

HARPSWELL ANCHOR™

SEPTEMBER 2020, VOLUME 23, NO. 3

SUMMER FINALE

Local Impacts of Marine Heatwave in Gulf of Maine



Mercury Rising Albert Rose of Allen's Seafood monitors the ocean water temperature in his live lobster tank. When stored in crates high water temperatures cause significant loss of lobsters. (ROBERT ANDERSON PHOTO)

BY KARA DOUGLAS

August, 2020: Albert Rose measures the temperature of water coming into the lobster tank at Allen's Wharf from Middle Bay. "Seventy-one degrees," he says. "And I know that it's about 75 up at the head of Maquoit Bay."

It's not the warmest water Rose has seen in his 19 years running the wharf, "but it's prolonged. The consistency of high water temps is causing problems. I'm having a hard time keeping lobsters alive," he says.

Lots of factors can contribute to fluctuation in water temperature, including the duration of time over which sun heats up Middle Bay's mudflats at low tide. But, even so, temperatures above 70 degrees Fahrenheit are unusually warm. Even at each month's biggest tides, when he might be drawing water into the wharf from a depth of 12 feet, Rose is getting warmer water than usual. He attributes this in part to a lack of rain and wind.

"Rain and wind mix the water up, cool it down and increase oxygen," he explains. "Warm water like this stunts the season because the lobsters are all

buried in mud to stay cool."

In recent weeks, Rose has been losing up to 50 lobsters a day.

Throughout Casco Bay and the larger Gulf of Maine, similar findings resound. The term "marine heat wave" is commonly being used to explain and categorize the warming patterns that have persisted throughout these bodies of water in recent years.

To qualify as a marine heatwave, there must be five or more consecutive heatwave days. A heatwave day is one in which the temperatures are higher than 90 percent of the same calendar days in a 30-year baseline period, from 1982 – 2011.

According to research done by Dr. Andrew Pershing at the Gulf of Maine Research Institute, we've already had 102 heatwave days this year (as of early August), some of which were measured in winter. The majority of the other heatwave days began in mid-June and have persisted through the summer. In an article written by Pershing, he states that, "Since 2010 the temperature in the Gulf of Maine has been above average 92% of the time. It's been at heatwave levels for

See HEATWAVE p. 16



Pier Pride Scott and Brae Harley oversee construction of their new commercial fishing wharf in Cundy's Harbor. (KELLI PARK PHOTO)

The Harley Way

BY KELLI PARK

During a time when things seem to be falling apart in many ways, there are some things that fall into place. Scott Harley is living proof that, with a little luck and a lot of work, dreams really do come true.

Harley can trace his family back at least

four generations in Cundy's Harbor, to a time when his ancestors crossed the New Meadows River to attend church in Sebasco. It seems only fitting that, through a chance encounter with a boat listing and a series of verbal exchanges, Harley found himself in a position to purchase a

See HARLEY p. 18

MCEFA Cookbook to Be Released

BY SUSAN OLCOTT

Clam loaf and fish pudding. Those were some of the recipes included in the seafood cookbooks of the past. But, two Maine fishermen's wives are bringing a fresh perspective to these traditional dishes – all while paying homage to the local species and heritage of the fishing community.

"The inspiration really came from fishermen's wives and past cookbooks," says Monique Coombs, co-author of the forthcoming Maine Coast Fishing Families Seafood Cookbook. Monique's husband fishes for lobster and menhaden out of Orr's Island. "Rebecca and



Seafood Chefs Monique, Herman, Jocelyn and Riley Coombs. (COOMBS FAMILY PHOTO)

I came up with the idea in a brainstorm," she says, referring to co-author Rebecca
See COOKBOOK p. 17

Letters to the Editor

Thank You

The family of David Armstrong wishes to extend heartfelt thanks to the members of the Harpswell Rescue team and the nurses, nurse aides and equipment delivery personnel from *Chans Hospice* for all the support they provided my husband David (Buddy) over the past year, in particular the last two months. Everyone helped him feel important, that he was a real person, not a burden. It was very important to him, as I am sure it is to all who receive care from these devoted people. I encourage anyone who can to please support these services and donate to their operations if possible. I also wish to thank all my friends and relatives who have provided support along this journey. I could not have done it by myself.

Abby Armstrong

Remembering Chris

I've not been compelled to write *The Anchor* since the LNG situation of 2004. A lot has changed since then, as life dictates it always will.

A friend in time who helped the town retain its natural historic character back when passed earlier this year, so I wanted to drop a note to simply offer both my fond remembrance of Chris

Duval, and my awe at this remarkable community and its ability to heal and move on. Angst lingers not here. There's a future to be concerned with.

Reading the recent edition of *The Anchor*, the aim is towards the future. The news is homey, local, heartwarming. Eyes forward, looking ahead with optimism.

Kudos to Harpswell. Strong caring people create a strong caring community. Awesome, and impressive.

Kevin C. White

Author, Author

Thank you for giving *Anchor* readers an early glimpse of the upcoming book *From the Mountains to the Sea: The Historic Restoration of the Penobscot River*. In producing the book, I was honored by helping the Penobscot River Restoration Trust and its many collaborators tell their story, and I was happy to be able to offer a fellow Harpswell resident, the *Anchor's* own Kara Douglas, an opportunity to contribute as a Waterview Consulting writing associate.

Despite happening a hundred miles away, the linkages of the Penobscot River restoration to Harpswell are many. The entire Gulf of Maine ecosystem—in-

cluding our local waters—will be influenced by the project, which opened up over two thousand miles of river habitat for a dozen fish species that move between salt and fresh water, and it could even help bolster the fishing industry.

State Senator Brownie Carson, whom we interviewed at his home in Harpswell, played a key role while executive director of the Natural Resources Council of Maine, and he's quoted extensively in the book. Other locals in the book include Brunswick-based staff from the Atlantic Salmon Federation and The Nature Conservancy, who teamed up with other environmental non-profits, the Penobscot Nation, hydroelectric companies, and others.

My hope is that this new book offers inspiration about the good things that can happen when people with diverse viewpoints work together. I've always felt that Harpswell embodies that kind of spirit, and it's one reason why I made Harpswell the home of Waterview Consulting.

Peter Taylor

Benefit

I am organizing a benefit BBQ for Ron Dehahn. He was recently diagnosed with cancer, and sadly lost his fight and passed away

Thursday, August 27th.

Ron was self-employed, owning Nickel and Dime Towing. Cheryl Ward and Ron were together for 29 years. She and the family need our help at this time. The benefit will be held at the grange hall, 529 Harpswell Neck Rd. on September 19th from 11:00 am to 4:00 pm, ten dollars per plate. There will also be a raffle. If you are able to donate a BBQ grill for a few hours, or dessert, or just your time please call me, Linda Gilliam at (207) 833-3363.

Linda Gilliam

You are their Angels!

September is Childhood cancer Awareness month, and we are asking our community to come together for a very special girl who is fighting cancer for a second time. Adelynn is only 8yrs old & has relapsed with Leukemia, she is in & out of BBCH & M CCP for treatments. Each year M CCP holds an annual walk. Adelynn & her mom, Bridget formed a team 'Adelynn's Angel's' 4 years ago and would like to invite the community to walk on Saturday September 19th at 9:00a.m at the Brunswick walking path. You can donate and register to walk at M CCP virtual walk 2020, and register with Team Adelynn's

Angel's!

There also is a Blood Drive in honor of Adelynn held at the Cundy's Harbor Community Hall on Saturday September 26th 10a.m-3pm Please consider donating, Adelynn and all of these children fighting need your help! Adelynn herself has had more than 10 transfusions just in the last few months. Go to Redcrossblood.org and use the keyword ADELYNN or 1-800-RED-CROSS to make an appointment.

Please go to Adelynn's Angel's Facebook page as well to see updates of Adelynn's Journey!

Bridget & Adelynn are forever grateful for their community and the support they have been given! If your interested please go to GoFundMe.com/Adelynn's Angel's Relapse Journey

You are their Angels!
#adelynnstrong #adelynnsan-gels
Bridget Murphy

Supports McCreight

I'm writing in support of Representative Joyce "Jay" McCreight for re-election. She has worked diligently to represent Harpswell and she always puts the needs of her constituents above all else.

I know this firsthand because she has been an advocate for

continued on page 19



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September is Childhood Cancer Awareness Month

BY ELLIE DOUGLAS
Mt Ararat Middle School Grade 6 Student

Adelynn Moody is an eight year old girl who lives in Harpswell and has acute lymphoblastic leukemia. She says that having cancer makes it harder to do all the things her friends do because the cancer gives her leg pains.

She was first diagnosed in March 2017 when she was five years old and was treated for the illness for over two and a half years. In March of 2020, Adelynn relapsed. This means not only has she had cancer once, she now has cancer for the second time.

September is Childhood Cancer Awareness Month. Cancer is the leading disease-related cause of death in children. In the U.S., about 1 in 285 children receive a cancer diagnosis daily.

Adelynn has been hospitalized at Barbara Bush Children's Hospital off and on for the past five months. Rigorous chemotherapy treatments make her very sick. Her current treatment may last for another three years. After that, she hopes to end up cancer free. She



Join the Fight Adelynn Moody invites the public to a community community cares blood drive at Cuny's Harbor Community Hall on September 26, 2020. (BRIDGET MURPHY PHOTO)

says "my body is reacting well to chemotherapy treatment."

These times are making it even harder for people with cancer as they need to be very careful where they go because cancer weakens their immune system, which

could make them more susceptible to other illnesses like covid.

"I can't go places due to hav-

ing no immune system in fear of getting the covid-19 virus. I also have to get tested frequently for the virus," she says.

Having cancer can be rough, but it can teach you great lessons; lessons you might have never learned otherwise.

Adelynn says "I've learned that my family and community are here supporting me no matter what!"

Adelynn has needed multiple blood transfusions. She may have had more than 10 in the past few months. After she receives blood from donations she gets more spritely. It increases her energy levels and makes her feel better.

On September 26, 2020 from 10:00 am to 3:00 pm the Cundy's Harbor Community Hall will host a blood drive for Adelynn. To donate, please call 1-800-733-2767 or visit RedCrossBlood.org and enter the keyword : Adelynn. Unfortunately, Covid-19 has lowered the amount of blood being donated. ☹️

HARPSWELL ANCHOR

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Blood Drive

Saturday, September 26, 2020
10:00 AM ~ 3:00 PM

Cundy's Harbor Community Hall
837 Cundy's Harbor Rd, Harpswell

Please call 1-800-RED CROSS (1-800-733-2767) or visit [RedCrossBlood.org](https://www.RedCrossBlood.org) and enter keyword: **Adelynn** to schedule an appointment.

Streamline your donation experience and save up to 15 minutes by visiting [RedCrossBlood.org/RapidPass](https://www.RedCrossBlood.org/RapidPass) to complete your pre-donation reading and health history questions on the day of your appointment.



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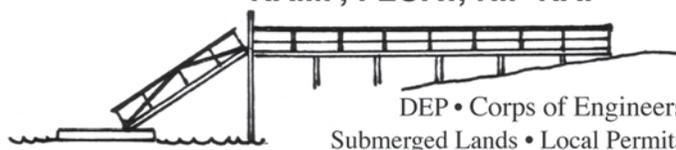


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 **September Tides** POTTS HARBOR, SOUTH HARPSWELL

Date	AM	ft	PM	ft	AM	ft	PM	ft	Rise	Set	Moon
1 Tue	11:34	9.0	11:44	9.9	5:21	-0.1	5:29	0.6	6:04	7:17	☾
2 Wed			12:15	9.1	6:03	-0.1	6:11	0.5	6:05	7:15	☾
3 Thu	12:25	9.8	12:52	9.2	6:40	0.0	6:51	0.5	6:06	7:13	☾
4 Fri	1:04	9.6	1:28	9.2	7:15	0.2	7:28	0.6	6:07	7:12	☾
5 Sat	1:41	9.4	2:02	9.1	7:48	0.5	8:06	0.7	6:08	7:10	☾
6 Sun	2:18	9.0	2:36	9.0	8:22	0.7	8:44	0.8	6:09	7:08	☾
7 Mon	2:57	8.7	3:13	8.9	8:58	1.0	9:26	1.0	6:10	7:06	☾
8 Tue	3:39	8.3	3:54	8.8	9:38	1.4	10:11	1.2	6:11	7:04	☾
9 Wed	4:26	8.0	4:39	8.6	10:22	1.6	11:00	1.3	6:12	7:03	☾
10 Thu	5:17	7.7	5:29	8.6	11:10	1.8	11:54	1.4	6:14	7:01	☾
11 Fri	6:12	7.6	6:24	8.6			12:03	1.9	6:15	6:59	☾
12 Sat	7:12	7.6	7:24	8.9	12:53	1.3	1:01	1.8	6:16	6:57	☾
13 Sun	8:12	7.9	8:23	9.3	1:53	1.0	2:02	1.5	6:17	6:55	☾
14 Mon	9:07	8.3	9:19	9.8	2:51	0.6	2:59	1.0	6:18	6:54	☾
15 Tue	9:57	8.9	10:10	10.3	3:42	0.0	3:52	0.4	6:19	6:52	☾
16 Wed	10:44	9.6	11:01	10.8	4:30	-0.5	4:43	-0.3	6:20	6:50	☾
17 Thu	11:32	10.2	11:51	11.0	5:17	-1.0	5:34	-0.8	6:21	6:48	☾
18 Fri			12:19	10.7	6:04	-1.3	6:25	-1.2	6:23	6:46	☾
19 Sat	12:42	11.1	1:06	11.0	6:51	-1.3	7:16	-1.4	6:24	6:44	☾
20 Sun	1:33	10.9	1:55	11.1	7:39	-1.1	8:09	-1.3	6:25	6:42	☾
21 Mon	2:26	10.5	2:46	10.9	8:29	-0.7	9:04	-1.1	6:26	6:41	☾
22 Tue	3:22	10.0	3:41	10.6	9:23	-0.2	10:04	-0.7	6:27	6:39	☾
23 Wed	4:24	9.4	4:42	10.2	10:22	0.3	11:08	-0.2	6:28	6:37	☾
24 Thu	5:29	8.9	5:47	9.8	11:25	0.8			6:29	6:35	☾
25 Fri	6:37	8.6	6:54	9.5	12:15	0.1	12:32	1.1	6:31	6:33	☾
26 Sat	7:44	8.5	8:01	9.4	1:24	0.4	1:41	1.2	6:32	6:31	☾
27 Sun	8:46	8.6	9:01	9.5	2:30	0.4	2:45	1.1	6:33	6:30	☾
28 Mon	9:40	8.8	9:54	9.5	3:26	0.3	3:40	0.9	6:34	6:28	☾
29 Tue	10:27	9.0	10:41	9.6	4:14	0.2	4:28	0.7	6:35	6:26	☾
30 Wed	11:08	9.2	11:23	9.6	4:57	0.2	5:11	0.5	6:36	6:24	☾

Seafood from Harvester to Consumer – A Fisherman’s Perspective

BY TOM SANTAGUIDA

Back during April, due to the pandemic, the wholesale buying and selling of lobsters and other seafood slowed down to essentially a non-functional market, or in some cases stopped completely. Consequently, many lobstermen, fishermen and other seafood harvesters up and down the coast of Maine began selling seafood directly to buyers in a retail environment rather than a typical wholesale environment. While this model kept some sales of seafood in motion and permitted harvesters to continue to work the process of direct selling of seafood has many complexities that are not apparent when viewed from the outside.

The activity of direct selling – primarily lobsters - first started during early spring. This is a time of year when harvesting of lobsters, crabs and seafood is typically intermittent and slower than the traditional shedder lobster season. This is an important point because the volume of seafood - specifically lobsters - available during spring is typically much less than summer shedder season.

During spring fishing this year,

many wharves were not purchasing lobsters because they had no wholesale outlet available to sell them to – or the price was so low it was not feasible. In response, fishermen began selling seafood directly to customers. Facebook pages were created to be used as an on-line platform; harvesters set up selling operations at wharves, in parking lots around the state - at any spot that would work. While this was a good short-term remedy, long term concerns were identified almost immediately. First, there is the added extra time and work – and a lot of it – storing seafood products, packing for transportation, finding locations, advertising, communications with customers, product loss, CV 19 safety and the actual price point that makes it feasible – these were all issues. Further, to make a living as a seafood harvester means you have to spend as much time as possible on the water or mudflats or aqua-farm – whatever your line of business is harvesting seafood.



Fresh Caught Lobsterman Chris Tucker spearheaded the harvest-to-consumer direct sales of local shellfish. (ROBERT ANDERSON PHOTO)

Direct selling means that a seafood harvester is cutting into a significant amount of harvesting time – if the harvester is on land selling seafood - then traps aren’t getting hauled and baited, fish aren’t being caught, and clams aren’t being dug. Last, specifically relevant to lobstering – fishermen knew back in March that the direct selling

model would be nearly impossible during the high-volume shedder season. Shedder lobsters are relatively fragile and it was a matter of fact that the volume of catch would surpass the local demand and ability of lobster harvesters to direct sell that many lobsters in a retail selling environment. Additionally, wharves would start needing lobsters to fulfill wholesale demand – but everyone was worried what the bloated wholesale price would be.

The upside of direct selling of

seafood is it has been an opportunity to explain the fishery to customers; for customers to understand – even if only a little – what it takes to produce seafood and what the true value of seafood is.

Direct selling of seafood also created an environment that many fishermen were not used to dealing with – myself included. Customers started contacting fishermen to order a certain number of lobsters, for instance. Typically, lobster harvesters don’t have much reason to be checking their phones and messages all day. The job is to catch lobsters. This year’s direct selling environment resulted in customers directly contacting fishermen. Great, except that lobster fishermen aren’t a store and getting back to customers quickly became problematic in many cases. For example, a customer might text a lobsterman on a given morning to see if they could buy 10 lobsters for that night. The harvester is out hauling and may not look at their phone until 6:00 p.m. that evening. This causes a customer who does not understand the dynamics of fishing to get frustrated for no

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MEMBER TCIA ISA

HAH Surveying the Community about Its Programs, Future Needs

Five years ago, when Harpswell Aging at Home was forming, it asked the community how it could help seniors age in place.

Surveys were dispersed and focus groups met in all parts of town to ensure Harpswell's diverse population was represented in HAH's assessment.

Now the organization is seeking input once again, starting with a community survey.

"There are two purposes (of the survey)," said Dave Brown, co-chairperson of Harpswell Aging at Home. "One is to evaluate the impact of the last five years of HAH and get a sense of how it is regarded. What do people see it as having done?"

"The other is to assess the current needs," he added. "Are there things we're not doing that we ought to be doing given the needs of older people in town?"

With the coronavirus pandemic

reducing opportunities for distribution points, Harpswell Aging at Home is offering a paper survey that can be found in the pages of this month's Anchor; look for it on pages 10 and 11. A link to the survey online can be found at the top of the home page of our website at hah.community.

Brown said assumptions prior to the initial survey varied by the person; he said while others likely knew what to expect, he did not.

"I was surprised by the amount of people in Harpswell struggling to make ends meet," he said.

With the new survey, Brown hopes the organization will learn more about how to chart its path going forward.

"I hope it will raise our awareness of HAH and what it has been doing," he said, "and maybe raise other people's awareness, too."

"Maybe, also, we will get some

ideas," Brown added. "We are in a time of change. We're not really sure what's going to emerge from the pandemic, and there may be things that pop up that really need new attention."

Once the anonymous survey results are compiled, Harpswell Aging at Home will publish a report on its findings and recommendations for how the organization will respond to that in the coming years.

"I think it's clear on the survey, but we're not interested in publicizing any names," Brown said. "We're trying to get a sense of what people see HAH has been doing, what is good about that and what should be changed."

Harpswell Aging at Home is a community organization helping older adults address the challenges of aging at home. For more information visit our website at hah.community and like us on Facebook. ‡

Plum Tart

By Lilianna Olcott, age 9

(makes about six servings)

Total time: 40 min

This is a great recipe, perfect for breakfast or dessert. I got an idea for this recipe when my grandparents left a box of Grape-Nuts cereal. I thought about what we could make with all those Grape-Nuts because we are not a Grape-Nut eating family. Grape-Nuts get mushy when you put them in milk, but what if you bake them? The recipe is REALLY simple. Here is what I thought of...

Kitchen gear:

Knife

Oven

Cookie sheet

2 Medium metal bowls

Rolling pin or glass bottle if necessary

Whipper or whisk

Ingredients:

For the tart:

1 package of puff pastry

5 plums, sliced

1 teaspoon of cinnamon

2 tablespoons of sugar

About 1 cup of grape nuts

Half a lemon, squeezed

A dusting of flour (for the dough)

For the whipped cream:

1 pint of heavy whipping cream

1 tablespoon of sugar

¼ teaspoon of cinnamon (optional)

Instructions:

1. Sprinkle flour on both sheets of puff pastry
2. Roll out the dough using rolling pin or bottle
3. Carefully lay out one sheet of dough on cookie sheet
4. In your bowl mix the plums, lemon juice, sugar and cinnamon together
5. Lay half the plums on the pan with the pastry dough
6. Next lay the other sheet of pastry dough on top of the plums
7. Take the remaining plums from the bowl and spread them out on the two layers of puff pastry
8. Sprinkle Grape-Nuts over it all
9. Put the pan in the oven at 400F for 15 minutes
10. Then put under broiler for 1-2 min or until lightly golden.

Whipped Cream:

1. Put ingredients in bowl
2. WHIP!!!!!!

Eating:

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Re-Elect Joyce 'Jay' McCreight

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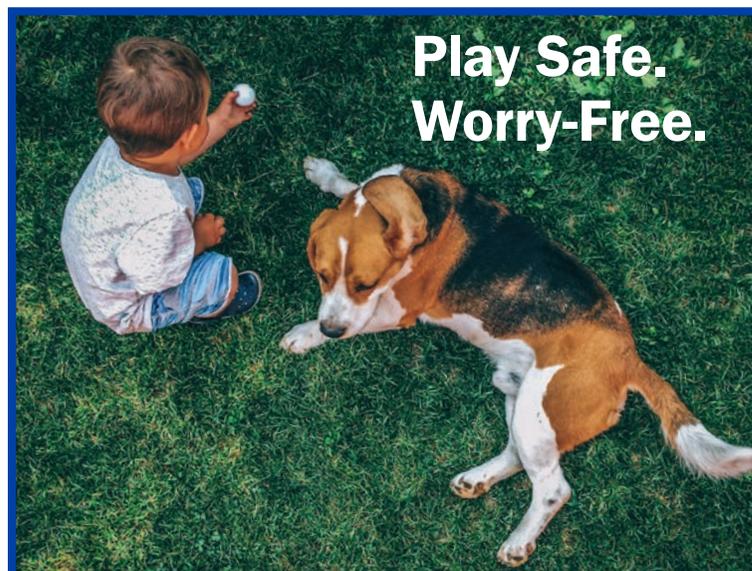
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Invasion: How Did This Happen?

BY BECKY GALLERY

Harpswell Invasive Plant Partnership

Where do invasive plants originate? How did they get here in the first place? By definition, an invasive species is one not native to the area. So how did all that bittersweet, burning bush, jewelweed and loosestrife happen? In brief, someone thought the plant looked nice, packed up seeds and cuttings, and brought them to North America. Many invasive species were introduced in the 1800's to enhance our landscaped gardens. Through the years, landscapers and nurseries recommended these plants to gardeners and homeowners. Now, the plants have spread into the woods and along roadsides, creating difficulties for the survival of our native plants and animals.

Celastrus orbiculatus is a woody vine, commonly called Oriental bittersweet, as well as Asiatic bittersweet. It is native to China, Japan and Korea. It was introduced into North America in the 1870's as an ornamental landscaping plant, and is considered to be an invasive species in eastern North America. Bit-



Pretty but Unwanted Two species identified by HIPP as invasive are left, Himalaya balsam, and right, purple loosestrife. (HIPP PHOTOS)

tersweet can be seen climbing trees and utility poles throughout Harpswell.

Purple loosestrife (*Lythrum salicaria*), native to Europe, is a beautiful but aggressive invader that arrived in eastern North America in the early 1800's. Plants were brought to North America by settlers for their flower and herb gardens. This plant was considered an herbal remedy,

used to treat dysentery, diarrhea, and other digestive ailments. It was well-established in New England by the 1830s, and spread along canals and other waterways. Purple loosestrife is now found throughout Canada and in all states but Hawaii and Florida. The purple flowers are commonly seen in summer months along our town's roadsides and wetlands.

Himalayan balsam (*Impatiens glandulifera*) is native to the Himalayas, specifically to the areas between Kashmir and Uttarakhand. Introduced to North America in the early 1800's as an ornamental plant, it has been found in many Canadian provinces, and on both the east and west coasts of the United States, seemingly restricted to northern latitudes. The large pink flowers put on their show in July and August, then form seed pods in early fall. These seed pods "explode" when touched, releasing hundreds of seeds onto the soil.

Burning bush (*Euonymus alatus*), also known as winged euonymus, was introduced to the U.S. around 1860 as an ornamental plant for use in landscaping. Despite its invasive nature, it remains very popular and is widely sold for its hardiness, winged stems and intense red foliage in the fall. It can be found planted along roadways, at commercial and industrial sites and in park and residential landscapes. In the United States, burning bush is found from New England to northern Florida and the Gulf Coast. All parts of burning bush are

toxic to humans and some animals, if ingested, leading to gastrointestinal issues as well as cardiac abnormalities. Burning bush can be found along trails and roads far from the homes where the shrubs were initially planted.

The Maine Natural Areas Program and Department of Agriculture, Conservation and Forestry has issued regulations making it illegal to import, export, buy, sell or intentionally propagate nearly three dozen invasive species after December 31, 2017. The ban includes all cultivars, varieties and hybrids of these plants. Each of the plants discussed in this article are included in Maine's ban. For a complete list of banned plants, visit <https://www.maine.gov/dacf/php/horticulture/invasiveplants.shtml>

To see some of these invasive plants, take a walk along the trails on Harpswell Heritage Land Trust's preserves. With permission from HHLT, the Harpswell Invasive Plant Partnership has posted "Invasive Alert" signs to help identify these non-native species that are taking over our natural areas. ♪





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Canoe, a Cooler, and a Lawn Chair: Dr. Andrew Longley II

BY GRACE KNEEBONE

My first visit to the A.M. Longley Health Center was when I was a few days old. It wasn't for any medical care or osteopathic adjustments, but to meet my older sister, our two cats, and four walls that to this day make up my bedroom.

At the time and for many years after I wouldn't know the special history my home possesses within the community of Harpswell. Special because it was the office of Dr. Andrew Longley Jr. for more than ten years. As I've grown and heard story after story, I want to take a moment in these uncertain times to say; Thank you, Dr. Andrew M. Longley Jr. for your generosity of spirit.

In the summer of 1986 my dad, James Kneebone, had a one-month clinical rotation with Dr. Longley; Doc as almost everyone knew him,

and Andy to my dad. Throughout James' medical training he continued to work with Andy whenever he had the opportunity.

James graduated from UNE's College of Osteopathic Medicine in 1989. Then came The Year of the Pogie Kill in the summer of 1990; windows were shuttered, doors were closed, and paint peeled from houses as thousands of dead pogies washed ashore. James returned to Harpswell as a licensed osteopath after traveling west for residency programs. And although driving down Route 24 to the smell of rotting fish wasn't the ideal situation, working out of Doc's office with the hope of a future partnership was an opportunity that James had dreamt about since that first month on Indian Rest Rd.

As they continued to work together James began to see Doc not



Sawbones The late Dr. Longley was a fixture among Harpswell's community, served patients on both sides of the New Meadows River and beyond.

only as the incredible physician he was, but as an integral part of the

Harpswell community. When they weren't taking Doc's skiff out to make house calls they would drive around in his old Ford pick-up. Andy would wave at every car that passed.

James would stay with Doc, his wife Becky, and their children, Andy III and Meriel, for a night or two at their home in Cundy's Harbor. Dinner often had them chucking lobster and clam shells into 5-gallon buckets. "It was rare to finish a dinner without being paged to take out a fishhook or stitch someone up," James says.

Doc was born in Newburyport, Massachusetts to Dr. Andrew Sr. and Florence Longley in 1948. Luckily, there was the family home on Sheep Island at which they'd spend parts of the summer. Doc found his true home in those summers spent driving over Cribstone Bridge to visit Lands End for

a day, or riding out in a skiff from Cundy's Harbor to Sheep Island. He fell in love with the people and places of Harpswell.

Andy Sr. was an osteopath. One has to wonder if watching his father in general practice and talking about his work inspired Doc. It must have, because Jr. followed in his father's footsteps to attend Kirksville College of Osteopathic Medicine in Missouri, the original college of osteopathy founded in the late 1800's by physician and surgeon Andrew Taylor Still.

Osteopathy is a medical practice that emphasizes the importance of health and uses the physical manipulation of muscle tissue and bones to help all parts of the body work together harmoniously.

Doc arrived at Kirksville with a **continued on next page**

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continued from previous page canoe, a lawn chair, and a cooler in 1970. His roommate that first year and lifelong friend, Bruce Bates, first thought upon meeting Doc was “Where did this back-woodsman come from?”, but was won over almost immediately.

Over the course of their four years at school Bruce and Doc would drive straight through non-stop to Doc’s parents’ house in Massachusetts at Christmas time.

“I remember one trip, driving across the Queen Elizabeth II Highway in Canada in Andy’s car. Doing maybe 20-25 miles over the speed limit, we stopped to get gas, and the tires were literally smoking on the ice. And the Royal Mounted Police walks by and says, ‘you know, you might not want to go that fast.’” said Bruce.

After graduation the two young men traveled to St. Louis for an internship. As an intern, Doc challenged the cardiologist to let him put in a pacemaker or put in a central line, which first year interns weren’t typically taught. According to Bruce, Doc would say “I’m going to need to do that when I get back to Maine, better show me how to do it. And let me practice it.”

Bruce stayed and practiced in St. Louis. Doc had no intention of staying beyond the last day. He couldn’t wait to get back to Harpswell. In 1975 he arrived in Cundy’s Harbor.

“It took him like a half an hour to pack up. And he was gone,” Bruce said. “He was a hard-working son of a gun. Not just in medicine. I think the other thing is he felt that he had a social responsibility beyond medicine. So, he became involved in the politics of the town.”

Anyone you ask who met Doc will give you a story; about his paint covered clothes and hands from projects he’d be working on around his home or the families camp on Sheep’s Head Island; his daily battles with the outboard on his skiff which almost always resulted in cussing that could be heard from Cundy’s Harbor far out into Casco Bay; his complete lack of reflexes during baseball games, yet incredible hand at painting decoys; and the most often mentioned, his spirit of generosity.

Doc volunteered at the Cundy’s Harbor Fire Department, he was the town Moderator, President of the Brunswick Rotary

and served as the District Chair of Community Service and Rotary Volunteers in Action.

Bruce said it perfectly “He’d give you the shirt off his back if he had to. But he was gonna enable you to take care of yourself if you could”.

Andy showed my father the power of observation both in life and medicine. He gave James two Sherlock Holmes novels that sit on our living room bookshelf, their worn red covers smooth from years of reference.

Andy taught the importance of continued study. He was always reading and inquiring, hungry for knowledge that would help people. Most importantly Andy taught James the value of knowing your patients. Being able to sense how they felt, their stress, and perhaps their pain by seeing their face as they stepped through the door.

Unexpectedly, at the age of 43, Doc suffered a massive cerebral hemorrhage. It was an enormous loss to everyone who knew him, and the community. But Doc being Doc gave a gift with his departure as well. He was an organ donor. Even in death he wanted to save lives and help people.

Nothing ever deterred him from giving.

Doc was a man who gave to his family, his community, his patients, and his friends. I hope he knows how grateful my family is to him, for teaching a lanky, young Doctor from Michigan how to live the Island Way. For instilling in my father traits that have passed

to me; the ability to identify trees in my backyard because I took the time to see and study; always smiling at strangers on the street; and somehow, just like Andy, waving to each car that passes.

Doc’s commitment to his community and passion for helping is something we can all aspire to in this time of uncertainty. ‡



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Harpswell Aging at Home

This survey may also be found online at the Harpswell Aging at Home website, hah.community.

Harpswell Aging at Home is a group of Harpswell residents, working in partnership with the Town of Harpswell and local organizations, to assess and address the needs of older adults in our community.

To better understand the needs of older Harpswell residents and how we're doing meeting those needs, HAH is asking the community for its input. We ask that you take a few minutes to consider the questions in the survey below, and help us learn what we're doing well and ways we can better help seniors as they age in place in Harpswell.

Once the results of this anonymous survey are compiled, we will publish a report on our findings and recommendations.

1) What is your age range? Under 50 50-59 60-69 70-79 80+

2) How do you identify your gender? Male Female

3) Where do you live? Great Island/Cundy's Harbor Orr's/Bailey's Islands
 Harpswell Neck

4) Is Harpswell your place of legal residence? Yes No

5) Do you Own your home Rent Other: _____

6) How many people live in your household? Self only Self+1 Self+2
 Self+3 or more

7) What kinds of services would be useful to you right now? (Check all that apply)

- Not currently in need of any services
- Home care/home healthcare (personal care, cooking, housekeeping, nurses)
- Help with household chores (cleaning, yard work, getting trash to transfer station)
- Home repair & modification (installation of grab bars or ramps, fixing rotted floor)
- Telephone check-in and opportunity for conversations
- Help with getting food, including home delivered meals & grocery shopping
- Wellness classes or programs (Tai Chi, Living Well, etc.)
- Rides to stores, church, social events, medical appointments, etc.
- Financial assistance, either help getting benefits, or help making a budget, etc.
- Caregiver support and/or respite
- Help with using technology
- Other (please specify): _____

8) What is your current transportation situation?

- I transport myself to appointments, shopping, etc.
- I sometimes have to rely on others for transportation
- I have to rely on others for rides

9) If we experience another significant "stay safe at home" order due to COVID-19 in the coming months, what services do you anticipate needing? (Check all that apply)

- I don't anticipate needing any help
- Help with seasonal chores
- Telephone check-in and opportunity for conversations
- Help with grocery shopping and getting meals
- Financial help, including fuel assistance
- Exterior repairs
- Caregiver respite
- Help with understanding how to use technology to connect with others
- Other (please specify): _____

10) Have you heard of Harpswell Aging at Home? Yes No I don't know

11) If you've heard of HAH, rate the following statements (otherwise skip to 16). (Circle answer)

- HAH has helped me gain access to information about services: True False N/A
- I feel more confident that I can live in Harpswell as I age because of HAH: True False N/A
- I have made more community connections because of HAH: True False N/A

12) If you have been involved with HAH during the last four years, tell us how. (Check all that apply)

- I have been a volunteer I have served on HAH Committees
- I have participated in HAH services My organization partners with HAH
- Other: Please explain: _____

13) If you have participated in HAH's programs (not as a volunteer) or received a HAH service: Tell us how often you've participated (1=Not at all, 5=Frequently) and how would you evaluate your experience with those programs (1=Very Negative, 5=Very Positive). Check the box if you participated/circle applicable numbers.

<input type="checkbox"/> Lunch with Friends Experience	Participated	1	2	3	4	5
<input type="checkbox"/> LunchToGo Experience	Participated	1	2	3	4	5
<input type="checkbox"/> Home Helpers Experience	Participated	1	2	3	4	5
<input type="checkbox"/> Home Repairs Experience	Participated	1	2	3	4	5
<input type="checkbox"/> Resources Assistance Experience	Participated	1	2	3	4	5
<input type="checkbox"/> Seniors Connecting Experience	Participated	1	2	3	4	5
<input type="checkbox"/> Transportation (VTN) Experience	Participated	1	2	3	4	5

Return completed surveys to the Town Office in person or send by mail to Harpswell Aging at Home, PO Box 25, Harpswell, ME, 04079.

If you have questions about the survey, call Julie Moulton at (207) 330-5416 or email at jamoultonhah@gmail.com



Harpswell Aging at Home

This survey may also be found online at the Harpswell Aging at Home website, hah.community.

14) If you have volunteered in any way in any of HAH's programs, how would you evaluate your experience? Check the box if you volunteered and circle the applicable numbers. (1=Very Negative, 5=Very Positive)

<input type="checkbox"/> Lunch with Friends	Experience	1	2	3	4	5
<input type="checkbox"/> Home Helpers	Experience	1	2	3	4	5
<input type="checkbox"/> Home Repairs	Experience	1	2	3	4	5
<input type="checkbox"/> Resources Assistance	Experience	1	2	3	4	5
<input type="checkbox"/> Seniors Connecting	Experience	1	2	3	4	5
<input type="checkbox"/> Transport Network	Experience	1	2	3	4	5
<input type="checkbox"/> Events/Fundraisers	Experience	1	2	3	4	5

15) HAH has been working in Harpswell for four years. What have been its primary impacts over that time? _____

16) What else might HAH do to help older adults thrive while aging in Harpswell? _____

Harpswell Aging at Home wants to make sure our community is able to meet the needs of older residents now and in the future. The answers to the survey you just completed will be kept completely confidential and will not be associated in any way with your name or information shared below. But we'd like ask you a few more questions.

Check all that apply:

- I want to help
- I could participate in a discussion of needs
- I could use some assistance

Contact information:

Name _____

Address _____

Email _____

Phone number _____

I'd like to be contacted about one or more of your programs:

- Food programs
- Home Helpers
- Home Repairs
- Resources
- Seniors Connecting
- Volunteer Transportation Network

I'd be willing to engage in the following volunteer activities:

- Offer rides to older adults
- Cook food for food programs
- Organize social events
- Call other residents to check in on them
- Shovel snow, mow lawns or clean houses
- Join the home repair team

I'd be willing to join the following HAH Committees:

- Home Repair: Enhance home repair services available to seniors
 - Transportation: Improve transportation for seniors who don't drive
 - Resources: Raise awareness of elder care supports and services
 - Home Helpers: Expand access to help with chores
 - Food Programs: Coordinate food programs available to seniors
 - Communications: Coordinate all communications and outreach
 - Health & Wellness: Connect with seniors for health, wellness & socialization
 - Other — please share any other ways you'd like to help HAH: _____
- _____
- _____

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If you have questions about the survey, call Julie Moulton at (207) 330-5416 or email at jamoultonhah@gmail.com

Hothouse: Sweating It Out

BY ROBERT "BUTCH" LAWSON

More than a decade ago after a 43 year absence, my wife and I returned to the islands to help my mother. We settled into a house that was said to have "great bones," by which they meant, "A few very uncomfortable days here during the summer, the expense being that the dogs would probably live in the basement during renovations." Also, "Renovations help strengthen relationships." I have to admit that the dogs and I are now closer than ever and the house is nearly perfect for us but for one thing...

The house now has the insulation it never had. It has new, efficient, high quality awning windows and new doors. It is as tight as a fire-rated gun safe and holds heat in like a crock pot. So, as I sit in the relative cool of the basement writing this missive, I realize we renovated the wrong area. Whatever the issue, we should have included a decent air con-

ditioning system in the plans for the house renovation, proportion to the benefit. And anyway, we've lived in South Texas, so how bad can it get? That kind of thinking is why I'm "down cellah."

While the fancy windows allow us to open them for ventilation without letting in rain, their design does not allow for window air conditioners. But, this is Maine and we said we'll be fine for the few uncomfortable days we have. Previous generations survived nicely without it; we will, too.

I'm of an age and place in life where my tolerance of personal discomfort is in very short supply, although that suggests I had some tolerance to begin with. This summer brought the most uncomfortably hot and humid weather I have experienced here. I think it seemed that miserable because I had nowhere to go to escape. No air conditioned office or work shop - I'm retired. Luckily there are hundreds of excuses to get in the a/c equipped truck and enjoy the round trip to town. Need some

bread? Take the truck. Out of aspirin? Take the truck. Don't feel like cooking tonight? Too bad, but at least I can eat in the truck and throw the bones to the gulls, who as far as I can tell don't mind the weather at all.

We have three independent heat sources for the house, just in case. We have a stand-by generator, just in case. We have fire extinguishers, studded snows for the vehicles, 250 casserole dishes and bags full of bags just in case. We could supply Goodwill with 10 years worth of throw pillows in every conceivable color and pattern because you just never know when you might need an extra throw pillow in chintz or corduroy or poly-razmatazz. For cryin' out loud we still have oil lamps and candles... just in case. But we don't have a/c. Yet.

You can bet I won't spend next summer down cellah. ☺

Backyard Camping

BY PHOEBE OLCOTT
AGE 9

About a week ago, it was The Great American Backyard Campout, and a few days earlier, (when I didn't even know what the day was) I made a tent. Literally, all I used was:

an old pretty big sheet, two trees (about the width of your sheet apart), some rope, an old painter's sheet, and six bricks. I first tied the rope between the two trees, about the height you want your tent to be. Next, I put the painter's sheet under the rope, then, I draped the old sheet over the rope and stretched it out to the edges of the painter's sheet. Finally, I weighed all of it down with bricks. I made a little door by taking the extra sheet on the end and folding each side in. Then, I cut three holes on each side and tied the opposite holes together.

I brought all of my usual sleeping stuff in plus a headlamp, books, and my sleeping bag. I also brought in my morning amusement things. The good thing about sleeping in a tent is that you can read whenever you want and you won't get in trouble. I read for a long time, tried to go to sleep, and read for about an hour more. Our cousins were up in our rental cottage, and were really loud. They stayed up pretty late. I usually sleep with a waterfall noise on, so it sounded strange. Since we live by the water, you could hear the herons, and trust me, they're pretty loud. You could also hear the wind and the squirrels. After mom and dad finished their dinner, mom came out and I realized I had forgotten my sleeping bag pad, and that's why I started out on one side of my tent and now

continued on next page

Benefit BBQ for Ron Dehann

I'm organizing a Benefit BBQ for Ron Dehann, He was recently diagnosed with cancer. This is to help him and Cheryl Ward, and family. The Benefit will be held at the grange hall.

529 Harpswell Neck Road.

September 19th From 11:00 AM to 4:00 PM

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Please Contact me @ 207-833-3363

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continued from previous page
I was on the other. When I finally went to sleep, most of the noise was over, and, surprisingly, there were very few bugs. When I woke up the next morning, I saw Gypsy moth caterpillars all over the trees. Soon after, my twin sister, Lili, came in with muffins and hot cocoa. It was delicious!! Right now, I am designing a tent that I might make soon. After I had slept in my tent, I looked at my sister Lili's book, *The Daring Book for Girls*.

I discovered the *The Pocket Daring Book for Girls: Things to Do*. The book has a whole section on outdoor camping. HAPPY CAMPING! ♪

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In Memory
Ruth Elizabeth Allen
1942 - 2020

Ruth Elizabeth Allen passed away at home in the early morning of July 24, 2020 surrounded by those she loved and those who loved her.

She was born on February 15th, 1942 in Harpswell Maine, daughter of Spencer and Gladys Allen. She graduated from Brunswick High School in 1960.

Ruth devoted 44 years of her professional life working in Banking in the Brunswick area. Since retirement, she spent much of her time volunteering at the Kellogg Church, the Cribbage Club, and the Harpswell Cemetery Association. She particularly loved helping at church suppers, baking for various church events and crafting all year long in preparation for the annual church Christmas fair where many of her sewing and craft projects were donated.

She enjoyed traveling with her husband William. They took a trip of a lifetime to Ireland and in their later years enjoyed RV camping. Their camping expeditions took them from Acadia to Florida, always surrounded by the family and friends she loved. Many of her and Bill's close friendships developed from the people they met while traveling.

Family was the most important part of her life's journey. Her bright smile and positive outlook will be greatly missed at our gatherings, as will the unique gifts that only she could find to individualize everyone's celebrations. Her blueberry cake and Christmas morning breakfast casserole were legendary. She took joy in each grandchild and niece and nephew; she looked forward to each family gathering or events to watch everyone grow and learn. Her annual Memorial Day parade and picnic event was one the family always enjoyed.

She was predeceased by her brother, Albert Allen of North Yarmouth.

Ruth is survived by her husband William E. Allen of Harpswell; her stepsons Scott Allen and wife Constance Hall of Bowdoinham, Glenn and Karie Allen of Marysville, Washington as well as their adopted son, Donald Martin of Lagrange Maine; beloved nieces, Debbie and Steve Low of Laconia New Hampshire, Sandy and Kerry Burnell of North Yarmouth, Cindy and Rick Young of North Yarmouth; three grandchildren, Corey Allen of Harpswell, Aden and Addison Allen of Marysville Washington; many great nieces and nephews.

There will be a private family graveside service at a later date. Memories and condolences can be shared at <http://www.brackettffh.com>.

In lieu of flowers please make a donation to the

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A Huge Thank You!

We'd like to pay tribute to everyone who participated in the 2020 Online Auction to benefit the Orr's and Bailey Islands Fire Department. We raised \$22,687 to support our volunteer first responders in their life-saving work.

Thank you so much for your participation. It was quite fun as well.

We will be holding one more auction this holiday season during this unusual year, so spread the word and let's get the whole community involved.



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August HHLT Raffle Winners Announced

In order to support local businesses and replace income lost from having to cancel its annual Sunset Cruise, Harpswell Heritage Land Trust (HHLT) offered an online raffle this summer for restaurant gift certificates.

Understanding that local restaurants are experiencing unprecedented challenges, the non-profit land trust did not ask them

to donate or discount gift certificates for the raffle. The HHLT Board of Trustees donated enough money to purchase the gift certificates at full price so that all of the money raised from raffle ticket purchases went directly to Harpswell Heritage Land Trust's conservation and education work.

HHLT successfully raised \$4,083 in raffle ticket sales and

local restaurants received \$1,200 in gift certificate purchases.

There were six restaurants and six winners of gift certificates valued at \$200 each. The restaurants

were: Cook's Lobster & Ale House, The Dolphin Marina & Restaurant, Estes Lobster House, Holbrook's Wharf and Grille, Morse's Cribstone Grill and School House 1913.

Congratulations to the raffle winners: Cathy Abbott, Tony Barrett, Greg Bestick, Rocco Ciocca, Sarah Gallant and Katie Walter! &



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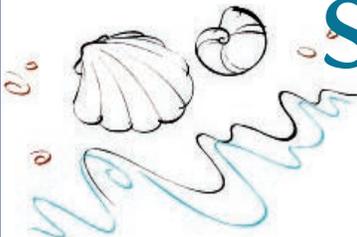


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In Memory

Helen Margaret Hootsmans
1938 - 2020

Helen Margaret Hootsmans, born Helen Margaret McMahon, of Amersfoort, the Netherlands and Harpswell, Maine, died peacefully and with full awareness of her family's presence on July 23, 2020, in Amersfoort, the Netherlands. Helen was born on October 31, 1938 in Cambridge to Helen and Leo McMahon, and grew up in Cambridge and in New Haven, Connecticut. She attended Sacred



Heart Academy in New Haven and was one of its original "Greene Street Girls." She attended Emmanuel College in Boston, majoring in French and graduating in 1960, and also studied at Leiden University in the Netherlands. During the course of her studies, Helen became fluent in French, Dutch, and Russian.

After her marriage to Norbert Hootsmans in New Haven in 1961, she moved to Amersfoort, the Netherlands, where she and her husband raised their children Helen (born 1962) and Norbert (born 1963). Helen's career spanning more than fifty years involved research, advocacy, adult education and publication promoting dual-cultural education, dual citizenship, women's education and careers, and work and family, including telework. Additionally, Helen was long active as an officer in Democrats Abroad and became a member of the Democratic National Committee. She met with President Bill Clinton and the First Lady Hillary Clinton on their trip to the Netherlands and participated as a delegate in several Democratic Conventions. She was an instrumental member of Federation of American Women's Clubs Overseas, as well as the Dutch University Women's Association (VVAO). Helen was an avid reader of literature and admirer of both fine arts and folk art on her many travels. She was proud of her Scots/Irish roots and became the family historian. From 2003, Helen spent summers with her husband, children and grandchildren at the family home and close community in Harpswell, Maine.

Helen is survived by her husband, Norbertus A.M. Hootsmans; her daughter Dr. Helen Hootsmans and son-in-law Robert Shea; her son Dr. Norbert Hootsmans and daughter-in-law Alice Hootsmans; her three grandchildren and their partners, Dr. Norbert Hootsmans and Sarah Ali, James Hootsmans and Kayla Hootsmans, and Philip Hootsmans and Mariana Prado Anaya; her sister Clare Bernard and her niece Megan Bernard; and her sisters-in-law Joan McMahon and Ruth McMahon. She is also survived by multiple McMahon, Gallagher, Crowley, Vivian, Fallon, Woods, and Cote family cousins, as well as her Hootsmans and van Leeuwen family in Holland, who were dear to her heart.

Helen will be remembered as a loving and inquisitive wife, a tender and inspiring mother and a proud grandmother, and as a family connector. She also will be celebrated as a champion of equity for all people.

The first of two Memorial services will be held in the Netherlands, at 9:30 AM US Eastern time on Saturday, August 1, 2020 at St. Ansfridus Church, Amersfoort. The link to the Mass live stream and subsequent recording can be found on the condolence register of the funeral home, below. A subsequent Memorial Service will be held in Cambridge, Massachusetts, with burial at Mount Auburn Cemetery, at a time to be determined.

Please contact hootsmans@alum.mit.edu for more details.

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Heatwave

From page 1

55% of the time.” (2020 Gulf of Maine Warming Update, 13 August 2020)

Friends of Casco Bay (FOCB), a Portland-based non-profit, has consistently collected seasonal data from 22 sites around the bay for 17 years. A smaller body of water within the Gulf of Maine, Casco Bay was once considered one of the most polluted estuaries in the United States. Friends of Casco Bay started out in 1989 as a group of volunteers monitoring water quality, including temperature, with the goal of preserving and protecting the Bay and its ecosystems.

“We’ve been monitoring those sites from April through October annually,” explains Research Associate Mike Doan. “This has shown us important trends, one of which is overall rising water temperatures.”

Seasonal data was helpful, but Doan and FOCB wanted to know more. About five years ago, FOCB began tracking hourly, year-round data from a continuous monitoring station located near the mid-point of Casco Bay, near Cousin’s Island. Water temperature is measured at the surface and at depths of 1 meter, 2 meters and every two meters thereafter to the seafloor.

“Bottom water temperatures are a big deal because they’re more stable than surface temps.

When we see consistent changes in bottom water temps, we know that’s effecting the entire water column. So far, this year looks to have the warmest water temperatures in our five years of constant monitoring,” says Doan.

As one of the fastest-warming bodies of water on earth, the Gulf of Maine, including Casco Bay, is of particular interest in monitoring climate change. What happens here can hint at what may be to come, globally. To understand why the Gulf of Maine is particularly sensitive to temperature fluctuation, we first have to grasp the movement of currents through this relatively shallow ocean basin.

The Labrador Current is a cold-water, southward traveling current that passes through the Gulf of Maine. Denser than warm water, cold water currents sink and run along the seafloor. They carry more oxygen.

Opposing the Labrador Current is the Gulf Stream, a warm-water current wending northward from near the equator. Neither current follows a concrete path, but both trend along a northward and southward bound range and both currents pass near each other in the Gulf of Maine.

As overall global temperatures rise, meltwater from Arctic ice near Greenland enters the north Atlantic. This fresh water isn’t as dense as saline water, so it doesn’t sink as readily, making the cold Labrador current more diffuse, lessening its ability to supply a reliable infusion of cooler, more oxygen-and-nutrient-rich water into the Gulf of Maine. As the Gulf Stream flows northward, it nudges deeper into the Gulf of Maine, carrying warm-water species like butterflyfish and black sea bass, leaving cold water species at a disadvantage.

Doan refers to a graph that shows how water temperatures fluctuate. On one axis is water temperature in degrees Celsius. On the other, the year. In 1993, the average water temperature from May through October was 12.2 degrees Celsius. In 2018, it was 13.1 degrees C. Although years in between fluctuated, there is a clear cluster of data points trending diagonally upward in Doan’s graph. The highest average was at 14.2 degrees C in 2017. Last year came in cooler at 12.9.

To put this in perspective, Albert Rose’s 71 degree Fahrenheit water measures 21.6 degrees Celsius.

For a lot of fishermen, Rose says, “this season’s just been a joke. Some are getting out of the industry, some are hoping to break even, some are setting their sights on a better fall and looking toward next year.”

In their quest to better under-

stand and preserve Casco Bay, scientists like Mike Doan try to “collect the best data possible every year.” But data is meaningless if not put to purpose. “The more data we have, the clearer the story becomes. We want this to get people thinking and acting, to raise awareness through outreach and community programs. We work with municipalities and share our data with the state as well as with researchers doing field work.”

Looking forward, FOCB has plans to install two more continuous monitoring stations in Casco Bay; one at an urban site in Portland Harbor and another at the mouth of the New Meadows River between Harpswell and Phippsburg. They recently launched a campaign in support of this, the Climate Change and Casco Bay Fund. To learn more, visit <https://www.cascobay.org/climate-change-and-casco-bay/>. ♻️

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Cookbook

From page 1

Spear, whose husband lobsters out of Portland. “A lot of people are cooking seafood right now and they are looking for information about seafood and how to cook it. So, we thought it was a great time to update some of the old-timey recipes and include some of the history and the nostalgia,” Coombs added.

This isn’t the first cookbook put together by fishermen’s wives, but it has been awhile since the last one. The Maine Fishermen’s Wives Association, a group of women dedicated to promoting healthy fisheries along the coast, published the Fishermen’s Wives Cookbook back in 1986. The Association no longer exists, but there is “still a camaraderie among fishermen’s wives,” says Coombs and we want to “honor the wives before us in doing this work.” To that end, Coombs and Spears have talked with some of the women involved in the first cookbook to get their input and ideas.

While there isn’t currently a Maine Fishermen’s Wives Association, Monique brings her passion for promoting Maine family fishing businesses to her position as the Director of Marine Programs

for the Maine Coast Fishermen’s Association (MCFA). MCFA is a local non-profit that advocates for policies and regulations that create healthy and sustainable fisheries. The proceeds from the Maine Coast Fishing Families Seafood Cookbook will go to benefit MCFA’s programs. Rebecca also loves to cook seafood and is eager to bring new life to old recipes through this cookbook. “I’m so excited about this project,” she says. “For years I’ve been using my Fishermen’s Wives Cookbook and daydreamed about resurrecting the tradition.”

While preserving tradition, the pair also aims to provide some timely updates. “Everything used to have mayo in it,” says Coombs. “Rebecca and I tend to be healthy, so our recipes celebrate seafood, but are updated to have more fresh simple ingredients. When you cook fresh seafood, you don’t need to add much – it stands up on its own,” she adds. She does like to try new techniques, however, like smoking fish with a dip with home made cashew cream rather than using cream cheese. But then again, one of her favorite recipes is corned hake – a decidedly old-timey recipe of salted fish cooked in bacon fat and served with crispy bacon and pickled onions.

Another aim of the new cookbook is to make sure to include

all of the species that Maine has to offer. “One of the unexpected benefits of the pandemic,” says Coombs, “is that it is highlighting the importance of focusing not just on one species. Fishermen here fish for so many species – and then we have clams and quahogs, too. Part of our job is to help educate people about what is available.”

The stories are important as well. It isn’t just about the fish – it is about the heritage of the waterfront and the people that work there and build community through the seafood they

catch. There are differences along the coast from one place to the next as well. Spears and Coombs also want to include information about each species and how it is caught – perhaps even information about how to filet a fish for those interested and what seafood is in season locally at what time of year. “There are good stories out there,” says Coombs, “and it is good to hear good stories right now.”

The cookbook is scheduled to come out around the holidays this year, but there is plenty of

work still to be done. “It is really a labor of love for Rebecca and I,” says Coombs. “It is an amazing collaboration that will celebrate the fishing community and showcase local seafood.” To be on the list of the first to know when the new cookbook is released, the best way is to sign up for the MCFA newsletter at: www.maine-coast-fishermen.org. And, if you don’t like seafood for some crazy reason, perhaps you’ll buy it for the stories – or the blueberry cake or brown bread recipes (critical side dishes on any Maine menu). ☺



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Harley

From page 1

wharf that has been in existence for roughly the same amount of time. The wharf, which had historically been owned by the Alexander family, has weathered the tides on the rocky shores of the New Meadows for over a century; newspapers found in the walls of the bait shed, which was recently torn down and will be replaced, dated back to 1895.

After the sale was finalized in November 2019, Harley received a sign that he was on the right path. "Right after closing, we showed up and my father's initials - LH - were carved in that door on the bait shed. I believe it was my father," said Harley. His father, Luther, was a lobsterman who passed away at age 43.

Harley has spent the past six months deconstructing the existing wharf, which was rebuilt in 1990 and had been primarily used for storing and repairing traps, and simultaneously building a new wharf with the help of his wife, Brae, his son, Nathan,

and his stepson, Mason, as well as several friends and neighbors. Harley conducted research by visiting local wharves, including Durant's, Holbrook's and Hawkes', to evaluate their structures and collaborated with his friend, Chris Tupper, a retired naval architect, to design a wharf that would, in a sense, become a blank slate for future endeavors. The new wharf, located on the freshly minted Harley Way, has been built with fiberglass pilings and measures 60' x 50', although Harley hopes to extend the wharf by an additional 16' (pending approval) to increase deepwater access.

Nathan has played an important role in the process, often finding himself standing on a rock under the wharf surrounded by a rising tide, while holding power tools. "Of course I wanna get as much done as I can. Like, we can do this! One more cross-member, one more cross-member, then like four cross-members later, Nathan's like, DAD," said Harley. "You can work from that rock up until a certain point when the tide is coming, then you've gotta jump back to the mainland, so I named it Nathan's Rock. You're wonder-

ing, is he gonna drop the drill and get electrocuted, is the ladder gonna slip, is he gonna jump backwards and run into that 4x4. I found myself looking down through the hole a lot, laughing."

"It makes him happy, and it makes me happy to see him happy, and there really wasn't any dodging him when you work at the wharf right next to him. . . I couldn't get away from it," laughs Nathan, who often found himself drilling holes in pilings from a ladder 20 feet high (he only fell off once). "There was no way I wasn't gonna help him."

Although there's no specific plan in place for the future of the wharf at this point, that doesn't prevent Harley from making the most of his little sliver of

paradise. He wasted no time in building a ramp and dock to ensure that he and his family have easy access to their lives on the water with any and all of their boats, which include: a Stingray powerboat, a wooden Pulsifer, a 22' pontoon, a 53' yacht, and a 45' Novi boat that Harley uses to haul traps. Nathan, who earns his living as a lobsterman, and Mason, who is working toward his student lobster license, will also have the option to use the wharf for their lobster boats in the future.

"We've overbuilt the wharf to outlast ourselves, our children, and probably our grandchildren, with limited maintenance," said Brae, Scott's high school sweetheart who, after thirty years, be-

came his wife.

"It's funny how things come together. I wasn't planning on buying a wharf," said Harley, who plans to rebuild the bait shed in the near future and has entertained the thought of starting a bait business, a mussel barge, a kelp farm, a kayak rental company, Friday night dance parties, and, if all else fails, naked aerobics classes. "There are just so many possibilities that this opened up," said Harley.

"You can't buy a piece of property and put a wharf on it like this. You can't do it. It was kind of like an impossible dream that you could ever do this," said Brae, who has participated in every step of the process. "We got the dream! And hopefully it'll be a legacy to our children." ‡

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Seafood

From page 5

immediate call back – and the harvester might lose out on the sale.

Many customers also made comments like “I would rather buy from the boat so that you make the money”. That is a great concept, except that wharves and harvesters are both in business to make a livelihood and the fact is one can not exist without the other. This relationship is lost on many custom-

ers who do not understand the infrastructure needed by a vessel to operate during the year.

Last, once shedder season arrived in late June – many harvesters simply stopped selling directly to customers. The wholesale price – while not good – did get to a point higher than most expected. It simply is not financially worthwhile for a lobster harvester to spend all that time peddling lobsters and being off the water to do so. Many boats simply returned to the wholesale selling model. Some customers expressed disap-

pointment with this shift.

Direct selling of seafood by harvesters to customers was a good opportunity during the pandemic to keep the seafood coming in and being sold. It helped keep many fishing families with some income during a difficult time. While some direct selling of seafood is still occurring, it has slowed significantly. I expect some of this will continue ongoing – but also predict this will be a seasonal situation during times of the year when it is practical and feasible to do so. ☺

Letters

From page 2

me and my family for the past 3 years. While campaigning, she stopped at our house to meet and speak with me and my husband, Mickey. Mickey was having health issues, and our CMP bills were extremely high. When I told her that I had exhausted all my contacts to try and find out why my bills had doubled in the last year, she contacted her liaison at the state house and Seth Berry, who was also working on this statewide issue. Jay went out of her way to maintain constant communication with me by phone, text and email. She asked all the right questions, actually listened to the answers, and always followed up with me.

Regardless of how busy she is with her work in the legislature, whenever I reach out to her, she

immediately responds—whether with phone calls, or letters to contacts, to try and get an answer to my situation. When my husband passed away in March, she called me to express condolences and concern. She assured me that she would stay on my case and continue to help—and she has kept her word.

Jay McCreight is an excellent representative for our district, but more than that she is a warm, kind and caring person. I’m certain that I’m not the only one who has received this kind of personal attention and genuine concern from her. She really does work tirelessly for the people in her district. And that’s why I am proud and honored to support Jay McCreight for District 51.

Linda Pierce

—The Anchor received similar letters of support for McCreight submitted by Linda Kreamer, Brownie Carson, and Lloyd Brown. ☺



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WHPW 97.3 FM, the non-profit community radio station, has been closely connected to events during the pandemic. Besides continuing to broadcast Harpswell Select Board meetings, the radio station has helped various organizations and people stay connected.

In June WHPW began broadcasting socially-distanced Sunday services for the Kellogg Church and the West Harpswell Baptist Church. Parishioners can listen while in their cars or from home. Also, Harpswell Radio broadcast the graduation ceremony for Harpswell Coastal Academy from the campus in Brunswick.

In August, WHPW broadcast a memorial service for Louise Huntington at The Kellogg Church.

WHPW hopes to continue these much needed connections as we negotiate these unusual times. We continue to provide an eclectic mix of music, news, and current events. For more information find us online at www.harpswellradio.org.

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“A Good Read”

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A Good Read with a View

Harpswell residents Laura Campbell, Mike Reilly, and Stella Bijou enjoying a Good Read in Dakar, Senegal.

(CHITAHKA FLOORE PHOTO)



HARPSWELL ~ Enjoy the scenic water views from this 2 story year round home. Large wrap around water view deck. Kitchen, living, dining and bath on 1st floor. Two bedrooms up. Deeded access to community deep water dock. Some updating is in order. Low Harpswell taxes. Close to Brunswick. \$439,000



HARPSWELL ~ Enjoy this cute Cape style home as a year-round home or weekend/summer get-a-way. Situated on a private lot, this home sits perched high on a ledge and offers south easterly ocean views over Card Cove & Quahog Bay. Only 900 sq. ft. of living area, but efficient to heat and a/c. Updated kitchen & bathroom. Enjoy the ocean breezes on your water view deck or stay inside on the enclosed screened in porch, which features removable panels. This property has a great rental history. \$325,000



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 ~ Property sits nicely back from the road allowing for privacy and quiet. This 1.97 acre lot abuts an ice pond which you can see from the building window. Lots of mature trees and rock walls make this a very peaceful and relaxing setting. Sit and watch the ducks in the marsh. Come take advantage of the low Harpswell Taxes. Close to all the amenities of Brunswick. \$109,000



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



PHIPPSBURG ~ Private end of road building site on Winnegance Stream. Resource Protection zoning allows only one house on parcel, building envelope depicts the building site. Survey shows 5.37 acres of upland and 14.48 acres of wetland. Buyer will be responsible for all costs to upgrade road right of way for access. Seller will grant easement for CMP power to cross sellers property from pole # 1, 2-1 (which is located on Christopher Drive) Property is part of a larger parcel, taxes to be determined. \$98,000

Rob Williams Real Estate

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Specializing in Unique Coastal Harpswell Properties