

TOURIST&TOWN

Quarterly Magazine • Fall 2023 • Free



BRINGING YOU THE BEST OF THE SOUTHERN MAINE COAST



Craft cocktails, live music,
and a fresh taste of Maine.



Old Vines Wine Bar
Lower Village, Kennebunk, Maine

ovwb.me



CLOTH INTERIORS

Fine Designer
Fabrics
& Wallpaper

WINDOW TREATMENTS
DESIGN SERVICES
UPHOLSTERY
SHUTTERS

Open to The Trade & Public

Visit our Facebook page
@clothinteriors for
current showroom hours
and latest promotions

99 York Street, Kennebunk
207-332-8600 207-985-0032
clothinteriors.com



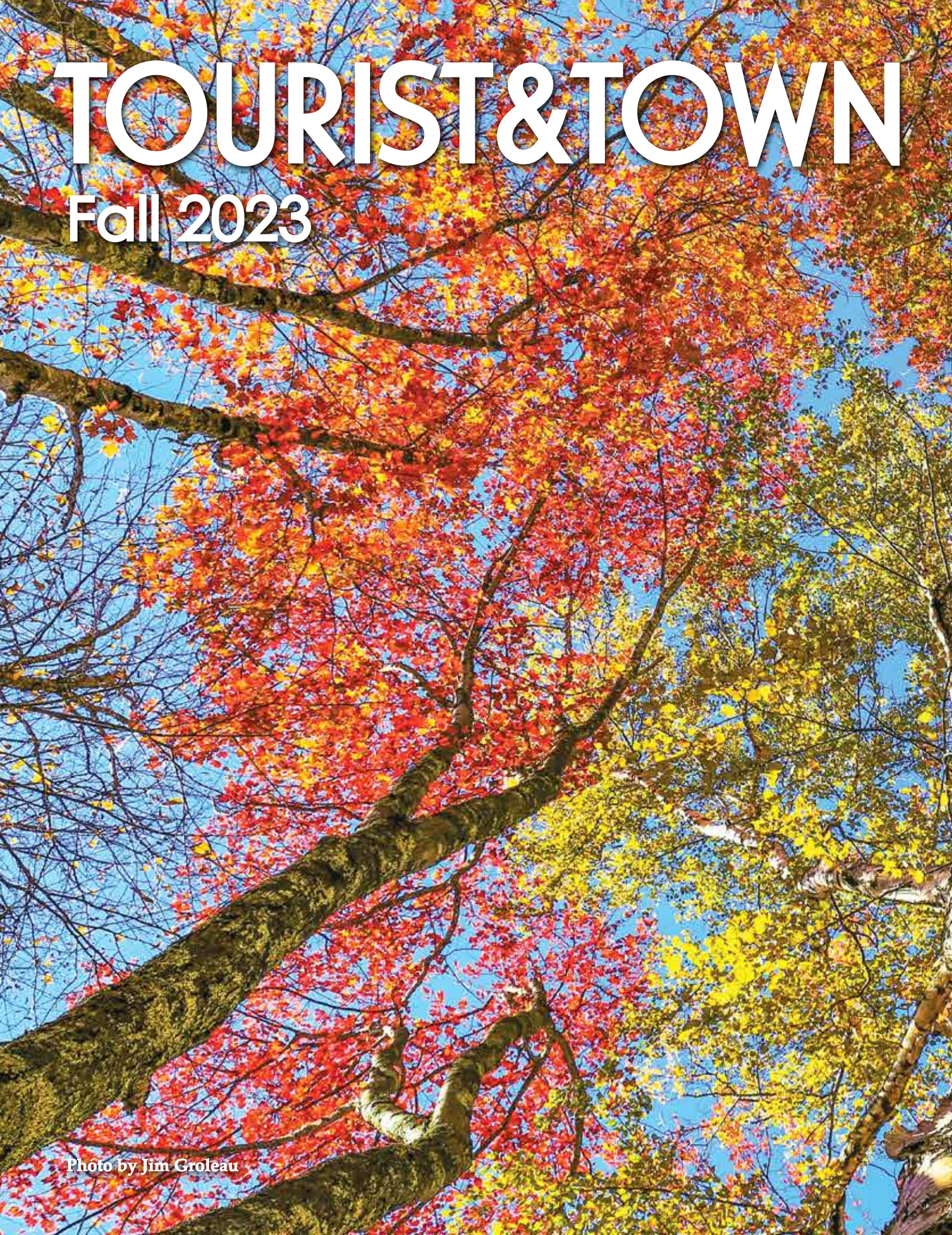
**GORGEOUS
SHEERS**



**SANDERSON WOODLANDS
WALLPAPER**



**CUSTOM CUSHIONS
& SHUTTERS**



TOURIST&TOWN

Fall 2023

Photo by Jim Groleau



In This Issue

Cover Photo

Old Orchard Beach Pier

Photo by Eric Storm

Our Publications 4

Contributors 8

Editor's Note 14

Through the Lens 16

Local Roots 20

Just a Kid from Smithfield, Maine:
Kyle Poissonnier's Clothing Company
Captures the Attention of L.L. Bean 21

Local Finds 24

Wooven in Biddeford:
Creating a Beautiful Path to Prosperity 25

Local Fare 38

Happy Birthday, Alisson's! 50 Tasty Years!
Four Generations Worked Together to
Make this Family Restaurant in
Kennebunkport a Favorite Spot
for Visitors and Residents 39

Joshua's: Looking Back, Looking Ahead:
The Story of a Beloved Wells Restaurant 47

Local Arts 56

Creating Original Works of Art
... One Dot at a Time 58

Local Lifestyle 60

Deane Beman Brings His "A" Game
to Golf, Life and Family:
Former Commissioner of the PGA Tour
Reflects on 70 Years Playing the
Sport He Loves 61

Local History 66

What's Behind those Monastery Walls? 67

Local Beauty 72

A Gallery of Natural Wonder

It's Like This 80

A Humor Column by Dana Pearson

TOURIST&TOWN

our publications

The Timely



*In our newspapers,
free at hundreds of locations
from Kittery to Old Orchard Beach,
available by subscription and tucked into
the Maine Sunday Telegram each week,
readers find:*

Current Stories
Local News and Reviews
Arts and Entertainment Listings
Upcoming Events and Activities
Fundraising and Local Heroes
Expert Fishing Reports and Tide Charts
and Loads of Added Surprises
Bi-weekly April-November
(weekly in the summer)

*and
The Timeless*



*In our magazines,
available at select locations,
online and by subscription,
readers find:*

Timeless Stories and Interviews
In-Depth History Pieces
Rich Content Sections
Local Culture and Lifestyle
Helpful Resources
Eye-Catching Photography
Great Aesthetics Cover to Cover
And Loads of Keepsake Qualities

*Quarterly editions:
Spring, Summer, Fall & Winter*

SUB SCR IBE



Subscribe to receive
TOURIST & TOWN
newspaper and/or
magazine at home!

*Our mission is to be
an indispensable guide to life
on the Southern Maine Coast,
a champion for local businesses
and a source of entertainment
and goodwill for locals
and tourists alike.*

Every picture tells a story...



Love the Ocean

Love Maine

Love of my Life



COASTAL
JEWELERS

28 Dock Square, Kennebunkport, ME | 207.967.0100 | www.CoastalJewelers.com
Specializing in Maine's state stone, Tourmaline | Diamonds | Sapphire | Tanzanite | Charms & more



PEPPER'S SEAFOOD^{co}

OPEN DAILY AT 11am

243 MAIN STREET
OGUNQUIT, ME



Late Night
MENU
7 DAYS A WEEK



OUTDOOR
DINING



HAPPY HOUR
Daily 3-5pm



**DINE-IN
&
TAKEOUT**

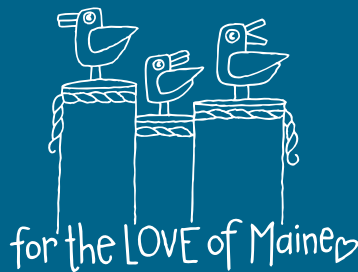


KARAOKE
THURS/FRI/SAT
9pm-Close

www.peppersseafoodco.com

Tourist & Town: The Magazine
is a celebration of
all things Southern Maine.
We tell the stories
of the people who live,
work and visit here,
capturing the essence of
this unique part of the world that has
attracted visitors for 200 years.

Whether you're a local
or you're passing through,
this quarterly magazine is for you.
Distributed throughout coastal York County,
as well as offered online,
Tourist & Town: The Magazine
is a travel companion,
an engaging read
and a coffee table keepsake
– all for the love of Maine.



Art by Holly C. Ross

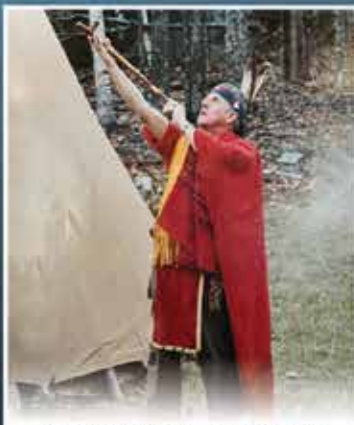
Spring • Summer • Fall • Winter/Holidays • An Edition for Every Season
Find it in Local Shops, Restaurants and Hotels • Subscribe to Receive it at Home
publisher@touristandtown.com • www.touristandtown.com

Follow us on Instagram @touristandtown

RONALD PHILLIPS PRÉVOIR

BACK ^{TO} NATURE

A STUDY IN NATIVE AMERICAN ART



ALL ORIGINAL WORKS BY
RONALD PHILLIPS PRÉVOIR



**SHOWING AT THE
OAK STREET BISTRO**
3 OAK STREET, ALFRED, ME

RECEPTION 10.20 5-8PM
DATES 10.21 AND 10.22 12-8PM
FEATURING MUSIC BY HARPIST GAIL WILBER

TOURIST&TOWN

contributors



Faith Gillman has called Kennebunk home for 34 years. A wife, mother and "Nonny," Faith has enjoyed writing for a number of Maine-based magazines and newspapers. She is happiest when she's able to share the stories of the people and places that make Maine the best place to be in every season, and is truly thankful to be part of the *Tourist & Town* team. faith@touristandtown.com



Steve Hrehovcik, writer, editor and artist, has been with *Tourist & Town* (formerly *Tourist News*) since 2006. He and his wife Carol have lived in Kennebunk for almost 51 years. Steve's book *Rebel Without A Clue: A Way-Off Broadway Memoir* can be found at kennebunkartstudio.com.



Valerie Marier is a freelance journalist who has traveled the world, writing for magazines and newspapers. Val is a wife, mother and grandmother, who enjoys knitting, reading, golf and travel, and writes about them in her blog *Wandering With Val*. www.wanderingwithval.com

A heartfelt thank you to our dedicated team of writers and to everyone who contributes all who share passions and talents with T&T.



Find us at the Depot!

www.touristandtown.com



Kathy Oberman Tracy is a classically trained chef with a Masters in Culinary Arts from the New School and a degree in Food Styling from the Culinary Institute of America. Oberman worked with Martha Stewart as TV Producer and Food Stylist and was a private chef and caterer for the late Paul Newman and Joanne Woodward. In her "free" time Kathy is a mom and races sailing yachts.



Jo O'Connor is a local writer with deep roots in Kennebunkport. She is a mother of twins and founder/lead singer of the local band The Dock Squares. She teaches Zumba and aqua classes and is a marketing communication professor. jfoconnor@gmail.com



Dana Pearson is a writer and musician living in Kennebunk with his wife Diane. His books can be found at amazon.com/author/danapearson. dana@touristandtown.com



Guest Contributor Laima Vincé has published over 20 books in the United States, the United Kingdom, and Europe. She earned an MFA in Writing from Columbia University, an MFA in Nonfiction from the University of New Hampshire and a PhD from Vilnius University. She teaches Creative Writing in the English Department at the University of Southern Maine and lives in Kennebunk.

Publisher & Editor

Kingsley Gallup
Gallup Publishing, LLC

Feature Writers

Rob Coburn
Faith Gillman
Steve Hrehovcik
Valerie Marier
Kathy Oberman Tracy
Jo O'Connor
Dana Pearson

Advertising

Rayanne Coombs
Sandy Janes

Content Editor

Geraldine Aikman

Business Consulting

Melissa Ross

Distribution Manager

Josh Hrehovcik

TOURIST&TOWN

Physical Address:

12 Depot Street
Kennebunk

Mailing Address:

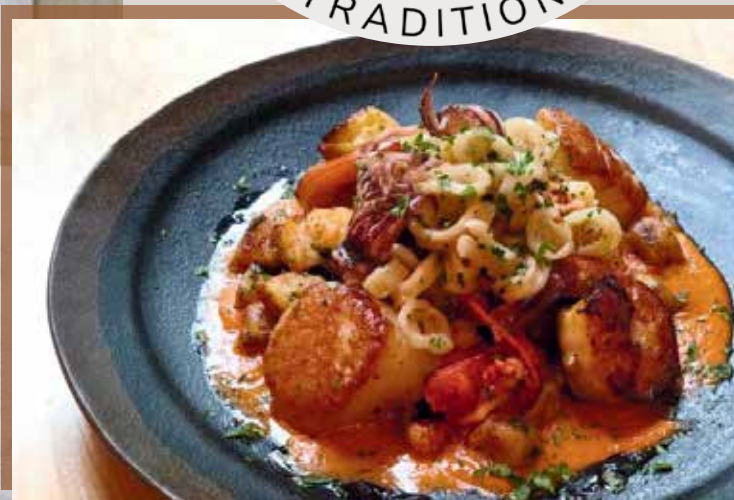
P.O. Box 647
Kennebunkport
Maine 04043

207-467-3292

publisher@touristandtown.com
touristandtown.com

Follow us on
Instagram
[@touristandtown](https://www.instagram.com/touristandtown)

nonantumresort.com



That Maine Fall Feeling

Live Entertainment Comfort Cuisine Fall Foliage Seasonal Events



207-967-4050

 It's where the ♥ is.



41 BINNACLE LANE | Captivating Contemporary Masterpiece Situated on 2 Acres of Pristine Land in Binnacle Hill at Goose Rocks Beach
4000+ SF that Redefines Sophistication & Comfort | 5 Bdrms Including 1st Floor Primary Suite | Contemporary Grandeur & Coastal Bliss

FOR
SALE

KENNEBUNKPORT
\$4,250,000



19 OLD ALEWIVE ROAD | 4 Bdrm Residence with Ideal Location & Desirable Amenities | Conveniently Located Near Schools & Downtown
Updates Include Full Kitchen, Bath, Flooring, Lighting & Painted Throughout | Large Heated Bonus Space & Full Basement | Expansive Yard

FOR
SALE

KENNEBUNK
\$545,000

   Follow us!



22 ARUNDEL ROAD | Cute as can be Ranch Perfect for One Floor Living! | 2 Bdrms, 1 Bath, Large Living Room Overlooking Fields
Cozy Dining Area, Large Laundry/Mud Room | Private Backyard, 1 Car Garage | Great Home, Investment Property or Summer Retreat

FOR
SALE

ARUNDEL
\$395,000



2 ROCKY SHORE LANE | An Incredible Renovation | Stunning 4 Bdrm, 4.5 Bath Home | Sits on the 15th Green of Webhannet Golf Course
Nicely Sited on 1.29 Acres | Amazing Golf Course Views & Colorful Sunsets | Short Walk to Kennebunk Beach & Minutes to Dock Square

FOR
SALE

KENNEBUNK
\$3,495,000





Photo by Dustin Droggitis

A photograph of a green-framed sign for 'BRANCH BROOK'. The sign features the company name in large, red, 3D block letters at the top. Below the name, it says 'Since 1996' flanking a circular logo that depicts a tree on a hill. A red banner across the logo contains the words 'Fuel Oil' and 'Propane'. Another red banner to the right says 'Kennebunk'. Two yellow Labrador Retrievers are sitting on the grass in front of the sign. In the background, a white propane delivery truck is parked on a paved area.

BRANCH BROOK
Since 1996
Fuel Oil Propane Kennebunk

14 Old Sawmill Lane, Arundel, ME 04046
www.branchbrook.net • 207-985-1500

An interior design photograph showing a large, dark blue arched French door with multiple glass panes, looking out onto a green lawn. To the right of the door is a blue and gold patterned console table with two wicker chairs. A large landscape painting hangs on the wall above the console. The floor is made of light-colored wood.

HURLBUTT DESIGNS
FINE HOME FURNISHINGS | UNIQUE GIFTS | INTERIOR DESIGN

51 Western Avenue | Kennebunk, ME | (207) 967-4110

HURLBUTTDIGNS.COM

Editor's Note

Growing up, magazines were fixtures in our home. Like pieces of furniture, stacks of magazines were deliberately sprinkled throughout the house. From *Architectural Digest*, *House Beautiful* and *Gourmet*, to *Time*, *National Geographic* and *LIFE*, there was always an endless supply. And my parents kept more than back issues of their favorites, they kept WAY-back issues, never wanting to part with their glossy keepsakes.

And the apple didn't fall far...

Not only did I inherit some of those WAY-back collections, I have created some doozies of my own – and I treasure them. It was this genetic love of magazines, in fact, that brought me to where I sit right now, writing an editor's note for our *eleventh* Tourist & Town magazine!

As always, I am filled with immense gratitude – for our amazing Tourist & Town team, for our countless loyal advertisers and for our devoted readership. I smile every time someone calls or emails asking when our next magazine will be out. I love that we are on people's radar – the way, I suppose, the next *Architectural Digest*, *House Beautiful*, *Gourmet*, *Time*, *National Geographic* and *LIFE* (among others) were always on my parents' radar!

I have always said that our newspaper facilitates community ties. In the same way, I believe our magazine – in its glossy, colorful celebration all things local – fosters a spirit of community and plays an ongoing role (and, if you're like me, ongoing...and ongoing...) in celebrating and savoring South Coastal Maine.

There is just no substitute for print publications. I have the stacks to prove it.

Enjoy this latest edition!

Kingsley

Kingsley Gallup
Publisher/Editor



ON THE COVER



Cover photographer Eric Storm is a hobbyist photographer based in North Waterboro. His passion is "to chase the light, from Maine's sandy beaches and rugged coastline, to its historic towns and villages, to the wild mountains and wilderness." @ericstormphoto

CONTRIBUTING PHOTOGRAPHERS



Bob Dennis has been a photographer for the Kennebunk - Kennebunkport - Arundel Chamber of Commerce for more than 25 years. Dennis has published multiple photography books on Kennebunkport, as well as annual calendars. Find him at www.kportimages.com and on IG at @portimages.



Dustin Droggitis is a Maine native who lives and works in southern Maine. Droggitis says photography has made him appreciate Maine more than ever before. He enjoys sharing his photos of this beautiful state. @stormborn.photography



Jim Groleau is enjoying diving deeply into his photography in retirement. Jim and his wife Devere reside in Kennebunkport. His passion is capturing the four beautiful seasons combined with the diversity of the landscape where we live. Find him on IG @jgrolo.



Karen Hall lives in Cape Porpoise, one of her favorite places to photograph! When she isn't chasing light and shadows, Karen loves to travel and hike, and teach her favorite profession to the next generations of dentists at the University of New England.



Joshua Hrehovcik is a Maine-based photographer and the author of the Retro Roadtrip family of travel books. His goal is to get more Instagram followers than his brother. You can help him by following him @retroroadtripper65.



Alissa Kruszinski moved to Kennebunk when she was just four years old. Since then, Maine has been her source of inspiration for writing and photography. She considers herself incredibly fortunate to be able to live and work by the sea.



Growing up in New England, **Mark Pizza** has always been drawn to the power of nature. Creating a visual that can capture energy in a fleeting moment is what Mark hopes to communicate. Instagram and Facebook: @markpizzaArt



Phil Stone is a professional chef living on the Maine coast with his wife Annie. Stone received his first camera at 18 from his father, Don Stone, who was an American Impressionist painter and Stone's biggest inspiration. Stone's favorite subjects include wildlife and landscapes, particularly at sunrise and sunset. FMI: 207-468-3902, pstone36@hotmail.com.



Photo by Mark Pizza



"Predicting when a beautiful sunset will occur is an inexact science at best. However, one fact is clear. The chances of a colorful sunset increase exponentially after a storm. Such was the case on an early fall evening last year when, seeing some promising clouds in the sky after an afternoon rainstorm, I drove to Cape Porpoise pier. Not only did the clouds turn color but the still water allowed for nice reflections. The scene includes Goat Island Light, several boats, and a "lobster car" used by local fishermen." ~ Bob Dennis, @portimages, kportimages.com

Through the Lens



Scan QR code for
hours, menus &
locations »



The Unmistakable Feeling That You've Uncovered a Hidden Gem.

You've escaped to the enchantment of Kennebunkport, now it's time to immerse yourself in the magic of Fall in Maine. Ocean views surrounded by burning orange trees are just the beginning. Savor every bite, sip, & moment of Maine heritage brought to life through New American Pub Fare, craft beer & cocktails, and one-of-a-kind whimsical decor.



BATSON RIVER
Brewing & Distilling

MAINE LOCATIONS: Portland | Biddeford | Kennebunk | Wells



17 LOCKE STREET, KENNEBUNKPORT



7 MASTWOOD LANE, KENNEBUNK



60 STORER STREET, KENNEBUNK



11 GREENE STREET, KENNEBUNKPORT

As a native Kennebunker, you won't find another agent who knows the area better! Let me show you around my **HOMETOWN!**



portside
REAL ESTATE GROUP

Leading
REAL ESTATE
COMPANIES
IN THE WORLD

REACH OUT!
www.portsidereg.com
maureen@portsidereg.com
(C) 610.322.5832 | (O) (207) 204-0465

**MAUREEN ADAMS,
ASSOCIATE BROKER**

Local Roots





Just a kid from Smithfield, Maine

Kyle Poissonnier's clothing company captures the attention of L.L. Bean

by Valerie Marier

"Life is good," Kyle Poissonnier states with a smile. With good reason. The online clothing company the 38-year-old launched in 2016 – Catalyst for Change Wear, or CFC – received orders this year from L.L. Bean, Maine's mega-retailer. Currently, Poissonnier's popular "Just a Kid From Maine" hoodies and tees are drawing customers to the first floor of Bean's flagship store in Freeport.

He admits that he "really enjoys going to work" at his 1900-square-foot office/design studio in Biddeford's Pepperell Mill, invariably accompanied by a frisky little rescue dog named Pedro. He takes justifiable pride that CFC donates a significant portion of net sales to mental health and suicide prevention awareness. On weekends, he totes his sleek 11-foot FeelFree kayak to Little Ossipee Lake in Waterboro for afternoon sprints across the sparkling water.

"But probably the happiest and proudest day of my life happened a few months ago when I took my mother — a kindergarten teacher who raised me and my older sister all alone, quietly doing everything she could to put food on our table — to see L.L. Bean's layout of my CFC clothing. I remember saying to her, 'I printed that first shirt seven years ago on a whim and now it's here at L.L. Bean. Amazing!'"

His amazement is tinged with realism and perspective, however. "No one gets to enjoy success by avoiding the meat grinder," Poissonnier says. Etched in his memory is the long painful struggle of starting business after business. "Nothing came easy. I failed a million times but I never gave up." He certainly didn't.

Poissonnier was raised in Smithfield, Maine (population: 943), and remembers having "lots of spare time on his hands. Besides playing sports at Skowhegan High School, I enjoyed creating little businesses, like lemonade stands or imaginary clothing companies. I was constantly interested in trying to sell things."

-continued on next page

Photo left: Poissonnier's company has donated more than \$100,000 to charitable causes in Maine in the past few years. "I've been through depression. I don't want people to think they are alone. I will do my part to help them." Photo above: "I designed this shirt on a whim and now it sells in L.L. Bean. I'm amazed but very pleased!" Photos by Kyle Poissonnier

One summer his mother took Kyle and his sister to visit grandparents in Matawan, New Jersey — a “bright lights, big city” moment for this kid from rural Maine. Poissonnier recalls, “I saw a whole new world, a different civilization from my sleepy little town. New Jersey had so many malls and tons of people. I remember thinking: I want this!”

During his senior year at Husson University where he majored in business administration, Poissonnier created a clothing company named Elykssor. After graduating in 2008, he based the fledgling company in New York City but success was elusive. Poissonnier also sorely missed his family and Maine, so returned here in 2010.

Over the next five years he did everything he could to make a living, including bartending, catering, waiting on tables, working as an ed tech. “All these different jobs taught me to communicate better,” he says. Through it all, he never stopped designing clothes.

His first success came in 2013 when he began making red and black “buffalo plaid” hoodies at a warehouse in Westbrook. “I posted them on-line and the response was incredible,” he said. “We sold out within weeks.” That success prompted him to donate a percentage of his net profit to the Maine Suicide Prevention Program.

“I always felt that clothing could and should be more than just body covering, that it can also do something good. I’d gone through my own depression and wanted people who were suffering to know they weren’t alone. So I started creating shirts with slogans on the front, like REFUSE TO GIVE IN and KEEP GOING.” They sold out almost immediately.”

Wanting to appear more professional, Poissonnier rented a desk for \$50 a month in the PelotonLabs Building in Portland’s West End. Despite friends constantly advising him to create “happier” clothing — “No one wants to hear or think about serious problems when they buy a shirt!” they told him — he believed his designs and messages would work. But it was a chance visit to an old pal in 2016 that literally changed his life.

“I was good friends with the head soccer coach at Bates College and drove up one Saturday to watch a game,” he says. “It was a sunny fall afternoon, Bates was crushing the opponents, and I told my friend I was really happy for him. He turned to me and said, ‘Pretty good for a kid from Middlesborough, England.’”

Those words reverberated through Kyle Poissonnier’s brain the entire drive back to Portland. “Just a kid ... just a kid...” That night Kyle printed the slogan “Just a Kid from Maine” on a black tee shirt and posted it on Facebook and Instagram. The response was overwhelming. Hmmm, he thought, and immediately purchased 100 tee shirts and printed them with the new logo. Every shirt sold! When he posted more shirt designs on Facebook for Black Friday 2016, hundreds of thousands viewed the post.

-continued on next page

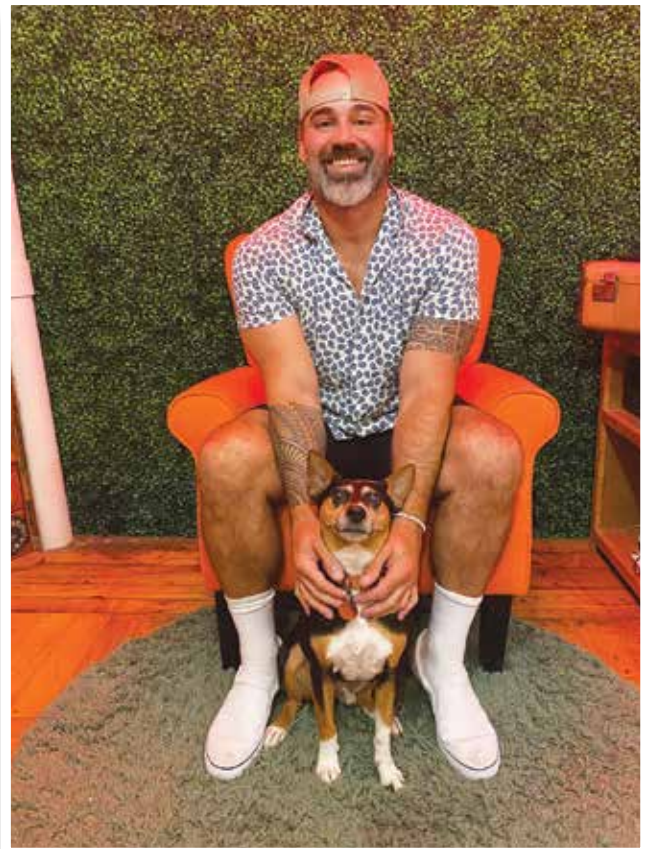


Above: The kid from Smithfield, Maine, never let the word “no” distract or deter him from creating his own clothing line, Catalyst For Change Wear, which sells today on the first floor of L.L. Bean’s flagship store in Freeport. Photo by Kyle Poissonnier

Catalyst For Change Wear was officially in business. He gave up his bartending gig and hired his first employee. He also began creating other logos and has designed more than 150 since 2016. "To this day, CFC spans all ages and demographics," Kyle said. "We have 'Just a Kid' onesies. There's a 101-year-old woman in Belfast who wrote and told me she wears her shirt every day. But our main target market is primarily 22 to 45-year-olds."

Last January he received The Call. He'd just arrived in Boston from a trip out West and was heading home when his cell phone rang. A voice said, "Hello, this is L.L. Bean..." Suddenly his phone went dead. "I kept thinking, was that a joke? Then, when I pulled into my driveway, the phone rang again and I heard someone say that L.L. Bean was interested in my Just a Kid From Maine shirts and hoodies."

"The hardest part was that I couldn't tell anyone," Kyle says. "It had to be kept a secret until May when my merchandise actually went on the floor. It sold out within days! I never thought in a million years that someone would walk into L.L. Bean and see something that benefits mental health awareness attached to a shirt that I created. What's extra rewarding is that Bean has ordered more of our Just a Kid from Maine shirts for this fall. It's a dream come true."



Kyle Poissonnier admits he is humbled by his success. "I've heard thousands of 'nos' but I've also learned to challenge my fears and adversities. I've practiced being brave because I know how scary it is out there. And I'm very proud that CFC is a vehicle that helps other people less fortunate than me. We've donated more than \$100,000 to area charities. When someone tells me they're passionate about a cause, whether it's veteran mental health or suicide awareness, I know that every little bit helps. I will do my part."

Poissonnier wishes his beloved grandfather were still alive to see what he's accomplished. "He was always so encouraging and positive. But my mother has been with me every step of my life, through all the ups and downs, the good days and the tough days. She's my best friend and I talk to her every day because her faith in me is one of the key reasons this kid from Smithfield, Maine, created shirts that sell in L.L. Bean today."

FMI about Catalyst For Change Clothing, go to www.cfcwear.com. "Just a Kid From Maine" clothing and other items can be ordered online (email info@cfcwear.com) or by visiting Poissonnier's design studio in Biddeford's Pepperell Mill, 2 Main Street, Building 18, Suite 230. CFC merchandise at L.L. Bean can be only purchased in the Freeport store, not on their website.



Photo top right: Kyle Poissonnier has a lot to smile about these days but nothing puts a grin on his face like Pedro, his frisky rescue dog who goes to work with Kyle every day. (Photo by Kyle Poissonnier) Photo above: On sunny days, Kyle Poissonnier likes to "escape" from his design studio in Biddeford's Pepperell Mill and take his FeelFree kayak to Little Ossipee Lake in Waterboro – invariably accompanied by his dog Pedro. (Photo by Val Marier)



Local
Finds



Wooven: Creating a beautiful path to prosperity

by Faith Gillman

Colorful. Warm. Inviting. Friendly. These are just a few words that come to mind when entering Wooven, a clothing, accessories and home décor shop located at 160 Main Street in Biddeford. Owners Ron Briggs and Thanh Duc “Albert” Nhan have brought their talents together to offer items that support traditional craft artisans in Southeast Asia, including Vietnam, Laos, and Cambodia “to minimize environmental impact, foster sustainable development, and raise the collective awareness of ethical consumption.”

“For me, ethical consumption is consumers who are aware of how things are made, and who is hurt or helped in the production,” said Ron Briggs.

The journey that led to Wooven began 30 years ago. Ron, who grew up in South Portland, worked for the U.S. Agency for International Development (USAID) in Southeast Asia for three decades. Much of his time was spent in Thailand and Cambodia. He had the opportunity to work with silk weavers there. When Vietnam opened up in 1993, Briggs was with the US Embassy.

“I went to Vietnam as soon as I could. I lived in an embassy house and a guard there asked me to come to his home for a birthday party,” said Ron. “His wife was a weaver, which got me interested in the process there.”

While in Vietnam, Ron met Albert at a lacquerware factory, run by Albert’s brothers.

“Lacquerware is traditional but they put a modern spin on it. I saw the work and said ‘I want to try to help you sell these.’ I was not a salesman. I worked in politics and for the government and I didn’t have any idea what I was doing but I liked what I saw,” said Ron. “Albert was already a tailor when I met him. I thought ‘I could get him to make things with the Cambodian weavers I know.’ Cambodia was coming out of the ashes at that point. I saw this venture through a development focus – a way to help people out of poverty.”

-continued on next page

Photo opposite page: Hand embroidered pouches feature drawing and sayings of Lao students. Photo above: Wooven is a clothing, accessories and home décor shop located at 160 Main Street in Biddeford. Photos by Faith Gillman

With Albert's tailoring skills (and a sewing staff already in place), paired with Ron's development focus, the fledgling company that is now Wooven began to grow. The partnership officially launched in 1998 as a wholesale business.

"After a few years I quit my high paying job to sell artisan craft items," said Ron who, along with Albert, decided to come to Maine in 2019. "I came back home because, well, don't most Mainers end up back in Maine?"

For a time, the company's merchandise was sold through a store in Portland, but the partners decided to move on. Wholesale only from 1998 until four years ago, Ron and Albert began looking for a retail space.

"Biddeford felt like a good fit. It is an up-and-coming place. We first had space next to the Chamber of Commerce. Jim Labelle, the Chamber of Commerce Executive Director, was so helpful and open to our business. That was the fall of 2019. Then the pandemic hit," said Ron. "In August 2020 we opened on Main Street in Biddeford and expanded in 2021. The pandemic worked in our favor somewhat. It has brought people to live in Maine, many of whom are urban-ites looking for the fair trade/handmade aspect of what we do."

Most of Wooven's wholesale customers are fair trade stores. The business works directly with 18 different artisans' groups in Vietnam, Laos and Cambodia, and is keen help each use their crafts to generate income for them.

"There is no middle man. Our focus is on economic development through traditional craft. We take their skill, give them designs for embroidery, weaving, ceramics, and they create products. This method provides direct assistance to them. "Aid through Fair Trade" is our motto," said Ron. "Wooven speaks to what we do. People love to know how items are made, who is making them and how a purchase of that item helps people."

Wooven has also begun working with a group in New Delhi, India. Ron said he looks at what he does from an economic development perspective.

"It's an easy path to economic development for villages," he said. "Passing traditional skills down through family can sustain their lives financially. I see it from a home focused mission sense. But I have learned to love fabrics and the natural dyes used, like Indigo. It's so beautiful, raw and real. Now Albert—Albert has the fashion sense. He has his own clothing line and also designs pillows and other home goods. He is amazing. Albert was recently honored by "Greenlight Maine, Elevating Voices" for his work."

Albert has his own clothing line, "Albert," which been featured in area fashions shows and has a growing clientele of customers who appreciate the unique

designs and materials.

Albert said he is "deeply honored to be one of seven selected" by Greenlight Maine. He works quietly in a small space in the shop, the walls lined with bolts of

-continued on next page



Clockwise from top left: Beautiful hand-embroidered pillows are offered in a variety of colors and styles, perfect for any home; These colorful hand-painted ceramic dishes were created in Bat Trang Village in Vietnam; The Albert clothing line features custom tailoring and design, along with amazing one-of-a-kind outfits; Trivets and coasters created with recycled paper products are crafted at the Lao Disabled Women's Centre of Laos; Whether or not you need a chopsticks rest, you'll want one of these whimsical cats to call your own. Photos by Faith Gillman



colorful fabrics. He comes up with designs for his clothing and simply sketches them out on fabric with chalk. Greenlight Maine noted that his “creativity in design, skill in tailoring, and passion for hand-woven textiles have made his adopted home of Biddeford a more diverse and interesting place to live and work.” The segment featuring his work aired on July 27 on Maine Public Television.

“I love working with cotton and linens,” said Albert. “Laos grows its own cotton. I use from them as much as possible. I also like to use repurposed materials to create one-of-a-kind clothing.”

Ron is proud of Albert’s ability and success.

“He’s amazing. He sees in 3D. He sees it in his mind, sketches it out and cuts the fabrics – no patterns,” said Ron. “He works quickly and the pieces he creates are always amazing.”

Both Ron and Albert are happy to be in Biddeford and pleased with the support they have felt since opening.

“I think the retail side will continue to grow in the future,” said Ron. “But our real impact is in wholesale, designing things, bringing them to other stores and educating the customer at the same time. Our store educates but the real [economic] impact comes through volume, which wholesale facilitates.”

Wooven takes a short hiatus every year so that Ron and Albert can return to Southeast Asia.

“We close the shop for a few months starting in January and will be offering four tours for our fair-trade stores and other people interested in learning more about the process,” Ron said. “It’s an important part of what we do. We want to educate people about the process and also nurture the entrepreneurial spirit of the artisans we work with.”

FMI: woovensales.com or call 207-245-1200. Wooven is located at 160 Main Street, Biddeford.



Above: Tailor Thanh Duc “Albert” Nhan and economic development specialist Ron Briggs are the creative force behind Wooven.
Photo by Faith Gillman



Custom Pillows - All Sizes
Cloth Interiors
Kennebunk



Handcrafted Seaglass Trees
Junebug's Beach House
Kennebunkport



Vineyard Vines Pet Shop Shirt
Scalawags Pet Boutique
Kennebunkport



Use this QR code to check out these items
and more from these featured shops!

Shop Local Finds



Coral Candelabra Paired with Taper Candles
Kindred & Company
Wells

SHOP LOCAL • EAT LOCAL • SPEND LOCAL • ENJOY LOCAL



Apple Cider Donut Mix
Farm + Table
Kennebunkport



Organic Napkins from Rockport, ME
173 Mercantile
Lower Village Kennebunk



Lobster Ornament with Kennebunkport Map
The Lobstore
Kennebunkport

dannah

» exquisite treasures «



123 OCEAN AVE • KENNEBUNKPORT, ME
dannahkpt.com 207.967.8640

dannah

unique gifts | for men



127 OCEAN AVE • KENNEBUNKPORT, ME
dannahformenkpt.com 207.204.2007



la la Luna

45 OCEAN AVE • KENNEBUNKPORT, ME

207.204.0545

Shop Local Finds



Visiting the Old House Parts Co. is as close as you can get to jumping into a time machine and going to a 19th/early 20th century hardware store. Owner Mike Thompson is an expert in antique hardware and has a mind-blowing inventory. These rare robin egg blue doorknob sets were a recent staff favorite. Come see the rest of our treasures in person... and say hi!

*"The power
of finding
beauty in the
humblest
things makes
home happy
and life
lovely."*

*Louisa May Alcott,
American author*

*"Small
business
isn't for
the faint
of heart.
It's for
the brave,
the patient,
and the
persistent.
It's for the
overcomer."*

Anonymous



MINKA

local.modern.handmade

KENNEBUNKPORT

minkahome.com

Resurrected

A Unique Gift Shop

upcycle / recycle

Old stuff made new again

~13 Western Ave Kennebunk~

**"It's more than a shop, it's an
experience...."**

Resurrected_Kennebunkport

www.resurrectedonline.com

Shop Local Finds



Lots of LOVE at...
La La Luna
Kennebunkport



Gabor: The perfect shoe for any season
Shoobox and Co.
Kennebunkport



Organic Cotton and Linen Blend Pullover
JAK Designs
Kennebunkport



Use this QR code to check out these items
and more from these featured shops!



Victorian Eastlake Fireplace Mantel
Old House Parts Co.
Kennebunk



Colorful Scarf & Handbag
Dannah
Kennebunkport

SHOP LOCAL • EAT LOCAL • SPEND LOCAL • ENJOY LOCAL



14k Gold Compass Rose Pendant
Coastal Jewelers
Kennebunkport



Rugged Apparel & Gear from Topo Designs
Dannah for Men
Kennebunkport



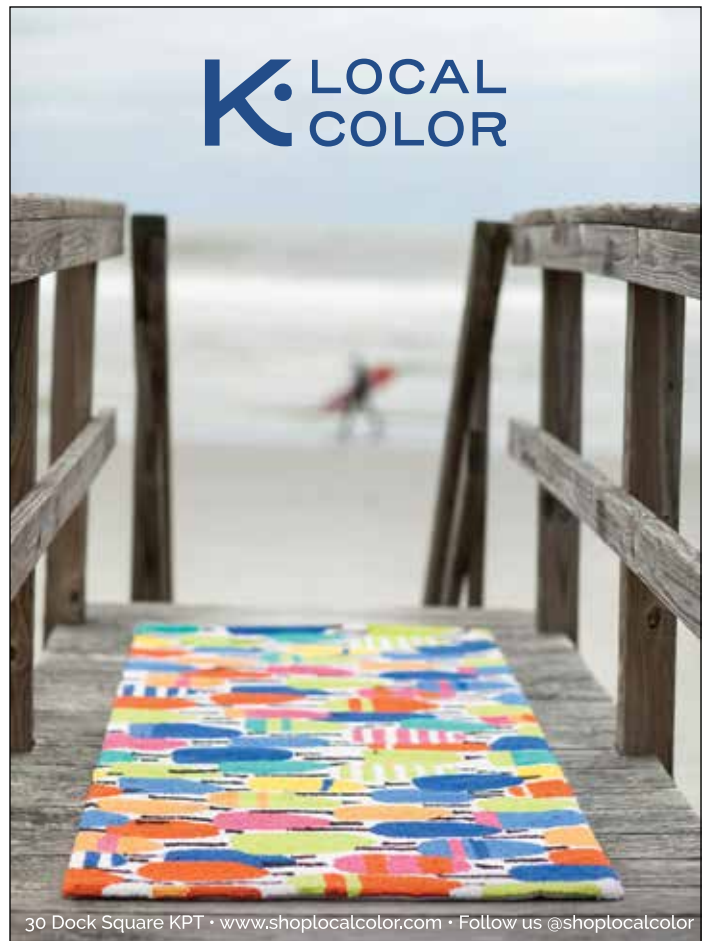
Labradorite and Fossil Coral Pendants
Morph Gallery & Emporium
Kennebunk



Kindred & Company

Stop in to see new fall and holiday items arriving daily!

2049 Post Road, Wells 207-646-1600
Open Wednesday-Saturday 10-5, Sunday 12-5
Closed Mon & Tuesday



30 Dock Square KPT • www.shoplocalcolor.com • Follow us @shoplocalcolor



10% off with this ad
123YORKSTREET

Now located at 123 York St, in Kennebunk

- Quality Used Furniture
- Volunteer Opportunities
- Free Donation Pick Up



SHOP.
DONATE.
VOLUNTEER.

Shopping Hours: Wed-Fri 12-4,
Sat 10-4

Drop Off Hours:
Tues-Sat, 9-3



SCAN ME

Junebug's BEACH HOUSE

Coastal Inspired Gifts for
People, Pets and Home.

HANDCRAFTED GOODS... INSPIRED BY THE SEA.



15 OCEAN AVE . KENNEBUNKPORT
207.967.0050
junebugsbeachhouse.com



MAIL★IT UNLIMITED





www.mailitunlimited.com

SHOPPERS VILLAGE CARD&GIFT

www.shopkennebunk.com

**45 Portland Road, Shoppers Village
Kennebunk 985-2087
Hours: Mon-Fri 8:30-6, Sat 9-5**

Fall Fairs & Festivals – A Sampling

Maine Maple Fest

Maine maple producers open their sugar houses to the public and prepare a wide array of maple products. The second annual Maine Maple Fall Fest will take place on October 8 to 9 at multiple sugarhouses. See how maple is made, take a tour, enjoy tastings and pick up some maple items.

Fryeburg Fair

This 8-day fair is a Maine tradition, made of carnival rides, crafts, food, competitions, exhibitions, a tractor pull and so much more. This festival is one of the oldest agricultural festivals in Maine.

York Harvestfest, York Beach

This family-friendly, one-day festival offers countless kids' activities, plus live music, food, crafts and more.

Damariscotta Pumpkinfest and Regatta

Downtown Damariscotta (and neighboring Newcastle) is filled each year with awe-inspiring carved pumpkins, designed by local artists. And don't forget the regatta, as competitors race in hollowed-out pumpkins!

Fall for Ogunquit/OgunquitFest

Fall for Ogunquit lasts throughout October, while OgunquitFest happens later in the month. Expect ghost tours, pumpkin carvings, a haunted theater, a costume parade and trick-or-treating, classic car show and more!



"Serving the community for over 40 years"

FEATURING



PAINT

Knife Sharpening
Glass Cut
Keys • Lamp Repair



207- 967-2371
153 Port Road, Lower Village, Kennebunk



207.967.2775
3 Dock Square | Kennebunkport
www.scalawagspetboutique.com








WHISKEY
LEATHERWORKS

**185 Port Rd., Suite A
Lower Village Kennebunk, Maine**



**Clothing for Women & Men
Household Goods
Jewelry**

Donations & Consignments Accepted Mondays & Tuesdays 10-12:30
- Store not open for shopping at these times -

Shopping hours: Tues 1-4 PM; Wed - Sat, 10 AM-4 PM

207-985-3544 • 2 Bragdon Lane, Kennebunk (Next to Anchor Fence)

Super Savings Fridays & Saturdays – all white tickets half price!



173 **GREAT**
MERCANTILE **GIFTS TO**
KEEP!

OPEN 7 DAYS A WEEK

173 PORT ROAD, KENNEBUNK (NEXT TO OLD VINES)

173mercantile.com

featuring...

Birkenstock, OOfos, Fly London, Taos, Pikolinos
and so much more. . .

shoebox
and **CO.**

Active lives depend upon healthy feet. At Shoebox and Co., we know proper footwear is essential. Our buyers take great pride in choosing purposeful products that function seamlessly with the foot's anatomy.

We carefully select each brand with attention to the utmost quality, design and function for daily life. Our mission is to offer you a curated collection of the world's finest footwear for all of life's walks.

journey well

24 Ocean Avenue
Kennebunkport Maine
207.468.6387

shoeboxandco.com

shoeboxandco_kpt

Let it Bee Tea

The Weathered Rose

THE SHOPS
at CAPE NEDDICK


**Come see
our
4 new shops!**

Open every day 10-6

Figgy & Fern


MerSea Lili!

The Shops At Cape Neddick 1300 US Rt One . Cape Neddick . Maine 03902
207-363-2500 . theshopsatcapeneddick.com



Americana
WORKSHOP

THE AREA'S PREMIERE
ANTIQUE & CUSTOM FURNITURE SHOP



111 York Street (Rte. 1), Kennebunk
207-985-8356 • @americana_workshop
www.AmericanaWorkshop.com

Falling in love with fall

by Jo O'Connor

The fall season is the most enchanted time of year. It's the sounds of rustling leaves in the wind; the flickering glow of a carved jack-o-lantern; an overflowing cornucopia. Undoubtedly, autumn is a time of harvest and abundance. Go ahead: pick up a few sizable rounded mums, gorgeous gourds and bags of Halloween treats.

Layer up and get out your cable-knit and cashmere sweaters. Choose from fashionable buffalo-plaid jackets or flannel gators. Bring out your leggings, Bean boots, peacoats and woolen socks too. Say hello again to your suede boots, leather jackets, cozy scarves and warm hats.

Don't forget the tastes of autumn: It's the fresh hops found in seasonal brews, darker beers and hard cider. Red wines enter the scene again – especially Beaujolais. Three words: Pumpkin Spice Lattes – OKAY – everything pumpkin. Caramel apples on a stick. A creamy, warm bowl of squash soup. Pies, pies, pies – apple, pecan, blueberry.

Time to tuck away your Adirondacks, rake and blow your leaves, plant your bulbs and stack your cord. As you finish packing away those summer duds, you may get a waft moth balls and cedar, then you know it's fall.

Open up your flue, crumple up some newspaper, add kindling, strike a match, pump your neglected bellows and stare at the mesmerizing fire.

As the V formation of Canadian geese honk their adieus and head south, please know it is an enchanted time. So bundle up and jump in a fresh pile of leaves, soak in the rich crimson, copper, amber and stunning orange foliage, start training for a Turkey Trot and drink in the last warmth of the sun. 'Tis the season.





morph
Gallery & Emporium
whimsical • elegant • unexpected • cherishable
155 Port Road, Kennebunk 207-967-2900



MEN'S & WOMEN'S CLOTHING • ANTIQUES • BOOKS

Outta the Box
8 York Street, Kennebunk

Open 7 days a week
9am-4pm

Donations accepted
Saturday, Sunday, Monday
Call ahead preferred
(207) 604-5050

thriftmaine.org
100% of proceeds benefit The New School - TNSK.ORG

YARNS • HOME DECOR • JEWELRY

ACCESSORIES • FURNITURE • FABRIC

CHILDREN'S TOYS • HOUSEHOLD LINENS

207-967-9989



FINE PRINT
BOOKSELLERS

Best Sellers
Maine Authors
Children's Books

Port Walk, Dock Square, Kennebunkport

Call Store
for Updated
Hours

JAK

KENNEBUNKPORT

CLOTHING - JEWELRY - ACCESSORIES



25 DOCK SQUARE
WWW.JAKDESIGNS.COM
HAND MADE IN THE USA

farm
+
table

**COASTAL MAINE'S
PREMIER
GIFT GIVING
DESTINATION**

**CURATED FOR THE
FARM TO TABLE LIFESTYLE +
EASE OF ENTERTAINING**

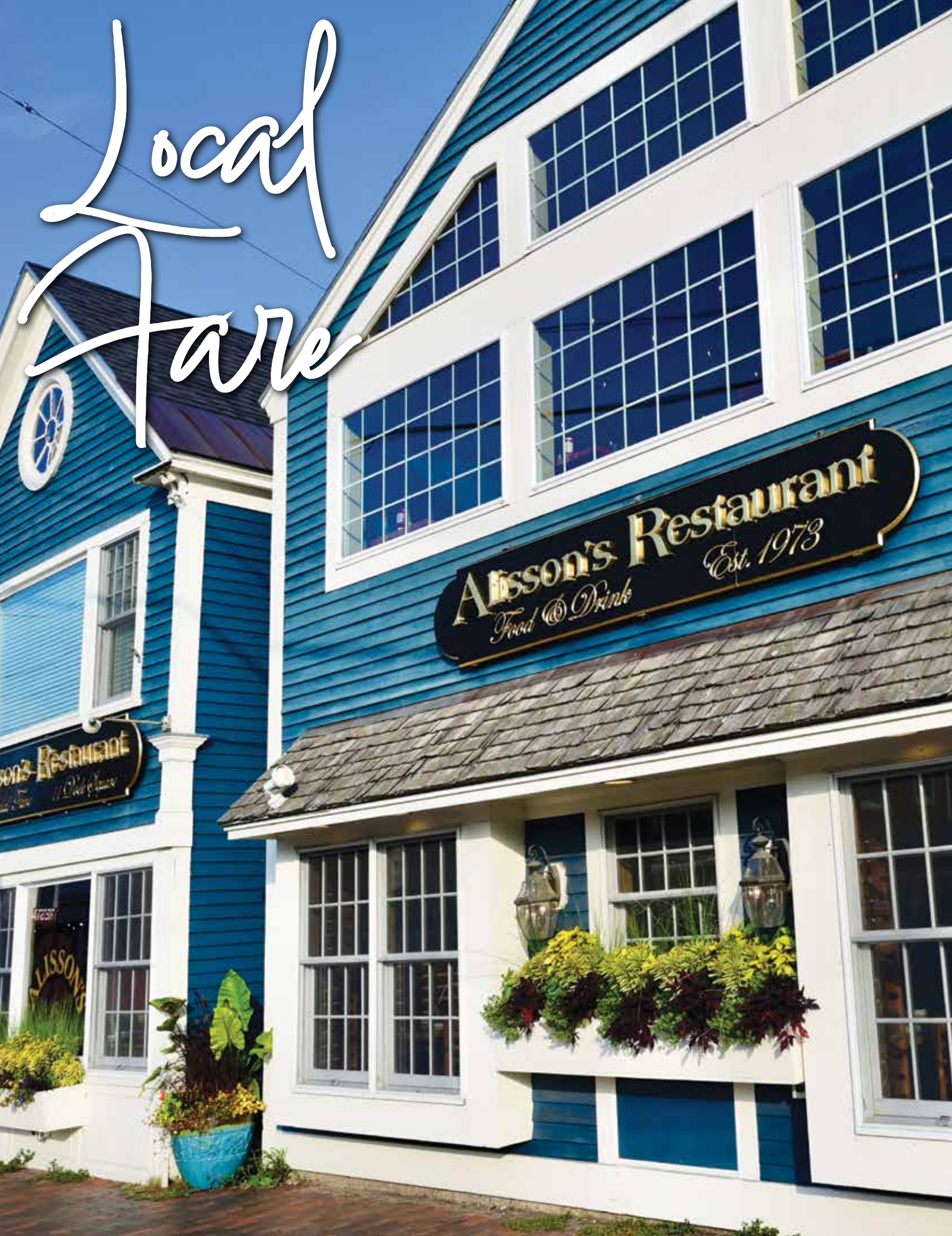
**SMALL BATCH MAKERS +
CREATORS**

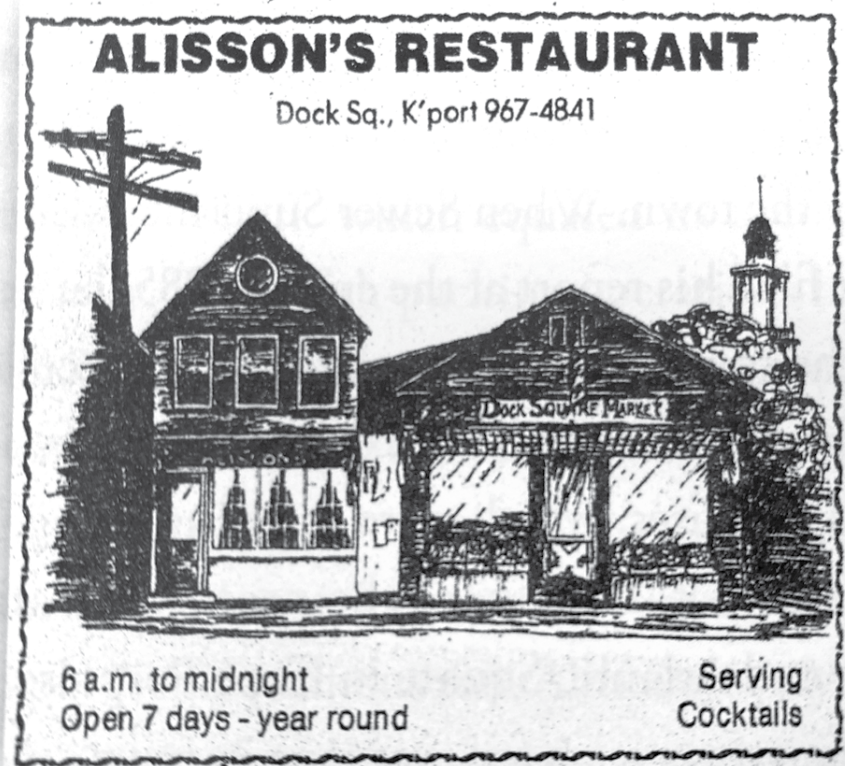
**FIND US ON FACEBOOK +
INSTAGRAM**

**8 LANGSFORD RD
KENNEBUNKPORT
(207) 604-8029**



Local Fare





Tourist News ad, 1982.

Happy birthday, Alisson's! 50 tasty years!

Four generations worked together to make this family restaurant in Kennebunkport a favorite spot for visitors and residents

by Valerie Marier

Kennebunkport, Maine, was a sleepy seaside village of 2000 residents in the early 1970s but Francis and Bea Condon had a hunch things were about to wake up. Their timing was astute.

Condon, then in his mid-50s, had just retired from running a successful shoe manufacturing business in Biddeford. His wife Bea worked at Kennebunk Beach Realty with the legendary Norman Merrow. When she told her husband that an "interesting property" had come on the market, Condon was intrigued.

That property included two adjacent businesses hugging Dock Square, the heartbeat of the Port. One was an 18-seat restaurant called Chat and Chew. Immediately next door was Smith's Market, an in-town grocery. "Dad enjoyed being with people," Condon's daughter Pam Padget recalled. "The idea of owning those businesses and becoming a grocer and restaurateur appealed to him."

On November 13, 1973, the Condons purchased the side-by-side buildings. They changed the name of the grocery to Dock Square Market and expanded the seating capacity of Chat and Chew to accommodate 35 customers for breakfast and lunch. And while Chat and Chew was a cute name, the Condons opted for new label for their little eatery.

They held a family contest. Fran Condon's son Mike, recalls, "Alisson was the oldest grandchild. My brother Scott was quite musical and frequently sang a rendition of Arlo Guthrie's 'Alice's Restaurant' to her, but he used her name instead. We all kept humming the tune because it was so catchy, and ultimately decided Alisson's would be the perfect name for our restaurant."

-continued on next page

Photo opposite page: Alisson's is open year-round and is an especially popular spot in the spring after the long Maine winter has finally thawed. (Photo by Bob Dennis) Photo above: An early advertisement for Alisson's Restaurant when it was open for business from 6 AM to midnight. Photo courtesy of *History of Kennebunk, Maine* by Joyce Butler

For several years, Fran and Bea Condon's children – Pam, Scott, Mike and his wife DeeDee – helped run the two businesses. Pam recalled, "We opened the restaurant every day at 6 AM to accommodate local fishermen. During hunting season, we opened at 5 AM. We served delicious blueberry muffins and operated with a staff of two to three waitresses, including Heidi Maynard who still lives in town."

DeeDee Condon added, "Dad sat in a recliner chair on the second floor, supervising and enjoying it all, and helping out with little 'fix-it' problems. But he always had a clever and caring eye. When he noticed there was a line out the front door, he suggested we serve coffee to the waiting customers."

"Dock Square Market delivered groceries throughout the village," Pam said. "Pete Latourneau had a station wagon and he'd head out to Walker's Point and other homes along Ocean Avenue with our meats and veggies. But over time we all realized that a bigger restaurant might be more profitable and less labor intensive. Plus, the Port's new parking restrictions were making it difficult for people to stop and pop into the market."

Eleven years after Fran and Bea Condon purchased the properties, the second generation bought and consolidated the two businesses. They closed Dock Square Market in 1984 and used that larger space to expand the 35-seat mini-restaurant to one that could accommodate 135 people. Mike said, "We added a bar and pub area on the main floor and a 50-seat dining area upstairs which frequently rented out as an event space." Pam served as the accountant, paying bills and assessing daily sales in her second floor office, while Mike and DeeDee supervised "downstairs," looking for ways to make the restaurant attractive to visitors and locals.

DeeDee enjoyed hostessing and greeting customers to Alisson's. She also became known to the staff as "the final discriminating eye" on what was carried out through the swinging kitchen doors. One day, then bar manager Regan McLaughlin spotted DeeDee inspecting a

tray of soups. Regan said, "DeeDee took one look, wrinkled her nose and immediately ushered the waiter back to the kitchen where she said to the cook, 'Let me show you how to make a decent onion ring.' She was a general but a nice one!"

"From the very beginning, our goal was to make Alisson's a family-friendly restaurant that served casual and classic Maine fare at reasonable prices," Mike said. "We were always open to new ideas. At the time I was also a commercial pilot and one of my routes was to Buffalo, New York. One night when I was there, I sampled 'Buffalo Wings' at a local pub and came back to Maine insisting we add them to our repertoire. They're still on the menu today!"

Ultimately, a restaurant's success hinges on the food. Alisson's notched its positive reputation by serving delicious home-style meals, featuring Steak Teriyaki and Prime Rib. But proximity to the Atlantic Ocean enabled the restaurant to capitalize on fresh local catch, including haddock, lobster, swordfish, shrimp and clams. The Lobster Bisque and Fisherman's Platter are still hot sellers today but undoubtedly the most popular items on Alisson's menu are their prize-winning lobster rolls and clam chowder. This past year alone, from September 2022 to September 2023, the restaurant sold nearly 42,000 lobster rolls and 30,000 mugs of chowder.

Truth be told, patrons also got a big kick out of Alisson's clever menus describing their entrees and sandwiches. Two classics were "Lucious Lana Tuna" (An open-faced — never had a lift — tuna sandwich on toasted English with tomatoes, bacon and melted cheddar) and "Pita, Paul & Mary" (Chopped avocado, egg salad and sprouts carefully packaged in a pocket — little Jackie Paper loves this rascal.) Currently, "It'sAGouda! Burger" is a local favorite that invariably triggers giggles.

Running a year-round restaurant in a New England village which doubles in population during the summer is challenging. Come fall, teenagers and college kids hand in



Photos top to bottom: Ashley Padget, third generation and general manager of Alisson's, stands with her mother Pam Padget in front of the Dock Square restaurant. (Photo by Bob Dennis); One of the most special "employees" over the years at Alisson's was Emmy McClain. The family hired Emmy to run errands, or go to the bank or mail, and nearly everyday he swept the sidewalk in front of the restaurant. This painting by local artist John Gable hangs opposite the hostess station today. (Photo by Val Marier); Francis and Beatrice Condon – the first generation – made a smart business decision in November, 1973, when they purchased two adjoining buildings and companies, which were consolidated later to become Alisson's Restaurant. (Photo courtesy of Pam Condon Padget)

-continued on next page

their aprons and head back to school, leaving owners the task of finding reliable help for the long winter months ahead. Mike said, "We looked far and wide to find a good staff and I believe our friendly employees are another reason people keep returning to Alisson's. We're lucky too because many of our employees have stayed with us for years."

Have they ever! Gilbert, a white-haired dishwasher with twinkling eyes, has been scrubbing Alisson's clam chowder mugs for more than 30 years. Mike Morneault ran the kitchen for 16 years. McLaughlin, who has managed the bar and hostessed for 29 years, said, "The family always goes the extra mile to make sure we are okay. If an emergency arises, or you can't make it in because you're sick, they are more than understanding. They want to help."

Bartender Rich Winterberg has shaken cocktails and poured craft beers for 23 years at Alisson's signature oak bar. On any given day he might be serving a "cold one" to a local lobsterman, a Raspberry Cosmo to a New York City fashionista draped in an Hermes scarf, or to a retired prep school teacher in a Harris Tweed jacket who favors a spicy Bloody Mary. "Alisson's appeals to everyone," Rich said.

"And believe me, this place is an institution in town," Winterberg added. "People even recognize us when we're not here wearing our Alisson's shirts. Guys come up to me at the airport or in the supermarket, and say, 'Is it your day off from Alisson's?' One morning I was parking my new car at H B Provision when a lady pulled in next to me. 'Driving a different car, I see,' she said."

Perhaps the restaurant's most notable "employee" was Emmy McClain, a man with special needs who walked to Dock Square from his home in Cape Porpoise every morning. Pam recalls, "Emmy had worked at Smith's Market. After we bought the buildings, Dad asked him to stay on and help out. He'd pick up the mail, go to the drug store and run errands. Every day of the year, he'd take a broom out front to sweep the sidewalk." Today, a portrait of Emmy McClain by renowned local artist John Gable hangs on the wall opposite the hostess stand.

Emmy was not only part of the team, he was a revered regular by family and staff. "Emmy's Favorite" sandwich was featured on the menu ("Thinly sliced ham, turkey and Swiss with lettuce, tomato and Russian dressing. Bring your own broom!"). Each December until his death in the early 1990s, the family set up a personal Christmas tree for him in the restaurant. Nearly every customer who came in during the Yuletide season pinned a cash-fat envelope on a pine bough for Emmy.

Alisson's has grown to become one of the busiest restaurants in the Port, especially on fall and winter Sunday afternoons. (Hint: With nine flatscreen televisions tuned to Patriots, Red Sox and Celtics games, you don't have to come early to get a good seat.) The downstairs bar area is a hubbub of happy fans savoring their choice of 22 craft beers to wash down nachos, wings or potato skins. And if the games aren't your thing, cribbage boards and decks of card are available for patrons.

Especially during the summer months, Alisson's is a celebrity-spotting mecca. Countless members of the Bush family have stopped by for lunch or dinner, including their staffs (i.e., press secretaries Tony Snow and Ari Fleischer, 43's political "architect" Karl Rove). Waitresses remember the day Oprah Winfrey walked in and ordered

-continued on next page



Photos clockwise from top right: Alisson's is alive with color in the springtime. (Photo by Bob Dennis); Many would say Dock Square is prettiest during Christmas Prelude, with Alisson's gussied up in the heart of it all. (Photo by Bob Dennis); Alisson's prides itself on its hard-working and loyal staff. Here is Gilbert, who has washed dishes for more than 30 years. (Photo by Val Marier); Alisson's sells nearly 30,000 mugs of their famous clam chowder annually. (Photo by Val Marier)

a lobster roll. (They also noted that she ate every french fry on her plate, despite having just completed one of her famous diets.) Kenny Chesney, CBS commentator Jim Nantz, television personality Kathy Lee Gifford, Red Sox player Nomar Garciaparra ... Taylor Swift! The list is long and impressive.

Today, the third and fourth generations of the Condon and Padget families are at the helm, and they've had excellent in-house training. Pam's children (Alisson, Adam and Ashley) started working at the restaurant in high school, joined by Mike and DeeDee's daughters Kelly and Erin, and later by cousins Kate, Elizabeth and Melanie. "They bussed tables and helped wash dishes, coming in after school and during the summer months," Pam said. Ashley now serves as general manager, overseeing 80 employees, including her daughter Avery, and cousins Lauryn and Leah.

For general manager Ashley, the Covid pandemic was one of the "most challenging times" Alisson's has ever experienced. She said, "We were really scared. We had to lay off many of our employees but, luckily, we hired them back as soon as we could reopen. The restaurant did three months of take-out — stuffing a roll of toilet paper in each take-out bag too. We set up a big tent in our back parking lot. Our waitstaff walked seven miles a day going from the kitchen out to the tent and back, toting large trays of fried clams and burgers. Finally, we were allowed to have 50 seats back inside. Those were tough times but we made it."

On its half-century birthday, Alisson's is more than "making it." Ashley Padget believes it's because "We are who we are: a family working together, diligently and creatively, to make a reliable and successful restaurant. We stayed true to our roots. We didn't try to be anything other than a fun local spot where people could have a delicious meal."

Mission accomplished ... and ongoing.



Above: Four generations of Condons and Padgets have worked at Alisson's in the past 50 years. High school student Avery Mills, daughter of general manager Ashley Padget (right), stands with her mom in Alisson's main dining room. Photo by Bob Dennis

Alisson's big heart

Since the day the Condon family bought Smith's Market and the Chat and Chew, Alisson's has been recognized for serving delicious Maine food delivered by a congenial wait staff. Less well known, perhaps, is the family's generosity to their home town and surrounding areas.

Every year, Alisson's sponsors or donates to local sports teams, including Little League, basketball and other recreational activities. The restaurant is one of the key underwriters of the new athletic field at Kennebunk High School. During February and March, the family donates 10% of Wednesday's total sales to local organizations, including COS of the Kennebunks, Kennebunkport Recreation, local heating assistance, KEMS, athletic boosters, Kennebunkport Heritage Housing Trust, area food pantries and others. Additionally, they donate recipes, applesauce, butter and needed kitchen supplies to the Community Gourmet, a local effort to assist locals who are experiencing food insecurity.

"We are significant sponsors of Christmas Prelude," adds Ashley Padget, who has served as president of the Kennebunkport Business Association (which sponsors Prelude) for 10 years. She also volunteered on the Chamber of Commerce board for six years and today serves on the Kennebunk Economic Development Committee.

Recently, Alisson's became one of the major multi-year sponsors of "workforce transportation" that provides free bus rides for employees of local businesses. Pam Padget explains, "The bus runs from Biddeford and Sanford to Lower Village specifically to help local businesses find help in those towns where workers might not have available transportation to work here. It's our way of doing all we can to address the labor shortage here."

The family is just as generous with their employees. Kitchen manager Tracy McDermott recalls the time her husband became seriously ill with Miller Fisher Syndrome, a rare disorder in which the immune system attacks the nervous system. She says, "Occasionally, I'd leave Alisson's to try something different, but I always came back. When my husband got ill, I happened to be working somewhere else. That didn't matter to the Condons and Padgets. They organized a fundraiser to help my family cover mortgage payments and other necessities. We received \$20,000 — every single penny of which that was earned that night. They are amazingly kind and compassionate people."

Workin' nine to five (sometimes later) Alisson's employees speak out

"No matter how much time we spend together or how annoyed we get with each other, we are one big family. We spend way more time laughing and building friendships that go further than work." Jill

"Alisson's is filled with so much love from the big old family that works there. This restaurant is a staple of the community." Niko

"We have our ups and downs but the one constant is that we remain here. We fight like family, laugh and cry like a family, and we surely love the hell out of each other, just like family." Tatum

"The longevity of its employees is a testament to the atmosphere created by us all. Many of us have worked here for 10, 20 or 30 years. That says something." Jenn

"The Condon and Padget families are my family too. They are so giving and loving with their employees." Kitchen manager Tracy McDermott

Port Lobster Co.

Fresh Fish Daily
Lobsters
Lobster Meat
Clams



since 1953



Lobster rolls & lobster meat,
lobster mac 'n' cheese, fresh fish
– haddock, salmon, swordfish, shrimp –
clam chowder, cheddar biscuits and more!

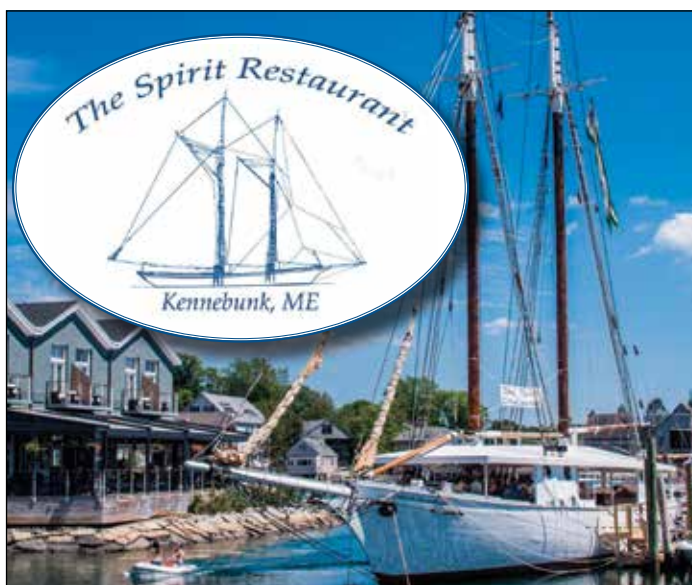
Beer & Wine Available

122 Ocean Avenue, Kennebunkport
www.portlobster.com • portlob@gwi.net
207-967-2081



Lobsters and Lobster Meat
sourced from our family boats.
Fresh haddock, scallops, swordfish,
halibut, baked goods and more!

Open 10-7 Monday - Saturday
10-5 on Sunday
(207) 204-0402 • 130 Main Street
Kennebunkport



THE FLOATING RESTAURANT

ALSO BOOKING PRIVATE PARTIES
CORPORATE EVENTS
CUSTOM MENUS
EXCLUSIVE EXPERIENCE

4 Western Avenue | Kennebunk | TheSpiritRestaurant.com



Casual Waterfront Dining
featuring fresh, local seafood
Cocktails & Sea Breezes on the Deck

A unique dining experience

Open daily
for lunch and dinner
at 11:30 AM

43 Ocean Avenue, Kennebunkport 207-967-3444

Apples, Apples and more Apples!

by *Kathy Oberman Tracy*

Move over Red Delicious, Granny Smith, Honeycrisp and Gala apples... new apple varieties are arriving on your grocery shelf this fall! There are a few new apples that have been genetically altered to slow the process of turning brown, and to taste sweeter and juicier with more crunch in each bite. They also last a lot longer in your crisper drawer. Just like the traditional varieties, these new apples are great for baking, cooking and just plain eating.

Here are a few top new varieties aptly named to draw your attention while wandering the produce aisle:

SnapDragon - grown exclusively in New York State and developed by Cornell University, a very sweet, juicy and crunchy apple descending from the HoneyCrisp.

Juici - you guessed it, it's juicy and holds up well for an extended period of time.

Cosmic Crisp is the HoneyCrisp competitor but a little less expensive and sweeter.

RubyFrost - a baker's friend and fabulous to just eat, this apple has a gorgeous ruby red color.

Pinata - is best as an eating apple. It descends from the Golden Delicious.

While these new apples sound enticing, the jury is still out on GMO foods. Biotechnology allowing for genetically altered food – apples in this case – has been approved by the FDA and the USDA. The choice is yours.

Planting and growing apple trees in Maine is ideal. There are many varieties to choose from that do well in the Maine climate. What they need is good air circulation, sun, deep rich soil that drains well, and protection from the wind. A gentle slope is best for planting apple trees as it lends to the drainage, air circulation and sun for all. You will need to plant at least two different varieties to ensure cross-pollination to produce fruit. To protect the trees during winter it is best to add additional mulch around the base of the tree to prevent the root system from freezing.

Buy your trees from a reputable source, preferably a nursery that has taken the time to cultivate the young tree, before you buy and plant it. Doing this will ensure a sturdy tree with good limbs already formed, and is disease resistant. You just might be able to forgo the rule of waiting two years before you can pick apples.

Here are a few varieties that do well in Maine: the top three are Cortland and Macoun, two red apples, and Northern Spy, a tart, crisp apple much like a Granny Smith.

An apple a day keeps the doctor away! Apples are a great source of vitamin C, potassium, antioxidants and tons of fiber. These nutrients have been found to help in lowering blood sugar, which helps to protect against diabetes. Plus, the amount of fiber helps to clear your colon, protect against heart disease, and keeps you feeling full longer, which helps with weight loss.

The best part of eating apples is that they taste great. Like many fruits, they are multi-talented and can be cooked into either sweet or savory dishes and baked goods. When pressed, apples make the most delicious drinks: apple juice or apple cider. Of course, you can then use your apple juice/cider to make fun mocktails or cocktails. Just add a little lemon, vodka, rum or bourbon and club soda and you are on your way to a great drink.

Bourbon Cider Mule

3 ounces Bourbon
6 ounces Fresh Apple Cider
1 teaspoon Fresh Lemon Juice
3 ounces Ginger Beer

In a cocktail shaker filled with ice, add the bourbon, apple cider and lemon juice. Shake for 1 minute, then pour into a fabulous glass and top with cold ginger beer. Garnish with a lemon wheel.

Apple Recipes

Pink Applesauce

Ingredients

3 lbs Red Apples of your choice, quartered and cored
- leave skin on
½ cup organic Apple Juice
½ cup Water
¼ cup Sugar
Pinch of Cinnamon
2 Tablespoons fresh Lemon Juice

Directions

Bring the apples, apple juice, water, sugar, cinnamon and lemon juice in a non-reactive covered pot on medium-high heat to a boil, stirring occasionally. Reduce heat to a simmer and allow the apples to simmer for another 20 minutes or so until they have broken down. Run the apple mixture through a food mill, chinois or fine sieve to remove the apple skins. If the apple sauce is still very watery you can return the apple sauce (without skins) to the pan and continue to cook on a medium-low heat, stirring often until the sauce reduces to your desired thickness. Allow the sauce to cool before storing it in an airtight container in the refrigerator for a week or two.

Apple Cranberry Chutney

Ingredients

2 Tablespoons Olive Oil
3 Tablespoons minced Shallots
4 sprigs fresh Thyme or 2 teaspoons chopped fresh Sage
½ cup Water or Apple Juice
2 Apples, either Granny Smith or HoneyCrisp, peeled, cored and diced small
1 cup fresh Cranberries
½ cup minced Candied Ginger
2 Tablespoons White Balsamic Vinegar
Salt & Pepper to taste

Directions

In a medium saucepan, heat the olive oil and butter over medium-high heat until butter has melted. Add the shallots stirring to coat and add the thyme or sage, and continue to stir until the shallots are just tender. Deglaze the pan with the water/apple juice and add the apples, cranberries and candied ginger. Stir often and bring to a boil, reduce heat to a simmer and add the vinegar, salt and pepper. Continue to simmer until the mixture thickens and becomes almost jammy. Serve chutney immediately as condiment to pork or chicken dishes. Allow to cool completely before storing it in the refrigerator for a week.

Baked Apples

A wonderful fall dessert, they can also be served for breakfast. Serves 4.

Ingredients

4 Apples: HoneyCrisps, RubyFrost, Red Delicious or Golden Delicious
1 Tablespoon Lemon Zest
¼ cup Brown Sugar
2 tablespoons Unsalted Butter - melted
½ teaspoon Cinnamon
Pinch Kosher salt
2 Tablespoons Raisins - optional
2 Tablespoons roughly chopped Pecans - optional

Directions

Pre-heat oven to 350 degrees.

Wash and core each apple. In a small bowl, mix together melted butter, brown sugar, lemon zest, raisins and pecans. Fill the center of the apple with the mixture and bake in a baking pan for 15-20 minutes until the apples are just soft when pricked with a fork.

Alternatively:

Apples, peeled, cored and then diced, can be mixed in a medium bowl with the melted butter, brown sugar, lemon zest, cinnamon, raisins, pecans and pinch of salt. Fill 4 to 6 buttered ramekins and bake at 350 for 15-20 minutes until the apples are just soft. Serve warm for as the first course for breakfast.

Warm Apple and Red Cabbage

Ingredients

2 Tablespoons Olive Oil
2 Tablespoon Butter
4 cups thinly sliced Red Cabbage
½ medium Red Onion, thinly sliced
2 Apples, perhaps SnapDragon or Cosmic Crisp, peeled, cored, sliced into eighths
¼ cup Red or White Wine Vinegar
1 teaspoon Sugar
½ teaspoon Fennel Seeds - optional
Salt & Pepper to taste

Directions

In a large skillet, heat the olive oil and butter until melted over medium-high heat. Add the cabbage and onions, stirring often. Cover the pan with a lid as this will help the cabbage soften faster, until just tender. Reduce heat to medium and add the apples and fennel seed (if using), saute them until just tender and then add the vinegar, sugar, salt and pepper, stirring constantly until the vinegar has evaporated just a bit and the cabbage mixture is completely coated for about 5 minutes. Serve immediately or store in an airtight container in the refrigerator for one week.

capeporpoisekitchen.com

207.967.1150



CAPE PORPOISE KITCHEN
great food to go

GOURMET MARKET OPEN YEAR ROUND



we
CATER
your cravings...
and your dinner too

chef-prepared breakfast, lunch and dinner to go
bakery, deli, wine, cheese, gift baskets
full-service catering available

1 Mills Rd | Cape Porpoise ME 04046



Joshua's: looking back, looking ahead

The story of a beloved Wells restaurant

by Dana Pearson

Looking out from his farmer's porch across the lawn toward the herb garden, he said he had cooked for 19 the previous week. But it was not like any of the dinners he'd been preparing for nearly 20 years. For one thing, it was for old friends, not customers. And for another, it was in Camden, not at his eponymous restaurant in Wells. Because, as anyone still smarting from the monumental decision knows, Joshua's is closed. It has been since the last meal was served on Saturday, October 29, 2022.

That meal in Camden was a win-win for Josh Mather. As long as the chef-owner was running his popular restaurant, refusing invitations was a way of life; the list of parties, weddings, gatherings, concerts, and other special events that he couldn't attend was painfully long. The other reason Josh enjoyed that meal so much may be obvious:

"Cooking is everything," he said matter-of-factly. "I'm always thinking about what to make next."

So why would he shutter the deep red Colonial on Post Road where he and his crew had been making diners happy for two decades? How could he leave the kitchen he had designed and

built to suit his needs as a chef? What could possibly have led to him to cease pan-roasting Atlantic haddock with a caramelized onion crust, a signature dish that he had perfected over the years?

As with most big decisions, this one had no one reason. Several of them had accumulated and intensified until, as Josh said, "It was decided upon by the three of us together, walking through the dining room, me and my folks,



and I just said, 'We have to close.'"

Of course, that decision – made last August – was made by Josh and his parents. Mort and Barbara Mather were key players in the restaurant's history, and not just for the simple and profound reason that they made Josh. The way they've lived their lives had an impact on how Josh chose to live his. And their influence started a long time ago.

-continued on next page

Photo top: Mort and Barbara Mather have been enjoying their post-Joshua's life by dancing to Broadway showtunes and relaxing at their antique Cape in Wells. (Photo by Dana Pearson) Photo above: Joshua's, housed in a 1774 Colonial on Route 1 in Wells, opened in July 2004 and closed in October 2022. (Courtesy photo)

The road to Joshua's

Barbara and Mort nearly became restaurateurs themselves. Though they bought Easter Orchard Farm, which they still live in today on Bald Hill Road in Wells, back in 1969, they didn't move into it permanently until 1972. That's because there was somewhat of a detour, which Barbara, a self-described "child of the '60s," said was typical of the times.

She was sitting beside Mort on the stone patio behind their house. The land falls away from the back of their beautifully maintained antique Cape, providing a sweeping and cinematic view of the 10 acres of field and gardens that form a small part of their mostly wooded farm.

"Opening a restaurant is an idea not entirely foreign to us," said Mort, noting that they had almost bought one in Ogunquit in 1970. Barbara said the "let's open a restaurant" conversation was popular around their dinner table, but so was the "nah, that's too hard" conversation. The detour came that same year over a game of bridge in New York with friends, when one of them suggested that Mort manage his bar in Old San Juan. So he and Barbara packed up, rented out the farm, and headed to Puerto Rico, where they'd celebrate their first wedding anniversary.

Upon returning from their two-year experiment, from which they learned they no longer wanted to open a restaurant, Mort and Barbara started a family with two children, Josh and Caitlin. Being among those of their generation desirous to get back to the land and grow their own food, they also started a farm. Mort grew vegetables and herbs which, along with homemade specialties like fudge pie, he'd deliver to Maine restaurants.

Josh would accompany his father on these trips, which had an effect. "I'd draw pictures of restaurants," he said, "with the restaurant on one half, and my house on the other," which would prove to be a fine example of manifestation.

Barbara used to lunch frequently with her mother at a Wells eatery called The Hitch. Having become acquainted with the owner, Barbara asked her to get Josh a job there, which she did. "He loved it," said Barbara. So began his career.

He worked at various fry houses in Wells and Ogunquit throughout his teen years, then took a two-year detour doing construction work. Josh, then 19, went out to Eugene, Oregon to work as a dishwasher at a popular restaurant called the Oregon Electric Station. He quickly ascended the ranks and became executive sous-chef, managing 50 people in the kitchen and overseeing special events, parties and catering.

After not knowing what he'd do with his life for many years, he finally knew.

"The light came on at some point," he said. "I finally figured, OK, I know what I'm doing here."

When his parents came out to visit, when they learned their son was on a certain path.

"We were out on the loading dock, talking with the executive chef, just before service," said Mort. "He stopped the conversation and said, 'One thing I wanted to say: being a sous-chef is not about cooking, it's about managing people.' He pointed to Josh and said, 'He's the best I've ever had.'"

Barbara and Mort had been wondering when Josh would return back east. When he finally did in 2001, at the age 27, it wasn't under the best circumstances, as he had just suffered a terrible back injury while playing basketball (the injury would plague him for 17 years, until a full fusion of his spine – a 10-hour surgery involving titanium screws and cadaver bone – brought some relief).

Moving back to Wells, Josh quickly found employment, most notably in Ogunquit at 98 Provence, a high-end French restaurant, and Five-O, where he convinced the owner to give him a shot at being the executive chef. It was an eyebrow-raising request from a man who, at the time, was a waiter, but the owner asked for a sample menu from Josh, who won him over.

"It was at Five-O where I showed my parents I could be an executive chef," said Josh, who started his famous haddock dish there. It was also at Five-O where Josh worked on his business plan for running his own restaurant someday.

"He was living in a crappy old trailer up the road, and he'd sit in our kitchen and talk about his vision," said Barbara.

"He'd talk about how he'd do it differently," said Mort. "To his credit, he wasn't dumping on them, he was just showing what he was learning."

By 2004, Josh was ready.

Love at first sight

An actor at the time, Barbara was standing in for Joanne Woodward on the Waterville set of *Empire Falls* when she received the call.

"I had looked at other properties with him," said Barbara, who was absent when Josh went to check out a house on Route 1 in Wells with his father. "He called me and said, 'Oh Mom, this is it.'"

The 1774 building was overgrown with bittersweet and lacked a parking lot, but Mort could see it as a restaurant as soon as he entered. So could Josh. It was obvious to them where the dining rooms and bar would be located, and how the run-down 1950s addition out back would have to be torn

-continued on next page



Above: Josh Mather and his father Mort brought as many vegetables and herbs as possible from the family farm in Wells to their restaurant. Courtesy photo

down and replaced with a new kitchen. When she finally saw it, Barbara likewise recognized its potential, but was leery about its Route 1 location, as Josh's plan had been to create a destination restaurant. In the end, that wouldn't be a problem.

"My parents were willing to risk the farm," said Josh. And they did. Literally. The collateral from Easter Orchard Farm and a Small Business Association loan allowed Josh to purchase the \$400,000 property, to which they added the porch dining area, bathrooms, and kitchen. It would be a true partnership, with Josh in the kitchen, Barbara out front handling reservations and other matters, and Mort – who would often chat with the guests – providing fresh vegetables and herbs from the farm.

"When we opened on a Saturday night in July of 2004, we served 35 diners," said Josh. "By 2019, if it was 135 dinners, it was incredibly slow. We usually served 160 to 200 meals a night."

But it took a while to get to those numbers. At first, it was understandably slow. Sleeping in a second floor bedroom of the restaurant, allowing himself a weekly salary of \$475, Josh worried.

"Dad would say, 'It's going to be fine'," said Josh. "When we first started, we'd have zero customers on a winter's night. He'd say not to worry about all that, but I'd worry." With good reason: Josh said he came within \$5,000 of bankruptcy that first year (and would finally pay off the restaurant only last year).

"I always knew it was going to work," said Mort. "Within the first year, word of mouth was getting out there."

It was well deserved word of mouth, too, as everything at Joshua's was made from scratch. That included 40 to 50 daily loaves of bread, all the stocks (from which soups, sauces, and reductions would be created), the mind-blowing mint chocolate chip ice cream (using mint planted by Mort in the 1970s for Tom's of Maine), maple syrup from their trees, and honey from hives overseen by "a fourth-generation honey guy," as Josh called him, mostly used for his anadama bread.

Josh had been raised to appreciate homemade (and homegrown) food. But its production involved an intense work schedule, so that he would typically arrive at the restaurant at 11AM and go home 12 hours later. Even when he gave himself a day off – which was rare – that meant he only worked around five hours. The restaurant was everything. For a while.

A family affair

The family dynamic shifted 12 years ago when Josh met LeeAnne Schoenfeld. After their second date, Josh said, "I never looked back." They married in December 2012. Josh calls LeeAnne "a positive force in my life," and credits her with saving his life; a nurse practitioner at Exeter Hospital, she guided Josh to the back surgery that removed the "indescribable pain" that often made him unable to move or talk.

They had two children – Benjamin, now 8, and Aleah, 6 – and built a house on land that had been part of Easter Orchard Farm; Josh cut a path through the woods for easier access to Mort and Barbara's house and the vegetable gardens. Life continued for the crazy-busy restaurateur, though, and he rarely – if ever – had time to spend with his family. It tore at his heart not being around to see his babies growing up.

"Last year, my daughter started kindergarten," said Josh. "I'd drop the kids off at school, then I'd see them the next morning. I wouldn't see them on Saturday because of work, but I'd try to see them Sunday...but that didn't happen much."

Josh wasn't the only one bothered by his hectic work schedule. Barbara recalled a time last year when Aleah said to her brother, "I know how we can get Dad to close the restaurant: We can mess it up." And Benjamin said, "No, he'll just clean it up."

-continued on next page



Photos top to bottom: Aleah and Benjamin enjoy some facetime with their father in the kitchen at Joshua's last year. (Courtesy photo); Josh Mather credits his mother Barbara for having set the tone at Joshua's and making it "a magical place." (Courtesy photo); Since closing Joshua's last fall, Josh Mather has been able to spend plenty of time with his wife LeeAnne, daughter Aleah, and son Benjamin. (Photo by Dana Pearson)

Everything changes

"I thought I'd do it for a year," said Barbara of her involvement with Joshua's. "Then it was five years. Then it was, 'OK, till I'm 65.' Then it was, 'OK, till I'm 70.' I tried to step back a couple of times."

And then the pandemic hit early in 2020, and everything changed. Joshua's was one of countless restaurants to feel the gut punch. The Small Business Administration's Paycheck Protection Program loans provided some relief against the precipitous drop in revenues. Josh used some of his funds to create a stylish outdoor dining space under a massive tent out back; however, "We lost money on it."

When indoor dining returned that September, with limited seating due to distancing, Joshua's was still losing money (though it would break even in its last year). And losing staff, too. As Josh said, "People left because their lives changed." His beloved crew, which he called "irreplaceable," truly could not be replaced; their ranks dwindled from 35 in 2019 to nine by the time he closed in 2022. One of those who left was sous-chef Chas Beymer, who had been a business partner for several years. "He's a fantastic cook," said Josh, "and he's still a big part of my life."

Josh could only find one person to hire as restrictions slowly lifted. To this day, anyone going out to eat knows that many restaurants are still understaffed.

While Mort continued as bookkeeper, Barbara occasionally helped with reservations, which became somewhat of a nightmare. With a digital system, reservations could be received just after midnight; however, with even more limited seating due to understaffing, it was unavoidable to disappoint someone who had called and left a message at 12:15AM, because someone else could have called with the same request at 12:01. And then Barbara and Josh had to respond to more than 100 messages over the next couple of days.

"I couldn't keep Joshua's as it was," said Josh. "I couldn't keep doing what we were doing. I had to shut the door. I didn't know what else to do." On top of that, "My parents kept coming in because they knew I needed them. And they had to retire."

And Josh knew that his wife and children needed him. It had all become too much. Josh – and Joshua's – had reached the tipping point.

Closing time

I knew it was time, but all the memories, the challenges overcome, the time building a restaurant that has touched so many; I just couldn't believe I was walking away.

So wrote Josh in an emotional letter to his crew in August 2022.

"We all were just crying," said Josh. "And we still had two months to go."

The plan was to keep the decision secret until the last night of October 29; Josh, intent on focusing on the job until the end, was not keen on fielding endless phone calls and enquiries. However, word leaked out in the final week.

"It was a beautiful time," he admitted, "but crazy, talking with all the old customers." He often thought what others

must have been thinking: "Nobody closes their restaurant when they're doing well. I'm taking a leap of faith."

After the last meals were served, the Mathers joined the staff in the bar for toasts. Josh said he singled out his mother for praise, saying, "The person who deserves all the thanks was my mom, because she set the tone and made it a magical place." Josh said he went home at midnight, but Mort and Barbara stayed until 2AM, because "they're always the last to leave a party."

And then something odd happened. Josh had time. He had time to be with his wife and children. With LeeAnne working Monday through Thursday, they now had long weekends together. He was able to go swimming in the ocean. He could go to parties and weddings. He could coach his son's Little League and daughter's T-ball teams. He could read [[The Night Before Christmas]] to his kids on Christmas Eve, when the restaurant was usually open.

"I've never known him like this," said LeeAnne of the changes she's witnessed.

"A great joy of the past 10 months is seeing our son with his children, being a dad," said Barbara. "It fills my heart."

It took the closing of Joshua's for Barbara to fully realize how stressful it had been.

"My hands are in the soil again," she said, "and I'm cooking for Mort again. And we're just saying 'Yes' to things." She said her daughter Caitlin's two teenage children have noticed their new state of relaxation, claiming it was "the first time we'd been completely present."

Josh was enjoying preparing meals for family and friends; after all, "Cooking is everything." Being a full-time dad has been tremendously rewarding; however,

as the months since closing Joshua's rolled by, he became keenly aware that LeeAnne was the sole provider for the family. He began to think he had to do something, that he couldn't retire just yet. But what would that be?

Looking ahead

"I really want to do something, but I don't want to fail," said Josh, who's been working on a business plan that "revolves around being home for dinner." That plan has him opening a grab-and-go eatery that features his chicken and haddock recipes, a place that would "open a stupidly small amount of time, Thursdays and Fridays from 4 to 6." Even so, he'd work a 40-hour week, and keep things simple – no employees, no linen service, no credit card transactions.

"I want the freedom to make what I love, and sell enough to make it work," he said. "I get nervous about it. There's inherent risk. But I have 3,000 Facebook followers and I know there are lots of people who'd like to have that haddock one more time."

Meanwhile, next door, his parents will be drinking wine, watching sunsets, and dancing to Broadway show tunes. Mort said he regularly walks, reads, and does yoga. While sitting on the patio, his back to the gorgeous vista of fields, gardens, and woods, he's asked if he has any immediate plans for the future.

Smiling, he said, "Turn my chair around."

dana@touristandtown.com





Preserving, revitalizing and expanding the tradition of
the Maine Needham ... Maine's Potato Candy

MaineNeedhams.com



*Celebrating the first annual Maine Needham Day
in Wiscasset on September 30, 2023.*
For more information, visit MENeedhamFest.com

NOW OPEN!

The Rococo
Dessert Bar

Visit Us:
8 Western Ave.
Kennebunk, Maine
(207) 835-1049
RococolceCream.com

FEDERAL JACK'S
RESTAURANT • BREW PUB • KENNEBUNKPORT

BREWS & VIEWS
PROUD TO OFFER MAINE'S FAVORITE
CELEBRATING 36 YEARS OF BREWING WORLD CLASS ALES

Below Federal Jack's
Kennebunkport Brewing Co. Shipyard Store
207-967-1261 • www.kbcshipyardstore.com
Free Brewery Tours and Tastings!

- Shipyard Bottles • Pugsley Signatures
- Nautical Gifts • Logo Wear
- KBC Growlers • Kegs
- Toys and Books

Mon.-Fri., 10-6 • Sat.-Sun. 9-6

GREAT MAINE GIFTS & SOUVENIRS

First Brew Pub in York County • Birthplace of Shipyard Ales • Brewery Tours • Fresh Beer Brewed Daily • Always a mix of Shipyard and KBC Originals • 7 Year-Round Ales, Monthly and Weekly Seasonal Ales Monthly Menu with Beer-Infused Recipes and Pairing • 11 AM-12:30 AM

INSPIRED FOOD • HAND CRAFTED BREWS • LIVE MUSIC

Shipyard Shops • 8 Western Ave • Lower Village, Kennebunk • 207-967-4322 • www.federaljacks.com

Shipyard Shops
8 Western Avenue
Lower Village, Kennebunk
207-967-4322
www.federaljacks.com

INSPIRED FOOD • HAND-CRAFTED BREWS • LIVE MUSIC • GREAT MAINE GIFTS & SOUVENIRS



Agency Liquor Store



Best beer selection in 3 states

6 humidors of Premium Cigars

Open Sunday 10-5, Monday-Saturday 9-8

207-641-8622

Hannaford Plaza, Wells

www.TullysBeerandWine.com

The Pilot House RESTAURANT



**Eat, drink & enjoy.
Like a local.**



**In the heart of town,
near Dock Square
4 Western Avenue, Kennebunk**



It's THAT time again... Break out the Pumpkinhead!

If you like craft beer and you like pumpkin-flavored things, this special fall brew is for you!

Every September through November since 1995, the Kennebunkport Brewing Company and its sister company Shipyard Brewing Company in Portland have released its Pumpkinhead Ale. And it has been a top-seller.

Pumpkinhead is described by Shipyard Brewing Company as "a crisp, refreshing wheat ale with delightful aromatics and subtle spice flavor."

"To celebrate the fall season," says SBC on its website, "we enhance the pumpkin flavor with a proprietary blend of spices including cinnamon and nutmeg."

"A proper pint of Pumpkinhead," says SBC, "is served in a pint glass rimmed with sugar and cinnamon and often accompanied by a shot of spiced rum or vanilla vodka." Tins of Pumpkinhead Rimmer are sold on SBC's website.

SBC also offers on its website some Pumpkinhead drink recipes and even some food recipes – goodies such as Pumpkinhead Cupcakes, Pumpkinhead Pancakes, Pumpkinhead Pumpkin Pie, Pumpkinhead Whoopie Pies, Pumpkinhead Chili, and Pumpkinhead Orange Cranberry Sauce.

FMI shipyard.com/beer/pumpkinhead



The Rococo revolution continues in Kennebunk...

The highly anticipated Rococo Dessert Bar has officially opened! Nestled next door to Rococo's flagship scoop shop at 8 Western Avenue, Kennebunk, this elegant new space features a full-service bar and plated desserts.

Menu highlights include signature cocktails, wine, locally sourced beer, mocktails and coffee drinks. Decadent desserts range from adult milkshakes, classic soda floats, creative afogatos and desserts inspired by our ice creams.

Rococo's signature line of desserts features some of Rococo's most well-known ice creams such as Goat Cheese Blackberry Chambord, Amarula Praline, Dark Chocolate, Salty Sweet Cream, Thai Tea, Horchata Rum Cake and Lime Lemongrass Sorbet.

The Dessert Bar is open Thursday through Sunday 5 PM to 10 PM at 8 Western Ave in Lower Village, Kennebunk. Reservations are not required.

FMI (207) 835-1049; RococolceCream.com

The background of the advertisement is a close-up photograph of a dish in a blue bowl. The dish appears to be a salad or a vegetable medley with a seared piece of fish or chicken on top, drizzled with a yellow sauce. The ingredients include green leafy vegetables, purple onions, and yellow potatoes.

BANDALOO
ARUNDEL, MAINE

a **LOCALLY SOURCED
GLOBALLY INSPIRED
ORGANIC EATERY**

**WINNER
2022
BEST
of the
207**

**ALL AROUND
RESTAURANT**

**WINNER
2022
BEST
of the
207**

**VEGAN
VEGETARIAN**

**1200 PORTLAND RD. ARUNDEL, ME 04046
207-967-4994**

**BANDALOORESTAURANT.COM
@BANDALOO_RESTAURANT**

Tried-and-True Carrot Soup

(Kennebunk Beach resident Sandy Janes said, "I don't always stick to the correct portions. If I need more servings, I'll add more broth. You can't miss with this one!")

Ingredients for 6 generous servings:

1 lb. carrots, peeled, cut into pieces
2 leeks, white part only, washed, cut into pieces
1 lb. potatoes, peeled, diced
7 cups chicken broth (add more to broth if too thick)
1 tsp. fresh minced ginger
3 1/4 tsp. cinnamon
1/4 tsp. allspice
1 cup cream ("I only add if serving soup for a dinner party; otherwise, we prefer 'brothier' soup.")
1 dollop of sour cream ("I only add this for company")
Salt and pepper to taste

Directions:

Put broth into large soup pot, add veggies and spices; cook until tender.
In Cuisinart or food processor, puree soup in small batches until smooth or to consistency you like; season with salt and pepper.
Enjoy for dinner that night or freeze. Can be made two days in advance.

Jackie's Southwestern Chicken Chowder

(I first tasted this 20 years ago at a girls' bridge night in Florida. I've made it about 10 times a year since! It freezes well — if there's anything left over.)

Ingredients for 12 servings:

2 3-lb. chickens (or 2 large chicken breasts)
1 Spanish onion
6 14-oz. cans low sodium chicken broth
3-4 jars salsa (mixture of mild and medium but not too salty)
2 16-oz. cans refried beans (no fat)
1 bag frozen corn nibbles

Directions:

Cook chicken in broth with whole onion for 1 hour, top on pot.
(Easy alternative: buy two cooked whole chickens)
Let chicken cool, then cut up and skim fat from broth.
Add chicken to broth, plus salsa, beans and corn, then simmer on stove for an hour or so.
Serve with toppings of fresh chopped tomatoes, shredded cheese, tortilla chips.



SOUP: The Ultimate Book of Soups and Stews by Derek Bissonnette is a key reference in my kitchen. Nearly 800 pages with tips and techniques, recipes for every month, beautiful illustrations; available at Amazon for under \$15.

SOUP SWAP: Comforting Recipes to Make and Share by Kathy Gunst.

Includes veggie, meat and fish soups, plus a precise primer on making home-made stock; available at Amazon for under \$20. (Note: I use this so often, most of the pages are splattered with broth.)



Frogmore Soup

(A Kennebunkport friend brought this recipe back from Beaufort, South Carolina, aka: the Low Country. Locals consider this a meal and it actually costs them very little. They catch the shrimp, grow the onions, potatoes and corn, and smoke the pork sausage. A special treat when served al fresco on a picnic table covered in newspaper but equally delicious at the kitchen table)

Ingredients for 4 more or a few more:

3 quarts water
1/4 cup Old Bay Seasoning
2 peeled onions, quartered
1 lb. smoked kielbasa cut into 1" slices
10-12 new (red) potatoes, quartered
1 lb. peeled raw shrimp (approx. 25)
Optional: 6 ears of corn cut in half

Directions:

Put water, Old Bay, onions, kielbasa in pot and bring to a boil.
Add potatoes and cook 8-10 minutes or until just tender.
If adding corn, add when potatoes are half-cooked.
Add shrimp, and boil 5 minutes.
Drain and serve (add more Old Bay for extra flavor).

Pumpkin Coconut Curry Soup

(Caterer Kathy Oberman Tracy of Arundel suggests, "Coconut milk and Indian curry powder or Thai red curry paste transform ordinary pumpkin soup into something enchanted! Indian curry powder is not spicy, but Thai red curry paste is, so choose spice according to your preference.")

Ingredients for 6-8 servings:

20-oz. can pumpkin puree
3 tbsp. olive oil
1 large onion, chopped
1 tbsp. fresh ginger, minced
1 Granny Smith apple, peeled, cored, diced small
2 cups chicken or vegetable broth
2 tsp. good quality curry powder or red Thai curry paste (If using red Thai curry paste, add a splash of fish sauce and fresh lime juice)
1 tbsp. honey
1 14-oz. can coconut milk
Salt and freshly ground pepper to taste

Directions:

Heat olive oil in soup pot over medium-low heat.
Add onion and ginger; saute until onions are translucent and slightly golden.
Add apple and curry spice; saute 1 minute allowing curry spice mixture "to bloom."
Add pumpkin puree and broth; cover, bring to gentle simmer until apples are fork-tender, approx. 10 minutes.
Use food processor, blender or immersion blender to process the soup to a smooth puree, then transfer back to soup pot.
Stir in coconut milk, return soup to stove over low heat and bring to a gentle simmer. Allow soup to cook for additional 10 minutes until heated through.
If using red Thai curry paste, add fish sauce and lime juice with the coconut milk. Taste/adjust seasonings.
Serve immediately or let soup rest an hour or two. This allows the flavors to continue to meld, for even better taste!

Derek Bissonnette's 30-Minute Cream of Broccoli Soup

(Former Executive Chef at Kennebunk's White Barn Inn, and author of four cookbooks)

Ingredients for 4 servings:

2 tbsp. butter
1 tbsp. extra-virgin olive oil
1 onion diced
1 crown of broccoli, florets removed, chopped
1 sprig thyme and 1 sprig rosemary, leaves removed and chopped
4 cups chicken or vegetable broth
3 cups heavy cream
Salt and pepper to taste

Directions:

Put butter and oil in medium saucepan, cook over medium until melted.
Add onion, cook 5 minutes or until soft.
Add broccoli and herbs, cook for additional 3 minutes.
Add stock, bring to boil, then reduce heat and simmer 5 minutes.
Add heavy cream, simmer 10 minutes.
Transfer stop to food processor, puree until soup is creamy.
Return to a clean pan, bring to a simmer and season with salt/pepper.
Serve in warmed bowls.

CAPE NEDDICK LOBSTER POUND

Harborside Restaurant

**NOW OPEN THROUGH
THE HOLIDAY SEASON!**



Scan to check
out our menu!



**60 SHORE ROAD
CAPE NEDDICK, ME
(207) 363-5471**

**For current hours and more visit:
www.capededdicklobsterpound.com**



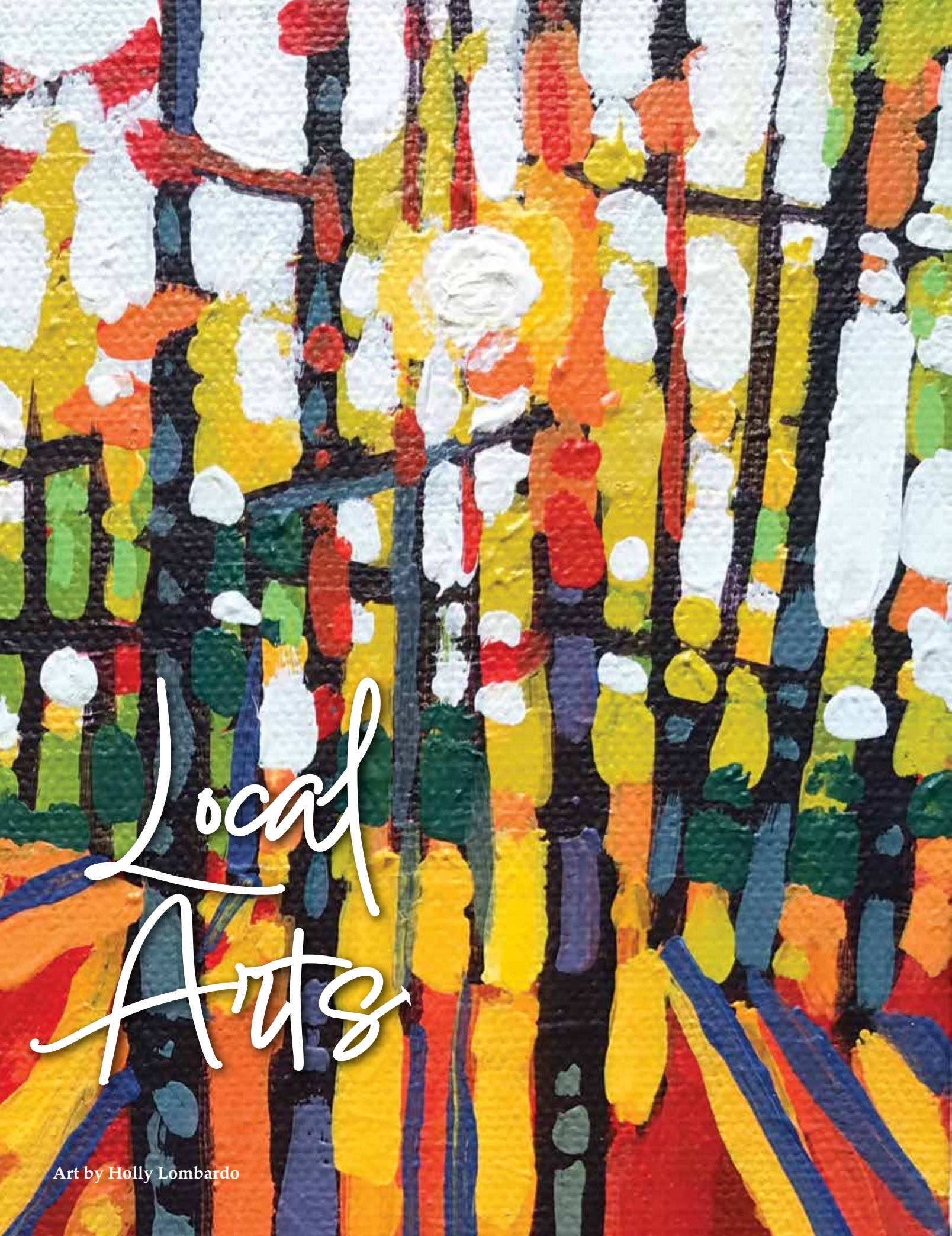
fall specials are here!



for news and updates follow us
@docksquarecoffeehouse_kpt
docksquarecoffeehouse

Please check our website for current open hours

18 Dock Square, Kennebunkport 207-967-4422
docksquarecoffeehouse.biz



Local Arts

Art by Holly Lombardo

ARUNDEL FARM GALLERY

Fine Art - American Craft - Art Workshops



Mile Road Marshes, 16x20, Paul Noel, Oil on Canvas

Mid June to Mid October
Wednesday - Saturday 10 a.m. - 6 p.m.

Paul Noel Oil Paintings
Showing now through October 15th

76 Arundel Road, Arundel, Maine 04046
www.ArundelFarmGallery.com 561-702-6396

*"Learn the rules like a pro so you can
break them like an artist."
~ Pablo Picasso*

Dianna Anderson Fine Art

Studio & Gallery
Oil Paintings



Under Sail, oil on linen, 24 x 20 in.

May to October • Open Saturdays 1:00 - 4:00 PM or by Chance or Appointment
32 Brown Street, Kennebunk, Maine • 207-651-1043

www.DiannaAndersonArt.com

The Wright Gallery

Maine Inspired Fine Art



Susan Wilder



Roy Stever



Marcia Anzelone

www.thewrightgallery.com
5 Pier Road, Cape Porpoise
Kennebunkport, Maine
207-502-0012

Creating original works of art ... one dot at a time

by Jo O'Connor

You've all seen them – you know, those beautiful mandalas painted on round rocks – so peaceful, so whimsical, so beautiful. It's an art form called Dot Painting and you can now see it on rocks, bottles, jelly jars, wine glasses, magnets and carafes.

I met with my colleague (*Tourist & Town's* sales gal) Rayanne Coombs on a breezy early September day outside, where she took me through a how-to demonstration that made her look art seem effortless. A lifelong artisan and crafter, Coombs says she has dabbled in the creative arts her whole life. Here's her lesson:

Materials:

Round or Oval Stones with Flat Bottoms

Acrylic Paint (many colors needed – but this project doesn't use that much paint)

Small Paint Brushes

Dotting Tools (buy on Amazon – it comes in a multi-pack of many sizes for \$10 and these are reusable). These can be plastic or metal-tipped balls at the end of the tool. You can also use Q-tips (if you remove the cotton tip). Think of these tools as solid sticks to dip in your paint and dot your object with paint.

Krylon Clear Sealer Spray (optional step)

Step One – Select and Treat the Stone

Pick out your stone; it should have a smooth, not bumpy texture) and paint on your background color with your acrylic paint (black, white and teal are popular background colors) or you could leave it natural or spray a clear varnish on it. Let it dry – 20 minutes.

Step Two – Pick out Your Color Palette

You could pick your colors out in advance or you can create your color scheme this on the fly. Coombs suggests vivid and strong colors (pastels don't seem to have as much punch with the final product). Coombs proposes stark white, cobalt blue, shiny black, true red, bright yellow, vibrant orange and sea breeze as colors to consider. Line up small cups of the paints or squirt a dollop of the colors you will use on some paper.

"I try to think of colors that will pop off the stone. Most importantly, have fun with your art," said Coombs of Kennebunkport.

Step Three – Start at the Center and Work your Way Around

Coombs recommends that you make the center dot larger and then work your design into a spiral (this is an easy way for beginners). Change colors

-continued on next page



Photos left: This step-by-step process yields beautiful results. Above: Rayanne Coombs is prolific with her colorful creations. Photos by Jo O'Connor

with each circle you create. Try out different sizes of dotting tools. You can occasionally pull your paint dots on one side to create a teardrop look. You are finished when you reach the edge of the stone. Let dry – 40 minutes (this could be less time if you had a cool fan aimed at the rock).

Step Four – Spray a High-Gloss Finish (optional)

For a shiny finish, use Krylon Clear Spray. Dry time: 15 minutes.

Coombs, who lives near Goose Rocks Beach, often hides her rocks on the beach for people to take home a treasure they find.

Looking to get a dot painting lesson? Coombs will be conducting two upcoming workshops: At Creative Soul in Kennebunk on Thursday, October 19 from 6-8 PM (Mandala Rocks) and at the Kennebunkport Parks & Recreation Department on Thursday, October 26, from 6 to 8 PM. (Wine Glasses). Look for details in Tourist & Town newspaper.

Coombs products range from \$5-\$20 and are sold at Coffee Roasters on 163 Port Road in Lower Village Kennebunk – home of the best \$1 cup of coffee in the state.

FMI: rcoombs1970@gmail.com



Above: A sampling of the Coombs' dot-painted crafts. Photo by Jo O'Connor

TaleSpinStudio - Amy Kelly, Art



207-467-0590 • 119 Perkins Cove, Ogunquit

Ad Hoc Galleries: Cliff House, York; New England Fishmongers, Kittery;
Maine Art Collective, Portland, Focus 244, York and Joe Coffee, Provincetown, MA



Maine Art Hill

UPCOMING POP-UP SHOWS

AUGUST 31 – SEPTEMBER 13

Phil Ouellette & Robin Swennes

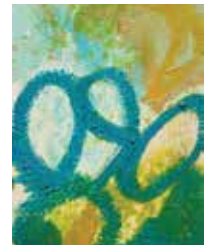
THE GALLERY ON MAINE ART HILL
14 WESTERN AVE. KENNEBUNK



SEPTEMBER 9-28

Heather Fountain, Angelique Luro, Amalia Tagaris

SHOWS #1 AND SHOWS #2
5 CHASE HILL RD. KENNEBUNK



SEPTEMBER 14-27

Van Tassell Fine Art

THE GALLERY ON MAINE ART HILL
14 WESTERN AVE. KENNEBUNK



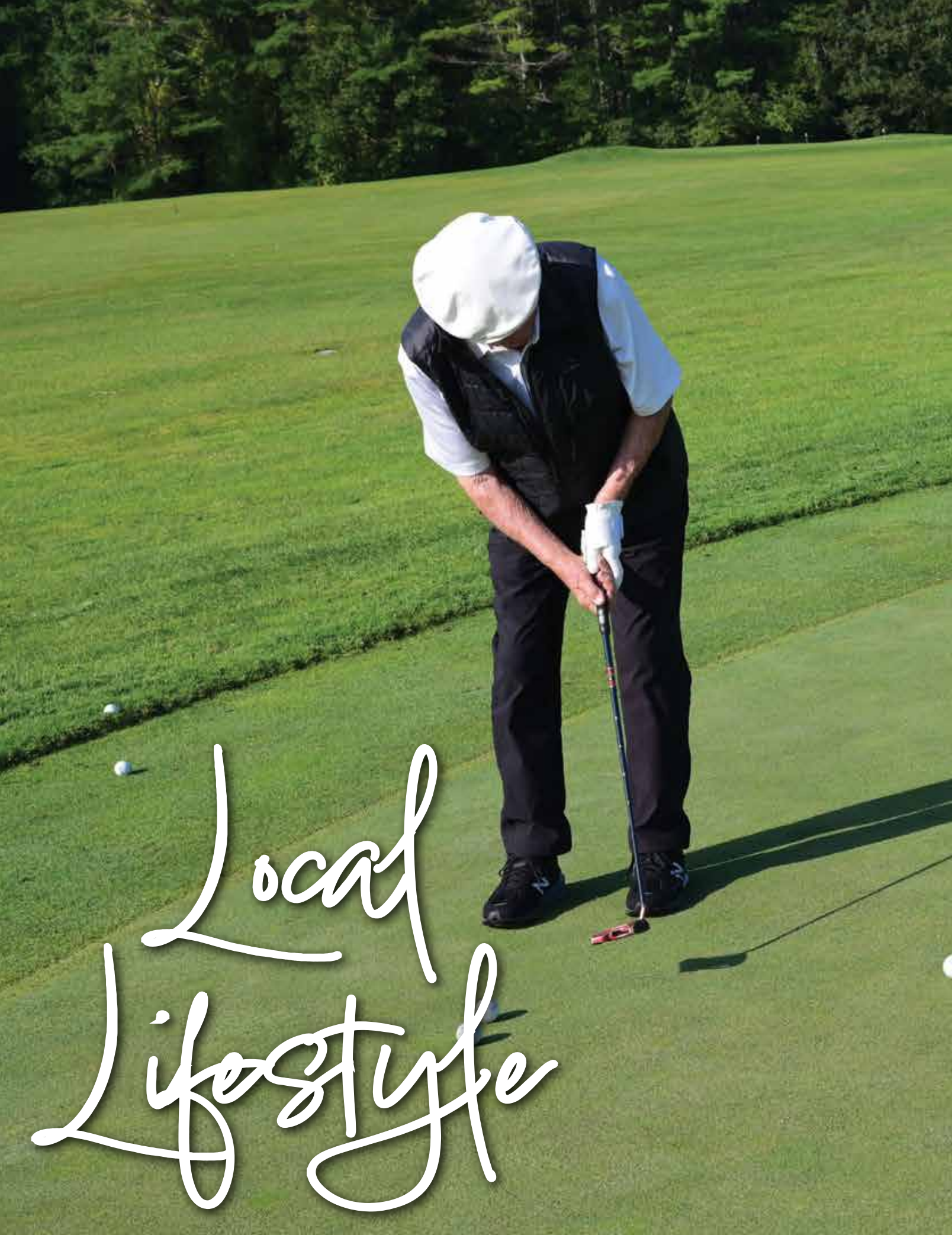
SEPTEMBER 29 – OCTOBER 29

James Mattison

THE GALLERY AT THE GRAND
1 CHASE HILL RD. KENNEBUNK



14 WESTERN AVE. | KENNEBUNK, ME | 207.967.2803 | MAINE-ART.COM



Local
Lifestyle

Deane Beman brings his “A” Game to golf, life and family

*Former Commissioner of the PGA Tour reflects on
70 years playing the sport he loves*

by Valerie Marier

Deane Beman was a freshman in high school when he shot 67 in a qualifying round for the 1953 USGA Junior Championships. He recalls, “That included taking three putts on the last green at the Chevy Chase Club in Bethesda, Maryland. But my score was the lowest in the country, which made me the National Medalist. And because of that, I got asked to play an exhibition with Ben Hogan who’d had just returned from Europe after winning the British Open at Carnoustie.”

When Beman shook hands with Hogan on the first tee at the Goose Creek Golf Club in Leesburg, Virginia, he was wearing golf shoes that were a size-and-a-half too large. “My own shoes were a little ratty so I had to borrow a pair from a friend but needed three pairs of socks to fit into them,” he explained. His golf bag was “less than decent” so his older brother lent him a spiffier bag. Beman says, “We got rained out after 14 holes and couldn’t finish, but at that point in the match, Mr. Hogan and I were both even par.”

-continued on next page



Fifteen-years-old, playing “even par” golf with the man considered one of the greatest players in the history of the sport is an astounding accomplishment, especially in oversized borrowed shoes. Yet it’s not surprising to anyone who’s ever tee’d it up with Deane Beman over the years. Recently, Ken Janes, who is a regular in Beman’s local four-man team that competes weekly in Southern Maine Senior golf competitions around the state, said, “Deane plays as hard to beat 120 guys in these senior events as he probably did 50 years ago when he was on the tour!”

Now in his mid-80s, the former Commissioner of the PGA Tour has the arthritic fingers and aching back to verify he spent a major part of his life hitting golf balls. But pain never stops him from driving near-daily from his home in Wells to the Cape Arundel Golf Club practice range in Kennebunkport to work on his game. His routine hasn’t varied in decades.

He’s been called “doggedly determined,” and that label pleases him. “I practice what I’m weak at,” he says. “I developed a system long ago of taking three or four practice shots, then hitting five positively acceptable balls in a row. If I miss, I start over. One day I use odd numbered clubs, the next day, even number clubs. When I’m in competition, that practice routine gives me the comfort and confidence of knowing I’ve hit that particular shot hundreds of times. I’m never nervous standing over a golf ball.”

This honest self-appraisal, willingness to grind, keen understanding of the game and innate athletic talent underscore why Beman qualified for the U.S. Open Championship at age 17, won the British Amateur championship in 1959 (the youngest American ever to do so) and the U.S. Amateur twice, first in 1960, then again in 1963 (and wearing a plaster cast on his wrist). Over eight straight years, he represented the United States on every amateur team in international matches – the Walker Cup, the Americas Cup

and the Eisenhower Trophy – compiling 15 victories, seven losses and three ties.

During his stellar amateur career, Beman also founded an insurance brokerage agency in Arlington, Virginia, yet continued to enter as many golf events as possible. By age 29, he was married and the father of four children but his insatiable competitive itch kept luring him to golf. “I knew if I turned professional, I’d take a salary cut because golf didn’t pay that well back then. But I didn’t want to be a guy who told his kids how great he could have been.”

In 1967, Beman earned his card at qualifying school and joined the tour two years later. During his four years on the tour, he played in 222 events, winning four times and finishing with 39 Top Ten finishes. As Nick Seitz wrote in *Golf Digest*, “Beman could carve your holiday turkey with his 4-wood. He could also make wedge shots sing the national anthem!”

From the first day Beman picked up the Sears and Roebuck clubs his dad bought in 1950 “to keep me and my older brothers out of trouble during the summer,” his goal was to become “the best player who ever lived.” He practiced hard and long throughout the year, even in January and February on frozen turf at his home club in Maryland. Unfortunately, serious wrist injuries and subsequent operations on both wrists began to take a toll. “I analyzed my life like I analyzed my golf game,” he said. “Becoming the ‘best player ever’ became somewhat questionable.”

As one door shut, another opened. In 1973, Beman was approached by Joseph Dey, then Commissioner of the PGA Tour, to tweak his interest in becoming his successor. Beman remembers, “I knew the tour had value but bowling actually got more television coverage and revenue than golf back then.” However, he was

intrigued by the idea of changing that.

In 1974 at age 36, Beman became the second Commissioner of the PGA Tour and, over the subsequent 20 years,

-continued on next page



Previous page: Beman says, “I don’t like to miss putts so I’ll work on that part of my game as hard as I do the fairway shots.” This page, top photo: The former Commissioner of the PGA Tour rarely plays golf without his “signature” Hogan hat. Photo above: Deane Beman rarely misses a day of golf. Even in his mid-80s, he will practice or play 18 holes nearly every day of the week. Photos by Bob Dennis



revolutionized the game of golf and turned the tour into a billion dollar business. Under his direction and tenure, the tour developed a network of Tournament Players Club (TPC) courses featuring “stadium golf” for better patron viewing. He converted the tour to a 501-C6 organization that bolstered its financial future. He introduced pension plans for the players and instituted a policy requiring all tournaments to support a charitable endeavor. (In 1974 when he became Commissioner, contributions were less than \$1 million; by 1994, the year Beman retired, they exceeded \$30 million; to date that figure surpasses \$3 billion.)

Commissioner Beman also started the Senior PGA Tour (now known as the PGA Tour Champions) in 1980, the Ben Hogan developmental tour (today called the Korn Ferry Tour) in 1989, and the Presidents Cup (an international competition similar to the Ryder Cup) in 1994. After his retirement as commissioner, he was inducted into the Golf Hall of Fame in St. Augustine, Florida, in 2000.

So how did retirement go for a 56-year-old man still brimming with ideas and thrumming with stamina? Beman became an instrument-certified pilot, he co-designed Cannon Ridge Golf Course in Fredericksburg, Virginia with course architect Bobby Weed, and played in 69 events on the Senior PGA Tour (earning three Top Tens). For recreation, he and his wife Judy enjoyed taking motorcycle rides along the back roads of Maine, river cruises in Europe, and organizing golf weekends for their friends here in the Pine Tree state. He relished time at home playing with two beloved Cairn terriers.

The silver-haired former Commissioner who once thrived on competing against Jack Nicklaus, Lee Trevino and Raymond Floyd, also enjoys reminiscing. Honest and candid to the core, he’ll offer an honest opinion about any topic.

When asked to describe his worst round of golf, Beman answered, “I can’t answer that because I never look at my failures as anything but an incentive to do and get better.” Are today’s players more talented than his generation of players? “Absolutely not,” he said. “I think the guys back then had more talent because they had to use steel shafts with wooden club heads. Modern technology isn’t always helpful.”

Did he regret not having access to training videos that would have helped improve his game? “Not on your life!” he said. “There actually were films of Bobby Jones and I watched them all. But more importantly, I’ve had two excellent instructors since I was 12 – Harry Grismith, the pro at Bethesda, and his assistant Gene

-continued on next page

Above: Deane Beman enjoys practicing and improving his game at Cape Arundel Golf Club. Photo by Bob Dennis

Aldrich, who was a disciple of Ben Hogan. I felt I had high professional instruction from the very first day I worked with them."

Who was his most formidable opponent as an amateur and a professional? "Unquestionably, Jack Nicklaus," Beman replied. Then, with a twinkle in his blue eyes, he added, "But I taught Nicklaus something. When we started playing in tournaments, we didn't have rangefinders to measure distances for our golf balls. So I started 'stepping off' the course to determine how far my target was and which club I'd need for a 150 or 75 yard shot. Jack saw me doing that. He never said a word but I noticed a few tournaments later that he was doing the exact same thing!"

Asked about the biggest controversy in golf today involving the possible merger of the PGA and LIV tours, Beman was thoughtful but noncommittal. (Note: LIV Golf is a rival league funded by the Saudi Arabia sovereign wealth fund that has tried to reinvent the structure of professional golf with 48-man fields, no mid-tournament cuts and up to \$25 million in prize money.)

"It's yet to be determined what will happen," Beman says. "There are legal issues involved and I'm not sure how the Justice Department will handle all this. But I do feel the concept of LIV seems to be mainly about money and paying huge amounts to the biggest names in golf, whereas the PGA Tour works for everyone, from the Korn Ferry development tour on up."

When questioned who his favorite foursome for golf would be today, Beman never hesitated: "My wife Judy, my son Darby and my daughter Val. That group would make me very happy!"

The Bemans typically spend seven months at their home in Jacksonville, Florida and five months in Maine. Before moving to Wells, their home was an acre property

on Mills Road in Cape Porpoise, which they called "Too Wonderful Farm." It was a summer playground for their large family and numerous friends, but they "downsized" to a condominium community in Wells two years ago.

While it might appear that Beman has led a charmed life, he's faced and handled tragedy as well. His cherished older brother Del died in his early 30s. His daughter Amy was killed in an automobile crash in 2001. Two years later, his son-in-law Peter, who was married to daughter Valerie, passed away from cancer. In addition, his daughter Priscilla is a special needs child. "You take what life gives you," Beman says, "even though it can be damn hard at times."

But the unflappable man who author Adam Schupak labeled "Golf's Driving Force" is rarely seen without a smile. (Well, other than when he's standing over a must-make five-foot putt.) His legions of friends and acquaintances — which includes Hollywood celebrities, headline golfers, Washington politicians, neighbors in Florida and Maine, caddies in Scotland and Ireland, even check-out clerks at Costco and the grandchildren of friends — recognize that he is an honorable man who cares deeply about other people. If you've got a problem, he offers to help fix it. If you're feeling low, he wants to cheer you up.

Beman admits that he's proud he took golf from a minor to major sport and still maintain the integrity of the

game. He says, "I know I've had an impact on professional golf. We jumped hurdles to get there — great hurdles — using diplomacy instead of hard knocks."

He wants his grandchildren to play and respect the game. But above all, despite three careers — as a world-renown amateur and professional golfer, successful insurance broker and innovative Commissioner of the PGA Tour — he hopes to be remembered simply as "a good friend."

That's a gimme.



Photo top: Deane and Judy Beman stand in front of a cabinet holding all of Beman's amateur and professional trophies at TPC Potomac at Avenel Farm in Potomac, Maryland. Beman had played a lot of golf at Avenel in his youth and donated his trophies several years ago to the club. Photo above: Deane Beman with his daughter Tracey Beman Lowrey and her husband Nate, during the ceremonial presentation of Beman's numerous golf trophies at TPC Potomac at Avenel Farm in Potomac, Maryland, several years ago. Courtesy photos

Authentic Bed & Breakfast Experience

THE INN AT
English Meadows
KENNEBUNK, MAINE



141 Port Road
Kennebunk
(207) 967-5766

EnglishMeadowsInn.com

Historic Inn ~ Owner Operated

Micro-Weddings

in the Kennebunks

Two of the Kennebunks' loveliest, most quintessentially 'Maine' B&Bs are now offering Micro-Weddings, in which bride and groom have full use of all rooms and public spaces for their wedding.

This special package includes:

- Use of 6/6 bedrooms
- Complimentary 3 course breakfast
- Bouquet and boutonniere
- Champagne toast and 2 keepsake champagne flutes
- Wedding cake
- Officiant
- Fully stocked/licensed bar at the White Sails Inn
- Baby grand piano (1802 House B&B)
- Porches and fire pit(s)
- Landscaped gardens (1802 House B&B).
- Sunday brunch (White Sails Inn) for all guests



61 Fletcher St., Kennebunk
whitesailsinn.com
207-467-3599



15 Locke St., Kennebunkport
1802house.com
207-967-5632



207-967-5507

firstchancewhalewatch.com

RAPTOR FALLS

MINI GOLF & ICE CREAM



1912 PORTLAND RD ARUNDEL MAINE

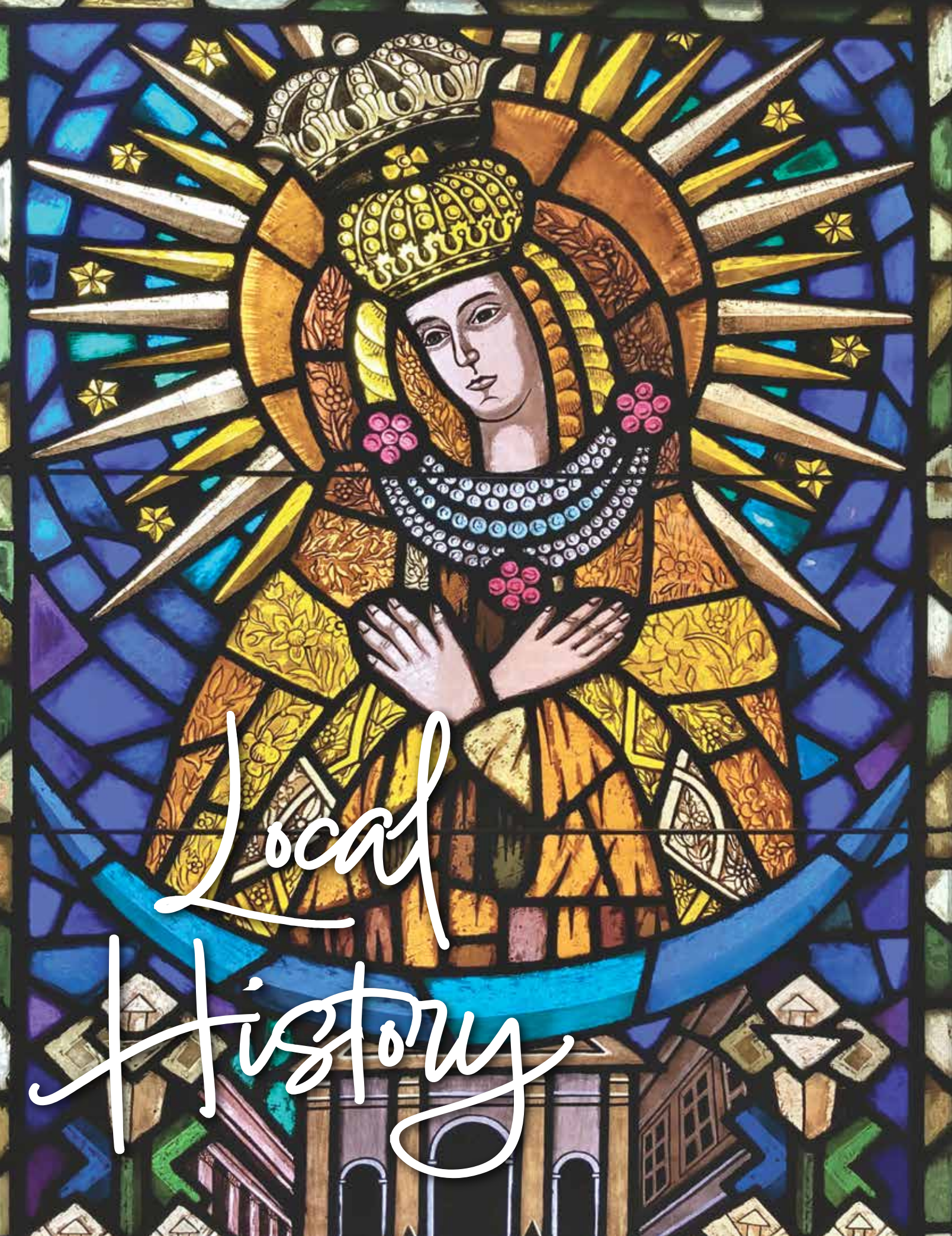


ANIMATRONIC
DINOSAURS!!



WWW.RAPTORFALLS.COM

207-467-3131



Local History

What's behind those monastery walls?

by Guest Contributor Laima Vince

When I was growing up in the seventies and eighties, our family made a yearly summer pilgrimage to the St. Anthony's Guest House, located on the monastery grounds in Kennebunk. My mother recalls spending her summers here in the 1950s and 1960s. Back in those days, we would hear Lithuanian spoken on the streets in the lower village and on Gooch's Beach. The Franciscan Monastery served as a meeting point and an oasis for Lithuanian émigrés who had escaped from Soviet-occupied Lithuania during World War II. In later years, their children and grandchildren continued to visit.

Have you ever gone past the St. Anthony's Franciscan Monastery in Kennebunk, and wondered what lay beyond those stone walls and stately pines and firs? Have you ever felt tempted to take a peek over that wall to catch a view of the mysterious daily rhythms of life inside the monastery? Today you can walk the paths of the monastery grounds, designed by Frederick Law Olmstead, and visit the shrines and the Chapel of St. Anthony.

The Franciscan Monastery Estate was formerly owned by the Rogers family of Buffalo, New York. In 1890, William A. Rogers, Esq. commissioned the architectural firm of Green and Wicks to build a "splendid house in the Tudor style."

An order of Lithuanian Franciscans in Greene, Maine – whose members had emigrated from Lithuania in the early twentieth century – purchased the estate in 1947.

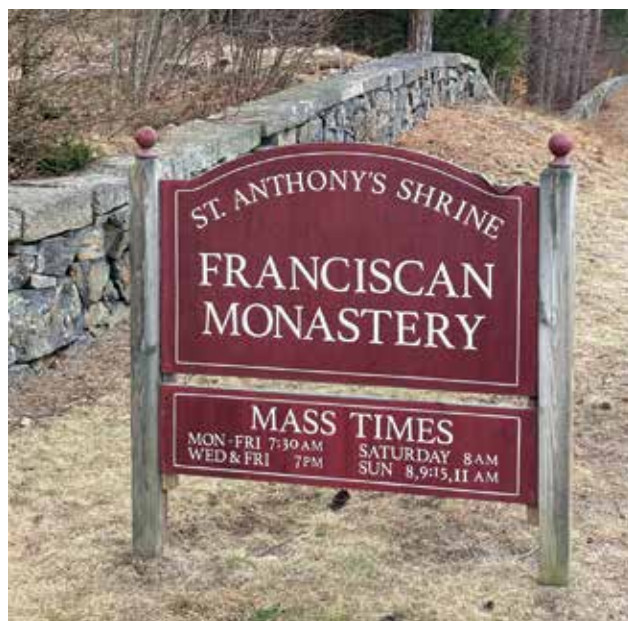
When Soviet Russia invaded Lithuania, Catholic priests and nuns were targeted by the Soviet regime. Communist ideology, and atheism was forced upon the population. Individuals who represented any religion inside the Soviet Union were deported to hard-labor camps in Siberia in 1941, and again in the forties and fifties. Franciscan monks who were able to escape to the West eventually found shelter at St. Anthony's Franciscan Monastery in Kennebunk.

The monastery houses magnificent works of unique Lithuanian art created by major émigré Lithuanian artists of the 20th century who studied in the art academies of Paris and Vienna before World War II.

When you approach the main building, you will see the sculpture of the Militant, Suffering, and Triumphant Church, featured in the Vatican Pavilion in the 1964 New York World's Fair. This sculpture is designed by the Lithuanian émigré artist Vytautas Jonynas (1907–1997).

Jonynas who studied in Paris received two gold medals at the Paris World's Fair in 1937, and in 1938 he was awarded the rank of officer in the French Legion of Honor by the French government. As a celebrated artist and professor of art, had it not been for the rise of Nazi Germany and Soviet Russia, Jonynas would have continued on a successful career path.

-continued on next page



Opposite page: Stained glass window of Mary of the Gates of Dawn by Zenonas Kolba (1909 - 1972). This page, top: St. Anthony Franciscan Friary is located at 28 Beach Street in Kennebunk. This page, above: Stained glass window with St. George slaying the dragon by Zenonas Kolba (1909 - 1972). Photos by Laima Vince

Soviet Russia targeted many artists, writers, professors, teachers, diplomats, and government employees for execution or sent them to hard labor camps in Siberia. Only those artists who collaborated with the Soviets and produced propagandistic social realist art propagating the regime survived.

Jonynas and his family fled Soviet-occupied Lithuania in 1944 and found refuge in the French zone of the allied territories of postwar Germany. In 1946, in Freiburg, Germany, he founded the Foreign Artists' Institute of Fine Arts where he was both a teacher and the director.

Students rushed to Freiburg to be able to study art with him. After World War II, most of the displaced persons lived with the hope that they would soon return home to Lithuania, and that life in Germany was only temporary. However, they received almost no news from Lithuania. People had already experienced Soviet brutality and deportations under the first Soviet occupation, and so were afraid to write to their relatives.

The Lithuanian émigré graphic artist and stained-glass designer, Vytautas Ignas (1924–2009), was a student of Jonynas in Freiburg. His work has a distinctive style that combines the influences of simple folk art that one sees in the countryside of Lithuania with modernist expression. Inside St. Anthony's Chapel a few examples of his black and white prints are exhibited on the walls.

In 1952, the Shrine of St. Anthony was added at the monastery, and in 1953, the Grotto of Our Lady of Lourdes was constructed on the estate grounds. In 1959, the Chapel of the Stations of the Cross was built. These shrines, designed in an early twentieth century Lithuanian modernist style, are the work of Jonas Mulokas.

The Chapel of the Stations of the Cross, located on the lawn, is a unique sculpture designed by Lithuanian émi-

gré sculptor Vytautas Kašuba, known for his work with monumental figures cast in bronze. The large sculpture at the monastery features hand-fired ceramic plates depicting each of the stations of the cross, two ceramic angels and a large figure of Christ on the Cross. The individual faces of the figures express pain, hope, joy. Kašuba represented Lithuania at the 1937 World's Fair, where he won gold and silver medals for his work in wood.

A bronze plaque on the opposite side of the Chapel of the Stations of the Cross lists the names of donors, all Lithuanian émigrés who came from the displaced-person camps of Europe to America. While struggling to gain a foothold in America, they made it their priority to donate any extra income to creating beautiful communal environments where they could gather and celebrate their culture and language and hope to pass it on to their children.

St. Anthony's Chapel was designed by architect Dr. Alfred Kulpa of Toronto, Canada, a Lithuanian émigré. It was constructed between 1965 and 1966.

In the vestibule a stained-glass window depicts a Lithuanian-style representation of Holy Mary. The names of the saints, St. Anthony and St. George, are written in Lithuanian on the other stained-glass windows.

When looking at the Lithuanian crosses – either the large wooden traditional Lithuanian "roadside cross" in front of the monastery lawn – or at the small crosses inside the Chapel, note how the traditional Lithuanian cross differs from the usual cross. Elements of the pre-Christian Lithuanian pagan religion are expressed within the cross in the symbols of the sun and the moon. They represent

Saulė, the mythological sun goddess, and Mėnulis, the mythological male god of the night. While most

-continued on next page



western civilizations identified the sun as male and the moon as female, the Lithuanian mythology is opposite. According to Lithuanian émigré archeologist, Marija Gimbutas, this indicates that traditional Lithuanian folk culture was matriarchal.

Inside the chapel, note the unique method of combining cement with stained glass. Also take note of how traditional saints and Catholic motifs are represented through the lens of modernist art in the stained-glass windows, but then the stained-glass doors leading into the Chapel are of an abstract design.

The interior decorations, including the bas-relief, the altars, the stained-glass windows, the candlesticks and chandeliers were designed, produced, and arranged by Jonynas, Kašuba, and other Lithuanian artists who saw church art as a means of passing on Lithuanian religious traditions and inspirational art.

Once you leave the Chapel, take a stroll along the contemplative paths of the monastery park that lead down to the shores of the Kennebunk River. The sculptures and shrines along the paths, created by various artists, depict important religious figures such as St. Anthony, St. Francis surrounded by benevolent animals, and Holy Mary. At the end of the trail there is a statue of Kateri Tekakwitha (1656–1680), the first Native American woman to be canonized as a saint.

St. Anthony Franciscan Friary is located at 28 Beach Street, Kennebunk. FMI www.framon.net



Local Maine Scene Bracelets

Mother's Beach • Goose Rocks • Gooch's Beach • OOB & more
unique • metal • adjustable – the perfect gift for Maine lovers!



*Mother's Beach
designed by
Geraldine Aikman*

available at
Morph Gallery
155 Port Road,
Kennebunk

All Souls' Walk

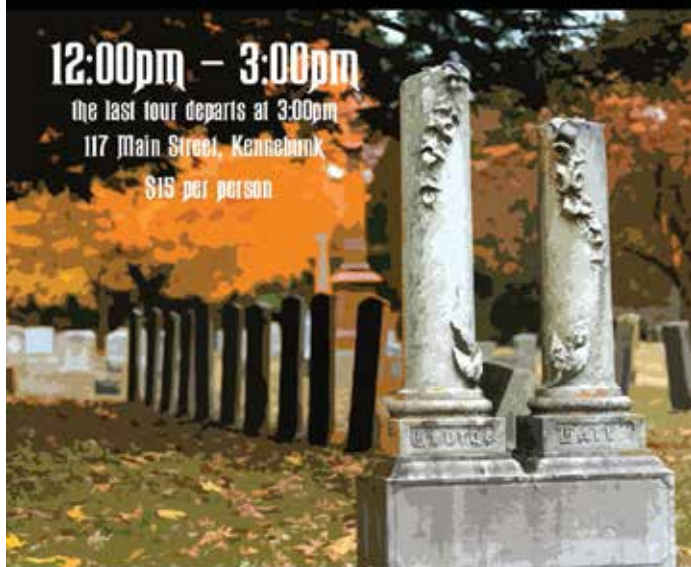
Saturday, October 28, 2023

12:00pm – 3:00pm

the last tour departs at 3:00pm

117 Main Street, Kennebunk

\$15 per person

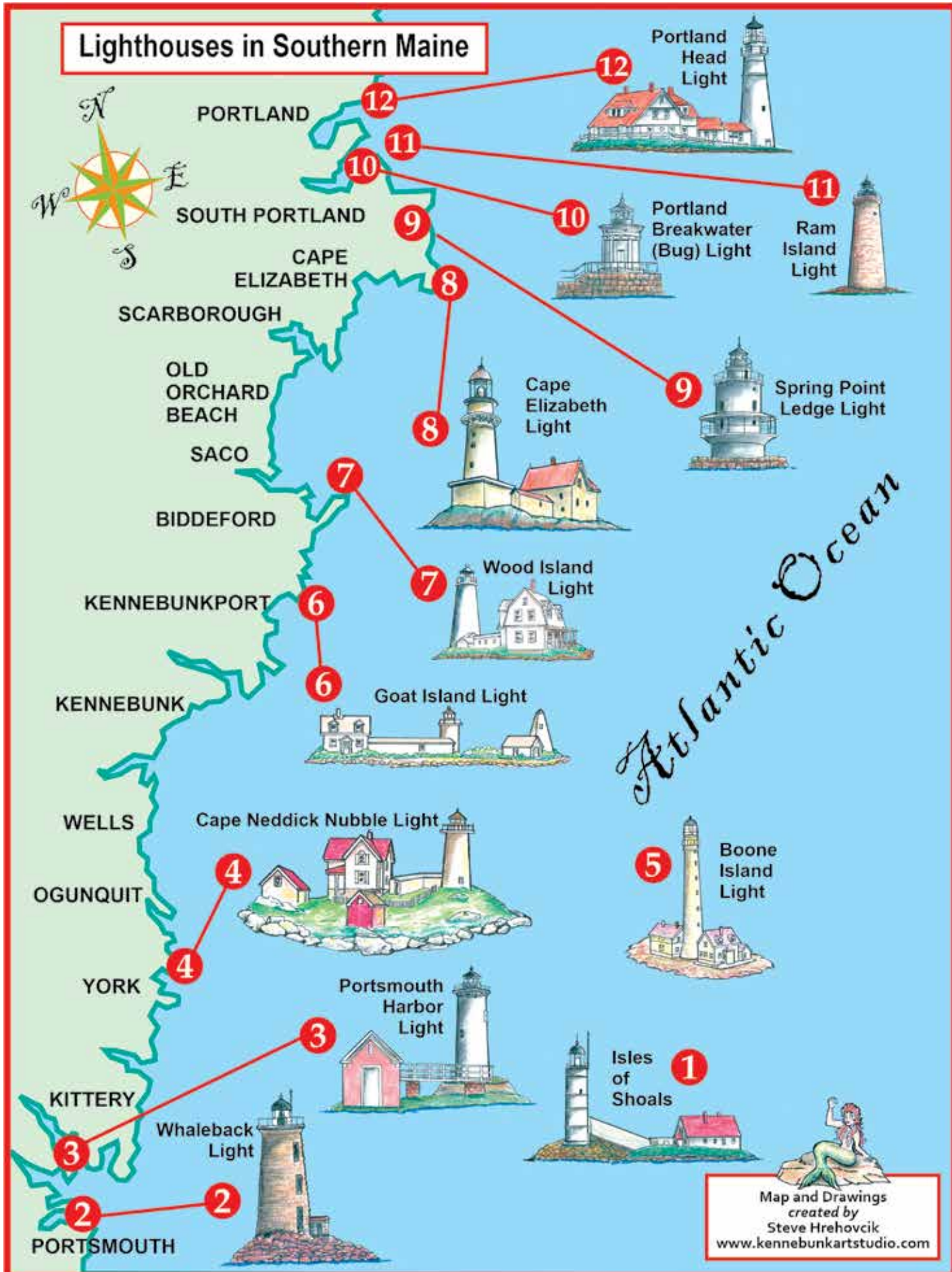


BRICK STORE
MUSEUM
history • art • culture

Reserve tickets in advance:
www.brickstoremuseum.org
(207)985-4802
117 Main St, Kennebunk

Above: The Lithuanian symbols of the sun and the moon. Photo by Laima Vince

Lighthouses in Southern Maine



Map and Drawings
created by
Steve Hrehovcik
www.kennebunkartstudio.com



Photo by Ken Janes

Field Notes of a Maine Birdwatcher

Our State Bird

by Ken Janes

With Fall upon us and Winter not far behind, birdwatchers tend to concentrate on those fascinating birds that are migrating thousands of miles from breeding grounds in the Canadian arctic to the forests of South America.

We really should not forget about our local birds like chickadees that will be with us for the winter. Everyone recognizes our little, friendly, gray and black, Black-capped Chickadees that come to bird feeders all winter long. It turns out there are several kinds of chickadees. Birders in the West look out for Mountain Chickadees and Chestnut-backed Chickadees while southerners get to see Carolina Chickadees. In 1927, the Maine state legislature designated the “chickadee” as the state bird but there is a second chickadee called the Boreal Chickadee, a brownish relative to the Black-capped, that lives in the bogs and forests of northwestern Maine. I’m not sure the confusion has ever been corrected, but the chickadee that appears on our license plates is the Black-capped, so it seems that species has won the designation of Maine state bird.

Since Black-capped Chickadees are so gregarious and common they have been studied extensively by ornithologists. They have amazing memories, remembering where thousands of seeds have been stashed in bark crevices for later retrieval. They tend to be the leaders of mixed flocks of small birds, using their “chickadee-dee-dee” call to warn others of any nearby predators. They are regular visitors to feeders with a special appetite for black oil sunflower seeds.

Since they only get about 20% of their nutrition from feeders don’t be concerned if you are away for some time but be sure to fill the feeders with fresh seed as soon as possible. The fancy migrating birds are exciting, but take some time this winter to appreciate our feisty little natives, our State Bird, the Black-capped Chickadee.

Local Beauty

A spectacular Marbled Godwit on its way from arctic
Canada to South America. Photo by Ken Janes





Photo by Jim Groleau



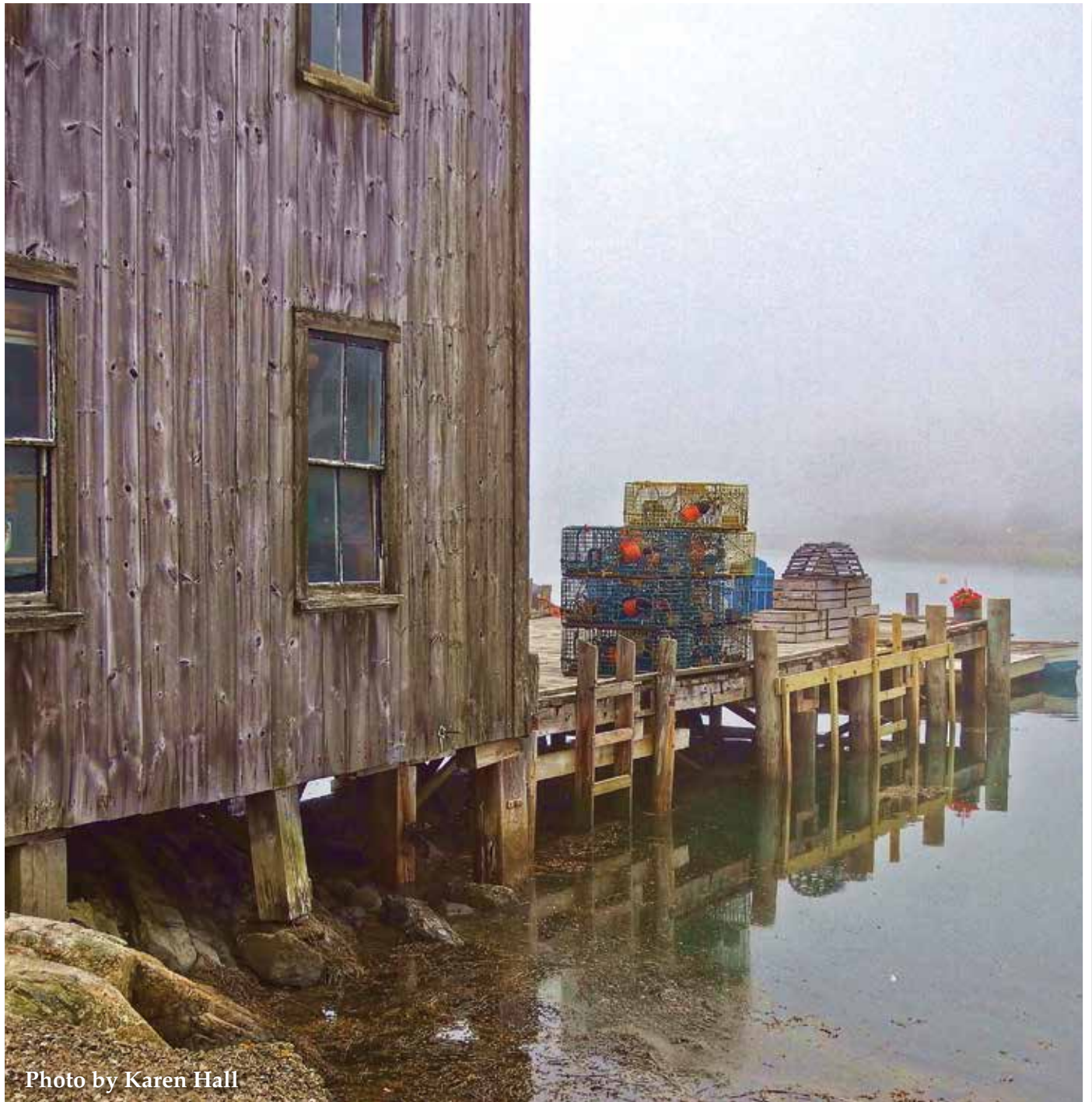


Photo by Karen Hall



Photo by Phil Stone

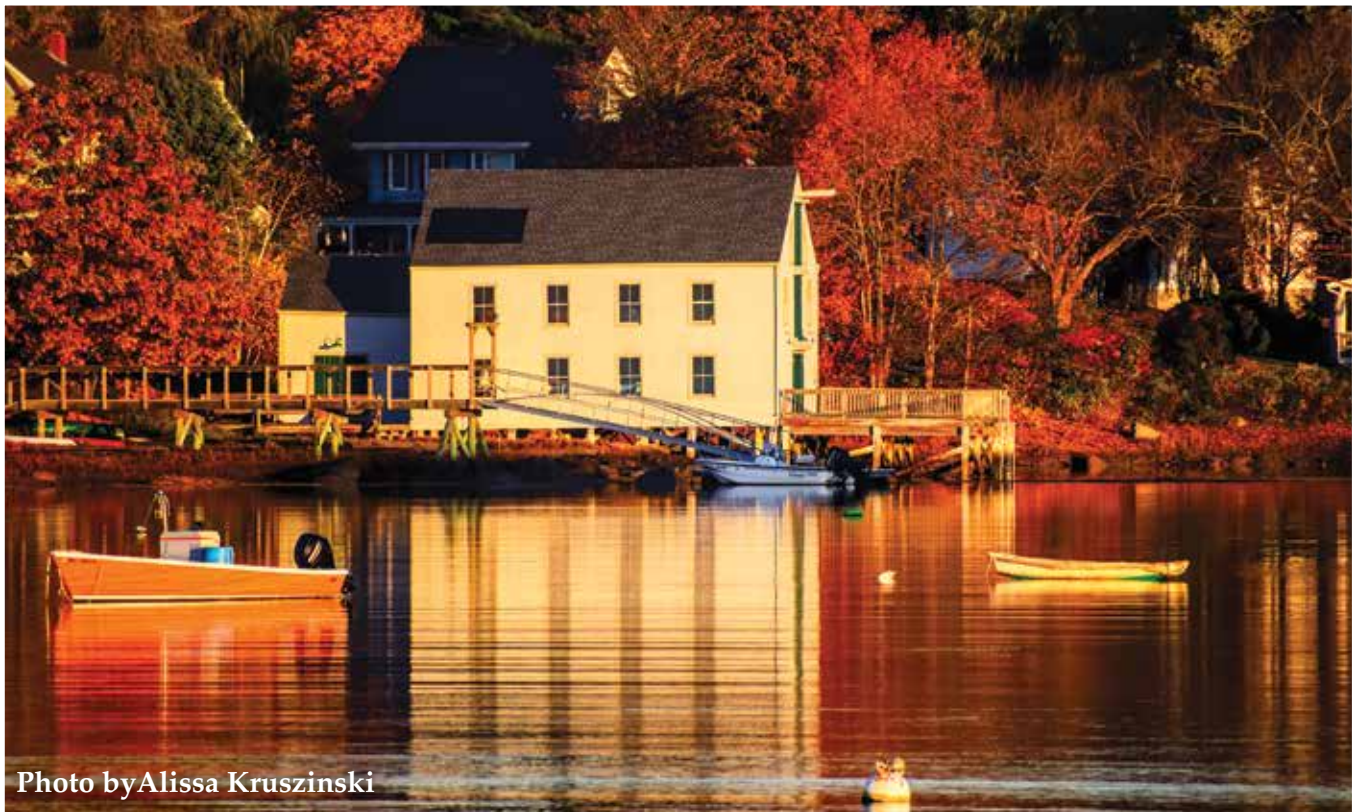


Photo by Alissa Kruszinski



Photo by Joshua Hrehovcik



Photo by Phil Stone



Photo by Bob Dennis



Looking for my own private Australia

England, being a small nation, started sending its excess of criminals to its American colonies early in the 17th century. The colonists, often heard muttering “There goes the neighborhood,” were not particularly keen on that policy, but the English government was not particularly keen about caring what the colonists thought. Apparently, the only thing that could bring criminal transportation to an end would be a bloody revolution that would create a new and independent nation on this side of the Atlantic. America would no longer be a dumping ground for undesirables; it would create its own.

Meanwhile, England was faced with a serious dilemma: Where do they send the criminal masterminds who had been convicted of stealing fish from a pond or impersonating an Egyptian? (For the record, those are actual crimes that got people sent to the clink.) Thankfully, intrepid explorer Captain James Cook had recently discovered Australia (which came as a surprise to the inhabitants there) and claimed it on behalf of England (another surprise). That continent got tagged as the next dumping ground.

I need an Australia. Allow me to explain.

Diane – you know, my wife – and I moved into our house 30 years ago this month. An extended family of chipmunks was already comfortably ensconced on the grounds, which gave them the idea that the property was theirs. Our relationship with the stylishly-striped rodents has been fraught with tension, mostly caused by my tendency to transport a dozen or two of their tribe off the premises every couple of years to what my lawyer strongly urges me to call “an undisclosed location.”

I’ve written a column or two about our furry little squatters over the years, but now we’re faced with a new development, and not a particularly pleasing one. And “development” is an apt word to use to describe this inconvenient situation that had arisen recently: A house is being built at the undisclosed location.

Exactly. You see my dilemma.

My options are few. I could claim grandfathered rights to deposit my chipmunks on the former section of woods that has been bisected by a driveway and will soon be encroached upon by a front lawn. But I have a feeling that wouldn’t go over so well with either law enforcement or zoning board officials – not to mention people who believe they own the property now.

I could simply continue transporting the chipmunks to the undisclosed location, but on a different timetable, one that doesn’t include daylight hours. But that could lead to an awkward confrontation with people who believe they own the property now. And again...law enforcement.

A third option has me scouting around and securing a new site for chipmunk relocation. Of course, I’d research the lot thoroughly to make sure there aren’t any immediate plans to build upon it; I’d hate to have my time-consuming recce work be all for naught. On a side note, I’d like to point out that this very situation I find myself in is a little known but highly troublesome downside of overdevelopment in southern Maine.

My final option is one forwarded to me by the chipmunks themselves: Give up.

They consider the development of their Botany Bay a sign that their days of transportation are over, and that I ought to cease and desist in my efforts to force them off the land they have called home far longer than Diane and I have. I’m not going to say they have a point – after all, they are glamorous rats – but I will admit that we’re at an impasse here, and that until such time that I settle upon one of the options I’ve described, I will not bother the chipmunks. For that, they ought to be grateful; I know neighbors who have used effective means to rid their properties of chipmunks – highly lethal means, too. But, thankfully for the chipmunks, I have a soft spot for most living creatures and would rather not go medieval on them. Unless they come inside the house. If they do that, I will no longer have a heart. If they do that, I will introduce them to my neighbors.

dana@touristandtown.com

**COFFEE ROASTERS
OF THE
KENNEBUNKS**
Home of the \$1 Cup of Coffee

**Over 10 Varieties of Fresh-Roasted
Coffee Beans & Blends**

Globally-Sourced Loose Leaf & Boxed Tea

**Delicious Grab & Go Food Including
Breakfast Sandwiches, Pastries, Muffins, Beach Snacks
and Lunch Options Made Fresh Daily**

**Large Selection of Infused Olive Oils & Vinegars
Gift Emporium**

Over 40 Years of Coffee Roasting Experience
Come check out our coffee roaster in action!



207-967-8304
163 Port Road, Lower Village, Kennebunk
www.coffeeroastersofmaine.com



WE KNOW THE
PROPERTIES

WE KNOW THE
PLACES



WE KNOW THE
PEOPLE



WE ARE KENNEBUNK BEACH REALTY

LET US GET TO KNOW YOU



SALES AND RENTALS
KENNEBUNK BEACH REALTY
25 WESTERN AVE. KENNEBUNK, MAINE
207.967.5481
KENNEBUNKBEACHREALTY.COM



Follow Us