

HARPSWELL ANCHOR™

JUNE 2020, VOLUME 22, NO. 12

BEANS WITH THE BLACKFLIES

The Way Forward From Here

How the Dolphin Marina and Restaurant is adapting business practices in the covid-19 era

BY KARA DOUGLAS

“It seems like such a small thing to build a table,” says Billy Saxton, whose family owns and operates the Dolphin Marina and Restaurant on Harpswell’s Basin Point. “But, it’s surprising how important a table can be.”

When the announcement came in mid-March that all restaurants in Maine would close their dine-in services in an effort to curb the spread of covid-19, the Dolphin had already hauled all their 10-year-old floats out of the water and begun rebuilding them for the season to come.

“We had a lot of wood on hand from the old floats,” Chris Saxton says.

“Truckloads of wood,” adds Billy. “And all the screws we’d built the original floats with.”

So, the brothers, along with some helpers, got to work building picnic tables and scattering them across their three-acre field and lawns surrounding the restaurant and marina.



Head Maureen Wilcox takes a lunch order from a loyal customer. (KARA DOUGLAS PHOTO)

“It lowers my stress level to do something physical to improve a difficult situation,” Billy explains. “As we built them, we started envisioning what it would look like to have people on this property in a different way. It felt good to take action with a purpose.”

Like most owners of shuttered businesses, the Saxtons and their manage-
See DOLPHIN p. 18

All in the Family

BY SAM ALLEN

It is safe to say that, in Harpswell, people understand the value of local businesses. They help stimulate the town’s economy, provide jobs for the people who live here, and help local entrepreneurs succeed. But when Dennis Field, founder of Field’s Auto, was asked why he started his small business, he had a very different reason.

“I didn’t want to work for anybody,” Field chuckled. “I didn’t want to go to Bath Iron Works, you might say. I did what I wanted to do, not what I had to do.”

Field’s Auto, an auto repair shop located on Lookout Point Road, was founded by Dennis in 1968 and has been in operation ever since. “My first customer was Arnie Lemay,” said Dennis. “I used to fix all his vehicles for him, and then it just sort of blossomed from there. Word got out.”

When he was asked how he felt things had changed since he started the company, his first thoughts seemed to be of the customers rather than the cars.

“Old people would always come in and tell me stories of Harpswell, the way it was before,” Dennis said. “Mr. Leo used to come in, he lived down at the end of Lookout, he said that trolley cars used to run from Brunswick all the way to Lewiston. And then there was the man who told me that he was the first one who drove a Model A in Harpswell, though I don’t know if that’s true or not. And Arthur Knight, he said that it used to take all day with a horse and team to go to Brunswick and back. And the steamboats used to come in, and a steam engine went up to the store.”



Passing the Wrench Eric Field and his father, Dennis (and dog Layla) have served the automotive needs of Harpswell for a combined 52 years. (SAM ALLEN PHOTO)

See FIELD’S p. 17

Watson’s Store: A Cundy’s Harbor Landmark and Tradition

BY KELLI PARK

There are few places left in the world that are frozen in time while moving forward; Harpswell, however, is home to a number of these hidden sanctuaries. Reputed to be one of the oldest-operating family-owned general stores in the state of Maine, Watson’s Store in Cundy’s Harbor shows what it means to embody living history, one generation at a time.

Their story began during a storm at sea in 1850, as the Watson family made their way from Gloucester to Boothbay aboard a supply ship. They changed course seeking safe harbor during the storm, arriving in Cundy’s Harbor. The villagers asked

them to stay, and they never left. “It’s in our blood. . . We were originally heading for Boothbay, but I’m glad we ended up staying right here,” said T.J. Watson, who is the sixth generation in Cundy’s Harbor. “It’s a diamond in the rough.”

“We’ve all been working here since we were old enough to walk. We’re all just caretakers of the place,” said Robert Watson

See WATSON’S p. 17

Lobster Legacy Kieran Park, Karin Watson, Robert Watson, Tom Watson, and Darlene Watson continue the family business, which has been an important fixture for generations. (KELLI PARK PHOTO)



Letters to the Editor

Fifth Grade Donations

Since kindergarten the fifth graders at Harpswell Community School have been raising money to pay for their class trips to Boston and Chewonki. This year both trips were cancelled, but they still had the one thousand dollars they had raised... So in the past few weeks they have been voting for which organization they would like to donate their funds to. After a little bit the results were in! The money will be donated to Mid Coast Hunger Prevention!

All of the fifth graders appreciate everyone's donation that would have made our trips happen. Even though we are sad that we will be missing our trips we are glad that we can donate the money to a good cause!

We thank you again for your donations and to all the volunteers that set up the fundraising events. We hope that Mid Coast Hunger Prevention can put all the funds into good causes with their work!

Ellie Douglas

For McCreight

I met Joyce "Jay" McCreight in July of 2018 through a phone call I had with her about a challenge I was having with the state of Maine. I was in Louisiana and wasn't able to leave. She returned my phone calls, acted swiftly to my concerns, and resolved the issue with success.

Recently I consulted with Jay, and Again, she acted swiftly to resolve my concerns.

Moving back to Maine I met with Jay and learned about her genuine commitment to Mainers. As a social worker, she understands what Maine women, men and children are up against. She knows the importance of medical needs, the value of investing in children and education, and is passionate and dedicated to preserving our environment, keeping our waters clean, protecting the livelihoods of those who earn their living from the sea.

Bills: Better access to health care, increase training for health teachers to help educate our young about mental health and to address substance use disorders, sponsored a bill to increase flexibility of a medical waiver for lobster license holders and advocated for a system for safe recycling of expired marine distress flares, co-chaired the bipartisan Opioid Task Force.

Jay is the "real deal", Hardworking, kind, thoughtful, and an excellent listener. She is always reassuring, putting service to others higher than self.

Like me, Jay loves our communities. Jay will represent us well in Augusta. Please support Joyce "Jay" McCreight, representing us, in Maine Legislature.

Gary Hersom

Voting More Important than Ever

Voting has never been more important or more of a gift than it is now.

Almost 30 of my 50 years of voting have been in Harpswell. I remember my first trip to the Orr's Island Schoolhouse to vote, where the sense of community was so obvious and welcoming. In recent elections I've been spending time as a poll worker on Orr's Island. I've been amazed by how much this is a community event, even a social occasion for many.

I've never understood why so many people don't vote. It's so easy and feels so good.

Since the 2016 election I've been politically active in ways that aren't as easy and often aren't comfortable: knocking on doors, traveling to Augusta, and attending caucuses. None of this is as important, however, as that trip to the Orr's Island Schoolhouse on Election Day, or trip to the town clerk when I need to vote absentee.

Clearly voting, and political activism, will be different this year. I'm grateful that absentee voting is so available in Maine and it may be the best option for many in July. I've recently requested my absentee ballot from the Secretary of State's website, which was simple to do. While voting this year may not be the social experience that voting in

Harpswell can be, it will still be a gift and still so very important.

Linda Kreamer

Likes Jay

These times demand that we be better citizens to help guide our state and our country in the right direction. Jay McCreight, our Maine state representative, understands that for her to be an effective legislator the people of her district need to be effective, too. To help us, she hosted an innovative workshop this winter on how to testify for or against a pending bill in front of a Maine Legislative committee. Twenty five members of her district attended the Sunday afternoon event. By the end of the afternoon, we all understood better how citizens can be heard in Augusta. A visiting staff member from the Connecticut legislature remarked that he'd never seen anything like this in Connecticut and how impressed he was at how many people had shown up. Jay McCreight's effort to engage us in the political process makes

us better citizens and continues to make her an excellent representative. Let's be sure to vote for Jay in November.

Mary Brennan

Ice Cream Cancelled

The 4th of July Ice Cream Social at Bailey Island Library Hall has been a community tradition for many years. Sadly, the Mingo Club has decided that the Social is cancelled this year due to Covid-19. We thank all of our wonderful sponsors and patrons and look forward to seeing the community again on July 4, 2021.

The Mingo Club

Thanks

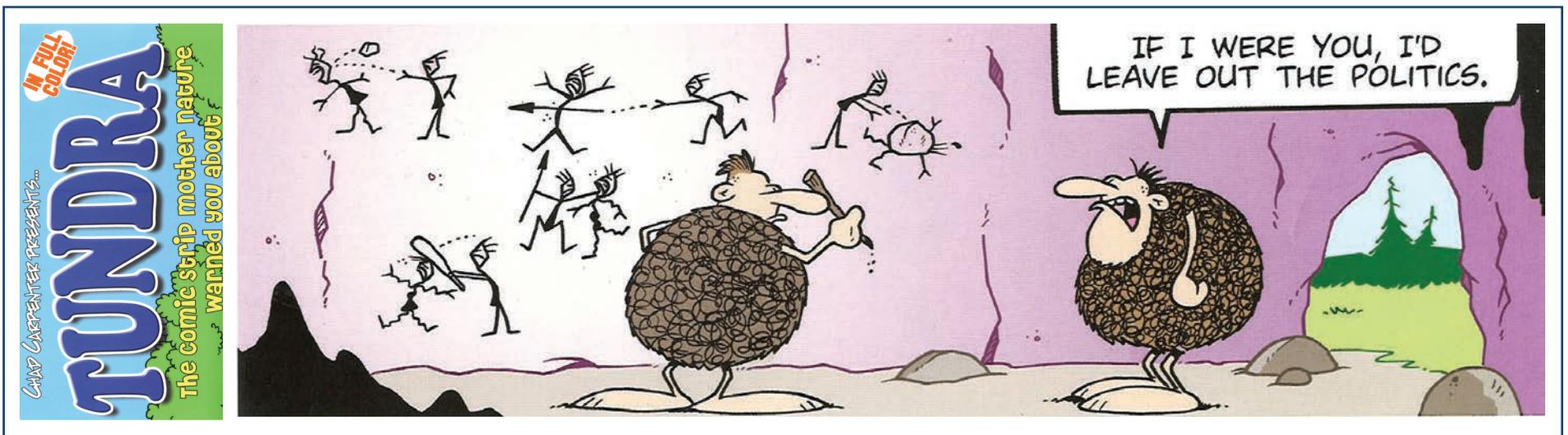
I want to thank the Harpswell Anchor, staff and writers for keeping us all informed of the happenings and around Harpswell.

During these uncertain times we can count on the Anchor being here each and every month to keep us all connected.

Thank you,
Carol Bibber ☺

Local Advertising Works!

To see your ad here contact us!
ads@harpswellanchor.com or 207-833-5100



LOG CABIN
An Island Inn

P.O. Box 410
Bailey Island, Maine 04003
207-833-5546
<http://www.logcabin-maine.com>

Coastal Canine Clippings
MOBILE DOG GROOMING SALON
We Bring the Salon to You!
207-833-6935
www.coastalcanineclippings.com
serving Bath, Brunswick, Harpswell, Freeport, Topsham, and West Bath communities

HARPSWELL ANCHOR

Contact Information:

Anchor Publishing, Inc.
945 Harpswell Neck Road
Harpswell, Maine 04079
207-833-5100
www.harpswellanchor.com
news@harpswellanchor.com
View us on Facebook

Anchor Office Hours:

9:00 AM – 2:00 PM
Monday – Friday

Editor & Publisher:

Robert Anderson

Graphic Design:

Tom Allen

Office Manager:

Claudia Simmons

Staff:

Kara Douglas

Pilot:

The late Lloyd Thompson

Deadlines:

The deadline for all advertising is the 17th of the month. Email ads to ads@harpswellanchor.com (PDF, Tiff and EPS, formats only)

The deadline for articles, stories and press releases is the 17th of the month. Email news to news@harpswellanchor.com

Fine Print:

Anchor Publishing assumes no responsibility for errors and omissions in any advertisement.

All letters to the editor must include your address and phone number for verification. Letters are to be no longer than 250 words. Letters may be brought to the Anchor office, mailed (see Contact Information), or emailed to news@harpswellanchor.com

To receive a copy of a back issue send a check for \$1.50.



For estimates contact:
207-721-9210
www.welltreeinc.com

Newly Opened Restaurant Addresses Challenges

BY SUSAN OLCOTT

It has been an art gallery, a nursery, a schoolhouse, a café, a restaurant, and now it's serving take-out. The building at the intersection of Harpswell Neck Road and Mountain Road has always been a shape-shifter and a survivor through changing times and now is no different. School House 1913 is the current occupant of the building and is one of many restaurants that has had to shift its mode of operation during the Covid-19 pandemic.

It takes guts to open a restaurant in November in Maine. But, that's what Christopher Gardner and Joe Arena did just this last year. They'd planned to open in June, but the renovations took longer than planned since it was a historical building. They had the added challenge of moving here from out of state to boot – and Harpswell isn't exactly similar to Denver. And, they decided to run a year-round restaurant, not one focused just on the summer season – another bold move. Part of their mission was to be part of the community, a mission that was supported by Helen Norton, owner of the building.

Helen met Joe one summer when he was cooking at the Auburn Colony in Harpswell. He'd been coming up for the last several summers. The Schoolhouse Café, which had operated in the same space, had closed a few years ago and Helen was looking for a good fit for a fresh start. She presented her vision of a full-service restaurant with an alcohol license and Joe was on board. He took it back to his colleagues at the Denver steakhouse where he worked - Chris and Sous-chef Andrew Brinkerhoff. "Joe sold us on Maine," says Chris, who had never been here before. "We are all restaurant-lifers and we always said we could do it better if we could have our own place," he adds.

And then . . . enter Covid-19. Just five months into opening the restaurant, School House 1913 had to close its doors. They had begun to establish a loyal clientele and were just gearing up for the summer. Much of that clientele is older and so they wanted to be extra cautious. "I'm proud of the fact that we made the decision to



Restaurateurs Joe Arena and Christopher Gardner of School House 1913 ready for the summer season. (ROBERT ANDERSON PHOTO)

close down and go to take out before the state did," says Chris. "We were concerned for our clientele."

But, switching from table service to take-out is much like starting a completely new business. "I don't think the general public realizes how hard it is," says Chris. "It's a whole different model." First, the menu has to change. In general, things are simpler. They have focused on home-style meals, but with a bit of flair. "This situation has given him a chance to play around a bit with things we wouldn't normally do in our dine-in model," says Chris. They've had themed weeks like Italian and Mexican and also some basics like burgers and pizzas. Their barbecue brisket, however, has been the most popular. "Barbecue night was amazing," says Chris, with a nod to his roots in North Carolina. "We will definitely be offering that again!"

Simple is also the best option right now given the challenges of a predictable food supply. "We're not getting full trucks right now," says Chris. "We make our order every week, but we might get 70% of what we ordered, and we don't know what we're NOT going to get until it is dropped off." Deliveries are on Thursdays, so they have shifted from the original seven days of offering take-out to Thursday to Saturday. They're still trying to source locally, however. "Being in Maine is definitely an asset," he says. "We have great relationships with local farms like Two Coves just down the road."

All the food stuff aside, there is a serious technical aspect involved in marketing and ordering. They've got to keep up with social media, get emails out, and update their website (www.schoolhouse1913.com) with the

current offerings. After a couple of hectic weeks, they had to add pick-up times to the menu list to space people. "We have had to figure out a lot of things on the fly," said Chris. "About 60% of our clients are repeat customers who enjoy socializing in the parking lot, so we had to account for that."

Business is pretty good, all things considered. They've adapted to the situation and been fortunate to keep all of their employees on the books. They are persisting and looking forward to expanding service as soon as it is safe and appropriate. With that in mind, they're taking a break for the first couple of weeks of June to prepare for a grand re-opening Father's Day weekend. "Moving forward, we've got to be flexible," says Chris. "The places that can adapt and figure it out are the places that will see the most success. I hope we are in that category." Given the obstacles they've already faced and the resiliency they have demonstrated along with the support of Norton and the community, I'd say that's a good bet. ☺

ACKME
Land Surveying
Call Frank Holdgate
207-504-0280
frank@ackmesurvey.com

Great Island Boat Yard
Full Service Marina
Open 7 days in season
Marine Store, Fuel & Ice.
Docks & Moorings
Maintenance & Repair
Hauling & Storage
419 Harpswell Island Rd
Harpswell, ME 04079
207-729-1639
Rt. 24 5.5 miles south of Cook's Corner
By water Orr's Cove Quahog Bay

Thank You, Harpswell!
The staff at School House 1913 would like to personally thank the community of Harpswell for your support during these last couple of months.
The business for our Take Out program exceeded our wildest expectations, but it has been the phone calls and emails offering words of encouragement that have meant the world to us.
Thank you everyone so much as we get ready to reopen for dine in service. We cannot wait to start serving the community of Harpswell delicious food again.
506 Harpswell Neck Rd, Harpswell
207-295-2029
schoolhouse1913@gmail.com
www.schoolhouse1913.com



Legacy
Properties

Sotheby's
INTERNATIONAL REALTY

As a local Harpswell resident backed by the invaluable marketing tools and global presence of the Sotheby's International Realty brand, I invite you to contact me if you're approaching a decision about a real estate sale or purchase

Pat Lawson | 207.798.1828
plawson@legacysir.com
www.legacysir.com

Each office is independently owned and operated



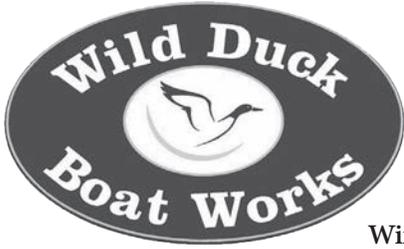






WADDLE'S MARINE SERVICE
CUSTOM DOCK SYSTEMS
waddledocks.com 833-2820

A DO-IT-YOURSELF AFFORDABLE STORAGE YARD



Pick-up and Delivery
General Maintenance
Consignment Sales
Winterization & Shrink Wrap

SEASONAL SPECIALS:

North Atlantic Inflatables Dealer: Boat, Motor, & Trailer
Discount Boat Stands: Unbeatable Boat Stand Pricing!

1444 Harpswell Neck Road • Harpswell, ME 04079
207-504-6847 • john.wildduck@gmail.com

June Tides POTTS HARBOR, SOUTH HARPSWELL

Date	AM	ft	PM	ft	AM	ft	PM	ft	Rise	Set	Moon
1 Mon	7:31	9.4	8:07	10.0	1:17	0.5	1:43	0.0	5:00	8:17	☾
2 Tue	8:35	9.5	9:03	10.5	2:22	0.0	2:42	-0.2	4:59	8:18	☾
3 Wed	9:36	9.7	9:56	10.9	3:22	-0.5	3:37	-0.3	4:59	8:19	☾
4 Thu	10:33	9.8	10:47	11.2	4:18	-1.0	4:29	-0.3	4:58	8:19	☾
5 Fri	11:28	9.8	11:38	11.3	5:12	-1.3	5:21	-0.2	4:58	8:20	☾
6 Sat			12:21	9.8	6:04	-1.4	6:12	0.0	4:58	8:21	☾
7 Sun	12:28	11.1	1:13	9.6	6:55	-1.3	7:03	0.2	4:57	8:22	☾
8 Mon	1:18	10.9	2:04	9.4	7:45	-1.0	7:53	0.5	4:57	8:22	☾
9 Tue	2:08	10.5	2:55	9.1	8:35	-0.6	8:45	0.9	4:57	8:23	☾
10 Wed	2:59	10.0	3:48	8.8	9:26	-0.2	9:38	1.2	4:57	8:23	☾
11 Thu	3:52	9.5	4:41	8.6	10:18	0.3	10:35	1.5	4:57	8:24	☾
12 Fri	4:47	9.0	5:33	8.5	11:10	0.6	11:32	1.7	4:57	8:24	☾
13 Sat	5:42	8.6	6:25	8.5			12:00	1.0	4:57	8:25	☾
14 Sun	6:38	8.3	7:15	8.6	12:29	1.7	12:51	1.2	4:57	8:25	☾
15 Mon	7:34	8.1	8:05	8.8	1:27	1.7	1:41	1.4	4:57	8:26	☾
16 Tue	8:29	8.0	8:51	9.0	2:23	1.4	2:30	1.5	4:57	8:26	☾
17 Wed	9:20	8.1	9:34	9.2	3:13	1.1	3:15	1.5	4:57	8:26	☾
18 Thu	10:07	8.2	10:14	9.4	3:57	0.8	3:56	1.4	4:57	8:27	☾
19 Fri	10:51	8.3	10:54	9.6	4:39	0.5	4:36	1.3	4:57	8:27	☾
20 Sat	11:34	8.4	11:33	9.8	5:19	0.3	5:16	1.2	4:57	8:27	☾
21 Sun			12:15	8.5	5:58	0.0	5:57	1.1	4:57	8:27	☾
22 Mon	12:13	10.0	12:56	8.6	6:39	-0.2	6:39	1.0	4:58	8:28	☾
23 Tue	12:54	10.1	1:38	8.7	7:20	-0.3	7:23	0.9	4:58	8:28	☾
24 Wed	1:37	10.2	2:22	8.9	8:04	-0.4	8:10	0.8	4:58	8:28	☾
25 Thu	2:24	10.2	3:09	9.0	8:50	-0.5	9:01	0.7	4:59	8:28	☾
26 Fri	3:14	10.1	4:00	9.2	9:39	-0.4	9:56	0.7	4:59	8:28	☾
27 Sat	4:09	9.9	4:53	9.4	10:31	-0.3	10:55	0.6	4:59	8:28	☾
28 Sun	5:08	9.6	5:49	9.7	11:25	-0.2	11:57	0.5	5:00	8:28	☾
29 Mon	6:10	9.4	6:46	9.9			12:21	0.0	5:00	8:28	☾
30 Tue	7:14	9.2	7:44	10.2	1:01	0.2	1:19	0.1	5:01	8:28	☾

46 years experience  Oil Change • Tire Change

Is your inspection due? *Tone up for fuel efficiency*

Licensed Inspection Station

HOURS: (Mon-Fri) 8 AM - 5 PM (lunch 12-1)

BMW Mechanic: Eric Field

Field's Auto

Complete Auto Service

Lookout Point Rd (off Rt. 123) Harpswell Center
Dennis A. Field (207) 833-2872

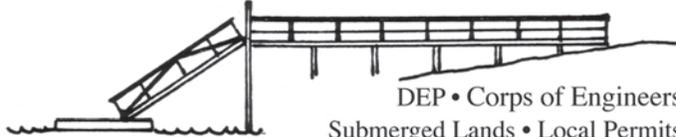


FINESTKIND BOATYARD
11 Bristol Way, Harpswell, Maine 04079

Indoor & Outdoor Storage
Over The Road Transport
Repair & Upgrades

info@fkby.com 207-833-6885

Permits for coastal structures...
NEW or EXISTING DOCK, PIER, RAMP, FLOAT, RIP RAP



DEP • Corps of Engineers
Submerged Lands • Local Permits
Commercial Fishermen, Residential, Municipal

...we do the work...you get the results!
reasonable, fixed prices, money-back guarantee

LEBLANC ASSOCIATES, Orr's Island, Maine
Call: Joe LeBlanc 207-833-6462 or leblancjd@comcast.net

Five Outdoor Activity Ideas for Kids

BY JULIA MCLEOD
HHLT Outreach

Are you enjoying this lovely spring weather and looking for ideas for how to keep your kids engaged outdoors? Look no farther than Harpswell Heritage Land Trust's (HHLT) engagement blog!

From mid-March to the end of May, HHLT posted an outdoor activity idea every weekday. You can find them all at <https://hhlmaine.org/category/engagement/>. Read some highlights below by Julia McLeod and Emma Levy.

Flower Pounding

This is an easy and fun activity for all ages. It involves nature observation and collecting, and it's magical to see the colors and patterns left behind by flowers and leaves.

The first step is to gather your materials. You will need fresh flowers and leaves (see how many different kids you can find!), a board or anything sturdy that can get hammered on, a piece of white fabric or heavy paper, a hammer and a piece of cardboard.

The process is simple! Place the fabric or paper on the board. Place the flower or leaf on the fabric or paper. Place the cardboard on top of the flower or leaf. Bang on the cardboard with the hammer on top of where you placed the flower. Pick up the cardboard to see how the colors from the flower made an image. Repeat!

Spring Bingo

The spring woods are waking up all around us, so it's a great time to go outside and see what you can see, hear, smell and feel!



Drummers Desmond and Declan drum on rocks during Nature Day Camp. There are lots of opportunities to make music in nature. (CURT CHIPMAN PHOTO)



Flower Art Sophie created a colorful flag by pounding flowers into fabric. (JULIA MCLEOD PHOTO)

Go for a walk or sit very quietly in your backyard and try out a game of Spring Bingo to keep track of all the things you notice. Can you get four in a row? Too easy? Can you cover your whole board? Download a bingo card from the HHLT website or make your own.

Color Hunt

Challenge yourself to see how many colors you can find in nature. Get some color sample cards from the hardware store or take a handful of markers or crayons from your house in all sorts of colors. Pick some easier ones, like brown or green, some harder ones, like orange or purple or blue, and some really hard ones, like silver or neon yellow or ma-

genta. Take the crayons outdoors and try to find matching colors in nature.

You might need to get down very close to the ground to find them. Look for colors in rocks, trees, flowers, lichen, shells, bugs, birds...anything! If you look closely, you might be surprised by how many matches you can find. Did you find something new while you were looking?

Making Music in Nature

There are many opportunities to make music in nature. Here are some ideas! One of the simplest ways to make music is to cut a dowel into two drumsticks (or just use sticks). Observe how the sound changes when you drum on different materials.

You can also find two matching mussel shells, put sand or pebbles inside and hot glue them together to make a shaker. Or cut some straight branches or saplings 1-2 inches in diameter and 12-24 inches long. Drill a hole through the branch close to the top and put a loop of rope through the hole to hang the branch upright. You've made a wind chime. Make a few more and play them with a stick.

Nature Museums

This activity has become one of the favorites at Nature Day Camp. It's so simple and open-ended, yet it can engage children (and some adults) for hours. If you love collecting and sorting and arranging, this is a great activity for you! This

is a great outdoor activity, but it can be done indoors as well.

If doing this activity with kids, start with questions, such as: What is a museum? What kinds of museums are there? What do you like about visiting museums? How are museums organized?

Tell them their job is to create their own museums. Let your kids decide what kind of museum they want to create. Kids who attend Nature Day Camp have created rock, nature, art, history and children's museums, all with the same materials found on the beach.

Once they are finished, have them give you a tour of their museums. They can choose to charge admission (e.g. one acorn and one rock). Have siblings tour each other's museums. Or give a virtual tour to the grandparents.

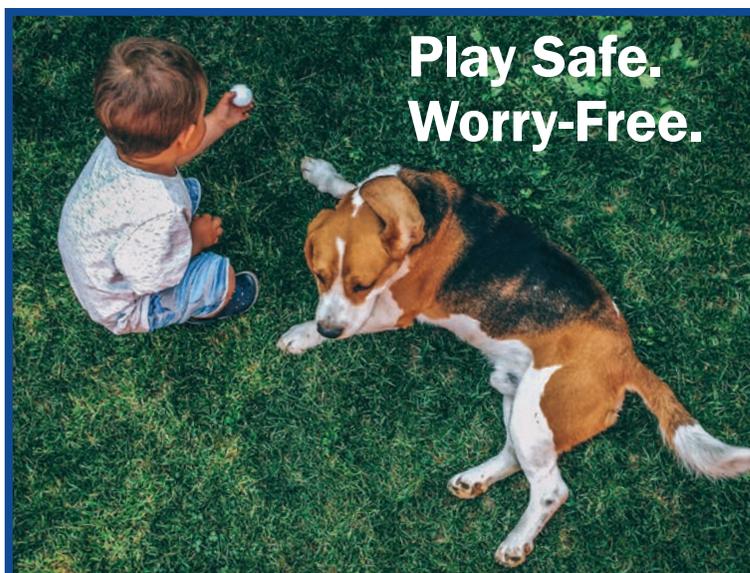
You can integrate writing and science into this activity by encouraging kids to write labels for the artifacts in their museums, research the objects in their museums, draw a map of their museums or write a description of their museums to convince people to visit. ☺

Anchor Hats

Limited number
\$18.00 each hat (shipping extra)

available at the
Harpowell Anchor
945 Harpswell Neck Rd

833-5100



**Play Safe.
Worry-Free.**



Invisible Fence Brand

Keeping pets happy, healthy and safe @ home™

Invisible Fence of Southern Maine

800-585-2803

southernmaine.invisiblefence.com

©2019 Invisible Fence of Southern Maine. Invisible Fence® is a registered trademark of Invisible Fence, Inc. All rights reserved.

Pedestrian Safety Tips:

On average, one pedestrian is hit by a motor vehicle every day in Maine.

Maine DOT recommends the following ways to stay safe:

- Pedestrians should dress in bright and reflective clothing. Do not assume motorists can see you.
- Pedestrians should walk facing traffic and make eye contact with drivers.
- Motorists must give the right of way to pedestrians in crosswalks.
- Motorists should reduce distractions while driving. Do not text or use your cell phone while driving.

Share the Road and Save a Life.

**Congratulations to our resilient,
fabulous, socially-distant
fifth-grade graduates!
HCS won't be the same without you!**



*One step closer to your dreams,
six steps away from other people.*

Hayden Adams	Mason Hunt
Will Agius	Izabella Lambert
Oliver Allen	Lauren Landry
Addison Allen	Lila LaRose
Chelsea Baker	Malcolm Lavan-Kushiner
Zoe Bolton	Carli Morin
Ashlee Brady	Gavin Matthews
Ameliah Cearbaugh	Mackenzie Morrell
Jonathan Clemons	Zac McClenahan
Riley Coombs	Caiden O'Connor
Morgan Conant	Zoey Oakes
Morgandy Crawford	Kaili Pennell
Taylor Cressey	Ellis Taylor
Will Davis	Ashlyn Thibeault
Amelia DeRosa	Ava Thompson
Ellie Douglas	Aleigha Tuck
Dominic Forgrave	Gavin Wallace
Rohan Gonsior	Isaac Wright
Calliope Greenleaf	Finn Wnek
Jacoby Halperin	

Harpswell's First Responders: "Neighbors Helping Neighbors"

BY DOUG WARREN

It takes a special kind of person to be a first responder: To run toward danger when there's an emergency. To place the safety of others ahead of your own. To put in the time to get the training to save someone else's life.

It's not for everyone.

But for the firefighters and rescue personnel at the all-volunteer Orr's and Bailey Islands Fire Department, joining the ranks of first responders offers a chance to give back to the community and help fulfill OBIFD's motto of "Neighbors Helping Neighbors." It also provides a sense of belonging and a place where fast friendships can be forged.

Take, for example, Joanna "JoJo" Whitman and Alexandra "Alex" Hamm.

The two women met in 2019 during the three-month Emergency Medical Technician (EMT) training course held at the Orr's Island Schoolhouse. Both earned their EMT certification and are continuing firefighter training. Both became first responders with OBIFD. And both became inseparable.

"We've done all of this together. She's my person," said JoJo. "Be-

ing on the force has brought us together in a bigger way." Added Alex: "We have spent so much time together. And we both have cats. I guess you could call us crazy cat ladies. I wouldn't have found her without all this."

Both women live on Orr's Island within a couple hundred yards of each other. JoJo, 35, was born and raised in Arkansas and spent most of her life on the west coast. Both her children – Rozlyn, 12, and Drako, 10 – were born in Washington State.

"People ask me all the time: 'What brought you to Maine?' There's no extravagant reason," she explained. "Except for the fact that, well, I wanted to be here. This is where I wanted to raise my family. So, here we are."

Alex, 27, got married last year. She was born in Massachusetts and grew up in Florida. She arrived in Harpswell two years ago. She works full-time as a pharmacy technician at Mid Coast Hospital.

"The best thing about volunteering at OBIFD is the camaraderie," Alex said. "It's like a second family. Your first family tries to understand what you've seen while doing your work, but it's hard. Trauma bonds you, that's for sure."



EMT Besties Alexandra "Alex" Hamm, left, and Joanna "JoJo" Whitman are EMTs with OBIFD and are best friends. (SELFIE COURTESY OF ALEXANDRA HAMM)

OBIFD Fire Chief Ben Wallace Jr. praised the recent additions to the department's ranks. "You have to love their energy and their attitude," Wallace said. "We could use a lot more folks just like them."

The Covid-19 pandemic has unsettled societies around the world and it's no different for the lives of

first responders. Alex said of the demands of her job at Mid Coast have increased with the spread of the virus. "I'm basically working or sleeping," she said.

Prior to the statewide shutdown mandated by Gov. Janet Mills, JoJo worked as a server at Cooks Lobster and Ale House on Bailey Is-

land. "I will be returning when the threat of the virus is minimized, because I love it," she said. "Not working has given me more time to dedicate to the department, so I do three 24-hour, on-call shifts a week."

When she's not homeschooling her kids, JoJo stays busy with her extensive garden and beekeeping. "We also have a small menagerie of cats, guinea pigs, ducks and soon we'll have chickens, too!" she added.

Both Alex and JoJo noted there have been changes in procedures in the wake of the pandemic. In March, Chief Wallace announced that exposure on rescue calls would be reduced. One EMT now screens patients from a safe distance and determines the level of Personal Protective Equipment (PPE) required. Other responders stand by outside and only essential personnel assist where necessary and under the direction of the EMT.

"At first, there was some uncertainty about the new protocols," said JoJo. "But it's really a matter of taking the proper PPE precautions." Alex agreed: "Keeping up with the new guidelines and training has been challenging. You just never know what you might run into."

However, both women said they find the rewards of being a first responder – and best friends – unchanged by the arrival of Covid-19.

"I love being a part of the OBIFD community and this is an amazing place to raise my children, work and build a simple, yet rewarding life," said JoJo. "The islands have taken us in as their own, so when I had the opportunity to give back as a volunteer, I was happy to do it. I love this community and I want to do what I can to help keep it safe and healthy."

Alex shared similar sentiments. "Going into people's homes on what is probably the worst day of their lives and being able to help them, and their families, is really amazing," she said. "We're really all in this together. That's what I think Covid-19 has shown us."

For more information about volunteering for OBIFD, or to make a donation to support the life-saving work done by first responders like JoJo and Alex, please visit the department's website at obifd.org. ☎

Remodeling & Additions
Kitchens & Baths
Interior & Exterior trim
Structural Repair
Small Jobs Welcome

Hank Thorburn — Housewright Thorburn Lane, Harpswell
Heidi Thorburn Est. 1990 833-2803
www.thor-construction.com

Wirenuts
1433 Harpswell Neck Rd.
Harpswell, Me 04079-3227

Phone (207) 833-0025
email: wirenutsinc@comcast.net

Frank E. Hilton
Karl E. Hilton
Master Electricians

All types of electrical work
Full line of standby generators
and marine generators

WETTY'S
—COMMERCIAL & RESIDENTIAL—
Clean-up for Your Yard!
Mowing • Driveway Repair
Bush Hogging • Excavation
Gravel, Mulch & Loam Delivery

wettysplowing@yahoo.com • 207-729-1403 • 207-837-5994

Rick Leary
48 Henry Creek Way
Harpswell, ME 04079
207 833-7355
seabreezeplumbingandheating.com

Master Plumber
Fully insured
New construction/remodeling/repairs
Winterizations & openings of seasonal homes
Boiler installs, hot water baseboard systems, radiant heat
Residential sprinkler systems

Interested in area events?
Visit WWW.HARPSWELLANCHOR.COM Calendar
You'll find a variety of events from around the region

Walking in the Twilight Zone of Graduation in These Times

BY RYAN HILLMAN

On March 11th, thirteen Maine students landed at the Portland Jet Port, having just arrived from two weeks in the small Central American nation of Nicaragua, with no access to news or the current events that were unfolding in their nation. “The Atmosphere was surreal. It felt like we were walking into the twilight zone,” commented Madison Pinkham (a Junior at Chop Point School).

The state of emergency was called on March 15th, 2020 by Governor Mills when she declared “Things are likely to get worse before they get better, but they will get better and together, we will get through this.”

When she closed “Non-essential Businesses” on March 24th the closure was unexpected and expected by citizens to be only two weeks to stop the spread of COVID. However, the order has been extended from the original date of march 29th. Since the state has



Commencement Message Lydia Merrill made a poster resembling the sign at Orr’s Island Library. She, like all graduating seniors, want everyone to stay safe and know that all of us care. (RYAN HILLMAN PHOTO)

ramped up testing of COVID, positive results have increased, causing more and more concern with our state’s health

consequently leaving many to worry that Mills would increase regulations and state-led action.

illness have been severely affected by the emergency order due to the lack of overall resources and support.

The dreams of high school and college graduations were dashed, leading some students to feel a lack of motivation to succeed in school.

“It was less commitment. I would just nap during classes with no repercussions,” said Jacob Sargent.

“Some students will look for answers online and learn less, whereas others will take the time to rewatch videos and work out their work themselves. In this case, I think they will become more independent and really understand more of their work,” said Lydia Merrill.

Learning at home has also put stronger pressures on parents and guardians of students, some struggling to make ends meet and help educate their children. While things look dire now, the good news of some businesses reopening is that for families there is a new search for normalcy and a beacon of hope for those affected.

I spoke with Heather Woods, who has been teaching students from kindergarten through

continued on next page

FREE PROMPT ON-SITE ESTIMATES

DESIGNING AND CONSTRUCTING

PATIOS • WALKWAYS • STEPS • STONE WALLS
SHORE ACCESS • EROSION CONTROL • PLANTINGS
GARDEN PONDS • WATER FEATURES

SHORE FRONTAGE ERODING INTO THE SEA?
CAN'T GET TO THE WATER'S EDGE DUE TO ROUGH, STEEP, TERRAIN?

AFFORDABLE STONE & BOULDER...

- SEAWALLS • TERRACING •
- STAIRWAYS TO THE SEA •

SEE OUR WORK AT www.rockyhilllandscape.com

A FULL SERVICE PROPERTY MAINTENANCE COMPANY

ROCKY HILL
LANDSCAPING & MAINTENANCE

BRUNSWICK 725•5110

DAVE Blackwell
PLUMBING & HEATING
Brunswick, ME

207.729.6544

CL POWERS JR
EXCAVATION
clpowersjr.com
522-2131

Can't see your driveway or road because of the amount of brush along the side? Heavy brush on your property? Equipped with mowers on our tractor, skid steer and excavator, we can handle it all

Give Chuck a call to clear the way when quality counts as much as price.

CLPowersJR.com

Like us on Facebook:
C.L. Powers Jr Excavation

continued from previous page college for over twenty years. Woods is not surprised by this current academic struggle.

“For nearly a decade now, we’ve confirmed in evidence-based research that on-line learning is not nearly as effective as in-class instruction. On average, students learn best when they are asked to engage in their education by integrating their new knowledge in an experiential classroom environment,” she said.

For example, a student attending a lecture (or watching online instruction) will retain about 25% percent of the information, whereas a student who has discussed a topic in-person with classmates will retain up to 50%. According to Woods if they further incorporate that classroom knowledge into an in-person presentation where they teach classmates, students will retain up to 90% of that knowledge.

“This has to do with the way our brain collates and integrates new data into memories. Students learn best when they are inspired by fellow classmates in discussions which spark new ideas and sensory memories,” Wood said.

Online environments lack the positive social interaction and sensory-memory production which human beings need in order to fully reach their learning potential. This is even further detrimental to under-

funded communities; online learning increases socioeconomic and racial achievement disparity, where students may not have any access to computers, especially now that public libraries are closed.

Since computers generally cannot accommodate those individual special needs, some students struggle for meet vital benchmarks.

“I’ve been inspired by the commitment which teachers have made to trying to reach out to students in whatever way possible to increase learning during this unprecedented moment,” Woods said.

Many teachers are calling students individually on weekends and even trying to teach physically through screen doors when necessary. But in the end, returning to the classroom, as soon as we can be sure of safety for all, is the only way to ensure we reach each and every student and support each student’s highest gifts.”

With the disappointment of seemingly no proms or graduations, schools are getting creative in how to show recognition. Many schools have been curating drive thru graduations, personal deliveries of diplomas by principals and new “social distancing graduations.”

All that is left is to show support and love to all those graduating in this time of uncertainty. ‡

In Loving Memory: Christopher Duval



On Saturday, May 23, 2020, Christopher Duval passed away peacefully at the age of 67.

He leaves behind his beloved wife, Constance McCabe, as well as his parents, Irma and Harry Duval, his brothers Matthew and Mark, his sister Susan, and his nephews and niece, Michael, Gregory, and Sarah.

Chris was born in 1953 in New Hampshire, and spent most of his life in New England. Chris met Connie in Portland, Maine in 1987. In 1988 they opened their advertising agency, McCabe & Duval, which they ran until they retired in 2019. Chris and Connie recently moved from their home in Harpswell, Maine to Fort Lauderdale, Florida.

Chris had a zest for life and dynamic energy that led to many friendships. There will be very few people that don’t have at least one funny or interesting story to tell about Chris!

Chris was rightly proud of the success of McCabe & Duval, and thoroughly enjoyed working with the agency’s staff, clients, and partners through the years. However, his most far-reaching achievement was leading a grassroots effort, in 2003-2004, to defeat fuel giant ConocoPhillips. He joined with Harpswell neighbors and fishermen to block the building of an LNG (liquefied natural gas) plant that would have had a disastrous impact on the coastal environment and fishing/lobstering industry of Harpswell.

Chris had a passion for the outdoors. He loved hiking and camping, and there was no ski trail too steep or too icy for him to run. Maine summers would find Chris out boating with Connie, enjoying the waters, islands, and peninsulas of Casco Bay.

The world is a smaller place without Chris. He will be very much missed by his family and friends, and by Daisy the golden retriever and Blu, the Australian cattle dog who thinks the sun rises and sets on Chris.

Chris, may you find double black diamond trails, a following sea, and glorious mountain peaks on the other side. You are loved.



**IT'S NOT CHRISTMAS BUT WE CAN STILL
HELP OUR NEIGHBORS!**

OUT OF WORK?

Are you or someone you know in need of food assistance due to the Covid-19 Pandemic?

EMAIL US:

harpswellsantafund2019@gmail.com

Or write a note with contact information and mail to:

Harpswell Santa Fund
PO Box 242, Harpswell, ME 04079

DONATION INFO:
harpswellsanta.org



Great Chowders, Fresh Lobster Rolls,
Homemade Muffins, Scones,
Breads, & Pies

Take Out & Outside Seating

Walk-Up, Online & Phone Ordering

★ On Orr’s Island Just Before the Historic Cribstone Bridge ★

1894 Harpswell Islands Road

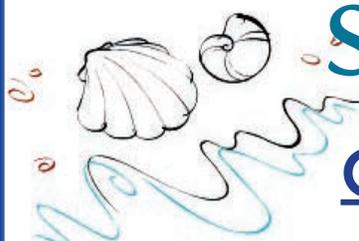
207-833-6210 ★ saltcodcafe.com

★ Check Website and Facebook for Details ★

Local Advertising
Works
Place your ad here.

**Harpswell
Anchor**

Direct-mailed to over
3000 homes.



Seaside Creations
Unique Maine-Made Gifts

Opening for the Season

Saturday, June 13th

Betty Robbins
47 Washington Avenue,
Bailey Island, Maine
207-833-6645

**Saturdays, Sundays & Holidays
10am- 4pm**

SAME GREAT LOCAL PROFESSIONALS NEW PARTNERSHIP



Bruce Davis
Broker
Owner



Heather Davis
Owner
Advisor



CJ Davis
Managing Partner
Advisor



Amy Saxton
Managing Partner
Advisor



Nate Norton
Advisor



Marcia Giles
Controller
Manager



Christina Bouchard
Advisor



Bobbie Newberg
Advisor



Jim Michaud
Advisor



Jamie Moody
Advisor

WE ARE ENGEL & VÖLKERS CASCO BAY

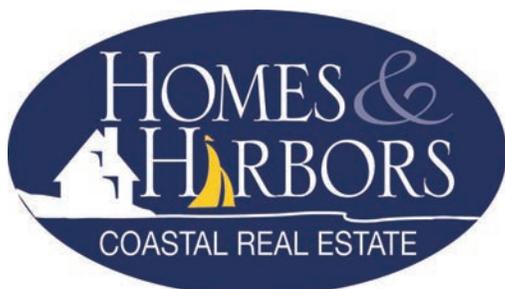
Visit us online www.cascobay.evrealstate.com or at a shop near you and let us help you follow your dream, home.

Harpswell

1624 Harpswell Islands Rd
Orr's Island, ME 04066
207-833-0500

Brunswick

149 Maine Street, Suite 6C
Brunswick, ME 04011
207-729-5900



ENGEL & VÖLKERS[®]

Overcoming Hydrophobia for Health and Wellness

BY ROBERT "BUTCH" LAWSON

Now well into my eighth decade, I can say that I've made it all the way to old. I'm there. I made it. The finish line is in sight. While battling diseases grave and small, injuries both accidental and self-inflicted, as well as a host of unwise eating and drinking habits, I can nonetheless say that I've made it. My primary care physician would agree and he should know since he is well versed in geriatrics. So, imagine my vexation when told by my new health genius in my first visit with her that there are major dietary and life style changes that I must make if I wish to continue schlepping along the aging continuum. What? Real-

ly? That ain't how I got this far. Last month we talked about the exercise regimen and what she called herbal tea. This month it's "hydration."

"How much water to you drink a day?"

"Water? I have a sip with some meds in the evening," I said.

"You drink no water during the day?" she asked all big-eyed.

"Oh sure, if I get thirsty. You know, after yard work or something maybe I'll have a GatorAde."

"That's not water, it's sugar and other chemicals," she said, now gaining a little in volume.

I said, "I drink a lot of lemonade."

"That you make?"

"No. I buy several gallons a week.

Simply Lemonade- great stuff."

Here things turned uncomfortable. "Let's start with a quart of water a day."

I said, "You know I take a diuretic, right? If I have to drink a daily quart of water I don't need, I'll spend a lot of time in the bathroom and sprinkling the hydrangeas off the back deck, not to mention losing sleep from all the nocturnal trips to the bathroom. Then you'll have to treat me for exhaustion."

"You won't be making extra trips to the bathroom if you're not drinking all that lemonade," she noted.

Touché.

"But," I said, "water has no entertainment value for my taste buds. There's no flavor, no enjoyment in drinking plain, old water. Lemonade is refreshing and tasty, Moxie especially so."

She looked over her glasses at me. "No, we need to get you off all that

sugar and caffeine. You're the cook in the house now, right?"

"Yep."

"Make your own lemonade with a safe sugar substitute. Some lemons, water and a little Stevia and you will have a healthy, hydrating drink."

I tried that and it was awful. Several bags of lemons from various recipes using sugar substitutes went down the drain. There was none of the sweet, satisfying flavor of the commercial drink I loved so. The "healthy" stuff has a lingering after-taste that is off-putting and is not something I would drink just to be drinking something. After doing some responsible Googling, I determined "hydration" to be a trendy, useless activity that merely exercises my exasperation and my bladder. When I asked my doctor about all this water business, he advised me to "drink to thirst." So, out of respect to my secondary health cop, at her di-

rection I am now off the lemonade and Moxie and I'm drinking taste-free well water when I get thirsty, just like the whole world did for the first bazillion years- before crossing Death Valley on foot, after strenuous exercise or yard work, after a bag of Fritos or a pair of Danny's chili dogs with a bag of chips. I'm still old, no change there, but the hydrangeas are safe.

I had just begun to lead a far less flavorful life when things got surprisingly distasteful.

"Okay," she said. "Now we want to do something about your other issues. How do you feel about using herbs?"

"No problem," I said. Thinking of the fresh basil, rosemary, tarragon, chives and others growing nicely inside waiting to be transplanted to the garden, I said, "I use them all the time." Big miscommunication mistake on my part. Wait until you hear about this one on my next visit. ☺



"Brunswick Area Student Aid Fund, along with a lot of hard work, allowed me to go to the University of Maine which then led to a legal career, ten years as Maine Attorney General and a position now as a teacher at both Columbia and Harvard Law Schools. BASAF changed my life and it will change the life of others."

—James Tierney, BHS Class of 1965

Visit www.studentaidfund.org
Donations may be sent to:



Open Daily



Restaurant: 833-6000 515 Basin Point Rd • Harpswell, Maine Marine Service: 833-5343

www.thedolphin.me



4 Ash Point Road,
Harpswell, Maine
karadouglass2010@gmail.com
207-798-2756

Offering small outdoor
and online classes
and individual consultations

www.fishmoonyoga.com
Fishmoon Yoga



Construction & Septic Services

Join Our Team!

- Operating Foreman
- Dependable Class A or B Truck Drivers
- Septic Technicians

Will Train the Right Person!

Apply in person at 26 Keri Drive, Harpswell or send your resume to webberenterprises@outlook.com

Residential Sitework Specialists

- Licensed Septic system Installers • Shoreline Stabilization • Ledge Removal-Blast free • Lot Clearing-Tree & Stump Removal • Road & Driveway Work • Foundation Excavation • Drainage installation • Utilities Prep • Island work welcome! (Barge services available)

Material Deliveries of

Topsoil, Dark bark mulch, Pitch black mulch, Sands, Gravels, Crushed stone & ECM.

Septic Services

- Septic tank Cleanings • Holding tank Cleanings
- Septic System Repairs & Maintenance

Please call US!! 207-729-4710 or 207-721-0155

26 Keri Drive, Harpswell, ME 04079

The Unexpected Gift

BY TOM ALLEN

The peepers were late.

In a typical spring, the peepers are first. Then come the croaking frogs. Then the flying, biting insects.

Despite what the calendar says, for us spring hasn't arrived until the peepers, or tree frogs, emerge. Golden brown with darker brown decorative markings, they are delicate creatures, able to sit comfortably on your thumbnail. When they wake from hibernation and gather around the vernal pool where they were hatched, then we know winter has exhaled its last ragged breath.

But this year, in late March, I noted with dread that the frogs were first, croaking rather distractedly, like trombonists who have come in three measures too early. I resented the croaking frogs as heralds of woe, as bearers of the bad news for which messengers were executed: The battle is lost! Weep, ye citizens of Harpswell, your kin shall not return.

For decades now, amphi-



A Welcome Visitor A common tree frog perches on a window screen on the author's home. (TOM ALLEN PHOTO)

ans of all sorts have been disappearing. With growing concern, I'd noted a decline in the peepers over the last few seasons, the previous year especially. It wasn't much of a leap to reach the worst conclusion.

During this time of the coronavirus pandemic we are primed to anticipate all sorts of catastrophes, I guess. We don't accept the tragedies we hear about each day, but we do bear them. The stubborn silence of the peepers seemed like one more item in the daily news that we would be forced to deal with and move on from.

Then, unexpectedly, during my nightly walking of the dogs, I heard the first lone peeper far off in the woods. Hesitant, inquisitive, he sounded, as though asking a question to which he wasn't sure he wanted a response.

In the highlands outside the city of Monte Verde, the Costa Rican golden toad, a distant cousin of the tree frog, used to peep a similar song. The en-

continued on next page

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

continued from previous page
 tire population of about 1,500 lived and went extinct in about four square kilometers of forest. First described in 1966, it is considered one of the earliest confirmed victims of climate change. As their habitat dried out, the ground puddles where they reproduced disappeared. The last known mating event occurred in 1987. The last male golden toad was heard on May 15, 1989.

Since this story is familiar to me, the lone peeper I heard for several nights this spring reminded me of that last male golden toad, peeping, peeping, but receiving no reply, which in itself was an answer.

But our peeper was not alone for long. As the weather warmed, the first single singer was joined by others. They made a trio then a quintet for a few nights. But their song swiftly built over days, and after a good heavy rain the entire chorus kicked in, a tabernacle choir of peepers belting out their song.

The peeper's song is by no means unpleasant but it is piercing. Imagine a more melodious



smoke alarm. Now imagine dozens of them at once. This is the sound of peepers synchronizing their mating. Standing a few yards from the pool, the sound is so piercing my vibrating eardrum tickles my ear canal.

Their singing only lasts a short time, upon reflection--a few weeks. One night the singing stops, abruptly, as though the choir director has lowered their baton.

J.R.R. Tolkien, author of the Lord of the Rings, introduced a

literary theory he called the eucatastrophe, which is in essence the opposite of catastrophe. It's that moment when all is seemingly lost--the battle, the life--when light is about to blink out, but instead a miraculous event (though not necessarily a miracle) occurs, and the battle is won, the life is spared, light returns to the dark places.

It's too late for us to expect an eucatastrophic conclusion to the pandemic. We've missed our happy ending. There's already

been too much death. Too much suffering. We will not wake with a kiss. There are no giant eagles to bear us to safety. We must ride through this storm. We must continue to bear it, enduring whatever injury it deals.

The tardy return of the peepers this spring, however, was a welcome, if small, eucatastrophe. The pandemic mindset is prepared for loss--for loss after loss, in fact. We know that good news will be neither swift nor abrupt, but delayed and drawn out. It might not

even seem like good news at first, but only later as we have time to reflect will we recognize it as a turning point away from disaster. The peepers did return despite my worry. In fact, they seem to have come back stronger than I've heard them in years.

Peepers hibernate in moist burrows where the cold can't reach them. They drift off before the first frost and awaken innocent of the winter they've slept through. How tempting it would be to hibernate through this time, but how would we know when the pandemic was over? There would be no warm spring rain to awaken us and encourage us to worm out of our burrows of mud.

Soothing our fear and anxiety of the pandemic is far too large a burden for a cough drop-sized creature to bear long-term. Besides, their peeping will soon fade. But for now, we are grateful for the peepers' return as it gives us one fragile reason to hope in this broken world.

This is the visit by a distant friend.

It's the sleepless night greeted by a golden sunrise.

It's the unexpected gift. ☘

Local Salt With Global Reach!



\$659,000

15 Walini Way, Harpswell. Listing Price \$659,000

Located less than 10 minutes to Brunswick and under 40 to Portland, this 2008 quality constructed home is in a seaside community w.R.O.W. to Middle Bay. Enjoy Harpswell's trails, markets, restaurants and low property taxes. Home has quiet setting, the first floor master bedroom boasts a fireplace, walk-in closet, and en suite bathroom. The open kitchen design is great for entertaining, 1st floor laundry, choose from the large finished room over garage or finished space in basement for office or crafts. The French doors from the dining room lead you to the spacious s 3-season room, where you can sit and gaze out the oversized windows to peeks of the ocean.. Kayak from the ROW just around the corner or sit and admire the sea. Put this on your list of homes to see before you buy. Automatic 12K generator included.



Ron Hutchins (207)729-2134
 Owner/Broker
 ron@harpswellrealty.com

THANK YOU to the First Responders of Harpswell... Help them - to help you. Thanks to all the brave men and women of OBIFD, CHVFD and HNFD, the EMT's and the Deputies of Cumberland County Sheriff's Department. These people put themselves in harm's way every time they respond to a call without hesitation or refrain. They come to our rescue, be it a burning building, auto accident, medical crisis or a threat to our personal safety. Whether they are pulling you from a burning home, automobile crash, maybe simply picking up your elder mom or dad from the floor, or helping search for your child who's just wandered too far from home, they always come to our aid. **THANK YOU!** Please remember to show your support through the generous giving of your time or money as COVID-19 has caused cancellation of their usual fundraising campaigns. If you want to know how to donate or volunteer, please call OBIFD (207)833-5405, CHVFD info@chvfd.info, HNFD (207)833-6714.



SOLD \$1,400,000

Harpswell



SOLD \$630,000

Harpswell



SOLD \$455,000

Harpswell



SOLD \$410,000

Harpswell



SOLD \$445,000

Harpswell



1845 Harpswell Islands Rd, Orrs Island, ME
 (207)729-2134 Direct | (207)833-3492 Office
 www.harpswellrealtygroup.com
 Each office is independently owned and operated



Salamander Steward

BY ELLIE DOUGLAS
Grade 5

This spring my family and I found some salamander eggs that were above the water line in a pond. For a science project, we decided to take them home and try to hatch them.

Salamander eggs are lots like frog eggs, with a clear jelly-like case that they grow inside. When they hatch they look alot like tadpoles, with no legs. After a while they start to grow legs and to breathe air. The mother salamanders lay the eggs in vernal pools where they hatch and should have plenty of things to eat.

Salamanders are amphibians which means that they start their life in water but eventually start to live on land. Like frogs they will stay close to that water to keep their skin moist. Amphibians also tend to eat little bugs, like how frogs eat flies.

Salamanders start as eggs then they become larva, after that they become juvenile and then adults. Different salamanders grow at different rates, some hatch within one to three weeks, others take longer and some shorter.

Salamander eggs can sometimes be mistaken for frog eggs, which have a smaller black embryo, while salamanders have bigger embryos and the cases of jelly are also bigger.

You can easily raise salamander eggs at home. You just need a big container that you can fill with vernal pool water. You will need to find some wet leaves to put in the bottom as a substrate. Then you will need a stick or sticks that fit into the pool. After



Goo Kara Douglas, mother of the author, holds a handful of salamander eggs spawned in a local wetland. (ELLIE DOUGLAS PHOTO)

that you can fill the pool with vernal pool water and put in the salamander eggs. Every few days you should stir the water to make sure they have some oxygen while they're growing.

Make sure to keep them in the shade. After a while, the black embryos will start to turn white and grow. They will start to look like little white seeds before they hatch. After they hatch you will need to

get more pond water to give them the food from the larva in the water. When they start to grow legs you will need to give them somewhere to climb out of the water onto land. After a while they will start to spend most of their time on land, when you release them back into the wild make sure you let them go in the same place you took them from when they were eggs. ⚓

A World of Dolphins

BY SOPHIE MCLEOD
Grade 2

You're walking through an aquarium and you see a question on the wall. It says: "What swims in the water but breathes air like us? A dolphin!"

Silky gray skin slides across your hand. You can't believe you're swimming with a dolphin! If you want to learn more about what these silky skinned animals look like, read this article!

If you thought orca whales (also known as killer whales) are whales, they aren't, they are actually dolphins! Also, a male orca whale can grow to be as long as a school bus (which is approximately 15 feet)! That's a lot of whale to make room for in the ocean.

Are you hungry? Well, fish, eels and squid are on the menu! Dolphins hunt for their food. When they find a school of fish they surround it and take turns eating the fish.

If you thought there were only a few kinds of dolphins, there are actually 30! In those 30, there aren't only ocean dolphins, there are river dolphins too! In face there is such a thing as a pink river dolphin!!!

Did you think only baby cows were called calves? Nope! Baby dolphins are too! If you want to learn more about these cute baby animals, read on! Did you know baby dolphins (calves) whack their food against the water to break it into bite size pieces?

Come play! Want to play fetch? Dolphin style! Dolphins didn't make up fetch, but they can make up other games. Dolphins can be taught to do things on command! They are so smart! Dolphins can



Cluck The animal-lover author feeds her chickens. (JULIA MCLEOD PHOTO)

work together...and they do. When spinner dolphins are playing, they can jump almost 10 feet and can spin up to seven times!

Join our pod. We dolphins make pods and our pods group into schools and schools can have 1,000 dolphins. Each one of us dolphins has our own name! If you want to speak dolphin, squeaks, squeals and whistles are our language. ⚓





Emergency Patients
Welcomed, Fast



80 Pleasant St, Brunswick, ME
207-344-1999
drbobsfamilydentistry.com
Hours: Monday-Friday 8am-5pm

Participating Provider for Martin's Point Advantage,
Delta Dental Premium and PPO, and Cigna Dental Plans.
All other insurances accepted as Full or Partial Payment.

Robert A Weigand, DDS
Mary M McClintock, DMD



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.

Available at the Anchor office: 945 Harpswell Neck Rd
Call us at 833-5100 or email news@harpswellanchor.com

The
Witch
of
Harpswell





~ Well Pump Repair and Replacement
~ Well Cleaning and Hydro-Surging
~ Water Quality
~ Free Estimates
~ Fully licensed and insured

Family owned and operated for 2 generations
templewelldrilling@gmail.com
www.templewellservice.com
formerly Temple Well Drilling, Inc. and Fred Perry Well Drilling



Are The Invasive Plants Still Here?

BY BECKY GALLERY

Harpswell Invasive Plant Partnership

The folks at Harpswell Invasive Plant Partnership have been working quietly on the invasive plants in Harpswell. Our plans for “Movie Night” went away when the COVID-19 virus turned our world upside down. (We hope to re-schedule that event at some safer date in the future.) Our steering committee has met “virtually” and is still active. What is in store for us in the coming weeks?

First, we are still on the lookout for invasive plants. Our HIPP volunteers are working in small groups throughout Harpswell. We will invite public participation when it is safe to do so. In the meantime, you may wish to tackle the invasive plants on your property.

The Japanese barberry and shrub honeysuckle leafed out earlier than our native plants. Late April and early May were perfect for finding those invaders and removing them. Now, the Japanese knotweed is beginning to sprout. Look for the reddish-green sprouts to shoot up along the driveway or roadside, or next to the lawn. Begin a regimen of regular cutting, and you will be on the way to bringing this invasive plant under control. But please, bag up the cuttings and take the bag to the Harpswell Transfer Station. There is a dumpster “over the hill” for invasive plants. Please, don’t compost any parts of Japanese knotweed. Those bits and pieces will take root, and the infestation will spread!

Black swallow wort is also making its presence known. The vine begins to grow across the ground

and over its neighbors. Soon small purple-black flowers will appear. Removing the flowers prevents seed pods from forming later in the summer. That reduces the number of new plants sprouting next year. If the plant is small, dig out the root crown, then monitor and repeat as needed. Bringing Japanese knotweed and black swallow wort under control is a long-term project. That seems to be the way with invasive plants. They put down roots, produce immense numbers of seeds, and crowd out our native plants.

Garlic Mustard is another plant in evidence now. It is a biennial, and flowers show up the second year on a 1’-4’ stalk, having 4 small white, cross-shaped petals in late May. Pull the entire plant, bag it up and deposit the bag in the dumpster provided for invasive plants at the Harpswell Transfer Station.

What do you do after the invasive plant has been eradicated? Fill the space with a native plant! Native trees, shrubs and flowers all support our native wildlife, from tiny insects to singing birds. The more native plants there are, the more varied the diet for our native wildlife. Our pollinators need native plants to thrive, the birds need native plants that provide a home to the caterpillars that are fed to the chicks in the nest. After you have removed that pesky invasive plant, plant a native shrub or some native perennials. Then enjoy the beauty of the plant’s flowers and the sounds of birds singing in the garden.

Our HIPP-help group is still willing to lend a hand in identifying your problem plants. For now, visit our website <https://hhlmaine.org/>



hipp/, where you can view the plant identification guides. If you are unable to identify the plant in question, send an email with a photo to hipp.maine@gmail.com. We will try to answer your question, and when possible, make house calls to confirm the plant’s identity. To request a visit from the HIPP-help team, contact tullefrazer@gmail.com.

HIPP is here and we plan to continue our mission: to identify and control invasive plants and build awareness of invasive plants by collaborating with citizens and local organizations in Harpswell. ♪



Not from 'Round Here Clockwise from upper left: Japanese knotweed, garlic mustard, and black swallow wort. (PHOTOS COURTESY HIPP)

DID YOU KNOW?

HIPP-help can’t make house visits right now. You can send a photo of your suspicious plant and we’ll ID it for you.



Find out more at www.hhlmaine.org/HIPP



Town of Harpswell Public Hearing

Thursday, June 18, 5PM, Harpswell Community School

For Public Comment on Warrant Articles to be Voted on by Secret Ballot on July 14, 2020

- Proposed 2020 Budget, Operations and Capital Projects
- Proposed Ordinance Change to the Wireless Communications to Allow a Communications Tower to be constructed at Mitchell Field
- Proposed Ordinance Changes to the Harbor & Waterfront Ordinance including a new Waters Classification Map
- Proposed update to the Mitchell Field Master Plan

Visit the Town’s website at www.harpswell.maine.gov for information regarding the budget and warrant articles.

The Public Hearing will be broadcast on Harpswell Community Television, Channel 14, and livestreamed (link to be available on the Town’s website). There may also be an option for phone in questions at the hearing; check the Town’s website for more details. Questions or comments may be submitted in advance to Town Administrator Kristi Eiane at keiane@town.harpswell.me.us

Tailored Financing Specifically For Your Needs.



New Boat Construction • Used Boat Loans
Traps & Gear Loans • Refinancing & Repowering

For All Your Marine Financing Needs



MAINE FINANCIAL GROUP
A Katahdin Trust Company Affiliate

CONTACT: Jim Amabile • 1.800.974.9995
144 US Route One • Scarborough, Maine 04074

Harpswell Here and There

BY JIM LAUGHLIN

It's good to be in Harpswell when the flowers bloom and the barn swallows return. I like seeing the dark, freshly turned soil in the fields and gardens around town.

I dreamed I was flying over town the other night, on the back of a stately draft horse who lives nearby. It was just he and I and his two stablemates. We flew in loose formation above the rocky shores and over Middle Bay, across the Neck and Harpswell Sound. The night was clear; I had no trouble looking down and seeing through the trees and soil to the hard heart of it all. Ledge. Rock. Quartz. Basalt. We

were soon somewhere high above Cribstone Bridge with Great Island ahead and to our left.

It surprised me, though I knew it was a dream, how still and warm the air was. And what a view! The long, bony fingers of this town of rocky peninsula and its strings of rugged islands, the sweep of it from northeast to southwest like a hand angled above the edges of Casco Bay.

I'd had a conversation a few days earlier with a third generation Harpswellian (such a marvelous moniker, as if drawn from Gulliver) and we had discussed the lack of "center," in a physical sense, to our lifelong (to him) and invitingly new (to me) town. I sensed that he

would have liked an eye to this hurricane rather than strong gusts and sustained winds here, and there. Yet, we agreed, from our very different perspectives, that it was the separation that gives Harpswell its independence of character.

"You know," he said, "if it wasn't for the bridges this might not be a town. There's been more than one move to split Harpswell apart."

I thought of that from my perch high above it all, as Bailey's Island dropped behind, Yarmouth Island straight ahead. The concept of division didn't sit well. Neither steeds nor their rider bought into the idea of peeling part of town away and attaching it to something, somewhere,

else. We soared higher in the night sky until we could look down as upon a map.

Hah. Split Harpswell? My keister. It was so clear from above. Would the Neck and Harpswell Center join Brunswick, so we could officially be the southern appendage of a town with its own fish to fry? Just imagine: trash pick-up instead of trips to the dump, being included on fancy tourist maps as "the" spot to visit, cops and campers and rubberneckers ad infinitum. Don't see much upside there, especially when our new town treasury gets strapped for cash and forgets about its southern barrio waaay down at the end of things.

Or how about Great West Bath Island? Anchored by Cundy's Harbor. Seems kinda like throwing one more heavy bag onto the back of a mule already struggling like hell to stay upright. What's the benefit? Great Islanders get to pay more taxes and West Bath gets more roads to plow?

And all those folks from Orr's Island and Bailey Island, where do they go? Right, left? East, west? Hardly seems like a smooth transition in the making. Not to mention the island islanders. I'm still new enough that I don't know the exact count, but I've been told the town has close to two hundred other islands, some small, some tiny, some sanctuaries for birds or other creatures. Who gets those, and who's going to care for them?

The horses circled Cundy's Harbor and we headed back over Ridley Cove toward home. It sure seemed, according to these local equines and the bird's eye view they afforded, that a town of individual, independent villages in some kind of loose but crazy confederation was, though admittedly unique, a rather cool way to structure this strung-out spill of quartz and granite. I'm just glad most folks I talk to, from any part of town, are clearly proud of where they're from, and, as long as a road gets patched now and then, would rather be nowhere else.

I heard birds when I awoke. I went to the window and watched a pair of Goldfinches zoom and dive and let the rising sun catch them in all their glory for just a beat before they were gone. The garden begged attention. ☺



clearview
PROPERTY MAINTENANCE
Renovating, maintaining, improving

- Home Renovating/Restoration
- Interior/Exterior Painting
- Weekly/Bi-weekly House Checks
- Window & Door Installation
- Roofing & Siding
- Home Maintenance
- New Construction

Like us on  **facebook**

Richard Perry • 207.604.2239

Brunswick Reupholstering Co., LLC

Casco Bay Chart Pillow



207-504-0767

www.brunswickreupholsteringco.com 

The School House 1913
Re-Opening June 17

Expanded Take Out
Outdoor Seating



Open Wednesday–Sunday, serving lunch and dinner, with brunch on the weekends.

Check out our website:
schoolhouse1913@gmail.com
or follow us on FB and IG at:
SchoolHouse1913

for updates including complete hours and our summer menu.

506 Harpswell Neck Rd, Harpswell
207-295-2029
schoolhouse1913@gmail.com
www.schoolhouse1913.com



OF ALL THE BODIES OF WATER IN THE WORLD, KIDS' BODIES ARE THE MOST IMPORTANT.

With a Culligan® Water System, your people can enjoy cleaner, soft water in every part of your home.

Find out more about the water in your home. Contact your local dealer.

You could give your people **Culligan Water**

Water Treatment Equipment, Inc.
915 US Route One Yarmouth, ME 04096
207-846-5061
www.wte-inc.com

Beautiful Harpswell: The Neck and its 45 Jewels

A faithful reproduction of the history of early Harpswell

\$9.00

*Copies available at the Anchor office:
945 Harpswell Neck Rd
207-833-5100*

Watson's

From page 1

(fifth generation), who runs the business with his wife, Karin, and brother Tom, and Tom's wife, Darlene. "When our time is up, someone else is going to be a caretaker. Nobody ever really feels like they own it. It's just a family thing."

Watson's Store has remained anything but stagnant over the course of its history, transitioning with the tides of change. The commercial wharf, however, has been a consistent presence on the rambling Watson property, which sits on the steep shores of the New Meadows River. At one point home to a lobster pound, in which free-roaming lobsters were

fed during the fall and sold during the winter, Watson's is now home to 15 lobster boats, which sell their lobsters to Watson's on a daily basis.

"I really feel proud of the fact that we're here as a service to the lobstermen, and without the lobstermen, we wouldn't be here. . . They're everything to me," said Karin, who lobsters with husband Robert four days a week and still relies on pencil and paper to do the bookkeeping for the wharf. "It's a kaleidoscope of personalities. Everyone is so crucial to making things go. Each one of the guys adds so much to every day."

In the early days, the store served as a destination for groceries, selling meat, produce, and baked goods during a time when trips to town were few and far

between. During the early 20th century, Watson's also gained popularity as an ice cream parlor, attracting visitors from nearby Phippsburg. Eventually, the property evolved into a salt fish business and a fish processing plant, employing 40 - 60 people seasonally from the 1930's to the 1950's. A company from Portland leased the wharf and bought whiting from the draggers, which was processed on site with conveyors, machines, assembly lines, elevators, and trucks.

Over the course of its lifetime, Watson's Store has served as more than a commercial location. The store's interior resembles a museum in many ways, with decades of artifacts finding their way through the doors and onto the walls, reminiscent of faraway shipping routes and

tales of treasure buried at the bottom of the sea. The windows overlooking the harbor have seen their fair share of stormy nights, with fishermen keeping a watchful eye over their boats in the midst of a gale.

The store is also home to a number of beloved community traditions, one of which involves a rotating door of fishermen, families, kids, babies, neighbors and dogs who all drop in for coffee and donuts. Despite closing for much of the winter, the store historically welcomes visitors on Sunday mornings with a blazing wood stove and conversation over coffee and donuts. Watson's Store hosts annual visits from Santa, played

by local lobsterman Roger Allard (third generation Santa), and the Blessing of the Fleet, which is part of the annual Cundy's Harbor Days celebration in August. The Watsons' sliver of shore has remained steadfast in its ability to bring people together to share the spirit of the local community, generation after generation, and will continue to be a safe haven during a storm, just as it was 170 years ago.

"It isn't what we do, it's who we are. We don't do this. We live this," said Karin. "We just adapt to what we have to do. . . As long as there are fishermen and lobstermen, we'll keep going." ☸

Make sure your house number is easy to see from the road to help emergency responders find you as quickly as possible!



State Certified Septic System Installer

Road Gravel & Grading

Erosion Control

House Lots

207.577.7139 NatDigsDirt.com

Monthly Advertising Rates

October through May Rev.06/13

SIZE	PRICE
1c x 2"	\$40.00
1c x 3"	\$60.00
2c x 2"	\$80.00
2c x 3"	\$120.00
3c x 2"	\$120.00
2c x 4"	\$160.00
3c x 3"	\$180.00
3c x 4"	\$240.00
4c x 3"	\$240.00
1/2 Page (5c x 6")	\$600.00
Full Page (5c x 12")	\$1200.00
Custom Size	\$20.00 per column inch
Color Ad	Add \$40.00

Minimum Ad Size of 2 column inches.
Ad Deadline for the following issue is the 17th of month.

Ad Design Services
Rate based on services requested with a \$35.00 minimum.

Column Sizes
1 column = 1.874" • 2 columns = 3.854" • 3 columns = 5.861" • 4 columns = 7.868" • 5 columns = 9.875"

4c. x 3 in.
(7.868" x 3")

1c. x 3 in.
(1.874" x 3")

2c. x 4 in.
(3.854" x 4")

3c. x 2 in.
(5.861" x 2")



207.833.5100
945 Harpswell Neck Road
Harpowell, ME 04079
ads@harpowellanchor.com
news@harpowellanchor.com
www.harpowellanchor.com
Publication of Anchor Publishing, Inc.

Field's

From page 1

The Field family has a strong connection to Harpswell. Their family has lived in the same spot, across the street from Field's Auto, for generations. During Dennis' time running his shop, he was known for helping local fishermen with repairs to both their cars and their boats, often dropping what he was doing to help a fisherman in need.

When Dennis retired, ownership of Field's Auto was passed off to his son Eric, a role that Eric was more than prepared to fill.

"I think Eric always knew what

he wanted to do, right from day one," Dennis said. "He used to go to bed with wrenches with him at night. He'd just be in his crib with a bunch of wrenches with him. Real wrenches too, not plastic!"

Since then, Eric's connection to cars has only grown. Before Eric took over the auto shop, he trained as a mechanic, specializing in BMW repairs. However, even though Eric has formal education as a mechanic, he credits his dad as his greatest teacher: "Well, I grew up here at the shop, so he pretty much showed me everything," Eric said.

In recent years, Eric has also expanded into towing, building on the business his father left him.

"When I went down to Penn-

sylvania for my schooling, I got a part-time job in a junkyard," Eric explained. "When that place went out of business, I was offered the tow trucks, so I bought them. We're also in the process of getting our car dealership license so I can sell used cars, but obviously that's on hold until the state opens up again."

Despite Dennis' attachment to the company that he founded, he said that handing it over to Eric seemed natural and painless. After all, Dennis is still a regular fixture at Field's Auto: "I still go up there and work when I feel like it," he said. "You know, whenever they need help or something I'll go up there and help them out." Clearly, Field's is a family business, in every sense of the phrase. ☸

ATTENTION HARPSWELL VOTERS

THE JULY 14, 2020 ELECTION
WILL BE HELD AT
THE HARPSWELL COMMUNITY SCHOOL
Polls OPEN 8:00AM – CLOSE 8:00PM

ABSENTEE BALLOTS can be requested by the following:
Call the TOWN CLERK'S OFFICE at 833-5822

Or
Go to the SECRETARY OF STATE'S Website:
<https://www.maine.gov/cgi-bin/online/AbsenteeBallot/index.pl>

Dolphin

From page 1

ment team had been doing a lot of brainstorming. Some of it resulted in too much talk about things that they had no control over.

“Everything we were discussing up to that point, had been theoretical. But years ago, on this same spot our grandparents basically did the same thing. They took what they had and provided a place for community,” adds Chris.

Building the picnic tables became Chris and Billy’s first way forward, their “this can work” moment. Repurposed materials and a willingness to adapt to the unknown opened a door to the path ahead.

As Billy says, they needed a road map. While building the tables, they considered their options, listened to the daily-changing predictions and

guidelines and conferred with others in the industry. They sunk screws into lumber and wondered, like everyone, are things forever changed?

“There were some dire predictions from people who know this industry well, people we trust and have relied on before,” says Chris. “Some were – and still are – saying that the days of dine-in restaurants are over. And we frequently hear of restaurants closing their doors for the season or forever as a result of all this.”

Amid the uncertainty, the Saxtons did two initial things aside from building tables. They decided to focus on the aspects of their situation that they could control, which helped them put a flexible plan in place that could evolve as conditions changed. Then, they reached out to their staff and guests as best they could to help implement and embellish the plan.

Says Chris, “We needed a clear vision of what we were faced with and how to move

ahead. The people who work here are an important part of that vision. We rely on our staff and everything they bring to the table. In order to be able to adapt to what we can’t control, we needed their buy-in.”

To get a sense of the big picture, imagine Basin Point at the turn of the twentieth century. A mostly-wooded 14-acre peninsula then, the land was purchased by Chrissa and Herbert Greene, who built a modest summer home. Two generations later, their grandson Malcolm Saxton and his wife Jean decided to settle permanently on the family land and raise their family. They rebuilt a wharf, which had been destroyed in a hurricane and began renting and repairing boats and selling BP gas. The new wharf grew organically into a marina. Jean added a coffee shop that also served hot meals.

“She was famous for her chowder and desserts,” says Jean’s

daughter-in-law, Mimi Saxton.

In 1966, The Dolphin Marina and Restaurant was incorporated.

“Think about it,” says Chris. “My grandparents decided to build a coffee shop and marina out here at the end of the world at a time when most people living here still had access to the water and Harpswell wasn’t a destination like it is today. No one was driving 60mph down route 123 - it wasn’t even paved.”

He recalls mornings at the original restaurant when he was growing up. “The place would be full of people telling stories, arguing, laughing.”

Billy adds, “Coffee and cribbage. And everyone got a hot meal, whether they could pay for it or not. The restaurant was really built on an investment in family, community and trust.”

In 2011, the original restaurant moved into it’s current, larger building overlooking Cas-

co Bay and the Calendar islands. Improvements were made to the marina. Both projects incorporated environmentally friendly construction throughout.

“The day we re-opened (in 2011), I was scared,” Chris says. “After all that work, all that investment, would anyone come?”

Nine years later, as the Dolphin crew stepped into their season offering take-out service only, he felt much the same.

“Preparing and serving take-out is really different from what we designed this place to be. We had to change our approach,” Billy explains.

continued on next page

General Carpentry



ROMAN
CARPENTRY

- remodels
- new construction
- decks • siding
- roof repairs
- window/door installation

Ask for references!

Call Roman @ 207-295-3410

Landscaping ✨ Hardscaping

Yard maintenance Walkways & Steps
Garden installations Patios & More

Cribstone Bridge Granite

Benches starting at \$400 + installation

Kenney Landscaping

Terence and Julie Kenney 207-729-1461

Family owned and operated since 1972 - fully insured



harpswell.landscaping@gmail.com





OHHA
TRAVEL HEALTH

We help you
prepare for a safe
and enjoyable trip.

(207) 442-8625
www.ohamaine.com

Rhonda's

Harbor Family Haircare

Best service and value for your dollar

Salon 798-5930

Rhonda Prosser Copp
60 Holbrook Street
Cundy's Harbor

\$2 off any service

Flexible hours
Great Prices on Matrix, System Biologie,
Redkin, Paul Mitchell, and More.

COASTAL BARGE & MOORING, LLC

Boat Moorings,
Mushroom Anchors,
Diving Services

Annual Mooring Service

John Blood 207-841-1587
Richard Keen 207-837-7154

www.coastalbarge.com

Are your hemlocks hurting?

Hemlock Woolley Adelgid was found in Harpswell. Uncontrolled, this invasive insect can be harmful to hemlock trees. Welltree can manage this insect using environmentally conscious methods/treatments.

Pruning • Insect & disease mgt.
Shoreland consults • Removals
Pre & post construction care

Free estimates • Fully insured
Jeff Gillis, WellTree, Inc.
207-721-9210
www.welltreeinc.com




Harpwell Postcards of Yesteryear

VOLUME ONE •
READY-TO-MAIL OR FRAME



Give the gift of history!
Available at the Anchor office and select locations throughout Harpswell

Get the Harpswell Anchor Online!

One year subscription
only **\$11.99!**

Sign up at: www.harpswellanchor.com

Online subscribers have access to all issues back through 2007!



Get your Harpswell news throughout the month!

continued from previous page
They made a projection: how many people might come, what were the right ingredients and quantities to have on hand, what would help them be efficient and safe?

When 2020 opening weekend came, they quickly realized their projection was way off. The restaurant saw four times the number of guests they expected. Some took the food home to eat with family. Some ate on their boats or walked on the peninsula and ate at one of the new picnic tables.

Billy found himself driving to a distributor in Augusta early on a Sunday morning “just to get the stuff we needed to finish out the weekend.”

“We were running out of food and boxes to put it in,” says Chris, who recalls the glance he got from his brother part way through the weekend. “I knew then that we would be okay.”

Throughout May, the Saxtons and their crew have been preparing food for take-out. Masked restaurant guests place their orders one at a time just inside the front door, where they’ve set up

a table complete with plexiglass barriers and a hand sanitizing station. When the food is ready, it’s delivered to an outdoor pick-up table, boxed, labeled and hot.

At the marina, they continue hauling and launching boats, where people can spend time on the water without crowding beaches.

There are bright spots in all this creative adaptation, but the Saxtons also acknowledge the cost of doing business this way.

“I’m heartbroken about the amount of plastic we have to use in order to serve take-out food,” Chris says. He estimates that they’re purchasing about 90 percent more paper and plastic products to safely provide take-out meals and notes that their dumpsters are as full now as they usually are in July, when the marina and restaurant are at the height of the summer season.

“This ‘new norm’ is a step back,” he says. “One of our responsibilities as stewards of this place is to promote good environmental practices and set an example. As we pass this (business) on to future generations, the goal is to leave it better for

them. More plastic and packaging isn’t helping achieve that.”

Changing regulations create a challenging atmosphere in which to develop reliable business practices. All those picnic tables? New state safety measures recommend that people don’t use them yet, as they could encourage congregating in crowds.

“We’ve placed them more than six feet apart and have labeled them with signs stating that it’s not recommended to gather in large groups,” Chris notes.

Aside from these operational concerns, the Saxtons have other, broader considerations in mind.

“I worry every day about our local fishermen,” says Billy. “They work with such an incredible unknown. They make crazy investments in gear and supplies, put their lives on the line to do their jobs – to feed people – and they’re the ones taking the hardest hit here.”

“As a consumer of local seafood, we have to start that market back up. This one restaurant can’t buy every local lobster, but these communities are connected and we have to do our part.”

He draws an imaginary circle on the table with a finger and traces lines radiating out in each direction. “If this is a business, then each of these lines is an arm that goes out. There’s someone on the other end, whether it’s a supplier or a consumer or a neighbor or someone else. It doesn’t matter who it is – there’s always a person on the other end.”

“One person helps another who then helps someone else,” adds Chris. “It’s a ripple effect.”

Through all of their planning and implementing new practices, Billy and Chris say the biggest piece missing is their mom, Mimi. Although she’s healthy and still involved behind the scenes, her presence in the restaurant has been limited so far this year.

“This restaurant has been her life’s work. Everyone knows she’s the heart and soul of this place. People miss her and she misses being here,” Chris says.

Though they’ll continue to offer take-out services, the restaurant is eager to reopen to dine-in guests as soon as state quarantine guidelines allow, with fewer tables and more spacing between

them. Following state protocol, guests will be required to enter wearing a mask, which they can remove while sitting at their table, but must put back on to visit the restroom and upon leaving. Servers will also wear masks.

“We want people to feel safe and comfortable being here,” Billy says. “Yes, on the outside, it’s a marina and a restaurant, but really those things are just tools to help people connect with the environment and with each other. People want and need those experiences now more than ever.”

When people have a sense of place and purpose, their lives improve. Chris leans back in his chair and says, “Over and over, we hear from people who reach out saying ‘thank you for being open,’ ‘thank you for providing an outlet by the water in these difficult times.’ We’re just so fortunate to be able to operate our business in some way.”

The Dolphin Restaurant is open daily from 11-7 for take-out. The Marina is open daily from 8am-7pm. Dock and mooring reservations are available upon request: www.thedolphin.me &

R.A. WEBBER & SONS

Site Work

Site Work Services
(for Residential Construction)

Clearing of Site

Road & Driveway
(New, Repair, & Maintenance)

Foundation Excavation

Perimeter Drains

Shoreline Stabilization

Retaining Walls

Utility Prep

New Septic Installations

**+ PLOWING / SANDING
MATERIAL DELIVERIES**

207-725-7727

Septic

24/hr Emergency Service

Complete Septic Tank Service

New Septic Installations

Old Septic Repairs / Expansion

Pump Replacement or Repair

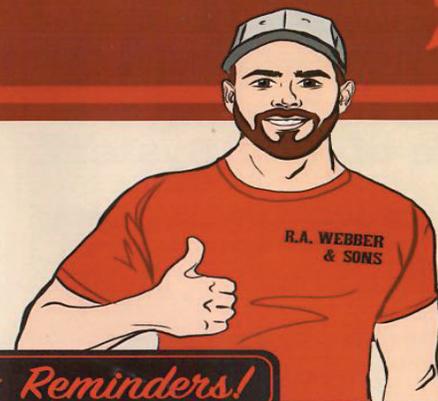
Filter Cleaning

Grease Trap Cleaning

Septic Inspections

Jetting *(To clear clogged, frozen, or root intrusion of line.)*

★ Auto-Reminders for Septic Servicing



★ Reminders!

We know that remembering when your septic is due for service is not often top of mind. That's why we do it for you!

As we get to know your system's needs, we set up auto-reminders for you to book service.

- ★ **FAMILY OWNED AND OPERATED SINCE 1962**
- ★ **YEAR-ROUND SERVICE**
- ★ **FULLY INSURED**
- ★ **BBB ACCREDITED, A+**

24/7 Emergency Service

**OFFICE LOCATION:
MAILING ADDRESS:**

**357 Cundy's Harbor Rd. Harpswell, ME 04079
P.O. Box 539, Harpswell, ME 04079**

**SEPTIC: (207) 449-9140
PLOW / SAND: (207) 751-0724**



The Colors

Although the Memorial Day Parade was cancelled Girl Scout Troop 1655 of Harpswell members, Erryl Timblin, Morgan Gates, Savannah Gates, and troop leader Luci Timblin proudly display the stars and stripes in Harpswell Center by the Veteran's memorial plaque next to the Old Town Meeting House. This was the first time it was cancelled since its inception. Parade coordinator Shirley Thompson indicates that plans are in the works for next year's 2021 parade.

"A Good Read"

Send your Good Read photo to news@harpswellanchor.com



A Glacial Good Read

Mary and Ed Robinson Enjoy a Good Read in front of the Perito Moreno Glacier in Los Glaciares National Park, Argentina . (E. PERON PHOTO)



BAILEY ISLAND WATERFRONT ~ Amazing Bailey Island oceanfront compound. 1850's restored Cape, oceanfront cottage, custom 2 story heated barn with 3/4 bath, fabulously finished 2nd floor using exotic woods built in 2003. This tastefully restored home enjoys views into Mackerel Cove, Harpswell Sound and east to open ocean. This 4 bedroom, 4.5 bath home retains all original character. Custom flame birch cabinets, Brazilian Black Marinace granite counter tops, Aga oven, Viking refrigerator, built-in warming drawer, and wine cooler. \$1,950,000



HARPSWELL WATERFRONT ~ Uniquely sited Cape with 3 bedrooms and 2 baths. House is oriented toward Quahog Bay offering protected waterfront and deep water. Sit on the deck which is very close to the water's edge. Water views from living room, kitchen, dining room and master bedroom. Two car garage under. Cathedral ceiling living room opens onto waterfront deck. New furnace in 2018. Good rental history. Private waterfront with open ocean views. \$699,000



HARPSWELL WATERFRONT ~ Enjoy captivating water views, sun and moon rises from this beautiful oceanside Contemporary Cape privately sited on 9 acres with 350' of water frontage and private dock system. Features of this home and property include: gourmet kitchen, expansive living room, first-floor master bedroom suite, waterside hot tub room, second floor guest bedrooms and baths with great room, 10' ceilings, wrap around porches, oceanside stone patio, attached 3-car garage, and much more!!! \$1,475,000



BIRCH ISLAND WATERFRONT ~ Private boat access only. Come experience island living on Birch Island. Home is on the east side of the island which allows easy access at any tide at the ramp and float. Cottage was built with careful planning for long term stays. Home is wired a for generator or solar power. Gas refrigerator and gas stove in the spacious kitchen. Great room with cathedral ceilings is lined with windows. Septic and well already installed. \$235,000



BAILEY ISLAND WATERFRONT~ WOW! Beautiful Mackerel Cove-Bailey Island seasonal condo (15 April-15 Nov). One bedroom unit overlooking the cove with its active lobster fishing fleet. Rental and pet privileges with potential for small boat dockage. Your gateway to Casco Bay and beyond. Relax, relax and enjoy this wonderful location. \$209,000



HARPSWELL WATERFRONT ~ Come build your dream home on this elevated 1 acre waterfront lot with 150 feet of frontage. Watch the sunsets over Middle Bay and Whaleboat Island. Stairs provide easy access to the beach at the head of Peter's Cove. Canoe, kayak, or boat from your own waterfront lot. Close to Dolphin Marina and Erica's Seafood. This lot is part of a larger parcel. Survey is being completed along with a septic design. \$337,900

Rob Williams Real Estate

207-833-5078 ~ baileyisland.com

Specializing in Unique Coastal Harpswell Properties