

The Brooksville Breeze



The newsletter of Brooksville Friends & Neighbors

Summer
2008

Finding Brooksville

BOB TREDWELL

There are two infallible rules for finding your way to Brooksville:

Rule 3: Notwithstanding anything implied by Rules 1 or 2, pay no attention to any signs purporting to tell you where any of the roads lead. These signs reflect the completely unsubstantiated opinion of the State Highway Department. Whenever they venture onto the Peninsula, they are careful to leave behind a trail of transmission fluid that they can follow back to Bucksport.

Rule 1: Pay no attention to Rule 2. Follow Route 176 only. If you happen to come to the end of Route 176, stop: you're somewhere in Brooksville.

Rule 2: Pay no attention to Rule 1: Follow Route 175 exclusively: If you happen to come to Route 15, back up, because you have already gone completely through Brooksville.

Now, of course, the next question is how to find your way to Route 176 or 175.

If you are coming from the west—Gallup, New Mexico, say—you go to Orland and follow Rule 2. Ignore the sign that says that 175 goes to Castine. The road that leads to Castine might be 199 or 991 or 199 A or 661: it is so bad that it only appears under various aliases. When you pass the sign in Penobscot that says you are going south on 175 and north on 199, don't be confused: you are actually going east. If you were going west, the signs would say you're going north on 175 and south on 199. It is not safe to go south on either of these roads: that would lead into Northern Bay. Going north would land you in Bim Snow's bog.

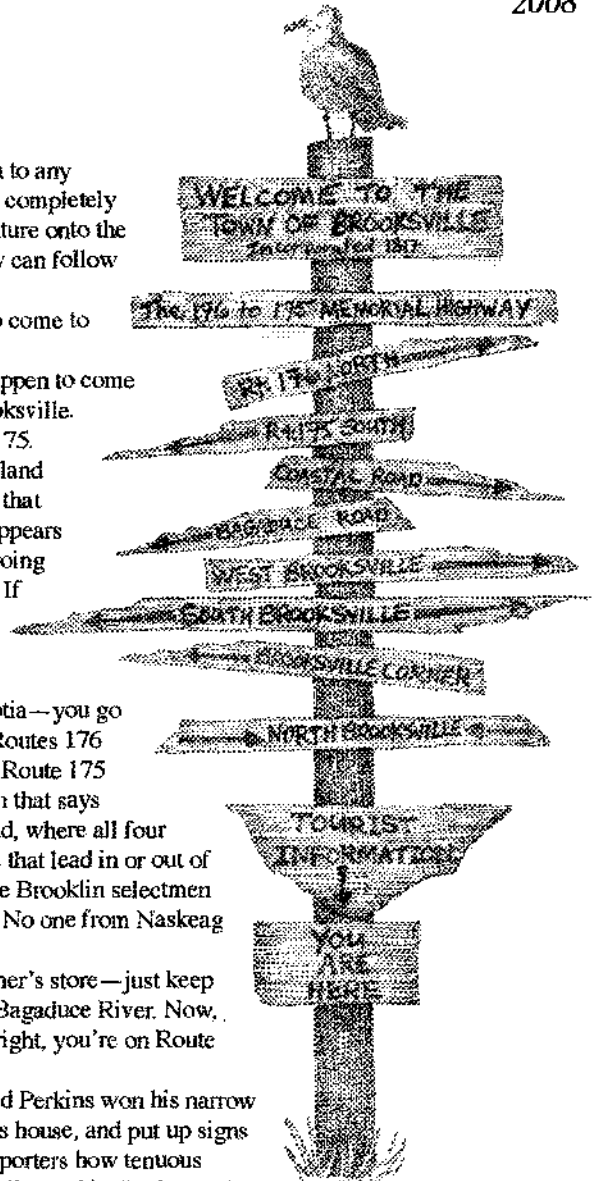
On the other hand, if you are coming from the east—say Halifax, Nova Scotia—you go to Blue Hill and follow Rule 1. As you come out of Blue Hill, you will be on Routes 176 and 15. (Actually, you are on Route 175, too, but this is a completely different Route 175 that doesn't go anywhere near Brooksville: it goes to Brooklin, despite the sign that says it goes to Sedgwick. This Route 175, however, does lead to Perkins's Crossroad, where all four roads are Route 175, and all of them lead to Naskeag. These are the only roads that lead in or out of Naskeag. Some people have complained that this might confuse people, but the Brooklin selectmen maintain that the people of Naskeag can bring the matter up at Town Meeting. No one from Naskeag has attended Town Meeting in some years.)

So anyway, when you come to the Gulf Station—it used to be Gig Lymburner's store—just keep following whatever rule you're following, and pretty soon you'll come to the Bagaduce River. Now, for the first time, you can be sure where you are: if the river is flowing left-to-right, you're on Route 176; if it's flowing right-to-left, you're on Route 175.

Of course, the confusion is not your fault. When Brooksville's own Alfred Perkins won his narrow victory for the legislative seat, he paved the road in front of every Republican's house, and put up signs proclaiming the result "The 176 to 175 Memorial Highway" to remind his supporters how tenuous was their grip on the paving machine. Alfred paved mightily and put up signs all over his district, and was reelected 192 to 174 two years later, on account of an unexpectedly low turnout from the Democratic stronghold of Naskeag. Since then, of course, many of the signs have been knocked over by the snowplow or moved around by the school children, as a prank, leading to the present state of things.

Many people still complain that it's hard to find their way to Brooksville. It may be easier, just to go to Castine—whatever the road is called—turn left, and drive up the Bagaduce River. Keep the red buoys on your right, and you can turn right pretty much anywhere.

Then there was the time an out-of-stater drove by the barber shop three or four times and finally asked Richard Closson how to get the hell out of this god-forsaken town. Richard told him, "Just go back to wherever you crossed the River, and cross it the other way." "But I never crossed no river," the lost tourist moaned. "Well, no wonder you can't get out of Brooksville," Richard replied, "You haven't got here yet."



LESUE MOORE©2008

Keepers to the Rescue!

Brains, brawn, and heart.... That's what the two-year-old group called "The Keepers" have plenty of. On February 22, 2006, several concerned citizens of Brooksville gathered together to try to save the Old Baptist Church for the community. Built in 1834, this picturesque church has stood high on the hill on Route 176 overlooking the cemetery and Walker's Pond. For many years weekly church services were held there on Sunday evenings at 7 pm. In later years, regular worship services were not held, but it provided a wonderful place for marriage ceremonies, funerals, hymn sings, and even a Baptist revival service. The building needed attention, and these energetic, concerned folks felt strongly that preserving this building and the nearby "clubhouse," where many church suppers and meetings had been held, was a worthy mission.

So, over these past two years, much has been accomplished. Active fundraising ideas have blossomed. The Penny March has raised thousands of dollars, and we will once again see this summer the Big Penny sign posted around the 175/176 loop and down on Cape Rosier. The foodless food sale raised over \$1600,

and summer yard sales, two planned this summer, also have sweetened the pot. Generous donations of goods and cash have helped. With these funds, the Keepers have been very actively making major repairs on the church and clubhouse.

Many hours of labor have been donated by The Keepers. The large windows in the sanctuary have all been replaced or restored and painted. The trim surrounding the main doorway has been hand designed and installed. The roof has been shingled, sills replaced, and the entire outside walls have received a cover of white vinyl siding. The Old Baptist Church stands proudly on the hill, but there's lots to do before the church can once again be used.

The inside now is the challenge for the next few years. Fixing the old tin ceiling is the next big project to be tackled. Great care must be taken to protect the original wooden pews, built with extra wide boards. Professional help may be needed to rebuild the ceiling. The floor supports are being reinforced and the entry hallway floor completely rebuilt. Most of the needed lumber has been cut and milled by the volunteer Keepers. The clubhouse,

which has a kitchen and woodstove, is the place where the fundraisers take place. It also will need a significant facelift with some repaired and replaced windows already started.

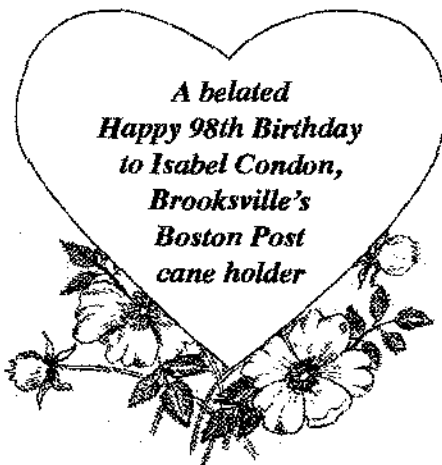
The Keepers For the Preservation of Brooksville's Old Baptist Church Buildings (official name) have applied for non-profit 501(c)3 status. If accepted, they will be a stand-alone organization instead of under the umbrella of the Brooksville Historical Society. At the time of *The Breeze* printing this application is still under consideration.

The Breeze encourages everyone to support The Keepers' goal. Get involved if you are willing to work hard and steady for a great cause. For further information or donations for the yard sales, call Audrey Peasley, Chair at 326-8891.

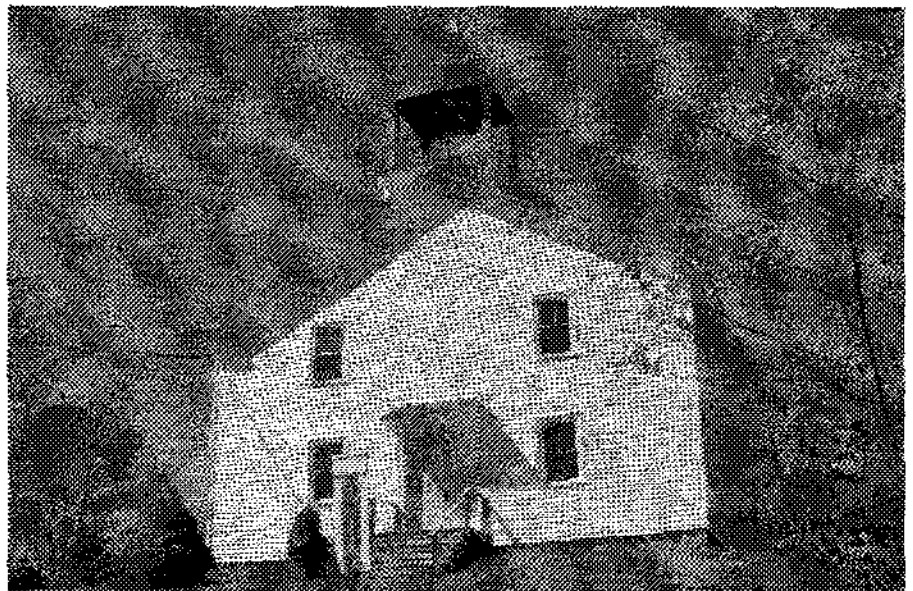


Keepers' Raffle this Summer

One dollar a ticket for a chance at a kayak or one of three gift certificates. Buy your tickets today! Support a worthy cause.



Holding on to a hurt
creates more hurt



The sun shines on the Old Baptist Church

Eat Locally — Live Wonderfully

JACKIE PIKE

Report from the Brooksville Local Foods Committee

Where can you find over 22 varieties of tomatoes? Right here in Brooksville. Fresh eggs? Fava beans? Brooksville. Peas, lobster, garlic, pork? Fresh-baked breads? You guessed it: Brooksville!

Delicious variety is only one of many excellent reasons to eat local foods. Local food supports local families, builds connections, and helps to preserve our beautiful agricultural landscape and working waterfront. Growing your own connects you to the land and getting it from the people around you connects you to your community. If we purchase food from our neighbors, our community benefits. According to the Institute for Local Self-Reliance (www.ilsr.org), for every dollar spent at a local business, 45¢ goes back into our economy and our tax base. Spend a dollar at a chain store and only 14¢ comes back.

Many people choose organic foods. Growing and raising your own food means you can do it your way. Although many small producers don't go for the "organic" label, as it can be expensive and a lot of paperwork, they often use organic methods. Even those who use certain chemical additives are more thoughtful in their application than large agribusiness. If you have concerns, the farmer behind the food can answer questions for you.

Eating locally can decrease our "carbon footprint"—a fashionable word these days which simply refers to our negative impact on the earth. There are no hard and fast guidelines to determine which food choices have the lowest impact. For example, there is debate recently over the value of growing hot-house tomatoes in Maine vs. trucking them in from other climates. Also, there is no clear line where food changes from "local" to "from away." But it is pretty clear that eating Brooksville grown and raised food is good for us in many ways (see Health Tip below).

The Brooksville Local Foods Group has put together a map of many of the places you can find food grown, raised, or made right here in Brooksville. Enjoy the copy in this issue of *The Breeze*, or contact Brooksville Local Foods at eatlocal@vegemail.com. Most stores around here carry local foods as well. Buck's Harbor Market carries a selection. The Blue Hill Food Co-op has a policy to buy locally whenever possible and has increased its efforts to label local items. I spoke to a buyer at Tradewinds, and she assured me that they love to sell local foods and that they are labeled throughout the store. Merrill & Hinckley heartily agreed with the importance, gladly selling local eggs and preserves, but noted that there is a great risk involved with selling perishable food

when there is little assurance that it is what consumers want. If you want it, be sure to ask for it.

Of course, a wonderful source of local foods are Farmers' Markets, held in Stonington, Blue Hill, and farther afield. Best of all may be the Brooksville Farmers' Market to be held Tuesday mornings from 9:00 to 11:00 near Buck's Harbor Market. The Grand Opening is June 24.

Only the era of cheap transportation allowed us to develop a taste for foods out of climate and out of season. This era may be drawing to a close; already we see long-distance truck drivers unable to stay in business. Here in Brooksville, it wasn't too many generations ago that there would be no other choice but to eat locally. It may be time to return to these ways.

Fortunately, nowadays, eating locally is not an all-or-nothing proposition. Take a look at what you are doing now and stretch it a little further. The best eating season is fast upon us. Maybe stop by the nearest farmstand, buy one thing that catches your eye, and fit it into tonight's dinner. Turn a small piece of the yard over to garden space. Try one all-local meal. Great recipes and tips abound in books and online.

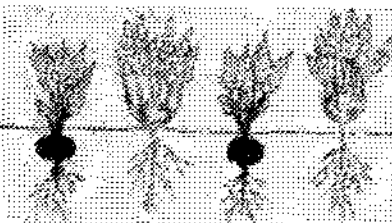
Supporting farms, fisheries, and other food producers today helps ensure we have food for our future. Now get out there and eat your neighbors' food!

HEALTH TIP

We know the importance of eating fruits and vegetables for better health. Eating locally can make this more enjoyable and nutritious. Produce tastes its best and is the best for you when it is fully ripened on the plant, and consumed soon after harvest.

In the US, "fresh" fruits and veggies travel an average of 1,500-plus miles. Often, this food is picked before it is ripe in order to make the journey, and treated with preservatives, chemicals, or waxes. The goal is a uniform product that will hold up to being packed and shipped. Local produce, on the other hand, is meant to be eaten.

Eat Local — Eat Fresh!



Food Survey Update

The winner of our drawing was Clara Gray. Congratulations, Clara!! Many thanks to all those who responded. More info will be coming in the next issue of *The Breeze*. Results and copies of the survey are available from the Local Foods Group at eatlocal@vegemail.com

A closed mind is a good thing to lose.



BAGADUCE BREAD

535 Bagaduce Road Donna Rankin 326-9519
15+ varieties of Bread Loaves, plus Baguettes, Cookies, Scones. Cinnamon rolls on Fridays. Bake Mon, Wed, Fri & Sat. Open for sales 1:00 - 5:00 pm on bake days. Call ahead to make sure someone will be there.



BAGADUCE FARM

(not mapped) Deborah & Spencer Evans 326-8624
Heritage breeds: Pork, premium quality cashmere knitting wool. Call or email to make arrangements or see them at the Blue Hill Farmers' Market.
bagaducefarm@gmail.com



BASIL LADD

White stand with blue trim at ~550 Coastal Road
Blueberries, self-serve. August.



BICENTENNIAL FARM

595 Bagaduce Rd Gig & Marilyn Lymburner 326-8576
Seasonal Produce, Blueberries, Potatoes. Roadside stand.



BLUE SKY FARM

508 Weir Cove Road Sally & Costas Christ 326-9099
Pick-Your-Own Organic Blueberries. Some direct sales. Open August & September. Call.



BROWN'S GREENS

12 Cornfield Hill Road Nancy Brown 326-4636
Seasonal Produce, flowers. Roadside stand just up the hill from Buck's Harbor Market.



BUCK'S HARBOR MARKET

6 Cornfield Hill Road Jonathan Chase 326-8683
Carries a selection of local produce and products. Open year-round. Email them your email address to receive weekly newsletters.
bucksharbormarket@hotmail.com



C & G GROWERS

518 Graytown Rd, Sedgwick Claire & Gleason Gray 326-9311
Greenhouse, garden center; seeds, seedlings, shrubs, perennials, growing supplies. Open Spring through Fall.



FAIRVIEW FARM

1863 Coastal Road Steve Mesteller 326-4611
Seasonal Produce, plants, flowers. Roadside stand.



FOUR SEASON FARM

609 Weir Cove Road Eliot Coleman 326-9657
Produce, books, flowers. Farmstand open 1-5 pm June 21 to September 21.



HIRAM BLAKE CAMP

220 Weir Cove Road Dave & Deb Ludlow 326-4951
Vegetables, farm stand. Beginning Labor Day (Sept).



LIBRAWOODS

396 Bagaduce Road Richard & Laura Mae Lymburner 326-8098
Produce, Homemade Preserves, herbs & flowers. 22 varieties of Tomato! Roadside stand open 10 - 6 daily, except Fri: opening after noon. At Stonington Farmers' Market Fri 10 - 12.
librawoods@mainecoastmail.com



MARSHVIEW FARM

14 Lebel Lane Becky Lebel 326-0620
Chevron (Boer & Boer mix goats). Call to make arrangements.



RED ZINNIA

2079 Coastal Road Doris Groves 326-8641
Floral & herbal bouquets, garlands, seedlings. Some Produce. Self-Serve. Open Memorial Day Weekend through October.



SOW'S EAR WINERY

303 Coastal Road Tom Hoey 326-4649
Hard Cider & Wines from local fruits. Open Tues - Sat mid May - mid October. Visitors off-season should call first. Thomas@mainester.net



SUNSET ACRES

769 Bagaduce Road Anne Bossi & Bob Bowen 326-4741
Many flavors & styles of Farmstead Goat Cheese. Open year-round.



TINDER HEARTH

1452 Coastal Road Tim Semler 326-9266
4 varieties of Bread made with locally sourced ingredients. Sales Fri & Sat morning May 9 - Nov 29. Also offering CSA style share purchasing.



WHARF ROAD EGGS

64 Wharf Road Bill Leck 326-8505
Eggs (chicken), plus Goose eggs in Spring. Call to make arrangements.



WIND & SUN FARM

304 Vamumville Road Dan Huisjen 326-0576
Veggies, flowers. Roadside stand.



WINTERGREEN FARM

647 Weir Cove Road Chip Wardsworth 326-8538
Organic Garlic & Winter Squash. Available Sept thru Fall. Call or stop by.

Activities

Brooksville Elementary School

Eighth Grade Graduation: June 17, 7 pm, Community Center • Last Day of School: June 19 • Info: 326-8500
<http://www.brooksvilleschool.org>

Brooksville Free Public Library

Hours: see box to right • Friends of the Library Annual Meeting: Tues. June 12, potluck supper at 5:30 pm, meeting at 7 pm, speaker: Joan MacCracken • Book Sale: July 12 Summer Fundraiser: Aug. 3
 Info: 326-4560

Brooksville Historical Society

July & August: Wed. & Sun. 1-4 pm
 Touring Through Time: July 26 & 27, 1-4 pm • Annual Meeting with Presenter: August 24, 6:30 pm at the Brooksville Town House.
 Info: 326-0899
rchapman@downeast.net

Keepers Baptist Church Preservation Group

Yard Sale: June 28 & Aug. 9 at the Club House, 7 am-1 pm
 Info: 326-8864

Brooksville Friends and Neighbors

1st Wed. of every month 6:30-8 pm, Town House • Info: 326-0916

Holbrook Island Sanctuary

Trails & beaches, docking facilities, summer programs, music
 Info: 326-4012 (8 am-5 pm)
phil.farr@maine.gov

Good Life Center

Monday night speaker series starting July 7 at Reversing Falls Sanctuary. Vegetarian Supper at 5:30, presentation at 7 pm. • Workshops throughout the summer. • Info: 326-8211
www.goodlife.org

Harborside July 4th Parade

July 4, 10 am. Parade, music, games & the annual Pie Eating Contest.
 Info: 326-8629

Neighborcare

Neighbors helping neighbors. Volunteers provide free health-related services, respite, transportation, errands, etc. Call Jeannie Gaudette for assistance or to volunteer at 326-4735.

Meditation

Tibetan Buddhist: Thursdays., 6 pm, Reversing Falls Sanctuary.
 Info: 326-4279

Brooksville United Methodist Church

Buck's Harbor Sanctuary: Sundays, 9 am • Rev. Gary Vencill

Reversing Falls Sanctuary

Bagaduce Rd., North Brooksville. Conversation with Rev. David Duncombe, Sun., July 20, 4:00 pm.

West Brooksville Congregational Church

Jolly Helpers' Summer Sale: July 26, 9 am-1 pm • Services & Sunday School: 10 am • Rev. Allen Myers
 Info: 326-9177

Brooksville Farmers' Market

Every Tues. 9-11 am, Corn Field Hill Rd. • Info: eatlocal@vegemail.com

Brooksville Yacht Club

Square Dancing with David LaVoie: Thursdays, 7:15 pm, July 3-Aug. 14.



Majabigwaduce Chapter DAR

2nd Monday of each month, 6:30-8 pm, Brooksville Town House Info: 326-8570

hotchkiss@midcoast.com

To List Your Event

Send information two weeks before Sept. 1, Dec. 1, March 1 & June 1 to:

Brooksville Friends & Neighbors
 P.O. Box 101
 Brooksville, Maine 04617

Town Office	326-4518
Monday	9 am-2 pm
Wednesday	9 am-2 pm
Thursday	6 pm-8 pm
Selectman	John Gray Richard Bakeman Clifford (Kip) Leech
Town Clerk	Amber Bakeman
Treasurer	Freida Peasley
Tax Collector	Joanne Van der Eb
Burn Permits (at Fire Station)	Thursdays from 7-8 pm
Harbormaster	Sarah Cox 326-9622

Library	326-4560
Monday	9 am-5 pm
Wednesday	9 am-5 pm
Thursday	6 pm-8 pm
Saturday	9 am-12 noon

Post Office Window	
Mon.-Fri.	8:30 am-12:15 pm 2 pm-4:15 pm
Saturday	8:30-10:30 am

Post Office Lobby	
Mon.-Fri.	7 am-4:45 pm
Saturday	7 am-11 am

Buck's Harbor Market	326-8683
Mon.-Fri.	7 am-7 pm
Sat. & Sun.	8 am-7 pm

The Brooksville Breeze

The Newsletter of Brooksville Friends & Neighbors
Published quarterly — Spring, Summer, Fall & Winter

Brooksville Friends & Neighbors (BFN)
P.O. Box 101
Brooksville, ME 04617-0101
Phone: 326-0916



Newsletter By:
Joan MacCracken, Becky Poole,
Judy Tredwell, Peter Beaven,
Jean Webster, Katherine Clifford,
Sheila Moir

PSRT SRT
U.S. Postage
PAID
Brooksville, ME
Permit #6

ECR WSS

... NEWS FLASH! ...

Brooksville Farmers' Market to be held
Tuesday mornings from 9:00 to 11:00
a.m. near Buck's Harbor Market. Grand
Opening June 24.

The Brooksville Breeze originated as a newsletter to increase community communication, thus supporting the mission of Brooksville Friends & Neighbors (BFN) to strengthen and encourage local activities that promote health, both physical and emotional. The Breeze welcomes your comments, suggestions, and donations to offset costs of printing and mailing. It is published four times a year.

Tell us who you are:

The Breeze, P.O. Box 101, Brooksville, ME 04617

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

E-mail _____

Summer Resident? To receive *The Breeze* by e-mail in the off-season, send us your e-mail address (and a donation?)

Comments and Suggestions _____

FREE FREE FREE FREE FREE

Summer Entertainment for Brooksville Kids!

Elizabeth Clifford, a sophomore at GSA, who founded Up stARTS while in 5th grade at BES, and the Stonington Opera House announce an exciting new program for this summer. All "Live for \$5" shows will be offered free to kids up to age 18 who live year around in Brooksville. "It is good for kids to experience the Arts and Theater. This funding gives them that opportunity," says Elizabeth. The "Live for \$5" series includes juggling, dance, puppets, music and comedy, geared to audiences of all ages, on Wednesday nights at 7 pm starting July 9.

To reserve free tickets, call ahead to the Opera House (367-2788). Arrive by 6:30 pm for best seats. No assigned seats. Be sure to tell them you are a Brooksville kid! For the full 2008 Summer schedule, see www.operahousearts.org.