saving service to our community."

Christine Donovan-Hall, chairman of the OBIFD Fundraising Committee, said items in this year's online event will be available to view on the department's website – obifd.org – in mid-July. The catalog will also be available via the mobile bidding app auctria.com, which is compatible with iPhones and Android models.

She said the goal is to raise \$25,000 in the new format.

"Bidders should go to the website and click on the auction catalog link to view and bid on items," Donovan-Hall explained. "The auction will be open for bidding from 10 a.m. on July 15 through 9 p.m. on Aug. 9. Folks should keep checking back because we'll be adding items as we go along."

Those interested in donating

high-quality artwork and other finer items for the auction should contact OBIFD board member and first responder Tom Lunde at: tom@thomaslundecreative.com.

Several popular highlights of the traditional live auction will be available online this year: homemade blueberry pies by Jan Coombs; the opportunity to sign the box containing a pair of roller skates (starting at \$250); along with pieces of antique furniture and direct donations to benefit various department operations.

The wildlife safari is an incredible African adventure for two people including full board and accommodations for six days and six nights, with a retail value of \$5,950. Airfare is not included, and bidding will start at \$3,500. Slightly less exotic, but delightfully caffeinated and new this year, is a guided tour of the Wicked Joe Coffee/Wicked Leaf production facility in Topsham.

"We've wanted to have more of an online presence for the Yard Sale and Auction in recent years," said Donovan-Hall. "The pandemic has pushed us in that direction faster than we expected, but we're up for the challenge and we hope the community will continue to support us in this important effort."

OBIFD is the volunteer fire and rescue service that serves Orr's and Bailey islands and portions of

IF THESE WALLS COULD TALK
BOSTON BRUINS
 FOREWORD BY RAY BOURQUE
 STORIES FROM THE BOSTON BRUINS ICE, LOCKER ROOM, AND PRESS BOX
DALE ARNOLD
 with MATT KALMAN

On the Block An autographed copy of "If These Walls Could Talk" is one of the many attractive items up for bid in OBIFD's summer auction.

Great Island east of the Mountain Road bridge and south of Stevens Corner Road on Route 24. For

more information about volunteering or to make a donation, please visit obifd.org. ☎

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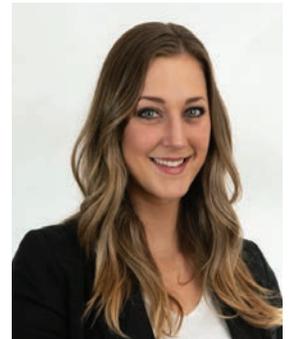
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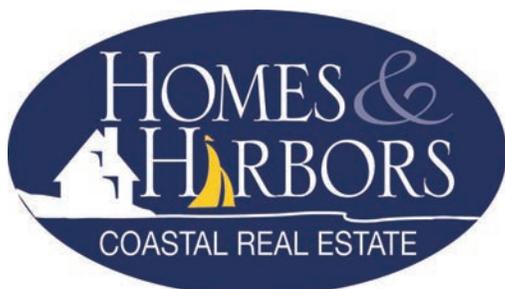
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ENGEL & VÖLKERS[®]

Little Necks, Cherrystones, and Chowders on the Menu

BY SUSAN OLCOTT

Have you ever eaten a horse fish? You probably have but didn't know it. That's just one of the many names for Maine's hard-shell clam. "Poquahock", from which we get the common name "quahog," is the Native American word for these heavy-bodied mud-dwellers that stick their long siphons up to the surface much like the long neck of a horse. Scientifically, they are known as *Mercenaria mercenaria*, Latin for wages, since their inner purple shell was used to make "wampum" for use as money in trading.

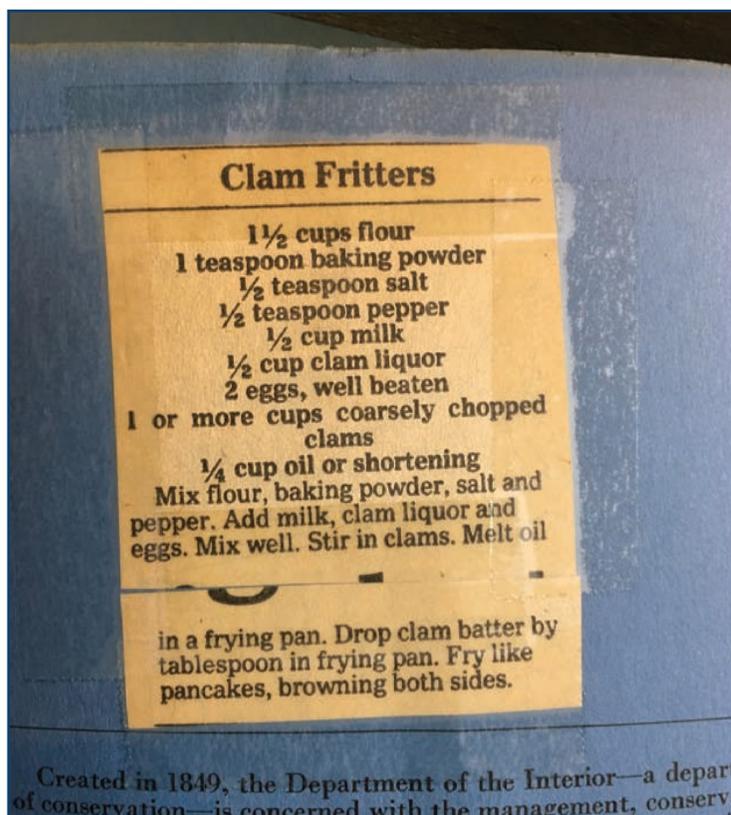
Little necks, top necks, cherrystones, and chowders. Those are the names they go by in culinary circles. Each name describes a particular size and also defines how they are best served. Chowders, the biggest of the group, are the only ones that actually lend the name to the dish they are most commonly used for. But, there are myriad ways to eat a quahog.

The local quahog population hasn't been in great shape in recent years, and the focus has been on soft shell or steamer clams, but quahog numbers are coming back. That's a good thing for harvesters since they bring in a much

higher price per pound. And it's a good thing for people who like to eat them as well.

It's always a little daunting to eat something mysterious. So, perhaps it is best to start with a brief anatomy lesson. Clams have a soft body inside their shell that contains its organs. That gooey mass includes a basic set of digestive glands as well as reproductive organs and gills. These organs are surrounded by a slick lining inside the shell called the mantle. Then, there are the muscular parts – the parts that can make a clam chewy. There are two impressively strong muscles (one on either side of the body) that hold the shells together so tightly that you need a knife to pry them apart. There's also a muscular "foot" that helps the clam dig down and a "neck" composed of two siphons (one pumps in and one out) that reach up to filter food out of the water.

The important part is that the whole thing is edible. There are strict restrictions about when and where they can be harvested to ensure that the water they live in and filter is clean and makes for a safe edible clam. That's why you don't see people out digging after a heavy rainstorm, for example. Just make sure that they



Created in 1849, the Department of the Interior—a department of conservation—is concerned with the management, conserva

Ingredients This recipe taped into a cookbook owned by Henry Barnes provides one solution for cooking quahogs.

aren't open before you cook them – that means they are dead and could have unhealthy bacteria.

So, what can you do with them aside from make chowder? The littlest quahogs are the most tender and sweetest and can be

eaten on the half-shell much like an oyster. Or, if you don't feel like battling their tough muscles to open them up, you can grill them to pop them open and eat them with garlic butter or a squeeze of lemon. You can also steam them,

adding a bit of seaweed to the pot to give them some extra briny flavor. Or, some people like to cook them in white wine or beer. Others prefer to keep things simple. Harpswell harvester David Wilson says, "I only steam them and eat them without any butter. I think the flavor is extraordinary."

Back in the 1960s, the US Fish and Wildlife Service put together a "Test Kitchen Series" to promote eating different species of seafood. Number 8 in the series was "How to Cook Clams." "I remember these leaflets that came in the mail," says Harpswell fisherman Henry Barnes. "They were blue and there was a whole set of them my parents ordered." That's where he got his recipe for clam fritters. Finely chop up the clams, mix them with flour, baking powder, salt, pepper, a bit of milk and some clam juice along with a couple eggs. Scoop them into hot oil and cook until brown. "I make a lot of stuff when I'm not trying to get my boat in the water, but this is a busy time!" he says. I imagine there are lots of other great ideas in there.

Simple or fancy, cherrystone or chowder, quahogs are a delicious way to celebrate summer and to support Harpswell's local fishing economy. ☞

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Them Smart Kids: Scholastic Superstars

Erica Davis

On May 16, what would have been the class of 2020's commencement day, Saint Anselm College conferred the degree of Bachelor of Arts in Criminal Justice on Erica Davis of Harpswell, ME.

Laney Phillips

Laney Phillips, of Orrs Island, a student in the Henry C. Lee College of Criminal Justice and Forensic Sciences of the University of New Haven has been named to the Dean's List for the spring, 2020.

Phillips is working on Bachelor of Science in National Security.

Kyle Secone

Endicott College is pleased to announce its Spring 2020 Dean's List students. In order to qualify for

the Dean's List, a student must obtain a minimum grade point average of 3.5, receive no letter grade below "C," have no withdrawal grades, and be enrolled in a minimum of 12 credits for the semester.

Kyle Secone of Harpswell, ME, is among those named to the Dean's List at Endicott College for the Spring 2020 semester. Secone is majoring in Accounting and is the son of Lisa Secone and John Secone. ☺



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KINGS DAUGHTERS OF HARPSWELL ANNOUNCE 2020 EDUCATIONAL GRANT WINNERS

Members of the Kings Daughters of Harpswell are pleased to announce that they have given two educational grants of \$1,000 each to two members of the 2020 graduating class of Mt Ararat High School. These grants are given annually and are eligible to any graduating Harpswell resident who is continuing his/her education. Applicants are chosen based on scholarship as well as participation in school and community activities. Applicants are also required to write a paragraph describing how Harpswell has been important in their lives. This year's recipients are Madigan Saunders and Olivia Vaillancourt.

Madigan, a resident of Cundy's Harbor, is an excellent student, an accomplished equestrian, and a talented swimmer. She is going on to college to pursue her goal to work in Public Health and eventually Health Administration. Olivia, a resident of Harpswell Neck, is also a fine student who participated in many sports at school as well as being a member of the Art Club. Olivia plans on pursuing a career in Elementary Education at U Maine Farmington. The Kings Daughters wish both young women the best in their future and are pleased to assist them in meeting their goals.

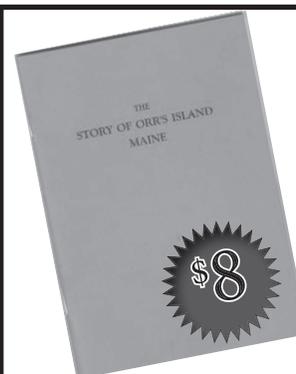
All incoming seniors who are residents of Harpswell and going on to college should plan on submitting an application for 2021. Applications are available through the guidance department at Mt. Ararat High School or by contacting Sue Luce at skluce@yahoo.com. ☺



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Voter's Guide to the Municipal Referendum Ballot

• JULY 14, 2020 •

MESSAGE FROM THE BOARD OF SELECTMEN



In compliance with the Governor's Order limiting gatherings to less than 50 people to reduce the risk of spreading COVID-19, the first ever annual Town Meeting with all articles to be voted on by secret ballot will be held Tuesday, July 14.

While the polls will open at 8am at Harpswell Community School and remain open until 8pm, we want to strongly encourage you to vote absentee by contacting Town Clerk Rosalind Knight at 833-5822 or the Secretary of State's Office at <https://www1.maine.gov/cgi-bin/online/AbsenteeBallot/online-form.pl> to request an absentee ballot. This will allow you to vote in the comfort of your own home and to take the time needed to vote on all ballots (State, School and Municipal) including over 20 articles on the municipal ballot. Absentee ballots must be returned to the Town Clerk no later than 8pm on July 14—if mailing your ballot back, please allow up to 7 days and make sure to affix the proper postage. Absentee ballots may also be returned to a drop box attached to the front of the Town Office building.

During these unprecedented times, we are challenged to do things differently, and while we will miss the lively discussion and debate of articles on the floor of the Town Meeting, we need to wait until it is safe to bring a large group of people together before having an open Town Meeting again. This guide has been assembled to help prepare you for voting on the municipal secret ballot items. In addition, we invite you to visit the Town's website at www.harpswell.maine.gov where you will find more detailed information about the Town Meeting warrant articles. Be well, stay safe and help keep Harpswell and Maine healthy.

KEVIN E. JOHNSON

DAVID I. CHIPMAN

JANE G. COVEY

Budget Summary

The 2020 municipal budget to be voted on at the March 14 meeting was initially 3% higher in appropriations than 2019, but after several revisions, the 2020 municipal budget is proposed to be \$5,346,118 which is 5% less than 2019. The biggest change to the initial budget was a recommendation to finance the first phase of the Recycling Center capital project by borrowing \$450,000 rather than appropriating the entire amount in one year. Capital projects are often funded by reserves or bonds to reduce the tax impact in any one year by spreading it out over a longer period.

In addition to the bond for the Recycling Center project, the proposed article to bond \$300,000 for the Emergency Vehicle Reserve was re-purposed to ask for authorization to bond for replacing the communications tower at the Orr's Island Fire Station as that was deemed to be a more urgent priority.

Also, there were additions to the proposed budget of \$30,000 to General Assistance, \$30,000 to Contingency, \$20,000 to Debt Service, and other reductions of \$78,900.

The Board of Selectmen endorsed these changes in an effort to keep the 2020 tax rate to a minimal increase during these uncertain economic times. The increase in the 2020 tax rate, which is calculated to cover the municipal budget as well as school and county budgets, is currently projected to be less than 1%. That translates to a \$20 tax increase for property valued at \$400,000, with the tax bill going from \$2,680 to \$2,700.

2020 PROPOSED BUDGET SUMMARY & COMPARISON

	2019	2020	
Operations			
General Government	\$1,558,831	\$1,565,051	0.4%
Public Works	\$1,006,629	\$1,012,011	0.5%
Protection & Safety	\$1,410,490	\$1,476,839	4.7%
Health & Welfare	\$ 60,230	\$ 86,380	43.4%
Cultural & Recreational	\$ 350,785	\$ 365,237	4.1%
Contingency	\$ 25,000	\$ 45,000	80%
Mitchell Field	\$ 28,450	\$ 18,700	-34.3%
Special Projects	\$ 38,400	\$ 34,400	-10.4%
	\$4,478,815	\$4,603,618	2.8%
Capital			
Debt Service	\$ 415,000	\$ 365,000	-12%
Emergency Vehicles	\$ 150,000		
Roads	\$ 250,000		
Mitchell Field	\$ 50,000	\$ 50,000	
Other Capital	\$ 282,500	\$ 327,500	15.9%
	\$1,147,500	\$ 742,500	-35.3%
TOTAL	\$5,626,315	\$5,346,118	-5%

VOTER'S GUIDE TO THE MUNICIPAL REFERENDUM BALLOT OF JULY 14, 2020



Article 2: Operations of \$4,452,784

This article funds the operations of the Town as well as other entities which provide service or support to residents and taxpayers. Such funding includes but is not limited to: all offices at the Town Office, the Recycling Center and Transfer Station, contracts with Cumberland County Sheriff's Department for law enforcement and marine/shellfish enforcement, local community television, the libraries, fire companies, and many other organizations. This article allows for an across-the-board wage and salary increase of 2.5% for Town employees. All services are anticipated to remain essentially the same in 2020 as they were in 2019 except for more hours being added to the Deputy Harbor-master's schedule for greater coverage during boating season. Also, Contingency and General Assistance were increased to be better prepared should COVID-19 cause unforeseen overages and greater need for assisting residents with basic necessities such as food, rent, utilities and heat. Note: The Town has already voted by secret ballot to approve the 2020 appropriation of \$150,834 to Curtis Memorial Library.

Article 3: \$450,000 Bond for Recycling Center Capital Project

This article authorizes a bond to fund Recycling Center improvements including replacing two outdated compactors, widening the parking area and improving safety at the facility. The bond is expected to be repaid over a 10-year timeframe with estimated interest of \$67,684. New compactors are estimated to cost \$150,000, safety and supporting infrastructure upgrades about \$200,000 and parking lot expansion and pedestrian safety improvements another \$200,000. Improvements will be funded by a combination of existing reserves and the bond. The compactors have effectively passed their service life. Infrastructure and safety upgrades include an improved and expanded approach apron, new awning structure, mandated safety gates, updated compactor controls, moisture/airflow circulation improvements and new systems for handling leachate run off. The parking lot portion of the projects looks to expand the paved area by 12-15 feet to the north. This expansion and new parking pattern should result in 6-8 new parking spots. The new layout will widen the egress area which will be particularly helpful during times of heavy use.

Article 4: \$300,000 Bond for Replacing Communications Tower at the Orr's-Bailey Island Fire Station

This article authorizes a bond to replace the communications tower, which is over 25 years old, at the Orr's-Bailey Island Fire Station. A more stable structure with upgraded equipment is expected to improve communications between Harpswell's first responders and dispatchers located in Windham. Independently, two separate firms diagnosed a structural defect in the tower, which serves an essential public safety function for our first responders. The bond is expected to be repaid over a 10-year timeframe with estimated interest of \$45,122.

Article 5: \$327,500 for Other Capital Projects

This article raises and appropriates a total of \$327,500 for other capital projects and reserve accounts as follows: \$275,000 for the Facilities Reserve which

will help the Town replace the HVAC system at the Town Office; \$12,500 for the Office Equipment Reserve, \$30,000 for the Land Acquisition and Town Improvement Fund, and \$10,000 for the Boat & Motor Reserve.

Article 6: \$365,000 for Debt Service

This article raises and appropriates \$365,000 for debt obligations of the Town as noted below.

Borrowing	Principal	Interest
2010 Emergency Vehicles	\$60,000	\$1,442
2011 Town Roads	\$80,000	\$3,392
2013 Town Roads	\$100,000	\$8,490
2014 Town Roads	\$60,000	\$6,933
*Tax Anticipation		\$40,000±

**The Board of Selectmen is authorized by statute to borrow funds in anticipation of the Town receiving tax payments later in the year. Since taxes are not due until September and December, the Town is permitted to fund its operations by borrowing and repaying such funds before the end of its fiscal year.*

Article 7: Cliff Trail Improvements

This article authorizes the Board of Selectmen to accept a \$50,000 grant to improve a portion of the Cliff Trail by making it more suitable for all users. In addition, the article asks the voters to authorize matching funds from the following sources: \$20,000 from the Special Recreation Revenue Account, \$19,000 from the Land Acquisition and Town Property Improvement Fund and the remainder from other grants or donations, including in-kind contributions. This project will improve approximately a half mile of the trail along Strawberry Creek to a scenic outlook.

Article 8: Tide Mill Landing Improvements

This article authorizes the Board of Selectmen to use \$62,000 from the Land Acquisition and Town Property Improvement Fund for stabilizing the shoreline with vegetation, installing granite stairs to the water, adding a kayak/canoe launch rail, and providing better awareness of property boundaries to keep the public on the Town's property at Tide Mill Landing.

Article 9: Mitchell Field Master Plan Update

This article adopts the document entitled: "Updating a Community Vision for the Future of Mitchell Field—The Mitchell Field Master Plan", dated October 29, 2019. The document was prepared by the Mitchell Field Committee as an update to the previously approved Master Plan dated September 13, 2007.

While this update builds on the initial plan it does include new sections/areas not previously covered such as locations for a Solar Array, Communications Tower, and the Community Garden, as well as reconfiguration of the Marine Business District. The update serves as a conceptual guide with implementation of specific elements requiring separate voter approval.

GET OUTDOORS IN HARPSWELL



Cliff Trail

Town of Harpswell

This rugged 2.3-mile trail includes a shore walk along tidal Strawberry Creek, spectacular views from 150-foot cliffs overlooking Long Reach and fairy house zones for play and creativity.

Directions: The trailhead is at the corner of the back parking lot at the Harpswell Town Office, 263 Mountain Rd. From the intersection of Rt 123 and Bath Rd in Brunswick, follow Rt 123 for 6.3 miles. Turn left onto Mountain Rd and follow for 1.3 miles to the Town Office on the left.

Curtis Farm Preserve

Harpowell Heritage Land Trust

This preserve includes nearly 2,000 feet of shoreline on both Curtis Cove and Basin Cove, gravel beaches, a freshwater pond, a field, forest, freshwater wetlands and intertidal mud flats for shellfish and wildlife nursery areas. The 1.25-mile trail system takes visitors to field, forest and shore, with scenic views along the way. An accessible picnic area provides a place for relaxation on Basin Cove.



Directions: There are two access points to the preserve. For the upland access, from the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 11.4 miles. The parking lot is in a field on the right. For the shore access, follow Rt 123 south another .2 miles and then turn right on Ash Point Rd. Take your first right on Basin Point Rd and drive .5 miles to a parking lot on the right.

Devil's Back Trails

Town of Harpswell

The Devil's Back Trails provide two lovely walks on the east and west side of the road through woods and along rocky shoreline. Be on the lookout for osprey in large "stick nests" and seals sunning on rocks.

Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 9.4 miles. Soon after crossing onto Orr's Island, look for a parking area on the left.

Giant's Stairs Trail & McIntosh Lot Preserve

Town of Harpswell

Harpowell Heritage Land Trust



For dramatic coastal scenery in Harpswell, nothing beats the Giant's Stairs. Named for its interesting geologic history, the Giant's Stairs Trail follows the rocky coastline with gorgeous views of eastern Casco Bay and crashing waves glinting in the sunlight.

Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 14.5 miles, crossing the Cribstone Bridge. Turn left on Washington Ave. Park at the Episcopal Chapel (except during services) or in the designated parking spots along Washington Ave.

Hackett and Minot Trails

Harpowell Heritage Land Trust

The Hackett and Minot Trails take visitors through a verdant, mossy forest and to a vernal pool. Visible to the west of Harpswell Neck Rd, this property complements Harpswell's historic center, which includes the 1757 Old Meeting House, the 1842 Elijah Kellogg Church, the 1876 Centennial Hall and the 1783 Tarr-Eaton House, which is protected with a historic preservation easement.



Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 8.4 miles. Park at the Harpswell Historical Society on the left. Cross the road and walk down private Littlefield Road until you see signs for the trail.

Houghton Graves Park

Harpowell Heritage Land Trust

Located in the middle of Orr's Island village, Houghton Graves Park provides visitors with mown grassy paths, picnic tables, views of beautiful Beal's Cove on Harpswell Sound and access to the muddy shoreline. This three-acre "pocket park" is a great place to spend a few minutes, or a few hours.

Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 11.9 miles. Just past the Orr's Island Library, the park is on the right, opposite Lowell's Cove Rd. Park by the side of the road. Follow the trail between the rail fence and the marsh.

Johnson Field Preserve & Mackerel Cove Lot

Harpowell Heritage Land Trust

Town of Harpswell

The open field at the head of Mackerel Cove has been a Bailey Island landmark for generations. Overlooking one of Maine's most scenic working harbors, Johnson Field offers a great place to swim, explore the beach or have a picnic. The Town-owned Mackerel Cove Lot is located next to Johnson Field.



Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 14.2 miles. The field comes into view at the intersection with Abner Point Rd. Turn right on Abner Point Rd and left into a parking lot.

Little Ponds Preserve

Harpowell Heritage Land Trust



This Cundy's Harbor area preserve features parts of two freshwater ponds and surrounding woods. A 1/4-mile loop trail offers an easy walk through a peaceful forest with views of a cattail marsh.

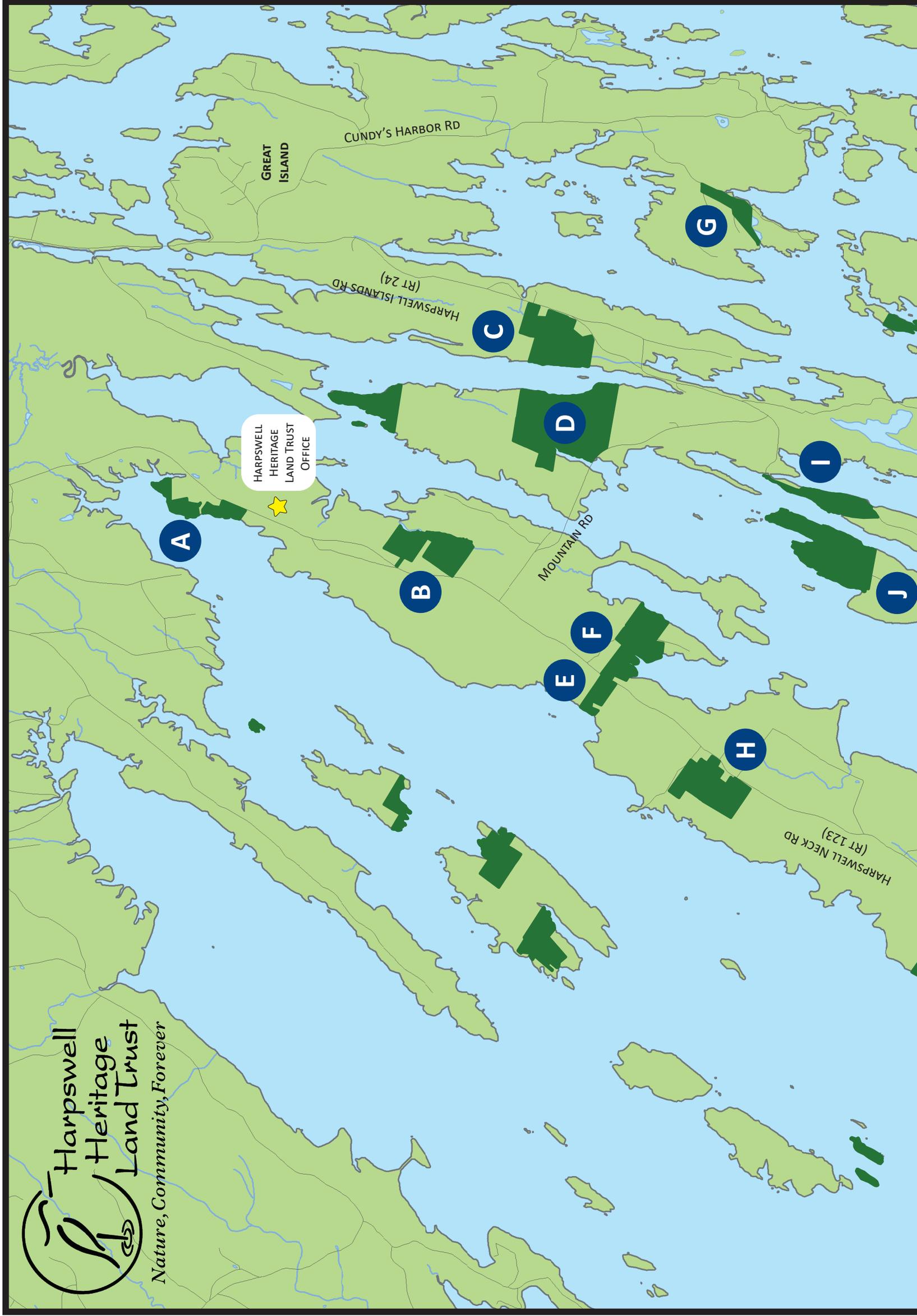
Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 4.1 miles. Turn left onto Cundy's Harbor Rd. In 3 miles, turn right onto Bethel Point Rd. Drive one mile to a parking lot on the right.

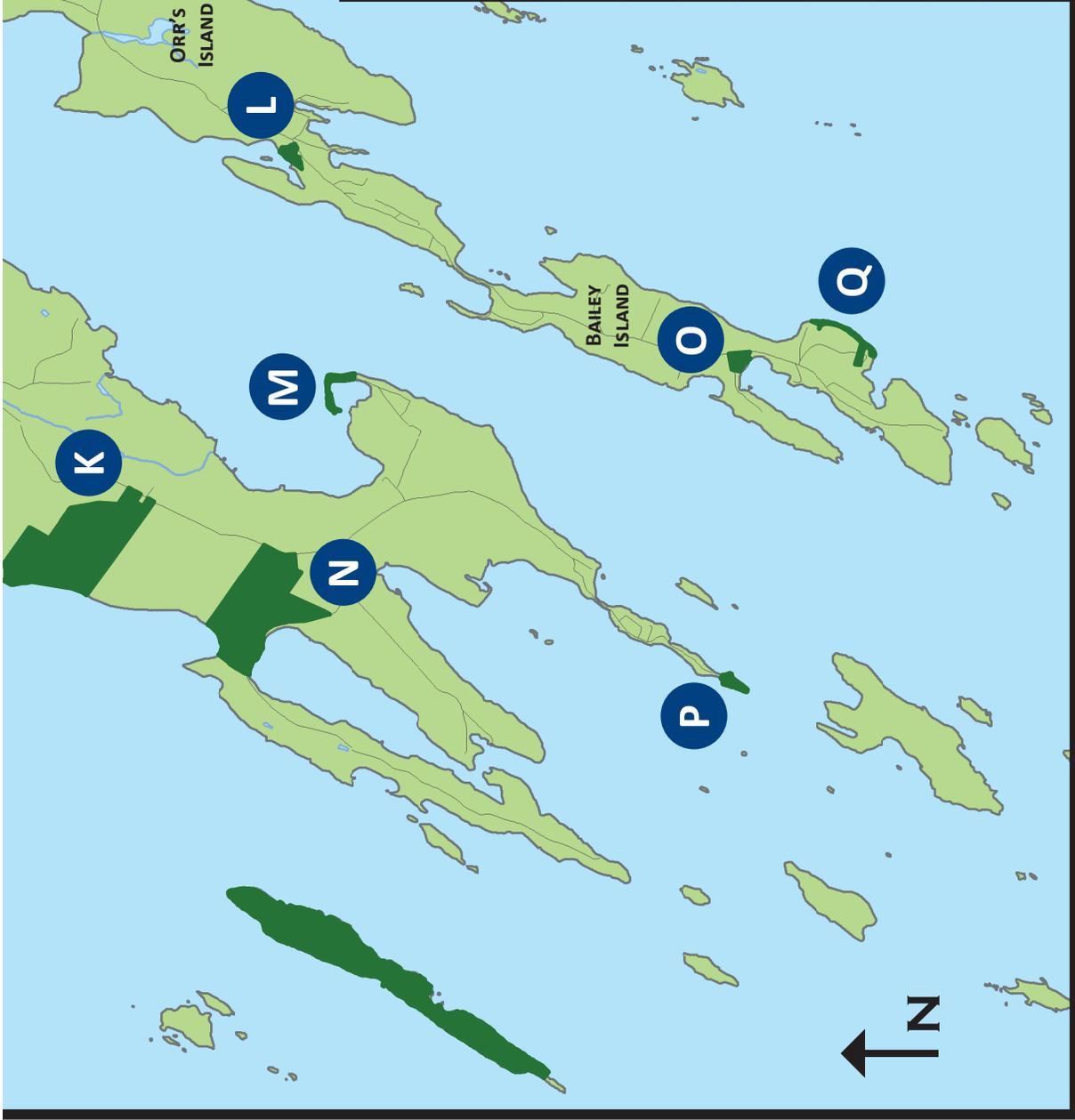
EXPLORE HARPSWELL



Harpswell
Heritage
Land Trust

Nature, Community, Forever





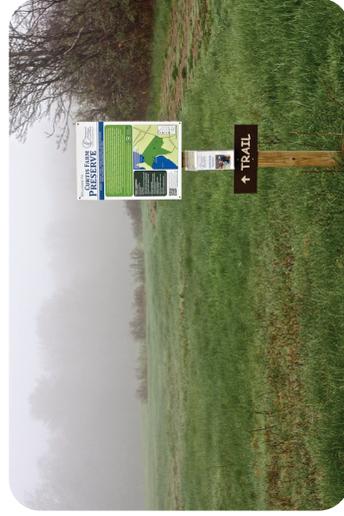
		EASY ●●	MODERATE ●●●	GO FOR A WALK	BRING YOUR DOG	HAVE A PICNIC	ENJOY A SWIM	CATCH A SCENIC VIEW
A	Skolfield Shores Preserve	●		✓				✓
B	Otter Brook Preserve	●●		✓	✓			
C	Long Reach Preserve	●●		✓	✓			✓
D	Cliff Trail (Town of Harpswell)	●●		✓	✓			✓
E	Wilson's Cove Trail	●		✓	✓			✓
F	Widgeon Cove Trail	●●		✓	✓			✓
G	Little Ponds Preserve	●		✓	✓			
H	Hackett & Minot Trails	●●		✓	✓			
I	Devil's Back Trails (Town of Harpswell)	●●		✓	✓			✓
J	Schiller Coastal Studies Center (Bowdoin College)	●●		✓	✓			✓
K	Mitchell Field (Town of Harpswell)	●●		✓	✓	✓	✓	✓
L	Houghton Graves Park	●		✓	✓	✓	✓	✓
M	Stover's Point Preserve	●		✓	✓	✓	✓	✓
N	Curtis Farm Preserve	●●		✓	✓	✓	✓	✓
O	Johnson Field Preserve & Mackerel Cove Lot (Town of Harpswell)	●			✓	✓	✓	✓
P	Pott's Point Preserve	●		✓	✓		✓	✓
Q	Giant's Stairs (Town of Harpswell) & McIntosh Lot Preserve	●		✓	✓			✓

When visiting preserves and trails, please respect neighbors, other visitors and posted guidelines.

For more information, visit www.hhltmaine.org



On this map, dark green properties are open to the public and managed by Harpswell Heritage Land Trust, the Town of Harpswell, Bowdoin College or Maine Coast Heritage Trust.



Long Reach Preserve

Harpswell Heritage Land Trust



This preserve is part of more than 500 acres of uninterrupted conserved land, which provides habitat for wildlife and public access to the woods and waters of Harpswell. A 1.5-mile loop trail winds through different forest types, passes a peat bog nestled between two prominent bedrock ridges and finally descends to the shores of Long Reach.

Directions: From Cook's Corner in Brunswick, follow Rt 24 south for

6.8 mi. The preserve shares a parking lot with the Trufant-Summerton Ball Field. The trailhead is to the right as you enter the parking lot.

Mitchell Field

Town of Harpswell

This Town-owned property offers a variety of recreational offerings with several miles of paved and gravel paths, a beach, a bandstand that hosts outdoor concerts and the Harpswell Community Garden. It's a great place for walking, bicycling, swimming, cross-country skiing, snowshoeing, picnicking and much more.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 11 miles. Look for a sign on the right.

Otter Brook Preserve

Harpswell Heritage Land Trust



All-season trails meander through the forest and provide 1.5 miles of pleasant walking, cross country skiing and snowshoeing. Visitors here enjoy quiet woods trails and glimpses of the brook and the wildlife that rely on it, including great blue herons, ducks and dragonflies.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south 6.1 miles to a parking lot on the left.

Pott's Point Preserve

Harpswell Heritage Land Trust

If you love exploring the ocean shoreline, this tiny preserve has just about everything you could want. There are extensive tide pools teeming with life, a gravel beach and dramatic views of Casco Bay islands.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south 13.9 miles to its end. Park by the side of the road. Walk along private Pott's Point Rd to the preserve.



Schiller Coastal Studies Center

Bowdoin College

Bowdoin College's Schiller Coastal Studies Center provides lovely coastal walking trails. A fine old farm with 2.5 miles of coastline, 3.6 miles of trails and a variety of habitats, it offers great views of Long Cove and Harpswell Sound and opportunities to go for a walk, view wildlife and explore the rocky shore.

Directions: From Cook's Corner in Brunswick, follow Rt 24 south for 10.7 miles. Turn right onto Bayview Rd and drive for 1 mile to a kiosk on the right.

Skolfield Shores Preserve

Harpswell Heritage Land Trust



Two trail loops, for a total of one mile, wind through varied forest habitat and provide views of the cove, the saltwater marsh separating Brunswick and Harpswell and the fields of historic Merrucoonegan Farm. A spur trail leads to a historic boathouse at the shore.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 4.6 miles. Turn right into Skolfield Place and then take an immediate left into the parking lot for the preserve.

Stover's Point Preserve

Harpswell Heritage Land Trust



If you are looking for a beach day, Stover's Point is the place to go. Bring the kids or launch your kayak. The beach and neighboring salt marsh provide crabs to catch and views across Harpswell Sound to the unique Cribstone Bridge connecting Orr's and Bailey islands. A tidal creek makes for great swimming. Bring water shoes to protect your feet from barnacles and rocks.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 12.2 miles. Turn left on Stover's Cove Rd. Take your first right on Stover's Point Rd. Veer left. Stay straight and follow the road as it curves to the right. Take a left on a gravel road. Being very careful of the undercarriage of your car, drive onto the beach. Please park on gravel surfaces only.

Widgeon Cove Trail

Harpswell Heritage Land Trust

This half-mile loop trail is the perfect way to take in beautiful Widgeon Cove on Harpswell Sound. The path winds through woodlands, along ravines and to wonderful views of the cove.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 7.4 miles. Immediately after the Wilson's Cove Trail parking lot on the right, look for the Widgeon Cove Trail parking lot on the left.

Wilson's Cove Trail

Harpswell Heritage Land Trust

This short out-and-back trail brings hikers to a cliff overlooking Wilson's Cove with impressive views up and down Middle Bay and across to Birch Island. The end of the trail provides a quiet place to take in the water, land and sky.

Directions: From the intersection of Rt 123 and Bath Rd at Bowdoin College in Brunswick, follow Rt 123 south for 7.4 miles. Look for a small parking lot and sign on the right.



For more information about trails and preserves in Harpswell, as well as educational resources for all ages, visit www.hhltmaine.org.

We welcome you to get involved with Harpswell Heritage Land Trust! Sign up for our emails, donate, volunteer and follow us on social media!



Vote Early

Article 10: \$50,000 for Waterfront Improvements at Mitchell Field

This article raises and appropriates \$50,000 for the Mitchell Field Capital Reserve Account. It is the second of three \$50,000 appropriations for the Town's match of a Maine Department of Transportation grant to construct a boat launch at Mitchell field. Total project cost is estimated to be about \$390,000, with the Town expected to provide a 50% match in cash and stock-piled material.

Article 11: Amendment to Wireless Telecommunications Facilities Ordinance

This article approves an amendment to the Wireless Telecommunications Facilities Ordinance which will allow a communications tower to be built at Mitchell Field within 400 feet of the Sentry Building near the entrance to Mitchell Field.

Article 12: Long-term Lease Authorization for Tower at Mitchell Field

This article authorizes the Board of Selectmen to negotiate a long-term lease agreement of up to 40 years, on financial terms that the Board deems to be in the best interest of the Town, with a company that will build a wireless communications tower less than 200 feet in height. In addition to having space for cell phone carriers to locate equipment, the agreement will require that space for emergency communications equipment be provided on the tower at no cost to the Town. The Town issued a request for proposal and is currently in the process of negotiating a draft lease that could be considered by the Board if this article passes. The lease will provide significant income to the Town over the term of the lease.

Article 13: Authorization for Multi-Year Agreements

This article authorizes the Board of Selectmen to enter into long-term agreements of not more than 5 years for the following services:

- (1) Winter road maintenance; and
- (2) 24/7 Paramedic services with Mid Coast Hospital or its successor

Note: The Board of Selectmen does not have authority to enter into multi-year agreements without voter approval.

Article 14: Grant Funds for Cundy's Harbor Library Improvements

This article authorizes the Board of Selectmen to accept Cumberland County Community Development Block Grant funds for making improvements to the Cundy's Harbor Library. The Town is being awarded \$69,640 in funds that will be directly available to the Library for: repairing and repainting the exterior of the building, revising perimeter drainage, rebuilding and enlarging the main floor entrance deck and handicap ramp, creating handicap parking adjacent to the ramp, waterproofing the interior of the basement, converting basement storage into a workroom, installing gutters, and improving lighting and outlets. The completed project will expand usable work space, add outdoor program space, preserve the exterior of the building, reduce moisture damage and improve overall accessibility for patrons.

Article 15: Accept Deed for Grover Lane Property in Cundy's Harbor

This article authorizes the Board of Selectmen to accept a deed from Josephine Warner for a parcel of approximately 2 acres that is located on Grover Lane off the Cundy's Harbor Road. The lot is mostly wetland that has wildlife and environmental value. The owner is gifting this parcel to the Town.

Article 16: Convey Easement at Harpswell Center

This article authorizes the Board of Selectmen to convey to the owner(s) of 67 Allen Point Road an appurtenant easement over an existing driveway that has served the property for over 20 years but that crosses a portion of the Town Commons near the Elijah Kellogg Church.

Article 17: Harbor & Waterfront Ordinance Amendments including a New Waters Classification Map

This article will establish a new classification system for Harpswell waters:

- Type One: Low Intensity Use Areas
- Type Two: Multi-Purpose Waters
- Type Three: High Intensity Boating
- Type Four: Commercial & Recreational Harbors

Passage of this article will adopt a Waters Classification Map with areas already classified (see Town website for map). Once adopted, future changes to the Classification Map will be authorized by affirmative vote of the Board of Selectmen. Requests for changes to the Classification Map shall be presented in writing to the Harbor & Waterfront Committee, and the Committee shall transmit the requested change to the Board of Selectmen with its recommendation either for approval or rejection. The Definitions of the Four Classification Areas will be adopted by the Board of Selectmen (see proposed definitions on the Town's website).

Other changes that would be enacted if this article passes include the elimination of mooring stickers, the use of the term Deputy Harbormaster interchangeably with Harbormaster, a requirement that all new moorings be white buoys with a single blue horizontal band, and authorization for the Town to charge an aquaculture review fee. In addition, haul-off moorings would be prohibited from being installed within 100 feet of a public boat launch, dock, pier, wharf or other publicly owned property to prevent haul-offs from interfering with the ingress and egress near town-owned properties.

Article 18: Plaque at Ewing Narrows Bridge

This article authorizes the Board of Selectmen to accept a plaque and/or donations for a plaque to be placed at the Ewing Narrows Bridge in dedication and commemoration of the Town Official(s) responsible for leading the efforts that resulted in construction of the bridge.

Article 19: Authorization to Accept and Disburse Comcast Grants

This article authorizes the Board of Selectmen to accept grants from Comcast, pursuant to the Town's cable television franchise agreement, for (1) purchasing equipment related to the needs of community broadcasting and (2) for reimbursing the Town, Harpswell Community Television, and the three Fire companies for internet and cable related costs.

VOTER'S GUIDE TO THE MUNICIPAL REFERENDUM BALLOT OF JULY 14, 2020

Article 20: Authorization for Board of Selectmen to Carry-over Funds

This article authorizes the Board of Selectmen to carry-over funds from one fiscal year to the next provided that the funds are used for the same purpose as originally appropriated.

Article 21: Establishment of Due Dates for Taxes & Interest for Delinquent Taxes and Abated Taxes

This article establishes September 15, 2020 as the date when the first one-half of 2020 taxes are due and December 15, 2020 as the date when the second one-half of 2020 taxes are due. The article also establishes 3% as the rate of interest on unpaid taxes and 3% as the rate of interest on abated taxes.

Article 22: Authorization for Board of Selectmen to Sell Property Acquired from Tax Sources

This article authorizes the Board of Selectmen to sell property that the Town obtains as a result of unpaid taxes.

Article 23: Authorization for Board of Selectmen to Apply for Grants

This article authorizes the Board of Selectmen to apply for grants that the Selectmen deem to be in the best interest of the Town, and to expend such grant funds for any purpose for which the Town has appropriated funds.

Article 24: Authorization for Board of Selectmen to Spend (at Prior Year's Levels) Until Budget is Passed

This article authorizes the Board of Selectmen to spend funds at the prior year's budget levels until a new budget is passed.



Article 25: Authorization for Board of Selectmen to Sell Excess Personal Property

This article authorizes the Board of Selectmen to sell by public bid or other competitive process any excess personal property such as vehicles, equipment and furniture.

Article 26: Authorization for the Board of Selectmen to Appropriate Amounts to Reduce the Tax Commitment

This articles authorizes the Board of Selectmen to reduce the property tax commitment by using up to \$70,000 of Municipal Revenue Sharing; \$1,816,500 from non-property tax revenue sources (primarily excise tax), \$670,000 of unassigned fund balance and an estimated \$116,000 from the homestead reimbursement.

STATE PRIMARY, MUNICIPAL REFERENDUM & SCHOOL BUDGET VALIDATION REFERENDUM

When: July 14, 2020

Time: 8:00AM – 8:00PM

Where: Harpswell Community School, 308 Harpswell Islands Road, Harpswell

VOTE EARLY – VOTE ABSENTEE

Absentee Ballots: We are highly recommending absentee voting for this Election given the circumstances of COVID-19/Coronavirus.

The benefits of voting Absentee include:

- Minimize Covid-19 exposure
- No lines – No waiting – No parking hassle
- Take your time and vote in the comfort of your home. Absentee voting is taking longer than usual to vote due to having multiple ballots and the length of some ballots

What Ballots will I receive?

1. State Primary Candidate Ballot: If you are registered as a Democrat or Republican, you will receive that Candidate Party Ballot. If you are Unenrolled or Green Independent, you will not receive a Candidate Ballot
2. State Referendum Ballot
3. Municipal Annual Town Meeting Referendum Ballot (2 pages, 2 sided)
4. M.S.A.D. #75 District Budget Validation Referendum Ballot

How do I get an Absentee Ballot?

- Call the Town Clerk's Office (833-5822) and ask that an absentee ballot be mailed to you
- Request an absentee ballot electronically through the State of Maine's Secretary of State Office at: <https://www1.maine.gov/cgi-bin/online/AbsenteeBallot/online-form.pl>
- Vote in person at the Town Clerk's Office. It takes approximately 15-20 minutes to vote all ballots
- Request a ballot at the Town Clerk's Office to take home
- An immediate family member can pick up a ballot at the Town Clerk's Office

How do I return the Ballot?

- Return the ballot by **mail** (extra postage required)
- Return the ballot to the **Town Clerk**
- Deposit the ballot in the **drop box outside the Town Office**



Keepers Jocelyne Coombs holds a pound-and-a-half while her brother Riley keeps an eye out for other boats. (MONIQUE COOMBS PHOTO)

Family

From page 1

would find time to get it done,” says Jocelyne.

Riley says, “My favorite part of lobstering is being able to measure the lobsters and being able to keep them.” Jocelyne’s favorite part is going out in the early morning and there being so many sunfish that it’s crazy!

According to Jocelyne and Riley the hardest part of lobstering is never knowing what will happen. “Sometimes you hit the jackpot, other times there’s nothing,” they say.

When asking Jocelyne why she enjoys lobstering, she replies

“It’s a fun job. It’s exciting to pull traps and see what’s inside them. It’s outside in the fresh air. It’s also an experience we get to share with our dad and learn from him. It’s in our family.”

Besides lobsters, other animals come up in their traps. For example, they catch crabs, sometimes fish. Once they even caught a sea spider!

If you would like more info on Next Generation Lobster Co. you can go to aragostamama.com

To buy lobsters from them, email Jocelyne at fvjocelynek@gmail.com. They will schedule an appointment for you to come pick up the lobsters. Deliveries are not available because they can’t drive yet. So far they have had 13 people contact them about lobsters! ☺

OBITUARY



Denis Origene Gagnon

Denis Gagnon passed away on Sunday, June 14, 2020 in his sleep at his residence. He was 80.

Denis was born on 8/11/1939 in Lewiston, Maine. He proudly served in the United States Air Force from May 1, 1957 until June 29, 1960 as a Russian language specialist stationed in Shemya at Eareckson air base stationed in Alaska.

He held a bachelor of science in accounting but his professional career was an executive at Xerox in Rochester, NY where he was involved with software systems management, rearchitecture and technical team, strategic computing and communications, and global account marketing strategies.

An enthusiastic pilot, an avid gearhead that collected many classic and muscle cars which he enjoyed until the end. Many car shows will miss his appearance.

Denis so loved the community of Harpswell, Maine! He loved promoting local business and paying for their ads. His favorite place to visit was Pammy’s ice cream stand in Harpswell. In fact it was one of the last things he said, “I’m going to Pammy’s today.”

Denis is survived by his son Donn Gagnon and his daughter Denise Falzone.

Denis requested a small private celebration of his life on August 29, 2020 at 12:00 with just family and close relatives. Feel free to contact his son at the e-mail address : donneg@comcast.net. ☺

Facing This Together



Though we can’t meet face to face at this time, I remain committed to the well-being of Mainers. I’m here to help.



Facebook Re-elect Joyce ‘Jay’ McCreight
Web www.McCreightForMaine.com
Email JayMcCreight@gmail.com
Phone 207-449-3293

Authorized by the candidate and paid for by Jeremy Saxton, Treasurer



BUSINESS ASSOCIATION

Representing Harpswell Services, Eateries, Accomodations, Real Estate, Community Resources, Arts, Crafts & Gifts, Boating, General Stores, Local Foods, Lobster Pounds and more!

www.harpswellmaine.org
 business directory, information, community events, and much more!

2020 Discover Harpswell Map and Directory available now!



Extra! Extra! Nonprofit News!

Boy Scouts

Scouts have been quarantining like everyone else. Boy Scout Troop 633 used the fire pit and hiked right before the pandemic hit.

Boy Scouts Aidan Norton and Aaron Rose put the flags up in Harpswell Center. Alumni Scout Parent Raymond Caron made and put up the new Scout Hall sign. The Harpswell Scouting Assistants Association had building work done and is planning on redoing the roof. The Boy Scouts are planning some hikes and fire pit cooking this summer. Summer camps were all canceled; we are lucky to have the hall and trails around it. HSAA would like to thank everyone who donated to the bottle bin.

Building Bridges

Building Bridges provides free gently used children's clothing, footwear and other items to meet the needs of families in Harpswell. Our inventory comes from the donations of Harpswell residents. Unfortunately, due to COVID-19 we are closed. A Harpswell family who were making, donating and

selling masks to health care workers and others requested t-shirts to make the masks, which allowed us to utilize our inventory to help meet their needs.

Starting in July, our hall at the Great Island Church of the Nazarene will be used by Harpswell Aging at Home to package food for their Meals in a Pinch program.

Building Bridges hopes to open later this summer. We are looking forward to the day we can once again safely serve the Harpswell community and the families referred to us by Brunswick Headstart.

Harpswell Aging at Home

Harpswell Aging at Home, a grassroots, volunteer-led community organization, was founded in 2015 to help older adults connect with the resources they need to thrive while aging at home. When the coronavirus pandemic led to shutdowns in Maine in March, the nonprofit shifted its gears to ensure Harpswell seniors were still getting what they needed to maintain their safety. Lunch with

Friends became Lunch to Go, with hundreds of meals packaged weekly for people to take home or have delivered. Volunteer drivers remained at the ready for necessary trips and grocery pickups. Harpswell Aging at Home partnered with the town to produce weekly information sheets letting people know what resources were available and new services they could turn to for help.

Harpswell Garden Club

The Harpswell Garden Club functions as both garden club and civic organization. We restored the Union Church in North Harpswell, and planted gardens at Harpswell's Centennial Hall and at the Town Office, as well as in other locations.

With groups of up to 50 now permitted, we hope to meet outside at Centennial Hall in the summer months. Our annual fundraiser has been cancelled.

Our board of directors has met virtually to determine our next steps. We hope to devise a means of accommodating those mem-

bers at risk from the virus. In the meantime, we continue to maintain the public gardens in town and at Brunswick Landing, brightening the days of passers-by.

Harpswell Heritage Land Trust

Harpswell Heritage Land Trust conserves land for future generations, manages beloved local trails and preserves, and provides education for all ages. Trails and preserves remain open for walking and exploration, and HHLT's stewards have been working hard to maintain and improve them. HHLT's programs and education efforts have experienced the biggest change from the pandemic. Instead of providing place-based science programming for every student at Harpswell Community School this spring, HHLT pivoted to daily outdoor activity ideas for families who found themselves suddenly homeschooling. Plans are in the works for exploration projects are in progress. Visit www.hhlmaine.org for more information about where to get outdoors in Harpswell, COVID-19 trail guidelines, outdoor activity ideas, donating and more.

Harpswell Neck Physical Education Association

We will be operating the summer HNPEA camp in 2020, but it will look a lot different from previous years. To ensure a safe and successful summer experience, we will be

reducing our camp capacity to 20 children to minimize cross-contact and to promote social distancing. We will be focusing on activities that minimize shared space, equipment, and materials while enjoying arts and crafts, tennis, and games. Campers are expected to observe social distancing and to wear masks when social distancing is not possible. We will review and reinforce proper hand-washing and cleaning techniques, and campers will be asked to stay home when sick, reporting any pertinent symptoms. With our necessarily reduced enrollment and increased costs of operations this year, the support of our community and donors is more critical than ever!

Holbrook Community Foundation

Our mission is to support commercial fishing and education and to serve the community.

HCF rebuilt the wharf in 2008 and leases bays to fishing related businesses. We are opening the restaurant on Holbrook's Wharf in July and are seeking ways to safely open the store. You can find more details on the HCF Facebook page as they become available.

HCF helped local oyster growers establish the New Meadows River Shellfish Co-operative, and the Holbrook Education Initiative continues to partner with the Harpswell Heritage Land Trust's programs in the Harpswell Community School and the Summer Camps, which provide education **continued on next page**



A **Quarry Cottage** at Highland Green is a highly attractive retirement living option. And speaking of options, we have customizable floor plans with features such as granite countertops, stainless appliances and hardwood floors as well as 2-car garages and solar energy. Of course, each quarry home is also designed and constructed with the same painstaking care and attention to detail as all of our Highland Green residences, regardless of size, style or price range.

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continued from previous page about the marine environment for youngsters in Harpswell.

Other events hosted by the Foundation are the Dinghy Races, the Lobster Crate Races, and the Labor Day Breakfast. HCF is developing safety guidelines for large gatherings before scheduling these events.

Maine Coast Fishermen’s Association

The Maine Coast Fishermen’s Association works directly with fishermen to restore the fisheries in the Gulf of Maine and sustain Maine’s fishing communities for future generations. MCFA was founded by fishermen who wanted to improve fisheries management to better serve Maine’s fishermen, to amplify their voice in the world of fisheries policy, and to protect their communities and way of life. Today MCFA is made up of fishermen all across Maine and works with fishermen on projects like developing mental health resources for commercial fishermen, working waterfront conservation, seafood and fishing business development, fisheries policy, advocacy, and outreach. The slogan of the Maine Coast Fishermen’s Association is Together, we persevere. We believe in this motto now more than ever.

Merriconeag Grange, Harpswell Historical Society, Harpswell Community TV

Voices of Harpswell: Past, Present, Future is a Maine Bicentennial project. A joint program of the Merriconeag Grange 425, the

Harpswell Historical Society, and Harpswell Community TV, this oral history program has videotaped several Harpswell citizens who have described their memories of earlier days in the town, with more people added each week throughout the year. Watch the interviews on Facebook on WatchHarpswellTV or through vimeo here: <https://vimeo.com/showcase/7160533>. If you would like to be interviewed or have a suggestion for future interview subjects please email Lili Ott at liliott@gmail.com. Tours of historical sites and ZOOM interviews are also in the works with the hope of capturing the story of Harpswell since the 1950s and the range of Harpswell’s citizens today.

A committee is working on republishing some books on Harpswell’s past, as well as other activities which would go into 2021 as the State Bicentennial has shifted its events to 2021.

Mingo

The Mingo Club was formed in 1906 by a group of girls who shared a love of books.

Today, the club’s mission is to maintain Bailey Island’s Library Hall for the benefit of the community and to support literacy and education in Harpswell.

The club gives an annual grant to a Harpswell high school senior who will pursue post-secondary education or training, which can be used for any expenses related to education. The club also gives an annual gift to the Harpswell Elementary School to purchase books.

Despite the cancellation of this

year’s fundraisers, the club’s members recognize that many graduates need financial help more than ever, so the Mingo Club awarded an additional grant this year. This year’s awards were presented to Brennan Thiboutot and Riley Morin.

OBIFD

The Orr’s & Bailey Islands Fire Department serves all of Orr’s and Bailey islands and portions of Great Island. We protect lives and property by providing the highest-quality emergency medical and fire services to our community. We are an all-volunteer department, with members serving as firefighters, fire ground support personnel, emergency medical technicians, drivers and community volunteers. Our main fire station is located on Harpswell Island Road on Orr’s Island, with another station on Bailey Island.

Our 27th Annual Yard Sale and Auction will be held online this year. For more information, visit our website at obifd.org or follow us on Facebook. We are following guidelines from the state and national Centers for Disease Control while responding to emergency calls. If you need help, call us. We will be there for you.

Orr’s Island Schoolhouse

The Orr’s Island schoolhouse is a community building used for a variety of events both public and private, which include weddings, shows, parties, craft fairs, quilt shows and more, as well as fire department needs, town voting and Harpswell Aging at Home lunches. The COVID-19 pandemic has

caused us to cancel all use of the schoolhouse with the exception of HAH lunches to go, that are and continue to be a vital resource for our community.

Puppy Love

We began importing dogs from Louisiana for adoption in 2010, but have recently focused less on direct involvement in adoption and more on funding spay/neuter in conjunction with Louisiana animal control facilities in order to make dogs and cats more adoptable and more likely to get out of the facility to safety. We’ve funded a service dog for a local veteran through Embrace a Vet, and hope to raise funds to place another. We have assisted in rehoming dogs, providing funds for veterinary care and emergency boarding. Lastly, we are working to change legislation concerning regulation of puppy mills.

Since 2010, we have placed 1100 dogs in loving homes in Maine and surrounding areas. We are proud of our dedicated volunteers; this great achievement could not have happened without them.

Santa Fund

The Harpswell Santa Fund is a 501(c)(3) organization that has helped Harpswell families during the holidays for over 25 years by arranging for the distribution of clothing, toys and home heating fuel through the efforts of our volunteers. We have had an incredibly generous outpouring of donations from individuals in town which has allowed us to be of assistance to those struggling during this time, and are offering grocery gift

cards for anyone in need of food assistance.

For further assistance or more information, email harpswellsantafund2019@gmail.com or contact Mary Coombs at 417-5102, Shelly Wilson at 607-2403 or Gail Hart at 508-942-8035.

As always, we are completely confidential. Please don’t hesitate to reach out whether you’re an individual or a large family.

Willing Helpers

Willing Helpers Incorporated is a non-profit group responsible for the care and maintenance of the Bailey Island Union Church Building and the Bailey Island Cemetery. We normally do an annual appeals letter within our community and hold community suppers as a means of supporting these 2 historical sites. Because of COVID-19 we decided to suspend both activities this year, the annual appeals letter because of the significant monetary impact on our residents and summer visitors and the suppers because our attendees could be at risk of exposure to the virus. Our church building is also a site listed with the town where people could shelter in the event of a catastrophic event and is kept clean and sanitized. †

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Memories of my Father and Middle Bay

BY TOM ALLEN

My father spent his life on Middle Bay. He knew it intimately--each cove, each ledge, each island, each stretch of open water--with a familiarity that only a lifetime as a fisherman can endow.

He only ever fished for a living. He never punched a clock, carpooled, endured a job interview. He never got let go. He had Middle Bay to thank for that independence. Even during thin years, when other fishermen took winter jobs at the Yard or drove oil trucks for Brunswick Coal and Lumber, even then Middle Bay provided.

From the seat of my kayak I visit all the same places he did, though from a slightly different perspective. Some may wonder why I return to Middle Bay over and over again, when Maine has so much coastline to explore. I live a half mile from the town landing at Lookout Point, so proximity is a factor. It is convenient.

But the most important reason is because I inherited from my father a gift he did not intend, I



Source Ferns and moss surround the old spring on Birch Island in Middle Bay. (TOM ALLEN PHOTO)

think. Rather than the passing on the unrelenting labor of fishing, he imparted to me a love of these waters. My experience of the bay is filtered and colored by the layers of memory I have. They add a

richness, a depth that I experience nowhere else.

I paddle Middle Bay in my kayak and I remember my father. I return to the bay repeatedly, as he did, my paddle dipping over and

over, wetting and rewetting the blade, each cove, each ledge, each island, and stretch of open water invoking memories of him.

Right out in front of Lookout Point, not a half mile from the

wharf that bears our name, I sit in my kayak at sunset and imagine him when he got the wonderful and in retrospect disastrous idea to use his dragger to catch smelts. He set out his small mesh net and the bag filled with fish. All kinds of fish. Every kind, in fact. Smelts, yes, but also herring, butterfish, mackerel, sculpin, pollock, starfish, dogfish, as well as crabs and lobsters. In a few passes he would empty the bay. It wasn't sustainable. But I was there on a warm spring day when the bag swung over the rail, a ton or more, which with a quick yank of the purse string poured onto the deck. I waded into the fish, five years old and stripped to my underwear. I would not have been happier had it been Santa's bag opened up.

Up in the head of the bay, near where the eel grass spreads like fields of green wheat, he would take family and friends striper fishing in his lobster boat. The water was as warm as a heated pool. The bottom mud. I'm seven years old and he's cutting the lure loose from the jaw of the striper I've

WE APPLAUD AND SUPPORT OUR FIRST RESPONDERS FOR THE WORK THEY CONTINUE TO DO TO KEEP US ALL SAFE

Our 27th annual auction & yard sale has been **CANCELED**. We will be holding a couple of online auctions instead. Please continue your support of OBIFD by participating in these events; it is more important than ever this year. Visit our website at www.obifd.org for more information throughout June, July, and August.



*"A pessimist sees the difficulty in every opportunity; an optimist sees the opportunity in every difficulty."
-Winston Churchill*

Since you are not able to donate items to the *Major Fundraiser*, our appeal is to donate a cash gift instead. Several items from last year will still be auctioned off, however. To make your much needed cash donation, please visit our website at www.obifd.org or mail your check to Orr's & Bailey Islands Fire Department, P.O. Box 177, Orr's Island, ME 04066

wrestled aboard. Then tossing the lure back so I can catch another.

It's his own fault if I find these shorelines as mysterious and alluring now as I did when I was twelve. He would stop hauling traps to go ashore for an adventure. Twice I remember tying up the boat alongside a steep ledge on an island to go explore. Once in Water Cove on the southern end of Birch where there is a spring, we waded up through the ferns and moss, following a dark trickle to the pocket of water. Last time I visited it, I straightened the stones that box it on three sides and top. The water is clear and cool all summer long. Another time, he noted how the eider ducklings had hatched and were swimming in large creches guarded by half dozen hens. We went ashore on Shelter Island so we could find the abandoned nests, each a bowl of down so light and soft you could cup it in your hands and not be able to feel it.

Working as his sternhand one summer during college, back when a depth sounder was the height of technological innovation, and GPS was still more than a decade away,



Shelter A duck blind overlooking Wilson's Cove. (TOM ALLEN PHOTO)

I watched him place his boat a few feet from ledges I didn't even know existed. He saw the bay not as a flat surface, but as a three dimensional space with plains and ridges, with flats and peaks. To mark these features, he had a head full of way points. By lining up the southern tip of a point on Birch Island with a house in Freeport and the northern tip of Shelter Island with Al Packard's barn he could triangulate and place his boat over a par-

ticular patch of bottom where he wished to set his traps.

When I brought Susan home to camp on Birch Island he would take a break from hauling to ferry us and our dogs across the bay. Once, he walked the shoreline north and showed us an ankle deep tide pool where we could dig quahogs with our fingers. There was no sweeter meat than those plum-sized quahogs, plucked and steamed within the half hour.

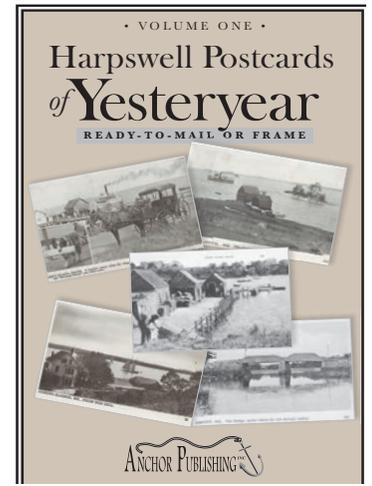
Digging a bushel of clams between the ledges south of Little Birch Island. August and the sun blazing down like a blowtorch on his neck. I never knew him to drink water—bottled iced tea, soda, orange juice, but never a glass of water. When he got so dehydrated he began to wobble, he trudged over to the ledge and lay in the seaweed to cool down, wrapping his legs and torso in brown sheaves of rockweed.

At Wilson's Ledges stacked rocks still mostly form an old duck hunting blind. With a few minutes work it could be restored. We came here the last time we hunted together. In my youth he was, to my mind, impervious to the cold, not even during winter fishing did he wear gloves. While I and another young man sat shivering in the blind, he took the skiff back to his lobster boat and warmed his arthritic hands around the exhaust pipe.

I can visit all these spots in a single paddle, if I want. Middle Bay isn't large. I can relive my entire childhood one stroke at a time.

The ancient greek Heraclitus first noted that no man ever steps in the same river twice, for it is not the same river and he is not the same man. He speaks with wisdom of impermanence, of the ceaseless grindstone of time for which we are grist. But when I am on Middle Bay, on its still or turbulent waters, in amber morning light or mid-day's glare, I am almost convinced that there is something human that endures.

When I miss my father, I know where to find him. ⚓



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Not by Food Alone

BY JIM LAUGHREN

After the flying horses of last month's column (you do believe in Pegasus, don't you?) I thought I'd come back down to earth. And Lord A'mighty, what an earth it is. A writer can barely find time to put fingers to keyboard what with the mowing and sowing and raised-bed building and crazy growing rhubarb and fiddleheads in need of harvesting. Mud on my shoes, grass in my cuffs, and birdseed, somehow, in my shirt pocket. Everything green and lush and the sun shining and temperatures promising, not quite delivering as I write this, but promising, that summer in all its

glory is about to burst onto the scene.

And with summer, virus or no virus, comes food. From the sea, from the shore, from the meadows, and soon from our gardens, tended well or barely tended, they still suck up the sunshine and crank out whatever Mother Nature signed them up for. So, being a wine writer specifically, I've been prompted (thank you, dear) to finally make a contribution to this august journal on a topic that I actually know something about.

The implication that I don't have inside info re: flying horses is a bit hurtful. However, in keeping with the food theme of this

month's issue, allow me to offer some thoughts about wine and the foods we're all enjoying and reading about.

I promise not to dwell on, or even mention, Chardonnay or Pinot Grigio or Cabernet Sauvignon. All good wines when made with care, but who is really interested in the same old same old? Exploration, the thrill of the hunt, the magic of unexpected discovery; that's what we're after. So, throw away the routine and get ready to ask your friendly wine merchant to slip a few of the following into your basket.

Clams, oysters, mussels, and shrimp all love being paired with

a crisp New Zealand Sauvignon Blanc. Think of an electric mouthful of lime and grapefruit with a little aroma of cut grass and green pepper around the edges. What a combo. Or, for a more subtle approach, try a Muscadet from the Loire Valley of France, a traditional Old World white with a great balance of citrus, minerality, and a slightly creamy texture that fawns all over anything in a shell. And speaking of electric wines, you might consider a Txakoli with these shellfish. This hard to pronounce wine (chá-ko-lee) from the Basque country of Spain is alive with salinity, a squeeze of lemon, and just a hint of spritz; all in all, refreshing and perfect to enjoy with seafood, especially if it's fresh and local.

And then there's the bounty of the soil. Whether to accompany the season's first asparagus or fiddleheads, goose tongue or dandelion greens, peas or ramps, let's pick something out of the ordinary that will bring out the best in these lovely veggies. Nothing leaps to mind (other than that beautiful Sauvignon Blanc we talked about) like an Austrian Grüner Veltliner, an alpine wine with an unusual affinity for peas and greens. In fact, tasting notes often make note of this wine's energy and flavors of lime, grapefruit, herbs, green peas or lentils, and a dash of white pepper.

I know, that last bit was pretty geeky. There's no grapefruit and no herbs and definitely no peppered peas in Grüner Veltliner, or any other wine, as far as I'm aware. But there is lots of flavor and the foregoing is how my personal palate perceives it. You, on the other

hand, may be overwhelmed with kiwi and corn husks, or just wine. It doesn't matter. We all have different tastes and the only thing that matters is whether or not you like the stuff. These are just a few suggestions to break the routine and, hopefully, introduce you to a new flavor combo that you really dig. (Get it? Dig—gardens?)

Another excellent wine worthy of a try-out with these early-season veggies is Soave, a wine from northern Italy. It often opens with a hint of peach or melon and then shifts to citrus and marjoram with perhaps a touch of saltiness. It has a smooth, almost rich quality that's quite nice and quite food friendly. This is a pretty tasty, pretty versatile option.

And of course, who eats greens (usually bitter) and seafood of all kinds (love that octopus) like the Greeks? Assyrtiko is the wine they often turn to for these amazing, tasty meals. It's the iconic wine of the island of Santorini and many of the Aegean islands. It grows in volcanic soil, in tight little coils with the grapes in the middle to protect them from the winds sweeping off the sea (sounds like my backyard). Lemon and citrus and excellent mouthwatering acidity make this a highly regarded wine, and one that's fairly easy to find.

All these wines fall into the inexpensive to middling category—there's no need to overspend—and can be found somewhere locally. Reach out, pick up one or two and give the ole' taste buds a treat. Now, if you want to talk about pairing hot dogs, or lobster.... Oh, don't get me started. This could go on way too long. ☺

Restaurant Gift Certificate Raffle to Benefit Harpswell Heritage Land Trust!

To support local businesses and replace income lost from canceling our Sunset Cruise, Harpswell Heritage Land Trust is selling raffle tickets for **restaurant gift certificates valued at \$200 each**. Thanks to donations from our Board of Trustees, we purchased the gift certificates at full price and all of the money raised from the sale of raffle tickets goes directly to Harpswell Heritage Land Trust's conservation and education work.

Enter to win a gift certificate for your favorite Harpswell restaurant! You can choose which you'd like to win. **There will be six winners!**

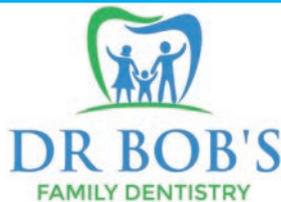
Raffle tickets are \$10 each or three for \$25. The deadline to buy tickets is **Wed., July 22** at 10 p.m.

Find the list of restaurants and buy raffle tickets online at <https://hhlmaine.org/raffle/>.

Thank you for your support!

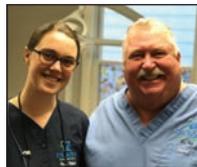


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Enjoy a bit of Harpswell History: *The Witch of Harpswell*

The Witch of Harpswell is a faithful reproduction of a story concerning colonial Harpswell. It tells the story of Hannah Stover, reviled by some members of the community as a witch, and the attempts of the womenfolk of the town to give her a Christian burial at the Old Town Meeting House. It is believed to have been written in the early 1900's. Few original copies remain.

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Lifestyle Part 3

BY ROBERT “BUTCH” LAWSON

I am completely unfamiliar with the herbal approach to health management issues and, until recently, I’ve not been made to consider whether that approach is better or more efficient than the AMA system I’ve always known. But now that I have let a bossy acupuncturist/Chinese herbalist into my life, a sensible, highly educated and compassionate one at that, there have been some non-standard practices introduced into the care and feeding of this ageing shell in which my crummy attitude rides around every day. While I’m pretty good at finding reasons why this new lifestyle is a waste of time and a truly bad idea for me, there are undeniably positive things happening that would suggest otherwise. That kinda ticks me off because these herbal concoctions taste awful.

There has to be a certain amount of sorcery involved in the powdery creations she has whipped up. I have no idea what’s in the mix nor what the intended result is if not to test the limits of my gag reflex. When she gently asked me about the taste and I gave her an honest answer, her

suggestion was to try mixing it with about half a glass of warm water; it might be a little better. There was no discussion of the size of the glass; is it a shot glass, a 16 ounce tumbler, or something in between?

No, it was just a warmer version of the same stuff. The next time I need to make my dog throw up, I know just what to use. But I have gotten used to it in a way. I don’t physically shudder after the first gulp anymore and if it has a benefit, it is that I now know I can gag down nearly anything if the glass is the right size. So, what does it do?

Beats me. But, after three months of no sugar or sugary stuff, 30 minutes of cardio daily on that dang stationary bike, twice-a-day dog walks and daily dose of a mystery herbal potion, here’s the deal: she’s happy with my poop.

Yeah, I know, that’s more than a little weird.

In all my encounters with representatives of the medical profession, never in my life have I been asked to describe my... you know... my poop. Not even by my gastro guy. It was at my first appointment with Miss Needles-and-Herbs when our initial conversation went something like, “It’s nice to meet you, Mr. Lawson,

thank you for coming in. Can you describe your stool for me?” She even has a color chart she pulled out of a drawer for reference. We talked color, shape, consistency, frequency, we talked about things I never wished to discuss WITH

ANYONE EVER and while I was obviously visibly mortified, she was quite happy to have this be our introductory conversation. That was three months ago.

Today, I am at my high school weight. The things I have learned

through this process are these: If I follow the advice of the ancients, I will lose weight. I will be stronger. My pulse will slow. I will sleep better. I will become a Fitbit junky. And I will make at least one person happy with my poop. ☺

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A Salted Tradition: Corned Hake and Potatoes

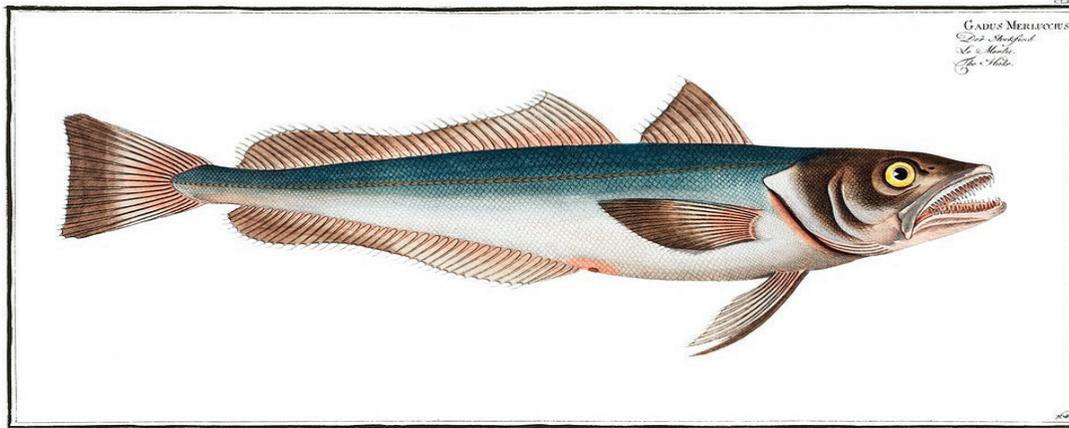
BY KELLI PARK

There are so many ways to define culture (and so many cultures to define), but there is only one element that transcends language barriers, political divisions, geographic borders and beyond: food.

Food traditions, and the stories that carry them forward, create a foundation upon which individuals connect with each other and their natural surroundings, especially in a fishing community. Favorite family recipes, and the memories that accompany them, have a way of working themselves into every nook and cranny of communities near and far: at a grandmother's kitchen table, late at night; during the hustle and bustle of the holidays; in the cabin of a boat at sea, after a long day; and in those distant, hazy childhood moments.

"Food always brings people together," said Dawn Bichrest, who ran the Block and Tackle Restaurant in Cundy's Harbor from 1982 to 2015. "All the town people would come out to the kitchen and talk to me. I loved every bit of it. That was my interest in life. I wasn't making money, although I love money, don't get me wrong! It was the neighbors, being with them. . . Nobody will ever know how much I miss it."

Every Friday night, fishermen from Orr's and Bailey Islands would bring their wives to the Block and



Tackle for one of the restaurant's most popular meals: corned hake. "We always knew they were coming," said Bichrest, who pushed tables together to accommodate the large groups of customers who came every week for the specialty meal. Fish hash was served on Saturdays, after the leftovers from Friday night were repurposed. "We never threw anything out in those days. That's the way we were raised."

The origins of corned hake can be traced back through the generations of individuals who built their lives upon the sea. Bichrest, whose family has been fishing in Harpswell waters for more than three generations, has been cooking with local ingredients for the better part of seven decades. "Corned hake was an old fishermen's recipe and hake used to be worth nothing way back. The fishermen would bring the hake in

and that's what the family would eat. They'd sell the fish that was worth a lot and keep the hake," said Bichrest. "You ate what you got from the ocean, and you sold what you could."

"It's an old dish from when folks didn't have much money. Fish was plentiful. They could grow potatoes and onions and there was probably a farm nearby with some good pork," said Kelly Merrill, whose family has lived on Orr's Island for more than five generations and can also be traced back to Chebeague Island and the Cranberry Islands. "Corned hake and potatoes really are an island kid's comfort food." The recipe has

become a favorite within Merrill's kitchen among her five children, who each participate in its preparation. "You never know when you're going to catch a hake. . . You're lucky if it's big enough for you to keep!" said Hannah Leary, Merrill's 13-year old daughter. "My favorite part is hearing the salt pork sizzling!"

Corned hake goes beyond the boundaries of Harpswell, however, and can be found in the cultural fabric of coves, harbors, and islands from Downeast Maine to Gloucester, Massachusetts. Merrill encountered her beloved family recipe after moving to Isle au Haut several years ago. "It was neat to find out that it

was an old favorite on Isle au Haut too. They have similar fishing village histories . . . It was cool to find that this common thing followed us all the way up the coast," said Merrill. "It's funny how a simple recipe made me feel not so far from home."

In a fishing community, the ties that bind are salted by the depths of the North Atlantic, one taste at a time, generation after generation. "Every time they bring fish in, I use it in a different way. When my kids give me a fish, which is quite often, believe you me, we eat it," said Bichrest.

RECIPES

*Dawn Bichrest's Block and Tackle
Corned Hake Recipe*

"You have to corn the hake overnight, salt it heavy and let it set overnight. Let it set until you get the other stuff ready. It took salt pork, which everybody had on hand in those days. You cook salt pork slow, very slow. If you don't, it'll burn. Cut it up real fine. Let it cook real slow. Get the grease from it and the salt pork. You've got to cook it slow, otherwise it'll burn. Boil the potato. I used to give them a potato a piece. Each plate had one potato. Boil the hake in just plain water because it has a lot of salt on it anyways. Dip that out while it's still firm, but cooked, out of the water. Let that set. I put that in a separate dish. I put the potato on the plate. I put another dish for the hake, a dish for the salt pork, and a small dish of raw, chopped onions. Everybody likes something different. Some people even came in and had butter instead of salt pork. 90% of them are salt pork. A lot of time we had to go to the table to explain to the customers what to do with it. You mash the potato on the plate, you put the hake on the top of that, dump the salt pork scraps over the top of that, and the onions, and then you take to eating. We always served it with coleslaw and a vegetable, and a homemade biscuit."

Kelly Merrill's Grandmother's Corned Hake Recipe

"You salt the hake. My grandmother would salt it and let it sit overnight in the refrigerator. The next day, she would cook up salt pork and chop up an onion and put it in vinegar to marinate. She would throw the fish and potatoes all into a pot together and boil them and mash it all together. It's so good and it's so filling!"

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Newspapers

From page 3

nect and communicate in present time, but perhaps more importantly, they archive the unique and essential qualities of a place and its people as change happens over time. The challenge of sustaining such publications increases as communities become more regionally and globally homogenized. The news of the day in Harpswell, Maine can seem trivial when compared with the news of the world, especially one plagued with a global pandemic and nationally facing deep cultural and political challenges.

What happens here matters in unseen but important ways. Small

communities rooted in their sense of place foster the diversity of spirit that helps us to look beyond the status quo and see new ways through the challenges that face us as a people.

Anderson ticks off a list. “The lobster boat races, Kellogg Church barn sale, Orr’s and Bailey Islands Fire Department auction, the Mingo Club ice cream social – these are just a few examples of events in town that are worth writing about. They create community and connect people.”

When events like these occur, they create ad revenue for papers like the Harpswell Anchor, which also publishes articles about the events and the people behind them, generating interest among residents and visitors. That ad revenue also allows writers to cov-

er other stories, like the impacts of ocean acidification on local fisheries, updates on how taxpayer dollars are allocated to support education and what to know about political concerns like the use of ranked choice voting.

Revenue generated through advertising also supports the voices of individuals.

“My favorite part of the paper is the letters to the editor. I love to have people exercise their first amendment rights,” says Anderson.

The challenge before the Harpswell Anchor is determining whether and how to stay alive in a time when diversity and sense of place are essential, but the events necessary to remain relevant and income required to remain solvent have all but evaporated.

We know that when one door closes another may open. It’s possible that the Anchor’s time has come and is passing and that something new will grow in its place. And yet, how easy, accessible and addicting it can be to gather our knowledge of the world through fast clicks and immediate screens. How tempting to dismiss or insult the opinions

of the anonymous many in on-line forums that offer practice in the habits of polarization and self-protection.

At the bottom of each letter to the editor is a name, a neighbor, a person you’ll cross paths with at The Vegetable Corner or on a local hiking trail. We all influence each other just by sharing these experiences, however fleeting. When we share them on purpose, as part of a contribution to something bigger than ourselves, perhaps we weave the kind of web this world needs – one that stretches, but holds.

For now, deadline to submit ads or press releases to the Anchor continues to be the 17th of the month, allowing several days for proofreading, creating templates, stacking the ads, laying out the paper, printing and delivery. To submit ads, press releases, letters to the editor or make suggestions about what you’d like to see in the Anchor, send an email to news@harpswellanchor.com or call the office at 833-5100. ⚓



Letters

From page 2

fireworks re-traumatizes them and they react physically as well as emotionally.

Our veterans’ sacrifices deserve respect. If this means not lighting a firecracker in your backyard, I encourage you not to.

On Bailey Island, I know three veterans with PTSD who dread the month of July, and there are probably more who don’t ask for our help. Please limit your firework’s fun to the 4th of July. Make all the noise you want to so that you can feel like a real American - free. Then think about who keeps you free and consider leaving those earth-shaking booms for the one day where veterans can wear ear protectors and the neighborhood pets can panic under a bed.

Did you know that more dogs run away on July 4th than any other day? Did you know that you can purchase “quiet fireworks”?

Thank you for considering changes to your use of fireworks this July.

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Flags

From page 1

and Dean and Veronica Gonsior, all of whom are residents of Cundy's Harbor. Dean and Veronica got the inspiration for the project while driving through the back roads of Maine.

Dean explained, "My wife and I are into motorcycling, and we drive all over the state through these small towns, and we used to see flags in every one of them, and I used to say 'Man, wouldn't it be nice if we could do that in our town?'"

Sitting on Roger's porch in the hot mid-June sun, Dean and Roger talked with a friendly casualness that made their bond clear. Behind them, you could see the lobster traps stacked high in Roger's front yard, and further still, the flags put up by Harbor Pride hung in the still air.

At first, the group only put up half a dozen flags, and it expanded from there.

"My original intention was just to do it from Holbrook's Snack Bar to the pond, but Roger said 'No, we've got to go big! I think we should do the whole Harbor Road,' and I said 'Roger, that's five miles!'" Dean said, laughing.

"We eventually got asked 'What is this?' and we had to give the project a name, so we called it Harbor Pride," Roger said. "And from there it just started growing and growing. This is truly a community thing, because we went to the auxiliary that raises money for the fire department and talked to them. They voted unanimously to finance it, and as we sell them we pay them back. The auxiliary, the church; the whole community is involved. We had a fellow, Dan Briggs, he was collecting for us as kind of a coordinator, and he did an excellent job for us. But now he's moved into Brunswick assisted living, so we're doing it all in-house now."

Harbor Pride has been putting flags on Cundy's Harbor's telephone poles for four years now,

with more and more flags going up every year, to the point where there is a flag on nearly every pole along the road.

"We've got two more to put up this year, and I think that will leave just four poles and it will be complete," Roger said.

"We try to put them up before Memorial day, and our goal is to go to Veteran's day," Dean elaborated. "Sometimes the storms come up in October and we take them down because those will wreak havoc on them, but that's our goal."

Harbor Pride's intended message is not related to any specific political views; instead, the group merely hopes that the flags make people happy.

"This is a feel-good, positive, project," Roger said. "You can have a bad day at work; you swing around the harbor turn and it feels pretty good."

Roger and Dean said that they have received a lot of positive feed-

back from the community about the flags.

"While we're putting them up, people will be going by, tooting horns, giving us thumbs up," Roger said, grinning. "We have a lot of individuals who have 'sponsored' a flag, as we call it, so we've got a lot of people involved with these flags."

Despite having nearly completed their goal of putting a flag on every telephone pole along Cundy's Harbor Road, Harbor Pride isn't going away anytime soon.

"It doesn't stop there," Roger said. "We need donations to replace them; they fade, get torn, poles get bent in windstorms. And last year we got a phone call from Orr's Island that they were gonna start purchasing flags and wanted to know where we got them. Josh Allen from Bailey Island came to me and we showed him what we did, now Bailey Island's doing it. This is catching."

For Harbor Pride, the message

of the American flag is all about positivity, and that's something they want to share with the whole town.

"I'd like to have something that's on the positive side. Positive. I've used that word too much," Roger laughed. ☺

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MEMBER TCIA ISA

Cundy's Harbor Library Selected to Receive CDBG Funds

Cumberland County Commissioners has announced an award of Community Development Block Grant (CDBG) funds in the amount of \$69,640 to the Town of Harpswell for improvements to the Cundy's Harbor Library. These funds will help to address deferred building and site maintenance issues, including basement moisture mitigation, electrical improvements, removal of trees, a regrad-

ing of the front lawn, installation of a new deck and handicapped parking, as well as exterior painting of the building. Harpswell voters will decide whether to accept these funds at the July 14 election. If approved by voters, the Board of Selectmen will be authorized to allow the project to commence with advertisements for construction bids. The Town and Library are grateful for this grant opportunity. ☎

On the Shelf On July 14 Harpswell voters will decide whether to accept a grant to fund improvements to the Cundy's Harbor Library building and grounds.



Meals

From page 1

The program will deliver four fresh and/or frozen meals per person every other Tuesday – July 7 and 21, August 4 and 18, and September 1 and 15 – directly to seniors' homes in late morning.

Surrey Hardcastle, chairperson of Harpswell Aging at Home's Food Committee, said it is hard to know how many will be served by the Meals in a Pinch program. She noted, however, the pandemic has

increased awareness about the organization.

"There are people that may continue on with us with Meals in a Pinch that maybe didn't know about us," Hardcastle said.

Last year, Meals in a Pinch served about 10-12 people each time, Hardcastle said; this year, they expect to double that number.

"But we don't know the number yet," she said. "If 50 people say they absolutely need this program, we'll do 50 people."

There was a need for the Lunch To Go meals, Hardcastle said, evidenced by the numbers that grew

steadily as the weeks went by. The first three weeks, there were 71, then 89 and 101 people served; since then, no fewer than 140 people have received meals on a weekly basis. The most in one week was 170.

"This is much bigger than anything we have ever done before," Hardcastle said. "We're sending out more meals than we've ever sent before."

"I can't say enough for the dedication of everyone who has been involved. When we were doing Lunch with Friends, we would have 15 cooks in a week," she added. "Yesterday, (on June 9), we had

73 volunteers. It takes that many volunteers to put those meals on every week."

With an increase in resources for people in town, Hardcastle said, it was time to transition between programs. She noted there are food delivery options for seniors, and more opportunities to get food in Harpswell.

"The town has responded so dramatically by adding two food mobiles each week," she said, "so people can get food locally each week and they don't have to go into town."

Hardcastle urged people concerned about how they will man-

age with food after HAH transitions from the weekly Lunch To Go to the bi-weekly Meals in a Pinch to reach out.

For more information or to sign up for Meals in a Pinch, contact Julie Moulton at juliemoulton28@gmail or (207) 330-5416.

Other resources to secure food include pickup shopping options at local stores, shopping help, twice weekly Harpswell food mobiles and MidCoast Hunger's numerous programs. For more information about these options, call the Harpswell Town Office at (207) 833-5771. ☎

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The Kellogg Church has been holding parking lot services because of the Covid 19 Virus. Reverend John Carson speaks as Harpswell Community Radio WHPW 97.3 broadcasts to those listening in their cars. Newly established Harpswell Radio transmits over the air throughout the town and beyond with a variety and musical offerings and public service announcements. Please tune in to support Harpswell's only radio station. 📻

"A Good Read"

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Cambodian Good Read

Nora Douglas Enjoys a Good Read while taking a break from wedding festivities in Siem Reap, Cambodia. (E. DOUGLAS PHOTO)



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