

# TOURIST & TOWN

A close-up, high-angle photograph of a wooden boat, likely a lobster boat, floating on a body of water. The boat's hull is painted a vibrant blue, while the interior is a deep, rich blue. A bright red buoy is visible inside the boat. The boat's wooden structure, including the gunwales and a thwart, is clearly visible. The water is a clear, bright blue, and the boat is reflected in it, creating a symmetrical image. The overall scene is bright and clear, suggesting a sunny day.

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# In This Issue

## Cover Photo

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## Our Publications 4

## Contributors 8

## Editor's Note 14

## Through the Lens 16

## Local Finds 22

I Dream Designs.

Sue Rioux's Kaleidoscopes

Showcase Her Passion for Nature 23

## Local Arts 32

Summer Season Opens

at Ogunquit Museum

of American Art 33

Spouse Is Awesome.

Turns Out, Ryan Is Too. 41

## Local Fare 46

The New Pilot House Opens

With Great Fanfare 47

We All Scream for Ice Cream 50

Kitchen Talk 54

## Local History 58

Iconic Port Church Building

Marks Its Bicentennial 59

## Local Fun 64

## Local Roots 68

Lavender Fields Forever 69

The Library 72

## Local Beauty 74

Field Notes of a

Maine Birdwatcher 75

## "It's Like This" 82

A Humor Column by Dana Pearson



# TOURIST&TOWN

Spring-Summer 2024





# TOURIST&TOWN

our publications

## The Timely



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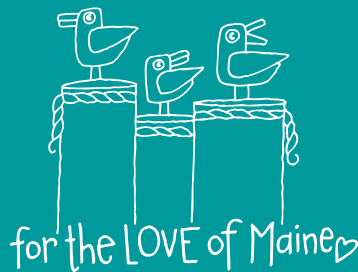
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*Art by Holly C. Ross*

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Confetti Dots Design by Geraldine Aikman





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# 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](mailto:faith@touristandtown.com)



**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. [jfboconnor@gmail.com](mailto:jfboconnor@gmail.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](http://kennebunkartstudio.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](http://amazon.com/author/danapearson). [dana@touristandtown.com](mailto:dana@touristandtown.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](http://www.wanderingwithval.com)



**Laima Vince** has published over 20 books. She teaches Creative Writing in the English Department at the University of Southern Maine and lives in Kennebunk.



**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. Kathy is a mom and enjoys racing sailing yachts.



**Sandra Janes**



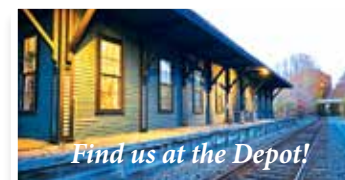
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### Editor's Note

*I love it here.*

*The words roll off the tongue pretty darn easily for those of us fortunate enough to call this special corner of the world home.*

*But what does it really mean to love where you live?*

*I've been thinking about this lately, specifically about the fact that love is an action word – and loving a place, truly loving it, is an active process.*

*I am reminded of all the ways we can love where we live, whether our hometown is by birth or by choice.*

*We can honor local traditions – and keep them alive. We can actively remember the locals who have made a difference along the way. We can buy locally. We can invest locally. We can celebrate the local bounty and cook local foods. We can pour kindness into our hometown, finding meaningful ways to give of ourselves. We can write about our hometown, make artwork of our hometown, take photographs of it... We can find creative ways to add to the local beauty.*

*There are countless ways we can make our town a better place to live – and to visit. In fact, I think it's the active kind of love that local residents pour into our local communities that makes this part of the world an especially beautiful place to visit.*

*Loving a place is actually everybody's responsibility – visitors and locals alike. And while it might seem as if it just can't get any better than it already is around here, there is actually no limit to the number of ways we can actively love where we are.*

*As for me,  
I love it here.*



Kingsley Gallup  
Publisher/Editor



### CONTRIBUTING PHOTOGRAPHERS

#### ON THE COVER



**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 filled with his photographs. Find his work at [www.kportimages.com](http://www.kportimages.com) and on IG at [@portimages](https://www.instagram.com/portimages).



Photographer **Chris Becker** is based in Kennebunkport. His body of work ranges from exquisite fine art images taken a night,

to editorial story-telling moments captured in time. His work can be found at [www.chrisbeckerphoto.com](http://www.chrisbeckerphoto.com) or at his gallery on 127 Ocean Ave, Kennebunkport.



**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 his work at [groleauphotography.com](http://groleauphotography.com).



**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 @

[retroadripper65](https://www.instagram.com/retroadripper65).



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. Find Mark on Instagram and Facebook @[markpizzaArt](https://www.instagram.com/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. [pstone36@hotmail.com](mailto:pstone36@hotmail.com).



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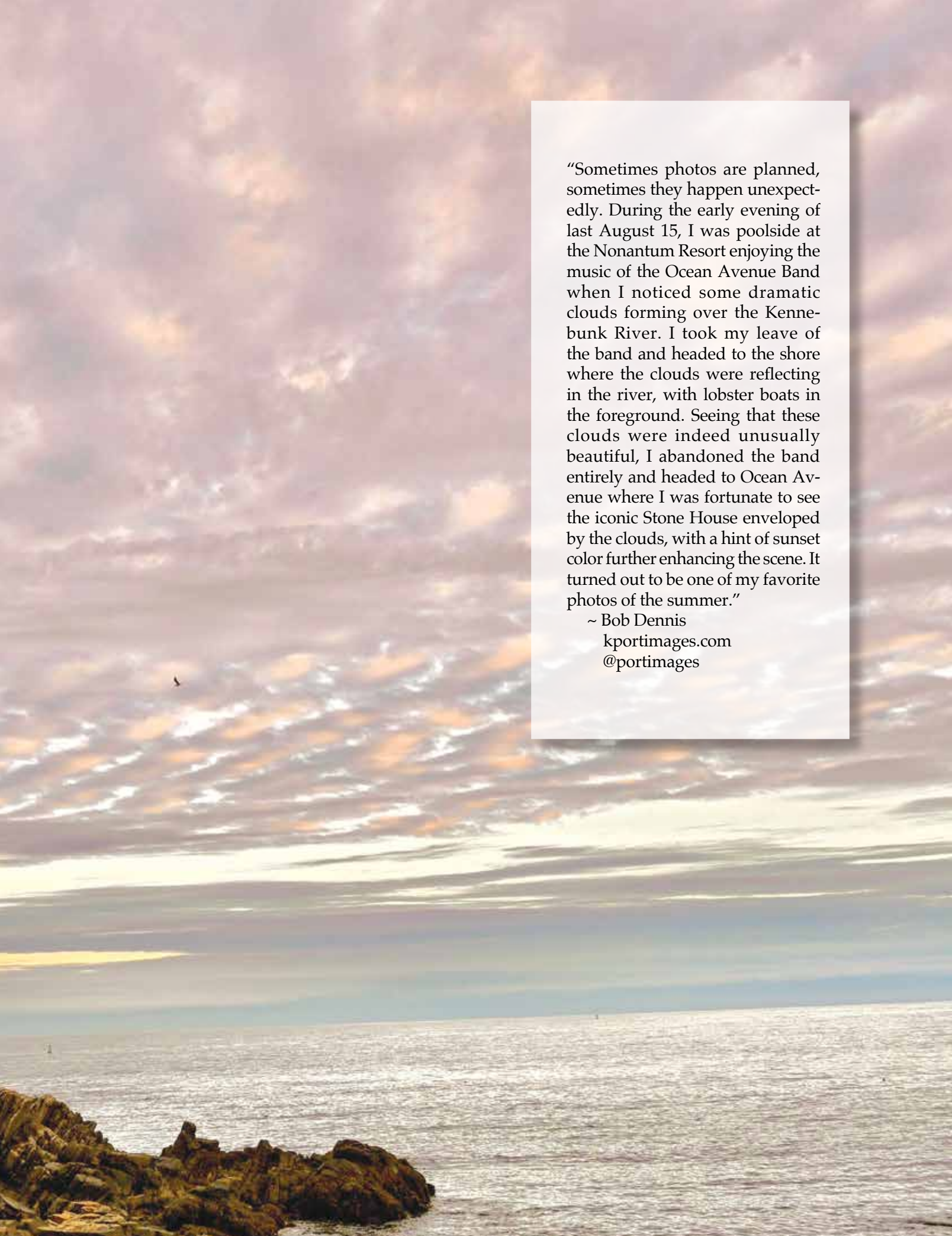


# Through the Lens



Photo by Bob Dennis





“Sometimes photos are planned, sometimes they happen unexpectedly. During the early evening of last August 15, I was poolside at the Nonantum Resort enjoying the music of the Ocean Avenue Band when I noticed some dramatic clouds forming over the Kennebunk River. I took my leave of the band and headed to the shore where the clouds were reflecting in the river, with lobster boats in the foreground. Seeing that these clouds were indeed unusually beautiful, I abandoned the band entirely and headed to Ocean Avenue where I was fortunate to see the iconic Stone House enveloped by the clouds, with a hint of sunset color further enhancing the scene. It turned out to be one of my favorite photos of the summer.”

~ Bob Dennis

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*“I would really rather feel bad in Maine  
than feel good anywhere else”  
E.B. White*





Local  
Finds





**“I dream designs.”**

*Sue Rioux’s kaleidoscopes showcase her passion for nature*

by Valerie Marier

“Everything around me – the ocean, the birds, the brilliant sunsets and tidal marshes — ends up in my kaleidoscopes,” says Sue Rioux, internationally-recognized artist of this uniquely entertaining optical device. Fans and collectors include James Earl Jones, Stephen King, Queen Noor of Jordan, Selena Gomez, Pierce Brosnan, and the late President George H. W. Bush. Japanese artists in Tokyo and Kyoto consider Rioux “an inspirational legend,” and frequently invite her to teach Master Classes in scope making.

Pretty darn good for a self-taught artist from Bangor who sold pen-and-ink drawings on her



sidewalk at age eight. During recess in elementary school, she preferred making snow sculptures to playing tag. Her longed-for Christmas presents were needle-nose pliers. “I was immersed in art for as long as I can remember,” Rioux says.

Today she operates out of a 700-square-foot “atelier” on Route 35 in Kennebunk’s Lower

Village that would give Marie Kondo an instant migraine. “I know where everything is,” she says with a smile, standing amidst a tangle of shelves and cabinets piled high with colored glass and beads, grinders, mirrors, reams of copper taping, everything needed to create boxes and cylinders with continually changing symmetrical patterns.

*continued on next page*

Opposite page: “I like adding a touch of whimsy to some of my scopes,” Sue Rioux says. Note the miniature kaleidoscope in the fish. Photo by Bob Dennis. This page, top: Photo by Bob Dennis. This page, above: Kaleidoscope-maker Sue Rioux’s license plate reminds everyone of her special talent. Photo by Val Marier.



Rioux would undoubtedly concur with artist August Kleon, who wrote, “I love my mess and intentionally cultivate it. New ideas are formed by interesting juxtapositions, and interesting juxtapositions happen when things are out of place.” Could the words “juxtaposition” and “kaleidoscope” be first cousins?

Rioux became fascinated with colored glass when she moved to San Diego after graduating from high school. She enrolled in a class and was soon hired by her instructor to join his stained glass enterprise. “Stained glass windows were popular in California in the 1970s,” she says. One day while visiting a local gallery, Rioux spotted a kaleidoscope and began playing with it. And ... voila!

She returned to Maine in 1984, settling in Kennebunk to establish a stained glass and kaleidoscope business. Several years later when she was in her 30s, Rioux sent a sample of her work to Cozy Baker, a celebrated artist considered “the First Lady of kaleidoscopes.” She heard back immediately. “Where have you been?” Baker asked in a phone call.

Within a week, Rioux began receiving orders. “Since then, I’ve grown constantly. My work appears in galleries and museums in Florida, Arizona, Ohio, Massachusetts, and New York, including the American Folk Art Museum in New York City. I also sell to collectors in Canada and Japan.” Locally, Rioux’s work retails at Compliments Gallery in Kennebunkport’s Dock Square.

The provenance of the term “kaleidoscope” derives from three Greek words – kalos (beautiful), eidos (form) and scopos (watcher) – which translate to “beautiful form watcher.” The device was accidentally invented in 1816 by Scottish scientist David Brewster who was having fun experimenting with polarized light. He had filled a metal tube with pieces of loose colored glass that were reflected by mirrors he’d set at different angles. The result was a myriad of patterns when viewed through the end of the tube. Kaleidoscopes became the rage and Brewster was even knighted for his discovery by King William IV in 1831.

During the Victorian era, “parlour scopes” were prominently displayed on rosewood tables in elegant London homes. But by the mid-1900s, they were favored more as children’s toys. The “kaleidoscope Renaissance” of the 1970s was encouraged and abetted by the aforementioned Cozy Baker who wrote six books about scopes and curated the world’s first kaleidoscope exhibition. Today, thousands of artists make kaleidoscopes, and one of the world’s best lives right here in Kennebunk.

One of Rioux’s larger kaleidoscopes, “inspired by the ocean.” Photo by Bob Dennis





Made of glass and brass with decorative copper soldering, Rioux decorates the scope exteriors with handmade glass animals and birds. Her scopes are primarily rectangular, a few are round, all are one-of-a-kind and every single one is numbered. Retail prices start at \$50 and average around \$400. Rioux also sells fused glass earrings and Christmas ornaments at her studio.

When not dipping the carbide tip of a glass cutter into oil or getting inspired by the sunrise over Gooch's Beach, Rioux is an active volunteer. She's a board member of the Tommy McNamara Foundation and a trustee of Wells Preserve at Laudholm. She teaches obedience classes for shelter dogs, donates hours to Kennebunks' Animal Welfare



new patterns. I literally dream designs."

Sue Rioux Designs is located at 180 Port Road (Rte. 35), Kennebunk; FMI call 229-7017 or go to [SueRioux-Designs.com](http://SueRioux-Designs.com)

Society and worked for Gary's House in Portland for 24 years. She lives in Kennebunk with her "life partner" Gary and enjoys trips to Bethel where her son Alex runs an adult ski school.

"Honestly, art consumes my life," she says. Making kaleidoscopes is more than her passion, it's her *raison d'être*. "Everything around me can end up in my scopes. I'm growing every day. My mind is always filtering

Top photo: Sue Rioux sells her kaleidoscopes all over the world and also at her studio in Kennebunk. She also offers her fused glass earrings and hand-crafted Christmas ornaments. Above: The artist at work in her "atelier" surrounded by her tools of the trade for making kaleidoscops. Photos by Bob Dennis



Local Finds

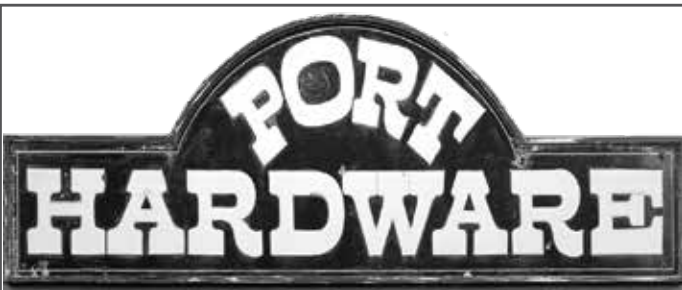


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# Books for young Mainers

Local Finds



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Ten-year-old Rebecca lives on a farm in a small Maine town with two aunts.



*Lost on a Mountain in Maine* (Donn Fendler, 1939)

When this 12-year-old boy scout gets tired of waiting for his father and brothers to join him atop Mount Katahdin, he opts to find his own way back to camp, and was lost for nine days.

*Blueberries for Sal* (Robert McCloskey, 1948)

Sal and her mother pick blueberries for winter while a bear cub and his mother eat berries for winter from the other side of the same hill.

*Charlotte's Web* (E.B. White, 1952)

A livestock pig named Wilbur forms a friendship with a barn spider named Charlotte.

*The Sense of Wonder* (Rachel Carson, 1965)

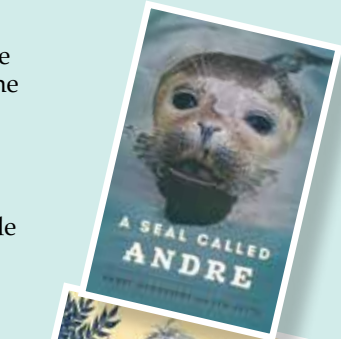
Carson's observations of birds and marine life on Southport Island in the 1950s, including "watching a seed grow in a pot upon the kitchen window sill," are enhanced by 100 photographs. She wrote this book to "encourage a child's wonder and joy in the world."

*A Seal Called Andre: The Two Worlds of a Maine Harbor Seal* (Lew Dietz, 1975)

Andre is a harbor seal who swims every summer from the Boston Aquarium to Rockport Harbor.

*Miss Rumphius* (Barbara Cooney, 1982)

The sweet story of Miss Alice Rumphius who planted lupines in the wild to make the world more beautiful.



This is an excerpt from Val Marier's story in *Tourist & Town's Summer 2021 Magazine*. Information was gathered with the help of our local libraries.

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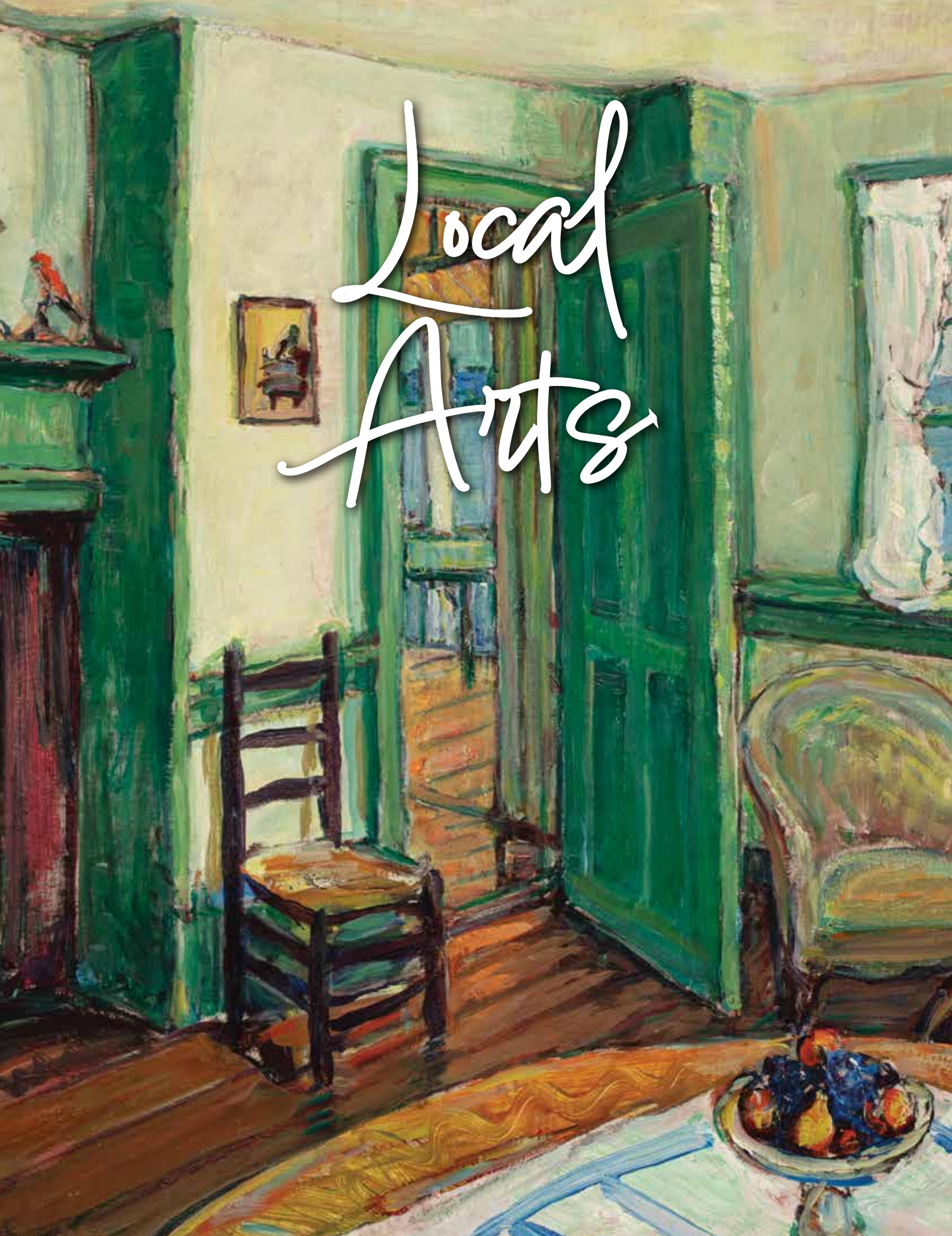
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# Local Arts







## Summer Season opens at the Ogunquit Museum of American Art

by *Laima Vince*

As you enter the Ogunquit Museum of American Art, you immediately experience a stunning view of the majestic Atlantic and the rocky shoreline of Maine's stone coast. Three acres of sculpture gardens overlook Narrow Cove. Perkins Cove is a short walk from the museum's gardens. A walk through the galleries and the sculpture garden, followed by a stroll to Perkins Cove and lunch in bustling downtown Ogunquit, makes any trip to the Maine coast memorable.

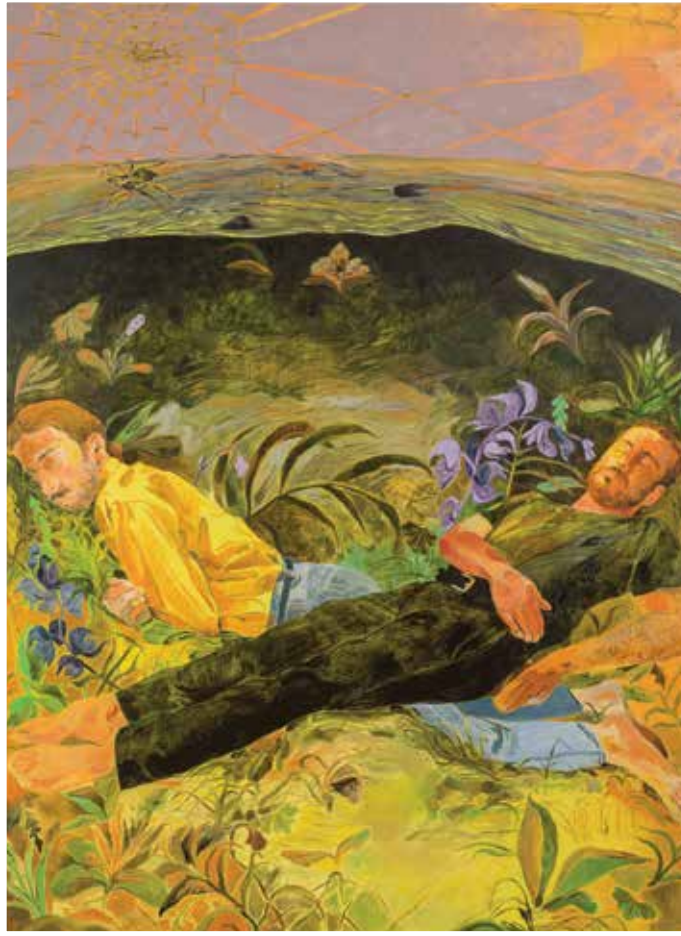
The 2024 summer season opens April 12 with the brilliant unanticipated color relationships of Brooklyn-based painter Anthony Cudahy's (born 1989) first retrospective show, "Spinneret." Thirty-one oil and acrylic paintings on linen take up residence in the three main galleries of the museum through July 21. The OMAA's curator of Modern and Contemporary Art, Devon Zimmerman, describes Cudahy's artistic voice as one that "explores the private and often banal experiences stirred by our convulsive times, churned by global pandemics, economic uncertainty, political violence, and climate catastrophes."

Cudahy's paintings invite an almost subliminal experience of color as we stroll through the galleries. Zimmerman talks about hanging Cudahy's large diptychs and triptychs: "One of the wonderful things about this museum is that none of these spaces are white boxes. Every space has its own character and odd idiosyncrasies that allow you to think about the narratives or dialogs between paintings. What work you place next to another work will either elevate it or make the viewer see it in a different perspective or reinforce something that you want to reinforce, a thought or a concept. As curator, half of my job is to guide your eye through a physical space."

*continued on next page*

*Windows by the Sea* by Russell Cheney, ca. 1940s, oil on panel. Gift of Susan C. Hyde and Richard W. Hyde.





For Zimmerman, the exhibit is held together through symbolic imagery, nonlinear storytelling, and Cudahy's subtle and surprising use of color. Pointing from one painting to another, he says, "The yellow here speaks to that yellow in the painting beside it that hits the red, which is the same red as in the ladder, with the same pinks in the background image. Then the little spike of teal there repeats over there."

Moving your eye from painting to painting, from wall to wall, from gallery to gallery, you experience this journey of color. Cudahy paints wet on wet, giving his brushstrokes a sense of immediacy and urgency. The synthesis of color, varying brushstrokes, historical imagery, and symbolism, creates a richness of many levels of perception and emotion in his paintings.

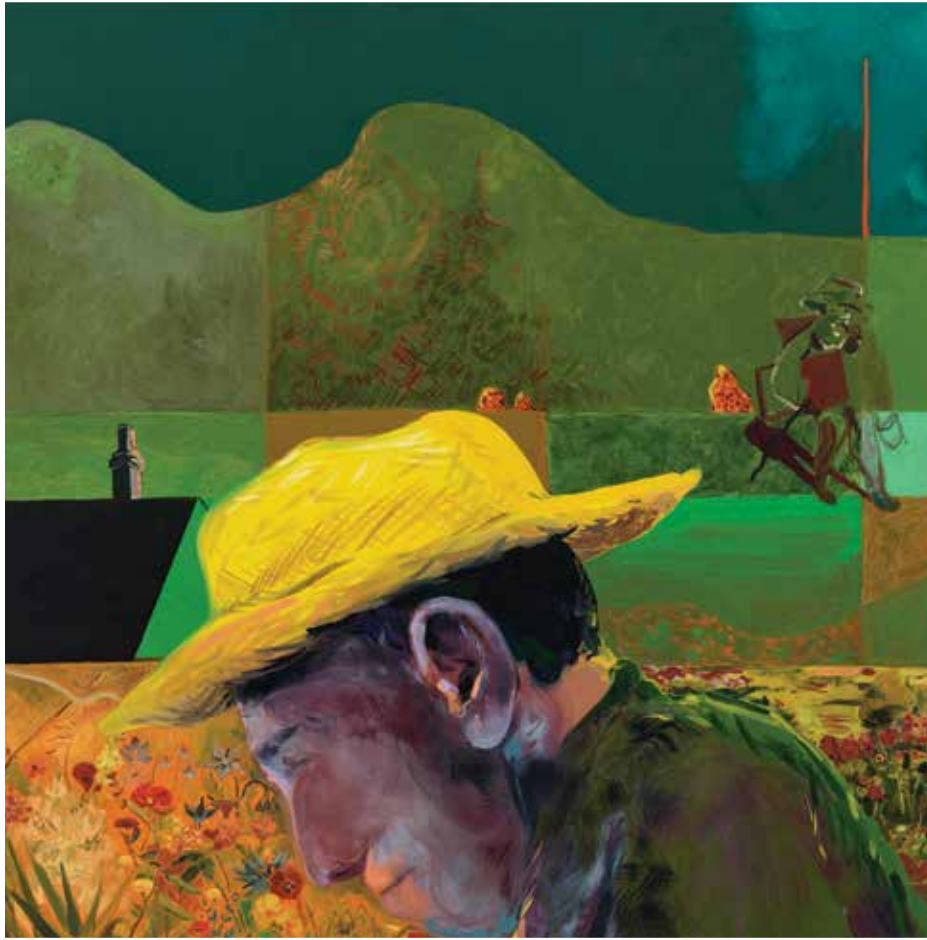
A painting hanging on the left wall of the reception area shows a doppelganger image of Anthony Cudahy's husband, the photographer Ian Lewandowski. This sense of a double image resurfaces in paintings throughout the show. Zimmerman says, "What you'll notice about much of Anthony's work is that there is a looming ghostly apparition, or doppelganger, a shadow with an underlying subtext of melancholy and death." There is a long history of the concept of the doppelganger in 19th and early 20th century romantic literature, but Cudahy brings that tradition into painting. "It's about seeing the self in order to destroy the self," Zimmerman reflects. "There is this metaphoric self-destruction. There are no linear or direct stories in Cudahy's work."

When asked about his vision for the future of the museum, Zimmerman says, "Together with Amanda Lahikainan, the Executive Director, we are thinking about a dialog that goes beyond the artwork that's inside the building and extends to the exterior. We're having a conversation about our unique sense of place here and the connective tissue that binds both. We're thinking about the artist's dialog within the ecology of the space that we're in, thinking about these narratives in stories that are rooted in Ogunquit. This town has a unique place in history with regards to the development of modernism in the United States. Understanding why artists were coming here and thinking about this locality and location and the shifting dynamics that led to historically Ogunquit becoming a center for modern art production is incredibly important. Also, it's vital to understand those nar-

*continued on next page*

*Anti-Bauser Tree* by Anthony Cudahy (2021)





ratives in a global context. Everything that happens is shaped by global events and is happening not just within the context of Maine, but the context of New England and the national context. Telling these stories of the local and the global, and then thinking about bridging these narratives across a temporal spectrum is important. For example, extending a link between the work of Marsden Hartley and contemporary voices that ping off some of our early 20th century predecessors while understanding our historical collection through a contemporary lens as well.”

The OMAA was founded by Lost Generation American artist Henry Strater (1896–1987), who studied and painted in Paris during the early 20th century. The museum opened in 1953 and was closely connected to two art colonies that directly contributed to the roots

Anthony Cudahy earned a BFA from Pratt Institute in 2011, majoring in Illustration and Graphic Design. He went on to study painting at Hunter College in New York, earning a MFA in 2020. He has had solo exhibits at Grimm Gallery, London (2023), Hales Gallery, London (2023), Museum of Fine Arts, Dole in France (2023), Grimm Gallery, Amsterdam (2022), and Hales Gallery, London (2023). His work is represented in the collections of the Baltimore Museum of Art, MD Institute of Contemporary Art, Miami, Stedelijk Museum, Amsterdam.

of American modernism. Today the museum collection houses 3,000 American paintings, sculpture, drawings, prints, and photographs from the late 1800s to the present. The first exhibit held by the museum featured 121 works, including work by American modernists Marsden Hartley, John Marin, Stuard Davis, Yasuo Kuniyoshi, Peggy Bacon, Walk Kuhn, Frances Lamont, Hamilton Easter Field, and William von Schlegel. Over the decades, the OMAA has organized exhibits with important modern and contemporary

artists, such as Edward Hopper, Andrew Wyeth, Jamie Wyeth, Dahlov Ipcar, and Philip Koch. The breadth and scope of the curatorial work of the OMAA makes this small museum a gem on the southern Maine coast.

Zimmerman spoke about the link between Anthony Cudahy’s work in “Spinneret” and the traditions of American modernist painting in Ogunquit.

*continued on next page*

*Jarman in Dungeness* by Anthony Cudahy (2022)



“One of the things I’ve been fascinated by is Ogunquit’s place within queer history and queer art history,” he says. “Ogunquit is a parallel site alongside Provincetown and Fire Island, two other poles of queer escape but also artistic production. This extends all the way back to Hamilton Easter Fields and Marsden Hartley. I reached out to Anthony, knowing that he’s an incredibly talented painter, but also considering the richness of painting in our area. He’s an artist who mines art history, queer archives, his own personal relationships and friendships and partnerships. That spoke to bringing him into dialog with this site. He came up last summer and saw the permanent exhibit. One of the works specifically in this show is a painting he made related to a painting by Channing Hare in our permanent collection.”

He pauses in front of “Jarman in Dungenes.” Jarman was a gay rights activist, filmmaker, and artist. After he was diagnosed with HIV in 1986, he purchased a cottage in Dungenes in the southeast of England, and there began tending his own garden around his cottage. This became a transcendent space outside of the homophobia keenly felt in those years. Jarman lived there until he passed away in 1994. All those elements of Jarman’s final years are reflected through imagery and symbols in “Jarman in Dungenes.”

“Jarman’s journals have been published,” says Zimmerman. “They are beautifully written meditations on the act of gardening, the relationship with nature, superseding the space he created for himself where he found beauty in a moment of catastrophe.”

Contemplating a painting of Anthony and Ian sleeping (or perhaps dead) within luscious florals, Zimmerman exclaims, “This is my favorite room in all of Maine right now.”

The second season of OMAA begins August 1 and runs through November 17. The Carol and Noel Leary gallery will house the exhibit, Lee Krasner: Geometries of Expression. This exhibition features the early career

of Lee Krasner (1908–1984) and places her work within the context of her peers. In the 1930s and early 1940s, Krasner rose to prominence as a dynamic voice within the vanguard circles of contemporary artists living and working in New York City. During a period fraught with socio-economic turmoil and political upheaval, the artist was politically active, taking part in debates at the Artists Union as well as protesting the Museum of Modern Art. The show examines her relationships with artists like Piet Mondrian and Hans Hofmann and those who formed organizations such as the American Abstract Artists Group. This show explores how this rich exposure to politics and people shaped Krasner’s experimentations with geometric abstraction.

Zimmerman explains: “Krasner was often sidelined precisely because she did not develop a signature ‘style’ like her partner Jackson Pollock or other ab ex painters. She frequently broke from a style and returned to previous experimentation. Giving attention to this early work can clarify the lasting impression this period made on her oeuvre and undercut these narratives that frame this period as one of lost searching.”

In collaboration with Vanderbilt University, the Long Gallery will house the exhibition: Domestic Modernism: Russell Cheney and Mid-Century American Painting, which examines the artist Russell Cheney (1881–1945) and his relationship with his partner, the influential literary historian and critic F.O. Matthiessen (1902–1950).



Top image: *The End of Summer* by Channing Hare, 1953, oil on canvas. Above: *Lavendar* by Lee Krasner, 1942, oil on canvas. Courtesy images

*continued on next page*



“The exhibit raises questions about how two gay men, both in the arts, navigated space in mid-20th century America and created a life for themselves,” Zimmerman says.

The paintings in the exhibit produced by Cheney are small scale figurative works of domestic scenes, which at that time was in direct contrast with large-scale Abstract Expressionist painting. The local setting of Cheney’s paintings, the house in Kittery Point, Maine, which he shared with Mathiessen, places his work within a domestic context.

The permanent collection features the second half of the exhibition, *Networks of Modernism, 1898-1968*.

The Ogunquit Museum of Art is located at 543 Shore Road, Ogunquit, and is open seven days a week from 10 AM to 5 PM. The museum offers general tours of the galleries on Tuesdays at 10:30 AM and Wednesdays at 1:30 PM, July through August. Walking tours of OMAA’s Sculpture Gardens or the Ogunquit Art Colony are led by museum guides at 11 AM on Tuesdays on alternating weeks throughout July and August. These walking tours run approximately one hour.

Throughout the summer, the Tuesday Talks series, held between 5 and 7 PM, features conversations with artists, curators, historians, and others who provide insight into exhibitions and the historical Ogunquit art communities.

**Garden view: Image courtesy of the Ogunquit Museum of American Art.**





*Sand Ridge* oil on linen

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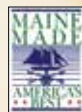
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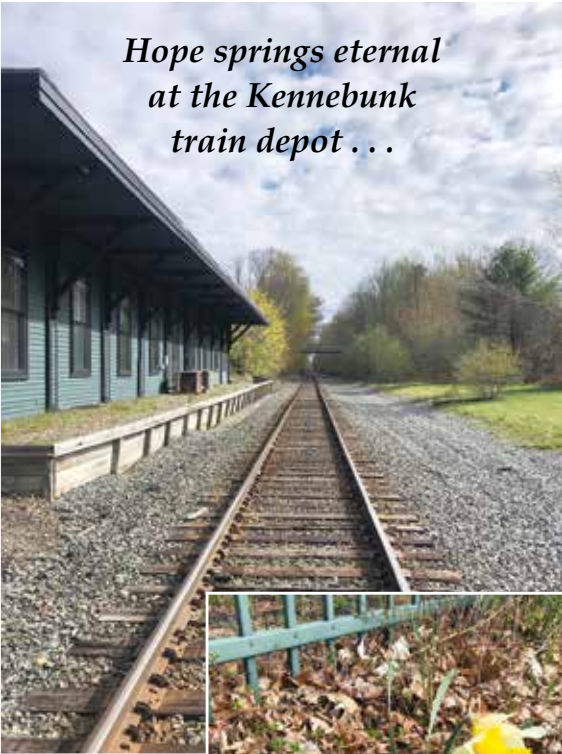
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# Spose is awesome.

## *Turns out Ryan is, too*

by *Faith Gillman*

What – and who – will each day bring? For Ryan Peters, aka Spose, it depends. If it's writing, parenting, and painting, then bring on Ryan. If it's dropping a video or album, it's probably Spose. Peters, father of four, is a man of many talents: rapper, rocker, writer ("The Almost Complete Lyrics," and children's book "Pine Cone Pete is Not Impressed") and now, painter.

"Painting is new to me," said Peters. "It began in 2022 as an experiment. I was looking for someone to paint an album cover for me and getting nowhere. I tried it myself and fell in love."

Always self-deprecating, Peters' first exhibition, "Anyone Can Paint," was held in Portland in December.

"Turnout was great," he said. "It was validating that I was thought of as a real artist. All the paintings found a home. I learned so much. I know exactly what I did wrong. I'll do better next time."

*continued on next page*



Photo left: A popular rapper in Maine and beyond, Spose has performed at venues across the country. Photo by Vic Brazen. Above: Spose, aka Ryan Peters, released his tenth album in March. "What Could Go Wrong" is one of his most personal works. Photo by Josh Hand





Peters, who grew up in Wells, and now lives in Ogunquit, self-released his first album “Preposterously Dank” in 2008. In 2009, a mixtape with Cam Groves, “We Smoked It All,” included the spectacularly hilarious single “I’m Awesome,” which brought national attention and a record deal with Universal Republic Records. Peters left Universal less than a year later to pursue his own label, Preposterously Dank Records/ Pdank Entertainment and never looked back. His tenth—and very personal—album, “What Could Go Wrong?” was released this March. Peters said he was a bit scared to put it out.

“It’s honest. I’m putting my heart on a plate and presenting,” he said. “It’s so personal and brutal but the response has been overwhelmingly positive. Almost rewarding me for having therapy in public. When you’re really truthful it resonates with people. The more personal, the more universal.”

While there have been lean times, Peters is happy to be able to do music and “still pay my bills. I’m never scared to keep on,” he said. “The fan base is there. I understand what they want...and there’s more than they’ll ever know.”

For Peters, each album gives him an opportunity to get more honest and experimental.

“I become more myself every year. I’m most proud [of my work] in reverse order. The one I just put out then back over time,” said Peters.

There is one standard, however.

“‘Knocking on Wood’ (2012) is a single I end every concert with. It’s about perspective and appreciating all you have.”

Collaboration is a big part of Peters’ music, in particular with rappers Cam Groves and Shane Reis. What do they bring to the mix?

“Steel sharpens steel,” said Peters with a laugh. “Brings back the feeling of making music with my friends in my bedroom. Working with them serves a therapeutic purpose and it’s fun.”

In 2021 Peters released a double album (half rap/half rock) titled “Get Rich or Die Ryan.”

“It was about being unafraid to be myself. Spouse was the rap, the alternative rock was Ryan. It was about the you before the you got knocked out of you, to change to fit in,” he said. “I don’t need to do that anymore. I take in a lot of new music but listen to a lot of different things from David Bowie to rap to alternative. At 10 I knew [what was pure] but in my teens and 20s I didn’t. I’m trying to get back to 10.”

*continued on page 44*

**Above: Ryan Peters, center, talks with a guest at the “Anyone Can Paint” exhibition at Over Here Studio, at Thompson’s Point in Portland. Photo by Sarah Violette**



Top photo top: It looks like the perfect day at a marsh but wait...what is that in the clouds? Photo by Josh Hand.  
Above: Peters' paintings often have an element of surprise and themes that can be frightening and/or amusing. Photo by Josh Hand



As with his music, Peters' paintings display his personal experience.

"My time on earth is my influence. For me art (and music) reflects your experience. Like McDonald's trash on the moon. In 300 years, someone will see that painting and place where and when I lived," he said.

Peters' works often feature space and / or creature themes that can be both frightening and amusing. Why?

"That's earth, in summary. A certain amount of political intent—not politics but natural disasters, climate change and pop culture—it's about juxtaposition," said Peters.

Peters rents a studio in Sanford but mostly paints at home in Ogunquit. He starts with a pencil sketch to get proportions right. He uses acrylic paint, painting for an hour before standing back to look at his work from a distance to see what he has missed.

"At the end, I use broad strokes - like to make some texture that comes off the canvas," he said. "I'm in a luxurious position. I don't paint to pay the bills. I do it for me. There's no commercial aspect to the painting in the process...My music has been commercialized for the past 16 years. In a way the process is tainted creatively. With painting it's to learn the act of painting and prove to myself that I can do this. Almost consider myself a fraud artist. I'm surprised [by my art] in a good way.

"Just going through the motions is not fun. Need to try something new, with music, art, and life. Something that touches you, is pure. The pandemic gave me a ton of perspective to do this stuff. Getting back to the things you love—magic is finding the way to keep enjoying it."

Peters' son and three daughters (ages 8 to 15) keep him in "the present."

"Feels like my son is a bit of a reincarnation of me. Hope to provide him and my daughters with far less trauma than I had. I have an opportunity to do it right—I know what didn't go right for me and can pass that along," he said. "I take a lot of joy in them being peaceful and chill, not worrying all the time. Love to see my daughters dancing around the house, making up elaborate dances listening to music. It's a nice distraction from the world."

And what does Peters hope people experience through his art and music?

"I hope I can make people feel more free to be themselves. I say to people / kids in general around here that they are no less capable than anyone else; no matter where you live, anything is possible," he said. "Spose / Ryan is like a dual citizenship. Spose is a super-hero costume I made to make me feel like Ryan is good enough. I'm slowly learning that Ryan was good enough all along."

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Above: Working in acrylic, Peters creates his pieces in both a studio space in Sanford (pictured here) and at home in Ogunquit. Courtesy photo



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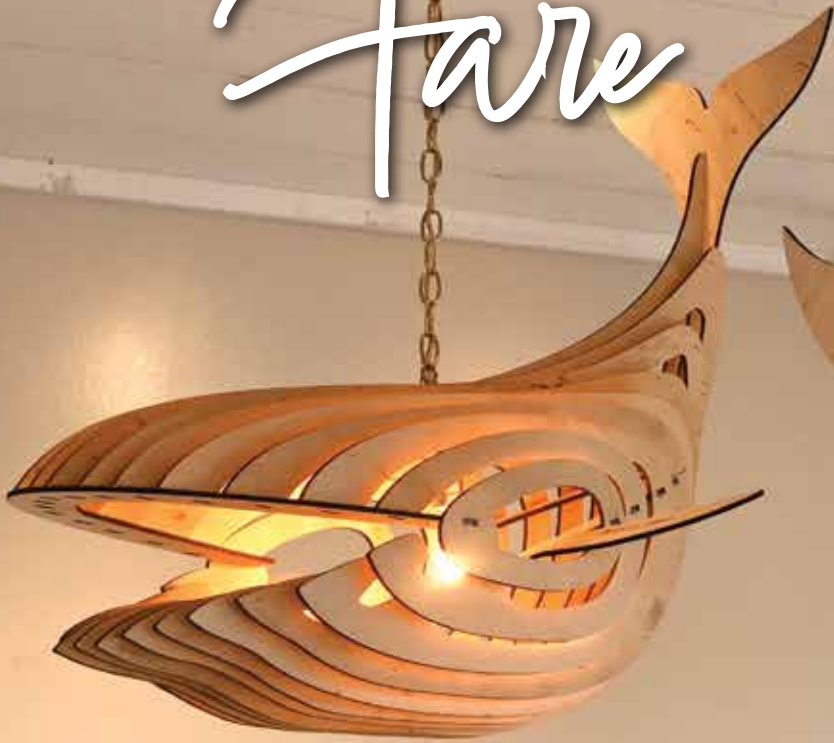
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# Local Fare



# THE PILOT HOUSE

## RESTAURANT

RESPECT THE LOCALS

## The new Pilot House opens with great fanfare

*by Jo O'Connor*

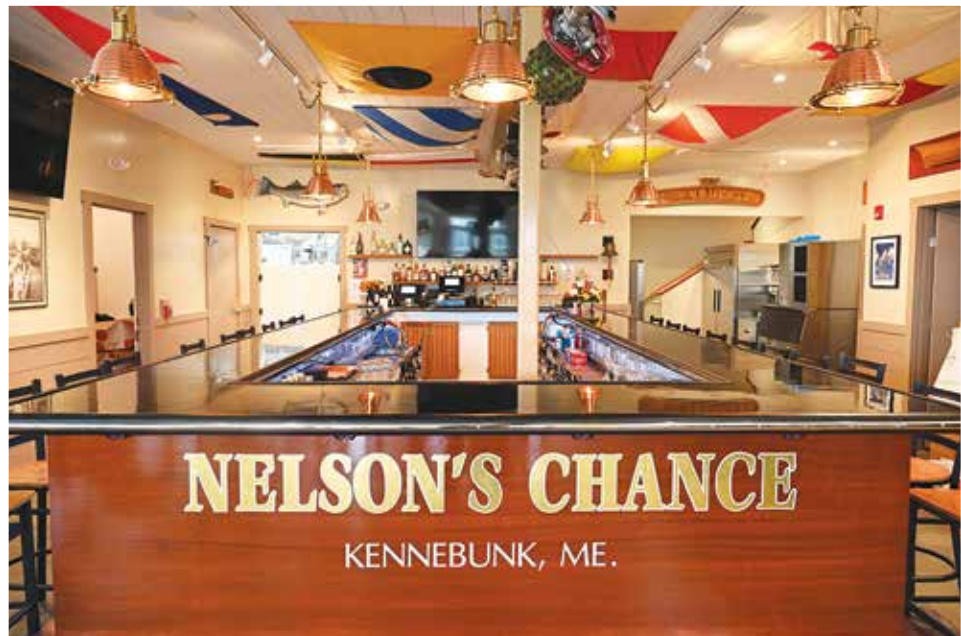
In the heart of Lower Village on the Kennebunk River, the new Pilot House has opened to rave reviews. This is an other-worldly nautical eatery that has now elevated the southern Maine dining scene to new heights. Set well above the flood plain sits this two-story, 6,400 square foot, 35 foot high, 160-seat restaurant with spectacular views of river and marina.

The spacious new restaurant includes a menu of favorite Pilot House staples: reubens, chicken wings, pizza, fish'n'chips, fresh seafood and other specials. Plus, there are now eight taps (up from two), seven are local Maine brews. The upstairs can be booked for private events and functions.

Upon entering the new space, there are two unisex public bathrooms that people can access through the outside. Inside, there are plenty of additional bathrooms on both levels.

All of the beloved memorabilia from the old Pilot House has been staged downstairs and a replica horseshoe bar (albeit longer) is on the south side of the first floor, which is where bands will perform.

*continued on next page*



Above and left: The new Pilot House is filled with unique decorations and nautical memorabilia. Photos by Bob Dennis





Photos above: Spaciousness, comfort, endless natural light and unparalleled views make the new Pilot House something to experience. Photos by Bob Dennis

A spacious stairwell brings you to the second story featuring a cavernous ceiling and an elegant feel. With almost the entire east side of the building home to large-paned windows, the upstairs provides patrons stunning views of the Kennebunk River.

An outdoor platform for dining will connect patrons to the *Spirit of Massachusetts* via an upstairs ramp. The dry-dock ship is slated to open in June.

Owners and siblings, Kylie Raymond and Nicholas Raymond, of Kyick Holdings LLC along with their parents Dwight and Maryanne Raymond have had their dream realized. The entire property is home to the Pilot House Spirit of Massachusetts, a marina, scenic boat tours and a whale-watching operation.

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Open daily at 11:30 AM.



## THE PILOT HOUSE RESTAURANT

Above: Seated in the upstairs bar are co-owners/siblings Nick and Kylie Raymond of the Pilot House Restaurant in Lower Village Kennebunk. Photo by Bob Dennis





# We all scream for ice cream!

*by Kathy Oberman Tracy*

Rich, cold, creamy and delicious, ice cream is universally loved by all ages and tends to take most to their happiest place.... I have yet to meet anyone who does not like ice cream in some form or another. There are many different textures of the iced treat from a sorbet to a frozen custard and everything in between as well as an unlimited variety of flavors! Ice cream is also eaten at any time of year now, not just when it's hot out.

Every nationality has its own take on ice cream. Italian gelato or granita, French sorbet or frozen custard, American soft serve. While it is noted in the Bible that King Solomon enjoyed iced drinks, actual history says the origins of ice cream stem from Eastern Asia - sharbat from Persia a frozen fruit flavored ice with dairy mixed in and frozen again. Some timelines suggest that Marco Polo brought it back from China and Catherine de Medici served it to her royal court and brought it to the French royal court. The French and Italian chefs perfected it and the likes of Thomas Jefferson and George Washington brought it from Europe to America. American presidents have a long history with eating and serving ice cream to their distinguished guests.

The ice cream soda originated in Philadelphia around 1875 - which then became the home of manufactured ice cream. The ice cream cone is said to have been created at the 1904 World's Fair in Missouri by accident when an ice cream stand ran out of bowls and used waffles shaped into cones. Hot chocolate sundaes were all the rage in San Francisco's chocolate mecca Ghirardelli Square.

The earliest ice cream was frozen milk of cow, goat or buffalo and mixed with flour by the Chinese who had perfected a freezing process with salt and ice. Hand cranked ice cream machines were developed to allow anyone anywhere to make ice cream with the help of rock salt and ice. Then came the automated ice cream machines, first for manufacturing ice cream but ultimately for individual use. Recipes have been perfected over time and as with everything in this world now even ice cream can be made without churning.

In today's world you can find an astonishing array of frozen treats like Del's Iced Lemonade, a favorite from Rhode Island... Big Daddy's here in York County with all its flavors and Rococo's Ice Cream with a luscious soft cheese custard to frozen yogurt at Ben and Jerry's here in Kennebunkport. Ice cream bars, cakes and sandwich cookies fill supermarket shelves. Ice cream flavors are too numerous to name but here in the U.S. vanilla, chocolate and strawberry still rock the top 10 list. Additions of fruit, nuts, candies, cakes, cookies - even raw cookie dough have been added to the ice cream mixture while freezing. Toppings have run the gamut from chocolate sauce, fruit compotes, whipped cream, caramel sauce and crushed candy or cookies. Never forget that ice cream sundaes are always topped with a cherry!

Here are a few recipes to help you enjoy ice cream with whatever process you prefer to make your own.

## Blueberry Lavender No Churn Ice Cream

Quick blueberry jam or compote:

2 cups blueberries, washed and stems removed  
1/3 cup sugar  
1/4 cup water  
1/2 teaspoons vanilla extract

Ice cream base

2 cups heavy cream  
1/3 cup culinary dried lavender buds  
1 - 14 ounce can cold condensed milk - place can in the refrigerator an hour before making.

In a medium saucepan, combine the blueberries, sugar and water. Bring to a boil and turn down to a simmer, stirring for about 10 minutes until most of the blueberries burst and the sauce begins to thicken. Remove from heat and stir in the vanilla. Pour into a glass bowl and allow the mixture to come to room temperature about 30 minutes and refrigerate until cool about an additional 30 minutes.

In a medium saucepan add the heavy cream and lavender buds. Bring the mixture to a gentle simmer stirring and allow the lavender to steep for about 5 minutes. Strain the lavender cream into a bowl and allow it to come to room temp about 20 minutes and then refrigerate until cold about 30-45 minutes.

In the bowl of an electric mixer, add the cold lavender cream and cold condensed milk, whip on medium high for 2 minutes. Pour the lavender mixture into a metal loaf pan and place 3 large spoonfuls evenly spaced into the mixture. Using a butter knife, gently swirl the jam through the mixture. Cover with plastic wrap and freeze for 12-24 hours before serving. If you have any leftover jam use it as a sundae topping!

*For this recipe, if you don't have time or the inclination to prepare the blueberry jam, store bought will do just fine... I recommend Bon Maman's Preserves or Stonewall Kitchen Blueberry Jam.*

## Strawberry Rhubarb Sherbet

1/2 cup water  
1/2 cup sugar  
1 1/2 cups thinly sliced rhubarb  
1 1/2 cups sliced strawberries  
1 1/2 cup whole milk (substitutions can be made with low fat, coconut or almond milk)  
1/4 teaspoon vanilla

In a small saucepan, heat the sugar and water over medium high heat until the sugar has dissolved. Add the rhubarb to the pan and bring to a boil and then reduce heat to a simmer. Cook the rhubarb until tender, about 5-8 minutes. Remove from heat and allow the rhubarb simple syrup to cool to room temperature.

Add the rhubarb simple syrup, strawberries, milk and vanilla to a blender or food processor. Blend until smooth and then pour the mixture into an ice cream maker and freeze according to the manufacturer's directions. Freeze your sherbet for a few hours or overnight.

## Vanilla Frozen Custard

2 cups whole milk  
2 cups heavy cream  
1 1/2 cups sugar  
9 egg yolks  
2 teaspoon vanilla

In a medium saucepan, heat the milk and heavy cream until just simmering for about 5 minutes. While the mixture is heating, whisk together the egg yolks and sugar. Temper the egg mixture by slowly adding 1 cup of hot milk mixture, whisking constantly and then whisking the tempered egg mixture back into the pan with the remaining hot milk mixture. Cook over medium-low heat until the mixture coats the back of a spoon. Remove from heat and strain the mixture into a heat proof bowl. Add the vanilla and whisk thoroughly. Allow the mixture to cool slightly and then refrigerate overnight.

To finish the ice cream, freeze in an ice cream maker according to the manufacturer's directions. Pack the prepared ice cream into plastic quart sized containers and freeze for at least 4 hours or overnight.

## Espresso Granita

2 cups strong espresso  
1/4 cup sugar + 2 tablespoons sugar, divided separately  
1 cup heavy cream  
1/2 teaspoon cinnamon or cardamom (optional)

Make your favorite espresso and while hot add the 1/4 cup sugar stirring until the sugar is fully dissolved. Pour the espresso mixture into a metal 9x9" pan. Place in the freezer and stir every 10 minutes with a fork until completely frozen, about 45 minutes.

It's best served with whipped cream... In the bowl of an electric mixer add the heavy cream, 2 tablespoons sugar and spice, if using. Whip the cream on high until soft peaks form.

To serve, spoon the granita into individual cups and dollop with spice-scented whipped cream.



## For the love of s'mores

*Have some fun with this classic summer favorite*

National S'mores Day might be August 10, but s'mores are wonderful anytime. Following are some variations on this summertime classic. Give them a try this summer!

In place of graham crackers, consider cookies – oatmeal, chocolate chip, sugar cookies, Oreos, Nutter Butters, you name it.

In place of a plain chocolate bar, consider chocolate with almonds,, peanuts, or macadamia nuts, perhaps even a caramel-filled chocolate bar. Experiment with white or dark chocolate – or hazelnut spread. Maybe try a peanut butter cup or a peppermint patty.

Additional fillings you might consider include peanut butter, Marshmallow Fluff, Nutella, caramel, or fresh fruit.

Have fun with your s'mores this summer. And put National S'mores Day on your calendar for August 10!



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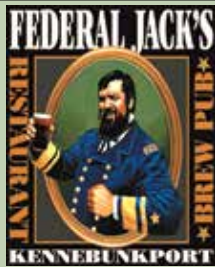
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# Kitchen Talk

## Soups, smoothies and summer days

Kitchen Talk is brought to you by Tourist & Town's Val Marier

### Parsnip and Cauliflower "Vichyssoise"

(serves 8)

(From SOUP SWAP by Kathy Gunst, James Beard award-winning food journalist and Resident Chef for NPR's award-winning show, "Here and Now.")

#### Ingredients:

2 medium leeks  
1 tbsp. butter  
1 tbsp. olive oil  
1 medium parsnip (peeled and coarsely chopped)  
1 medium head cauliflower, cut into medium florets  
1 tsp. chopped fresh thyme  
7 cups vegetable stock  
1/4 cup heavy cream  
Salt & pepper

#### Directions:

Halve the pale green and white sections of leeks (toss the dark green sections), then rinse, pat dry and cut crosswise into 1/2" pieces.  
Melt butter in stockpot over low heat, add olive oil and chopped leeks.  
Cook 10 minutes, then add parsnip, cauliflower, thyme, plus salt & pepper.  
Add veggie stock, stir to combine, bring to a boil at medium-high heat.  
Turn heat to low, cover and simmer 30 minutes, then remove from heat and cool.  
Put batches of mixture into food processor and puree until smooth. Return to stockpot, stir in heavy cream, taste and adjust seasonings.  
Chill 4 hours in refrigerator.  
Sprinkle Gremolata on top when serving.

#### Gremolata ingredients:

1 tbsp. butter  
1 tbsp. olive oil  
1/2 cup panko  
1 tsp. fresh lemon zest  
1 tbsp. chopped fresh parsley  
1 tbsp. minced fresh chives  
Salt & pepper

#### Directions:

Melt butter in saucepan over low heat, then add olive oil and stir to combine. Add panko, toss until crumbs coated, then toast crumbs, stirring constantly for 3-5 minutes, until golden brown.  
Season with salt and pepper, toss to combine, remove from heat and let cool.  
Add lemon zest, parsley, chives. Toss to combine, then sprinkle on soup.

### Blueberry Lavendar Soup

(Chef/caterer Janee Marie of Eliot adapted this from a James Haller recipe. Makes 10-12 portions, 6 or 8 ounces each.)

#### Ingredients:

4 pints fresh blueberries  
2 cups maple syrup  
Juice of 1 lemon  
2 tbsp. dried culinary lavender  
(Culinary lavender is sold both fresh and dried at spice shops, farmers markets, health foods stores, plus chains like Whole Foods and Trader Joe's.)  
2 cups buttermilk  
2 cups light cream

#### Directions:

In soup pot, combine fruit, maple syrup and lemon juice; simmer 30 minutes.  
When cool, puree in blender until smooth. Chill.  
Soak lavender sprigs in buttermilk and cream overnight, then strain. Discard used lavender.  
Combine chilled soup base with infused cream and buttermilk mixture.  
Refrigerate soup 2 hours before serving and serve in chilled bowls.  
Garnish with mint leaves, a few lavender buds and a dollop of creme fraiche.

### Veggie Smoothie for 1

#### Ingredients & Directions:

1/2 cup fresh spinach  
2 fresh kale leaves, thick stems removed, chopped  
1/2 fresh or frozen banana  
2 tbsp. frozen coconut sheets or chunks  
1 dried date, pitted  
1 tbsp. chia seeds  
1 tbsp. flax seeds or flaxseed meal  
3/4 cup coconut milk  
(Optional boosts: bee pollen, hemp seeds, collagen peptides)  
COMBINE all ingredients in blender; puree until smooth.

### Apple Peanut Butter Smoothie for 1

Using a blender, puree 1 cup unsweetened almond milk, 1 small apple (chopped), 2 tbsp. natural (no salt) peanut butter, 2 tsp. honey, 1 1/2 tsp. vanilla extract, 1/4 tsp. ground cinnamon, 4-6 ice cubes. (320 calories)

### Spinach Avocado Smoothie for 1

Using a blender, puree 1 cup nonfat plain yogurt, 1 cup fresh spinach, 1 frozen banana, 1/4 avocado, 2 tbsp. water, 1 tsp. honey. (350 calories)

# Refreshing and heart-healthy summer sippers

# Kitchen Talk

## Golden Tomato and Peach Soup

(A late summer treat from Erin French; serves 6)

### Ingredients:

2 lbs, yellow tomatoes, roughly chopped  
2 ripe peaches, peeled, pitted, roughly chopped  
2 tbsp. rice wine vinegar  
2 garlic cloves, peeled  
Seeds from 1/2 jalapeño (or more, if you like it spicier)  
2 ears fresh corn, husks and silks removed  
Salt & pepper

### Soup topping:

Extra virgin olive oil  
1 lime, juiced  
1/4 cup fresh basil leaves  
1/4 cup fresh cilantro leaves  
1 cup Sungold tomatoes, sliced  
Maldon salt

### Directions:

Chill 6 soup bowls in freezer.  
In blender, puree tomatoes, peaches, vinegar, garlic, jalapeño seeds, and Kosher salt. Pour mixture through a fine-mesh strainer set over a bowl, then chill for 1 hour.  
Cook corn in large pot, 2-3 minutes, then place in bowl filled with cold water and a handful of ice.  
For soup topping: Use sharp knife to zip off the corn kernels (reserving 3 or so rows intact for garnish), then add corn to soup.  
Divide among chilled bowls, float reserved bits of corn on top, drizzle with olive oil and top each bowl with a slight splash of lime juice.  
Sprinkle basil and cilantro leaves, and add a few slices of Sungolds to each bowl.

## Make-Ahead Freezer Smoothies

4 individual portions

(Make Sunday night, you're set for the week!)

### Ingredients:

3/4 cups old-fashioned oats  
4 medium bananas, sliced  
2 cups quartered strawberries  
2 cups chopped mango  
1 cup raspberries  
1 10-oz package baby spinach  
3 cups almond milk

### Directions:

Divide oats, bananas, strawberries, mango, blueberries and spinach into 4 (32 oz) widemouth glass jars with lids. Place in freezer for up to 1 month.  
For breakfast, defrost and combine contents of one jar with 3/4 cup almond milk in blender. Puree until smooth.

## The Coconut Grove Smoothie

(created by Laurel Wolfson of Coconut Grove, Florida and Kennebunk Beach)

### Ingredients for 2:

1/3 cup black cherry juice  
A handful of spinach and arugula (or greens you like)  
3 handfuls roasted unsalted almonds  
2 scoops organic whey protein  
1/3 cup each: blueberries, peaches, cranberries, blackberries (Laurel: "I use Bourbon Vanilla frozen fruit, but fresh fruit works too.")  
Coconut water (use type with no sugar added)

### Directions:

Place all ingredients in Vitamix blender.  
Slowly pour in coconut water while counting to 12.  
Blend twice, 2 minutes each time.  
If too thick, add coconut water.

## Prune and Oat Milk Smoothie for 1

(Courtesy of dietician/nutritionist Amy Gorin: "It might sound odd to add prunes to a smoothie, but they add natural sweetness so you don't need any added sugar.")

### Ingredients & Directions:

In blender, put 1/2 cup oat milk, 1/2 cup unsweetened frozen dark sweet cherries, 2 prunes, 1/2 ripe frozen banana, 1/2 cup cashew milk yogurt, 1/2 tbsp. cashew butter, and 1 tsp. unsweetened cocoa powder. Blend until smooth.

## Kitchen Talk's Favorite Blueberry Smoothie for 1

### Ingredients & Directions:

Put 1 cup coconut water, 1 cup fresh or frozen blueberries, 1 small banana, 1 cup spinach, 1" piece of ginger (chopped), 1 tbsp. fresh lemon juice, 1 scoop protein powder in blender. Puree until smooth. (240 calories!)







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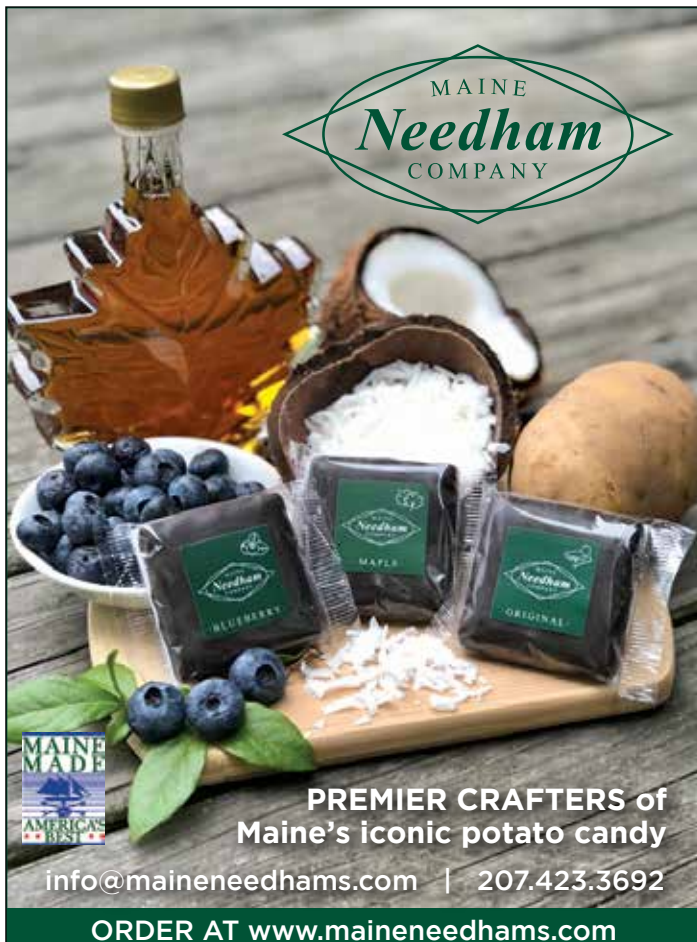


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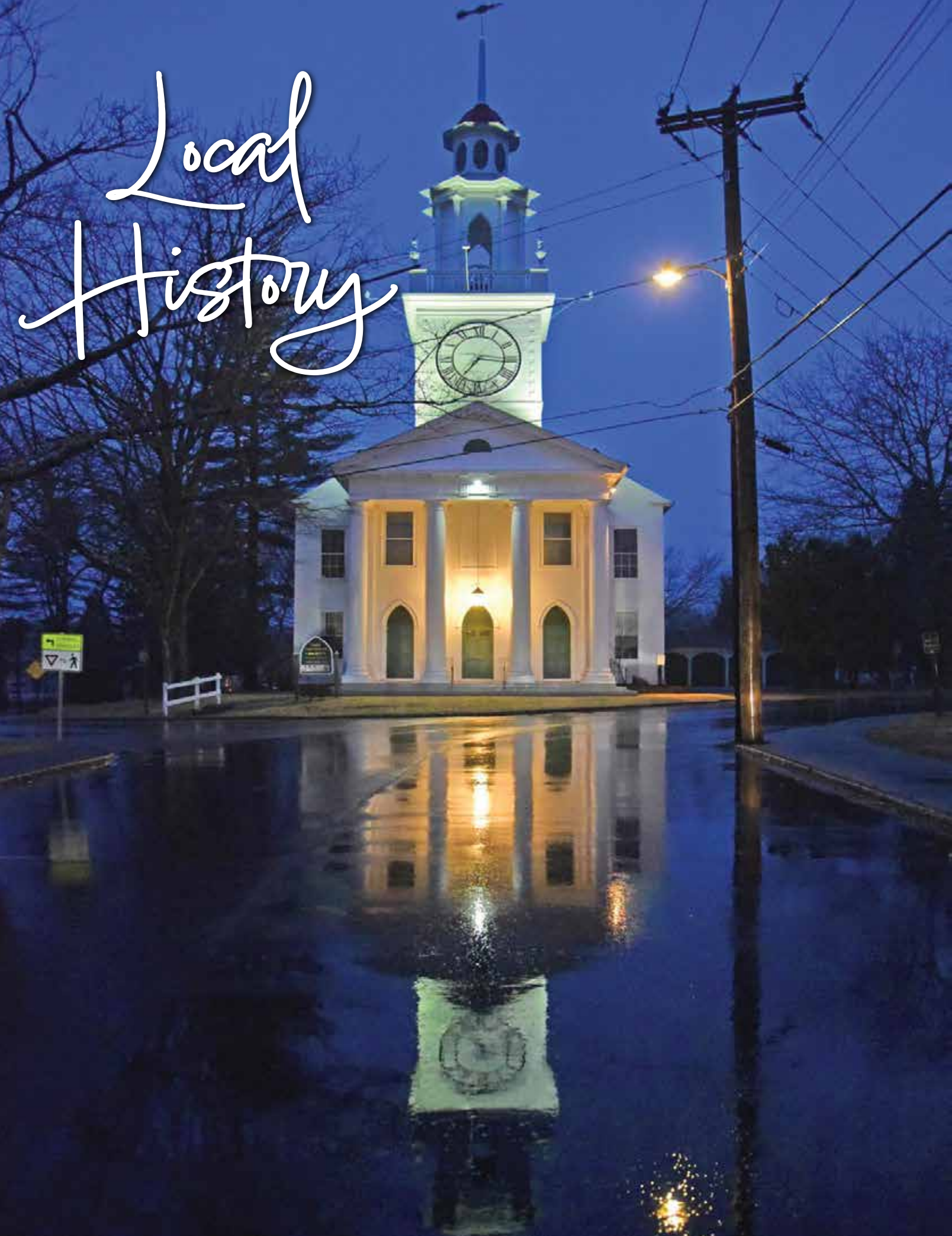
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# Local History



# Iconic Port church building marks its bicentennial

by Dana Pearson

You would be forgiven for thinking that a thing of beauty, after being viewed from up close and afar after 40 years, would start to lose its charm.

But for Bob Dennis, the attraction of the South Congregational Church, which he has been photographing since first visiting Kennebunkport in the 1980s, is undimmed. Dennis, who moved to Cape Porpoise with his wife Marjie upon his retirement 10 years ago, has yet to tire of finding new angles from which to shoot the iconic church that looks down the length of Temple Street.

Dennis collects his mail at the Kennebunkport Post Office, which lies in the shadow of the church. He says it's a mundane task made palatable by being able to "look up at the church every day. In every season, from every possible angle, from Lower Village, from across the river...there are so many different perspectives. I find it beautiful every time of the year."

Most people do. And they have, ever since the structure was erected 200 years ago. And not only have people enjoyed taking pictures of the church, they've enjoyed taking pictures from the church. As Town Historian Sharon Cummins said, "Since the advent of photography, practitioners have perched in the tower to document commercial changes in Dock Square, shipyards on both sides of the Kennebunk River, and our transformation into a summer tourist destination."

The late historian Joyce Butler, in an article written for the South Congregational Church's sesquicentennial in 1988, said that when the church was built in 1824, it looked as it does today, except for the portico, which was added in 1912.

"No records have been found to tell who designed and built the church," wrote Butler. In an era when architects were rarely involved, it was likely that "local craftsmen using carpenter's manuals, the example of other churches, and their native skills" created the building. "Kennebunkport had many skilled workmen to call upon – carpenters who were building ships for the China trade."

*continued on next page*



Photo opposite page: Photographer Bob Dennis caught this striking image of the South Congregational Church after a late fall rain shower a few years ago. Above: The Boston-made bell in the steeple of the Congregational Church has been ringing since 1828. Photo by Dana Pearson





**Top photo:** The steeple of the South Congregational Church has provided a sweeping view of Kennebunkport for 200 years. **Above:** Carl Mabee, property manager of the South Congregational Church, says he likes to keep the building as historically accurate as possible. **Photo opposite page:** The South Congregational Church building in Kennebunkport marks its bicentennial this year. **Photos by Dana Pearson**

To back up a little: yes, the 150th anniversary of the church was in 1988, not 1974, because when first built, it was not the South Congregational Church. How's that?

The first meetinghouse in the town that would become Kennebunkport was built in Cape Porpoise in 1727, because that's where most people worked and lived at the time. It was used for church services, town meetings, and business gatherings. As the years passed, people called for a church to be built where the population was growing, closer to the Kennebunk River, claiming it was unfair to travel so far every Sunday. They were denied.

In related news, the old meetinghouse was torched in April 1763; according to church records, it "was set on fire by some boys instigated by older persons." The next year, the First Parish Church was built on Burbank Hill in the middle of town. (The First Congregational Church today occupies the same site; it was built in 1843.)

Around 60 years later, when parishioners who lived even closer to the Kennebunk River called for the creation of a new church near their homes, the split was amicable and did not involve arson. A site was selected one and a half miles down the road. When the new church was dedicated in October 1824, the congregation agreed that services would alternate between the two buildings.

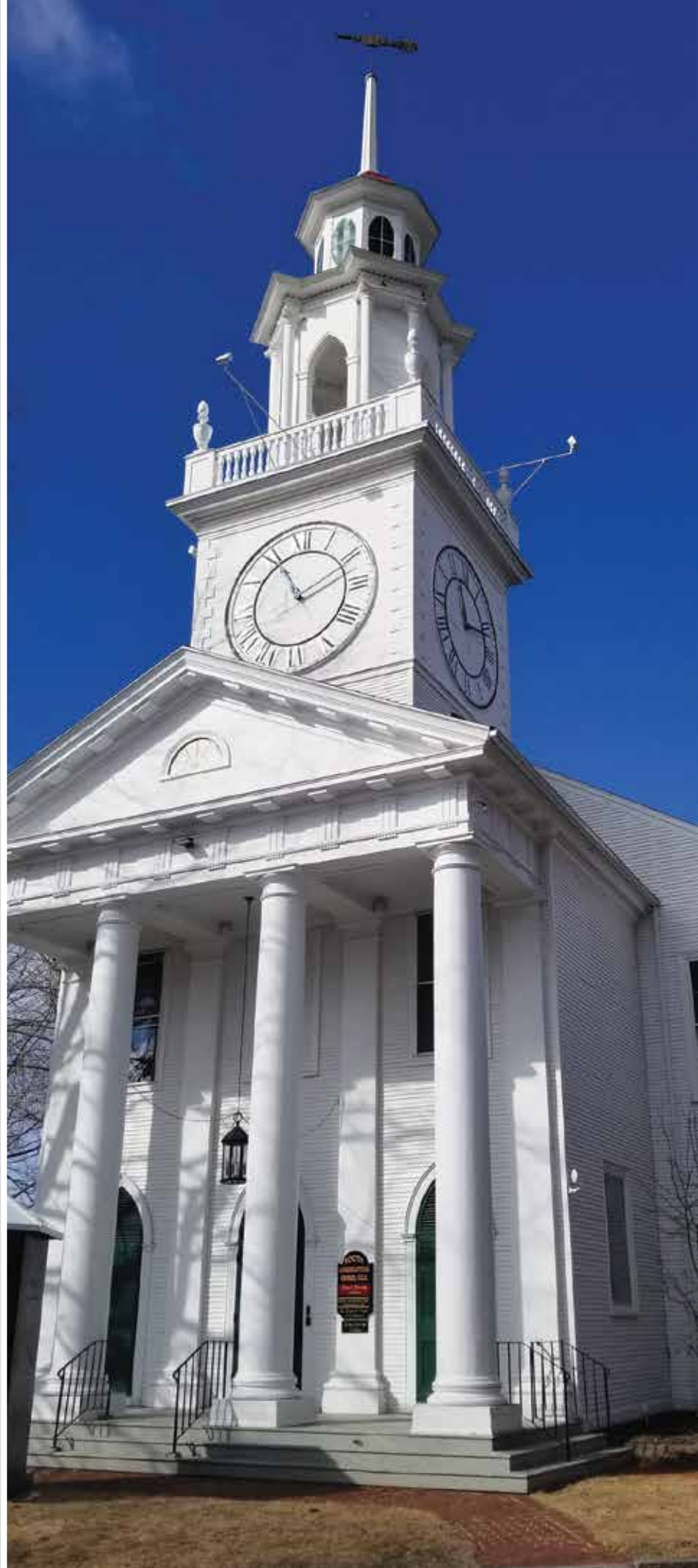
Cummins said the church was built "just three years after Arundel had adopted the name Kennebunkport. It marked the development of the riverfront village as the new center of population in our town. Wealth from West Indies trade had reached its pinnacle."

Because it was intended primarily as a house of worship, it was built like other New England churches of the time, and not like a traditional barnlike meetinghouse. It featured box pews, a two-story pulpit, and wide galleries on three sides, with choir seats and an organ in the gallery over the entrance. The Christopher Wren-inspired steeple, topped by a weather-vane, has an octagonal belfry and dome, instead of the typical spire. A few years later, the clock – with its wooden rather than metal face – and made-in-Boston bell were installed.

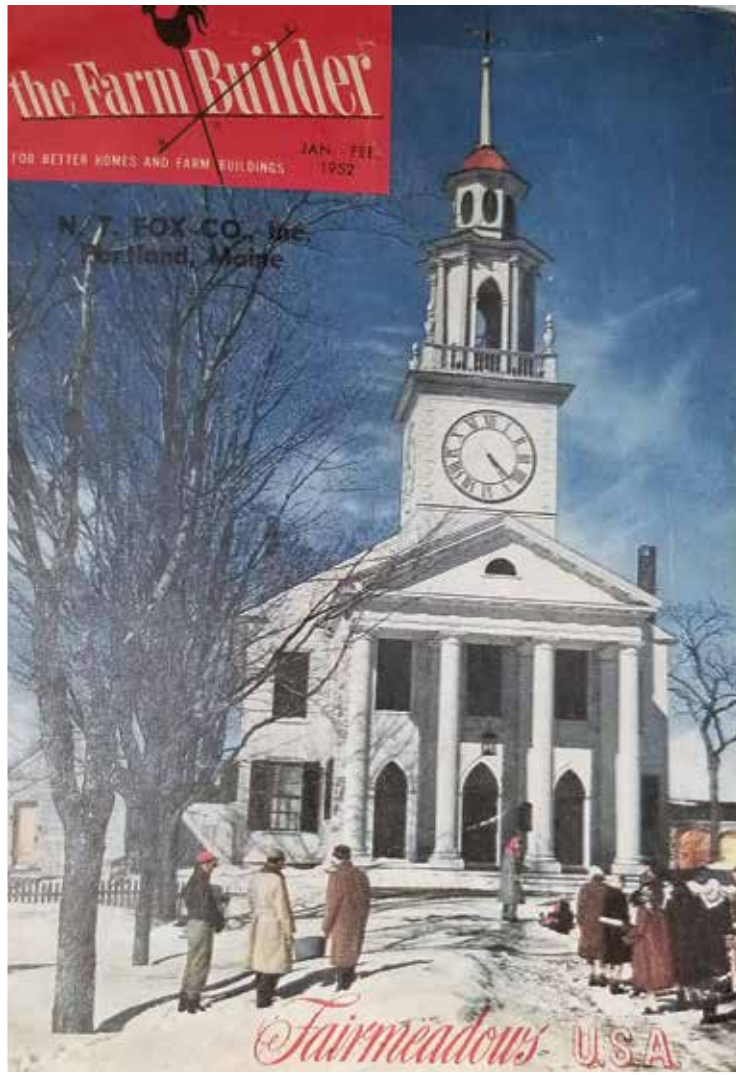
"One of the cool things about this church is that, back in the day, they didn't have the trees we have now," said property manager Carl Mabee, who works closely with sexton Selden Crocker. "So people could see the time from all over town. The clock's been ticking regularly since 1828."

Splitting church services between the old and new buildings eventually became problematic, so 70 parishioners – 59 women and 11 men – successfully petitioned to create a separate church in the new building on the Kennebunk River. In 1838, the South Church of Kennebunkport was founded.

*continued on next page*







To those just passing by, the church has undergone but one major change in its 200 years, and it was a gift from Henry Parsons and his family in 1912 – the portico with four Doric columns. It was here that local World War I servicemen were given a welcome-home celebration on September 1, 1919. Also of note is the five-compartment horse shed built out back in 1893, which was moved to its current location in 1905, and is now used as a storage facility.

Inside, however, there have been several significant alterations, beginning with the flooring over of the second level in 1843, the two-story sanctuary having become too large for the dwindling congregation. The organ and choir seats were brought down to ground level, which was soon deemed architecturally unsatisfactory. So, in 1875, the sanctuary was moved up to the second floor (where a new pulpit, designed by local artist Abbott Graves and donated by William Rogers, would be added in 1917).

In 1876, the downstairs area was named Temple Hall, where concerts, temperance lectures, and the like were held; it was divided into rooms in 1892. The beautiful stained glass windows, memorializing members of the congregation, were installed upstairs in 1899; Mabee said plans are underway to repair the sashes of the old windows. “I stand for keeping much of the church properties as historically accurate as possible,” he said.

The Reverend Susan Townsley is right when she says “buildings are not as important as the congregation,” which will celebrate its bicentennial in 2038. Still, there’s no denying the importance of the South Congregational Church as a focal point of Kennebunkport.

“I’ll shoot it a hundred times a year,” said Dennis. “I’ve traveled throughout New England, and I’m not saying ours is the most beautiful church I’ve ever seen, but it’s the church in the town that I love. It’s a centerpiece.”

*dana@touristandtown.com*

**Above: The South Congregational Church has been featured in numerous publications over the years, including this farm magazine in 1952. Image courtesy the Kennebunkport Historical Society**



Photo by Joshua Hrehovcik – IG @retroroadtripper65

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**Alfred** This is our county seat. Once a thriving Shaker community, visit the Alfred Shaker Museum.

**Arundel** Clang! Clang! Clang! Head on over the Seaside Trolley Museum, the first and largest electric railway museum in the world. Make a day of it with mini-golf afterwards at Raptor Falls.

**Berwick** Have you ever seen mill waterwheels in country towns? The nation's first one was right here. The location is along the Salmon Falls River.

**Biddeford** Check out this great city's Main Street with its fabulous shops, bars and restaurants.

**Buxton** Looking for a family outing idea? Check out the nearly five-acre Carroll Park, where you will find a playground with equipment ideal for young children. Also, there is a basketball court, baseball diamond and nice picnic area.

**Cornish** Check out the Full Circle Artisan's Gallery on Main Street in this quaint village, where you will find 85+ artisans from all over New England.

**Dayton** Head on over to Harris Farm, a sprawling 660-acre farm with a great Farm Store House (and wonderful cross-country skiing in the winter).

**Eliot** Eliot Boat Basin Park, which offers stunning riverfront views and a serene atmosphere for picnicking and relaxation.

**Hollis** Explore the scenic trails of California Fields or enjoy local baseball at the Hollis Sports Complex. If you're a history buff, the Hollis Historical Society offers a glimpse into the town's past.

**Kennebunk** Stroll through Lower Village, where you will find tons of cool shops, restaurants and bars and in its center is the Kennebunk River Basin.

**Kennebunkport** Take a meandering drive along Ocean Avenue, see the seaside mansions, breathtaking ocean-views at St. Ann's and get out and take picture of Walker's Point.

**Kittery** Stop off at Fort McClary Historic Site, which was the United States' former defense fortification located at the mouth of the Piscataqua River.

**Lebanon** Go to the town's highest point, Prospect Hill, at an elevation of 880 feet above sea level. As this town borders New Hampshire, visit nearby Portsmouth for food, drinks and shopping.

**Limerick** Set your sights on Gneiss Brewing Company and Taproom. It's off the beaten path in the woods of Limerick.

**Limington** There are many places to visit in this town, including the Limington Historical Society and Brackett's Orchards. If you like architecture, note that 22 buildings in the town center are listed on the National Register of Historic Places.

**Lyman** Try out Kennebunk Pond with its little beach area or take out your canoe for the day. Did you know they have stocked the pond with fish for locals and sportsmen alike?

**Newfield** At the source of Little Ossipee River, this town is dotted with many ponds and streams.

*continued on next page*



Photograph by Chris Becker - [chrisbeckerphoto.com](http://chrisbeckerphoto.com)





BIKE RENTALS

BOBBY CHECK IN

PO  
SHOP

ACTIVITIES

OCEAN

MAR

MAN'S PUB

PORT

SIDE

SHUTTLE STOP

LATITUDES BAR & GRILL

KAYAK RENTALS

Photo by Joshua Hrehovcik - IG @retoroadtripper65



**Ogunquit** Looking for an enjoyable oceanside walk with plenty of opportunities to sit (with 39 benches along the way) and take in the gorgeous view? Then visit the Marginal Way. Only 1.25 miles long, the cliff walk wends its way starting at one end on Shore Road and brings you along a paved path and rocky beaches to Perkins Cove.

**Old Orchard Beach** No summer is complete without a visit to OOB's Palace Playland, New England's only beachfront amusement park. From kiddie rides to rollercoasters for thrill seekers, this is good old-fashioned fun.

**Parsonsfield** Check out Back Country Excursions featuring guided mountain biking, lodging and all-inclusive events.

**Saco** Looking for family fun, then Funtown/Splashtown is your destination.

**Shapleigh** Take time out of your day to visit the Acton-Shapleigh Historical Society & Museum to see these town's amazing histories.

**Waterboro** Don't miss a chance to visit a museum called the James Leavitt House, a 19th century Greek Revival home.

**Wells** Not to be missed: The Rachel Carson Nature Wildlife Preserve, which is a one-mile, wheelchair accessible loop with extraordinary views.


**York** Head on over to York's Wild Kingdom Zoo & Amusements, where you will find 57 acres of family fun. See the lions, tigers, camels, birds and a wonderful, enclosed Butterfly Kingdom.




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# Local Roots







# Lavender fields forever

*As a private chef, cooking class instructor, and epicurean enthusiast, Janee Marie Miller specializes in edible lavender*

*by Valerie Marier*

It's been suggested that "lavender whispers serenity to the soul." That might explain why Hidden Meadows Farm is such a peaceful paradise in the southern Maine town of Eliot. Nestled over four sprawling acres, the farm hums with buzzing beehives, gurgling fountains, a thriving vineyard, innovative brewery, vegetable and flower gardens, plus row upon row of lush lavender – actually, more than 600 plants all together, and tended with love and ripe wisdom by owners Janee Marie Miller and her husband Ric who live in a gracious farmhouse in the center of the property.

"I don't just see my surroundings, I feel them and try to make the best of them every day," Janee said. On a signature summer day that could involve filling a wicker basket with home-grown peppers, asparagus, beets, sugar snap peas, zucchini, summer squash, blueberries or strawberries. It might be a late afternoon stroll through the orchards to pluck ripe pears, apples, and peaches. Or even just stopping to smell the 50 varieties of roses, the 100-year-old peony plants or to inspect the nasturtiums, corn flowers, pansies, and sunflowers Janee mixes into her natural aromatherapy products.

How did Janee Marie Miller, a vibrant woman in her mid-40s from Cloquet, Minnesota, the "home of the lumberjacks," find her way to Maine, to experience "the way life should be." She explained, "My mom and I came east in 2006 specifically to learn more about the history of New England. We spent several weeks driving through Vermont, New Hampshire, and Maine, visiting old forts and monuments, and I was truly taken with this part of the world. Back in Minnesota, I kept dreaming about it."

She returned to Maine with her husband and daughter in the summers of 2008 and 2009, remembering, "We wanted to travel in a more affordable way. A friend suggested 'couch surfing,' a popular hospitality exchange service featuring free short-term home-stays." Janee followed her friends advice, signed up to travel through the couchsurfing website and in turn met some of the most amazing people along the way.

That friend's suggestion to couch surf would also change Janee's life in ways she never would have imagined. Several years later, Janee was in the midst of a divorce and realized she wanted (and needed) a lifestyle change from her 24/7 career as an antiques dealer, real estate agent, cafe owner, and operations manager for a Duluth B&B. She says, "I never went to college or culinary school. I grew up working at my parents' restaurant. Also, my grandmother was constantly inviting me to cook with her. We'd pick strawberries in the morning and make jam that afternoon. I sensed that food might be in my future."

One day in 2014, as she was searching for job opportunities that would bring her out east, she received an offer to come to Maine from one of her previous couch surfing hosts, Ric Miller.

As timing couldn't have been more perfect, he needed a temporary position filled while an employee took a summer maternity leave. Janee worked alongside Ric and explored Maine the summer of 2014.

*continued on next page*



From there, a solid friendship was formed that blossomed into a new relationship.

As Janee grew more serious about making a permanent move to Maine, the big question was, what would her new job be since filling in for someone on maternity leave was temporary.

Ric and Janee teamed up on this, combining their experiences and opened a B&B out of Ric's home. Janee ultimately moved from Minnesota to Maine and in May of 2015, launched Hidden Meadows Farm and Vineyard Bed & Breakfast.

Ric and Janee lived as domestic partners before getting married twice, first in December 2021 in front of her Minnesota family and again in June 2022 at Hidden Meadows Farm, embraced by local friends.

Once they converted their home and barn to an inviting B&B, Janee recalled, "We were soon booked every night of the season which ran from May through October. Sometimes we slept 20 people a night. We also catered to wedding groups and larger families who wanted to stay on the property. It was fun but a ton of work and so difficult to find help. Then Covid hit and we basically put the B&B aspect of Hidden Meadows Farm on hold."

While running the B&B, Janee had pursued her passion for cooking. "There's a little scientist in me. I like to experiment with different foods and I have a vision of how they should taste," she said. Today, almost every food they consume is cultivated and harvested on their property.

But ever entrepreneurial, Janee sensed there might be a larger market as a private chef and for merchandising her handmade products. She said, "One day I was in the garden gathering rose petals to make a body oil when I noticed the lavender was in full bloom. Hmm, I thought, and on a whim added some to my afternoon tea. It tasted like perfume! So I began studying and researching, and realized I needed to cultivate edible lavender which is mild, sweet and has less than 1% camphor."

Janee started selling her tasty concoctions at local craft fairs and shops, including her incomparable lavender-laced

granola, chilled peach and blueberry soups, and a butter-alternative called Whipped Honey and Coconut Oil which adds sizzle to steaks. (All made with natural ingredients, such as lavender, honey, flowers and herbs grown at Hidden Meadows Farm, and available at Just Us Chickens Gift Shop in Kittery or directly from Janee at Hidden Meadows Farm.)

Today, Janee uses her home-grown herbs in a variety of natural aromatherapy products and cosmetics. But her speciality is using "the queen of herbs" in recipes such as Honey Lavender Glazed Salmon, chilled Blueberry Lavender soup, Lavender Vanilla Bean Cheesecake and Lemon Lavender Scones (recipe at end of article). She offers cooking classes for 4-6 (or 10-12) students in her "professional chef kitchen," and caters dinner and cocktail parties. The private chef will also travel to your home to prepare and cook a dinner party for two or a large gathering of family and friends.

The Millers also donate time and food for the free community lunch on Thursdays at St. John's Episcopal Church in Portsmouth. During the quiet winter months when their gardens are blanketed with snow, the Millers enjoy traveling. Both are avid fishermen, and recent trips include casting lines in Belize in January, on the Salmon River in Pulaski, New York this past April, along with annual trips to the Green River in Utah.

Private Chef Janee Marie Miller has the pep of the Energizer Bunny and an uncanny sense of taste. She admitted, "I'm self-taught and always researching. I don't want to waste any time of the day. I've learned over the years that it's crucial to keep mentally fit. I occasionally slow down, but not often. I truly enjoy creating and sharing."

To contact and/or visit Hidden Meadows Farm (50 Hidden Meadows Lane, Eliot), text/call Janee Marie Miller at 218-269-2325,

email [janeemarieyourprivatechef@gmail.com](mailto:janeemarieyourprivatechef@gmail.com) or visit [janeemarie.com](http://janeemarie.com). Cooking classes cost \$75-\$125 per person ("depending on what we are cooking") and are designed primarily for 4-6 students but can handle 10-12. Classes include instruction on soups, savory and desserts, plus gluten-free recipes.



Top photo: Janee Marie and Ric Miller enjoy sharing their kitchen and dining room table with guests who come to sample Janee's lavender-laced recipes, including carpaccio salad, salmon, chicken and more. Photo by Bob Dennis. Middle photo: Janee Marie teaches cooking classes for small groups in her "professional kitchen;" here she supervises a cooking class learning to make Borscht (beet soup laced with lavender). Photo by Ric Miller. Bottom photo: Guests at privately arranged dinners at Hidden Meadows Farm often start their meal with Janee's speciality — chilled Blueberry-Lavender soup. Photo by Bob Dennis. Previous page: Courtesy photo



## Lemon Lavender Scones

by Janee Marie, Private Chef

### Ingredients

2 tbsp. dried culinary lavender buds (crushed or rolled to open lavender for optimum flavor)  
2 2/3 cups heavy cream  
3 3/4 cups all-purpose flour  
3/4 cup unbleached self-rising flour  
2 tbsp. organic raw cane sugar  
2 tsp. baking powder  
1/2 tsp. baking soda  
2 sticks cold unsalted butter cut into 1/4" slices  
Grated lemon peel from 1 lemon  
1/2 cup lavender sugar for finishing

### The Glaze:

2 cups confectionary sugar  
Grated lemon peel from 1 lemon  
1/2 cup fresh-squeezed lemon juice  
1 tbsp. unsalted butter, melted  
1 tbsp. dried culinary lavender buds, crushed or rolled to open lavender for optimum flavor  
1/8 tsp. Boyajian pure lemon oil

### Directions:

Combine lavender and cream in glass jar or measuring cup. Seal with plastic wrap and store in refrigerator for a minimum of 12 hours. Strain the cream into a bowl and discard the lavender. Preheat oven to 375. Line baking dish with parchment paper. Using food processor, combine flour, sugar, baking powder, baking soda and lemon peel to mix well. Add butter slices one by one, pulse until pea size pieces are formed. With machine running, pour in lavender cream. When mixture comes together and forms a ball, stop the machine. Place dough on lightly-floured surface and roll until 1/2" thick. Use cookie cutter of your choice to cut as many shapes as possible. Reserve the scraps, form into a ball, roll again, and cut more rounds. (Only roll the scraps once.) Arrange pieces 1" apart on prepared baking sheet. Brush tops with any remaining cream; use a little more cream, if necessary. Sprinkle with lavender sugar, then bake 15-18 minutes or until puffed and golden brown. Place on rack to cool. Ice scones with glaze. Garnish with a sprinkle of dried lavender buds. Devonshire cream and homemade jams are the best sides for these scones.

Top left photo: Spring awakening and lavender starting to blossom at Hidden Meadows Farm in Eliot. Photo by Bob Dennis. Top right photo: "Tools of the Trade" – Ric Miller crafted this home-made salt wheel for Janee, which enables her to easily add Truffle Sea Salt, Vanilla Bean Flake Salt, Rosemary Lemon Sea Sat, Violet Cornflower Salt and Black Lava Salt, plus others, to her delectable concoctions. Photo by Val Marier



# The Library

Every summer, when our family spent two weeks of our vacation at a small seaside town in southern Maine, one of our first stops was the local library. It was only open limited days and hours, but I never felt like we were truly on vacation until I could go there and check out some books. Nancy Drew of course – what an intrepid heroine! I devoured each adventure, far more impressed by her exploits than by those of any superhero. With those and other books in hand, I could now feel ready for my vacation – for rainy days; for shady hours under a tree, protecting a sunburn; for reading at night before lights-out.

The red brick library was festooned with ivy which grew all over the walls and around the windows. I loved the look, and did not want to hear my father's caution that the tenacious plant would destroy the mortar. Inside, broad wooden floorboards evidenced the timber history of the state, and a huge model of a sailing ship displayed in the small foyer by the stairs evoked the town's maritime past. The quiet, the slightly musty odor – these were as much a part of my summer as the cry of the gulls and the smell of the sea.

This library is the first public library I remember going to. I am sure there were libraries in my own hometown, a town much larger than this Maine village, but I never seemed to need them. When I was a young child, my books were selected and read out loud to me by my parents. In grade school, the school library was a rich resource, and birthdays and Christmases brought more books. In junior high school I'd buy paperbacks from the Book-of-the-Month Club – the 35 cents price leaving me incredulous now – and in high school I'd peruse the library shelves during lunch time. In college and law school, libraries meant serious study, and it was only when I started working that I again visited a public library. This library, on the way home from work and near the local grocery store, was convenient and welcoming. In the decades that followed, the books I checked out from that library, and others I bought or borrowed, formed my escapes and broadened my perspectives. Yet pleasant though it was, that library never had the charm and romance of the red brick ivy-covered building of my childhood summer vacations.

Now I live year-round in that small Maine village, and the library is still there. The clinging ivy is gone and I miss it, but I understand. The library is now open six days a week. An extension has been added, collections expanded, the front door permanently closed for a more accessible entrance on the side. The room where I'd find my Nancy Drew books is now a reading room, and despite the sailing ship still in what used to be the front hall foyer, I barely recognize the inside. But I still go there to get my books. The library offers so much else besides: author lectures, book clubs, used books for sale in The Book Cellar, poetry readings, a place for writing groups and other community groups to gather. In the summer, my French group snags the chairs on the green lawn out back, laughing and chattering away, as happy to be outdoors after a long winter as any child begging "can we have class outside?"

The library has grown, as has our community, as have I, and I use it far more now than I did as a child. But whether I am parking there precariously amid mounds of snow, or dashing up the steps as the spring rain falls, or driving by as the autumn leaves swirl and collect by the entrance, I still see the small ivy-covered red brick building of my childhood, holding all those adventures, just for me.

With deep appreciation for the many staff and volunteers, past and present, of the Louis T. Graves Memorial Public Library, Kennebunkport, Maine.

*Elizabeth Grant, April 2024*



Watercolor by John Schoffle, given to the library.







# Local Beauty



Photograph by Ken Janes



## Field Notes of a Maine Birdwatcher *Northern Parula*

*by Ken Janes*

Birdwatchers in Maine await the good weather of early May as the migration of wood warblers begins to reach its peak. As these flashy little birds return from Central and South America, they spread across Maine looking for suitable nesting areas. One of my favorites, the Northern Parula, arrived in our yard in the first week of May this year. This little bird is only 4 1/2" long, bluegray above with white wing-bars, and a greenish patch on center of back. There is yellow on throat and breast with a white belly. The name comes from the Latin parus, meaning little titmouse. Early English naturalists called it a "finch creeper" but Audubon knew it as a "blue yellow-backed warbler." Most birders pronounce the name as "par-OOH-la" but I have heard "PAR-you-la" as well.

Parulas like to make hanging nests from epiphytic plants like Spanish Moss. In Maine they prefer swampy coniferous forests where there is ample lichen, known as Old Man's Beard, for nesting material. These nests can be up to 100 feet high in the trees, making them nearly impossible to find. Fortunately for us local birdwatchers, parulas can appear in any backyard or neighborhood park as they make their way north. So get out and enjoy the spring weather and keep a look out for these blue and yellow beauties.





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Flying Dutchman

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It's like this

DANA PEARSON

## Ode to a fallen crabapple

"Oh no."

"What?"

"Oohhhh, no," she repeated from the top of the stairs, looking out the window.

"OK, you've got to tell me what's going on, or I'm going to get really worried."

It was the morning of that annoying early April snowstorm, the one that downed countless branches and power lines. Our electricity had been out for a little while. I figured, since she was gazing forlornly out over the yard, that there was a limb down, although a deeply expressive "oh no" seemed like an unnecessarily dramatic response.

"Your tree," she said morosely.

I darted up the stairs and joined her at the window, which overlooks the side lawn and the main garden, the centerpiece of which is a 15-year-old Candymint crabapple tree. Rather, the centerpiece *was* a 15-year-old Candymint crabapple tree.

It lay on its side, covered in heavy wet snow, broken at its base. It had grown in the center of a circular patch of thyme, around which runs the stone walkways that meander through the walled-in garden.

"Oh," I said, taking in the sad spectacle. Last season's 12-foot-tall ornamental tree with a 20-foot-diameter canopy of rich pink blossoms was now next season's firewood.

"I'm so sorry."

As was I. I had planted the tree in April 2009 in the center of what would become, over the next few months, the English-style garden I had toyed



with creating for years. It was a little thing, a whip of a tree, about six feet tall. Over the years, as the garden expanded and became more lush, its focal point spread its branches horizontally as the trunk crept skyward, my pruning shears shaping it into an opened umbrella. There was nothing like standing on the pathway under its canopy in May when it was in full bloom, its richly scented flowers popping against the blue sky. Everything about it was sweet, even the brevity of its blossoms, which made them all the more precious. They typically lasted a week, unless they were evicted prematurely by a driving rain.

They it lay, laden with buds that would never reach fruition. I sighed. Then Diane – you know, my wife – remarked how difficult it would be to replace it. She was right. The root-ball would be enormous, plus there was the matter of the carpet of thyme.

Then I thought, well, I can remove the thyme, and fill the circular bed with annuals, like

impatiens or marigolds or petunias. That'd be colorful. And I can take my time excavating the roots – there's no rush. The prospect of choosing another tree was kind of exciting, what with all the varieties of crabapples to choose from, let along other small flowering trees, like redbuds or dogwoods or cherries. Of course, there's always another Candymint crab.

The original one died five days before my sixtieth birthday. I'm pleased to report that I did not. Which is just as well. I've got work to do this spring. I've got a tree to plant.

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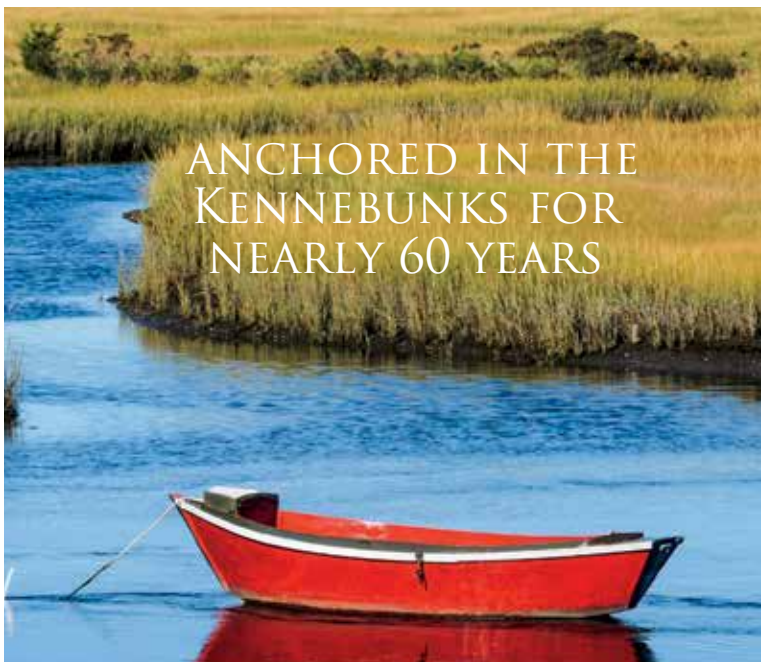
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