Originally Processed With FOIA(s):
S

FOIA Number:
S

FOIA MARKER

This is not a textual record. This is used as an administrative marker by the George Bush Presidential Library Staff.

Record Group/Collection: George H.W. Bush Presidential Records
Collection/Office of Origin: Speechwriting, White House Office of
Series: Speech File Backup Files
Subseries: Chron File, 1989-1993

OA/ID Number: 13732
Folder ID Number: 13732-001

Folder Title:
[John] McKernan for Governor 10/2/90 [OA 6896] [1]

Stack:	Row:	Section:	Shelf:	Position:
G	26	20	7	6

THE WHITE HOUSE

WASHINGTON

September 16, 1990

MEMORANDUM

TO: CHRISS WINSTON
RELEVANT SPEECHWRITERS
RELEVANT RESEARCHERS

FROM: JENNIFER GROSSMAN

SUBJECT: PRE-ADVANCE

Boston, MA

WHEN: October 4th, luncheon. POTUS arrives at 12:00 noon, brief (10-15 min) remarks at 12:30.

WHERE: The Westin Hotel, in Boston's Copley Place. The room is large and modern, fairly nondescript. While the hotel is only 7 years old, it is in the heart of historic Boston. Across the street is the old Boston Public Library, across the river are some of our nation's finest institutes of higher learning (M.I.T., Harvard, etc.) The hotel is minutes from historic Beacon Hill, and down the street from the upscale shopping on Newbury Street.

WHAT: This will be a two-tiered event: first a closed-press reception with photos (30 mins) then remarks at an open-press luncheon. The proceeds will benefit MA GOP and Republican gubenatorial candidate TBD pending this Tuesday's primary. Contenders in primary are Steve Pierce vs. Bill Weld; Pierce's people were present to provide campaign material. Someone will intro gub. candidate, who will in turn intro POTUS. The room in which he will speak holds 830 people, but we don't have a figure yet on atendees.

OTHER:

1) Teleprompter: YES
2) Political Affairs contact: Bruce Stebbins x6510
3) Bostonians are big baseball fans. To note: the Redsocks are 5 or 6 games ahead right now, and famous Fenway Park is not too far from where POTUS will be speaking.
4) Lighthearted jocular yet generous Dukakis jokes are feasible.
5) Pierce vs. Weld polls are close.
6) If Pierce is gub. candidate, Jordan St. John (at 617/720-1990) has been suggested to call for anecdotal information. One of the biggest issues in the campaign will be the economy. While Dukakis was bragging about the Massachusetts Miracle, Pierce was calling it a disaster. Pierce is the endorsed candidate for governor. He's 40 years old, the Minority Leader of the House of Representatives.

Stamford, CT

WHEN: October 4th, reception and dinner. POTUS arrives at 6:00 p.m. for reception, remarks at approximately 6:30.

WHERE: The Stamford Marriott in (you guessed it) Stamford. The room in which remarks are to be delivered is nothing remarkable. The hotel is near Long Island Sound (sailing, etc.) and Jai Alai.

WHAT: This will be a two-tiered event: first a closed press reception with photos for big donors, then an open press dinner. The gubenatorial candidate, John Rowland, will intro POTUS. The modest estimate of atendees: 600. A Rowland campaign video, which has proved successful in the past, will possibly be adapted for use prior to the President's remarks to generate excitement.

OTHER:

1) Teleprompter: YES
2) Political Affairs contact: Bruce Stebbins x6510
3)*** POTUS will be operating out of Kennebunkport for entire series of New England speechs. This circumstance can be used to stress his ties to the region and perhaps provide "I was just in Kennebunkport" anecdotes.
4) Connecticut is famous for nutmegs--bet you can get a lot of mileage out of that one.
5) Business attire
6) Jack Goldberg handles press for Rowland, Mark Brennan is Deputy Campaign Mgr., and John Mastropietro is Campaign Mgr. Their phone number: (203) 753-1990.
7) Rowland has been a congressman since '84, represented on the House Armed Services Committee, the Veteran's Affairs Committee, the Select Committee on Intelligence, and the House Republican Task Force. Was awarded the Distinguished Service Award from the VFW, the Taxpayer Protection Award from the Watchdogs of the Treasury, Inc., and the "Clean Air Champion" from the National Sierra Club. Rowland is a lifelong resident of Connecticut, and is married to to Deborah Nabhan. Has three children: Kirsten, Robert John, and Julianne.
8) Rowland's big issues: Will veto a state income tax (the only candidate to pledge this); will wage a real war on drugs by enacting the death penalty for drug kingpins; will introduce a comprehensive plan to reduce state spending; will fight to return traditional family values to Connecticut.

TALKING POINTS:

1) Campaign slogan: "Leading the Connecticut Comeback"
2) CT has no state income tax. Rowland is only candidate to pledge to veto any attempt to impose one.
3) Rowland is the only conservative in the race. Lowell Weicker and Bruce Morrison are liberals.
4) Rowland is tough on crime, advocating the death penalty for drug kingpins. (see campaign material).

5) Rowland has been the most specific on issues, beginning on Jan. 4 and releasing issues positions periodically: WE KNOW WHERE HE STANDS
6) Rowland is the only native of CT and is a 5th generation state resident. His grandfather rooted out corruption in Waterbury in the 1930's and sent the mayor and other city officials to jail.
7) Rowland has NEVER voted for a tax increase.

Burlington, VT

WHEN: October 5th, reception & breakfast. POTUS arrives at 8:00 a.m. for reception, remarks at approximately 8:30.

WHERE: The Sheraton Burlington Hotel and Conference Center. The hotel is new, the hall is large and plain.

WHAT: First a closed reception for Peter Smith (campaigning for re-election to Congress); 100 camera clicks. Then remarks at a open press GOP fundraiser breakfast. Two speakers before POTUS, the second introducing him. 1000 atendees expected. At the close of remarks, the photo op to be created might incorporate the dalmation the President gave to the local Willston Fire House during a Points of Light presidential campaign event. The dog might also provide the basis for anecdotal material; Jack Lindley, the former Bush campaign manager in Burlington is a good source on this, he can be reached at (802) 658-2034.

OTHER:

1) Teleprompter: YES
2) Political Affairs contact: Bruce Stebbins x6510
3)** POTUS will be operating out of Kennebunkport for entire series of New England speechs. This circumstance can be used to stress his ties to the region and perhaps provide "I was just in Kennebunkport" anecdotes.
4) According to intelligence already gathered, there will be a lot of demonstrators at the event...perhaps there are jokes that might laug this off.
5) Judy Schailor is Pete Smith's Campaign Mgr. (802) 878-9090. Brian Cosgrove is the Executive Director of the Vermont Republican Party to be reached at (802) 223-3411 at work and at (802) 223-6596 at hom
6) Education is Smith's top priority, with the environment coming in a close second. Regarding education, Schailor informed me that Smith is a former educator. In fact, he has a M.A. and Ed.D. from the Harvard U. Graduate School of Education, he was Director of the Montepelier Education Facility, he founded the Community College of Vermont and was a Director at Vermont State Colleges. This reminded me of a quote by Theodore Roosevelt that might prove appropriate:

> "Our progress in educational efficiency must come from two sources: from the great natural leader who happens to be an educator, and from the ordinary

...citizen who to common sense adds some power of vision and who realizes the relation of the school to society.." --Theodore Roosevelt Cyclopedia

7) Smith just came out of the primary where he beat 60-40 Tim Philbin to the right. His contender in the general election is of a strange and dying breed: he is a socialist. Bernie Sanders is a socialist who has been gaining strength in the polls. He supports Fidel Castro and has been to Cuba to visit him. Schaillor points out that while we might joke about Sanders as an anachronism, if we come on too strong it might sound like red-baiting that is sure to offend.
8) Vermont has a reputation for "independent thinking."
9) Vermont has one vote in Congress, it must make that vote count.
10) Up until only a few years ago, there were more cows than people in Vermont. (Peter Smith has worked hard to protect the family farm)
11) Regarding Smith, it's important to stress his effectiveness--he's a freshman congressman who's shown outstanding leadership.
12)* Rather than a head table, there will be a platform.
13) Smith's wife's name is Sarah. They have 3 boys.
14) See campaign material for more info on Smith.

Manchester, NH

WHEN: October 5th, reception and luncheon. POTUS arrives at 12:00 noon for VIP reception and photos, then at approximately 12:30 delivers remarks at general luncheon.

WHERE: Center of New Hampshire Holiday Inn, the room is large and plain, the hotel is 6 years old. On walk-through it became apparent that there was a big problem in terms of space, so be on standby as to event location. George Mandis is the general mgr. of the hotel, his number is (603) 625-1000. Bush was at this hotel during campaig in '89, there are probably good anecdotes that came out of this.

WHAT: This will be a two-tiered event: first a closed-press reception with photos for VIPs, then remarks at an open press fundraiser luncheon. A speaker will introduce Congressman Smith, who will in turn introduce POTUS. 930 atendees expected. Photo op at close of remarks might incorporate New Hampshire's "Old Man in the Mountain" (a rock outcropping that resembles the profile of an old man, that has been incorporated into N.H. folklore, and has become a N.H. symbol of sorts). This symbol might also lend itself to metaphors for spee

OTHER:

1) Teleprompter: YES
2) Political Affairs contact: Bruce Stebbins x6510
3)** POTUS will be operating out of Kennebunkport for entire series of New England speechs. This circumstance can be used to stress his ties to the region and perhaps provide "I was just in Kennebunkport" anecdotes.
4) Contact Jim Courtovich with Smith for U.S. Senate at (603) 626-4333 or Lisa Stockland, the congressman's press secretary.
5) Logo of Smith for Senate campaign: 'New Hampshire's Trusted Friend.' Apparently, Congressman Smith is very charismatic, people trust him.

6) Local issue: Economic slowdown in the region. There are layoffs everywhere, and unemployment is going up.

7) The primary was just finished last Tuesday. Smith will be running against former U.S. Senator John Durkin.

8) Something to keep in mind: Smith supported Kemp in the presidential primary.

9) A major issue in the Smith campaign is taxes. Be aware, however, that Smith publicly distanced himself from POTUS's verbal concession on taxes.
Another big campaign issue: the environment. Smith supports the Clean Air Bill and has had impact on this legislation through Sununu.

10) In thanking the crowd for the warm reception he's sure to receive, POTUS might quote the words of another great president on a similar occasion:

> "I am sensibly impressed with your friendly welcome to the metropolis of New Hampshire and have a grateful heart for your kind and flattering congratulations on my election to the presidency."
> --George Washington

11) An original copy of the Bill of Rights is coming to N.H. as part of a national tour on Oct. 31, 1990.

12) Wisdom from the pages of a N.H. tourism brochure: "The splash of cool crystal water as you dive into the shimmering lake...the stories and laughter around the family picnic table in the flickering shade of tall trees...the endless, quiet panorama of mountains, lakes and ponds from a trail high in the verdant hills..

Kennebunkport, ME

WHEN: October 5th, evening reception. POTUS arrives at 6:00 p.m. for closed press reception and photos, brief (10-15 mins) remarks at 6:30 at more general, open-press reception.

WHERE: The Shawmut Inn in Kennebunkport. The closed-press reception will take place in the Colonial Room, the 6:30 reception and remarks will take place in the Terrace Room. Note: in the Colonial Room hangs a picture of a proud-masted square-rigger which serves as the insignia of the Shawmut Inn. The vessel is of a class which brough world-wide fame to Kennebunkport. She is a Maine downeaster a comfortable merchantman and passenger ship of a moderately good speed, reputed to be among the most seaworthy ships of her day. The great-grandfather of one of the Inn's former owners, had been present at the launching of the vessel, the "Frank N. Thayer." The ship made her way down the Kennebunkport river, turning downeast to catch the prevailing wind, and passed right by the present location of the Shawmut Inn.
The Terrace Room, where POTUS will deliver his remarks, is of relatively modest size, yet is has a stunning panoramic view of the water which the President knows so well.

WHERE (cont.')

POTUS has spoken at the Inn before, in fact, he spoke there a year ago, and I have included a copy of his remarks in the attached material. Beth Cressy, the Shawmut Inn's Deputy Director of Sales, handled the logistics of his visit there last summer, she can be reached at (207) 967-3931. He was awarded "Outstanding Cit. of the Yr.' The Shawmut Inn is a stately, turn of the century inn, which stands as a tribute to the elegant days of the past. Since its inception in the late nineteenth century, the Shawmut Inn has been a special part of Maine tradition. The inn was recently purchased by Boston Real Estate Developer and Restauranteur Ralph Bruno.
To note: the Bush home at Walker's Point is just down the road from The Shawmut Inn.

WHAT: This will be a two-tiered event: first a closed-press reception (30 mins) with 100 camera clicks for VIPs, then a more general reception where remarks are to be delivered. The event is a fundraiser for Governor Mckernan, who is running for re-election. A speaker will introduce the governor, who will in turn introduce POTUS. People will be standing; there are 300 expected attendees.

OTHER:

1) Teleprompter: NO
2) Political Affairs contact: Bruce Stebbins x6510
3) Business Attire
4)** POTUS will be operating out of Kennebunkport for entire series of New England speechs. This circumstance can be used to stress his ties to Maine and perhaps provide "I was just at Walker's Point" anecdotes.
5) In August, POTUS participated in a golf tournament to benefit McKernan.
6) What makes Maine distictive:
-the long months of cold weather
-the abundance of lobster
-the enjoyment of fishing and boating (POTUS can speak with personal experience)
-the way people love the land (tie in with environmental issue), the lush green that goes on forever (probably to be turning into the beautiful flaming hues of autumn by October)
7) Contact Sandy Tuttle with McKernan for Governor at (207) 828-1990. Perhaps Willis Lyford, who deals with press, will be more helpful in providing anecdotal information. He can be reached at the same number.
8) The main issues in the McKernan campaign acording to Tuttle: environmer job training, drugs, and education. Note: McKernan was elected to one of the national boards of the Governors Association.
9) John R. McKernan was born May 20, 1948 in Bangor ME. A lawyer who had served in the State Legislature, he was elected to represent Maine's 1st Congressional District in the U.S. House of Representatives Re-elected to Congress by a wide margin in '84, he served on the House Education and Labor Committee, the Merchant Marine and Fisheries Committee, the Government Operations Committee, and the Select Committee on Children, Youth and Families. As Congressman, he received the "Watchdog of the Treasury" award and was endorsed by the League of Conservation Voters.
McKernan was elected Governor of Maine in '86, the first Republican Governor in more than two decades. He was active in both the '80

and '84 Reagan-Bush campaigns, and in the '88 Bush-Quayle campaign. McKernan married Congresswoman Olympia J. Snowe of Maine in Feb. '89 and he has one son, Peter, from a previous marriage.

10) The '90 gubenatorial race features a hotly contested race between the incumbent McKernan and Democratic Congressman Joseph E. Brennan, who served two terms as governor preceding McKernan. McKernan, who formerly held the congressional seat now occupied by Brennan, effectively 'switched jobs' with Brennan in '86, when the latter was barred by law from seeking a third consecutive term as governor. This aspect has led some political pundits to view the race as a "championship bout."

SOME RELEVANT EXCERPTS FROM POTUS's SPEECH AT SHAWMUT INN LAST YEAR:

1) "Well, what a magnificent picture. I'm looking around at this crowd and I see a few faces old enough to remember that boardwalk that went along...all the way along Ocean Avenue there."
2) "..it's a wonderfully warm feeling that we get from all of you, our neighbors in Kennebunkport and Kennebunk Beach, and, of course, Kennebunk...."
3) "..there are some hazards out there. Some of you have been on the golf course when I play, and that's--(laughter)--and other challenges One of them now is, we have a fleet of plastic toys that Barbara bought at some--I hope it was a sale. There are many cars and little scooters and all out there, and it's a hazard to get out of the front door...."
4) "And I--Barbara put it pretty well--that this is a place where we really enjoy ourselves, but more than that kind of refurbish our souls and get our batteries all charged up and enjoy life really to the fullest. It's a point of view. You can feel it in the land and water here."
5) "Barbara has told you that I've been coming here every summer since 19--well, I was born in '24. And the only one I missed was the summer of 1944 when, like many of you, I was in the service. That's the only time that we missed being here. And there is a certain magic about the place. Our kids live in five different states--one in Cape Elizabeth, and the others in four different states--and for them, this is an anchor to windward, because not far from where this picture was painted (perhaps that of the Frank Thayer in the Colonial Room, but doublecheck) my mother was born in a house still standing right there not too far from St. Ann's Church...."

(Hinchliffe/Grossman)
October 2, 1990 10 a.m.
MAINE

PRESIDENTIAL REMARKS: MAINE FUNDRAISER FOR MCKERNAN
Shawmut Inn, Kennebunkport
October 5, 1990 6:30 p.m.

Thanks, Jock -- it's great to be home. And thanks to all of you, my neighbors and old friends, for that wonderful warm welcome -- or are you just excited to have the father of a best-selling author in town? I had figured I was safe, since none of my children or grandchildren like to write -- who would have guessed my own dog would have written a "lick and tell" book? \\\

I **am** glad to be here -- even though my good friend the Governor has broken with me on a policy issue of crucial importance. Yes, Jock, I saw your press release on broccoli. And after I let you win at your golf tournament last August. \\ I just don't get the same respect on the course President Eisenhower had. When he retired someone asked him if leaving the White House had affected his golf game. Ike said: "Yes. A lot more people **beat** me now."

Well, Jock's never let my position interfere with his golf. And we all know there's another "championship bout" he's going to win, come November 6. After all, he's one of the most athletic government leaders in the country. He could become the first governor to get his picture on a Wheaties box. \\

Good to see Olympia here too -- you know, I've heard Jock's come up with some interesting campaign strategy. In the second district, he plans to ride Olympia's skirttails to victory. \\\

Look at that spectacular view out there. Just like ours from Walker's Point, "down the road a piece." I love coming home.

It's my anchor to windward. There's a certain magic about this place: the common-sense values -- the Down East fairness and determination -- the joy of family. Puts things in perspective. Barbara and I really enjoy being here -- we kind of refurbish our souls; get our batteries all charged up. Sort of an 18th-century gusto of living here -- you can feel it in the land and the air and the water. Never found anything like it anywhere else.

And I've never found a Governor quite like Jock anywhere else, either. Nor has this state. First Republican in more than two decades -- and now he'll be the first in many years to win a second term. \\ And he'll be re-elected because of his vigorous, visionary leadership. We've all noticed how he's taken Maine to the national forefront in recycling. And how he's given the state's youth hope with new job training.

And how he hasn't sat back and watched the plague of drugs destroy this state's future. You know, our national war against drugs is one of my top priorities. Our anti-drug czar, Bill Bennett, and I just issued an update on how the battle is going. And we expressed cause for optimism. To have someone like Jock translating that federal intiative to the state level -- well, it's not just important, it's an inspiring example for other leaders. He's even created the Bureau of Intergovernmental Drug Enforcement -- he's made drug trade bad business in this state.

And he's also been working with me in education. Just a year ago, I convened the first Governors Summit on Education. Jock's contributions then were important -- and his continuing

commitment has been even more so. In order to compete in the 21st century, we have to give our kids the key to the future -- the best education possible. But our competitors -- like Japan and Germany -- keep their kids in school 200, 240 days a year. Jock's made it his issue to get American kids to spend more than just 175 days -- less than half the year -- in our classrooms.

And, you know, Jock received the "Watchdog of the Treasury" award when he was in Congress. **But when it comes to Maine's budget he's more than a watchdog -- he's a pit bull**. His fiscal prudence and balanced budgets have made Maine one of the few New England states to ride out the economic crises of the past years.

So he understands the national crisis I want to talk to you about tonight. You're my friends. I can speak to you bluntly. And my message is plain -- and of critical importance.

We've made a $500 billion bipartisan budget deal. That was tough. It took a lot of negotiation, a lot of battle, a lot of compromise. But it's done. And it's right. Now we have one last step to go. **We must get Congress to approve it**.

We have to put aside partisanship and personal interests. I'll give it to you straight. **If this package goes down -- then the American economy goes down**. It's as simple as that. This is our last -- and our best -- hope. \\\

Let me make a few points. First. This is our biggest deficit package ever -- with our largest entitlement savings ever -- and the toughest, most iron-clad enforcement ever. \\

Second. It is balanced and fair and, let me tell you, after

8 months of tortured negotiations -- we cannot do any better. We have no more time. The secondhand is running on America's future.

Third. This agreement doesn't raise income tax rates -- and it doesn't touch Social Security Colas, military or federal retirement. \\

Fourth. It makes real cuts -- no mirages -- but it saves the national defense from cuts for three years. \\\

The package is tough. So are these times. \\ **The package is fair**. \\ So is the American spirit. **The package is bipartisan**. So is the final vote. \\ **The package is real**. So is our crisis.\\

I don't understate when I warn you that this agreement is all that stands between us and a desperately ill economy. \\ Between growth and decline. Competition and surrender. \\\

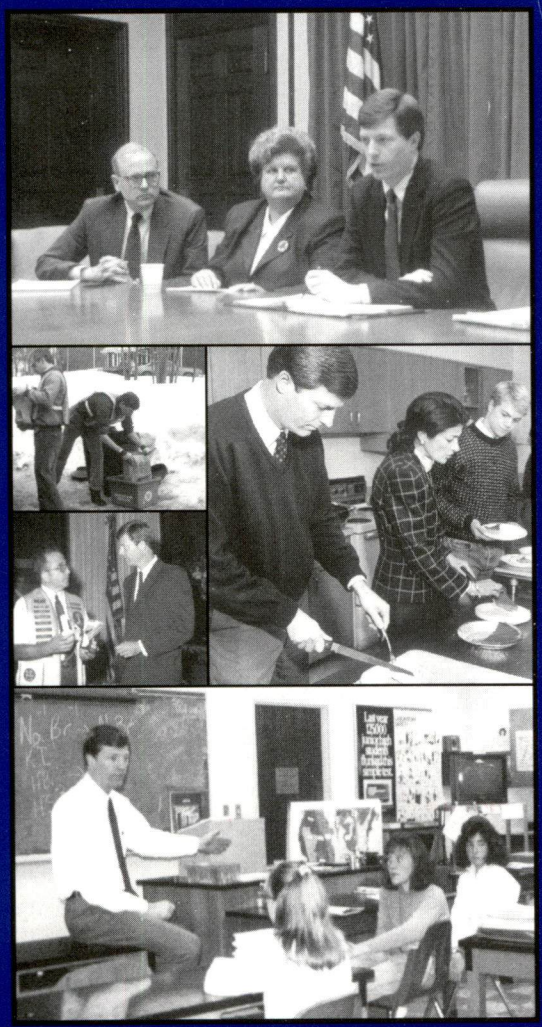
You know, John Steinbeck once said: "I've never met such ardent individuals as Maine Yankees. I would hate to try to force them to do anything they didn't want to do." Believe me: I'd never even try.

But I know that inside those strong, independent spirits are hearts of reason, fairness and caring. That's why I know you'll support Jock -- and support this budget package. **Because his vision -- and the budget's importance -- are as much legacies you want to leave for your children's future as are the rugged Maine woods, the spectacular Maine coast, the spirited Maine character**.

Thanks for your friendship -- and God bless you, this beautiful state, and our nation.

# # #

Re-Elect Governor John McKernan



BANGOR DAILY NEWS

• McKernan

McKERNAN, JR.
nor of Maine

1948, in Bangor, Maine. He attended Bangor
nlete. He received an A.B. degree from
ed for the All-Ivy League Tennis Team. After
ard, and in 1971 enrolled in the University of
udent, he won election to the Maine House of

n was re-elected to a second term in the Maine
im for the post of Assistant Republican Floor
assage of Maine's returnable container law, or
states in the country to have such legislation.

or, and after leaving the State Legislature in
veral years, McKernan decided to return to
epresent Maine's First Congressional District in

1984, McKernan served on the House
ant Marine and Fisheries Committee, the
Select Committee on Children, Youth and
he "Watchdog of the Treasury" from the
s, and was endorsed by the League of

n 1986, the first Republican Governor in more
omplishments during his first term in office have

of the National Governors' Association Special
e National Governors' Association Legal Affairs
Northeastern Governors (CONEG), and is a
ciation Executive Committee.

of the Education Commission of the States.

of the Bangor Community College, was
Mercy Hospital in Portland, and in 1982 was
Scholars. In 1976, he headed President Ford's
re-election campaign in Maine. He was active in both the 1980 and 1984 Reagan-Bush campaigns, and in the 1988 Bush-Quayle campaign.

McKernan married Congresswoman Olympia J. Snowe of Maine in February, 1989. He has one son, Peter, from a previous marriage. He is Protestant.

P.O. Box 7828 DTS, Portland, Maine 04112-7828 • (207) 828-1990

Paid for and authorized by Re-Elect Governor McKernan Committee, P.O. Box 7828 DTS, Portland, ME 04112-7828

PRINTED ON RECYCLED PAPER

RE-ELECT

Governor McKernan

ANNOUNCEMENT REMARKS

OF

GOVERNOR JOHN R. McKERNAN, JR.

Monday, April 23, 1990

Some of you are probably wondering why I've called you here today. The economy has slowed down. The boom of the '80s is over. Three other New England Governors have decided they're not running this year.

I'm here to tell you that I'm running, and I relish the challenge.

I'm proud of my record.

And there is a lot more to do.

I am running for Governor for the same reasons I ran in 1986. I want every person in Maine to have the best job possible. I want every child to get the best education possible. And I want every Maine citizen to enjoy the way of life that makes this state so special.

Being Governor is more than just showing up. It's more than just saying you care. It's knowing where you want the state to go. It's delivering results.

Four years ago, Lester Tompkin was one of the hundreds in Aroostook County looking for employment outside the traditional resource-based economy. He wanted to stay in Aroostook because of the special quality of life, but for him, and people like him, opportunity seemed to be limited to the southern half of the state. People spoke of "two Maines," and state government didn't seem concerned about anything north of the Kennebec.

Lester Tompkin is now the manager of ITI in Presque Isle, an information processing business that was attracted to Aroostook by our Office of Business Development. In 1990, unemployment in Aroostook is down by a point and a half, and our agriculture sector is leading rather than trailing the rest of the economy. We've proved that just because you're farther away from Augusta, it doesn't have to mean that your voice won't get heard.

Three years ago, Tracy Karnes had a job at BMHI, a one and a half year-old child, and a lot of trouble finding good, affordable child care. She was one of the 60 percent of Maine women with children under six who were working.

P.O. Box 7828 DTS, Portland, Maine 04112-7828 • (207) 828-1990

Paid for and authorized by Re-Elect Governor McKernan Committee, P.O. Box 7828 DTS, Portland, ME 04112-7828

PRINTED ON RECYCLED PAPER

She now takes her kids to "Small Steps," the new child care center we've pioneered with and for state employees. She and other women across the state have benefitted from our 13-fold increase in funding for child care.

Four years ago, James Hudson was one of the biggest cocaine dealers in Central Maine.

Now he is serving 24 years in a maximum security prison, thanks to a drug arrest coordinated by BIDE. BIDE arrests have doubled in the past year, and drug dealers like James Hudson are finding that business is bad in Maine. In the early '80s, before our Administration took office, Maine state government was AWOL in the war on drugs. Now we are on the front lines. With programs like BIDE and DARE, we are protecting our kids with more drug education, better enforcement, more resources, and stiffer penalties for drug dealers than ever before.

Four years ago, Lisa Burnett was an excellent student in the eighth grade. But when she looked ahead to college she wasn't quite sure where the money was going to come from. This year Lisa is a junior in high school and she is still an excellent student. But when it comes time to finance her higher education, she'll know exactly where to look -- one stop shopping for financial aid.

Four years ago, there wasn't much hope for a salmon to spawn in the Kennebec beyond Augusta. But we were serious about the environment, and the Kennebec will flow uninterrupted once again. We've done more in the last four years than was done in the prior eight to protect what is special about Maine. We've instituted a growth management program, solid waste management and recycling, river cleanup, a forest practices act, reductions in toxics, removal of underground tanks, better handling of hazardous wastes, and an agreement to breach Edwards Dam -- all of which will preserve our special way of life.

Three years ago, Flora Van Cour was one of the 1,000 workers laid off at Health-Tex. Despite similar layoffs in the shoe industry in the early '80s, there was no state program in place to deal with plant closings. This administration formed the RETI team to retrain Flora Van Cour and the thousands like her. After a two-year training program at Mid-State College, Flora Van Cour is a medical assistant in Lisbon Center.

For each of these people there are thousands more who have benefited from our innovative programs. But there are also thousands who have yet to benefit. And it is for those people that I am running for another term as Governor.

Leading the state in the next decade will require aggressive leadership. The boom times of the '80s are behind us. The New England economies are slowing, and that has affected state budgets. Unlike other states, however, we prepared for the downturn. Most states in the Northeast are solving their financial problems by raising taxes. We tightened our belts. We have a balanced budget, and we did it without raising taxes.

But being Governor is not just about numbers. It's about people and their hopes and their dreams. Because dreams do come true. Thirty years ago, while a student at the University of Maine, Representative John Marsh wrote a term paper that said Edwards Dam should be breached. The professor said it was unrealistic -- that the environment could never win out over business interests.

But we had vision. And that is why Edwards Dam is coming down in 1999.

Now is no time to abandon our bold plans for the future. I envision Maine children being able to compete for jobs with any child in the world. And that is not going to happen without accountability in our schools, higher standards for education, and a longer school year. But it's not just the state and teachers and schools. We've got to return to a way of life when every parent played a vital role in their child's education.

And I envision a way of life that is not under constant assault from drugs -- where drugs are not available on every corner and where kids believe in themselves enough to say no to easy escapes.

I envision a state with quality jobs and job training for all Maine people. State government must be active as we make the transition to a peace time economy and compete with other states and countries for precious jobs.

I envision our grandchildren enjoying forests and rivers that are clean and safe and protected.

And I envision a state government that guarantees a decent quality of life for the most vulnerable and opportunities for those who are willing to seize them and shine.

These visions can and will come true. We need only raise our aspirations to the point that we will accept nothing less than the best possible future.

We in Maine derive our strength from whom we are as people. As I've travelled the state -- as a Legislator, as a Congressman, and now as Governor -- I am constantly reminded that even the most diverse communities share the same values. I've found an unwavering belief in the family. I've found a strong work ethic. And I've met thousands of people who, if given the right opportunity, will succeed and prosper.

Eighteen years ago, I announced my candidacy for the Maine State Legislature. I ran because I thought I could make a difference. I wanted to bring new opportunities to Maine people and help the state achieve its potential. I believed in our state, our people, and our values. I still feel that way.

Today, I am asking the citizens of Maine for a chance to build on our accomplishments. I am asking to be your Governor for four more years. With your help and support, we can keep Maine moving forward. Thank you.

RE-ELECT Governor McKernan

Race Synopsis

Maine's 1990 gubernatorial campaign features a hotly contested race between first term incumbent Republican John R. McKernan, Jr., and Democratic Congressman Joseph E. Brennan, who served two terms as governor preceding McKernan. McKernan, who formerly held the congressional seat now occupied by Brennan, effectively "switched jobs" with Brennan in 1986, when the latter was barred by law from seeking a third consecutive term as governor. This unusual aspect has led some political observers to view the race as a "championship bout."

McKernan continues to enjoy a high approval rating among Maine voters, in spite of a sagging Northeastern economy which has led three New England governors to call it quits rather than seek re-election in difficult economic times. In fact, McKernan may well be the only New England governor whose approval rating remains above 50 percent.

McKernan's strength lies in his management of this year's economic difficulties. He protected vital programs for Maine's most needy citizens and balanced the budget without resorting to new tax increases. Fiscal year-end budget figures have remained in the black, and Maine's employment picture continues to show resilience, with an unemployment rate lower than neighboring states.

These facts demonstrate that McKernan advanced the right fiscal leadership at a time when the Northeast was caught off guard after a decade of exceptional economic growth. By ending Maine's fiscal year in the black, McKernan defused an important economic issue which Brennan and his fellow Democrats (who dominate the State Legislature) had hoped to fashion into a major political liability.

Among the other issues expected to be featured in the campaign are: education; the environment; job training and opportunities; drug enforcement; and economic development and the business climate. In addition, stark contrasts are expected to be drawn on issues dominating the agenda of organized labor, which has thrown massive support to Brennan and blasted McKernan for a number of stances taken during his first term.

The most recent professional poll — conducted before the fiscal year closed with Maine as one of the few New England states in the black — showed the race as a virtual dead heat, with both McKernan and Brennan enjoying extremely high name recognition.

August 1990

P.O. Box 7828 DTS, Portland, Maine 04112-7828 • (207) 828-1990

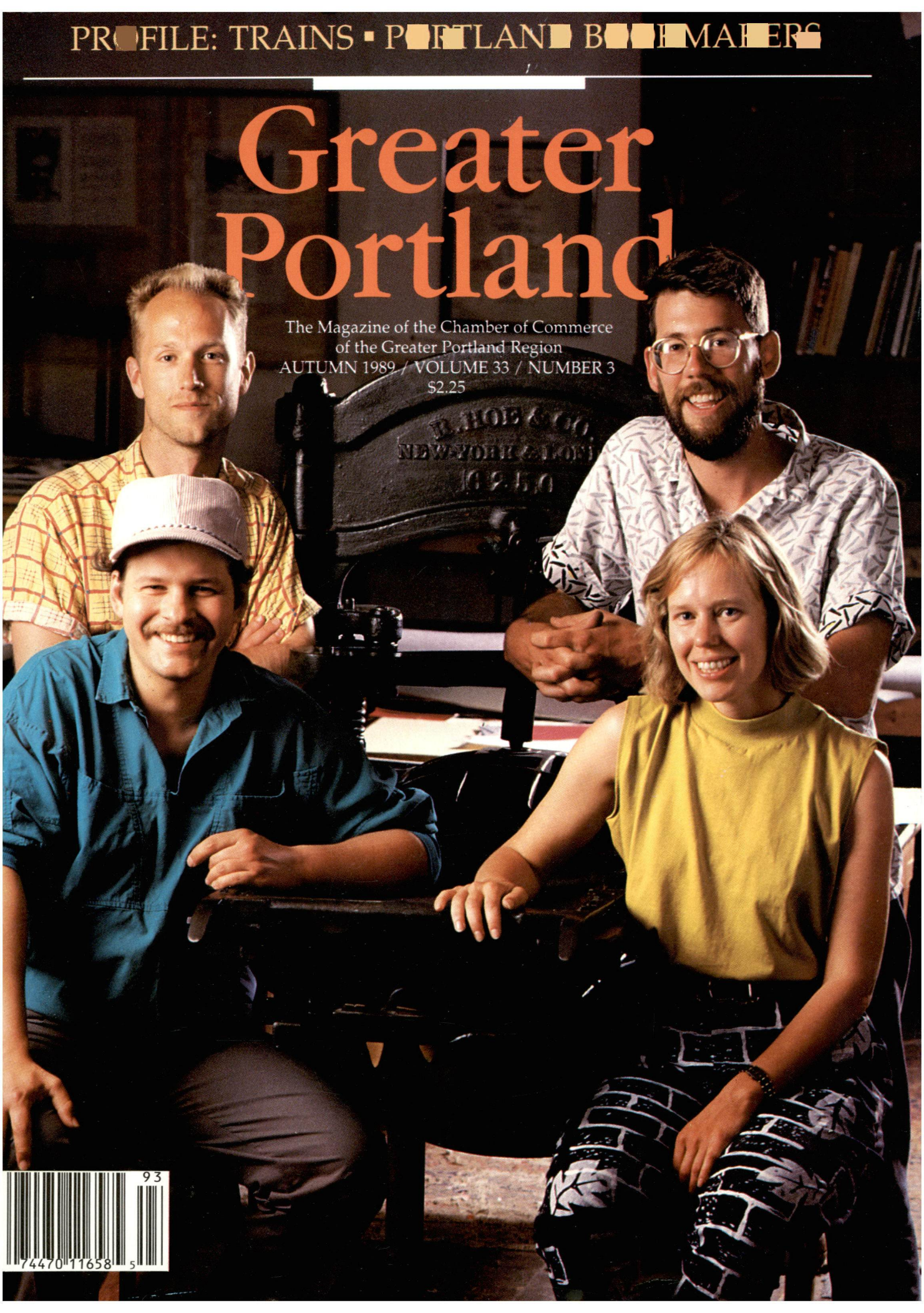
Paid for and authorized by Re-Elect Governor McKernan Committee, P.O. Box 7828 DTS, Portland, ME 04112-7828

PRINTED ON RECYCLED PAPER

PROFILE: TRAINS ▪ PORTLAND BOOKMAKERS

Greater Portland

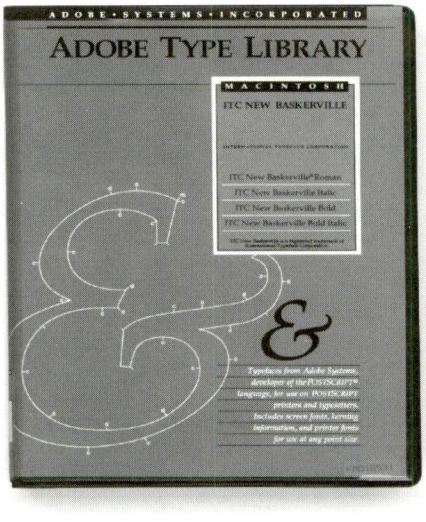
The Magazine of the Chamber of Commerce
of the Greater Portland Region
AUTUMN 1989 / VOLUME 33 / NUMBER 3
$2.25



93
74470 11658 5

The future of graphic design. By the design firm that will take you there.

At ImageSet, we *define* the future. Take the small electronic box (affectionately known as a "Macintosh") at the bottom right corner of this page, for example. With it, we can lay out and design virtually any printed piece imaginable on a computer screen, from brochures and annual reports to letterheads, or even an ad like this. It's just one of the advanced tools we use to create state-of-the-art graphics and page layouts for client projects.



Our PostScript typeface library is Maine's largest with over 300 typefaces available at virtually any point size or style with a simple touch of the key.

We're ImageSet, Maine's first and most experienced digital graphic design firm. We combine computer technology with traditional design techniques to produce publication-quality material in a fraction of the usual time. Art directors, designers, and business people use our services to gain greater creativity, flexibility, and speed in the design and production process.

Fact is, our innovative approach to graphic design is radically changing the way we do business, allowing us to do things other graphic design firms never had the time or budget to do before.

Like endlessly experimenting with copy and design by changing text and layouts at the touch of a key.

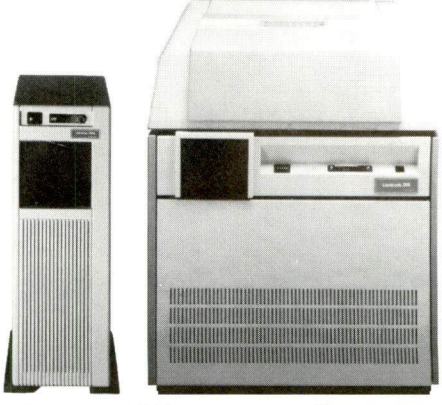
Or working with dozens of typeface families instantly and painlessly—in any size or style you like, from 1 pt. mouse type to 800 pt. banner type.

Or creating layouts on screen with more colors than PMS® has numbers.

Of course, just as impressive is our capability to get this all down on paper.

Our Linotype L200 imagesetter, for example, turns out full-page graphics and text in 1270 dots-per-inch camera-ready quality.

And if it's impeccable print quality you're after, our Linotype L300 prints razor sharp graphics and type at more than 2500 dots per inch. That's 70 times the resolution of ordinary laser printers.



Our Linotype L300® outputs on paper, film or acetate at resolutions up to 2540 dots per inch.

It all boils down to one simple fact:

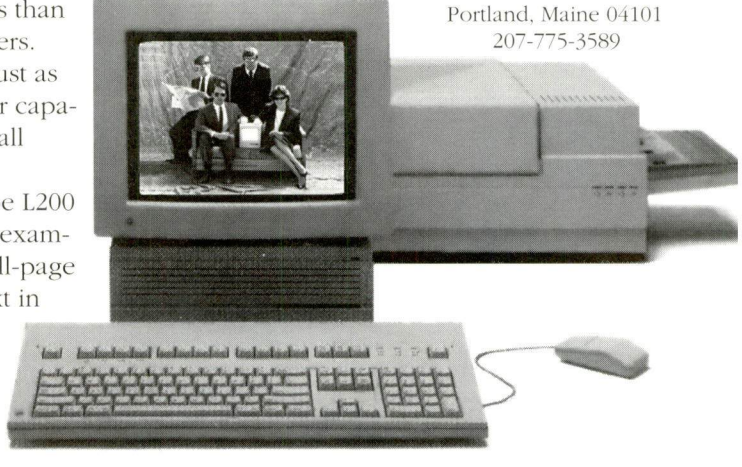
You'll be hard pressed to find another design firm that can match our versatility and efficiency.

ImageSet Design. We *define* the future.

Call us today for more information on how our computer design services can save you both time and money.

IMAGESET Design

470 Forest Avenue
Suite 203-205
Portland, Maine 04101
207-775-3589



VOLUME 33 / | NUMBER 3

AUTUMN 1989

CONTENTS

DEPARTMENTS

3
A NOTE FROM THE EDITOR

4
DEAR EDITOR

6
ENTERTAINMENT GUIDE

25
A TASTE OF GREATER PORTLAND

35
ON THE WATERFRONT

41
AS TIME GOES BY

42
WRITING ABOUT PORTLAND

45
PORTLAND PEOPLE

64
AROUND AND ABOUT TOWN

GREATER PORTLAND (ISSN :019-1728) is published quarterly by the Chamber of Commerce of the Greater Portland Region, 142 Free Street, Portland, Maine 04101. Telephone (207) 772-2811. All rights reserved. No part of this publication may be reproduced without the written permission of the Editor. Advertising rates upon request. Subscription $8.00 per year in the U.S. and possessions, $12.00 per year in Canada, $17.00 per year elsewhere. Subscriptions for Chamber members $8.00 per year, billed as part of annual membership dues. Second class postage paid at Portland, Maine 04101, and additional offices. POSTMASTER, send address change to **GREATER PORTLAND**, 142 Free Street, Portland, Maine 04101. We encourage and carefully consider editorial queries and photographs relating to interesting people, places, institutions, and ongoing events in Greater Portland. Please send SASE with all submissions. Copyright 1989 by The Chamber of Commerce of the Greater Portland Region.

FEATURES

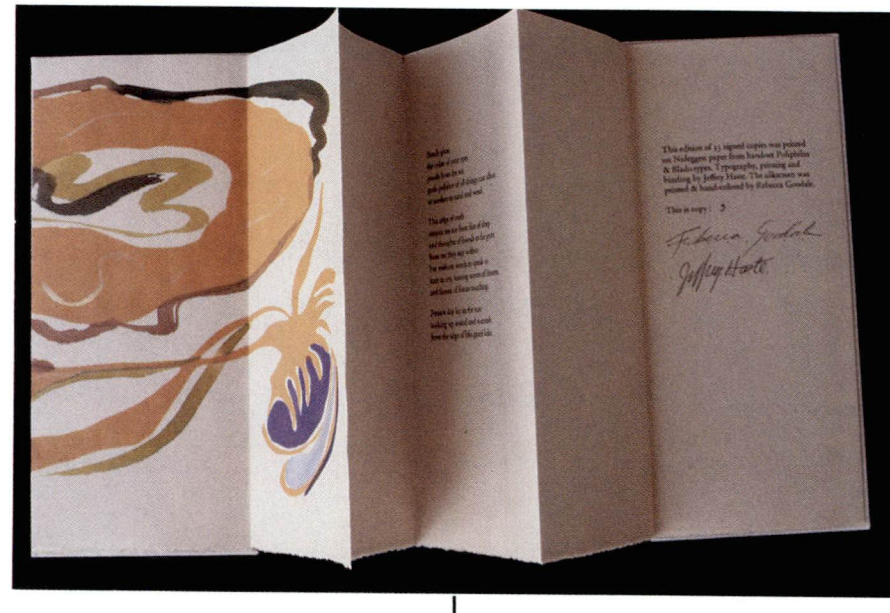
16
NOT FOR THE LOVE OF MONEY
Anne Rugh

27
WE WILL HAVE THESE MOMENTS
Shirley Jacks

48
PROFILE: GRAND TRUNK FINALE
Dan Abramson

58
EDUCATION FOR THE FUTURE
Lisa Derman

69
PADDLING AND GUNK-HOLING ON CASCO BAY
A.J. Artman



REBECCA GOODALE

Cover photo: Makers of the Book Beautiful, clockwise: Scott Vile, Rebecca Goodale, Jeffrey Haste, George Benington. Photo by Randy Ury.

NIKE OR NOTHING.

NIKE

THE NIKE STORE

11 Bow Street, Freeport, ME 04032, (207) 865-0755
239 Washington Street, Wellesley Hills, MA 02181, (617) 237-7525

Greater Portland

Shirley Jacks Editor/Publisher
Ceci Zerega Copy Editor
Chet Jordan Circulation Director
Richard Hobby Advertising Director
Jill Bock Design and Production
Leslie F. Brown Advertising Production

Regular Contributors:
Writers Lisa Derman, Chet Jordan, Anne Rugh, Thomas A. Verde; Photographers Dean Abramson, Nance Trueworthy, Randy Ury

PUBLISHED BY THE CHAMBER OF COMMERCE OF THE GREATER PORTLAND REGION, serving Cape Elizabeth, Cumberland, Falmouth, Freeport, Gorham, Gray, North Yarmouth, Portland, Scarborough, South Portland, Westbrook, Windham, and Yarmouth

Chairman: **John R. Hooper**
Vice President/General Manager
Guy Gannett Publishing Co.

Vice Chairman: **Richard B. Dalbeck**
Executive Vice President
UNUM Life Insurance Co.

President: **William M. Nugent**
President
Chamber of Commerce of the Greater Portland Region

Treasurer: **Robert Kruger**
Managing Partner
Peat, Marwick Maine & Co.

Immediate Past Chairman: **Hugh G. Farrington**
President & Chief Operating Officer
Hannaford Bros. Co.

Chairman Editorial Advisory Committee:
Francis J. Guthrie, Jr.
President
The Guthrie Group

DIRECTORS:

Weston L. Bonney
President, Peoples Heritage Bank
Clayton Churchill
President, Northeast Management Development Group
Roxanne A. Cole
Broker, Ram Harnden, Inc.
Norman Conley
Manager, S.D. Warren Co.
John D. Delehanty
Attorney, Pierce, Atwood, et al.
Brian Dudley
Vice President, Fred S. James & Co.
Mary E. Finnegan
President, Finnegan Associates
Richard Hallworth
Senior Manager, Ernst & Whinney
Ronell F. Harris
President, Harris Oil Company
K.C. Hughes
President, Bayside Associates
William R. Johnson
President, Blue Cross/Blue Shield
James H. Keil
General Sales Manager, Blue Rock Industries
Barry King
President, Sun Savings & Loan
Linda C. Lee
President, Linda Lee Advertising
Robert Lynch
D.C., Lynch Chiropractic
Thomas D. McBrierty
Vice President, New England Telephone
Francis E. McFarland
Chief Financial Officer, The One Bancorp
Carol Morris
President, Carol Morris Associates
Joseph V. O'Donnell
President, J.V. O'Donnell CPA
Patricia R. Plante
President, University of Southern Maine
David Ray
Store Manager, Shop 'n Save
Charles S. Rose
Vice President, S.D. Warren Co.
Wayne Ross
Director, Southern Maine Vocational-Technical Institute
Robert Ruotolo
Vice President, G.A.R. Properties
George B. Terrien
Partner, Terrien Architects
Robert E. Vitalius
President, Fred S. James & Co.
Roger B. Wold
Account Executive, A.G. Edwards

A NOTE FROM THE EDITOR

JOSEPH MUIR

These are House Pins, and their sale, at outlets in Portland and across the country, helps the homeless in whatever way the local community finds most useful. For the story of their creation and a reminder that one caring person can make a difference, see "The House Lucinda Built" in Portland People.

We note with great sadness the death of a person who made a difference: Earl Miller, Portland's municipal organist for the past year. Miller was not only an accomplished musician, he was a delightful man. He gave us friendship and music and a remarkable cheerfulness. Those are great gifts to remember.

Our deep apologies to Photographer Randy Ury. We used his well-structured photo of night in the Old Port on our Summer cover, but failed to give him credit for it. He was nice about it, but still....

Dean Abramson is a train buff. From riding next to the engineer, to hanging off the end of the caboose, it is all pure pleasure for him. When he heard the Grand Trunk railroad was changing hands, and therefore changing, he wanted to record the final days with his camera. So exciting did "Grand Trunk Finale" become for him that he asked to write the story, too. It's a fascinating look at one of our taken-for-granteds.

And Tom Verde (On the Waterfront) likes ghosts. His book *Maine Ghosts and Legends* has just been published by Down East Books. We hope he will continue to haunt the pages of *Greater Portland.*

Most people know what an editor does, but the job of publisher is often a gray area. I have been an editor several times before, but this is my first stint as publisher, and I am learning that the publisher does all those things no one else wants to do. For instance, for Writing About Portland, our designer, Jill Bock, wanted a photograph of a plate of old-fashioned sugar cookies — Pepperidge Farm just wouldn't do it, she said. I was elected to spend Sunday baking from Grandma's recipe. Another addition to the job description.

Shirley Jacks

Shirley Jacks
Editor

DEAR EDITOR

Portland Stage Company

Dear Editor,

On behalf of everyone at Portland Stage Company, I want to thank you for publishing Anne Rugh's extensive and skillfully reported backstage tour of our theatre (Spring '89). It isn't often that an organization as complex and idiosyncratic as Portland Stage is so completely understood and so accurately portrayed. It is a pleasure to work in a city that has such intelligent enthusiasm and support for the arts.

Richard Hamburger
Artistic Director
Portland Stage Company

Cost of Living

Dear Editor,

We at the Osteopathic Hospital of Maine enjoyed Lisa Derman's recent article on the high quality of life in *Greater Portland* ("Is the Cost of Living Really Worth It?") in your Summer 1989 issue.

While we were pleased to read on page 21 that Portland has "a teaching hospital," we assume the writer was referring to the Maine Medical Center, and feel we must share the following information for the benefit of your readers.

The Osteopathic Hospital of Maine is also a fully-accredited acute care teaching hospital, providing internship and residency training programs for all osteopathic medical college graduates, as well as clinical rotations for the students of Maine's only medical school, the University of New England College of Osteopathic Medicine in Biddeford. For fifty years, graduates of our intern and residency programs have settled in Maine, particularly in the Greater Portland area, and have become an integral part of the state's health care delivery system.

We are proud of our institution and the strong reputation we have earned as a family-oriented community hospital providing quality health care for the residents of southern Maine. We hope you will include us in any future profiles of Greater Portland.

James Donovan
President
Osteopathic Hospital of Maine

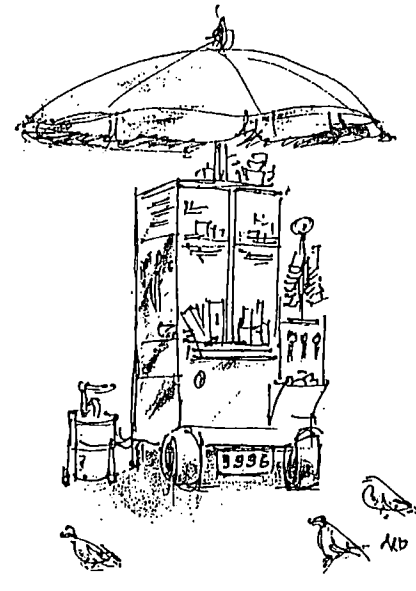
Ann Brahms Grown Up

Dear Editor,

Ann Brahms ("The Neighborhood," Summer 1989) is a friend of mine. Our husbands brought two doubtful women together (babes at the time) back in 1959 or so. Because the guys were pals – we should be pals. It worked.

We (all four of us) spent a great deal of time playing jacks or cards and eating Sara Lee goodies 'n Pepsi, as we had babies and no sitter. Really didn't want any, as I recall.

Later this lady and family and dog drove from Chicago to Peoria all during her pregnancy with daughter Darien because this is where her GYN was. (She did not trust the GYNs of Chicago.) We were living in a very small house with no basement. She had three children and one dog; I had two children, one dog, one cat, two gerbils and a raccoon. We fed our children proper diets and Ann drank her juice, but then we feasted on lasagne most Sunday mornings—our Saturday-night leftovers. She had the gall to go out garbage picking and found a baby crib (needed for Darien). She discovered a part was missing and went back the next day to ask for the missing part.



She painted her shoes with dye to match a dress to attend a fancy dinner at the Drake Hotel, and when the dye leaked off as she stepped into a puddle outside the hotel, she removed the shoes, buried them in a potted palm in the lobby, and went to dinner barefooted. On leaving, she casually dug them up and took them home. In those days, money was tight.

So when *Greater Portland* came today — you can imagine my pride in her — so please put me on your subscriber list. I can't miss this — a zany lady who deserves a break is getting it!

Is she getting paid for this? Maybe I'll start calling her collect! Congratulations on seeing her worth. Best of luck.

Pat Wheeler
Peoria, IL

The Neighborhood

Dear Editor,

I read the article titled "The Neighborhood" in your summer 1989 issue with so much pleasure that I had to write a note of appreciation.

Ann Allen Brahms ability to recall the details about life in the early 40s allows the reader to literally "see" Spruce Street and be there with her, reliving those times ourselves. Throughout the article I caught myself smiling over scenes she described, acknowledging their authenticity by saying to myself, "Yes. That is just the way it was." In conversations with friends who read the same issue they would chuckle in agreement as they recalled similar experiences themselves.

I enjoyed Ms. Brahms article and would love to see more.

R. Young
Portland, ME

Recourse Communications, Inc. invites the Maine business community to meet with qualified job seekers at all levels for all job openings at the

Greater Portland Opportunity For All JOB FAIR

Wednesday, November 8, 1989
10 am to 6 pm

Portland Exposition Building
Park Avenue, Portland

Recourse Communications, Inc. has coordinated successful employment events throughout the Northeast for the last four years.

Our job fairs are designed to meet the hiring needs of the area's business community. Companies participating in our job fairs offer positions at all levels from a wide range of employment fields.

Employers — this is your opportunity to participate in a "Maine Event" and hire the personnel you need — in a relaxed, informal atmosphere.

For booth registration information, please call
Ms. Fonnie Soderstrom, Sales Manager
Opportunity For All Job Fairs
(617) 769-5627 • (800) 638-0014

Opportunity For All Job Fairs are managed and promoted by
RECOURSE COMMUNICATIONS, INC., publishers of
New England Times JOBFINDER® and
New England Employment Review.
735 Providence Highway, Norwood, Massachusetts 02062

ENTERTAINMENT GUIDE

Andrew Wyeth's "Breakfast at Olsons'" from the exhibition Andrew Wyeth in Maine: Selections from the Holly and Arthur Magill Collection, *on view through September 24 at the Portland Museum of Art*

Illustrations by Berry Manter

DINING

MOSTLY AMERICAN

The Barnhouse Tavern. Route 302, North Windham. Steaks and seafood served in a restored barn, just twelve miles from Portland. Lunch and dinner daily. 892-2221.

Cadillac Jack's. 442 Fore Street, Portland. Bar & Grill. American fare: hamburgers, wings, fish sandwiches, famous barbecue pork sandwich. 774-7466.

Carbur's. 123 Middle Street, Portland. Twenty-page menu features sandwiches, hearty soups, and salads. Open daily for lunch and dinner. 772-7794.

Dock Fore. 336 Fore Street, Portland. Homemade specialties include burgers, steamers, and mussels. Open daily for lunch and dinner. 772-8619.

Garnishes. Maine Mall, South Portland. Upstairs at Jordan Marsh, serving lunch and early dinner in a modern-art dining area. 774-5431.

Gorham Station. 29 Elm Street, Gorham. A restored railroad station is now an elegant restaurant. Serving steaks and seafood. Call for hours. 839-3354.

The Great Lost Bear. 540 Forest Avenue, Portland. Featuring award-winning chili, homemade desserts and soups. Seasonal patio seating in Bearadise Alley. Lunch, dinner, and Sunday champagne brunch. 772-0300.

Harbor House Restaurant. Mile Road, Wells. Offers casual dining with a variety of entrees to satisfy every taste. Lunch and dinner daily, 11 to 11. Also, Misty's Lounge features nightly piano entertainment and wide-screen TV. 646-9040.

Holiday Inn By the Bay. 88 Spring Street, Portland. Full menu featuring seafood, steaks, and salad bar. Live entertainment. Monday through Saturday. 775-2311.

Horsefeathers. 193 Middle Street, Portland. An appetite for excellence. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 773-3501.

Horsefeathers. Just south of Freeport Village. Regional American cuisine. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 865-4005.

Inn at Goose Rocks. Dyke Road and Route 9, Kennebunkport. Provides a country-style atmosphere with a superb selection of classic entrees. Daily breakfast and dinner; Sunday brunch. Dinner reservations suggested. Carrie Colatrane at the piano in the lounge Friday and Saturday evenings. 967-5425.

Jameson Tavern. 115 Main Street, Freeport. Great steaks and fresh seafood. Atmosphere emphasizes colonial roots. 865-4196.

John Martin's Manor. 700 Main Street, South Portland. Seafood, steaks, and American cuisine. Banquet facilities also available. Open daily for breakfast, lunch, and dinner. 775-5642.

Michel's at Exit 8. 202 Larrabee Road, Westbrook. Seafood, steaks, and Italian specialties served daily for lunch and dinner. 854-9496.

Moose Crossing Restaurant. 270 U.S. Route 1, Falmouth (three miles north of Portland). Relaxed cabin atmosphere. Featuring fresh Maine seafood, aged Iowa beef; mesquite grilling. Teriyaki steak, grilled salmon, "house favorites." Children's menu available. Visa, MC, and American Express accepted. Reservations accepted for parties of five or more. 781-4771.

The Muddy Rudder. Route 1, Yarmouth. A selection of American favorites, served overlooking tidal waters and waves of sea grass. Serving lunch and dinner daily from 11 a.m. to 1 a.m. 846-3082.

Narcissa Stone Restaurant. 10 Water Street, Brunswick. Located in Captain Daniel Stone Inn. Open daily for breakfast, lunch, and dinner. 725-9898.

Ocean's Edge Restaurant in the Shawmut Inn. Kennebunkport. Spectacular dining experience overlooking the ocean. Breakfast, lunch, and dinner daily; Sunday brunch. Extensive wine list and fabulous dessert cart. Dinner reservations suggested. Nightly entertainment with Jorge Garcia at the piano. 967-3931.

Raoul's Roadside Attraction. 865 Forest Avenue, Portland. Serving hamburgers, soups, and sandwiches. Open Monday through Saturday for lunch and dinner; Sunday, dinner only. 775-2494.

Red Sands. Route 302, North Windham. Home-cooked meals served in a home-like atmosphere. Meals are complemented by homemade bread and appetizers such as lobster stew. No credit cards accepted. 892-9872.

Reidy's, F. Parker. 83 Exchange Street, Portland. Specializing in steak and seafood combinations. Lunch and dinner, Monday through Saturday; Sunday, dinner only. Late-night menu. 733-4731.

The Rib Room. 157 High Street, Portland. At the Sonesta Hotel. Gourmet dining in an elegant atmosphere. Selections include veal, prime rib, and seafood specialties. Dinner served seven days a week. Reservations and all major credit cards accepted. 775-5411.

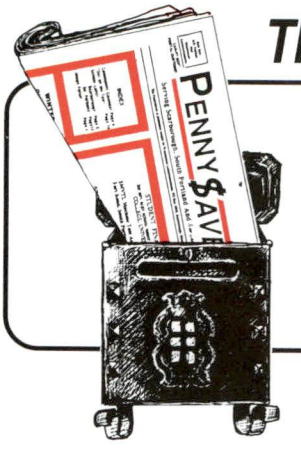
Rozzi's Fire Barn. Route 302, North Windham. Steaks and burgers served in a renovated fire barn. Lunch and dinner; banquet space available. 892-8304.

Ruby's Choice. 116 Free Street, Portland. Gourmet hamburgers. Freshly baked buns, fresh ground beef daily. Soup and salad bar, homemade desserts. Three separate dining areas open 7 a.m. to 11 p.m. daily. Takeout. 773-9099.

Smith Farm. 226 Gray Road, West Falmouth. Country-style cooking in barn-board atmosphere. Menu spotlights the Roast Turkey Feast and other home-style meals. Open daily 11:30 to 8:30 for lunch and dinner. 797-3034.

South Portland Marketplace. 100 Maine Mall Road, South Portland. Steaks and seafood served around a giant salad bar. Serving lunch and dinner, daily specials. 772-3754.

Squire Morgan's. 46 Market Street, Portland. Pizza and gourmet subs in an atmosphere of hunting trophies and other curious artifacts. Lunch, Monday through Saturday; dinner, seven nights a week. 774-5246.



The Penny$aver Delivers...

TOTAL MARKET COVERAGE!

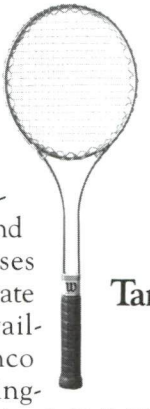
That's what you get with the PennySaver, Scarborough and So. Portland's community newspaper. Mail your message to over 16,000 families each week and get results fast!

Call 883-4149 Today.

...Results

The best things in luxury apartment life are three:

Management Resources, Maine's premiere housing specialist, has three great ways to feel at home.



Tamarlane, minutes from Portland, with two tennis courts and a pool. Elegant townhouses and capes. Private showings available. On Canco Rd., off Washington Ave. in Portland. Call 774-8664.

Tamarlane.

Baywood, nestled in a pine forest in Yarmouth, offers one and two bedroom luxury townhouses. Private showings available. Pleasant Street off Rt. 88. Call 846-5171.

Baywood.

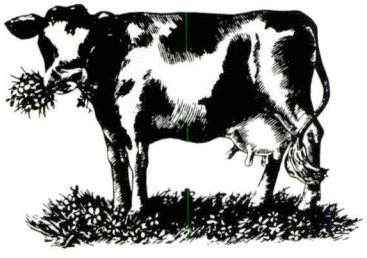
At Back Cove Estates you can shop downtown and never miss a sail. Spectacular views of the skyline and Back Cove. Unique and attractive interiors. Private showings available. Enter from Ocean Ave. in Portland. Call 774-8842.

Back Cove Estates.

Management Resources, Inc.

428 Cumberland Ave., Portland, Maine 04101, 774-8830

Our Maine Squeeze



Milk from Maine. For over 60 years, we've used Maine milk in our Hood dairy products. In fact, we use more Maine-produced milk than any other dairy. That way we can insure that your local stores have the freshest products we can offer. Maine products for the people of Maine. Just one more reason why you can feel good about Hood.®

Hood

The Maine Dairy

H.P. Hood
349 Park Ave.
Portland, Maine
1-800-284-6408

Tony Roma's A Place For Ribs. U.S. Route 1 at Exit 7 extension, South Portland. A restaurant of casual decor, genuine cordiality, and reasonable prices. Serving our world-famous ribs, judged the number one rib in America at the 1987 national rib cook-off. Other menu items include fish, steak, barbecued shrimp-on-a-skewer, and onion rings served in a loaf. Daily luncheon specials and takeout available. Open 7 days a week, 11 to 11. MasterCard, Visa, American Express. 761-4211.

Valle's Steak House. 1150 Brighton Avenue, Portland. Just off Exit 8 of the Maine Turnpike. Specializing in steaks at reasonable prices. Also serving seafood and American favorites in a family atmosphere. Breakfast, lunch, and dinner daily. 774-4551.

Westcustogo Inn. Rt. 88 and Prince's Point Road, Yarmouth. Southern barbecue cooking — roasted meats over a wood fire. Also serving more traditional fare. All-you-can-eat buffet served Friday and Saturday, 5 to 9; lunch served Tuesday through Saturday, 11:30 to 2:30; Sunday brunch served 11:30 to 4:00. 846-5797.

Winchester's. Maine Mall, South Portland. Serving American food and light fare. Open daily for lunch and dinner. 772-0861.

The Wonderbar. 12 Washington Street, Biddeford (1 mile east of Turnpike Exit 4). Fresh native seafood, lobster, prime rib, and steaks. Daily luncheon and dinner specials. Banquet facilities; reservations. 282-9926.

Yankee Clipper. 1230 Congress Street, Portland. At the Ramada Inn, featuring down-east dishes along with a variety of beef selections. Custom-made salads. Open daily for breakfast, lunch, and dinner. 774-5611.

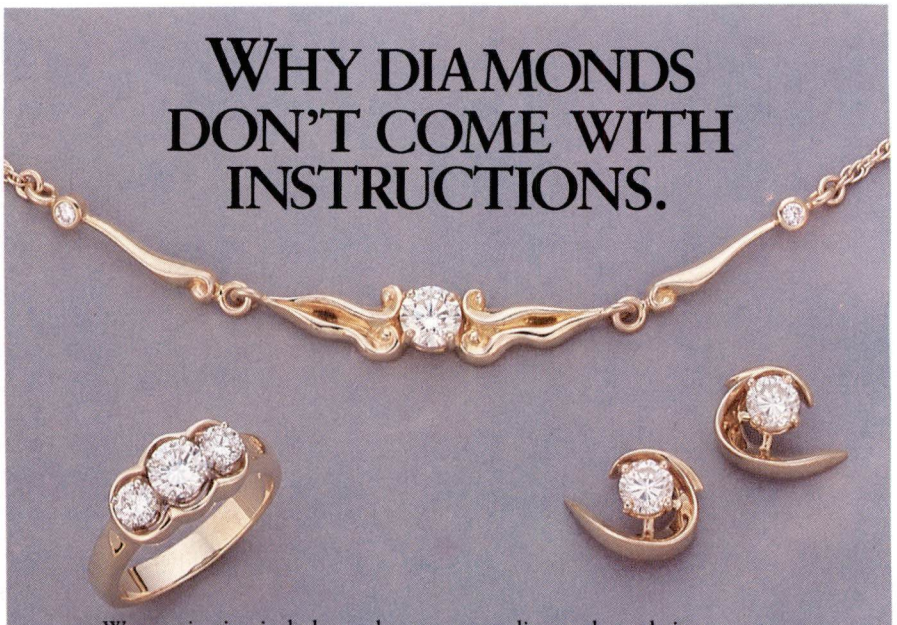
Zackery's. Holiday Inn West, Exit 8, Portland. Featuring American favorites, light meals, and a cocktail lounge. Lunch and dinner daily. 774-5601.

ASIAN

Afghan Restaurant. 629 Congress Street, Portland. Afghani cooking served in a family setting. Bring your own beer or wine. Serving dinner Monday through Saturday. 773-3431.

Hu Ke Lau. Maine Mall Road, South Portland. Chinese and American cuisine, family dining, and banquet facilities. Located behind Sears at the Maine Mall. 775-6388.

WHY DIAMONDS DON'T COME WITH INSTRUCTIONS.



Women instinctively know how to wear diamonds to their utmost advantage. And these brilliant Lazare stones, each cut to precise angles and proportions, make dressing up even easier. Come see Lazare's most beautiful gems in Maine's most beautiful settings.

BROWN Goldsmiths

GEMOLOGISTS • DESIGNERS

Hours: Mon.-Sat., 10-6; Thur. & Fri., 10-8
One Mechanic Street, just off Main Street, downtown Freeport 865-4126

AGS

Hu Shang II. 11 Brown Street, Portland. Oriental cuisine, including Szechuan, Hunan, Shanghai, and Mandarin selections. Open seven days a week. 774-0800.

Hu Shang III. 29 Exchange Street, Portland. In the center of the Old Port, Oriental cuisine in a sophisticated atmosphere. 773-0300.

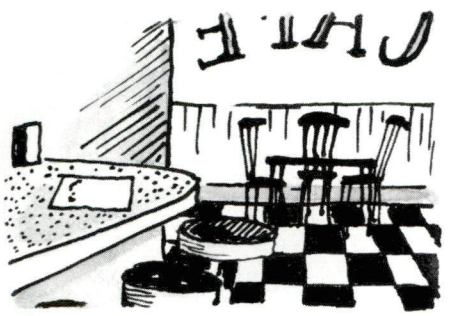
Pagoda. 5 Forest Avenue, Portland. Specializing in Szechuan and combination dinners. Open daily for lunch and dinner. 773-5071.

Peking Gardens. 300 Main Street, South Portland. Specializing in Szechuan and Cantonese cuisine. Open daily for lunch and dinner. 799-8170.

Restaurant Sapporo. 24 Free Street, Portland. Authentic Japanese cuisine in a pleasant atmosphere. Specialties include sushi, tempura, and teriyaki. Call for hours. 772-1233.

Shiki Japanese Restaurant. 111 Middle Street, Portland. Japanese cuisine in an intimate atmosphere. Japanese and domestic beer and wine. Open for lunch and dinner; call for hours. 772-4254.

Taj Mahal Indian Restaurant. 43 Middle Street, Portland. Authentic Indian food spiced to serve a variety of preferences. Serving dinner Tuesday through Saturday. Major credit cards accepted. 773-4498.



BISTROS, CAFES AND DELIS

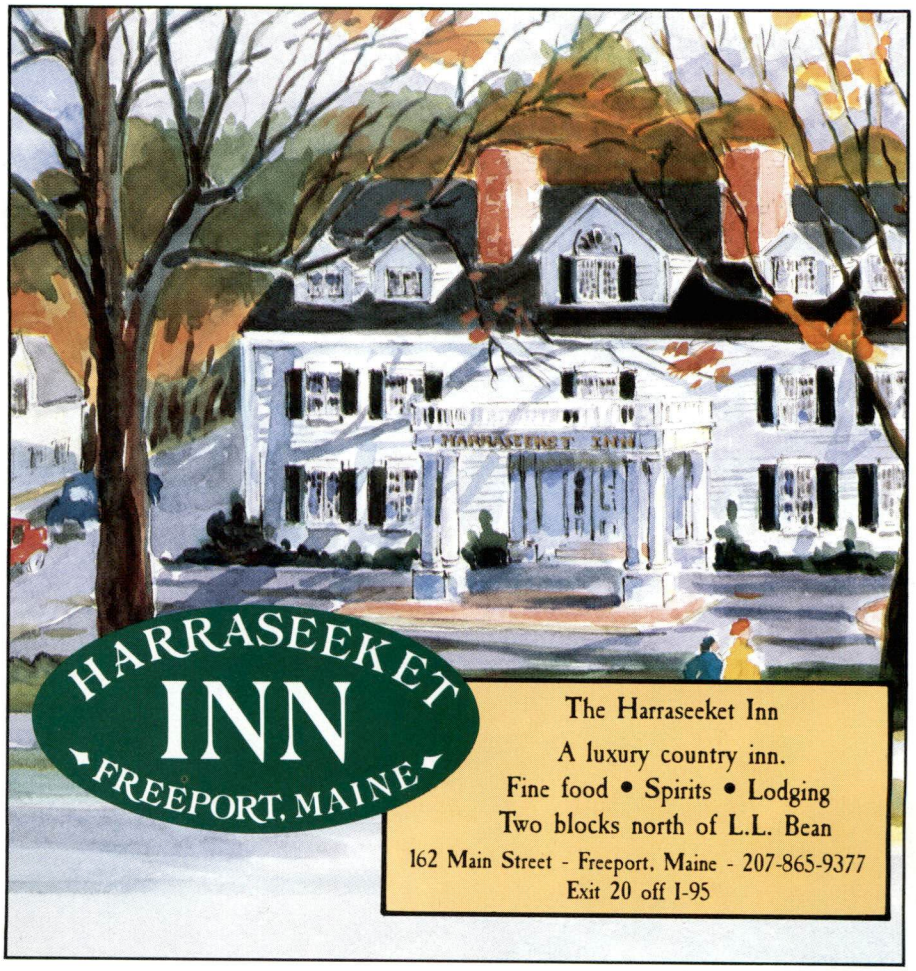
Ben & Jerry's. 97 Exchange Street, Portland. All-natural gourmet ice cream. Thirty-five flavors. Ice cream cones, sodas, sundaes, desserts, plus cappuccino and expresso in a fun-filled atmosphere. 773-3222.

Cafe Cornerbrook. Cornerbrook Shopping Plaza, opposite the Maine Mall, South Portland. An urban restaurant serving homemade soups, pasta, and seafood salads. Open from 11 to 11. 772-3224.

Della's Catessen. 9 Deering Avenue, Portland. Gourmet deli and specialty food items from around the world. Homemade soups, pastas, salads, and sandwiches. Open 11 to 7, Monday through Saturday; closed Sunday. Delivery service. 773-2624.

Foodworks. 100 Commercial Street, Portland. Gourmet takeout and cafeteria. Homemade breads, soups, desserts. Daily entree items and salads. Delivery is available. Open 7 to 6, Monday through Friday; Saturday, 8 to 5. 773-9741.

Fore Street Deli. 342 Fore Street, Portland. Featuring sandwiches, bagels, and light breakfasts. Open Monday through Saturday. 772-4500.



RIBS

Meat so tender it practically falls off the bone.

US 1 at Exit 7 South Portland
Open every day 7AM to 11PM
Breakfast, Lunch, Dinner
Takeout Available
761-4211

TONY ROMA'S
•A PLACE FOR RIBS•
®

When it rains, it stains!

Acid rain can harm the finish of your car.

Having your car washed weekly is your best insurance policy against acid rain and rusting.

"Fill-It-Up, Please"

Mall Plaza, So. Portland
1185 Forest Ave., Portland
RR Overpass, Route One Biddeford

The Right Touch
CAR WASH

Full Belly Deli. 930 Brighton Avenue Plaza, Portland. Featuring corned beef and hot pastrami, homemade potato salad, coleslaw, soups, chopped liver. Eat in or take out. Open Monday through Saturday, 7 a.m. to 9 p.m. 772-1227.

The Good Egg Cafe. 705 Congress Street, Portland. Serving breakfast until 11 a.m. daily. Hearty and inventive egg dishes, homemade pastries, and fresh ground coffee in a Bohemian cafe. 773-0801.

Green Mountain Coffee Roasters. 15 Temple Street, Portland. Gourmet deli featuring bagels, desserts, and a variety of coffees. No alcohol. 773-4475.

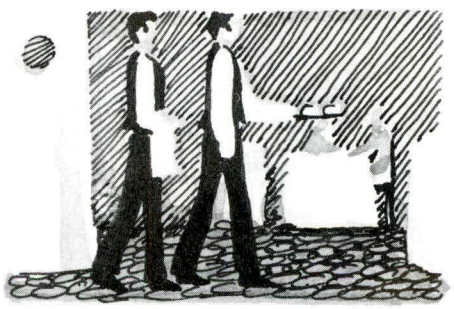
Hugo's Portland Bistro. 88 Middle Street, Portland. Fine food, exceptional Irish coffee, unusual furnishings. 774-8538.

Madd Apple Cafe. 23 Forest Avenue, Portland. American bistro with a Southern accent, offering a changing menu with specialties including crawfish and fettuccine, steak New Orleans, *boudin blanc*, veal chop *dijonnaise*, red beans and rice. Chef owned and operated. Serving lunch and dinner. Beer and wine available. Reservations accepted. 774-9698.

Mr. Bagel Mall Plaza. 220 Maine Mall Road, South Portland. New York-style deli, 12 varieties of bagels, 7 varieties of cream cheese. Pizza bagels, bagel dogs, fresh croissants, muffins, cookies, cake, homemade soups. Home and office catering. Monday through Friday, 6:30-5:00; Saturday, 7-3; Sunday, 7-1. 773-3238. FAX: 773-0070.

Portland Wine and Cheese. 8 Forest Avenue, Portland. Pates, cheeses, and deli stuff available for takeout or to eat in. Exotic sandwiches a specialty. Wine available for takeout only. Serving lunch Monday through Saturday. 772-4647.

Scooter's. 106 Exchange Street, Portland. Sandwiches, soups, and creative entrees. An outdoor patio opens for the milder months. Open daily for breakfast, lunch, and dinner. 772-7115.

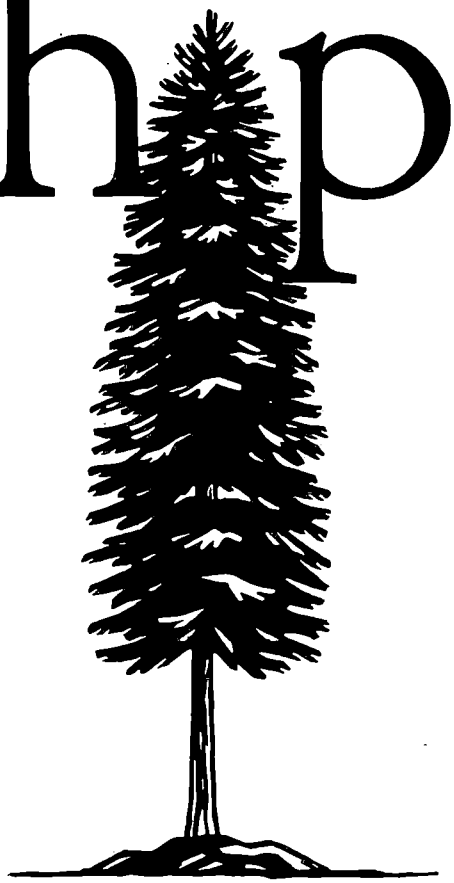


CONTINENTAL/NEW AMERICAN

Alberta's. Two locations: 27 Forest Avenue, and 21 Pleasant Street, Portland. Fresh seafood and specialties prepared on a charcoal grill and served with homemade soups, breads, and desserts, featuring "Death by Chocolate." Full bar at Forest Avenue restaurant; beer and wine are available at Pleasant Street restaurant. Lunch and dinner daily. 774-5408.

Back Bay Grill. 65 Portland Street, Portland. Tuesday through Thursday, 5:30 to 9:30; Sunday, 6 to 9; closed Monday. 772-8833.

Steward-ship



At Great Northern Paper, we believe that we hold our forestlands in trust for future generations. We take that mission very seriously.

So we conserve forest and water resources.

We practice responsible land management.

We use modern forestry techniques to improve yields *and* wildlife habitat.

That's one of the advantages of being in the wood business. When your product takes half a century to create, you learn to take the long view.

Great Northern Paper
a company of
Great Northern Nekoosa Corporation

Shirley M. Allen

INDEPENDENT TELEMARKETING

400 Main Street
Gorham, Maine 04038
207-839-6511

Every dealer says: "Computers will better your business"

Only ValCom guarantees it.

ValCom is the only Maine computer dealer that offers you a complete unconditional 90-day guarantee.
What exactly do we promise?

"We guarantee your complete satisfaction with all ValCom Supported products and services for 90 days from date of purchase. If not completely satisfied we will: Take return and replace the product; repeat the service; or refund your purchase price, as you wish."

So let ValCom show you how computers can make your business more productive, efficient and profitable. We guarantee you'll like the results.

ValCom Business Center
470 Forest Avenue
Portland, Maine 04101
Call 775-5055;
800-242-4336 statewide

IBM Business Partner
Authorized Advanced Products Dealer

ValCom is an authorized business partner featuring the IBM® PS/2® family of personal computers.

VALCOM BUSINESS CENTER
Putting computers to work for your business.

The Baker's Table. 434 Fore Street, Portland. European and American cooking styles. Dinners feature bouillabaisse, veal dishes, and fresh fish. Lunches are unique — quick cafeteria service, homemade soups, hearty stews and chowders. Always fresh desserts from the Port Bakehouse. 775-0303.

The Blue Moon. 425 Fore Street, Portland. Open 7 days a week, 11:30 a.m. to 11 p.m. 871-0663.

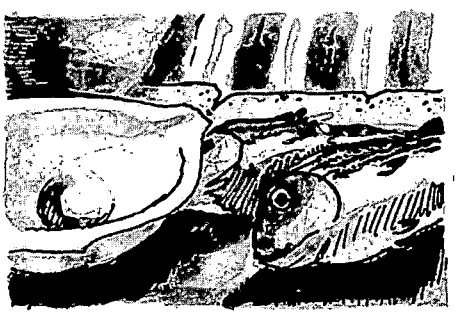
Brattle Street Restaurant. 19 Brattle Street, Portland. Gourmet French food served. Lunch, Monday through Friday; dinner, Tuesday through Saturday. 772-4658.

Cafe Always. 47 Middle Street, Portland. Modern American cuisine prepared by owner-chef Cheryl Lewis. Homemade bread, pasta, ice cream, and pastries prepared daily on the premises. Entrees reflect the cuisines of Thailand, France, Mexico, Northern Italy, and New Orleans. Dinner nightly, 5 to 10; closed Monday. Reservations suggested. 774-9399.

Camp Hammond Restaurant and Meeting Center. 74 Main Street, Yarmouth. Gourmet menu changes weekly in this Victorian mansion. Specializing in private parties and conferences. Open Tuesday through Saturday for dinner; Tuesday through Friday for lunch. Reservations appreciated. 846-3895.

The Olde House. Route 85, Raymond. Northern Italian, French, German, Russian, and other European and American styles of cuisine are represented on the menu. Specialties include beef Wellington, tournedos, and swordfish almondine. Also serving homemade desserts, including profiteroles, and an extensive selection of wines. Serving dinner 5 to 10; lunch 11 to 2. 655-7841.

The West Side. 59 Pine Street, Portland. Innovatively prepared meals. Homemade breads, pastries, and soups served in an intimate and casually elegant atmosphere, or on the patio. Vegetarian selections are available. Serving lunch and dinner, also Saturday and Sunday brunches. 773-8223.



GREEK

Christopher's. 688 Forest Avenue, Portland. A new restaurant featuring Greek cuisine in a contemporary setting. Specialties include baked lamb and shish kebab. Serving lunch, Monday through Friday; dinner, seven days a week. 772-6877.

Trojan Horse Restaurant. 675 Congress Street, Portland. Gourmet and classic Greek cuisine, fresh seafood and charbroiled steaks. Outdoor dining available in season. Serving breakfast, lunch, and dinner until 9:30 p.m. Closed Tuesdays. 772-9530.

ITALIAN

Anjon's. 521 U.S. Route 1, Scarborough. Serving Italian food, steaks, and seafood. Enjoy complimentary side of their homemade Italian stuffed breads. Fine wine selection. Open daily, 11 to 10. 883-9562.

Bruno's. 35 India Street, Portland. Specializing in Italian and American food. Open daily for lunch and dinner. 773-3530.

Esposito's. 1335 Congress Street, Portland. The only log cabin on Congress Street. Steak sandwiches and Italian cuisine are the specialties. Credit cards not accepted. Serving lunch and dinner daily. 772-9167.

Giobbi's. One Danforth Street, Portland. Italian dishes and seafood served in a family setting. Lunch and dinner daily. 772-0873.

Luna D'Oro. 41 Middle Street, Portland. Regional Italian cuisine attentively prepared by chef-owner. Served by candlelight in a romantic Old World atmosphere. Dinner only, Tuesday through Saturday, 5:30 to 10. 774-2972.

Maria's Ristorante. 337 Cumberland Avenue, Portland. Italian dishes served with style. Veal is the specialty of the house. Reservations are suggested. 772-9232.

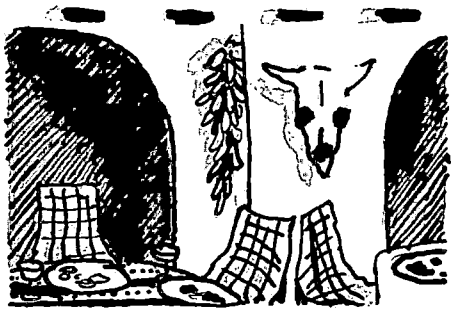
Raphael's. 36 Market Street, Portland. Serving Northern Italian food. Reservations preferred. 773-4500.

The Roma. 769 Congress Street, Portland. Classic Italian dining. A series of small dining rooms creates an intimate, formal atmosphere. Serving lunch and dinner. 773-9873.

Sportsman's Grill. 905 Congress Street, Portland. Italian-American cuisine, featuring spaghetti. 772-9324.

Verrillo's. 155 Riverside Street, Portland. Just off Exit 8 of the Maine Turnpike. Serving Italian-American cuisine and a variety of seafood dishes. Family specials on Sunday. 775-6536.

Village Cafe. 112 Newbury Street, Portland. Serving Italian-American dishes. Specialty of the house is fried clams. Lunch and dinner, Monday through Saturday. 772-5320.



MEXICAN

Amigo's. 9 Dana Street, Portland. A complete Mexican feast in stucco surroundings. Located in the Old Port. Lunch and dinner, Tuesday through Saturday; closed Sunday and Monday. 772-0772.

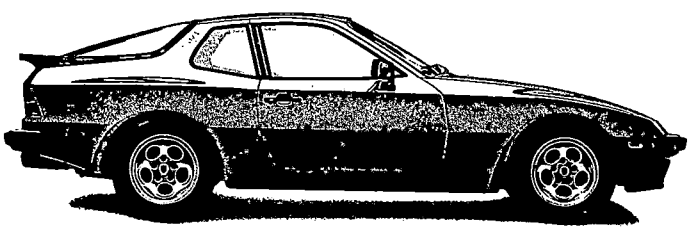
Dos Locos. 92 Exchange Street, Portland. Located in Portland's Old Port, Dos Locos offers a varied Mexican menu complete with appetizers, full meals, and a full bar, all at reasonable prices. Takeout available. Open 7 days a week. 775-6267.

El Mirador. 50 Wharf Street, Portland. In the Old Port. The menu includes a variety of seafood, beef, chicken, and chorizo dishes prepared in authentic Mexican style, including *mole poblano adobo* and black bean soup. Open Monday through Wednesday, 11:30 to 10; Thursday through Saturday, 11:30 to 11; and Sunday, 4 to 10. 871-0050.

d. cole jewelers
10 Exchange St., Portland
772-5119

MORONG FALMOUTH
VW, Mazda, Porsche, Audi,
U.S. Route One, Falmouth
781-4020
"Your Dealer For Life!!"
Sales, Service & Body Shop

Porsches Are Affordable



Only $462.10*/month

PORSCHE®

* 66 Month Closed-end Lease — 10% down. Tax, Title, 1st Payment and Security Extra. 82,500 miles Max. Total of Payments — $30,498.60. Due at Inception — $6133.10.

AMERICAN CANCER SOCIETY®

When you want state of the art equipment without making the capital investment.

NORTHEAST LEASING CO., INC.

P.O. Box 3877, 24 City Center, Portland, Maine 04104
In Maine, 1-800-433-9700, Local 773-5309, Out of State 1-207-773-5309
Fax 207-773-7958

Member of EAEL AEL American Association of Equipment Lessors

Subsidiary of Peoples Heritage Bank MEMBER FDIC

Quality office space now available in historic office buildings in Portland's financial district. Our buildings offer spectacular views of Portland Harbor, Back Cove and the White Mountains, 24-hour security and an in house maintenance staff.

Contact Jim VanValkenburgh
Certified Property Manager
Monument Square Associates
477 Congress Street
Portland, Maine 04101
207-772-0688

MONUMENT SQUARE ASSOCIATES INC

Tortilla Flat. 1871 Forest Avenue, Portland. Mexican food served in a family setting. Gringo selections also available. Serving from 11:30 to 10, Monday through Thursday; 11:30 to 11, Friday and Saturday; and 4 to 10, Sunday. 797-8729.

MOSTLY SEAFOOD

Boone's. Custom House Wharf, Portland. Specializing in seafood and American cuisine. Lunch served until 4 daily; dinner nightly. 774-5725.

The Bridgeway. 71 Ocean Street, South Portland. Seafood, steaks, and American cuisine. Lunch, Monday through Saturday; dinner nightly. 799-5418.

Cap'n Newick's Lobster House. 740 Broadway, South Portland. Seafood very reasonably priced. Also steaks and chicken. Informal family-style atmosphere. Closed Mondays. 799-3090.

Channel Crossing. 231 Front Street, South Portland. Seafood, steaks, and cocktails with a view of the Portland skyline. Open daily for lunch and dinner. 799-5552.

DiMillo's Floating Restaurant. Long Wharf, Portland. Serving seafood and steaks. Specializing in lobster. Open daily. 772-2216.

Down East Village Restaurant. Route 1, Yarmouth. Maine seafood specialties. Open for breakfast, lunch, and dinner. 846-5161.

The Galley. 215 Foreside Road, Falmouth. On Route 88 at Handy Boat, The Galley offers Casco Bay from a different angle. Serving fresh seafood and American standards. Lunch and dinner daily. 781-4262.

J's Oyster Bar. 5 Portland Pier, Portland. This bar serves oysters, steamed clams, and other just-off-the-boat seafood. Open seven days and nights a week. 772-4828.

Lobster Shack. 246 Two Lights Road, Cape Elizabeth. Fresh seafood served picnic-style or in the dining room overlooking the pounding surf. 799-1677.

The Red Snapper Restaurant. 396 Fore Street, Portland. Sea Grille and Oyster Bar. Fresh seafood from the Gulf of Maine to the South Pacific, flown in daily. 773-4363.

Seamen's Club. 375 Fore Street, Portland. Serving steaks, seafood, and other American entrees. Also serving award-winning Bloody Marys. 772-7311.

The Silver Shell. 363 Maine Mall Road, South Portland. In the Sheraton Tara Hotel, The Silver Shell features seafood and New England cui-

sine. Breakfast, lunch, and dinner daily. 775-0555.

Snow Squall. 18 Ocean Avenue, South Portland. Seafood prepared in endless variations and served amidst a forest of Boston fern. Located on the South Portland waterfront. Banquet facilities available. 799-2232.

NIGHT LIFE

Boothby Square Tavern. 330 Fore Street, Portland. Folk, soft rock, duos and singles. Tuesday, Friday, and Saturday, 9 to 1. 773-8900.

Listings continue on page 76

Theater, Dance, and Mime; Live Music; Lectures; Film; Children's Guide; Portland Places; Parks and Beaches; Special Events; Places to Stay

the Village cafe

Portland's #1 Family Restaurant

Come in to see why the Village Cafe was voted the number one family restaurant for three years in a row by a readers poll done by the Portland Press Herald.

The Village Cafe has been pleasing families for over 50 years with its fine Italian dishes, Choice Sirloins, and Fresh Seafoods. Quality for a reasonable price.

Mon. - Thurs. 11 A.M. - 10:30 P.M.
Fri. & Sat. 11 A.M. - 11:30 P.M.
Closed Sunday

112 Newbury Street
Portland, ME
772-5320

indisco

197 US Route 1, P.O. Box 386
Scarborough, Maine 04074, (207) 883-5562

ALNO
the world's kitchen . . .

Germany ■ Switzerland ■ Holland ■ England ■ Norway ■ France ■ Sweden ■ Italy ■ Japan ■ Austria ■ USA

PHOTOGRAPH BY GEORGE BENINGTON © MACOMBER, INC.

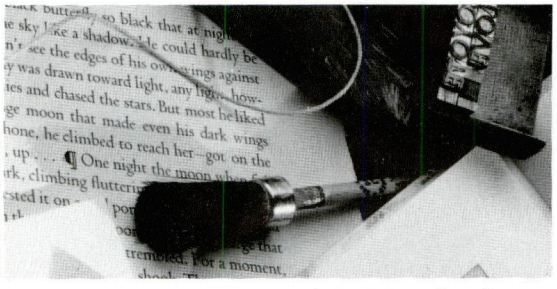
NOT FOR THE LOVE OF MONEY

They are independent spirits pursuing dreams. They are the printers, binders, papermakers – artists all – who make books by hand to nourish the eye, the mind, and the soul.

—

Anne Rugh

Scott Vile grasps the handle of the waist-high letterpress at his 20 Danforth Street shop and rolls the copper cylinder, bringing paper and type into contact. The pristine sheet emerges bearing two rows of neat red print. He holds the paper at an angle to show me where the pressure of lead type has raised the paper's surface slightly on the underside. Setting the type, inking it, rolling the press, "it's all done by hand," Vile says happily.



GEORGE BENINGTON

For at least two decades, Maine has drawn people who see it as a place to nourish a dream. Especially if making money isn't the main point. "In Maine people are all in mufti," says a friend. The area, and the city, has a high proportion of independent spirits in the arts.

At Carlson & Turner's bookstore on Congress Street, halfway up Munjoy Hill, or Allen Scott's on Exchange Street, Cunningham's near the Roma, or O'Brien's at the bottom of High Street, bibliophiles congregate, drawn by the lure of antiquarian books — used, rare, out-of-print.

But books need not be old to be beautiful, and a raft of extraordinary mortals are proving it. At a time when multiple revolutions in print technology have rendered last year's print shops obsolete, a back-to-basic-bookmaking movement has been burbling steadily in northern New England. Since the early 1970s, printers, papermakers, binders, calligraphers, illustrators, writers — dreamers all — have contributed to a renaissance of fine printing and the Book Beautiful. Portland is one of its centers. Danforth Street is a place where they congregate.

"This is what I was meant to do," says Vile, a graduate of the Rochester School of Technology who gave up an eight-year career in print management to start his own press. The more education he had, the more he groomed himself for a white-collar career he found he didn't want.

Ten to twelve hours a day, seven days a week, Vile rolls back history, making books, broadsides, announcements, and invitations at The Ascensius Press the old-fashioned way — letter by letter, sheet by sheet. Thirty to forty percent of his time he devotes to commercial printing to earn the bread and butter. The other sixty to seventy percent, "I do what I want to do," he says. This year that has included a twenty-five-copy edition of seven poems by Portland resident Johannah Bomster entitled *The Men in My Life: A Cenozoic Series*, listing at $150, and *viva sweet love, eleven poems* by ee cummings in a ninety-copy edition ranging in price from $50 to $125, depending on cover and number of etchings.

George Benington, full-time commercial photographer, is publisher of the whimsically titled Coyote Love Press, and shares space with Vile. Jeffrey Haste, bookbinder, operates Muse Press farther up the block at 34 Danforth. More than a century ago, the long brick structure was full of J.B. Brown's molasses. Now it serves artists the way Exchange Street and Fore Street buildings did in the 1970s.

Vile and Benington both spent summers here in their youth. It seemed a good place to pursue a dream. "Portland, even Maine, has a pretty tight community of artists and writers," Benington says. With nine small presses, Maine has more devoted to fine printing per capita than any other state.

None of their publications is destined for Waldenbook's power aisle, that position in the 1200-chain bookstore which increases sales twenty-five percent. They aren't even trying to get in the door. These beauties go to collectors, libraries with special collections of fine-press books, and yes, antiquarian bookstores. Nor do their printers expect to strike it rich, at least not in fine printing. "I haven't figured out a way to make a living from it yet," grins Benington. All support themselves with other, usually fine-art-related, enterprises. The publications of Portland's fine printers are labors of love.

Take Benington's *Voice Prints*, a collection of poetry by David Walker, with etchings by Thomas Cornell. It was four years in the making, from conception to finish. It is set in Monotype Bembo, and printed in three different editions (24 on paper handmade in England; 75 on paper handmade in France; 500 in an offset trade edition). The 99 best copies were handbound by Jeffrey Haste in Niger goatskin with vellum corners and decorated paper.

"There's an incredible satisfaction to setting type by hand, inking it by hand, and pulling a good clean proof of it," Benington says. Although he has a substantial portfolio, he estimates his annual output at about two publications.

Benington is primarily self-taught. Describing

TITLES IN BEMBO BY SCOTT VILE

the process, he says of his first work, "Immediately upon finishing, you realize it's terrible. By the second book, you know you know nothing." These bookmakers look at the printed page in a far different way than I. Benington's first book looked fine to me.

"The design of the typeface has a great deal to do with the quality of a work," says David Wolfe. Wolfe runs the presses at Shagbark Press in South Portland. Not ordinary presses. These, too, are beautiful cylinder and platen presses that became obsolete when the letterpress was replaced by the offset process in the 1950s. Offset is a planographic (no raised surface) photo-lithography process. It's far speedier. It does not make a three-dimensional impression as lead type does.

"The designers, when they designed these typefaces, were fantastic," enthuses Wolfe, showing me some old typographers' catalogs. "With computers, until recently all you had was computer people — not typographers — designing computer typefaces. For instance, with computers you don't get ligatures.

"A ligature," he explains, "is a special font of letters like `ffi,' where the `i' is up underneath the overhang, and they eliminate the dot. Ligatures should always be used in texts. With the computer companies, you can maybe — if you're lucky — special order those."

Shagbark Press is a small letterpress in South Portland that publishes journals, papers and other items — Phillips Exeter bookplates, for example — for very discerning customers: The Bibliographic Society of America, The American Exonian, The New England Quarterly, The Boston Atheneum. Their presses are automated, and they do make money. "There is still plenty of demand for letterpress printing," says Wolfe, despite the lower cost of offset.

The shop is a living history museum of letterpress printing, full of carefully crafted printers' tools, from massive machines with names like Mergenthaler Linotype and Original Heidelberg, to tiny little lead letters in the kind of printers' trays that flooded flea markets in the transition to offset in the 1950s. Letterpress printing is space intensive, the antithesis of desk-top publishing. Lining one aisle are 150 magazines of typefaces, ligatures and all.

They came from Anthoensen Press, New England's premier letterpress until the company stopped printing in 1987. Fred Anthoensen, the company's legendary compositor, designer and manager, died in 1969. "Fred had a feel for things like nobody else," says Shagbark Press Co-owner Gwen Milliken, a former Anthoensen employee, "and he was strong on ornamentation." Anthoensen was a major link in New England to the revival of fine printing which had begun with the 1880s Arts and Crafts Movement in England.

Over on Danforth Street, the printers set letters by hand, one at a time. They're good at reading lines backwards and upside down, the way they are placed in the press. At Shagbark it's done with a Linotype. Harry Milliken, who went to work for Fred Anthoensen in 1946 after the service, is the best Linotype operator in the business.

RANDY URY

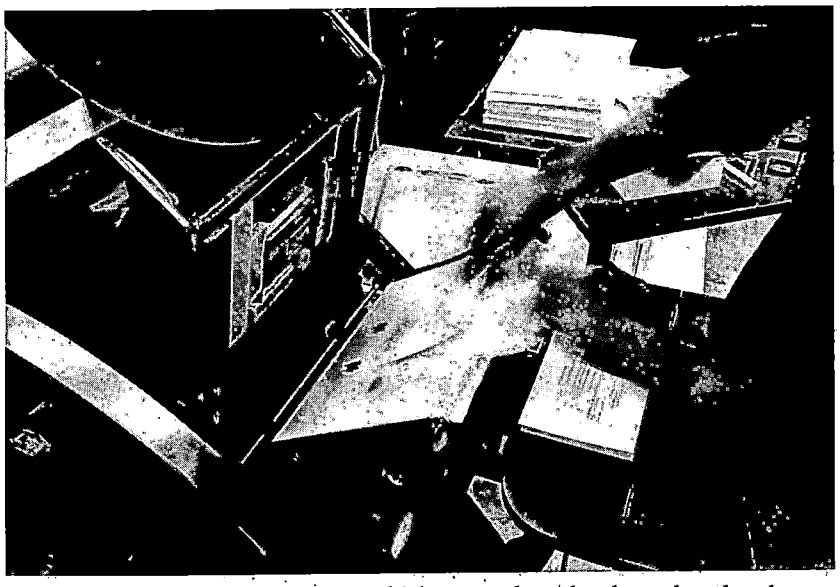
A Linotype is a complex, precise machine that casts letters in a row of solid lead, a line of type. A little "tick!" tells Milliken a letter has fetched up mid-route to the foundry and back. He stands up, flicks the right spot, and the machine is off and running again.

A print shop is a very physical thing. You can hear it, you can smell it in the ink and the oiled machines. You can touch it. Even the spaces on a page are something you can pick up and move around. They clink pleasantly when they come into contact with each other.

I am beginning to comprehend the printer's passion. Whether partially automated like Shagbark or entirely a hand operation like those on Danforth Street, the letterpress print shop is a satisfying, very hands-on place, where every aspect of the work can be controlled at any stage in the process.

Books have been around since the fifth century in Europe, but they weren't printed until Gutenberg's Bible, in 1455. "Printing has a relatively finite history," observes George Benington. "Makers of fine books still turn to the fifteenth century for their models."

Some books have no print at all — they're artists' books. They, too, draw on tradition for their formats. "The accordion book is really an extension of the scroll," says Marnie Cobbs. A bookbinder and restorer who lives in New Hampshire, Cobbs and Rebecca Goodale, Portland textile designer (Fig Leaf Designs) and painter, collaborated on a book in accordion format last spring. The project was designed by Cobbs and Goodale



RANDY URY

as a vehicle to teach each other what they knew about binding, painting, and the page. Silkscreen was the printing medium.

Each told the other a story. Goodale illustrated Cobbs' story with drawings, and vice versa. Four copies of the drawings were silkscreened in black and white, and a print of one was bound to a print of the other in accordion format, so that each side of the book tells a different story. Cobbs then hand-colored the story she had told and Goodale had illustrated, and vice versa. When the book was finished, their feelings about whose story was whose were well intertwined.

Goodale, a prolific artist who works in several media, comes to the book as a medium for self-expression more recently than the other artists. Her first book "of any consequence," she says, was a vibrantly colored single edition, a turn-the-pages sort of book about her 1988 trip to Montserrat in the British West Indies. Since then she has done a number of one-of-a-kind "precious" books including a bouillabaisse series of underwater imagery, titling the three volumes *Kettle Cove, Willard Beach,* and *Fort Williams,* the latter a vegetarian number, she says, "just kelp." She is currently exploring a type of Japanese flip book which opens up in a rhythm of two-dimensional figures attached to opposing folds, which combine to create a three-dimensional form.

"It's an act of creation, making a book, like putting yourself in a package and saying, 'Here I am,' " observes Cobbs. "Children love to draw pictures and put them in a book. That's where it began for me. I had written some poems, and I wanted to make something beautiful to hold them.

Something beautiful to hold what you, or somebody else, has created is the work of the bookbinder. Although Vile, Benington, and Goodale all make bindings for their books, they turn to Jeffrey Haste for specialty work. I found Haste laminating museum board to make oversized document storage folders for Maine State Library blueprints. He is a full-time binder. "In between here somewhere I have a print shop," he says.

Always an artist (he was painting when he was thirteen), Haste assumes he got into books through his sketchbooks. He is a graduate of the Rhode Island School of Design, and was printing engravings about ten years ago when he decided to teach himself binding. The Guild of Bookworkers in New York put him onto a new program at the University of Alabama's Institute of Book Arts which exposed him to the full range of bookmaking arts — papermaking, papermarbling, bookbinding, printing, and typography. After earning an M.F.A., Haste apprenticed himself to internationally accomplished printers and binders.

"I never really stop being an artist," he says. "I find when I do a lot of binding, I really want to do some printing." He and Marnie Cobbs taught a 14-week course at the Portland School of Art on bookmaking, taking the students through the whole process from paper decoration to printing to binding, so that the final result was a printed, bound book. "With fine small-press work, you want all those things to be integrated, rather than have different aspects happen in different places, which is the way the trade is."

Haste and Cobbs, whose specialty is restoration of rare books from university and museum collections, agree that in terms of the history of binding, every book is different.

When Cobbs and I met, she was slipping a lifting knife under the front cover of a big Swedish children's book in preparation for inserting new linen on the spine (the back of the book) before resewing the pages. She pointed out that the finished product rarely shows the steps involved to achieve it. Beneath the cover, bindings vary

enormously in style, materials, workmanship.

"When I take a book apart, it takes me away from the twentieth century," Cobbs says thoughtfully. "There are so many different periods of binding. You can tell a lot about the values of a period by the way they put their books together. The Colonials made bindings that were firm and well sewn, but they didn't pay much attention to decoration. The Victorians, on the other hand, made their books very fancy but took shortcuts underneath the cover."

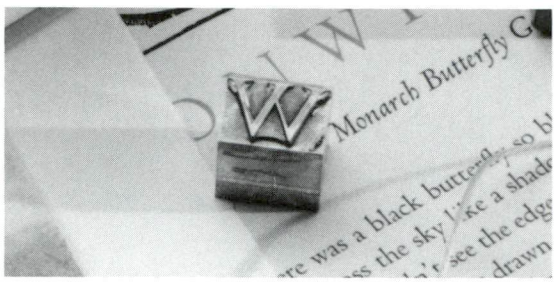
Restoration work is backbreaking, hard on the eyes, overwhelming with details, and often exhausting. "It's hard to put in an eight-hour day. I work with another restorer one or two days a week just to keep from going crazy."

Collaboration with artists in related fields is not just common but necessary among bookmakers. Even in a self-contained shop like The Ascensius Press, which has a small bindery and an endpaper manufacturing nook, the Book Beautiful is usually a collaborative effort.

"Take this paper, for instance," demonstrates Vile. "It's made with day lilies by Georgeanne Kuhl." The paper has lots of texture, though the day lilies have been manufactured long past recognition. "She put blue jeans in this one." Sure enough, there are snowflake-size flecks of blue against a reddish background.

As a painter signs the finished painting, so the bookmaker adds his signature to the colophon. The colophon is that part of a fine-press book which lists the book's specifications — typeface, paper, press, binding — and usually carries the signatures of the author, designer, and whoever else collaborated in its making.

Most of the bookmakers join forces in bringing their art to area students, as well. Goodale and Writer Dennis Gilbert teach an interdisciplinary course at USM, "The Illuminated Autobiography," combining design and creative writing. "The books the students make are beautiful," exclaims Goodale. "There's great satisfaction in getting something out of yourself and putting it all in a book." Benington and Vile teach part-time at the Portland School of Art, as do Cobbs and Haste. They all appreciate the support of the schools in bringing their work to the public.



I know about coffeetable books. I have art books. But I never really looked at a page the way these people do. "A book is such a common object," says Marnie Cobbs. Even as an artist, what she likes best about them is not their preciousness

Pond Cove Millwork Company

ARCHITECTURAL WOODWORK

Some of our recent projects:

- Norstar Bank, One City Center
- Carroll Reed Executive Offices and Stores
- Hannaford Brothers Interiors
- Casco Northern Bank, Brunswick
- Maine Savings Bank, Falmouth

The developer's first choice for *all* millwork needs.

Installation available for all of our millwork.

George Gagnon Jr.

(207) 767-5515

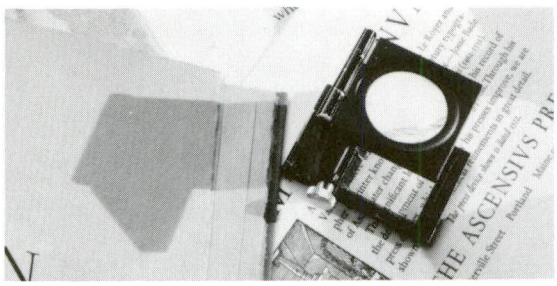
Since 1963

MEMBER A.W.I.

but their accessibility, the way they put people in touch with a world of experiences and each other. Books have meaning. "Even people who don't read like books," she comments.

Books can be both beautiful and readable, Benington says. That is where the small fine press comes in, bridging the artist's book and the literary message in a very special way.

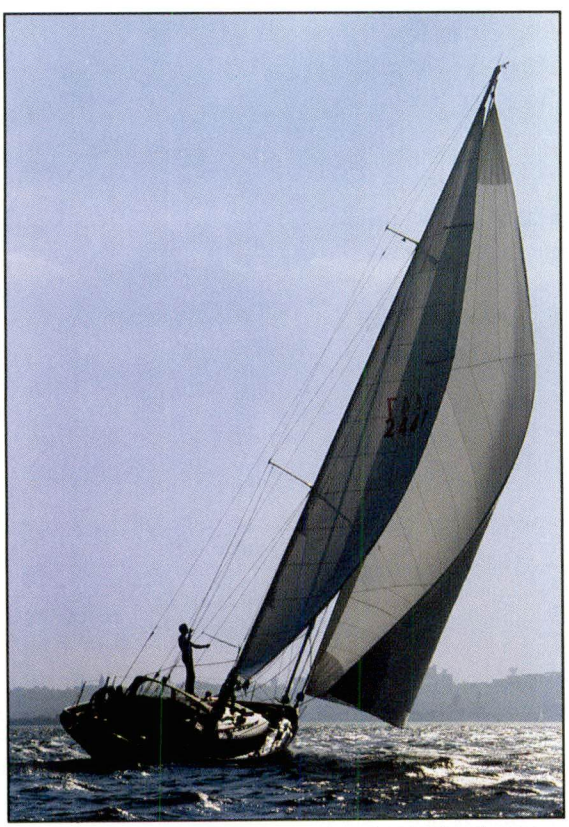
I worry about a small trade press such as



Shagbark, which represents an important role in the tradition of the small fine press. The only other in New England is in Vermont. It may be too close to recent history. Harry Milliken anticipates retiring, and his company is up for sale due to the lack of a Linotype operator. And the fate of the machine? "It will probably come back as a new Toyota," chuckles the man who can make it hum like no Toyota ever will.

The bookmakers on Danforth Street acknowledge the struggle. "Artists always argue," says Haste. "That's the nature of art. The issue is survival, and to try to coexist without being too competitive. You want to be in love with what you're doing and you want to appreciate everybody else, too.

"If we can just keep going, it will be something really great." Haste thinks for a moment. "Greater." He smiles. «



Relaunched May 14th "Prowess" reconfigured 1948 Eldredge McInnis cutter. (Doug Jones photo)

THE MORE YOU KNOW THE BETTER WE LOOK!

Consider us for: Brokerage, repairs, restoration, on your classic Yacht, power or sail; to save your father's 1938 Old Town Canoe; new garboards to pass a Coast Guard sub section "T" inspection or storage to keep your hearts desire inside where you can putter on it in the off season. Our convenient location is at the mouth of Portland Harbor a few steps from the Old Port.

Indoor and Outdoor Storage, Moorings, New Construction, Restoration, Reconfigurations, Wooden & Fiberglass Repairs, Rewiring, Refits, Paint, Varnish

We represent: ***Hydra-Sport***, high performance fishing boats; ***Pointer Marine***, a selection of solid Maine outboard boats; ***Musling***, Norwegian designed Water Ballasted Deep "V" runabout, ***Boston,*** recreational rowing shell, ***Suzuki*** outboard engines.

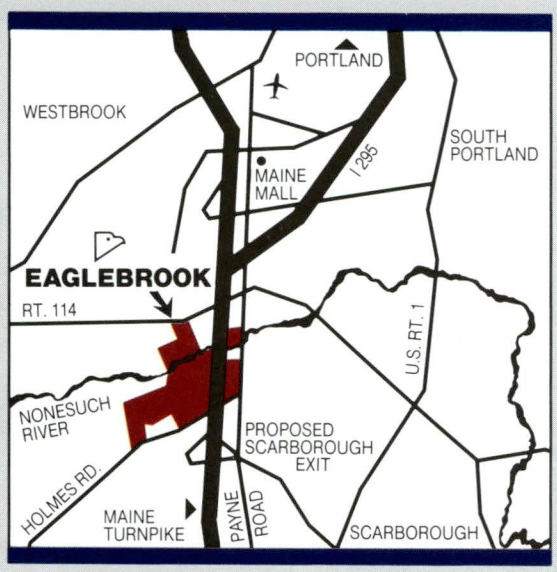
PORTLAND YACHT SERVICES, INC.

58 Fore Street • Portland, Maine 04101 • 207 774-1067

Eaglebrook

Maine's Premier Business Park

Location . . . Accessibility . . . Visibility



Maine's Premier Business Park

The key to a successful business site is location, accessibility and visibility. Enjoy your success at Eaglebrook — Maine's newest planned business park.

Located along both sides of the Maine Turnpike directly between Exit 6A, Exit 7 and the proposed Exit 6 (Scarborough Downs), Eaglebrook offers a perfect growth opportunity for a variety of business uses.

Planned amenities include: on-site child day care center, fitness facility, jogging/nature trails, wooded natural surroundings, all public utilities, unlimited parking and easy access to the jetport, Maine Mall and Portland area.

Become a part of Eaglebrook. You deserve a business location that reflects your success.

For more information, call (207) 772-8554.

A First Atlantic Corporation Development

"At Hewins Travel You and I have a job to do!"

"The quality of your travel is only as good as the quality of your travel agency's planning.

That's why at Hewins Travel, we work with our clients.

While your job is to provide us all the details, our job is to spend time with you, ask the right questions and then use our years of experience to get you the best value for your travel dollar."

HEWINS TRAVEL
CONSULTANTS INC

PORTLAND
100 Commercial St.
(207) 772-7252
1-800-626-8600 In ME

SO. PORTLAND
400 SouthBorough Dr.
(207) 774-3911
1-800-392-5150 In ME

BANGOR
84 Harlow St.
(207) 947-6776
1-800-392-5000 In ME

ORONO
Chadbourne Hall
University of Maine
(207) 581-1400

CAMDEN
33 Mechanic St.
(207) 236-9673
Nationwide
1-800-772-3553

MAINE'S #1 TRAVEL TEAM! Call or stop in today.

A TASTE OF GREATER PORTLAND

Chet Jordan

F. Parker Reidy's

In the days before the "Restaurant Explosion" in Greater Portland, an entrepreneur sporting a wide-brimmed fedora and bandanna rode into Portland. With him he brought ideas for a new restaurant. The establishment that bears his name has held true to its birthright, and has become a fixture of the Old Port ambiance.

Entering F. Parker Reidy's is like returning to the home of an old friend. Whether you belly up to the brass and mahogany for your favorite libation, or pull up a chair next to an antique bank vault, you feel immediate comfort in the surroundings.

At F. Parker's, great steaks, seafood and cheerful accommodating staff blend into a successful old recipe. And like any old favorite, you may vary ingredients to keep it interesting, but you still stick to the basics that make it so good.

"We get so much repeat clientele because they know they get what they expect when they come in," co-partner Dennis Marchesi notes. "Our philosophy of food is to keep to the basic traditional approach to steak and seafood; we try to emphasize quality, freshness and consistency."

One notable consistency at F. Parker's is the courteous nature of the wait-staff, and in the course of the meal you are often catered to by a number of different people. Good humor, efficient service, and your favorite menu item combine into thoroughly enjoyable dining.

Chef Dave Daigle offers a couple of recipes that are hearty accents for many fall meals. Parker's famous spinach stuffing is a versatile recipe that is great for the "just-get-me-started" type cooks who like to experiment. Daigle suggests haddock, chicken, stuffed mushrooms and even stuffed

home-made bread as starters for this delicious concoction.

With impending chills descending upon our region, F. Parker's Indian Pudding will provide a warm, sweet dessert that is an old New England favorite. Daigle offers this one up with a lament or the disappointed customers who sometimes arrive too late for the quickly disappearing dessert. A batch of this pudding, simmering to perfection, will perfume a large dining room. «

SPINACH STUFFING

1 12-ounce package frozen spinach

1/2 cup finely chopped onions

1/2 cup finely chopped mushrooms

1 tsp. chopped garlic

4 oz. sharp cheddar, grated

1/2 to 1 cup bread crumbs

Place spinach in a pot with 1/4 inch of water. Thaw on low heat, continuing until spinach is steaming hot but not boiling. Strain spinach, and press out the water. Place the spinach in a bowl with the cheese and cover while you saute the onions, mushrooms, and garlic. Add the spinach to the sauteed onions and mushrooms, mixing quickly so that the heat melts the cheese. Add bread crumbs until the mixture holds together firmly.

Suggestions: Roll up in sole fillets and cover with cheese sauce, or stuff mushrooms for an appetizer.

INDIAN PUDDING

1 qt. milk

1/8 lb. butter

2 oz. cornmeal

2 oz. sugar

2 oz. brown sugar

1/2 cup molasses

1/2 tsp. ginger

1/2 tsp. cinnamon

2 pinches salt

Place half of the milk in the top of a double boiler with the rest of the ingredients. Stir frequently until the mixture starts to thicken considerably. (Stirring will prevent lumping.) When the mixture is quite thick, warm the remaining milk, and add to the pudding. Continue to simmer for about an hour.

Suggestion: Serve hot with a dollop of vanilla ice cream in the middle.

NOW LOCATED AT 59 EXETER ST.

(Directly behind the U.M. Law School)

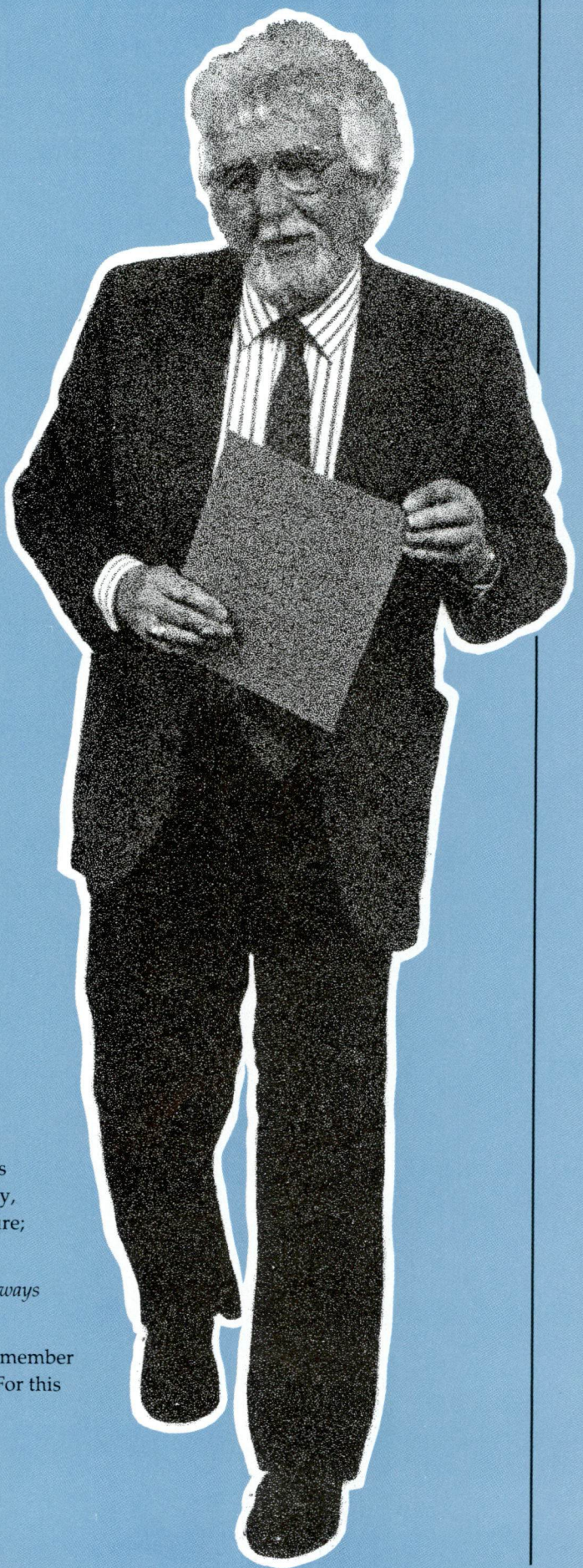
SERVING MAINE BUSINESS WITH:

* COUNSELING SERVICE
* BUSINESS REFERENCE LIBRARY
* COMPUTER SYSTEMS SUPPORT
* TRAINING PROGRAMS

CALL: 780-4949

The SBDC is a joint venture of the U.S. Small Business Administration, the University of Southern Maine, the Department of Economic and Community Development, and local cooperating agencies.

WE WILL HAVE THESE MOMENTS...



The New Year's Eve we did the town/the day we tore the goal post down/we will have these moments to remember..."

The music plays softly on a scratchy little tape player Ed Langlois carries, along with his tapes, in his improvised briefcase ... a crumpled brown paper Shop 'n Save bag. He stows the bag under the table, arrays his tapes and papers near the player.

"The quiet walks/the noisy fun/the ballroom prize we almost won/we will have these moments to remember..."

It is late afternoon, the heavy hour between exhausting physical therapy and early dinner at the New England Rehabilitation Hospital of Portland. Langlois' audience is a small group of men and women who he describes as "one day older than I am." They are in wheelchairs, recuperating from broken bones or surgery or other assaults to the body.

"Though summer turns to winter/and the present disappears/the laughter we were glad to share/will echo through the years..."

Langlois is trim and agile, his graying hair and beard carefully groomed. He circles the room in dancing steps. He shakes hands all around. In a voice that is a caress, he says a few words to Mary, to Milton, to Susan, to Bill. They anticipate the hour's pleasure; they've been here before.

"When other nights and other days/may find us gone our separate ways /we will have these moments to remember."

"Higgins Beach," Milton says, waving his hand. "Yes, I remember Higgins Beach." The smile on his face is a young man's smile. For this moment he is at the beach and it is 1939.

Shirley Jacks
Photos by Randy Ury

When You Need It There –
We Get It There –
GUARANTEED!
General Courier 773-5167
General Courier
714 Broadwa
South Portland, Maine 0410
(207) 767-600

Langlois takes his audience on a trip with snatches of music: Artie Shaw's band playing "In the Mood." And questions: Who was Jack Benny's wife? And who was the vocalist on the Jack Benny Show? And comments: Weren't those wonderful days?

He calls what he does "Reminiscing Therapy With Words and Music," a program designed to help "one-day-olders" remember some less painful days of their lives.

Langlois is a nostalgist who believes that memories are essential to happiness and well-being. "But anyone who knows me knows I live in the future. I already have something planned for 1999." The something is a big party. He has invited hordes of friends and acquaintances to a New Year's Eve gathering to welcome in the new century in the grand ballroom of the Sonesta Hotel where he plans to dance the night away.

"One of the best things that has happened to me in 1989 up to now," says Langlois, "is that I took dancing lessons. I have never been able to feel comfortable on the dance floor. In the past I've stayed away from places where someone might ask me to dance. Now I've learned to foxtrot and waltz and jitterbug to the point where I'm a big showoff."

Another day finds Langlois at the Maine Medical Psychiatric Center with a group of six men and women, aged 60 to 85, with acute psychiatric problems. Just as physical wounds heal best from the inside out, so can emotional hurts respond to echoes deep within the mind and heart.

For Langlois, music is the key. "I turned on my radio when I was nine years old," he says, "and I never turned it off." From his extensive music library he has prepared more than 60 special programs on tape, with 20 or 30 seconds of a song to trigger a series of carefully prepared questions designed to involve the audience in remembering. He has tapes that revolve around the Big Bands, the Mills Brothers, Gene Autry, Shirley Temple, Jeannette MacDonald and Nelson Eddy, Rudy Vallee. "Vallee's an important one," Langlois says. "Some people remember when he worked in a drugstore in Westbrook. And Arthur Fiedler music brings back family memories: parades, Fourth of July, picnics."

He has tapes of military songs, Broadway shows, The Hit Parade, Academy Award songs, songs with the word "rose" in them. And he talks about events: the abdication of King Edward VIII, Will Rogers and Wiley Post and their airplane adventures, the kidnapping of the Lindbergh baby, and prices of the '30s and '40s when bread was a nickel, eggs twenty-nine cents a dozen, and steak thirty cents a pound.

"And there was penny candy, too," says a voice from the audience.

"One man told me, 'I'm a father and I'm a good man and I go to church and I'm awfully sentimental. Sometimes I cry a lot when I think of the nice wonderful things that have happened to me and my family. I've never enjoyed a speaker as much as I did hearing you today – and I'll probably cry remembering this.'"

Mary Fogg, who works with the patients, describes them as "depressed, often anxious. They have not been engaged in living for a while. Some have organic brain disorders, or their memory is unclear or they are easily confused. They are often vulnerable because of multiple losses and insults: illness, the death of a loved one, loneliness. And they've forgotten they have been competent in the past."

"But," she adds, "even when they can't remember my name or what they had for breakfast, old memories remain. Ed Langlois helps them bring back those memories, helps them let themselves feel. Vivid memories are triggered almost weekly."

Today's group includes Martha, a woman who can't hear the music, but when the psychiatric nurse (who is always present) writes on a pad of paper the words to a song or the question Langlois has posed, Martha is first with the answer.

Vicki has joined the group several times. She misses her late husband. The music makes her cry. She apologizes, but says the crying makes her feel better.

Jim is at the hospital for evaluation. He believes his memory is gone, but he smiles when he is able to finish Langlois' story about how Eddie Cantor became involved with President Fran-

"I see therapy in nostalgia and memories. I watch for patients who are keeping time with their feet or fingers. It tells me that the music is getting to them. Many times they ask for a special song. Once the entire audience wanted to hear Hoagy Carmichael's "Stardust", so I brought in four different versions and we all sat around and enjoyed listening to all four. Once a patient told me she hadn't been hugged since her husband died, but that day I had hugged her with music. Oh what a feeling it gives me!"

kinko's

the copy center

FAST SOLUTIONS TO BIG PROBLEMS

Enlargements, reductions, and oversize copying at convenient hours. I can plan on it at Kinko's.

773-3177

448 FOREST AVE.

Portland Regency

In the Old Port

95 Deluxe Guest Rooms

Conference and Meeting Facilities

Health Club with Nautilus & Jacuzzi

The Armory Restaurant

Now serving breakfast, lunch, and dinner.

★ The Finest Maine Seafood

20 Milk Street, Portland, Maine

(207) 774-4200 (800)-727-3436

klin D. Roosevelt in the March of Dimes.

The most important point of the hour, says Langlois, is that the men and women gathered share their thoughts with one another. "And when I leave I say, Maybe there'll be something you'll want to ask me about next week. It's very hard to say, I look forward to seeing you next week, because there's a real conflict about whether you want them to still be in the hospital. But I guess the greatest compliment to me is when a patient refuses to be discharged until they've seen me one more time," Langlois says. "That warms my heart."

For the past several years physicians have explored the use of reminiscence and life review as a treatment for the elderly. It is believed to be helpful in emphasizing to them their past involvement, purpose, and sense of worth, and engaging them in the present.

Quite independently of this trend, Langlois developed his unique program out of his dual interest in music and in helping those having difficulties coping with age. "And until I hear differently," he says, "I do claim mine is an original concept in geriatric and psychiatric therapy."

For the past ten years, on a regular and voluntary basis, he has taken his program to the Barron Center and the Salvation Army senior citizens program, as well as to the psychiatric ward at Maine Med and the Rehabilitation Hospital. Once a week he sees at least two of his regular groups, and in addition, he gives short programs for senior citizens as requested.

Langlois has spent forty-plus years working with ships and ports and waterways of the world, and although retirement is not in his future, he has a program he presents to groups of employees entering retirement. He calls it "Find Some Happiness Today."

"I tell retirees about all the fun they are going to have," Langlois says. "I tell them what I do. I get up in the morning. I talk to the birds. I pat my car (a '63 pink Thunderbird). I never ever get up in the morning without thinking, Wow! What a great day! And if it's raining I think, Wow! I never saw such great rain."

A typical message on his answering machine might be: We're not here right now. We're out dancing in the rain.

He fits his volunteer work into bits of time left over from his full-time job as executive director of the Maine Innkeepers Association, his vigorous social life, and his lessons in ballroom dancing. He is also in charge of planning his class reunion – the 50th anniversary of the South Portland High School class of 1939.

Langlois likes reunions. Twelve years ago he wrote a 150-page book called *How to Plan a Reunion and Make 19,256,000 People Happy*. Included in the manuscript is a popular history of the past seven decades with questions on music, sports, politics, and personalities. Coca-Cola kept the manuscript for nine months, ultimately returning it. "I tried Eastman Kodak, too – after all, Coca-Cola and cameras are synonymous with reunions," he says.

Undaunted, he is now working on a book about his reminiscing therapy that will be filled with how-to's, happiness, and anecdotes.

"One afternoon," says Langlois, "a lady in the audience told this story: 'I lived in New York City in an apartment house where Al Jolson lived. One day he knocked on my door and asked me to come down to the basement garage to see what he had just bought for his wife, Ruby Keeler. It was a yellow roadster and I fell in love with it, and I said that someday I would own a yellow roadster.'"

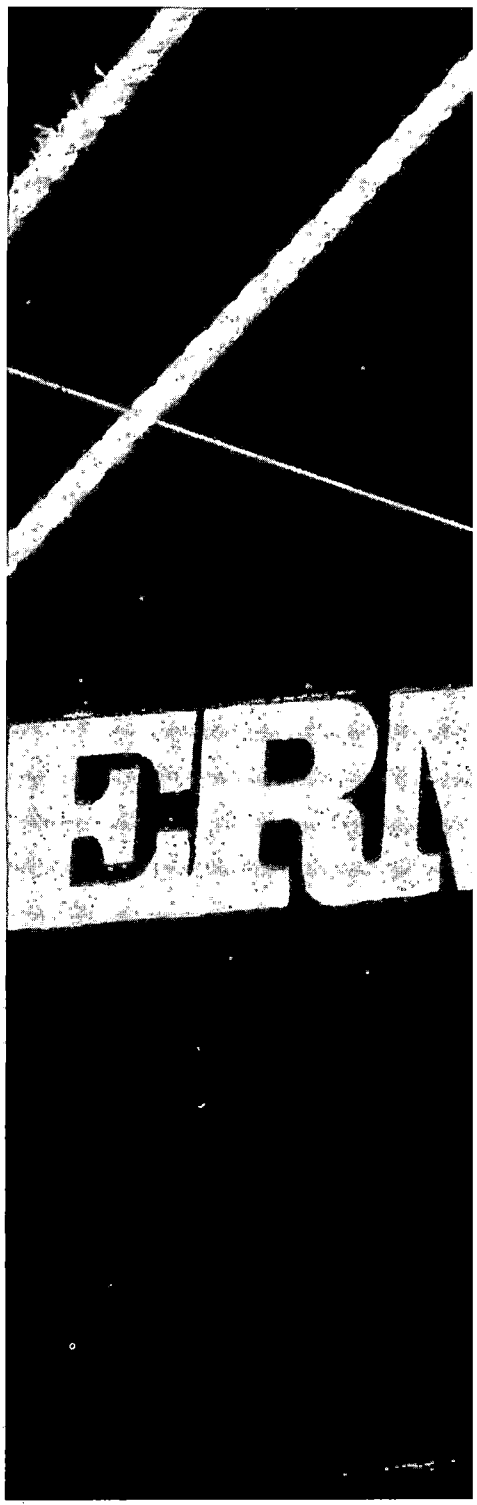
Langlois smiles, remembering: "Then someone in the audience called out: 'Elsie, did you ever get that yellow roadster?' And she said: 'No, not yet, but I'm still hoping for it.'

"Anticipation," says Langlois, "is one of the best gifts we can give ourselves and others." «

"You've changed my life," one woman said. "I am over 80 years old. I never could hug anyone or tell my children I loved them until a year ago when I heard your program and in some magic moment I suddenly knew I could do it. This last year has been the happiest year of my life."

ON THE WATERFRONT

Thomas A. Verde
Photos by Tonee Harbert



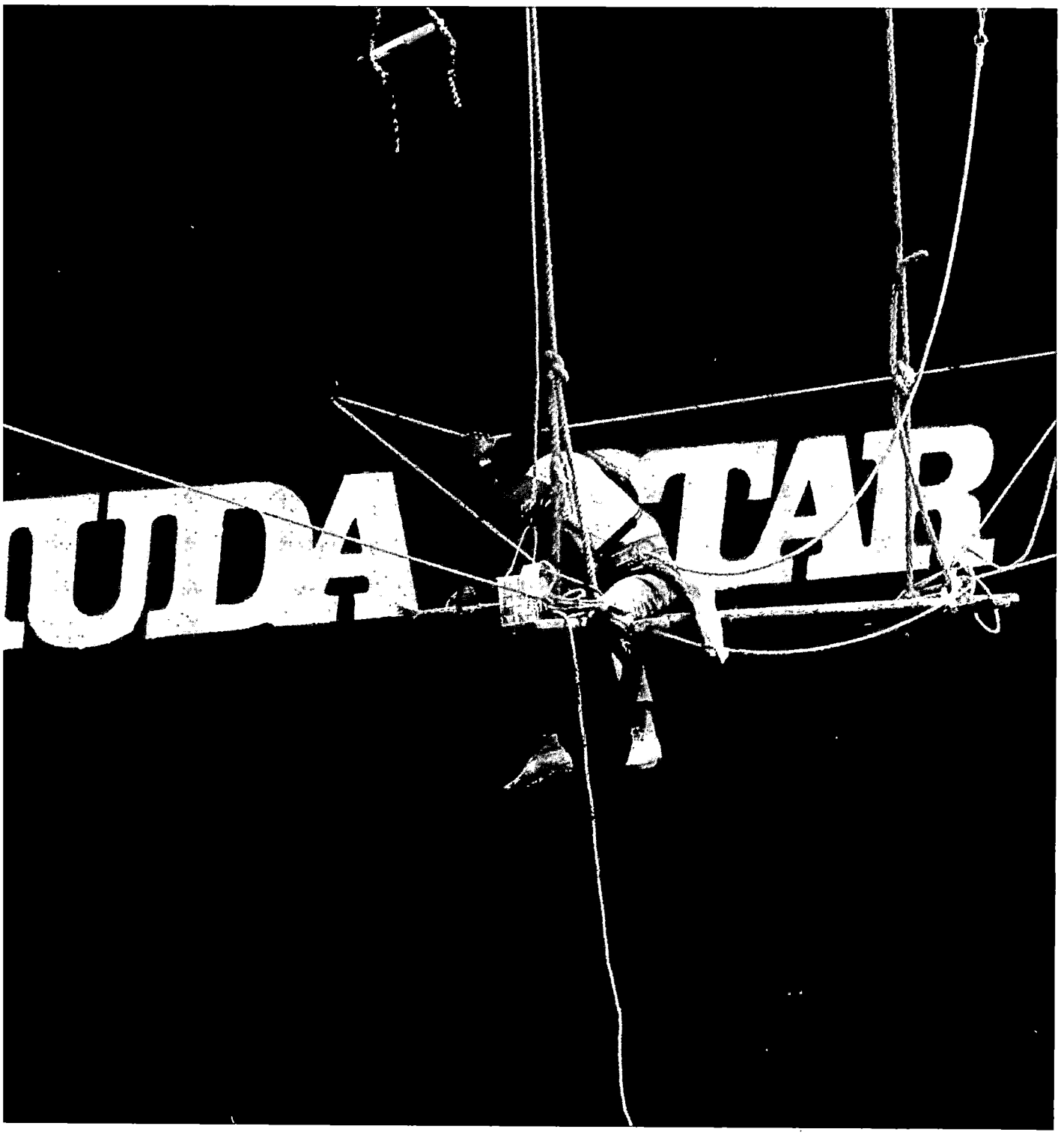
There's a new ship in port this season and it's bound to make waves. The *S/S Bermuda Star*, a Panamanian-flagged vessel operated by the Bermuda Star Line Inc. out of Teaneck, New Jersey, is a magnificent 617 foot pleasure cruiser that will be calling at Portland's International Ferry Terminal through October on its way up and down the coast to and from the Canadian ports of Quebec, Montreal, Charlottetown, Prince Edward Island and Sydney and Halifax, Nova Scotia.

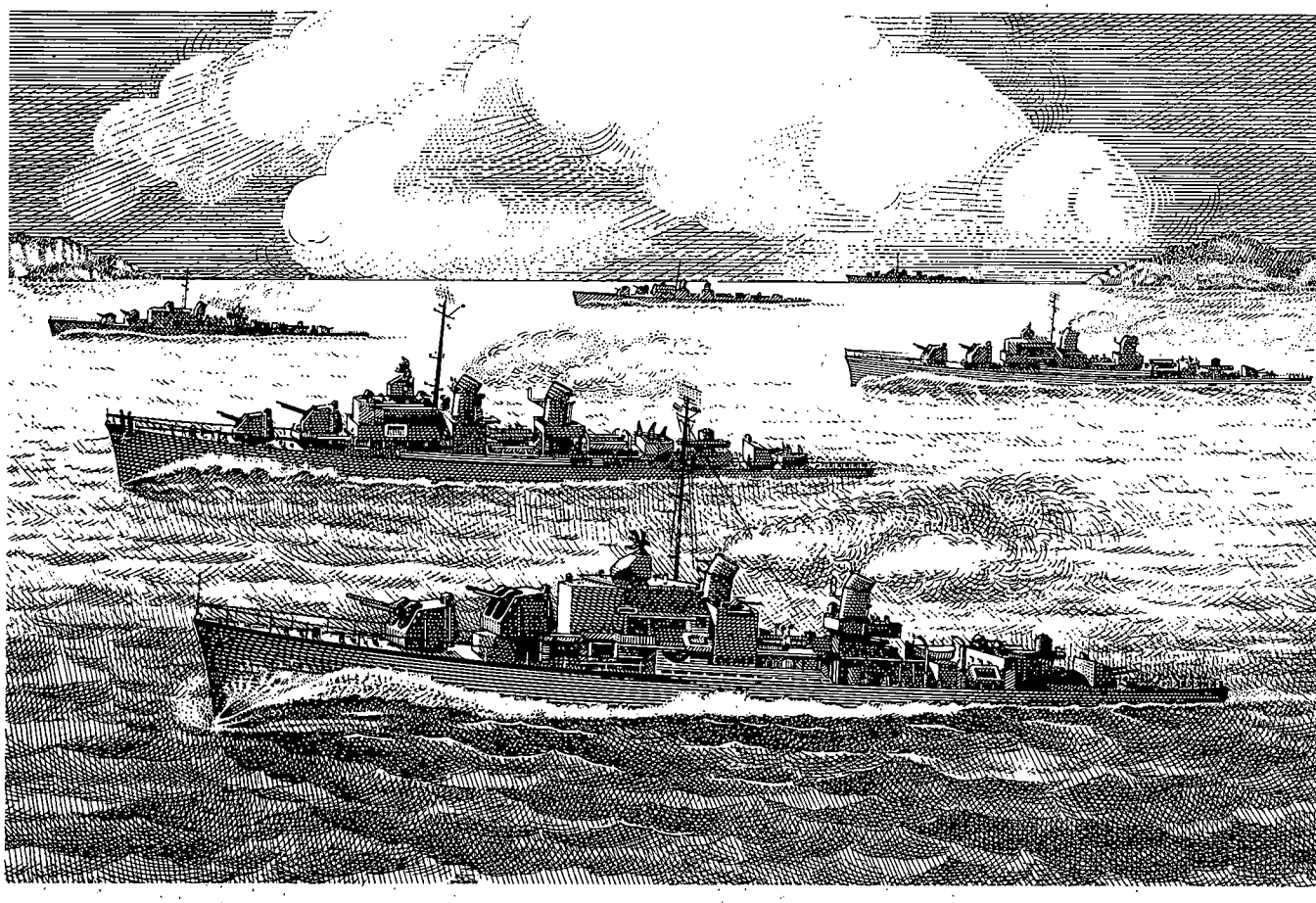
Literally a floating hotel, the ship features restaurants, bars, gift shops, a beauty salon, a health center, a library, a swimming pool and even its own staff of photographers who take pictures of passengers during the voyage.

Those passengers—up to 713 of them per voyage—come from all over the country, according to chief purser, Rod Herring.

"We get a real wide variety of passengers," says Herring. "Most of them are American, over forty, with average incomes. We also get a lot of Canadians on the south-bound trips, as well as passengers from Mexico and Europe."

Wherever they are from, they have come aboard the *Bermuda Star* to have fun, to see the formidable northeast coast in its mild, summer moods, and to call at its different ports such as Portland. Although the ship only stays in town for a few hours, while on shore leave those fun-loving vacationers manage to spend their vacation dollars and these kinds of sailors are always well received by business people in town.


UDA
TAIR



During World War II, in an unsurpassed record of productivity, Bath Iron Works built 21 destroyers per year—an average of 1 every 17 days. Nearly one-fourth of all American destroyers built during this conflict were Bath-built® ships.

Not surprising when you realize that Bath Iron Works was the birthplace of the modern destroyer.

Before the end of this century, Maine will launch the next generation surface combatant: the first of the Arleigh Burke class of AEGIS destroyers. The DDG 51 and its follow ships will be the last 20th century class of destroyers—and the pride of the 21st century navy.

Since 1909, Maine has launched more destroyers than any other state in the Union.

See the model of the WWII Destroyer DeHaven in the Bath Iron Works Exhibit at the Maine Maritime Museum, Bath.

BIW

BATH, MAINE 04530

Matt Connolly, a third-generation longshoreman, secures a stern line while the Bermuda Star *docks.*

Joyce Mirabile, director of public relations for the Bermuda Star Line, says that their passengers spend approximately $60 per person at each port. This, says Mirabile, can amount to "a half a million dollars in economic impact" for the city.

"Portland has a good reputation," says Herring. "People know of it, and it has been well received."

If Portland has been well received, it may perhaps be because Portland is good at receiving its guests. On the *Bermuda Star*'s first visit to Portland, back in mid-June, a red carpet greeted passengers as they disembarked. Portland's former mayor, Cheryl Leeman, was on hand to welcome the ocean travelers. And signs in shop windows of the Old Port offering discounts and welcomes to *Bermuda Star* passengers served as yet another handful of confetti that Portland tossed in the air for the visitors.

"We had a very nice welcome and this is a nice terminal," said Crew Purser Karen Littlewood. "(The passengers) were almost knocking us down at the gangplank to get off."

Passenger Nancy Pedrick of Bridgeport, New Jersey, who last came to Portland ten or fifteen years ago, said she was "very impressed with the job" the city has done in revitalizing.

Ron Dauzet of Detroit, thought Portland was "real pretty," and said he particularly enjoyed "walking up and down the streets." This was his first visit.

Charles Ward and his brother Walter from Glendale, California, were taken with

AUTHORIZED JEWELRY JUDGE APPRAISAL CENTRE

JEWELRY APPRAISALS
while you wait

- Never be without your jewelry
- A Computerized Appraisal Service
- State of the Art Gemological Laboratory
- Complimentary Jewelry Inspection
- Complimentary Jewelry Cleaning
- Competitive Pricing

THE Jewelry JUDGE

600 Roundwood, off the Payne Rd.
1 mile South of the Maine Mall
Scarborough 883-0196

Graduate Gemologist on duty

Open Mon. thru Fri. 9 to 6, Sat. 'til 5, and Thurs. 'til 8 p.m.

A Division of GM Pollack & Sons

YOU'VE BEEN WALKING ALL OVER US

The area's finest establishments rely on Amico's for all their flooring needs. Shouldn't you be on our list?
Carbur's • F. Parker Reidy's • Horsefeathers Portland • Cadillac Jack's Horsefeathers at the Crossing • Mikie O's • Kerryman's • Verrillo's • J's Oyster • Samoset • Pizza Villa • Squire Morgan's • Freeport Farms Samuel Roberts • Cumberland Lincoln-Mercury • Harraseeket Inn Weathershield of Me. • Old English Village • Pemco • Portland Glass Pat's Pizza, Yarmouth • American Management Group, One Monument Way

AND YOU DIDN'T EVEN KNOW IT.

AFC Amico's Flooring Center
WITH YOU EVERY STEP OF THE WAY

Turnpike West Business Park
190 Riverside St., Portland, ME 04103
774-3300

the magnificent brick buildings in the Old Port which they thought were "beautiful," and also waxed rhapsodic over Ben & Jerry's Ice Cream.

While these folks were off seeing the sights and poking their noses into shops, the 347 crew members back on board the *Bermuda Star* stayed busy keeping things gleaming white, freshly painted, and generally stocked up.

Just as the passengers on board the *Bermuda Star* come from all over, so do the ship's crew. "We have (people of) 23 different nationalities working on the *Bermuda Star*," says Purser Mollie Shiell, an all-American woman from Texas. She says that there are crew on board from Britain, Jamaica, Korea, the U.S., and Canada, to name just a few. In their dress-white uni-

Crew members wait for the gang plank.

A crew member peers through a porthole in the hull of the ship.

Passengers aboard the Bermuda Star.

ADR

ALTERNATIVE DISPUTE RESOLUTIONS OF MAINE, INC.

William K. Tyler, Esq.

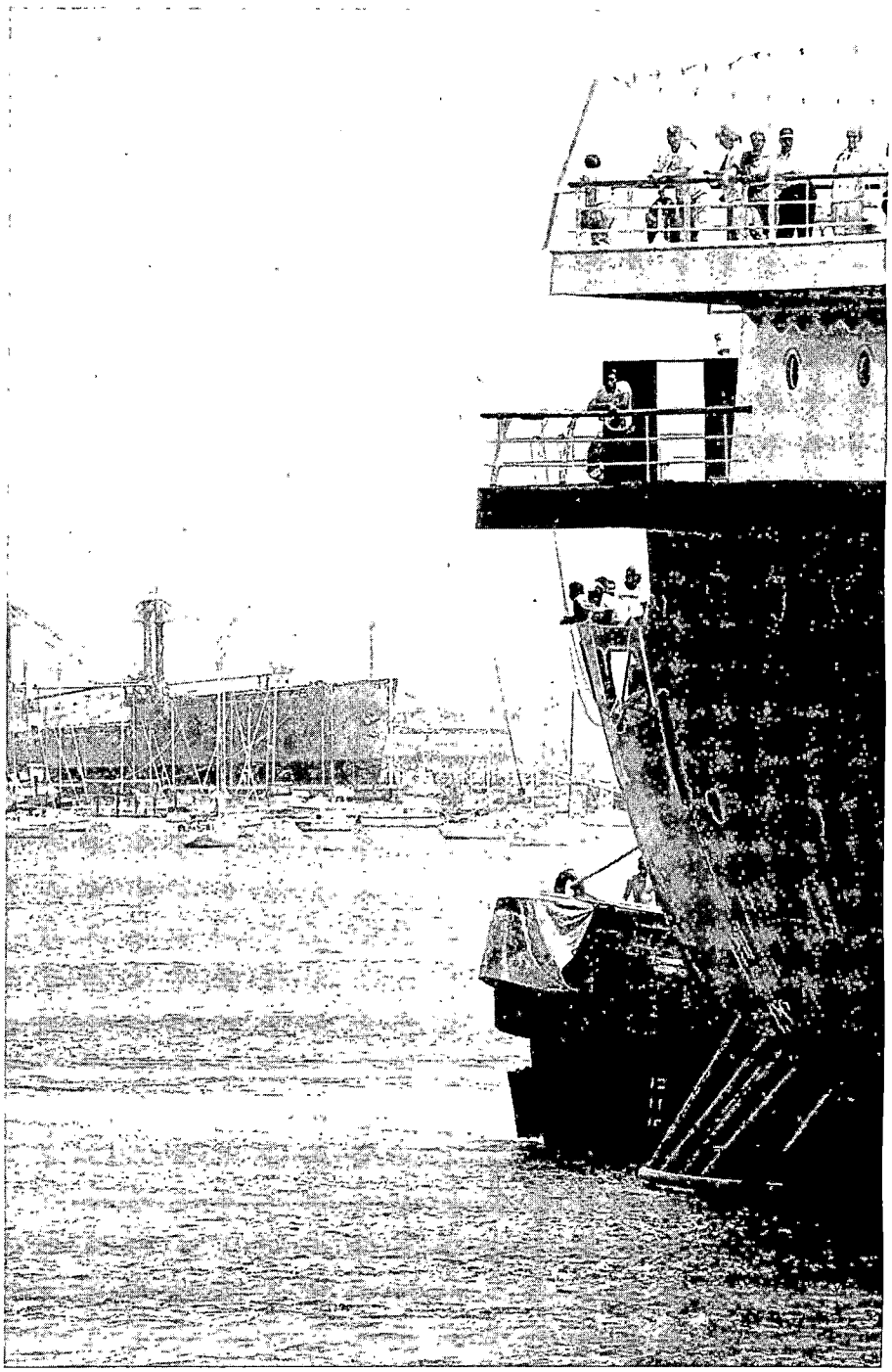
Mediation, Arbitration, and other Settlement Procedures

P.O. Box 524, Portland, Maine 04112
207-772-7474

Collision damage or maintenance repair, The Showroom technicians can give your car that *"Showroom Look"*

- In business since 1978
- New modern facilities
- Latest equipment and technology on collision repair

The Showroom
Quality Auto Body Repair
240 Warren Avenue
Portland, Maine 04103
797-6228 ■ FAX 878-2919



As the Bermuda Star *approaches Portland International Ferry Terminal, a tugboat maneuvers the stern of the ship.*

forms, they look fairly sharp, and Shiell points out that there is a real "military protocol" on board. Yet, when the crew gets to go ashore, they seem to have just as good a time as the passengers they are catering to.

Crew Member Elaine Johnston, during the mid-June visit to Portland, thought that Maine was a "friendly and hospitable place." She was most impressed with the

A crew member paints the ship while in port.

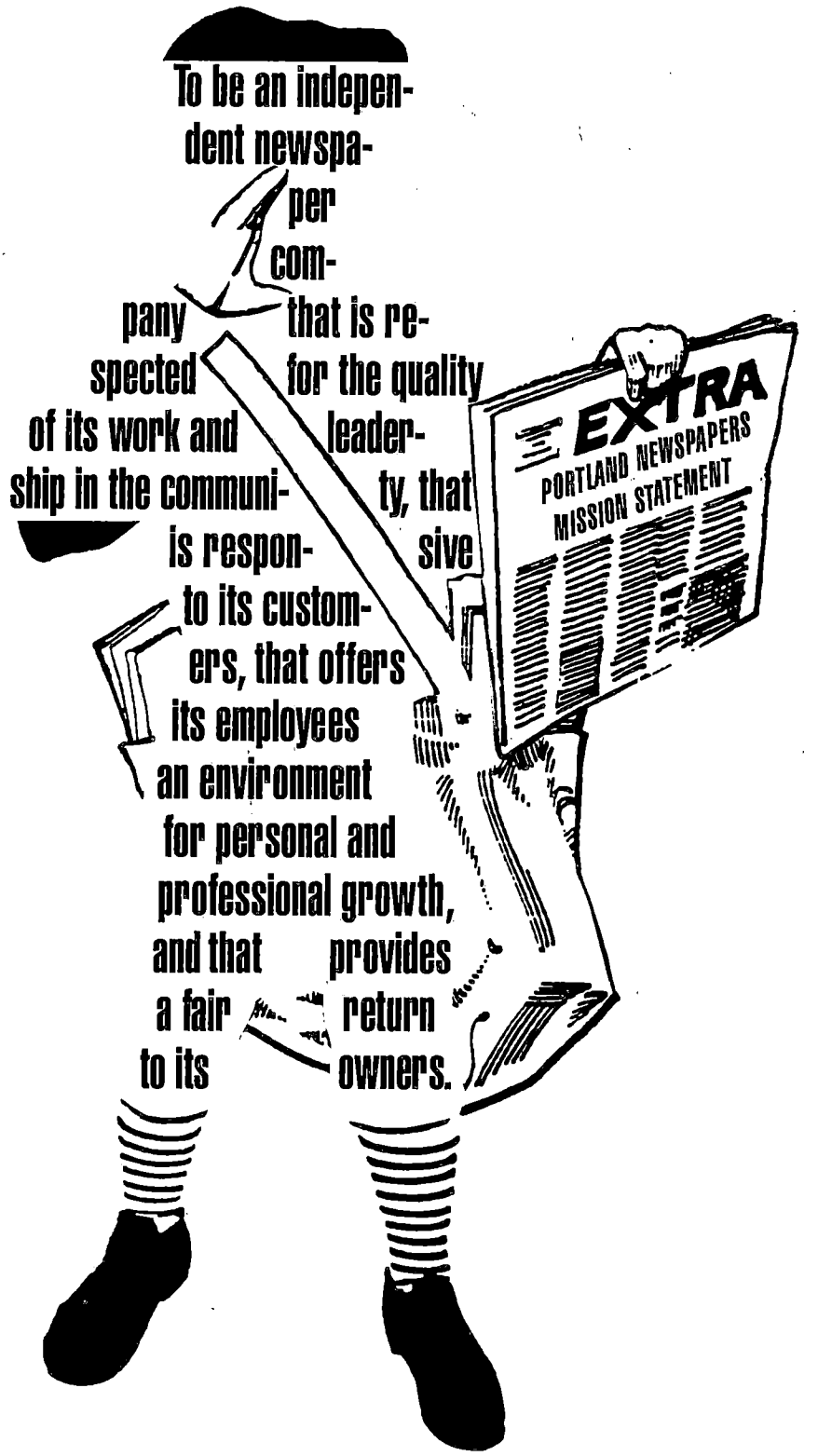
number of people she met here who are animal rights activists. On the less political side of things, Johnston, as well as many of her fellow crew members, took advantage of – believe it or not – the opportunity to buy fast food such as pizza.

"The only food we get on board are things like filet mignon," she complained with a touch of embarrassment. "We want fast food, too, because we miss it."

If you've had enough of a fast-food diet yourself and would like to be eating the same old filet mignon every night for a while, you cannot, unfortunately, get on board the *Bermuda Star* in Portland to do so. According to Rod Herring, something called the Jones Act prevents anyone from boarding a foreign-flagged ship in the U.S. and disembarking at another U.S. port. You would have to stay on board until the ship got into Canadian waters or any other foreign port.

"We would get fined $2000," says Herring, if the *Bermuda Star* were to violate the Jones Act. He says that this U.S. maritime law is one of the conditions of licensing a foreign vessel to operate in United States' waters.

The best time, anyway, for New Englanders to take a *Bermuda Star* cruise would probably be in the winter when the ship gets underway out of San Diego, bound for the Mexican Riviera, calling at ports such as Puerto Vallarta, Mazatlan, and Cabo San Lucas.... «



Portland Press Herald **EVENING EXPRESS** Maine Sunday Telegram

Clang! Went the Trolley Ding! Went the Bell

There was a time when you could hop on a trolley in Portland, and go most anywhere you liked: up and down Congress Street; out to South Portland, Saco, South Windham; up Munjoy Hill and down Morning Street; on a Saturday outing to Riverton Park or Old Orchard; or across Veranda Street, heading for Falmouth and Yarmouth, and back to the end of the track on Elm Street.

There were 10- and 14-bench open cars. There were closed cars, converted horse cars, and a combination U.S. Mail, baggage and passenger car. There was even an electric railway snowplow.

You didn't have such a long wait, either. The trolleys on the Portland & Yarmouth Electric Railway – bright, eye-catching yellow they were – left Monument Square beginning at 6:15 a.m. daily, and every thirty minutes until 11:45 p.m. On weekends you could stop at the popular Falmouth Foreside pleasure park, Underwood Springs.

During the year 1901, the Portland Railroad took over the Portland & Yarmouth line, but did not change the appealing color of the cars. In all, Portland Railroad, which went to Brunswick and Bath and Augusta, had more than 100 miles of track, traversed daily by 200 passenger cars – rolling stock it was called.

It wasn't all charm and romance. In the early years there were no block signals, and it was very easy for a car off schedule to get involved in an accident. The rule was: If two cars met on a single track, the one closest to the turnout had to back up.

And there were other woes. On February 19, 1902, Car No. 23 of the Yarmouth Division jumped the rails at Mill Creek, and hurtled down a snowy embankment. Several people were injured. The very next year, May 1903, three men were seriously hurt when construction Car No. 69 and a motor flat collided. The worse of it was No. 69 had just been rebuilt as a work car and, fresh from the shop, was being delivered to the Yarmouth barn.

On May 4, 1941, all trolley service ended. The cars were stripped of their windows and all salvageable parts, and then set on fire. The metal that remained was sold as scrap. «

MAINE HISTORICAL SOCIETY

MICHAEL DONAHUE

A trolley on the Portland & Yarmouth Electric Railway makes its way through the peaceful Falmouth countryside in 1898.

The same spot after progress set in.

SUGAR COOKIES

Ann Allen Brahms

The winter was bitter cold. Dad was out of work. Food was scarce. I was tired of hamburger gravy and corn chowder, and I was cold. The warmest spot was in the kitchen next to the oil stove. Mum strung a clothesline across the room so she could dry out laundry. Had she not done this our things wouldn't have thawed until spring. Mum and I used a scrub board on everything but the sheets. My hands hurt, and I got myself and the floor soaking wet when I wrung the water out. We never washed blankets for fear they wouldn't dry by night. Mum aired them out once in a while.

I was eight and I could iron clothes as good as Mum. I'd set the wooden board up next to the warmth of the kitchen stove, and press away while singing my favorite songs at the top of my lungs. One day I was smoothing the wrinkles out of Dad's one good white shirt — the one he wore to church, and practicing a couple of new tunes I'd overheard the big boys who hung around out front of Malia's Drug Store singing, when Mum got mad at me.

"Walking down Commercial Street," I sang. "Knock on every door. I'd be a son of a bitch if I could find a...." I didn't know the lyrics were dirty, but Mum did. Yanking one of my pigtails, she dragged me to the kitchen sink and washed my mouth out with Ivory Soap and water.

"Ann. How do you expect to be invited to nice places in this life with such a mouth? So help me. If I ever hear you talking such filth again I promise I'll shake the living liver out of you."

I soon found out what Mum meant by "nice places in this life." One cold day after school, Mary Lou and I saw a shiny, jet black, chauffeur-driven limousine glide past. An old lady with blue curly hair and a wrinkled face peeked out the window at us. I stuck my tongue out at her. She scowled and turned her head.

The houses on the Prom were mansions. Many had over fifteen rooms. When Mary Lou and I stepped through Prudy's front door, a maid popped out of nowhere. She was wearing a gray uniform, a white apron, and she had a small gray cap plunked on her light brown hair. When she took our coats she asked us ever so politely to please remove our muddy shoes. I didn't want to. My socks didn't match and there were holes in the heels. My cheeks felt too hot. Right at that moment I understood what Mum meant when every time I left the house she asked me if I had decent socks and clean under-

JOSEPH MUIR

wear on. "You can't tell where you might end up, Ann," she'd say.

Prudy was happy to see us and took us on a tour. I liked the looks of all the couches and chairs that didn't need old bedspreads draped over them to hide the stuffing and metal springs popping up. Mary Lou said she loved the glass room the most. We couldn't tell from inside that it was winter outside because there were flowers and plants everywhere. Some were in pots bigger than my baby brother David.

When we left the glass room I caught a whiff of something that smelled yummy. I told Prudy I was hungry, so she led us into the kitchen. A chubby woman in a white apron was taking a tray of hot cookies out of a huge oven. My mouth watered. Prudy introduced the woman called Katy and said she was the family cook. Katy had rosy cheeks and spoke with an Irish brogue, just like Jimmy Donahue's folks. Prudy ordered her to get us some milk and cookies. The woman waited on the three of us now seated at a wooden counter with high stools. Prudy didn't even have to say "please" as Mary Lou and I had to at home.

I could tell Mary Lou was impressed with everything when she said, "Boy, Prudy, you sure are rich."

"I guess so."

"Guess so," Mary Lou mimicked disgustedly as she looked at me and rolled her eyes toward the ceiling.

"Gee, Prudy," I added. "You sure are lucky. I bet you don't have cockroaches in this place, huh?"

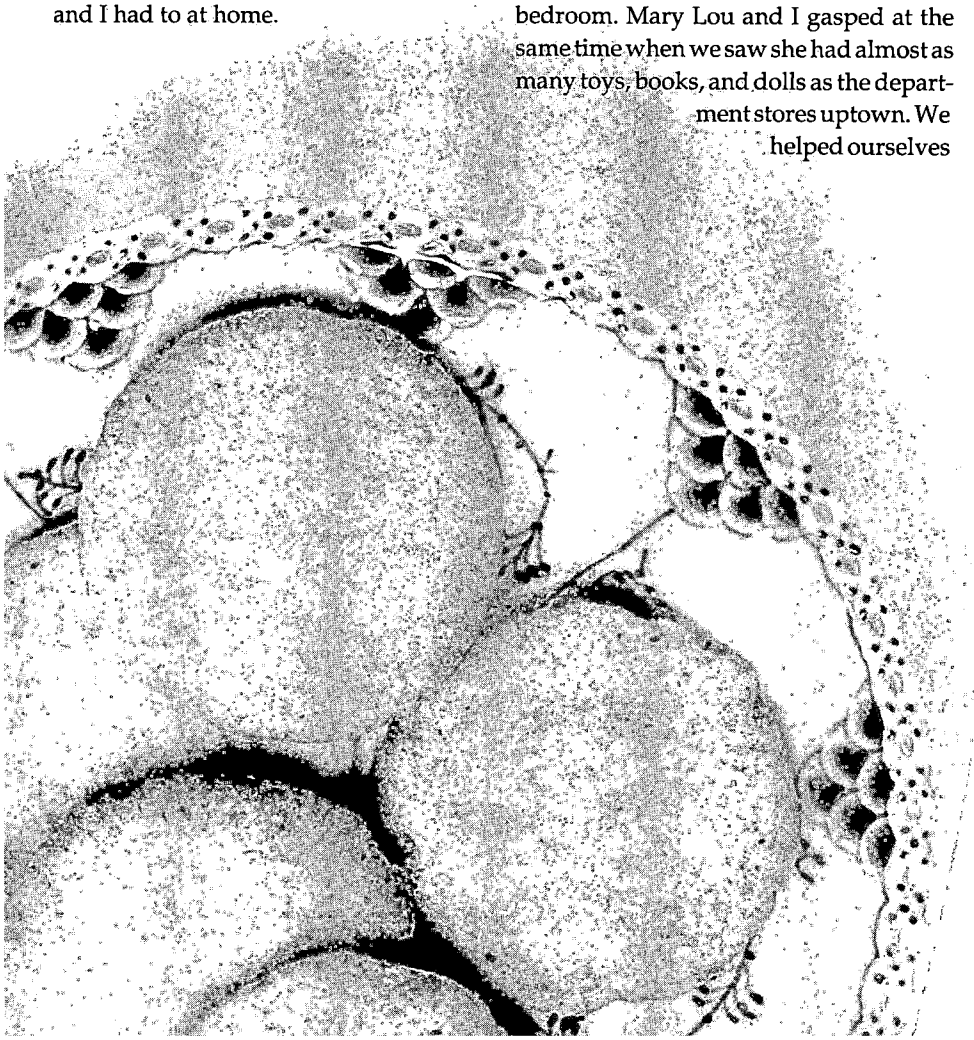
"What's cockroaches?"

I explained what they were and went on to say Donnie and I always caught some before bedtime every night.

"We pretend they're horses and race them on the bathroom floor," I said. "When we're finished we squash them with our bare feet."

Katy had been listening. "That's quite enough," she snapped. "Off with the likes of you. We don't have such filthy bugs in this house and we want no more talk of the same. I'll send you ragamuffins home where you belong if you don't watch your mouths. Go play."

We hopped off our high stools and made a hasty exit upstairs to Prudy's bedroom. Mary Lou and I gasped at the same time when we saw she had almost as many toys, books, and dolls as the department stores uptown. We helped ourselves to what we wanted to play with, but not Prudy. She complained she was tired of her things. It wasn't long before she pulled on a gold rope cord. The same maid who'd let us in the front door appeared. Prudy gave her orders to serve hot tea and biscuits in her room. Mary Lou and I just looked at each other.



The maid was back after a bit, carrying a tea set and a plate full of sugar cookies on a silver tray. Prudy poured the hot brew into delicate white kid-size china teacups with matching saucers. She asked Mary Lou and me if we wanted "one lump or two?" We were speechless. It was just like in the movies.

Later, on the short walk back to our neighborhood, Mary Lou and I talked about growing up and getting rich. It was decided that when we grew old we'd ride about the Western Promenade in our very own chauffeur-driven limousine, just like the lady we had seen with the blue hair.

I was a snobby brat after visiting the Promenade. I dared ask my father, "How come we aren't rich like Prudy's family?"

"Rich people have problems too, Ann," Dad answered, glaring at his pride and joy with his inherited family scowl. "They aren't any different than the rest of us underneath it all. Don't put too much emphasis on money, Honey Bear. It doesn't mean a hill of beans if you don't have your health and happiness."

I wasn't so sure my father knew what he was talking about but I didn't discuss the matter further.

Every Sunday at noon, right after church, my family dined formally like folks did on the Promenade. That's when Mum gave us a break from our steady diet of corn chowder and hamburger gravy. She'd fix us a juicy roast beef or pot roast and homemade apple pie. No matter how broke he was, Dad managed to come up with money for those meals.

The Sunday dinner table was always set formally with Mum's best linen tablecloth, her fragile French china, and her sterling silverware bearing her maiden initials "ATL." Topping off this elegance were delicate blue crystal water goblets with white frosted stems.

All this finery had been gifts to Mum from Nana's well-to-do sister, Aunt Tom. She had married a man with money, but

they never had any children. She doted on Mum, her only niece, when she was a girl. Aunt Tom saw to it she taught my mother all the proper social graces. She knew at an early age which fork was for what course, where to put her napkin, and never ever to put her elbows on the table. Aunt Tom was prim and proper, a no-nonsense teacher who was determined Mum would grow up ready to live in prominence.

I loved fussing with the Sunday table. Each week I'd spread the linen cloth over our beat-up maple table, and then very carefully I'd position each piece of sterling silverware in exactly the spot where Mum had showed me to put them. Fork on top of the napkin on the left, knives and spoons on the right.

It was the Sunday after I'd gone to Prudy's house on the Promenade when my family sat down to dinner, eager to feast on a pot roast with dark gravy and roasted potatoes. I'd no sooner taken a mouthful when I heard a cracking noise overhead, followed by a thundering crash. The next thing I knew I was blinded by a gritty cloud of white dust. My father jumped to his feet and opened all the windows and doors to clear the air.

Stunned and dusty, I looked at the mess before me. The soot-covered ceiling had finally tired out and let go full force onto the dinner table. Most of Mum's fragile dinner plates were in pieces. The rest were chipped. All of the precious blue water goblets were smashed. The pot roast was full of grit.

PAINTING BY PAUL BRAHMS, JR.

Everyone helped clean up the debris in silence, no longer hungry, just depressed. Mum was heartbroken. She sat down at the table and cried and cried. But, spunky as always, she quickly overcame feeling sorry for herself, outwardly anyway. "Can't cry over spilt milk," she said.

From that Sunday on, I had no choice but to set the table with ordinary mix-and-match plates. Plain grape jelly jars and an assortment of colored plates replaced Mum's beautiful blue water goblets and the delicate china that I'd so admired. I decided I really didn't like such fragile things that could break so easily and make my mother cry.

After the ceiling episode, I visited my rich friend Prudy on the Promenade only one more time. I didn't want to be around a rich kid because it made it too hard for me to go home. I thought about her a lot, especially when I felt hungry and the pantry shelves were bare. I'd dream about biting into a huge sugar cookie just like the kind the cook Katy baked all the time. «

OPPORTUNITY DOESN'T KNOCK, IT RINGS.

Your telephone is your most important piece of business equipment. So it pays to buy smart.

We're a division of NYNEX that specializes in selling and installing telephone systems for small, growing companies.

We offer equipment from some of the best names in the business, and we can show you how to turn a telephone system into a more powerful, more cost-effective business tool.

Give us a call today for a free consultation.

1-800-346-9X9X.

THE ANSWER IS NYNEX.

NYNEX

Business Information Systems

© 1988 NYNEX Business Information Systems Co.

THE HOUSE LUCINDA BUILT

It doesn't take an Einstein to recognize that the Portland area has produced its share of stars: Judd Nelson, Linda Lavin, Andrea Martin, Henry Wadsworth Longfellow, Lucinda Yates.

Lucinda who?

Yates is the last name, but Lucinda is the name on the lips of thousands of people across the country. Lucinda's star is lighting the skies from California to Maryland. But this woman is a star of a different sort: Giving to the homeless is her source of light and sparkle.

Yates is a local jewelry designer and the creator of House Pins, a unisex piece of jewelry sweeping the country under the promotional slogan "Buy a home for the homeless." Proceeds from the sale of the pins in Portland alone have generated well over $6000 for the Preble Street Resource Center, the city's main source of assistance for the homeless.

The idea stemmed from Yates' desire to help the homeless of Portland in some way. Initial phone calls to the center proved frustrating. She didn't want to turn in an hour a week helping in the kitchen. She wanted to contribute much more.

She turned to her own resources — the jewelry she designs and sells. She took a visual inventory of her private collection and, voila, there was a pin she had designed in the shape of a house. House Pins was born.

"What better symbol for the homeless," says Yates, "than a house?"

Peter Darvin, president of the board of directors of the center, knew a good idea when he saw one, and gave Lucinda the green light to produce the pins. "Lucinda's artistic ingenuity, zealous energy, and indomitable determination launched the project," he says, "and she is the one who has kept it going."

The pins, which are of different designs, from ranch home to condo, sell for $10, with forty percent of the local proceeds going to the Preble Street Resource Center where the use of the funds is vastly diversified.

"We serve as the entry point for information on resources available to the homeless," Darvin says, "and do a great deal of referral and counseling work. We are also the only center in Southern Maine to offer a breakfast program through which we feed about 120 people each day. Our goal is to let people know how, when, and where they can receive assistance for a variety of needs. The core of Lucinda's contribution is that it is ongoing. I think we should be proud of the fact the project originated in Portland."

The first retail outlet for the pins was Tavecchia's on Exchange Street, whose owner Judy Parker recalls, "I had been selling Lucinda's crystal jewelry in my store for some time. When she brought in the first House Pins and explained what they were all about, my first reaction was that they are extremely attractive, appealing, and an art object fairly priced. To combine these elements as a means of helping people is a brilliant idea."

JOSEPH MUIR

"The pins," says Parker, "really personalize one's contribution to the homeless. You always have the symbol with you, and it's visual, a constant reminder. It keeps this important issue alive and in front of the public."

Other retail outlets rapidly followed: Alberta's Restaurant, Amarylis, The Artisans, Communique, Levinsky's, The Place, Raffles Cafe, The Victory Deli, and Ward Brothers all report brisk sales.

One wearer says, "The pins are a tangible expression of a belief. When you see someone you don't even know wearing one, an instant bonding occurs. You know you are both working for the same result."

The idea gained national attention after Rebecca Knowles, Maine state president of The Women's Council of Realtors, and Maine's 1989 Realtor of the Year, wore her House Pin to a national convention of her group in Florida. Everyone wanted one.

"I think we're on to something very big," Knowles told the startled designer.

Knowles championed the cause within her organization, and soon Yates began receiving calls and letters of inquiry about the pins from all over the country. Orders began pouring in; a group from New York State wanted 4000.

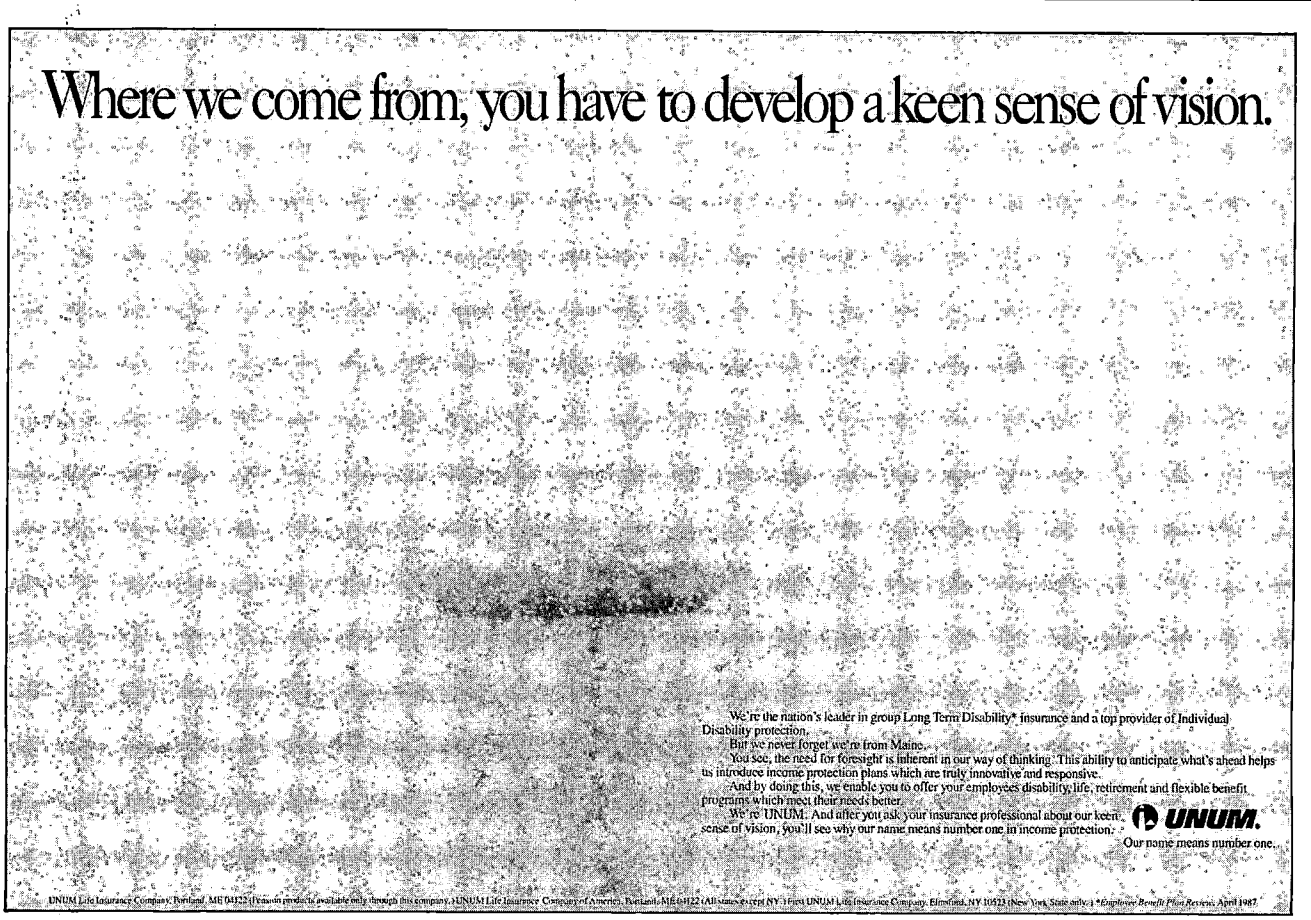
The project, Knowles says, has provided a way for women realtors to gain recognition in their own communities, while becoming instrumental in raising the consciousness level of every citizen about the homeless.

"Nationally," she says, "our council has raised more than $13,000 and that, we feel, is only the beginning. The snowball effect is gaining momentum daily, and I believe the project will have a highly significant impact on the entire country in the very near future."

Yates will attend the National Association of Realtors' convention in Dallas in November as a guest speaker. "That will give me the opportunity to meet many of the women I've been working with across the country," Yates says. "It will also provide the opportunity to generate even more interest in the project."

Groups in each state give the proceeds to whichever need is greatest for the homeless in their area. "It's hard for me to conceive of how far-reaching the project has become," Yates says. "In Maryland,

Where we come from, you have to develop a keen sense of vision.



We're the nation's leader in group Long Term Disability* insurance and a top provider of Individual Disability protection.

But we never forget we're from Maine.

You see, the need for foresight is inherent in our way of thinking. This ability to anticipate what's ahead helps us introduce income protection plans which are truly innovative and responsive.

And by doing this, we enable you to offer your employees disability, life, retirement and flexible benefit programs which meet their needs better.

We're UNUM. And after you ask your insurance professional about our keen sense of vision, you'll see why our name means number one in income protection.

UNUM.

Our name means number one.

UNUM Life Insurance Company, Portland, ME 04122 (Pension products available only through this company.) UNUM Life Insurance Company of America, Portland, ME 04122 (All states except NY.) First UNUM Life Insurance Company, Elmsford, NY 10523 (New York State only.) *Employee Benefit Plan Review*, April 1987

We never forget where we come from.

At UNUM we've always been proud of our Maine heritage. Our success has been built on the values and strengths of our surroundings, our people, and the basic ideals that are inherent in our way of life. Our national ad campaign supports this pride — because where we come from means a lot.

UNUM®

Our name means number one.

UNUM Life Insurance Company, Portland, ME 04122(Pension products available only through this company.) UNUM Life Insurance Company of America, Portland, ME 04122 (All states except N.Y.) First UNUM Life Insurance Company, Elmsford, NY 10523 (New York State only)

for instance, proceeds have gone to send homeless children to summer camps. In New Mexico, I understand they sponsor a house for abused homeless children, where the children are able to live in safety and security. My involvement has expanded my awareness of the different aspects of homelessness. It's not simply street people —it encompasses a wide range of circumstances, people, families.

"The enormity of its success is sometimes overwhelming," Yates says. "I eat, sleep and drink House Pins. It's become more than a full-time job."

Although she sometimes becomes frustrated about not having the time to design her other jewelry pieces, Yates says, "Realizing the extent of the project's impact brings me back into focus. My other jewelry will just have to wait."

What does she see as the ultimate result of her House Pins? "I hope the end result will be that a lot of people will have been positively affected by them," Yates says, "as people were by POW bracelets. Both subjects are national concerns, both generate passion, and allow people to participate in whatever way they can to contribute to resolving the problem."

And if she could fantasize the outmost limits of the project?

"I would like to see every man, woman and child in America wearing a House Pin, and to see homelessness relegated to the history books."

Brett W. Brett

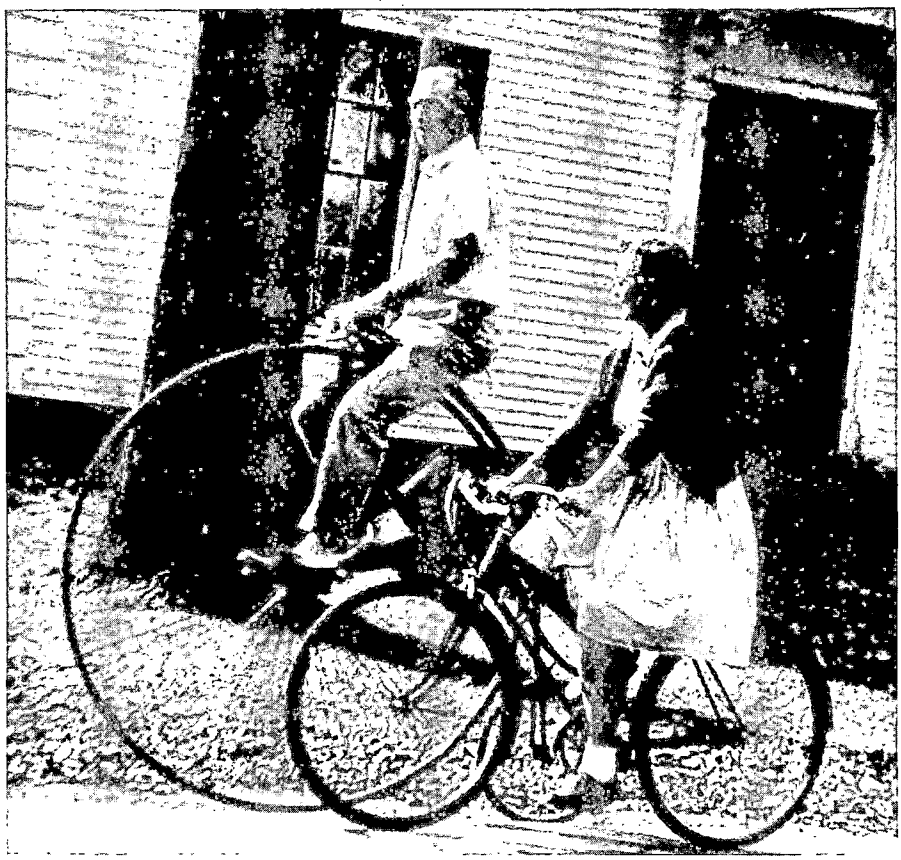
HIGH WHEELING

In 1933 Ernie Knight bought himself a high-wheel bicycle, and he has been riding it ever since. He shows it off in parades for the Old Port Festival, the Yarmouth Clam Festival, Casco Day, and Waterford's Fourth of July.

Knight, now 83, rides for fun. "Every year I try it out at the first parade in the spring. As long as I can still get on, I will ride. One of these days I suppose I will find it has grown too tall for me," he says.

"He's a very graceful rider," says his wife Louise.

High-wheelers, not to be confused with unicycles, have a huge front wheel that covers fifteen feet with each revolution, and a very small wheel in the back. They



were made for only ten years in the early part of the century to provide transportation for those who couldn't afford a horse and didn't like to walk. They were used to get to work, for messenger service, and by doctors making house calls.

"Once you're on," says Knight, "you're an expert. They're not hard to become accustomed to except that if you do need to balance yourself, you can't put your foot on the ground. You're up high and you come down hard."

Getting on is said to be easy: Just step up on the backbone, give a couple of pushes, and throw yourself up. To get off: Jump backwards and land on your feet.

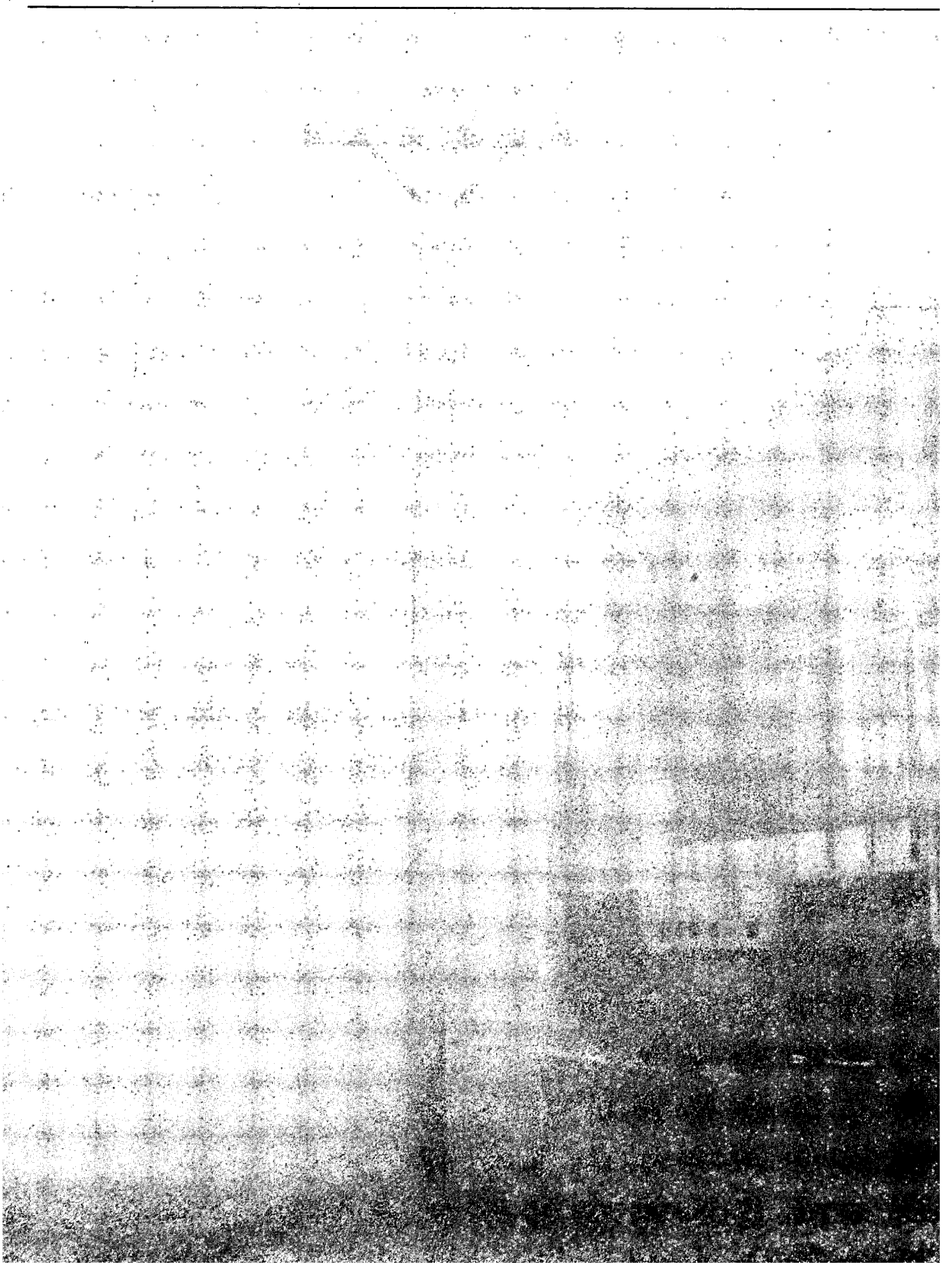
But Knight admits it doesn't always work perfectly. He has taken a header more than once. "When you hit a rock or sand or something, your legs are behind the handlebars so all you can land on is your head and your hands. That's apt to be something of a disaster. Lately I've tried to turn the trick-riding over to the younger people."

Trick-riding was a snap for someone who, at age 55, climbed a 1619-foot television tower to make repairs in the dead of winter. He went up a narrow, exposed ladder, carrying a load of tools. "I did it for

fun," he says. "It was an all-day job, and then I had to walk down."

It was the area's first television tower, and no one wanted to make the repairs to

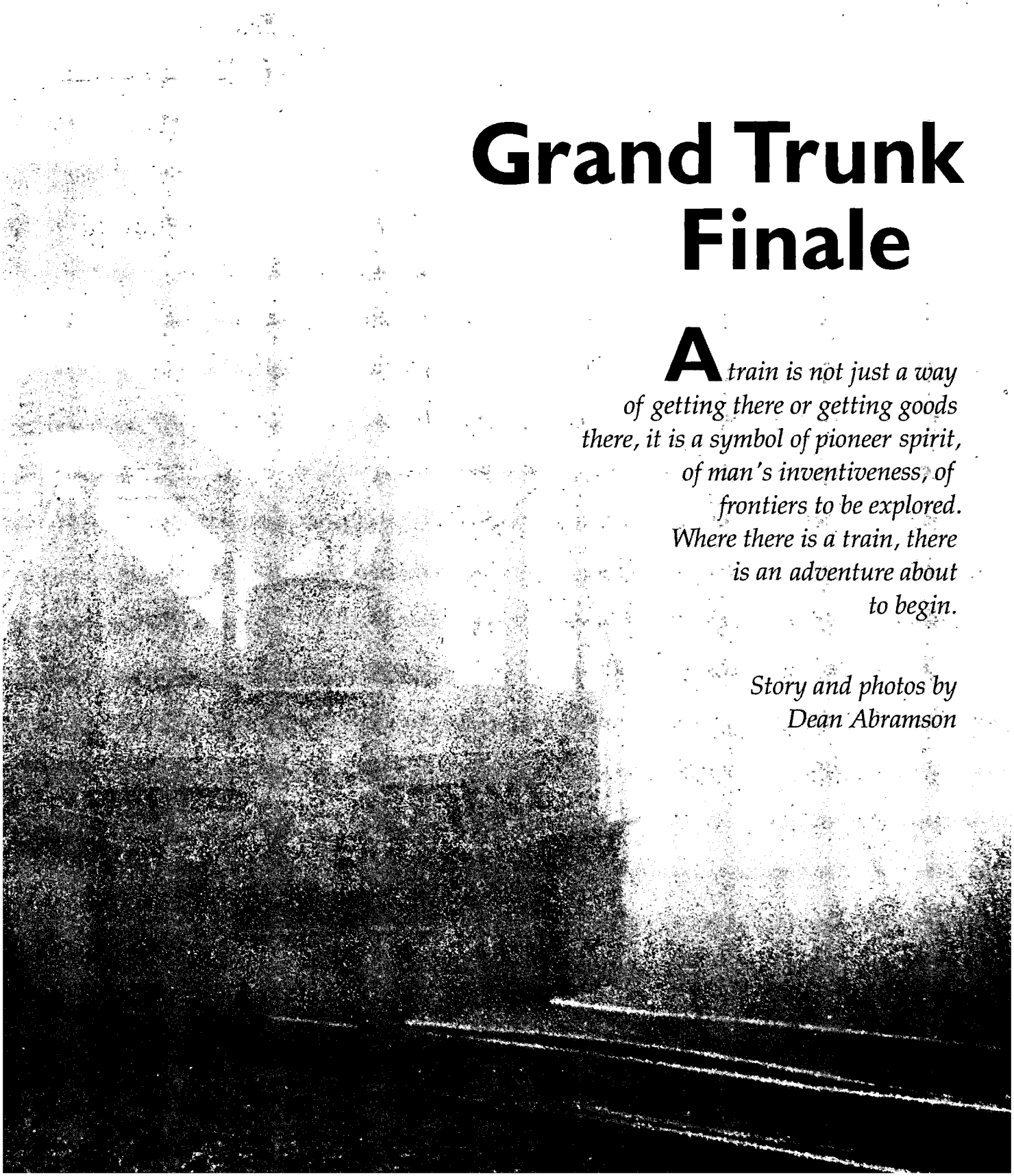
Portland People
continues on page 74

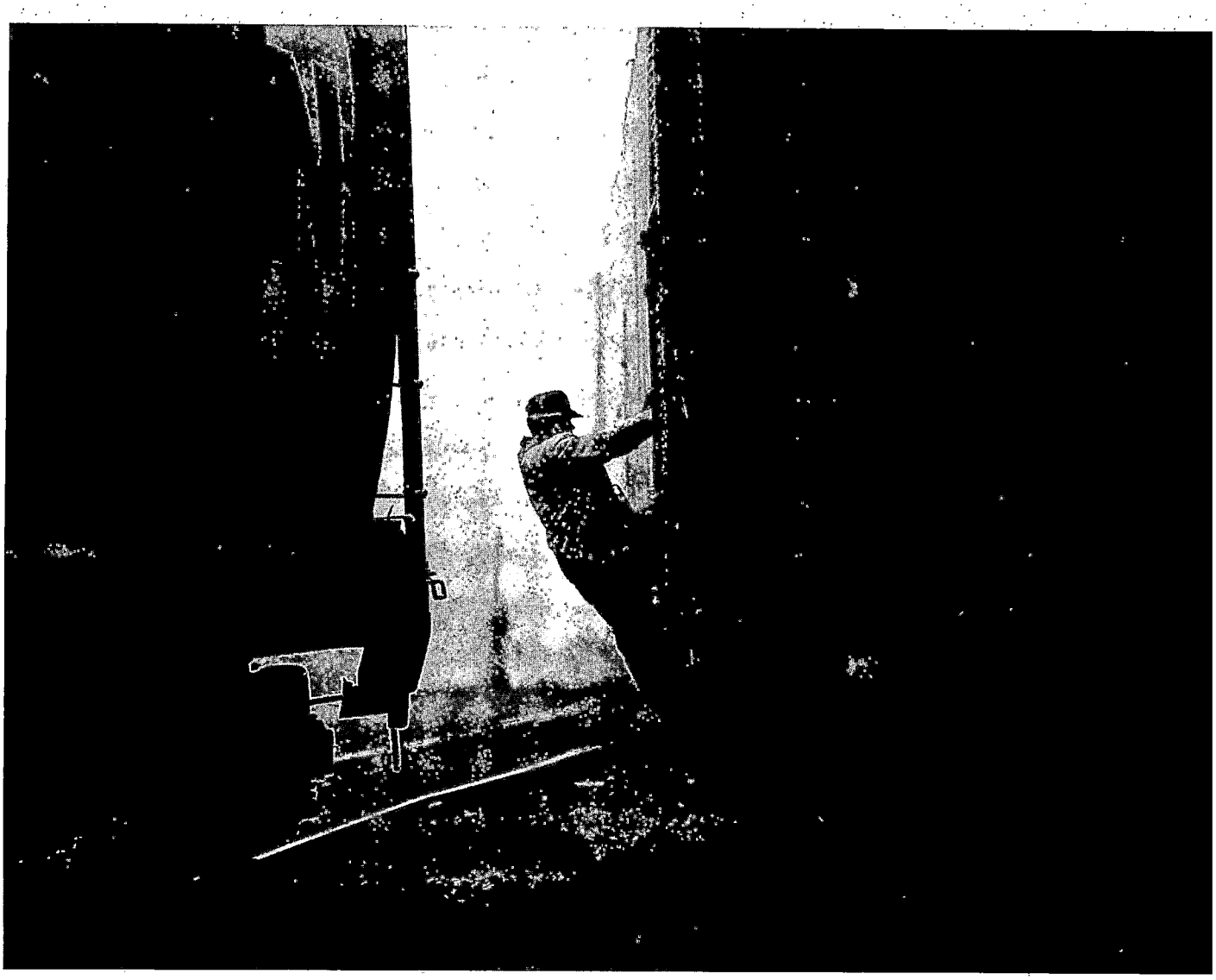


Grand Trunk Finale

A train is not just a way of getting there or getting goods there, it is a symbol of pioneer spirit, of man's inventiveness, of frontiers to be explored. Where there is a train, there is an adventure about to begin.

Story and photos by Dean Abramson





It is a cold, damp, foggy 4:30 a.m. in East Deering yard. Conductor Jack McGee unlocks his caboose andfires up the oil stove. While most of Portland sleeps, McGee makes a pot of fresh coffee, then sits at his desk to consider the list of cars that must be switched around this morning. Out of the darkness two other men emerge. As they briefly enjoy coffee in the now cozy caboose, McGee walks up the track, under the towers of Independent Cement Company, and lets himself into the office. He calls Montreal to get his orders, and another day of railroading on the Grand Trunk's Portland local begins.

It is May 16, 1989. In four more days, the Grand Trunk, serving Portland since the 1850s, will cease to exist. Conductor McGee, with his keen sense of history, has agreed to let me tag along during this final week.

"We have a great relationship with our customers," McGee says proudly, as he explains why it is he has a key to Independent Cement's office. "They like the service we give them, so they let us use their fax machine." With clearance to operate his train, he rejoins his crew.

As railroad yards go, East Deering yard is low-key, a handful of tracks serving industries off Presumpscot Street. Look closely, though, and ghosts of a more glorious past lurk in the fog. An impressive brick roundhouse building, minus the tracks and turntable, is now home to an ambulance company; nearby, the old crew's bunkhouse is an office. "This was once a very busy place," McGee explains. "I can remember when we and Portland Terminal (Maine Central's local switching service) used to handle 100 cars a day." Today his train, number 513, will handle about a dozen cars. The routine is to do the needed local switching, then proceed up the line to Danville Junction, near Auburn, with the outbound cars.

In Danville Junction, cars are turned over to

Brakeman Maynard Thibeau, switching at B & M plant.

Engineer Maynard Rivers in his locomotive cab.

Coffee and donuts with Conductor Jack McGee.

Local freight Number 513 at New Gloucester.

Preparing to couple up with road engines at Lewiston Junction.

the Maine Central Railroad, or added to Grand Trunk train number 393, which runs to Montreal with a few intermediate stops in places like Berlin, New Hampshire, and Island Pond, Vermont.

Engineer Maynard Rivers brings his aging engine to life in a cloud of diesel fumes, and as the first light of day promises to appear, Brakeman Maynard Thibeau lines switches and releases the hand brakes on some of the freight cars. McGee directs by two-way radio; the morning silence is broken as the shuffling process gets underway.

Switching freight cars is sort of like playing with the little dime-store game kids fiddle with — tiny numbered tiles that slide around in a plastic frame. They are all interlocked in a fixed area in which there is one blank space to work with. The object is to get all the tiles into numerical sequence, but to move one tile, you often have to scramble the sequence of all the others. McGee must have been an ace at that game when he was a kid.

Using the limited number of tracks available to them, the crew of train 513 place cars at the sites of the industries that depend on them. They move cars around at a company to make loading or unloading possible, and remove unneeded cars from the premises. Most companies want this finished before their day shifts come to work.

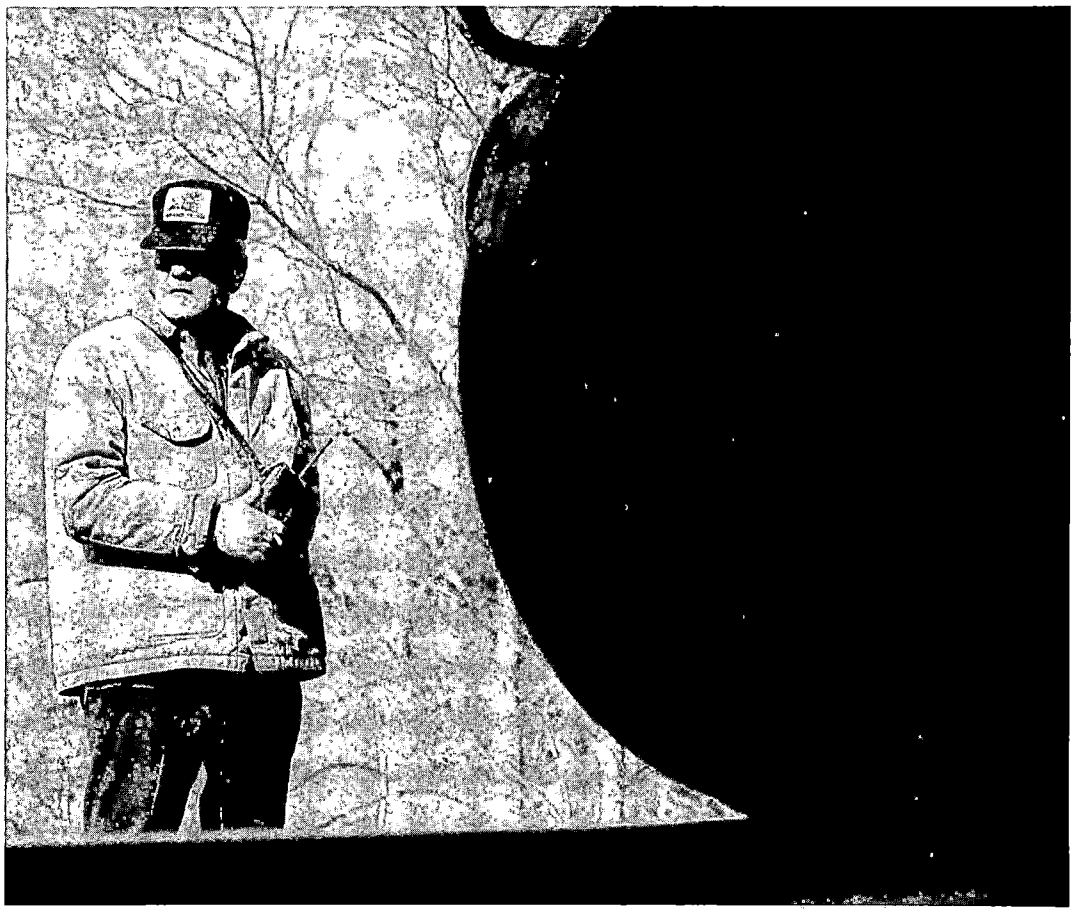
Although McGee explains to me twice exactly how he plans to accomplish today's movements, I remain confused as the engine and cars squeal back and forth, in and out of spur tracks, up and down the yard. Independent Cement, the biggest customer, gets switched first: full covered hopper cars in, empties out. Burnham and Morrill is next: carloads of beans in, empties out; and today, an empty refrigerator car is spotted for loading to California. Mostly, the businesses receive shipments by rail but ship little out that way.

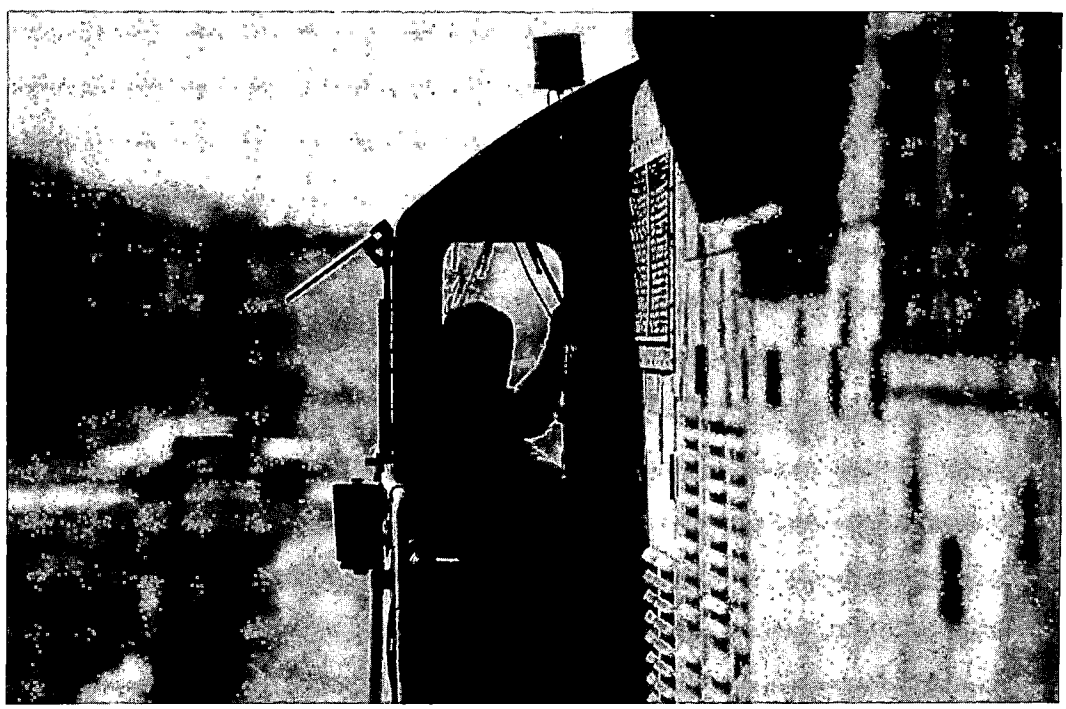
It's easy to get McGee talking about the old days — the days of steam locomotives and kerosene lanterns. "During the Marshall Plan, we had tons and tons of grain leaving here by ship for Europe. Grain elevators stood where BIW is now. We used to make up the passenger trains down there; there was a depot next to the offices on India Street. In winter, that was the coldest place on Earth. It was something about the way the wind used to whip in off the harbor and funnel down between the elevator and the passenger cars."

McGee paints a picture of a robust waterfront served by trains, but not all stories are romantic. "Up there," he points, "was Portland Rendering. We used to get boxcars full of dead horses, stinking, knee-deep in maggots." He remembers a big waterfront fire when they worked all night trying to save as many cars as possible from the blaze. Now the bridge across Back Cove's inlet is gone, and the track on Commercial Street (which connected to Maine Central) has been pulled up.

By 7 a.m. it is time for a coffee break, but first the crew switches the Nissen Bakery warehouse. Maynard Thibeau enters the building and returns to the caboose with packages of donuts and muffins. "Rudy DiPietro started that around 1975," McGee says. "He was a well-known boxer, and he worked here unloading cars of flour. We had ways of making his job easier, so he rewarded us with donuts. After a while it became a tradition." There are more donuts and muffins than we can eat, and there are unopened packages from the day before. "We give those to the track gang," McGee says. "They think they're fresh."

The talk over coffee centers around Emons Holding Company, the Pennsylvania firm which





Thibeau switching at Danville Junction.

A thrill-seeker beats the train at the crossing.

Picking up a boxcar at Yarmouth on the Grand Trunk's final day.

bought the Grand Trunk, and will continue serving Portland as the St. Lawrence & Atlantic Railroad. Rivers and Thibeau have decided to take jobs with the new company; Brakeman Thibeau hopes that Emons will re-train him as an engineer. A man of few words, Thibeau says he could use "a change of menu."

After forty-four years of railroading, McGee has decided to call it quits; he may move to Florida or take a job offered by Independent Cement. But his emotions are mixed: He thinks the beginning of the St. Lawrence & Atlantic will be an exciting time. The Grand Trunk men who stay on will start off with substantial cash bonuses, but will earn less with Emons than they are accustomed to.

As switching resumes, McGee points to some huge grooves next to the track. "We derailed a few cars here last week. The track spread and the cars went on the ground. It's a dangerous job — when you fall under one of these you only fall once. Go slow, go safe, and you go home." Finally, after working Richardson Dana and Nappi Distributors, the switching is done. Rivers backs his engine on to the cut of cars, and the brake hoses are connected. The locomotive, a classic first-generation diesel model GP-9, was built in 1967 by the Electro-Motive Division (EMD) of General Motors. The letters CV on the engine stand for Central Vermont, another subsidiary of Canadian National, which owns Grand Trunk. Most of the cars on today's trains carry the label CN although the caboose reads GT.

Number 513 is ready to go. McGee phones the agent at its Danville Junction destination and learns there has been a derailment; the local from Portland will not be able to enter the yard. The crew knocks off, knowing the next day will be as long as this one has been short.

I catch up with McGee and his crew at Danville Junction on another day. They are at it again: They pick up cars from Maine Central's interchange track, some to go back to Portland, some to

McGee makes his last run back to Portland.

go out on the freight to Montreal. They arrange cars which were brought from various locations by the Grand Trunk local out of South Paris. They leave cars for the Maine Central. They make up train Number 393 to Montreal, blocking like-destined cars together for easy set-off en route, before traveling up-track to Lewiston Junction, to get the engine for Number 393.

Until last fall, when management decided to terminate freight from Montreal at Danville Junction, these big red Canadian National engines came down the line as far as Portland. For a time, the engines were left parked, idling all night at the Junction, but the noise apparently maddened a local resident who started shooting out the engine windows with a rifle. Since then the engines have been idling at the more remote Lewiston Junction.

I ride with McGee's crew to get the road engines. On the way back to Danville Junction, an automobile ignores a crossing signal and beats the train across the track. "That was nothing," McGee says. "Down in Falmouth they cut it really close a lot, and I'm talking about station wagons full of kids. And gasoline trucks."

***

May 19, 1989. The last day of the Grand Trunk is much like any other. Switching the yard, coffee and donuts, a 6:30 a.m. start for Danville Junction. An empty boxcar is picked up at a lumber company in Yarmouth. A dump truck towing a flatbed trailer ignores the closed crossing gate on Main Street, and is momentarily snagged on it while Rivers yanks on the engine's horn. An old off-duty railroad buddy rides with McGee in the caboose. The crew is quieter than usual. A photographer chases the train by car. Returning to East Deering yard, McGee swings down from his caboose for the last time. Without fanfare, an era of Portland railroading comes to an end. «

In today's Wall Street Journal you get all the business news you need quickly and easily.

Only $34 for 13 weeks.

In today's fast-paced business world, there's no better publication to have on your side than today's Wall Street Journal.

Every business day, The Journal gives you news, information and insights you need to make the right moves. Not just for your company, but for yourself as well.

The Journal's first section gives you the day's corporate and financial news from the U.S. and abroad. The second section, Marketplace, focuses on the strategies companies are using to stay competitive in today's business environment. It offers daily coverage of marketing and advertising, law, technology and small business. The third section, Money & Investing, gives you an in-depth look at the day's financial markets, with personal and professional strategies for getting ahead.

And from front to back, today's Journal is organized to save you time. . .to make it easy for you to find what interests and affects you most.

Face it: it's your life, your career, your future. Isn't it smarter to give yourself The Wall Street Journal advantage? To subscribe, send in the coupon now.

THE WALL STREET JOURNAL.
Greater Portland Magazine
142 Free Street
Portland, ME 04101
1CGPR/35TY

- ☐ Send me 13 weeks of The Journal for $34.
- ☐ I prefer six months (26 weeks) for $65.
- ☐ Payment enclosed *(payable to The Wall Street Journal).*
- ☐ Bill me.
- ☐ Charge my: ☐ American Express ☐ Diners Club ☐ MC ☐ VISA

CARD# EXPIRES

SIGNATURE

NAME *(please print)*

ADDRESS SUITE/APT.

CITY

STATE ZIP

1CGPR/35TY

Limited time offer– good in the continental U.S. only.

VISION 2000

EDUCATION FOR THE FUTURE

Lisa Derman
Illustrations by Chris Van Dusen

When asked to predict the future of education, Bob Woodbury sighs. "We really don't know," says the chancellor of the University of Maine system. "If in 1960 you had asked what would happen in higher education by 1975, no one would have been able to predict the impact of the civil rights revolution, the women's movement, the computer, the arrival of older and nontraditional students, and the Vietnam War."

Although precise prediction remains elusive, we do know that education must change to meet the needs of a changing society. And we can extrapolate from today's trends to guess at the broad outlines of our society – and the educational needs it will generate – a decade hence.

One of the major changes is already familiar to us all: the knowledge explosion. Whereas 100 years ago it was reasonable to expect that a high-school graduate would be broadly educated, says Eve Bither, commissioner of Maine's Department of Educational and Cultural Services (DECS), "Today, the total sum of knowledge is doubling so frequently that schools can't transmit even a significant fraction of it to their students."

To accommodate the knowledge explosion, says Robert Shafto of the Maine Center for Educational Services, a private, nonprofit organization that stimulates

school improvement activities in Maine, "schools will have to look a lot less like shoe factories and more like computer software factories." In the past, he explains, schools have been set up according to the "fill-em-up model," in which teachers pour knowledge into students' heads.

"I hope that will change radically," he says. "Today you can't operate with a fixed body of knowledge. Change is the only constant in any given subject. Nobody can learn it all." Instead, he says, schools should not only impart information, but teach students how to acquire knowledge on their own, and how to be active learners.

"We're floating in a sea of information. If you go to buy a car, you're overwhelmed by the choices. The challenge will be to educate people so they know how to construct meaning from many disparate sources of information."

Accomplishing these changes will require a different organization for schools, maintains Eve Bither. "We've seen dramatic changes in the elementary schools in the last ten years, and in many middle schools you'll see a different style of education: teachers who work in teams, and who recognize students' individual styles of learning," she says. "That kind of change has to happen in the high schools as well."

Education specialists are hard at work to effect changes in the system. Maine is one of five states with a state-directed Restructuring Schools project. The project is currently funding ten schools engaged in restructuring: developing site-based management, increased autonomy for principals and teachers, and using teachers and administrators as researchers and informed consumers of educational research. They are also looking into changing the traditional high-school schedule of seven short class periods a day, creating in its place a schedule that's more open to flexibility and change.

The Commission on Maine's Common Core of Learning is soliciting information and opinions about the knowledge, skills, and values a high-school graduate should have in preparation for the 21st century. Once there is agreement on these common principles, the DECS will follow up with strategies and activities to enable local districts to translate the recommendations into actual curricula.

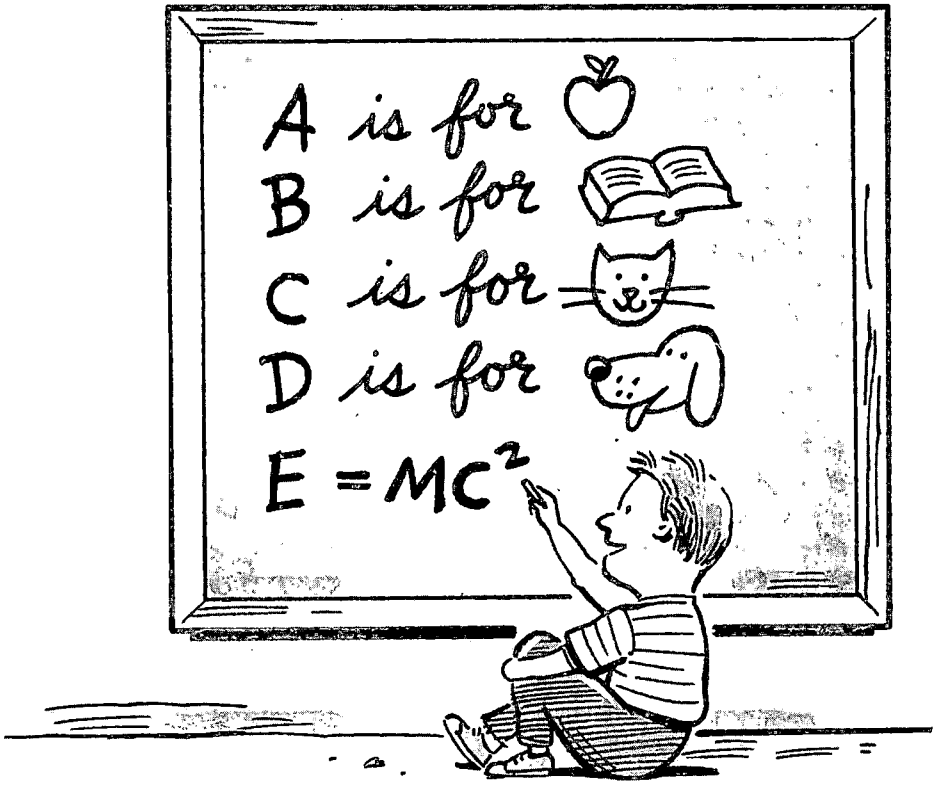
Reaching the overall goal of providing a more personalized and individualized educational program for every student may mean reducing tracking, so that students of various abilities will be mixed together in classes.

It may also mean paying more attention to what Dorothy Moore, dean of the College of Education at the University of Southern Maine, calls "the kids in the middle" – the average learners who have too often been ignored because they haven't demanded as much attention as slow learners, disabled children, those with behavior problems, or the particularly gifted. "We need to refocus, to engage and motivate all learners," says Moore. "They're capable of doing much more" than they're currently being challenged to do.

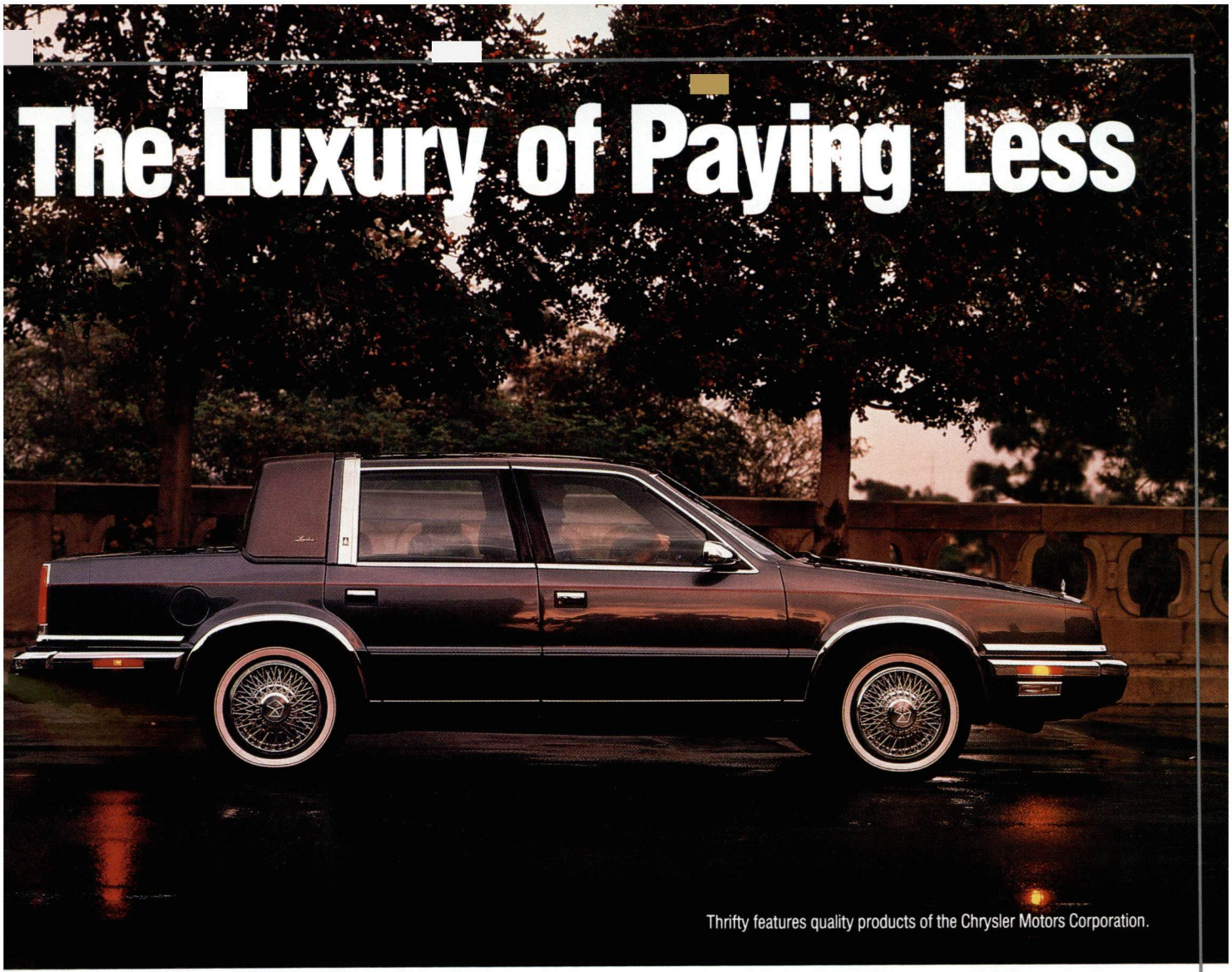
Another area she finds lacking is preschool education. "Young children's minds are much more capable than we've ever believed," she says. "We can do some education, maybe in an informal setting, to arouse their curiosity, increase their attention span, and begin the formation of learning habits."

Students at all levels will be using more technology such as computers, satellite transmission, and interactive video disks. This fall, interactive television will be used for the first time in selected Maine secondary schools. With this technology, a master teacher in one location can teach a class to students in several scattered locations. Students can watch the lesson on TV, and ask or answer questions via a special telephone line, then work through the lesson with a teacher in their own school system.

Although it's not the be-all and end-all, says Dorothy Moore, interactive TV will be particularly useful in providing advanced upper-level courses to students in small, remote towns whose school dis-



"YOUNG CHILDREN'S MINDS ARE MUCH MORE CAPABLE THAN WE'VE EVER BELIEVED"



With a Rental Car From Thrifty

For business, a special evening out or just to add a touch of class to your weekend, treat yourself to a luxury car from Thrifty.

In fact, Thrifty offers a full fleet of quality cars to help you make the most of any occasion. And at special Thrifty rates that won't stretch your budget.

Portland
100 yards from
Jetport Baggage Claim
772-4628

Bangor
In-terminal
942-6400

For worldwide reservations call 1-800-FOR-CARS (1-800-367-2277).

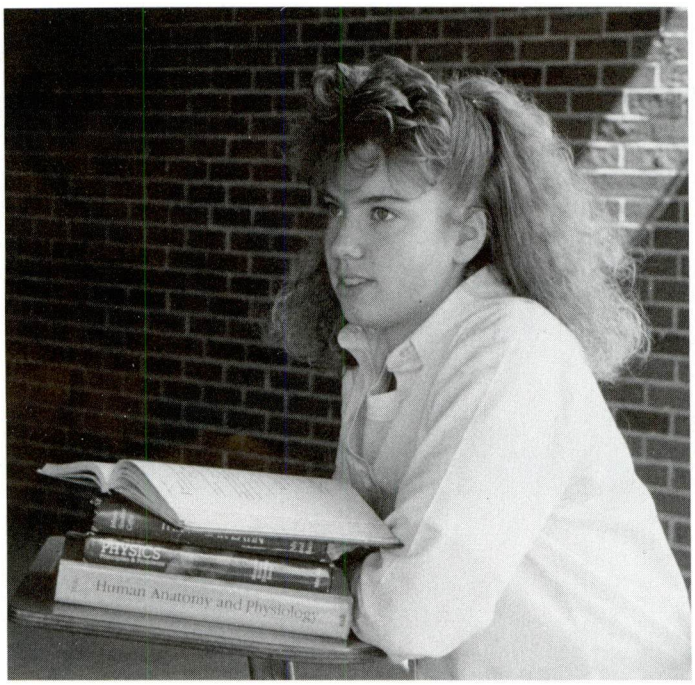
Thrifty® Car Rental

PhilipSnowAssociates
ARCHITECTS◆ENGINEERS◆PLANNERS
597 MAIN ST. • SOUTH PORTLAND, ME 04106 • 207-775-0436

Design services include:

Feasibility Studies
Site Planning
Interior design
Representing client through government approval process

42 Years of Professional Design Services in Southern Maine
Bob Snow, R.A.



Don't just dream about your future
Take charge of it

CATHERINE McAULEY HIGH SCHOOL

Kathleen Curran, student ambassador for McAuley, enjoyed history, basketball and "having fun with my friends." She was a National Honor Society scholar, vice-president of S.A.D.D., a member of the Key Club, played basketball and was the 1988 recipient of the Coach's Award. Kathleen has received a Certificate of Honor for Algebra/Trig and an Academic Achievement Certificate from the University of Maine. Last spring she successfully fulfilled her Senior Service Week requirement by volunteering as a teacher's aide at the Sweetser Children's Home. This fall Kathleen begins her Business Administration major at Stonehill College.

Give yourself the McAuley Advantage

631 Stevens Ave., Portland 04103 • 797-3802

tricts might not be able to offer such courses on their own.

Because the number of families with school-age children will decline by the year 2000, schools face an ever-greater challenge in engaging the interest and support of the community. Increasingly, schools are reaching out to inform and involve the community at large, whether through newsletters or volunteer programs in which active retired people can teach classes. People who have experience in other fields, says Dorothy Moore, "can teach a mean class."

In fact, USM's College of Education now has two programs designed to help people switch from other careers to teaching. Applicants have included lawyers, bankers, a chef, a munitions specialist, businesspeople, chemists, biologists, and an Air Force pilot. These people, says Moore, "bring to the classroom the wis-

In the 21st Century:

- *Preschool education will flourish.*
- *Schools will resemble computer software factories.*
- *The average learner will gain the attention of educators.*
- *High schools will recognize individual learning styles.*
- *Community support will dwindle; business will fill the gap.*
- *A new pool of teachers will be created by career switching.*
- *There will be increased focus on lifelong learning.*

dom and experience they've gained in their careers." The graduates of these special programs may help to fill the predicted teacher shortages, particularly in science, math, and special education at the secondary level.

Programs for people who are switching careers will become more and more common. Ninety percent of the people who will be working in the year 2000 are already in the work force today, yet 50% of the jobs will change. Seventy percent of the new jobs will require more than a high-school education. As a result, most people will change jobs four or five times. Adults as well as schoolchildren will need to develop and maintain active learning skills, and we will need an increased focus on lifelong learning.

Moore predicts increased demand for classes by older learners who want to switch careers or jobs, or who simply want to take classes for their own edification and enjoyment. Some of them will take courses at home, via television, while others will mix with traditional college students in the classroom.

The move toward lifelong learning will also attempt to encompass the many adults who either dropped out of high school or who slipped by without acquiring solid basic skills. In Maine, 240,000 adults lack high-school degrees or equivalents, and 110,000 read below a fifth-grade level.

The business community is now joining forces with the DECS to help rectify this situation. Key Bank has made a five-year commitment to help the state promote its GED (high-school equivalency) and Adult Basic Education programs, and has offered space in a number of its branches for classes. In the six months since the promotions started, enrollment has increased dramatically.

In addition, at least twenty-five Maine businesses are offering their employees GED and Adult Basic Education programs. Some, notably Hussey Seating in North Berwick, even give their employees paid time off for classes.

With the world changing as fast as it is, there's an awful lot for all of us to learn. "It's ever more obvious that we're living in a world where problems are global and the economy is internationalized," says Bob Woodbury. "That realization means major changes for our society, and it should have a major impact on how we think about education. That means more than just language study. It includes business education and world history – a chance to learn about the majority of the world that's nonwestern, poor, and nonwhite."

In addition, he says, "I think somehow we're going to have to pay more attention to issues of ethics, values, ideas, and community. I don't mean teaching morality, but building a consciousness of values and a sense of interdependence."

Maine's small size and tightly knit communities will be assets in building that sense – and in improving education in general.

"For a while, we were seduced by the idea that large educational units were better," says Woodbury. "But now we've found that most education occurs in more personal ways."

Accomplishing Maine's ambitious educational goals won't be easy, admits Eve Bither. "It will require enormous energy from everyone: teachers, administrators, school boards, students, parents, and the community at large." However, she says, "There's a very clear recognition by all of us that all these changes will have to come about within the next ten years if we are to survive." «

STUDENTS CAN WATCH THE LESSON ON TV AND ASK OR ANSWER QUESTIONS VIA A SPECIAL TELEPHONE LINE

AROUND & ABOUT TOWN

New Wave

After many happy years using a capital "C" and its shadow as a logo, the Chamber of Commerce of the Greater Portland Region went in search of modernity. The Chamber staged a competition among graphic-design students at the Portland School of Art, specifying as criteria that the logo must represent the regional and community chambers, and be: simple; of contemporary design; designed to last into the twenty-first century; easy to reproduce; designed to use on stationery, etc.; strong enough graphically to be used alone; and effectively reproducible in black ink (in order to cut printing costs). And the winner is:

CHAMBER OF COMMERCE
OF THE GREATER PORTLAND REGION

The designer, David Puelle, 28, is a senior graphic-design major at PSA. A native of Westfield, Massachusetts, he came to Maine ten years ago. After earning his degree in zoology at the University of Maine, Orono, he decided he was "more artist than scientist," and began a second time around — at the art school.

He explains his design this way: Six small arrows move in a unified direction symbolizing the six community chambers and their common efforts through the regional chamber. The smaller arrows describe a larger shape with these multiple readings: 1) the overall logo is seen as a stylized "C" standing for chamber; 2) the "C" is read as an arrow, a positive symbol of direction and movement; and 3) the arrow is read as a cube, a six-sided volume which is both stable (in its geometric simplicity) and dynamic (in its position on edge and in space).

Leaf Peepers

Since man began to concoct stories to explain what was not fully understood, Jack Frost with paintbrush has been given credit for the many-hued autumn leaves that bring busloads of leaf peepers to Maine. In a small volume published in the late 1930s entitled *Trees Every Child Should Know*, realism took over.

The colors red, yellow, purple, and whatever others nature may desire, represent the ripening of the leaf in the same way that fruit ripens with increasing brilliance of color. According to this little book, each leaf is nurse to a bud. A portion of all the food nourishing the tree stops to feed the bud in late summer, thus providing for the future welfare of all buds. In this chain, when the worn-out leaf has been drained of all of its pulp, changing color along the way, the tree lets go of the leaf, creating a mess on the ground. So much for Jack Frost.

■

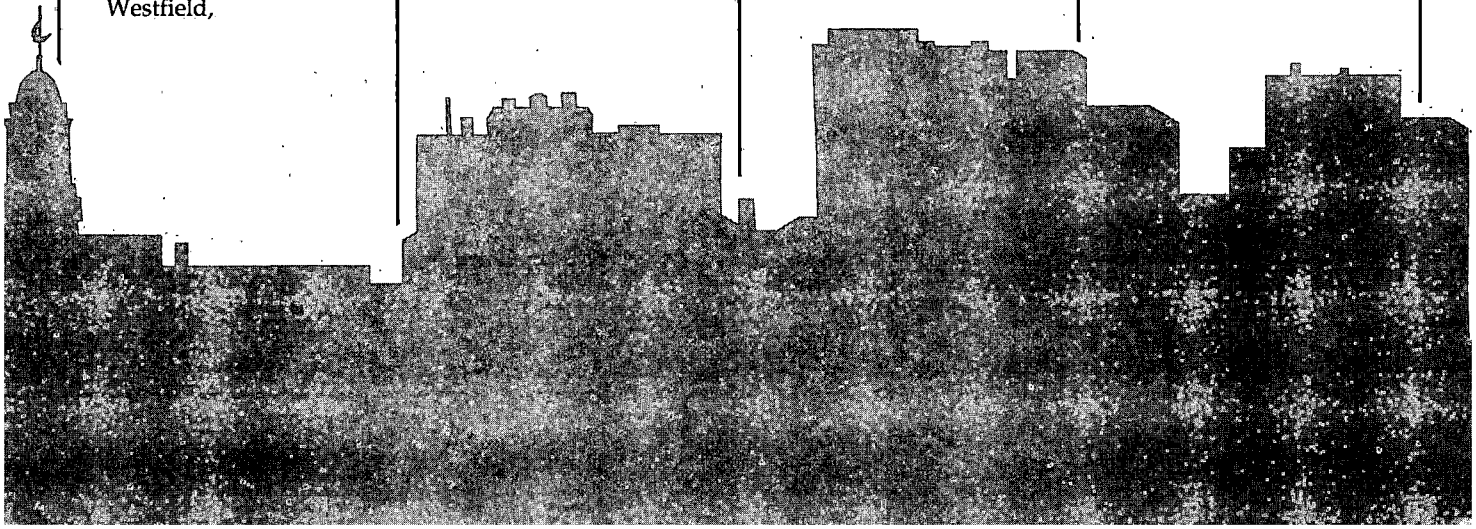
Homework

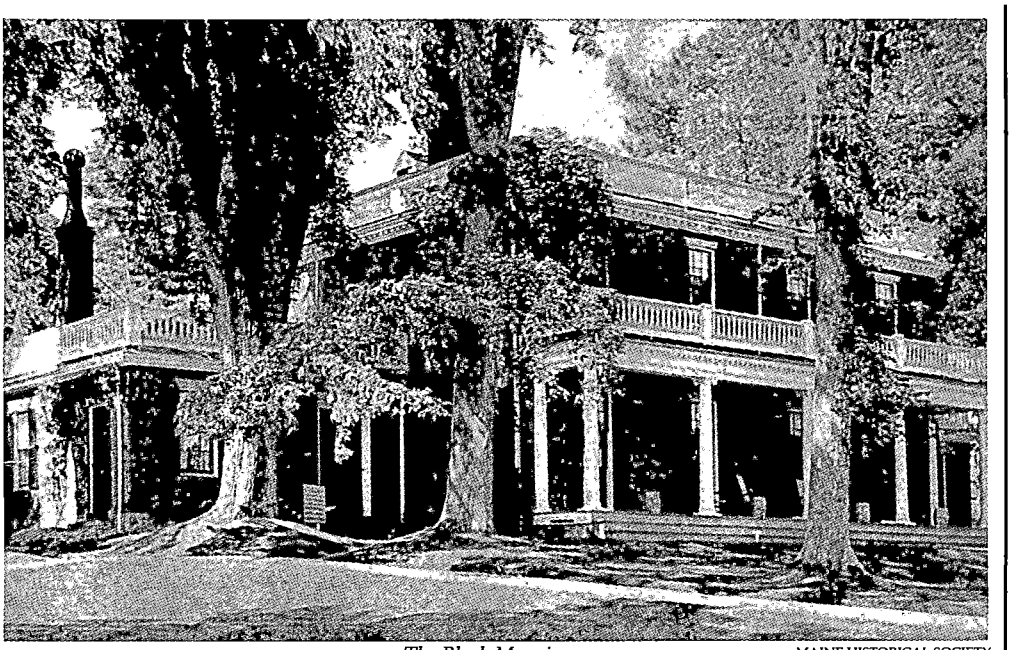
A third-grader named Dusty from Mulberry, Arkansas, took the easy way out and wrote to the Visitor Information Center for help with his homework. "I'm not trying to be rude," he wrote, "but would you send me a picture of the Black Mansion and some interesting information?" That was Dusty's *first* question.

Two hours of research later, in the Portland Room of the Portland Public Library, with the assistance of dozens of books and a knowledgeable librarian, *GP* can give Dusty the answer to almost *all* of his questions:

The Black Mansion in Ellsworth was constructed over the course of three years of modified Georgian brick brought by sea from Philadelphia.

What caused the Aroostock War?
The 1838 Aroostock War was caused by a boundary dispute between Maine and New Brunswick.
The only





The Black Mansion MAINE HISTORICAL SOCIETY

■

casualty was a cow, killed by the random shot of a nervous guard.

What was Maine's first industry?
Maine's first industry was fishing. Between 1820 and 1826, Maine produced one-fifth of the total tonnage in the entire country.

What is the legend of The Wedding Cake House?
It is said that The Wedding Cake House near Kennebunk was built as a belated wedding cake for a bride whose sea-captain husband had to sail with the tide. The story, probably apocryphal, says the husband spent his spare time at sea carving all the gingerbread decorations.

To what state did Maine belong before it joined the Union? What is Maine's largest island? Who is your governor? I would like to know the population of your state.
Maine belonged to Massachusetts before it joined the union. Mount Desert is the largest island, with 108 square miles. John McKernan is our governor. The population (1980 census) is 1,123,560.

In what way was Maine involved in the Missouri Compromise?
Maine got into the union by the skin of its teeth. In order to admit Maine, Congress had to agree that Missouri could have slavery.

In future, Dusty, get a good librarian on your side.

■

Does Life Reflect Advertising?

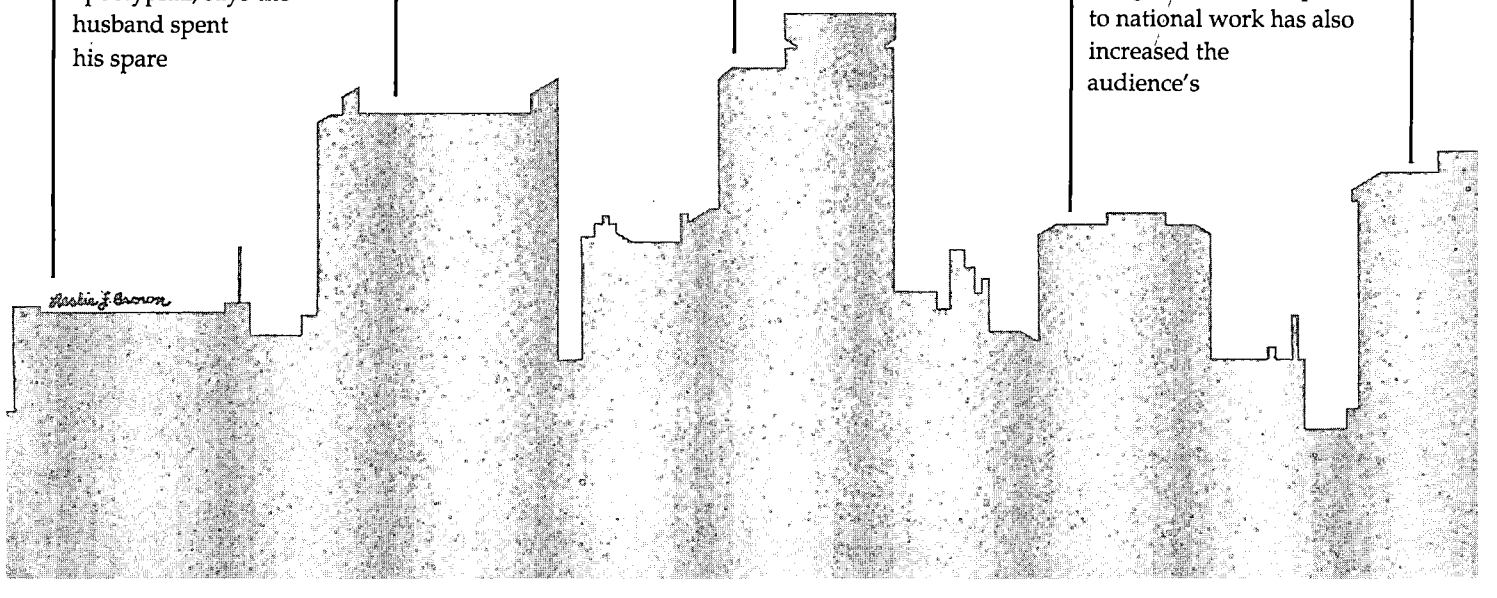
The annual Broderson awards presented an opportunity for Writer Lisa Derman to examine the evolution of Maine's advertising industry, and to consider what that evolution tells us about ourselves. Here are some of her findings:

"Fifteen years ago, we couldn't have had advertising awards," says Body & Co.'s Jan Heavey. "There were only a couple of agencies in town, and most major accounts were serviced by Boston agencies."

Eleven years ago, the first Broderson call for entries barely scraped together the needed 200 entries, many by out-of-state agencies for Maine clients. In 1989 there were 855 entries, the majority from local firms.

Ad budgets have grown, too. Best of Show winners in the first four years were all radio ads, relatively cheap and easy to produce. TV ads won Best of Show twice in the last three years; this year in addition to Best of Show, they took five firsts, four seconds, and 17 merit awards. Radio took only one second and four merit awards.

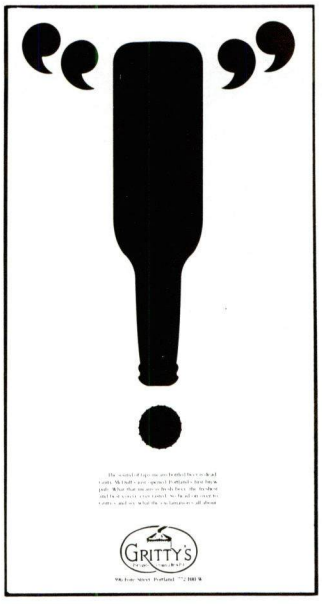
TV ads have wrought other changes. They compete in a national marketplace for audience attention, so local ads have to be good enough to compete with the corporate giants, at a fraction of the budget. Constant exposure to national work has also increased the audience's



sophistication. "People are bombarded with thousands of messages every day," says George Hughes of Holt, Hughes and Stamell. "Americans used to simply believe the ad message; now they are indoctrinated with distrust."

Some ads try to capture attention by reflecting the current values of their target audience. "In the '60s, social consciousness was important," says Melissa Mirarchi, formerly of Body & Co., now a freelance copywriter. "We saw a lot of dogs and water. Now, babies are used to advertise everything from lawn mowers to tires."

Other ads, notably Body & Co.'s award-winning Maine State Lottery commercials, use real people, not actors, to reach out to the audience. The real-people technique is



The highest award in the category (newspaper, b/w, 1/2 page or larger) was won by this ad created for Gritty McDuff's by Richard Tedford and Peter Stock, principals in Forum Advertising, Portland.

"an attempt to say, I know what your life is like, and it's not the glamorous life you see on TV," says Ken Krauss.

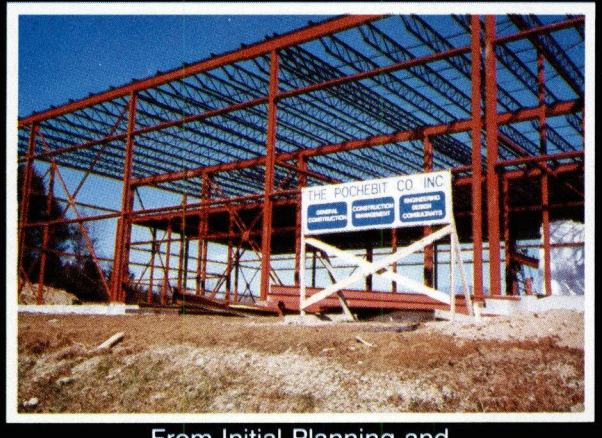
"Fear is a great motivator," says David Swardlick of Londy Swardlick Mackey. "We're finished with the greed of the Me Decade, and now we're into fear." Unsettling, stressful ads such as AT & T's ads and Londy Swardlick Mackey's current Blue Cross/Blue Shield campaign, says Swardlick, "echo a national feeling of stress."

Except for an underrepresentation of minorities, the Portland area is a demographic microcosm of the nation as a whole. Because of that fact, and because it's an "isolated media market," Portland is a test market for new products.

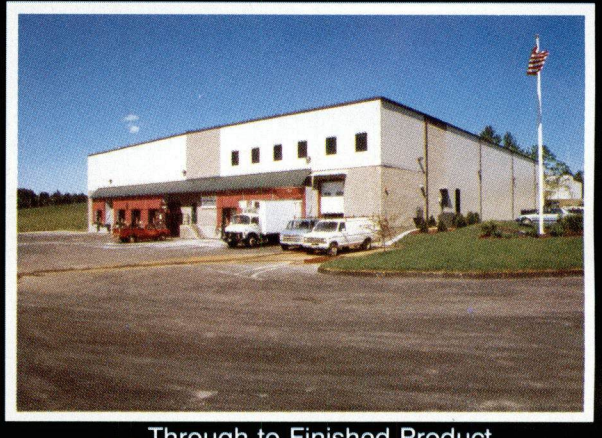
The last year has seen advertising agencies changing names and ownership, several small new agencies cropping up, and clients shifting agencies. In the words of Lee Baer, founder of The New England Group, which is currently at USM's Small Business Development Center, "There's a ferment in the industry."

"The creative people in agencies are embarrassed that advertising has gotten a bad name," says Hughes. "They don't want to be seen as snake-oil salesmen; they want to be truthful and moral." The new trend, he says, will be what he calls "advertising with a soul.

"The American public is tired of hearing messages



From Initial Planning and Construction Start . . .



. . . Through to Finished Product.

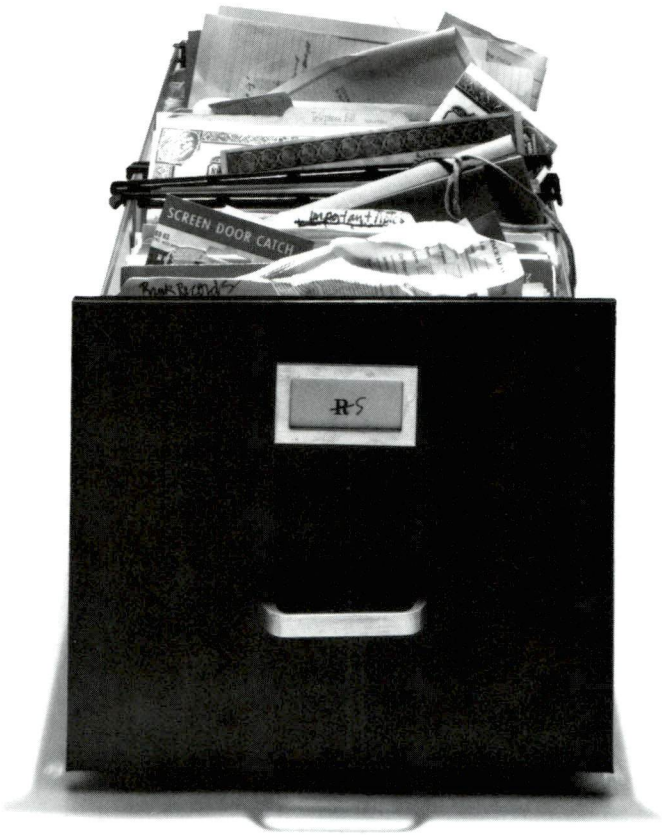
THE POCHEBIT CO., INC.

GENERAL CONSTRUCTION | CONSTRUCTION MANAGEMENT | ENGINEERING DESIGN CONSULTING

797-3369

844 Stevens Ave., Portland, Me. 04103
(207) 797-3369

Call the secret service.



In the day-to-day crush of running a business or practice, sometimes the demands of filing must take second place to the requirements of customers, clients or patients

At the Confidential Companies, we specialize in turning less-than-organized files into highly ordered information systems. Quickly. Confidentially. Economically.

We do it using state-of-the-art records management techniques like computerized indexing. And a constantly updated listing of retention requirements for complete records control.

Then, at the Confidential Records Center, we'll give your files a secure, fireproof, accessible home.

And at Confidential Destruction, we'll permanently get rid of records, computer disks, or defective products -- anything that's too important to just throw away.

If that sounds like the right thing for your organization, don't file this number; call it: (207) 772-4523.

sh-h-h-h...
THE
CONFIDENTIAL
COMPANIES

Confidential Destruction • Confidential Microfilm • Confidential Records Center • ***Maine's best kept secrets.***

that say: This product is great," Hughes says, "so they're more receptive — to a point — to hearing political and lifestyle messages, beneficial information about caring for children, preserving the environment, and reducing chemical use. The advertising community should be working harder to use ads for the betterment of society."

■

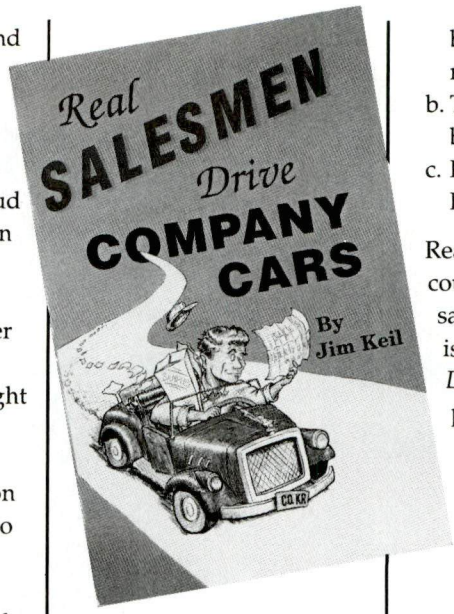
Real Salesmen Have a Sense of Humor

If you are not a salesman, you might pass by *Real Salesmen Drive Company Cars* in the bookstore. That would be a mistake because it is full of chuckles, and besides, as Author Jim Keil points out, most everyone seems to be selling something at one time or another: Adam, for instance, or Thomas Alva Edison, or Marco Polo.

Keil, who is general sales manager for Blue Rock Industries, covers it all, from Tips for the First Interview ("Visit a tanning parlor and tan your left arm only to show road experience") through the closing Salesman's Prayer which asks for a lot of help, including: "May the Hertz lemon be given to the customer just before you, May the tiny handle on your zipper never come off in your hand, May the flashing light on the turnpike be a Christmas decoration...."

In between is information on such subjects as what to expect at hotels: "It was once proven that two average hotel towels could be mailed in the same business envelope with one first-class stamp. Blankets are reserved for royalty, and cockroaches in some motels are pets of the owners, left in your room for warmth and companionship. Whatever you do, you should not expect to open your curtains to a view of the city. All views of the city are now either apartments or condominiums."

Or how to use a hot-air hand dryer:



1. Moisten hands
2. Wash with soap and water (if dispenser is not empty)
3. Turn nozzle upward
4. Rub hands briskly under nozzle
5. Dry hands on pants.

Keil ends with a sales aptitude exam which includes such questions as:

What should you do when a prospect loses consciousness during one of your longest pitches?

a. Check his pulse. If weak, and his lips are blue, begin artificial respiration.
b. Try a trial close on him before summoning help.
c. Forge his signature on a P.O. and call for help.

Reading this little book could brighten your next sales pitch. The last laugh is that *Real Salesmen Drive Company Cars* is published by Smilin' Ed Press, Naples, ME.

■

A Question of Semantics

The Waynflete School publishes a magazine called *The Waynflete Quarterly* which may be the only quarterly extant that is published only three times a year on purpose, not because of failure to meet deadlines. Nevertheless, the idea to rename it *The Waynflete Thirdly* has been rejected.

■

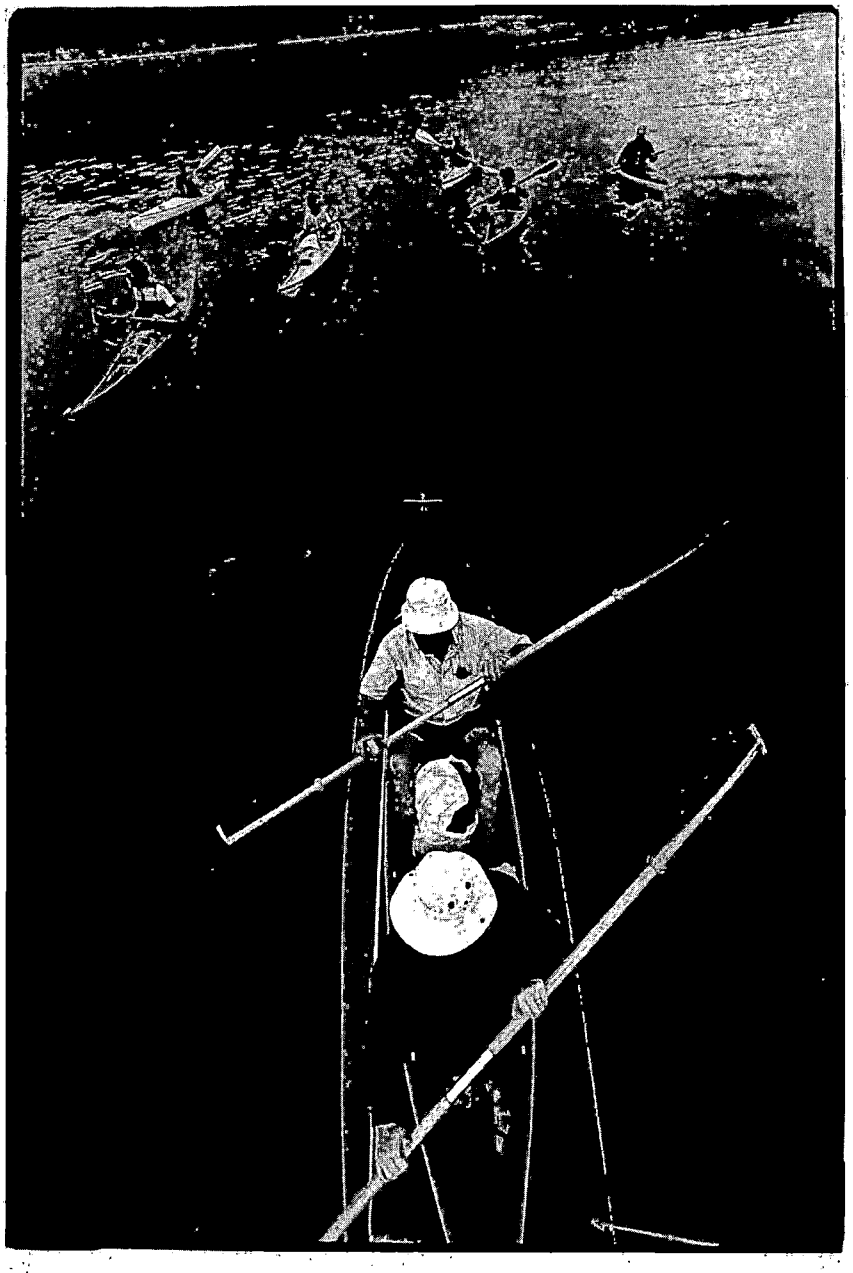
HARDENBROOK
A COLLECTION OF DISTINCTIVE FURNISHINGS AND ACCESSORIES FOR THE HOME AND GARDEN
A blend between the old and the new with an emphasis on Artists designing for the home

Armoires
Chests & Tables
Painted Wicker
Hand Loomed Rugs
Marbelized Flower Pots
Sculpted Tables

NEW IN THE OLD PORT

We would like to extend this invitation to you to experience our fresh approach to contemporary decorating.

THE CORNER OF MILK AND SILVER STREETS • ACROSS FROM THE REGENCY HOTEL
PORTLAND •207- 773-4409

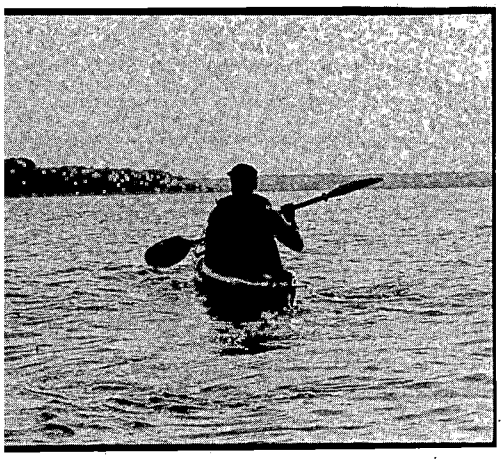


Paddling and Gunk-Holing on Casco Bay

A.J. Artman
Photos by Gary Guisinger

Every Thursday evening about 5:30, Jeff Westock arrives at East End Beach, just off the Eastern Promenade, with two or three kayaks strapped atop his little day-glo-orange car. He unloads his gear and awaits his band of fellow paddlers.

The group formed early in the summer when Westock, department manager of watersports at Tommy's Hardware on Munjoy Hill, sent out a letter announcing the Thursday-night gathering to several folks who had expressed a keen interest in kayaking. He passed the word along to his more enthusiastic paddling customers, and placed a number of community announcements in local papers. Hence: Thursday night at East End became the night of the kayakers.



Most of us are experienced paddlers, joining the others for the camaraderie of the sport. A few are beginners who come to get a feel for the ocean and try out some equipment. Vessels vary in design, running the gamut from river kayaks to several different types of sea kayaks, some with open cockpits, some enclosed with spray skirts. Our kayak, the press boat, is the only two-person foldboat.

The paddlers are as varied as their transportation. Mark Fuller drives down from Auburn most every Thursday. Deb Cook of Portland has made several trips with the group, just testing equipment. Bill Bailey is a seasoned paddler who recently enjoyed a kayaking trip in Newfoundland. Paul Downs is a regular Thursday-nighter from Freeport, who works in Portland, and comes down after work each week.

Kayaking is a rather new sport to Maine coastal waters, but is rapidly growing in popularity. It can be relatively inexpensive to get outfitted: Somewhere between $1,000 and $1,500 can cover an entire basic package; a top-end package might go as high as $2,000.

While the tiny watercraft appear fragile to conventional boaters, they can be surprisingly sturdy and extremely seaworthy. Some have even completed transocean voyages. Says Veteran Paddler Mark Fuller, "Kayaking requires a different philosophy of boating." Most mariners tend to think in terms of speed and distance; kayaking is more about physical endurance and the experience of solitude.

Because the kayak has virtually no draft, it allows the paddler access to almost anywhere he wants to go. Enjoying the environment at such a low-impact level is one of the greatest pleasures of the sport. Kayaking can also provide year-round entertainment. "The ice and snow just add a new dimension," according to Westock.

Casco Bay, with its myriad islands, scenic splendor, and accessibility – especially in terms of proximity to the city of Portland, is a favorite for kayakers. The tides, at an average 8.6 feet, are favorable, and the bay runs an average depth of thirty to forty feet at low water. The traffic in the main channel, however, can be harrowing, with some 1000 vessels at moorings, and another 1000 in marinas, not counting the commercial boats, visiting ships, and tour boats. The back bays are quiet, though, and offer multitudes of inviting coves. Besides the East End launch, other favorite spots are Crescent Beach, Ft. Williams Park, Kettle Cove, and Spring Point.

This troop has its favorite jaunts. With only a few hours until sunset, all trips are necessarily short. They've explored Ft. Gorges several times (a newcomer's favorite), completed excursions to Mackworth and House Islands. They investigated an oil tanker anchored in the bay.

"Looking up at one of those supertankers from a kayak," says Westock, "really puts you in your place."

Tonight's journey is to be a trip around Peaks Island – roughly seven to eight miles. Heading out for the channel between House Island and Little Diamond, we are approached by the Portland Harbormaster who inquires as to our destination. "All the way around Peaks Island?" he asks incredulously, and is quickly assured that we will all be back before dark. He stands watch as we move through the channel, the scariest part of the trip, playing with the big boats. A large charter boat, the *Fish Hawk* moves in front of us.

Suddenly, we have a splinter group of kayakers veering off to the right, seemingly off course. They are playing out one of the Casco Bay kayaker's favorite rites – riding the wake of the large boats.

Regrouping, we move again towards Peaks Island. The band moves together, and conversation centers on equipment and technique. It becomes evident that there are some really enthusiastic hard

Worth Looking Into…

—

The Chamber of Commerce
of the
Greater Portland Region

—

We
don't just talk about
the future…
we
shape it!

JOIN US.

CHAMBER OF COMMERCE
OF THE GREATER PORTLAND REGION

A MASTERPIECE IN MAINE

"Eider Duck" by J.J. Audubon from the Inn By The Sea Collection

Nestled above the sandy expanse of Crescent Beach, yet minutes from Portland's Jetport, the Inn By The Sea offers the business person solitude with no sacrifice to convenience. Our spacious suites and cottages are all exquisitely furnished with one or two bedrooms, fully stocked kitchen and bar, living room, and bay-view balcony or porch. And with our private meeting rooms, extensive collection of original Audubon lithographs, landscaped grounds, and belvedere library tower overlooking the Atlantic, the Inn offers luxury not available on the Maine Coast until now. For reservations, call (207) 799-3134.

INN BY THE SEA
Crescent Beach

Inn By The Sea, Suite N, Cape Elizabeth, Maine 04107

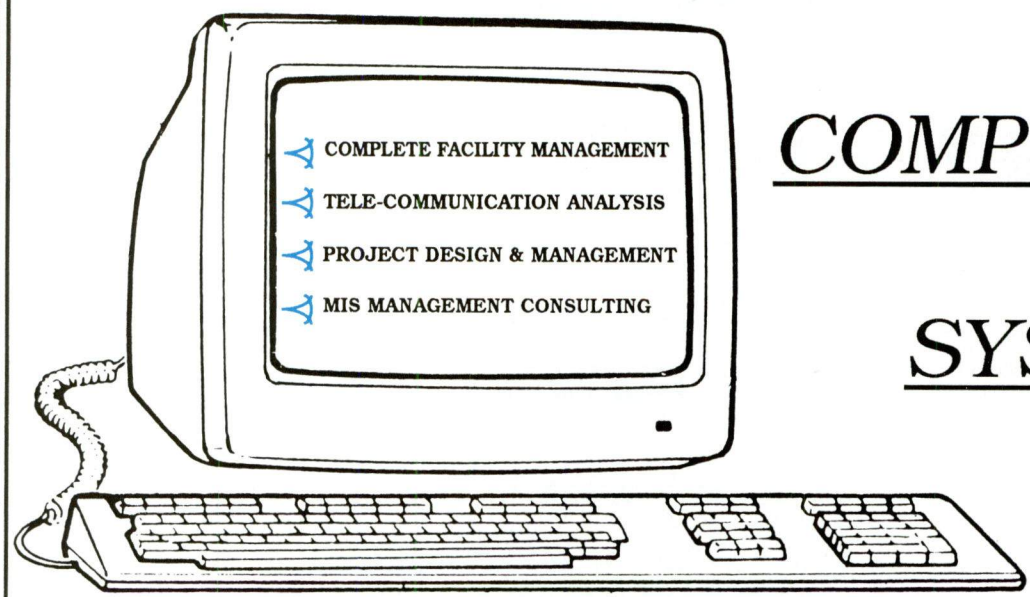
paddlers who are intent on circling Peaks. It is equally obvious that there are some of us who are not.

We fall back as the more adventurous move out. We plan to meet at Pumpkin Nob near the northern end of Peaks Island, in one half hour. We are now at leisure to enjoy another of kayaking's greatest pleasures – gunk-holing around, checking out every nook and cranny of each tiny cove, drinking in the serenity of our surroundings, and treasuring each breath of salty air.

As we start up Diamond Island Pass, the tide is moving out, the water very low. Seaweed bends with the tide, waving dark green fingers in the shallow pools of water. The evening has become cloudy and overcast, with no evident horizon. Sailboats at their moorings seem suspended in midair, their riggings jingling lightly as they rock with the tidal motion and an occasional wake from motored vessels.

We pause to take in the sense of tranquility around us. Behind us, the bell buoy chimes, rocked by gentle waves. A large sailboat is ghosting along with all sails up,

LET US SUPPORT YOUR



COMPUTER SYSTEM

INSITE *- IT'S YOUR FUTURE - LOOK INTO IT*
207-797-3289

INSITE GROUP, INC
PORTLAND, ME 04103

trying to grasp every whisper of air. All around, sea gulls squawk, shrieking their pleasure, or displeasure, for all to hear. Time seems to stand still as two young girls pass in a large wooden rowboat, moving the oars in total disunison. Strains of the "Beer Barrel Polka" and "Me and My Gal" drift across the still water from a house on Peaks Island. Suddenly we are shaken from our reverie as the tide unceremoniously dumps us on a mussel-encrusted ledge. Hurriedly, we push off and forward, moving up the pass towards our destination.

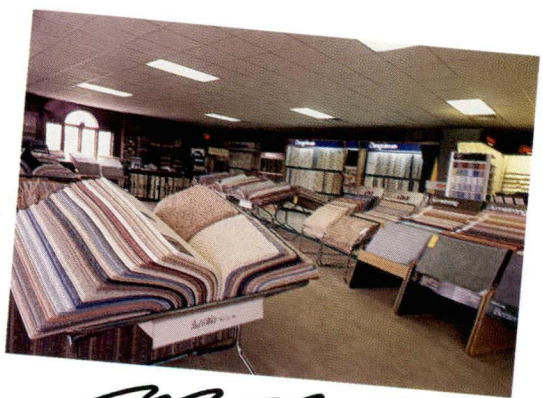
After a time it becomes evident that the half hour has passed and our light is rapidly disappearing. The rest of our entourage has missed the rendezvous. The passage outside Peaks Island exposes them to open sea where they are likely enjoying the swells. Deciding to head back, we slip along the outside edge of Little Diamond Island. Beaching momentarily to adjust equipment, we are suddenly swamped by what seems to be a tidal wave. In fact, it turns out to be the wake of *The Scotia Prince* passing into Portland Harbor. After completing our adjustments (and drying off), we move out, crossing under the ferryboat landing. As we pass Fort Gorges, it appears that we are going to be grounded on Diamond Island Ledge, but again our clearance allows us passage with only a warning scrape.

Crossing the channel again, we peer into the distance, hoping to catch a glimpse of our fellow paddlers. Nightfall is approaching. It appears that the clouds have cheated us out of everybody's favorite finale – a spectacular sunset behind the Eastern Promenade.

Approaching East End, we spot a lone paddler winding among the moored boats around Pomroy Rock. Paula Greenlee of Auburn arrived late and missed the main expedition but, as a newcomer to the sport, has been testing the equipment that Westock left for her. With her sculling background, she's a natural handling a kayak. She joins us to watch the rest of our group skim across the darkening waters, and voices the opinion of all when she says, "I love it. I'll be back." «

Jeff Westock, Sea Kayaker

What Better Place to Shop For A New Floor!



Paul G. White Tile Company has always been known for its quality Tile and Marble installations. We pride ourselves in being a full service decorating store—visit our stylish showroom and see our fine selection of carpet and vinyl flooring. You can feel comfortable with our professional sales staff, quality products, and reasonable prices.

MAKE A LASTING IMPRESSION WITH

Paul G. White TILE CO., INC.

50 Allen Avenue, Portland 797-4657 Store Hours: Monday-Friday 8:00 - 5:30 Saturday 9:00 - 2:00

Portland People
continued from page 47

a misplaced elevator cable. "Height is something that if it bothers you, you have no business going up on anything," Knight says. "But if it doesn't bother you, it's just a matter of going ahead. Climbing a ladder is easy enough — you just go up one rung after another."

His wife says, "It scared me, so I went to Portland."

Knight, who lives on Panther Pond in Raymond, has been retired from the engineering profession for twenty-two years, and devotes his time to doing what interests him. This includes extensive travel. Years back, he and his wife made three trips on freighters: a six-week and a twelve-week trip to the Pacific, and a six-week trip to the Mediterranean. But when he turned seventy, freighters wouldn't take them anymore.

"Freighters don't carry doctors," he says with a smile. "They figure old people need medical help."

So they turned to hiring boats to travel the English canals.

"There are more than 1000 miles of canals in England to explore," Knight says. "The people who rent the boats show you how to start the engine, and then you're on your own."

"We've been halfway around the world, and it was lovely," Louise says. "We wanted to go around the world, but they closed the Suez Canal."

Knight's latest adventure is uncovering tromp l'oeil painting from 1879 in the Raymond Congregational Church. "It is significant work," he says, "and a lot of hard decisions have to be made."

He does not worry about tomorrow. "I've always gotten involved," he says, "and everything's turned out all right."

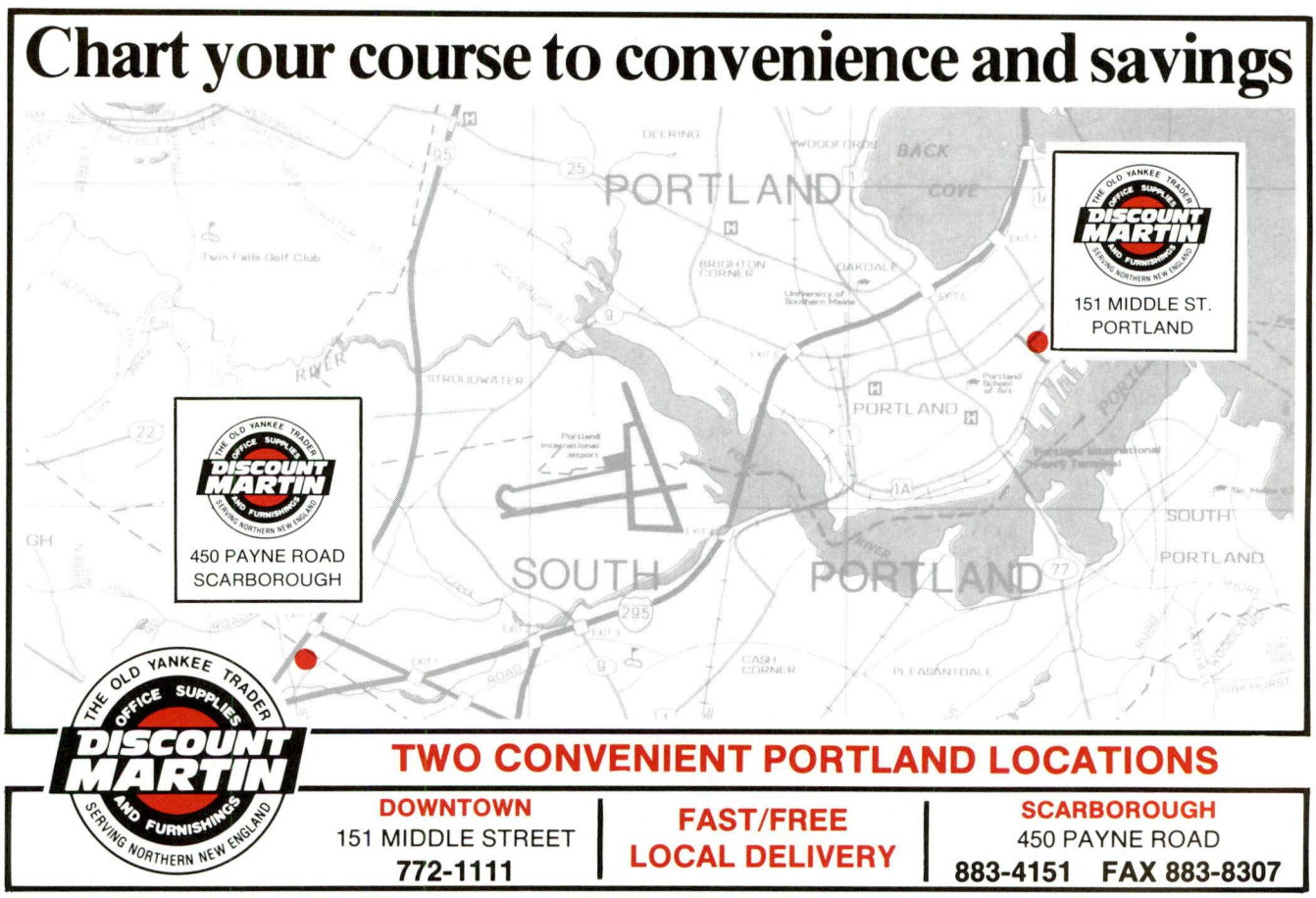
Shirley Jacks

TALKING WITH PORTLAND'S ARBORISTS

Late spring a crew from Public Works arrived in front of my house with a couple of ginko trees to replace those that had been vandalized several years ago. The city has a program of planting trees along the sidewalk for homeowners who purchase them. Public attitudes toward trees and flowers within destruction range seem more benign than they used to be up here on the not-quite Western Prom, and I decided to risk new plantings.

A crew led by Charlie Shannon dug deep wide holes for the bare-root saplings that cool early morning, stabilized them with posts on either side, filled in the soil, and watered them well with a probe. Over the fence I asked these guardians of urban green why most of my junipers and a few other evergreens had turned orange and died last winter. I had thought nothing could kill a juniper.

"Last winter was very dry," offered Shannon, who I learned has been working in Portland parks for fifteen years, starting as a teenager with his father. His brother John plants Portland's bulbs. "There was no snow on the ground and no moisture falling on the needles. Trees take in water even when they're supposedly



dormant." He advised me to water all my trees right through December.

Jeff Tarling, city arborist, heads the six-man Forestry Division of Public Works. "Fluctuation is what really hurts," says Tarling. "Plants don't like sudden changes in temperature. We were planting right up into December, it was so warm last year. Then it turned very cold and windy. The wind just pulled moisture right out of the rhododendrons and other evergreens. Saucer magnolias were the hardest hit.

"What I would do in the fall," he continues, "is spray evergreens with wiltproof. It's an anti-desiccant that gives a waxy surface to the needles so the winds don't dry them out as much. After the first hard frost, I'd also mulch new shrubs with either pine needles or bark, just a one-inch covering, and I'd tie brittle-branched shrubs — like azalea and mountain laurel — with green jute to keep the snow from breaking the branches." Tarling doesn't think much of wrapping things in burlap or using cones.

The phone rings continuously in his Portland Street office. "We get a tremendous number of calls. Portlanders really have a tradition of caring for their trees. Right now we have a backlog of 150 requests for planting, pruning, stump removal — all on city property. Often people want to know the name of a tree they have seen on a street so they can plant it in their yard. We answer them all, but sometimes it takes awhile." An intern from SMVTI helps them out two days a week.

Portland is one of six Maine communities to earn the designation Tree City, USA, from the National Arbor Day Foundation. The Forestry Division is responsible for all the trees on 200 miles of Portland streets and in the parks. They plant between 150 and 200 new trees each year. "Maintenance is a weak spot," acknowledges Tarling. The reason is simple. "It's hard to be everywhere."

All members of the crew belong to the Maine Arborists Association, a 52-year-old trade association. "All the arborists have to be licensed, just like plumbers and electricians," says Tarling, association vice-president. "That's for both liability insurance and for meeting State of Maine standards." Liability insurance protects both homeowner and arborist should a branch he's cutting fall on a house.

Elms were the mainstay of mid-nineteenth-century America. Most of Portland's have fallen to Dutch elm disease. Organized tree planting started around 1900, with silver maples, sugar maples, and willows the predominant choices because they are fast growing. Now their size and age is often a problem.

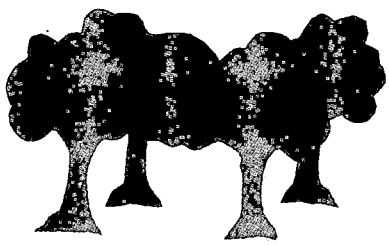
Tarling hands me a copy of the Arnold Arboretum's *Street Trees for Home and Municipal Landscapes*. It's one of his favorite guides in choosing today's trees – hardy varieties that will grow in limited soil, be drought resistant, salt and soot tolerant, and have leaves "that are not too big."

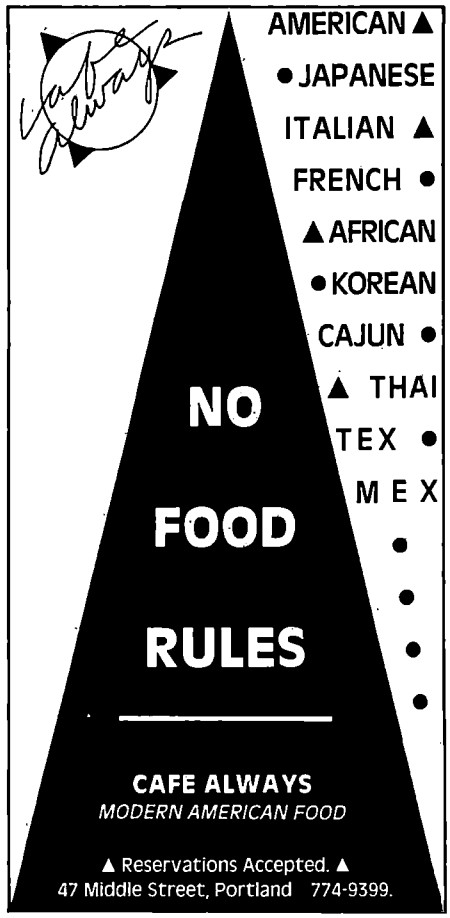
Strollers in the City Hall area will find eight new DeGroot lindens. Silver lindens, ginko, and any of the honey locust varieties are Tarling's other choices for a medium-sized tree. In the small-size category there are five new European hornbeams in the Deering Oaks stockyard. Winter king and Washington hawthorn, snowdrift crab apple, ornamental pear, accolade and Kwanzan cherries are his favorites among the smaller ornamental trees. Summit ash (Marshall seedless variety) and red oak are the big-tree choices, although the latter's large leaf gives too much shade.

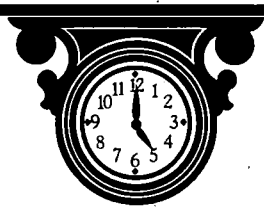
Baxter's Woods, off Forest Avenue across from Amato's, earns high praise from Tarling. "It's amazing how nice it is." A Friends of the Parks Committee, headed by City Councilor Pamela Plumb, exists to promote awareness and support of the city's parks. They are at the history and inventory stage with a view to setting priorities. "Our main overall goal," says Tarling, "is to make Portland a better place to live and work."

That is the promise of my two new ginkos. The ginko is a primordial tree, the only species in its genus, with a fan-shaped leaf that turns brilliant yellow about now. They extend my garden, yet their initial slow growth and skinny shape will not block the sun. I watered them once a week during the summer. This year I'll take Charlie's advice and continue occasionally into December. «

Anne Rugh







BUSINESS
AFTER HOURS

September 28:
Harper Computers at 319 Marginal Way

October 26:
Smith, Batchelder & Rugg, Morse Payson & Noyes Insurance, and Vision 2000 at 100 Middle Street

November 30:
Key Bank of Southern Maine at One Canal Plaza

—

September 21:
Chamber of Commerce of the Greater Portland Region Annual Meeting Holiday Inn by the Bay

5:00 - 7:00 p.m.

A networking event of the Chamber of Commerce of the Greater Portland Region

MISTER BAGEL™.

Now Serving 5 Locations!

- 599 Forest Avenue, Portland, Maine 775-0718
- 100 Waterman Drive, So. Portland, Maine 767-4756
- 220 Mall Plaza, So. Portland, Maine 773-3238
- 336 Center Street, Auburn, Maine 777-7007
- 128 Main Street, Freeport, Maine 865-3431

"We bake 'em best"

Freshly Baked Bagels ■ Croissants ■ Full-Line Kosher-Style Deli ■ Cream Cheeses ■ Gourmet Cookies and Assorted Specialties ■ Pizza Bagels ■ Hot and Cold Sandwiches ■ Eat In Or Take Out ■ Catering

Franchise Stores Available

Entertainment Guide

continued from page 15

The Bounty. 200 Riverside Street, Portland. Multi-level dance club. Top-40 DJ. High-tech light show. Lunch, Monday through Friday, 11:30 to 2. American burgers and sandwiches. Dancing nightly, 8 to 1. 772-8033.

Bridgeway Restaurant. 71 Ocean Street, South Portland. Jazz on the weekends. Piano bar, lounge. 799-5418.

Clipper Club at the Yankee Clipper. 1230 Congress Street, Portland. Dancing. DJ provides entertainment Friday and Saturday nights, 8:30 to 12. 774-5611.

Down East Village. Route 1, Yarmouth. Piano. Friday, Saturday, and Sunday, 5 to 9. 846-5161.

Geno's. 13 Brown Street, Portland. Live rock. 772-9521.

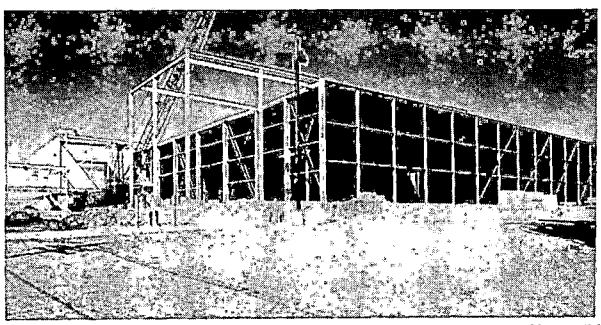
Horsefeathers. 193 Middle Street, Portland. Live entertainment nightly till legal closing. Jazz late Sunday afternoons. 773-3501.

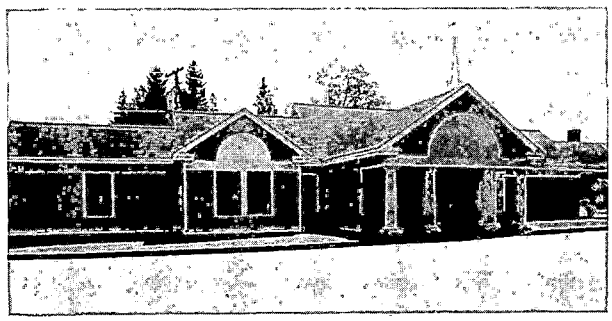
Hu Shang III. 29 Exchange Street, Portland. DJs play top-40 dance music nightly, 9 to 1. 773-0300.

John Martin's Manor. 700 Main Street, South Portland. Piano bar, 5 to 9. Top-40 bands, 9 to closing. Open Monday through Saturday. 775-5642.

Moose Alley at Squire Morgan's. 46 Market

From Soup to Notes





Shaw's Supermarkets Freezer Addition, Wells and Bath Savings Bank Addition, Damariscotta.

Finding a company that you can bank on for quality construction and dependable service through the various phases of a project is a formidable task at best.

Brown Construction, Inc. has been satisfying customers for over 30 years. Using the Design/Build concept of construction, Brown handles all aspects of construction from the development of site plans to placing the welcome mat. Whether it's a supermarket or a bank, you can feel comfortable knowing Brown Construction, Inc. can handle the entire job from soup to nuts.

Don't be left out in the cold, for more information and a free brochure call: **(207) 797-6152**

Brown

Brown Construction, Inc.
253 Warren Avenue
Portland, Maine 04103

We build to meet customer's needs, not to compromise them.

Street, Portland. Two floors. Various local bands play rock, top 40, rhythm and blues. Thursday through Saturday, 7:30 to 1. 774-5246.

Old Port Tavern. 11 Moulton Street, Portland. Local bands play rock and top 40 nightly 7:30 to 1. 774-0444.

Rozzi's Fire Barn. Route 302, Windham. Dance to rock, oldies, and jazz. Nightly, 5 to 1. 892-8304.

The Silver Shell. 363 Maine Mall Road, South Portland. The Rob Robbins show, Tuesday through Saturday, 9 to 1. 775-0555.

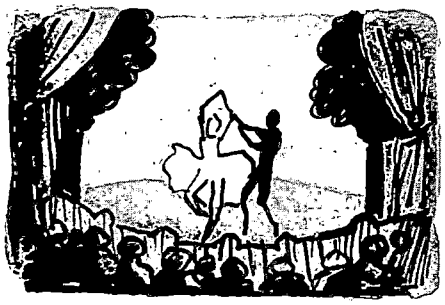
Top of the East. 157 High Street, Portland. At the Sonesta Hotel. Pianist Marlene Daley. Tuesday through Saturday, 5:30 to 12:30. 775-5411.

Tree Cafe. 45 Danforth Street, Portland. Various bands play everything from rock to reggae. Wednesday through Sunday nights. 774-1441.

Verrillo's. 155 River Street, Portland. Bands, dancing. Tuesday through Saturday, 9 to 1. 775-6536.

Zackery's. Holiday Inn West, Exit 8, Portland. Top-40 bands, dancing. Nightly, 9 to 1. 774-5601.

Zootz. 31 Forest Avenue, Portland, at the Performing Arts Center. Changing weekly format, from new wave to rock to African pop. Dancing weeknights, 9 to 1; Friday and Saturday, 9 to 2. Happy Hour from 4:30 to 7 with complimentary hors d'oeuvres. 773-8187.



THEATER, DANCE AND MIME

Casco Bay Movers Dance Company. Sheila Bellefleur, artistic director; Devorah Hanson, managing director. For information on performances and classes, call 871-1013.

Figures of Speech Theatre. RR 4, Box 4277, Freeport 04032. Figures of Speech is a professional theatre which tours nationally and internationally, and is based in Freeport, Maine. For information, call 865-6355.

Mad Horse Theatre Company. 50 Danforth Street, Portland. Performances Thursdays through Sundays. 775-5957.

Oxygen Debt Company. Performing Arts Center, 25A Forest Avenue, Portland. 871-0586.

The Portland Ballet Repertory Company. 341 Cumberland Avenue, Portland. 772-9671.

Portland Dance Center. 25A Forest Avenue, Portland. Home of Ram Island Dance Company. For ticket or subscription information,

YARMOUTH BLUFFS CONDOMINIUMS

The Ultimate in Carefree Living

Extremely favorable bank financing
Select your design and location with privacy, convenience, solar spaces, and more

Carol Power 797-7380
Dusty Miller 865-3676
Mark Stimson Assoc. 781-4220

YARMOUTH BLUFFS

PORTLAND TWO SQUARE

A Second Addition to Portland's Heritage.

- 140,000 square feet of prime office and retail space
- spectacular views of the entire harbor and downtown Portland
- a premier address with superior access
- large footprint yet easily subdividable
- high ratio on-site parking with select underground parking

First there was One Portland Square, a successful development in Portland's business community.

Now there is Two Portland Square. Designs will reflect One Portland Square, preserving the image of high quality and professionalism. Located in the heart of the financial district and Old Port Exchange, it exemplifies the type of craftmanship and conveniences for which Portland has become famous.

You will appreciate the prestige and charm of this first-class office and retail property.

For more information call Northland Investment Corporation at (207) 871-7100.

One Portland Square, Portland, ME (207) 871-7100

Eight experienced owner/brokers in a unique partnership. Selected by Sotheby's International Realty as its representative in Greater Portland.

Jim Thorne, Pat Vilven, H. Bud Singer, Diane Shevenell, Barney Burrall
Seated: Sue Lamb, Janice Drinan, Chris Jackson

A Tradition of Excellence in Real Estate Brokerage for More Than 30 Years.

town & shore associates

One Union Wharf, Portland (207) 773-0262

MAINE MULTIPLE LISTING

Business Travel with...

Business Smarts

Poor planning of business travel can cost your company plenty. Your executives shouldn't spend hours arranging and verifying their travel details.

At Webber Travel, we specialize in making sure you and your company can concentrate on the details of your business, not the travel business.

As an **American Express Representative,** Webber Travel is able to offer the finest travel services available;

- **24-Hour Emergency Reservations Hot-line**
- **Special Corporate Rates**
- **Customized Management Reports**

Call Webber's Corporate Travel Department and let us show you how we can make your business travel smart business.

ASTA American Society of Travel Agents

webber Travel Service

American Express Business Travel Service

19 Temple Street • Portland, Maine 04104 • (207) 774-1424 • 1-800-322-5005 (in Maine)

call 774-0465 (Performing Arts Center box office). For additional information, call 773-2562.

Portland Lyric Theater. 176 Sawyer Street, South Portland. For tickets and times, call 799-1421.

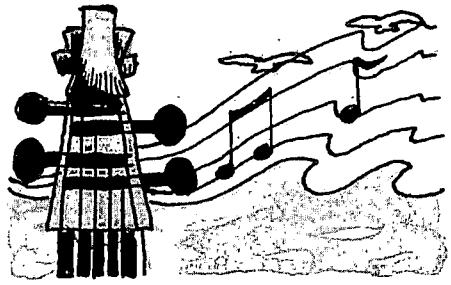
The Portland Players. 420 Cottage Road, South Portland. Call 799-7337 for information.

Portland School of Ballet. 341 Cumberland Avenue, Portland. For information call 772-9671.

Portland Stage Company. Portland Performing Arts Center, 25A Forest Avenue, Portland. 774-0465.

Russell Square Players. Russell Hall Auditorium, University of Southern Maine, Gorham. Shows every Wednesday through Saturday night. For ticket information and times of performances, call 780-5483.

Theater of Fantasy. 50 Danforth Street, Portland. Home of Celebration Theater Ensemble and Tony Montanaro. For more information on upcoming programs or for ticket reservations, call 775-5957.



LIVE MUSIC

The Choral Arts Society. P.O. Box 2367, South Portland 04106. Dr. Robert Russell, music director. Season tickets as well as individual concert prices are available by calling 772-2173.

LARK Society for Chamber Music. All concerts will be held at the Immanual Baptist Church, High Street, Portland. For season tickets and other information, call 761-1522.

Municipal Organ Concerts. Portland City Hall Auditorium, 7:45 p.m. 874-8300.

Portland Concert Association. 262 Cumberland Avenue, Portland. 772-8630.

Portland Performing Arts Center. 25A Forest Avenue, Portland. For information, call 761-0591.

September 9, 8 p.m.
La Fete Francaise: Philippe Bruneau Ensemble with the Ben Guillemette Group

September 23, 8 p.m.
Bravo Combo

Portland Symphony Orchestra. City Hall Auditorium, Portland. Toshiyuki Shimada, music director and conductor. Call 773-8191 for information.

September 23 – Opening Night
Kyoko Takezawa, violin
October 10
Bella Davidovitch, piano

October 21, 22 – Pops Concert
McLain Family Band

November 5 – Candlelight Concert
Gershwin & Friends: Norman Krieger, piano

November 18, 19 – Pops Concert
Music of Rodgers and Hammerstein

November 28
Glenn Dicterow, violin

University of Southern Maine. Department of Music, Gorham campus. Mary Snell, concert manager. All concerts start at 8 p.m. at the Corthell Concert Hall in Gorham. For more information, call weekdays 780-5555.

GALLERIES

Afternoon Gallery. 49 Dartmouth Street at Forest Avenue, Portland. Works of artists represented by the gallery. Open weekdays from 1 to 5. 871-9235.

The Art Gallery at Six Deering Street. 6 Deering Street, Portland. Gallery hours: 11 to 5, Tuesday through Saturday the first two weeks of the month; the second two weeks by chance or appointment. 772-9605.

Through September 23
Cynthia Cooley, Pittsburgh's "Artist of the Year," acrylics, watercolors

September 29 - October 28
New oil paintings by impressionist Gerald Merfeld. Reception, 6 to 9, September 29; open house to visit with the artist, September 30

November 3 - November 22
Monhegan Island/NYC artist Leo Brooks, expressionist watercolors of the Maine Coast. Reception, 6 to 9, November 3; open house, November 4

Barridoff Galleries. 26 Free Street, Portland. Gallery hours are 10 to 5 on weekdays; noon to 4, Saturdays; closed Sundays. 772-5011.

September 8-September 30
New work by William Manning. Opening reception September 8, 5 to 7

Cafe Always. 47 Middle Street, Portland. Changing exhibitions. Open daily from 5 to 10. 774-9399.

Congress Square Gallery. The Hay Building, Congress Square, Portland. Contemporary Maine art, limited editions, and Japanese woodblock prints. Custom framing. Gallery hours are 10 to 6, Monday through Saturday. 774-3369.

Fretz and Young Gallery. 4 City Center, Portland. Fine-art jewelry by gold and silversmiths.

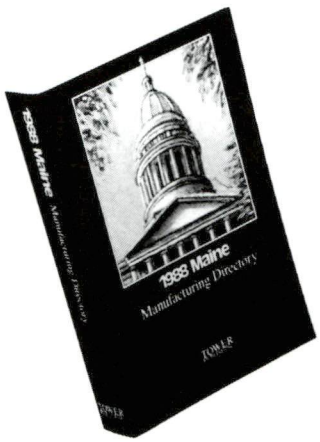
CHANNEL CROSSING RESTAURANT

KEEP YOUR EYE ON PORTLAND.

Simply this: The greatest view of Portland... and the best food anywhere!

"On the waterfront"
231 Front Street, South Portland 799-5552

Featuring... Seafood, Steaks and Cocktails. Banquet Facility.



JUST THE FACTS, PLEASE.

MAINE MANUFACTURING DIRECTORY - All Maine Manufacturers are listed in three, easy-to-use sequences: Alphabetical, Geographical, SIC - Lists officers, products, size, mailing addresses and phone numbers. Soft cover - $35.00

MAINE REGISTER - The most comprehensive single-volume reference source on Maine. Contains state-wide business, professional, industrial, municipal and legislative listings. Over 1300 fact-filled pages. Hard cover - $95.00

MAINE BAR DIRECTORY - All Maine Lawyers listed alphabetically and geographically. Lists firms, mailing addresses and phone numbers, plus information on courts and municipal officials. Ring bound - $35.00

ENTERPRISE - Greater Portland's Business Directory. Lists over 5500 businesses with principal officers, mailing addresses, telephone numbers, products and services. Soft cover - $35.00

MAILING LISTS - Mailing lists of over 50,000 Maine businesses are available on cheshire or pressure sensitive labels by geographical area or classification. Lists are updated daily and are guaranteed 99% accurate. Per thousand - $50.00

TO GET THE FACTS TODAY CALL:
774-9813 or MAINE: 1-800-431-BOOK

TOWER PUBLISHING

34 Diamond Street, P.O. Box 7220, Portland, Maine 04112

Maine's business to business connection

Regular exhibits of photographs and sculpture. Gallery hours are Monday through Friday, 10 to 5; Saturday, 12 to 5. 761-4550.

Frost Gully Gallery. 25 Forest Avenue, Portland. Contemporary paintings and sculpture by Maine artists. Gallery hours are noon to 6, weekdays. 773-2555.

Gallery 127. 127 Middle Street, Portland. Monday through Saturday, 10 to 6; Thursday until 8. 773-3317.

Greenhut Gallery (formerly Posters Plus). 146 Middle Street, Portland. Gallery hours are 10:30 to 5:30, Monday through Saturday. 772-2693.

Hitchcock Art Dealers. 602 Congress Street, Suite 204, Portland. Contemporary Maine art featuring works by over 40 artists including Michael Willis, Phil Barter, Howard Rackcliffe, Katherine Bradford, Sharon Townsend, Natasha Mayers, Ed Gamble, Ann Gresinger, and Harold Garde. Open Monday through Saturday, 10 to 6; Thursday evenings until 9; and Sunday, 12:30 to 5; or by appointment. 774-8919.

Hobe Sound Galleries North. Maine Street, Brunswick. A Payson Art Enterprise, affiliated with Hobe Sound Galleries in Hobe Sound, Florida, and Midtown Galleries in New York City. Gallery hours: 10:30 to 5:00, Tuesday through Saturday. 773-2755.

The Jones Museum of Glass and Ceramics. Sebago, Maine. 787-3370.

Maine Historical Society. 485 Congress Street, Portland. 774-1822.

Nancy Margolis Gallery (formerly Maple Hill). 367 Fore Street, Portland. Monday through Saturday, 10 to 6. Nancy Lee, director. 775-3822.

Joan Whitney Payson Gallery of Art. Westbrook College, Portland. Closed on Mondays. For more information, call 797-9546.

The Pine Tree Shop and Bayview Gallery. 75 Market Street, Portland. Fine art, sculptures, limited-edition prints, posters, and custom framing. 773-3007.

Portland Museum of Art. 7 Congress Square, Portland. For information on museum programs, call 775-6148.

Through September 10
Images of Lighthouses

Through September 24
Wyeths from the Magill Collection

Through October 8
Perspectives: Celeste Roberge

September 2 - November 26
Modern Japanese Prints

October 10 - December 10
Master Photographs

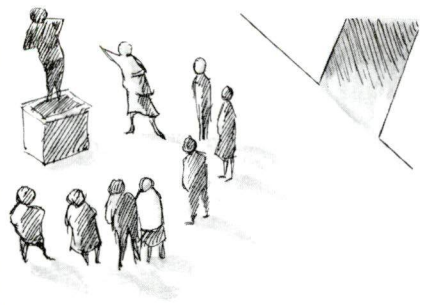
Portland Public Library. 5 Monument Square, Portland. Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; Saturday, 9 to 5. Exhibits are on level one. 773-4761.

September 5-29
Zerox-graphs: Black and white abstract paintings by Janice May Scott
Portland School of Art. The Baxter Gallery, 619 Congress Street, Portland. Hours: Monday through Friday, 10 to 5; Thursday evening until 7; Sunday, 11 to 4. Admission is free. 775-3052 or 761-1771.

Stein Glass Gallery. 20 Milk Street, Portland. The gallery is open Monday through Saturday from 10:30 to 6; Sunday, 12 to 5. 772-9072.

Through September 15
Elizabeth Pannell: Multi-layered vessel forms, interesting graphics, and scenes featuring human forms and country life

University of Southern Maine Art Gallery. Gorham campus. The museum is open Sunday through Thursday, 12 to 8. For more information, call 780-5409.



LECTURES

Portland Museum of Art. 7 Congress Square, Portland. For information on museum lectures, call 775-6148.

World Affairs Council of Maine. University of Southern Maine, 96 Falmouth Street, Portland. Lectures open to the public. For information, call 780-4551.

September 12
Hong Kong Today and Tomorrow. Kerry McGlynn, senior New York representative of the Hong Kong Government. First Parish Church, Portland

September 25, October 2, 16, 23, 30
Changing Face of Communism. 7 to 9 p.m. Campus Center, University of Southern Maine, Portland

October 28
Law Enforcement – Current Issues. William Sessions, director, FBI. 10:30-12 brunch, Woodlands Club, Falmouth

FILM

Cinema City. Westbrook Plaza, Brighton Avenue (Route 25), Westbrook. First-run feature films. 854-9116.

Maine Mall Cinema. Maine Mall Road, South Portland. First-run films. 774-1022.

The Movies. 10 Exchange Street, Portland. New and old American and foreign film classics. 772-9600.

Nickelodeon Cinema. Temple Street, Portland. First-run hits, art films, and foreign features. 772-9751.

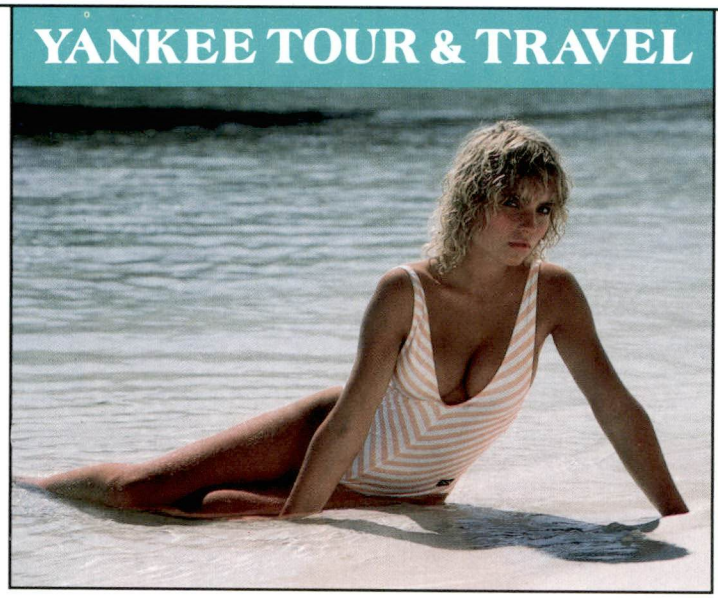
CHILDREN'S GUIDE

The Children's Museum of Maine. 746 Stevens Avenue, Portland. A hands-on children's museum geared for children from two to ten years old. Thirteen rooms feature such perma-

POMEGRANATE INN
Classic Accommodations

Bed & Breakfast
49 Neal Street
Portland
Maine · 04102
207 · 772 · 1006
800 · 356 · 0408

YANKEE TOUR & TRAVEL



"YOUR PLEASURE IS OUR BUSINESS"

Travel Arrangements for Professionals
By Professionals

YANKEE
TOUR & TRAVEL

475 Congress Street, Portland, Maine "at Monument Square"
Telephone 775-6763 in Maine 1 800-2YANKEE

Contact our vacation travel specialist today.

Congenial Country Living

You've earned it, You deserve it!

- classic New England architecture
- spacious, sunny rooms
- choice of townhouse or cape
- fully appliances kitchens
- master bedroom suite
- private patio
- attached garage and ample storage
- minutes from Val Halla Golf Course
- located in Cumberland Center

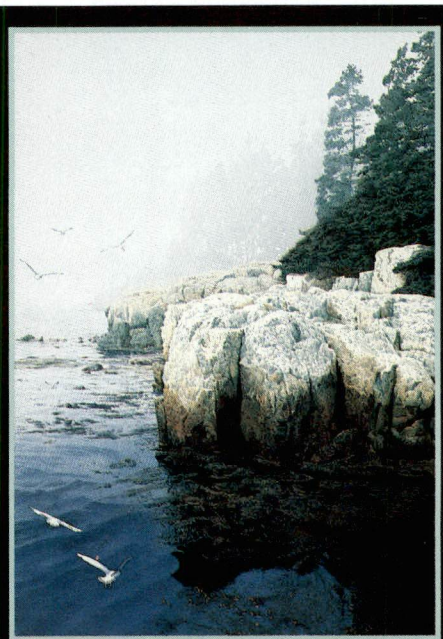
and it's ready for you . . .

DIRECTIONS:
Rt. 9 to Cumberland Center; 1/4 mile down Tuttle Rd.

CUMBERLAND MEADOWS
Congenial Country Living

CALL
Margie Wharton
829-6333
Model home open daily 12 to 5, Monday by appointment

"Gulls at Duck Harbor"
by Helen Rundell
Full Color
Offset Lithograph
Image Size:
17" x 24"
$65.00 ppd.
MasterCard & Visa accepted
5% Maine Sales Tax



THE PINE TREE SHOP
and
BAYVIEW GALLERY
Fine Art • Framing • Posters • Prints

33 Bayview Street
Camden, Maine 04843
(207) 236-4534

75 Market Street
Portland, Maine 04101
(207) 773-3007

nent exhibits as the Fire Room with a make-believe fire truck, the Kite Express Room with a working model railroad system, the TV and Radio Room with a working camera and microphone, and Tom and Bill's Country Store with groceries, shopping baskets, cash register, and post office. The museum also offers art classes and workshops for children, and "enrichment programs" for parents. Admission is free for children under one, $2 for senior citizens, and $2.50 for all others, half price Wednesday afternoons. Museum hours are 9:30 to 4:30, seven days a week. For more information, call 797-KITE.

Opening September 23
For school-age children and interested adults: Energy Exhibit sponsored by Maine Yankee, and Paper-Making Exhibit sponsored by International Paper Foundation

Children's Resource Center. 741 Stevens Avenue, Portland. A nonprofit organization that collects clean, safe scrap materials or seconds from industries to sell at low cost to individuals and groups for creative and educational use. The center is filled with recyclables in various sizes, shapes, colors, and textures. Paper, fabrics, buttons, wooden beads, metal and plastic shapes, fancy shoe laces, yarn, sponges, and many other materials provide grist for the mill of the imagination. The center also sponsors art classes for children and adults, a book exchange for children, a crafts and early education library for parents and educators, and membership opportunities with benefits. 797-0525.

Maine Audubon Society. 118 U.S. Route One, Falmouth. A number of opportunities for children of all ages to learn about nature and the environment, from the Buzzing Bees preschool story hour at Gilsland Farm in Falmouth, to canoe and walking tours at the Scarborough Marsh Nature Center, from winter Ecology Walks at Gilsland Farm, to the summer's Mast Landing Nature Day Camp in Freeport. The Society also offers a speakers' program, Children's Sunday Events, from January to March in Portland. For more information about these and other Maine Audubon Society programs, call 781-2330.

Portland Dance Center. 25A Forest Avenue, Portland. Quality dance education for children ages 2 to 16. Classes include jazz, ballet, and modern dance as well as Creative Movement and Parent/Baby Movement for the youngest children. Also available are acting classes and a once-a-month workshop on theater and performance arts. Classes and workshops are offered from September to June. For more information, call 773-2562.

Portland Museum of Art. 7 Congress Square, Portland. The museum offers a variety of programs for children, from one-day workshops to weekly classes, as well as special family events. Classes are generally held in the spring and fall, workshops in December (on wrapping-paper, ornament and card making), in March or April (egg decorating), and in the summer months. Workshops and classes for both elementary and junior high school children often include tours of the museum. For information, call 775-6148.

Portland Public Library. 5 Monument Square, Portland. Books, records, tapes, and magazines for children and young adults, from preschoolers to middle-school-aged children. The library also offers story hours, a children's art series, and other special events. Regular events, all starting at 10:30 a.m., include a preschool story hour for children ages three to five on Mondays, Tales for Twos on Fridays, and films for

all ages on Saturdays. The library is open Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; and Saturday, 9 to 5. 773-4761.

Portland Recreation Department. 386 Congress Street, Portland. Offering community programs for Greater Portland children in five community centers around the city and on Peaks Island.

Cummings Community Center, 134 Congress Street. Table and board games, arts and crafts, and field trips for children ages 6 through 12.

East End Community Center, Public Safety Building. Auditorium, gymnasium and classroom space available for rent.

Peaks Island Community Center, Peaks Island. Teen dances and activities. Space available for rent.

Reiche Community Center, 166 Brackett Street. After School Program for children in grades 1 through 5, with an emphasis on fitness, drama, arts and crafts, and storytelling. Teen Recreation Program includes weight training, Red Cross babysitting courses, community service projects, and opportunities to socialize.

Riverton Community Center, 1600 Forest Avenue. Arts and crafts, games, gym activities, team sports, and special events.

Swimming lessons at the Riverton and Reiche pools include tots' classes (ages 3 months to 3 years); novice classes (ages 4 and 5 years); Red Cross lessons (6 years and up); water safety, lifesaving, and lifeguard courses; and scuba lessons.

Other programs include youth soccer, fitness club (designed to introduce youths to regular exercise, fitness, and nutritional information), basketball (introducing those ages 10 and under to the fundamentals; league play for 5th and 6th graders and nonvarsity junior and senior high students), teen tennis clinics, and downhill and cross-country ski lessons.

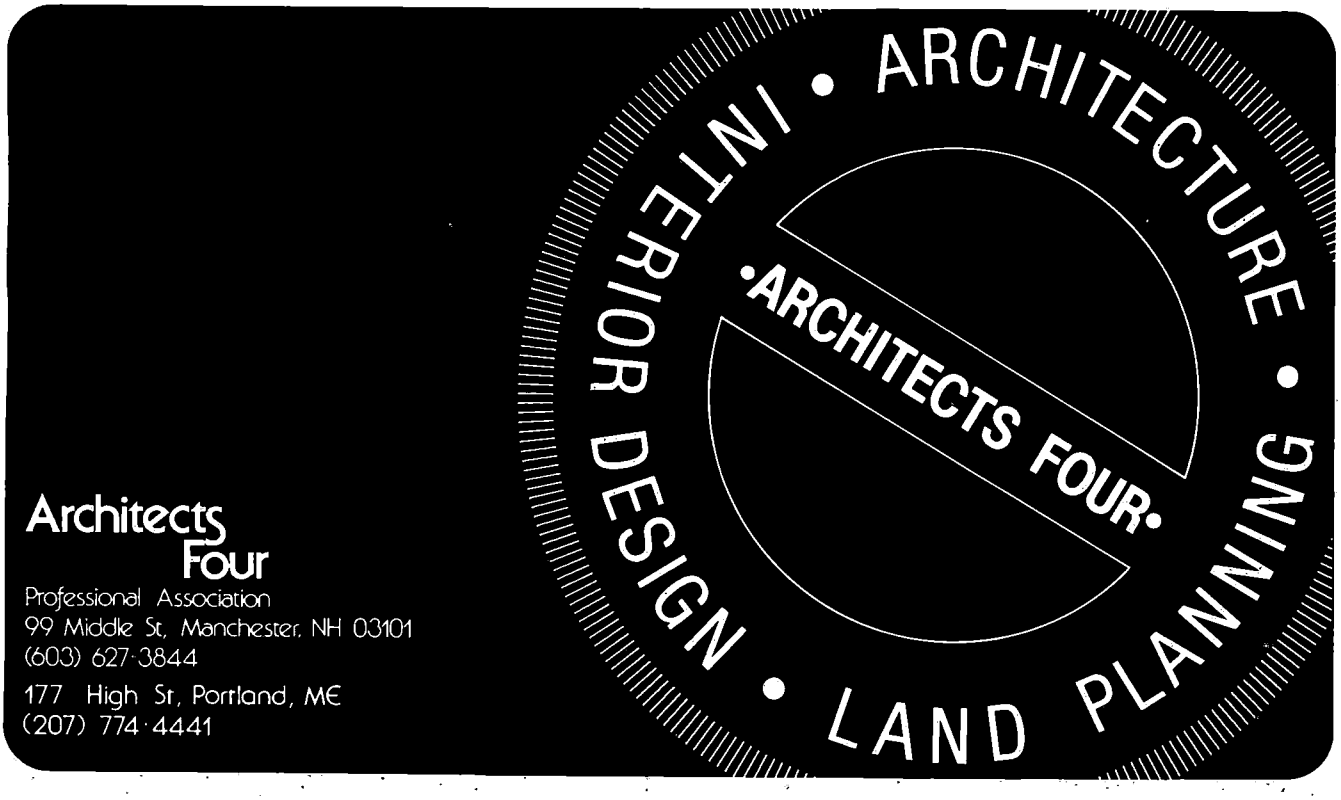
For more information on Recreation Department programs, call the business office between 8 and 5, Monday through Friday, at 775-5451, ext. 300.

Portland School of Art. 97 Spring Street, Portland. Saturday School for high school and junior high school students during the fall and spring semesters offers classes in all aspects of art from drawing and design to sculpture and ceramics. Classes at beginning and more advanced levels are taught by PSA faculty and seniors. During the summer, PSA offers a High School Pre-College Program and Young People's Workshop. For more information on young people's programs, call 775-3052.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Children's workshops, second Saturday of each month, 9 to noon. Planetarium projectionists introduce participants to the planetarium and its sky-dome theatre, identify constellations, and assist each young person in constructing a planetarium of his/her own to take home. There is a $15 charge to cover the cost of materials. Classes limited to 20 persons. Reservations are required. 780-4249.

Young Men's Christian Association. 70 Forest Avenue, Portland. Programs in athletics include the popular Aquatics Program for big

TRUST THE PROS
at
BPS PHOTO
Express
Quality Film Developing
At two convenient locations:
71 U.S. Rt. 1
Scarborough, Me.
883-5126
30 City Center
Portland, Me.
772-7296
Hours:
Mon.-Fri. 7:30-6:00
Sat. 9:00-1:00



Architects Four
Professional Association
99 Middle St, Manchester, NH 03101
(603) 627-3844
177 High St, Portland, ME
(207) 774-4441

We're the one for you
New England.

New England Telephone
A NYNEX Company

Sterling
Management
Support,
Inc.

Your off-site personnel department.

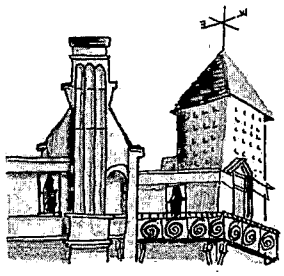
Personnel Handbooks
Job Descriptions
Performance Evaluation Forms
Short-term Personnel Management

At Sterling Management Support, Inc. we update your firm's policies and procedures manuals for the benefit of both the employer and employee.

222 St. John St. • Portland, ME • 871-7751

and very little dippers, Scuba Diving lessons, the Youth Soccer League, Nautilus, Aerobic Fitness, and Family Recreational Volleyball. All programs are coeducational. In addition to athletics, the Y offers day-care services, the Hi-Y program for teen leadership, the Otter Pond Wilderness Day Camp in Standish, and many other social and educational programs. For information about these and other Y programs, call 874-1111.

Young Women's Christian Association. 87 Spring Street, Portland. The YWCA offers a variety of programs for girls and boys. For the youngest children and their parents, there are such programs as Infant and Toddler Gym and Swim, and Kindercize. For children between the ages of 3 and 8, the YWCA offers Kinderswim, Aquakids, Tumbletots, Pee Wee Soccer, and Creative Dance. For older children there are the Swim Clinic, Aquatic Games, Gymnastics, and Beginner Karate. The YWCA also offers programs for prenatal care, for day care, and for teen parents. For more information about these and other YWCA offerings, call 874-1130.



PORTLAND PLACES

Greater Portland Landmarks. State Street, Portland. For more information, call 774-5561.

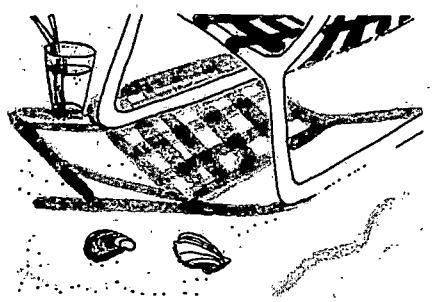
Lightship *Nantucket.* SMVTI Dock, South Portland. The world's largest and only remaining operational lightship, open for public inspection (call to make sure ship is in port). Guided tours through October: Wednesdays through Sundays, 10 to 4; group tours available (call for information). $3 for adults; $1.50 for children, students, and senior citizens; family maximum, $7. 775-1008.

The Portland Observatory. 138 Congress Street, Portland. Built in 1807 by Captain Lemuel Moody, the Portland Observatory long served as a signal tower for merchants and shipowners of Portland. A system of signal flags told the town of approaching craft, hours before they docked. Radios made the tower obsolete, and it was closed at the turn of the century, then reopened by the City of Portland in 1939 as an historic site. Thousands of visitors have climbed its 102 steps to enjoy spectacular views of the city, the White Mountains, and Casco Bay. Open Memorial Day through Labor Day. During the fall and winter, the observatory is open by appointment only. Call 774-5561 for further information.

Victoria Mansion. 109 Danforth Street, between State and High Streets, Portland. One of the finest surviving examples of nineteenth-century eclectic architecture in the country. Designed by Henry Austin (1804-91), the house is built of brownstone in the Italian villa style and features a tall square tower. The opulent Victo-

rian interior includes colorful frescoes, richly carved woodwork, and brilliant stained and etched glass. The furniture, paintings, fabrics, sculpture, and lighting devices owned by the Ruggles Sylvester Morses provide an invaluable record of mid-nineteenth century taste. 772-4841.

Through September 30
Often in Thought: Portland Remembered, 1900-1920. Images of Portland combined with material from the Victoria Mansion Oral History Project.



PARKS & BEACHES

Clark's Pond, off Western Avenue and Gorham Road, South Portland, is a natural setting now being redesigned for passive public use.

Crescent Beach State Park, off Route 77 in Cape Elizabeth, contains a long sandy beach, a

Sometimes the real profit isn't reflected by the bottom line.

Being around year after year. Being there when times are tough, or when your neighbors need a hand. And realizing they *are* your neighbors, not just your customers.

Success in business isn't just about making money. It's also about making contact. And making a difference for the people around you, enriching yourself and your neighborhood.

At Key Bank, we salute area businesses. And we want to help, both in doing well and in doing good in your community. Because it's good business for everyone.

KEY BANK

Member FDIC

MARGUERITE SANDS SHAFFER

Next in...

Greater Portland

Keeping Portland Safe From Harm

Dogs and Other Devoted Friends

Taste of Greater Portland

Ann Allen Brahms
Writing About Portland and more...

DON'T MISS THE BOAT!!

The Pride of Portland's Waterfront
DiMillo's Floating Restaurant
Long Wharf, Portland, Maine

rocky headland, tide pools, open fields, a freshwater marsh, a spruce and oak forest, and abundant wildlife and birdlife. Amenities include picnic tables, charcoal grills, restrooms, ample parking space, and bus service to downtown.

Deering Oaks Park, in Portland, was once the scene of a battle between colonists and Indians. Today this 51-acre Olmstead-designed park has noteworthy flower gardens, tennis courts, a lighted baseball diamond, a softball diamond, historical monuments, a playground, and a magnificent grove of oak trees.

The Fish and Wildlife Visitors Center, Fish Hatchery Road, Gray, provides a home for injured wildlife from around the state. There are bears, raccoons, foxes, a coyote, fisher, skunk, porcupine, owl, and hawk. Open between 10 and 4 daily from May through the end of November. For information call 657-4977.

Fore River Sanctuary, off Rand Road, Portland. Seventy-six acre sanctuary with two and one-half miles of trails. Salt water marshes, great bird watching, wildlife, deer. Boardwalks lead to Portland's only waterfall. For more information call Maine Audubon land steward at 781-2330.

Fort Williams Park, Shore Road, Cape Elizabeth. Rocky cliffs, spectacular views of Casco Bay, the islands, Portland Harbor, and two-hundred-year-old Portland Head Light. Also: baseball diamond, tennis courts, and plenty of open space.

Gilsland Farm, off Route One, Falmouth. Home of the Maine Audubon Society. Marked nature trails wander through woods, fields, and along a tidal inlet. A complete nature store is housed in the organization's innovative solar-powered building.

Mast Landing, Freeport, is operated and maintained by the Maine Audubon Society. Nature trails wind through 140 acres and pass a variety of natural habitats. In the winter the nature walks make ideal cross-country ski trails.

Mill Creek Park, between Ocean Street and Cottage Road, South Portland, is a 10-acre park with a rose garden, a bandstand, and a large toy-boat-sailing and skating pond.

Payson Park, off Baxter Boulevard, Portland. Forty-eight acres of softball and baseball fields, tennis courts, a playground, and picnic and skating areas.

Pine Point, off Route 9, Scarborough. A continuation of Old Orchard Beach, Pine Point has one acre of land and a sandy beach.

The Promenades. On the east end of the Portland peninsula, the 68-acre Eastern Promenade offers a panorama of Portland Harbor and Casco Bay, plus tennis courts, a ball field, and historical markers. The Western Promenade overlooks countryside and, on a clear day, the White Mountains. Spectacular sunset-watching spot.

Scarborough Beach State Park, off Route 207, Scarborough, is a long sandy beach with relatively warm water, lifeguards, and almost no undertow. Excellent body-surfing conditions after storms.

Scarborough Marsh Nature Center, Route 9, Scarborough. Operated by the Maine Audubon Society. Nature center with marsh-life exhibits, canoe rentals, and nature talks. For a complete schedule, call 883-5100.

REDUCING COMMUNICATION PROBLEMS SOMETIMES REQUIRES A SUPER EFFORT...

...or simply a call to Pine Tree Paging.

Pine Tree Paging recognizes the needs of the busy professional, sales staff or service company when it comes to reliable communications. Standing ready to provide a super effort to ensure that your concerns and needs are met with the best product and price available. We feature pagers from Motorola, toll free numbers in our coverage area, and 24 hour service. Call Pine Tree Paging today for more details and avoid having some guy in tights wrinkle your new suit.

A division of Pine Tree Telephone and Telegraph

Pine Tree Paging

775-9922 or toll free 1-800-445-7080

Spring Point Shoreway, a scenic mile-plus parkway extending from Fisherman's Point to the Spring Point Marina along Casco Bay in South Portland. Encompasses Willard Beach (a sandy swimming beach), an arboretum, picnic areas, and Fort Preble.

Two Lights State Park, off Route 77 in Cape Elizabeth. Offers ocean views and surf-pounded rocks. Adjacent Lobster Shack serves takeout seafood meals that can be eaten on the rocks.

Wolfe's Neck State Park, Freeport. Numerous trails winding through lush woods and fields alongside the Harraseeket River and Casco Bay.

SPECIAL EVENTS

9th Annual Maine Antiquarian Book Fair, sponsored by the Maine Historical Society. October 8, 9:30 to 4:00, Holiday Inn By the Bay, Portland. Proceeds benefit the Maine Historical Society.

The Victoria Society Fashion Show. October 17 at the Sonesta Hotel. For information, call 773-7062 or 773-2799.

PLACES TO STAY

DOWNTOWN

Holiday Inn By the Bay. 88 Spring Street, Portland. 239 rooms. (207)775-2311, 1(800)MEETING.

Inn at Park Spring. 135 Spring Street, Portland. Seven rooms. (207)774-1059.

Inn on Carleton. 46 Carleton Street, Portland. Bed and breakfast with seven rooms. (207)775-1910.

Pomegranate Inn. 49 Neal Street, Portland. Bed and breakfast. Six rooms, all with private bath

Lakeside Conference Centers

A Natural Environment Just Minutes Away

Enjoy your next productive business meeting or a relaxed retreat in the serenity of our lakeside pines. Given the tranquility of a pine forest and walks in the woods, your group will feel uncrowded and able to think more clearly. And we're just 25 miles from Portland.

For as little as $50 per person per day, we offer: Overnight lodging, wholesome meals, conference space and waterfront activities. (Rates vary with size of group.) Float tank and personal services such as massage, facials, hair and scalp treatments are available at additional charge.

At Northern Pines on Crescent Lake:

- Hold your seminar or retreat between September 15 and January 31, 1990, or March 1 and May 20, 1990.
- Exercise room, hot tub and sauna.
- Overnight lodging up to 40 people (20 during winter months).
- Day conferences up to 50 people at special group rates.

At Kingsley Pines on Panther Pond:

- Summer or early fall company business meetings, conferences, weddings or picnics are invited between May 1 and June 15, or August 15 and October 15, 1989.
- Overnight lodging up to 150 persons.
- Day conferences or outings up to 300 people at special group rates.

Call us for details.

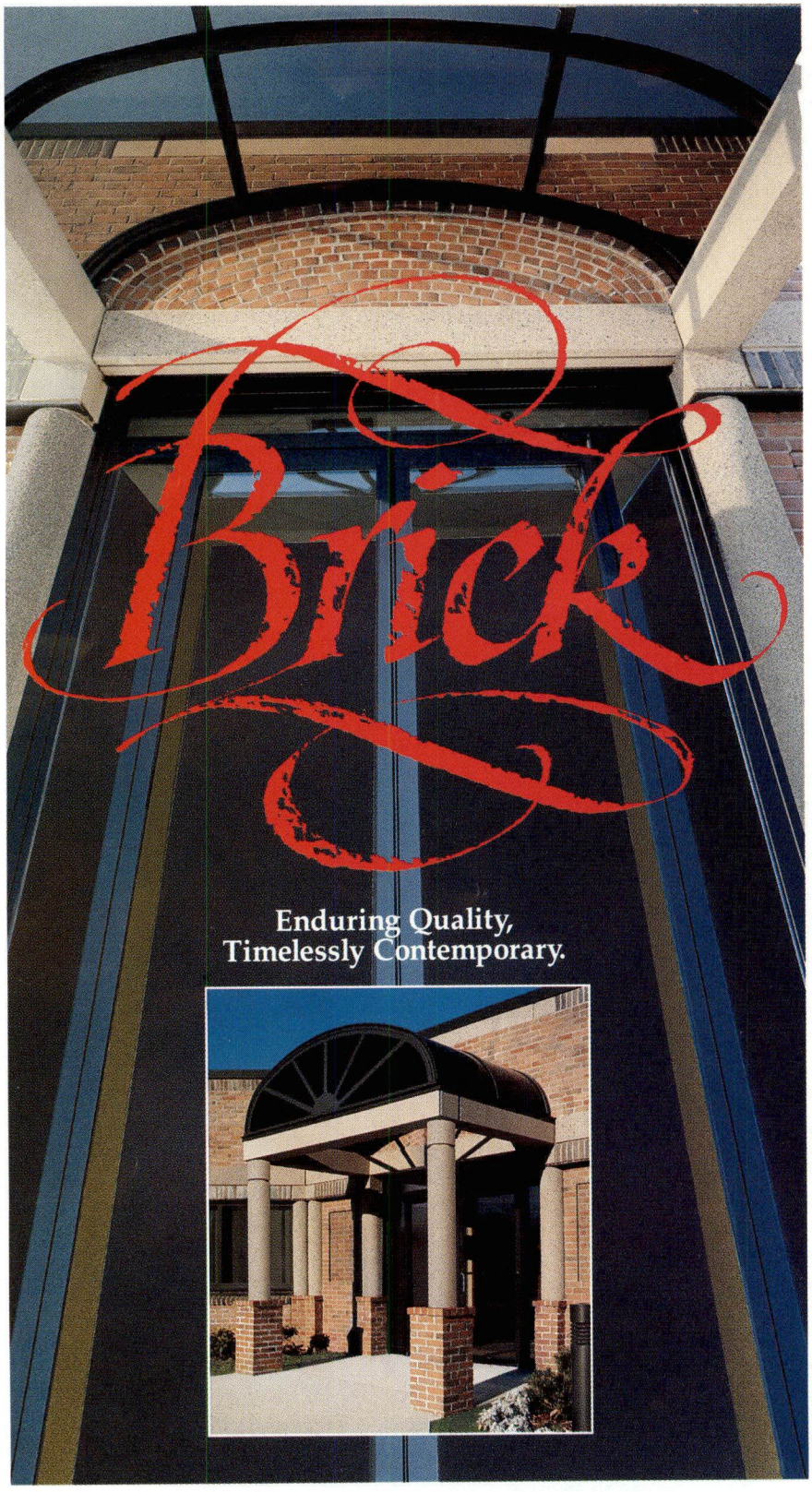
Conference Centers

Northern Pines
Conference Center
Rt. 85, RR 1, Box 279C
Raymond, Maine 04071
(207) 655-7624

Kingsley Pines
Conference Center
RR 1, Plains Rd., Box 448C
Raymond, Maine 04071
(207) 655-7181

The Coast Guard's Reserve Unit Captain
of the Port in Portland, ME has immediate openings
for people with various backgrounds including
law enforcement, firefighting and administration.
If you are looking for a challenge give us a call today.
780-3346 or Toll Free 1-800-622-8606

62 Forest Avenue
Thomas Moser Building
Portland, Maine 04101



morin BRICK COMPANY Lachance BRICK COMPANY

Manufacturers and distributors of
waterstruck and wirecut face brick.

MORIN BRICK • P.O. BOX 36 • DANVILLE, ME 04223 • (207) 784-9375
LACHANCE BRICK • SO. WINDHAM RD., GORHAM, ME 04038 • (207) 839-3301

or shower, and telephone. Isabel and Alan Smiles. (207)772-1006.

Portland Regency Inn. Milk Street, Portland. 95 rooms. (207)774-4200, 1(800)543-7803.

Sonesta Hotel. 157 High Street, Portland. 184 rooms. (207)775-5411, 1(800)341-0414, 1(800)343-7170.

EXIT 5/INTERSTATE 295

Ramada Inn. 1230 Congress Street, Portland. 150 rooms. (207)774-5611, 1(800)228-2828.

EXIT 7/MAINE TURNPIKE

Quality Suites Hotel. 1050 Westbrook Street, Portland. Portland's only all-suites hotel, opening Fall 1989. 119 suites. (207)775-2200.

Sheraton Inn. 363 Maine Mall Road, South Portland. 220 rooms. (207)775-6161, 1(800)325-3535.

EXIT 8/MAINE TURNPIKE

Days Inn of Portland. 1150 Brighton Avenue, Portland. (207)775-3711, 1(800)325-2525.

Holiday Inn West. 81 Riverside Street, Portland. 206 rooms. (207)774-5601, 1(800)MEETING.

Howard Johnson's Motor Lodge. 155 Riverside Street, Portland. (207)774-5861, 1(800)645-2000.

FREEPORT

Harraseeket Inn. 162 Main Street, Freeport. 54 rooms, many with fireplace, Jacuzzi. Dining room, lounge. (207)865-9377.

SOUTH OF PORTLAND

Black Point Inn. 510 Black Point Road, Prouts Neck. 20 rooms. (207)883-4126.

Day's Inn/John Martin's Manor. 700 Main Street, South Portland. 152 rooms. (207)774-6151.

Howard Johnson Hotel. 675 Main Street, South Portland. 123 rooms. (207)775-5343.

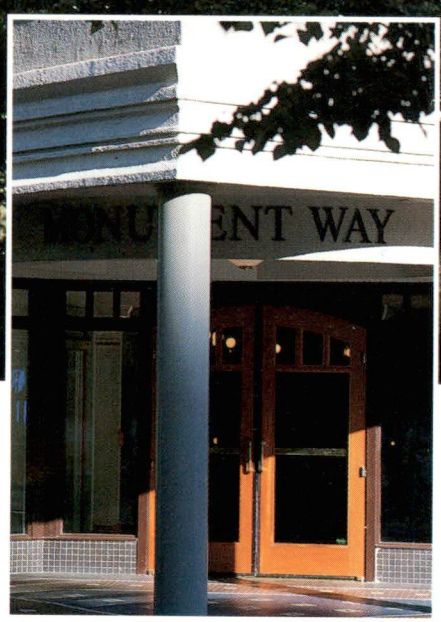
Inn By the Sea. Route 77, Cape Elizabeth. 43 rooms. (207)799-3134.

Portland Marriott Hotel. 200 Sable Oaks Drive, South Portland. 227 rooms. (207)871-8000.

RESORTS

Sebasco Lodge. Box G, Sebasco Estates, Maine 04565. Entertainment for all ages. On the ocean, with saltwater swimming pool, boating, hiking, 9-hole golf course, tennis courts. Modified American plan. (207)389-1161.

Another Way To Look At Portland's Future.



The nearly completed Monument Way Project represents all that is positive about a continued investment in Portland's future. An important landmark building has been completely renovated by Keeley Construction Company, Inc. incorporating pivotal retail and commercial space. Of note, the design now provides an essential pedestrian link from Monument Square to the revitalized Free Street area.

Fortunately, Portland has attracted exceptional professional and trades people who make this kind of quality development possible. They have raised our sights and expectations, and we wouldn't have it any other way.

keeley

The Team That's Building Portland's Future

Keeley Construction Company, Inc., P.O. Box 1074 • Portland, Maine 04104 • Telephone (207) 773-8499

The reasons to call our leasing team could fill this room.

If you own commercial property, there are some excellent reasons to call Gendron's leasing team now. For one thing, we're not just brokers; we're full-time leasing professionals. That gives us the time it takes to understand the market and the needs of prospective tenants.

For another thing, we maintain a computerized inventory of all space available in Portland. We know what's hot, and where, so we have a sound foundation on which to negotiate rents.

But most importantly, we know that to maximize the value of your commercial property, you have to maximize the income it generates. And we're specialists at that.

So whatever property you have to lease -- industrial, office or retail space -- call us at (207) 775-1811 and let us fill you in.

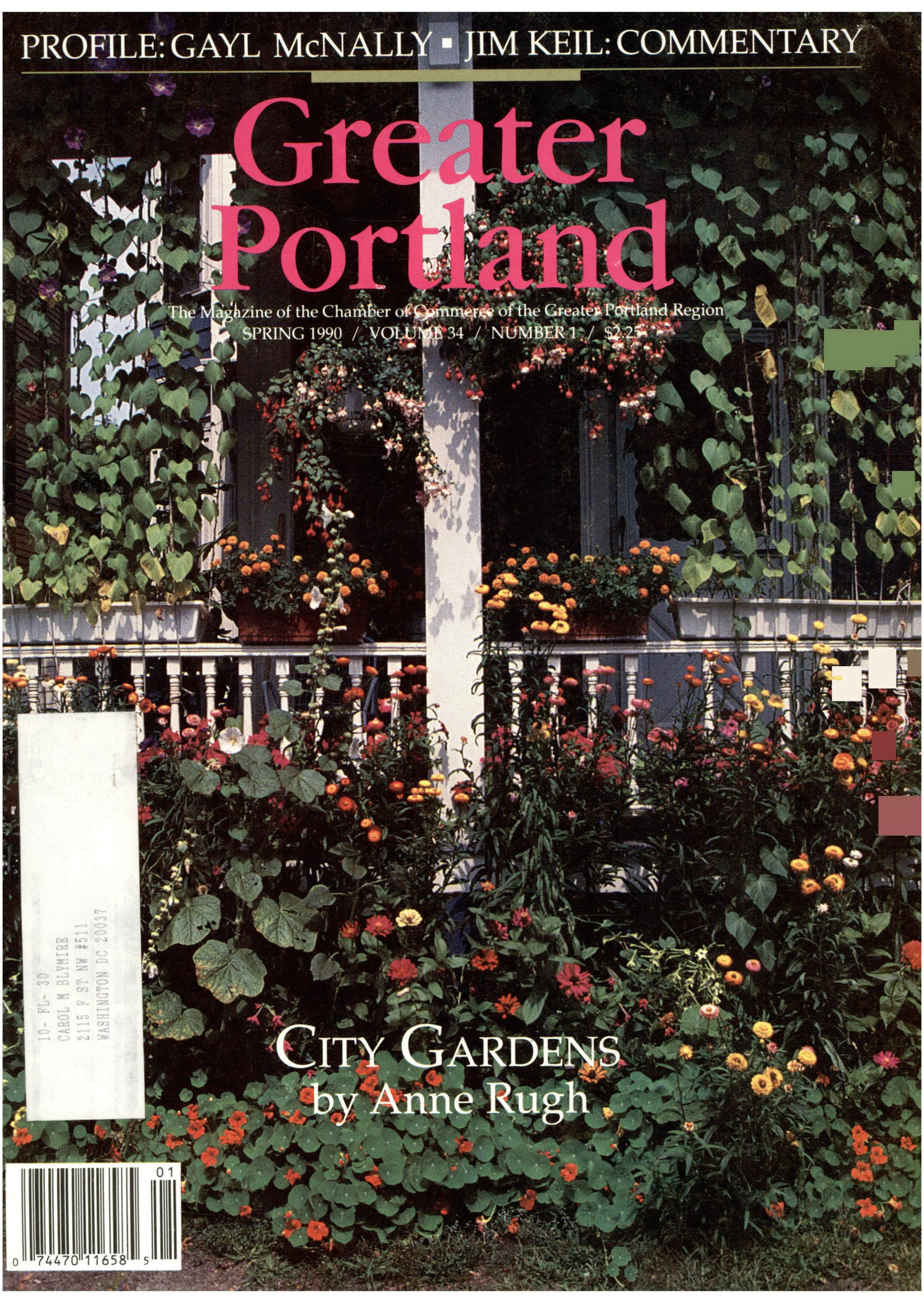
Gendron & Co.
Commercial/Industrial Real Estate

Portland's leading commercial brokerage firm.
10 Moulton Street, Portland, Maine 04101

PROFILE: GAYL McNALLY ▪ JIM KEIL: COMMENTARY

Greater Portland

The Magazine of the Chamber of Commerce of the Greater Portland Region
SPRING 1990 / VOLUME 34 / NUMBER 1 / $2.25



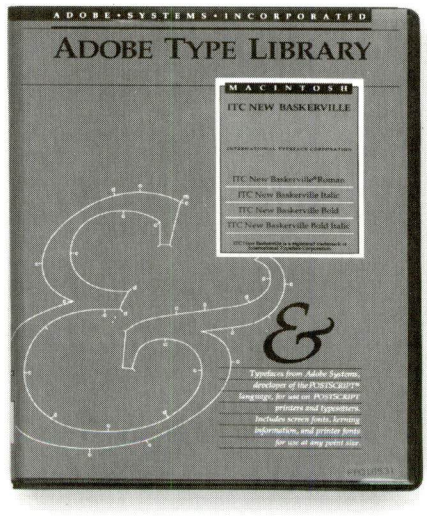
City Gardens
by Anne Rugh

10- FL- 30
CAROL M BLYMIRE
2115 F ST NW #511
WASHINGTON DC 20037

01
0 74470 11658 5

The future of graphic design. By the design firm that will take you there.

At ImageSet, we *define* the future. Take the small electronic box (affectionately known as a "Macintosh") at the bottom right corner of this page, for example. With it, we can lay out and design virtually any printed piece imaginable on a computer screen, from brochures and annual reports to letterheads, or even an ad like this. It's just one of the advanced tools we use to create state-of-the-art graphics and page layouts for client projects.



Our PostScript typeface library is Maine's largest with over 300 typefaces available at virtually any point size or style with a simple touch of the key.

We're ImageSet, Maine's first and most experienced digital graphic design firm. We combine computer technology with traditional design techniques to produce publication-quality material in a fraction of the usual time. Art directors, designers, and business people use our services to gain greater creativity, flexibility, and speed in the design and production process.

Fact is, our innovative approach to graphic design is radically changing the way we do business, allowing us to do things other graphic design firms never had the time or budget to do before.

Like endlessly experimenting with copy and design by changing text and layouts at the touch of a key.

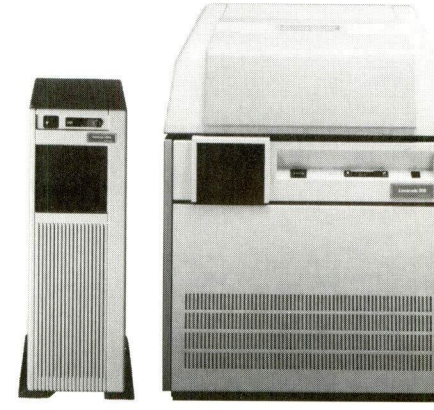
Or working with dozens of typeface families instantly and painlessly—in any size or style you like, from 1 pt. mouse type to 800 pt. banner type.

Or creating layouts on screen with more colors than PMS® has numbers.

Of course, just as impressive is our capability to get this all down on paper.

Our Linotype L200 imagesetter, for example, turns out full-page graphics and text in 1270 dots-per-inch camera-ready quality.

And if it's impeccable print quality you're after, our Linotype L300 prints razor sharp graphics and type at more than 2500 dots per inch. That's 70 times the resolution of ordinary laser printers.



Our Linotype L300® outputs on paper, film or acetate at resolutions up to 2540 dots per inch.

It all boils down to one simple fact

You'll be hard pressed to find another design firm that can match our versatility and efficiency.

ImageSet Design. We *define* the future.

Call us today for more information on how our computer design services can save you both time and money.

IMAGESET Design

470 Forest Avenue
Suite 203-205
Portland, Maine 04101
207-775-3589

VOLUME 34 / NUMBER 1

SPRING 1990

CONTENTS

DEPARTMENTS

3
A NOTE FROM THE EDITOR

4
DEAR EDITOR

5
ENTERTAINMENT GUIDE

20
PORTLAND PEOPLE

29
A TASTE OF GREATER PORTLAND

42
ON THE WATERFRONT

48
AROUND AND ABOUT TOWN

50
WRITING ABOUT PORTLAND

64
GP COMMENTARY

GREATER PORTLAND (ISSN:019-1728) is published quarterly by the Chamber of Commerce of the Greater Portland Region, 142 Free Street, Portland, Maine 04101. Telephone (207) 772-2811. All rights reserved. No part of this publication may be reproduced without the written permission of the Editor. Advertising rates upon request. Subscription $8.00 per year in the U.S. and possessions, $12.00 per year in Canada, $17.00 per year elsewhere. Subscriptions for Chamber members $8.00 per year, billed as part of annual membership dues. Second class postage paid at Portland, Maine 04101, and additional offices. POSTMASTER, send address change to **GREATER PORTLAND**, 142 Free Street, Portland, Maine 04101. We encourage and carefully consider editorial queries and photographs relating to interesting people, places, institutions, and ongoing events in Greater Portland. Please send SASE with all submissions. Copyright 1990 by The Chamber of Commerce of the Greater Portland Region.

FEATURES

15
CITY GARDENS
Anne Rugh

24
TOUGH CHOICES IN HEALTH CARE
Lisa Derman

31
DANCING INTO THE '90S
Shirley Jacks

36
PROFILE: NURSE
Shirley Jacks

Cover photo and photo above by Nance Trueworthy: Eli Martins garden off Thomas Street, Portland.

Maine's Diamond Source

For Over 75 Years

DAY'S JEWELERS

A Growing Tradition Since 1914

857 Main St.
Westbrook, Me.

106 Main St.
Waterville, Me.

Greater Portland

Shirley Jacks Editor/Publisher
Jill Bock Design and Production
Ceci Zerega Copy Editor
Chet Jordan Circulation Director
Leslie F. Brown Advertising Sales and Production
Anne Dudley Advertising Sales
Grant Jacks Advertising Sales
Jane Michaud Marketing Intern

Regular Contributors:
Writers: Lisa Derman, Chet Jordan, Jim Keil, Anne Rugh, Thomas A. Verde;
Photographers: Dean Abramson, Tonee Harbert, Nancé Trueworthy, Randy Ury

PUBLISHED BY THE CHAMBER OF COMMERCE OF THE GREATER PORTLAND REGION, serving Cape Elizabeth, Cumberland, Falmouth, Freeport, Gorham, Gray, North Yarmouth, Portland, Scarborough, South Portland, Westbrook, Windham, and Yarmouth

Chairman: **John R. Hooper**
Vice President/General Manager
Guy Gannett Publishing Co.

Vice Chairman: **Richard B. Dalbeck**
Executive Vice President
UNUM Life Insurance Co.

President: **William M. Nugent**
President
Chamber of Commerce of the Greater Portland Region

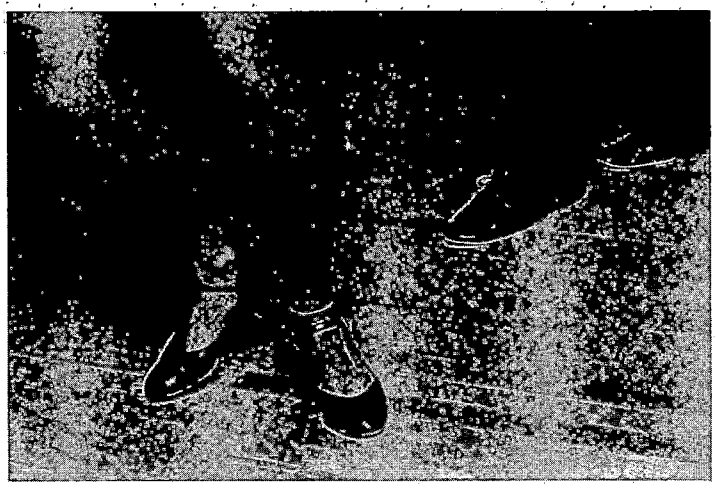
Treasurer: **Robert Kruger**
Managing Partner
Peat, Marwick Maine & Co.

Immediate Past Chairman: **Hugh G. Farrington**
President & Chief Operating Officer
Hannaford Bros. Co.

Chairman Editorial Advisory Committee:
Francis J. Guthrie, Jr.
President
The Guthrie Group

DIRECTORS:
Weston L. Bonney
Chairman and CEO, Peoples Heritage Bank
Clayton Churchill
Chief Operating Officer, Purdy Bornstein Hamel, Burrell
Roxane A. Cole
Broker, Ram Harnden, Inc.
Norman Conley
Manager, S.D. Warren Co.
John D. Delehanty
Attorney, Pierce, Atwood, et al.
Brian Dudley
Vice President, Sedgewick James & Co. of No. N.E.
Mary E. Finnegan
President, Finnegan Associates
Richard Hallworth
Senior Manager, Ernst & Whinney
Ronell F. Harris
President, Harris Oil Company
K.C. Hughes
President, Bayside Associates
William R. Johnson
President, Blue Cross/Blue Shield
James H. Keil
General Sales Manager, Blue Rock Industries
Barry King
President, Sun Savings & Loan
Linda C. Lee
President, Linda Lee Advertising
Robert Lynch
D.C., Lynch Chiropractic
Thomas D. McBrierty
Vice President, New England Telephone
Francis E. McFarland
Chief Financial Officer, The One Bancorp
Carol Morris
President, Carol Morris Associates
Joseph V. O'Donnell
President, J.V. O'Donnell CPA
Patricia R. Plante
President, University of Southern Maine
David Ray
Store Manager, Shop 'n Save
Charles S. Rose
Vice President, S.D. Warren Co.
Wayne Ross
Director, Southern Maine Technical College System
Robert Ruotolo
Vice President, Robert A. Ruotolo
George B. Terrien
Partner, Terrien Architects
Robert E. Vitalius
President, Sedgewick James & Co. of No. N.E.
Roger B. Wold
Account Executive, A.G. Edwards & Sons

A NOTE FROM THE EDITOR



RANDY URY

I'm happy to introduce a writer new to *Greater Portland*, but well known in the business community. Beginning with this issue, Jim Keil, sales manager for Blue Rock Industries and author of *Real Salesmen Drive Company Cars*, will give his opinion on matters that affect the course of business, and the lives of all of us, in a back-of-the-book feature, GP Commentary. Read, enjoy, then write to tell us what you think.

I'm often asked where ideas for our stories begin. They begin by paying attention to what ordinary people are doing, and then figuring out why. For instance, this time last year we had a wedding in our family, to be followed by a black-tie dinner-dance reception at the Cincinnati Country Club. My husband and I have danced together for years, a little step that we created long ago, but woe to either of us if we are called upon to dance with someone else. And so – to dancing class.

Lo and behold, two of our sons, one with his fiance, the other with his wife – also ducked into dancing schools for a quick brush up. (The third son – the perfect one – had been dancing through Tampa for a number of years. He had it all together, plus an enviable tan.)

At the Centre of Movement in Gorham, we were put through our paces, to the strains of "Sunrise Sunset," and we made it through the wedding festivities without undue embarrassment. (Our finest moment came when the band played "Sunrise Sunset.")

In the course of this exercise, I learned that dance classes all over Portland are full to overflowing with people of all ages, each with his or her private reasons for wanting to learn to dance or brush up on a neglected skill. So popular has the sport become that a brand-new studio has opened on Congress Street in the past year. Why the revival of ballroom dancing? See "Dancing into the '90s."

Shirley Jacks

Shirley Jacks
Editor

DEAR EDITOR

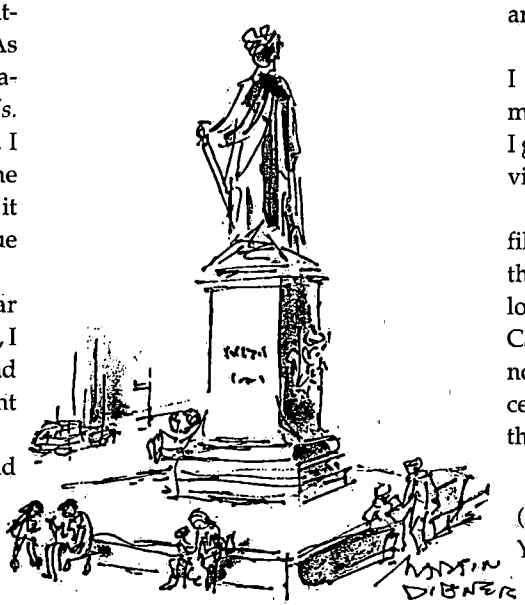
Dear Editor,

I am a Portlander who has been living in Austria for the last 3 years. For a treat I subscribe to Harper's magazine for writers. It cures some of my homesickness. As I was reading your *Greater Portland* magazine, I forgot that I wasn't reading *Harper's*. You and your staff do a wonderful job. I thank you. *Greater Portland* magazine doesn't cure my homesickness, it makes it worse! But I'll live with that, and continue to look forward to each issue I receive.

By the way, after reading "Sugar Cookies" by my mother, Ann S. Brahms, I got out my Fanny Farmer Cookbook and baked 3 batches. I was 9 months pregnant and ate almost all of them myself.

Can I blame Mrs. Brahms, you, and your photographer for the 5 pounds?

Cathy Ann Wenzl
Steinberg Ligist Austria



Dear Editor,

It is always a bright spot in the mailbox when the latest issue of *Greater Portland* arrives.

Although it has been some time since I have been able to visit the area, your magazine dangles the bait to lure me back. I go through it page by page and find it a visual treat.

In the winter issues, I found the profiles of the three Casco Bay islands and their residents very interesting. As a dog-lover and cat-tolerator, the "Dogs and Cats" piece brought chuckles and many nods of agreement. And Joshua Groupp certainly found his "magic moments" with the lovely aerial photographs.

Keep on doing what you're doing!

(Mrs. T.E.) Jean A. Huston
Yellow Springs, Ohio

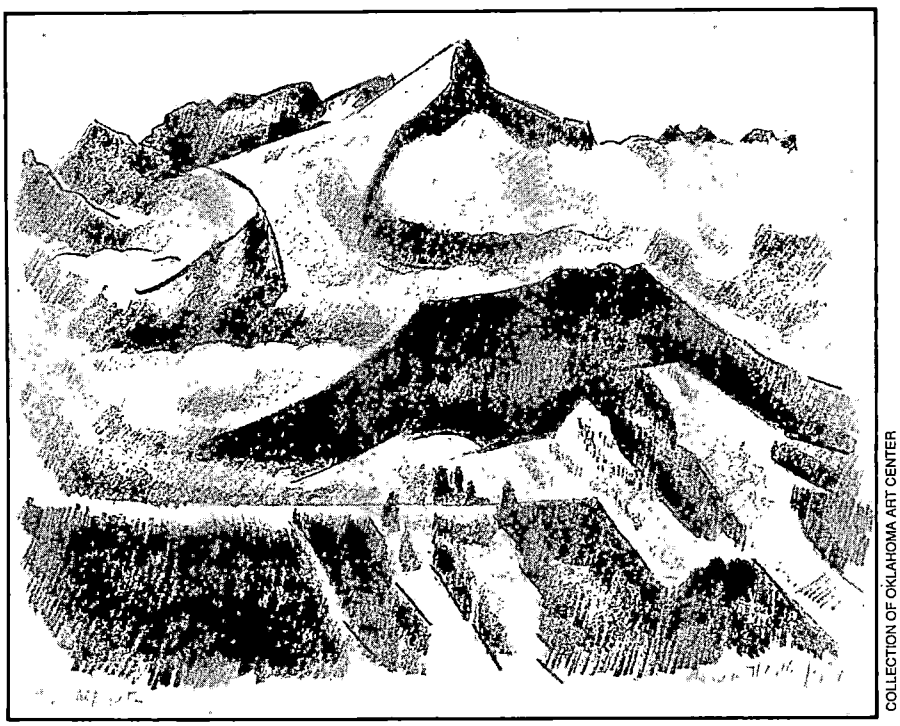
We've got all the latest dirt.

"Fill-It-Up, Please"

Mall Plaza, So. Portland
1185 Forest Ave., Portland
RR Overpass, Route One, Biddeford

The Right Touch
CAR WASH

ENTERTAINMENT GUIDE



COLLECTION OF OKLAHOMA ART CENTER

Alpspitze, *lithograph by Marsden Hartley, from the exhibition* "Marsden Hartley in Bavaria" *at the Bowdoin College Museum of Art, Brunswick, through April 14.*

Illustrations by Berry Manter

DINING

MOSTLY AMERICAN

The Barnhouse Tavern. Route 302, North Windham. Steaks and seafood served in a restored barn, just twelve miles from Portland. Lunch and dinner daily. 892-2221.

Cadillac Jack's. 442 Fore Street, Portland. Bar and grill features American fare: hamburgers, wings, fish sandwiches, famous barbecue pork sandwich. 774-7466.

Carbur's. 123 Middle Street, Portland. Twenty-page menu features sandwiches, hearty soups, and salads. Open daily for lunch and dinner. 772-7794.

Dock Fore. 336 Fore Street, Portland. Homemade specialties include burgers, steamers, and mussels. Open daily for lunch and dinner. 772-8619.

Garnishes. Maine Mall, South Portland. Upstairs at Jordan Marsh, serving lunch and early dinner in a modern-art dining area. 774-5431.

Gorham Station. 29 Elm Street, Gorham. A restored railroad station is now an elegant restaurant. Serving steaks and seafood. Call for hours. 839-3354.

The Great Lost Bear. 540 Forest Avenue, Portland. Featuring award-winning chili, homemade desserts and soups. Seasonal patio seating in Bearadise Alley. Lunch, dinner, and Sunday champagne brunch. 772-0300.

Harbor House Restaurant. Mile Road, Wells. Offers casual dining with a variety of entrees to satisfy every taste. Lunch and dinner daily, 11 to 11. Also, Misty's Lounge features nightly piano entertainment and wide-screen TV. 646-9040.

Holiday Inn By the Bay. 88 Spring Street, Portland. Full menu featuring seafood, steaks, and salad bar. Live entertainment. Monday through Saturday. 775-2311.

Horsefeathers. 193 Middle Street, Portland. An appetite for excellence. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 773-3501.

Horsefeathers. Just south of Freeport Village. Regional American cuisine. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 865-4005.

Inn at Goose Rocks. Dyke Road and Route 9, Kennebunkport. Provides a country-style atmosphere with a superb selection of classic entrees. Daily breakfast and dinner; Sunday brunch. Dinner reservations suggested. Carrie Colatrane at the piano in the lounge Friday and Saturday evenings. 967-5425.

Jameson Tavern. 115 Main Street, Freeport. Great steaks and fresh seafood. Atmosphere emphasizes colonial roots. 865-4196.

Manor Inn. 700 Main Street, South Portland. Seafood, steaks, and American cuisine. Banquet facilities also available. Open daily for breakfast, lunch, and dinner. 775-5642.

Michel's at Exit 8. 202 Larrabee Road, Westbrook. Seafood, steaks, and Italian specialties served daily for lunch and dinner. 854-9496.

Moose Crossing Restaurant. 270 U.S. Route 1, Falmouth (three miles north of Portland). Relaxed cabin atmosphere. Featuring fresh Maine seafood, aged Iowa beef; mesquite grilling. Teriyaki steak, grilled salmon, "house favorites." Children's menu available. Visa, MC, and American Express accepted. Reservations accepted for parties of five or more. 781-4771.

You've got to stop meeting like this.

If your meetings and events aren't meeting your expectations, enroll USM's help today. We have an expert staff of professional meeting planners ready to help you with every last detail-from site selection to A/V to menus. At a surprisingly low cost. So to improve your next meeting, take a very easy course. Call USM Department of Conferences at 874-6506.

University of Southern Maine

RIBS

Meat so tender it practically falls off the bone.

US 1 at Exit 7 South Portland
Open every day 7AM to 11PM
Breakfast, Lunch, Dinner
Takeout Available
761-4211

TONY ROMA'S
•A PLACE FOR RIBS•®

The Muddy Rudder. Route 1, Yarmouth. A selection of American favorites, served overlooking tidal waters and waves of sea grass. Serving lunch and dinner daily from 11 a.m. to 1 a.m. 846-3082.

Narcissa Stone Restaurant. 10 Water Street, Brunswick. Located in Captain Daniel Stone Inn. Open daily for breakfast, lunch, and dinner. 725-9898.

Ocean's Edge Restaurant in the Shawmut Inn. Kennebunkport. Spectacular dining experience overlooking the ocean. Breakfast, lunch, and dinner daily; Sunday brunch. Extensive wine list and fabulous dessert cart. Dinner reservations suggested. Nightly entertainment with Jorge Garcia at the piano. 967-3931.

Raoul's Roadside Attraction. 865 Forest Avenue, Portland. Serving hamburgers, soups, and sandwiches. Open Monday through Saturday for lunch and dinner; Sunday, dinner only. 775-2494.

Red Sands. Route 302, North Windham. Home-cooked meals served in a home-like atmosphere. Meals are complemented by homemade bread and appetizers such as lobster stew. No credit cards accepted. 892-9872.

Reidy's, F. Parker. 83 Exchange Street, Portland. Specializing in steak and seafood combinations. Lunch and dinner; Monday through Saturday; Sunday, dinner only. Late-night menu. 733-4731.

The Rib Room. 157 High Street, Portland. At the Sonesta Hotel. Gourmet dining in an elegant atmosphere. Selections include veal, prime rib, and seafood specialties. Dinner served seven days a week. Reservations and all major credit cards accepted. 775-5411.

Ruby's Choice. 116 Free Street, Portland. Gourmet hamburgers. Freshly baked buns, fresh ground beef daily. Soup and salad bar, homemade desserts. Three separate dining areas open 7 a.m. to 11 p.m. daily. Takeout. 773-9099.

Smith Farm. 226 Gray Road, West Falmouth. Country-style cooking in barn-board atmosphere. Menu spotlights the Roast Turkey Feast and other home-style meals. Open daily 11:30 to 8:30 for lunch and dinner. 797-3034.

South Portland Marketplace. 100 Maine Mall Road, South Portland. Steaks and seafood served around a giant salad bar. Serving lunch and dinner, daily specials. 772-3754.

Squire Morgan's. 46 Market Street, Portland. Pizza and gourmet subs in an atmosphere of hunting trophies and other curious artifacts. Lunch, Monday through Saturday; dinner, seven nights a week. 774-5246.

Tony Roma's A Place For Ribs. 671 Main Street (U.S. Route 1 at Exit 7 extension), South Portland. A restaurant of casual decor, genuine cordiality, and reasonable prices, serving its famous Baby Back Ribs, judged the Best Ribs in America at a national cook-off. Other menu items include chicken, fish, steak, barbecued shrimp-on-a-skewer, and onion rings served uniquely in a loaf. Daily luncheon specials. Special takeout menu. Open 7 days a week, 7 a.m. to 10 p.m., on Fridays and Saturdays to 11 p.m. Serving breakfast, lunch, and dinner. Reservations accepted. MC, Visa, Amex. 761-4211.

Valle's Steak House. 1150 Brighton Avenue, Portland. Just off Exit 8 of the Maine Turnpike. Specializing in steaks at reasonable prices. Also

serving seafood and American favorites in a family atmosphere. Breakfast, lunch, and dinner daily. 774-4551.

Westcustogo Inn. Rt. 88 and Prince's Point Road, Yarmouth. Southern barbecue cooking — roasted meats over a wood fire. Also serving more traditional fare. All-you-can-eat buffet served Friday and Saturday, 5 to 9; lunch served Tuesday through Saturday, 11:30 to 2:30; Sunday brunch served 11:30 to 4:00. 846-5797.

Winchester's. Maine Mall, South Portland. Serving American food and light fare. Open daily for lunch and dinner. 772-0861.

The Wonderbar. 12 Washington Street, Biddeford (1 mile east of Turnpike Exit 4). Fresh native seafood, lobster, prime rib, and steaks. Daily luncheon and dinner specials. Banquet facilities; reservations. 282-9926.

Yankee Clipper. 1230 Congress Street, Portland. At the Ramada Inn, featuring down-east dishes along with a variety of beef selections. Custom-made salads. Open daily for breakfast, lunch, and dinner. 774-5611.

Zackery's. Holiday Inn West, Exit 8, Portland. Featuring American favorites, light meals, and a cocktail lounge. Lunch and dinner daily. 774-5601.

ASIAN

Afghan Restaurant. 629 Congress Street, Portland. Afghani cooking served in a family setting. Bring your own beer or wine. Serving dinner Monday through Saturday. 773-3431.

Four-Five-Six. 608 Congress Street, Portland. The former Hu Shang I under new management. Serving Chinese and Polynesian foods. Sunday buffet. No credit cards accepted. 774-0135.

Hu Ke Lau. Maine Mall Road, South Portland. Chinese and American cuisine, family dining, and banquet facilities. Located behind Sears at the Maine Mall. 775-6388.

Hu Shang II. 11 Brown Street, Portland. Oriental cuisine, including Szechuan, Hunan, Shanghai, and Mandarin selections. Open seven days a week. 774-0800.

Hu Shang III. 29 Exchange Street, Portland. In the center of the Old Port, Oriental cuisine in a sophisticated atmosphere. 773-0300.

Pagoda. 5 Forest Avenue, Portland. Specializing in Szechuan and combination dinners. Open daily for lunch and dinner. 773-5071.

Panda House. 436 Fore Street, Portland. Oriental cuisine, specializing in Hunan and Szechuan entrees. Full bar. Serving lunch and dinner Tuesday through Thursday, 11:30 to 10; Friday

Shape,

Form,

Presence.

Brick

morin BRICK COMPANY

Lachance BRICK COMPANY

brooks BRICK COMPANY

Manufacturers and distributors of
waterstruck and wirecut face brick.

Morin Brick • P.O. Box 36 • Danville, ME 04223 • (207) 784-9375
Lachance Brick • So. Windham Rd. • Gorham, ME 04038 • (207) 839-3301
Brooks Brick • Maple Street Extension • Brewer, ME 04412 • (207) 989-3318

Extended screen.
The Apple® Macintosh® IICX and a full page portrait monitor is an excellent business solution, offering flexibility and expandibility as well as exciting power and versatility.

Extended coverage.
Now, Apple® is extending their warranty up to one year, absolutely free. So you have no excuse for not coming in for further explanation.

Harper

Connecting Point III

COMPUTER CENTER

319 Marginal Way, Portland 772-1156 1-800-443-6070

Apple, the Apple logo, Macintosh and LaserWriter are registered trademarks ofApple Computer, Inc. This ad was produced on a Macintosh IICX and printed on a LaserWriter IINT.

Authorized Dealer

the Village cafe

Portland's #1 Family Restaurant

Come in to see why the Village Cafe was voted the number one family restaurant for three years in a row by a readers poll done by the Portland Press Herald.

The Village Cafe has been pleasing families for over 50 years with its fine Italian dishes, Choice Sirloins, and Fresh Seafoods. Quality for a reasonable price.

Mon. - Thurs. 11 A.M. - 10:30 P.M.
Fri. & Sat. 11 A.M. - 11:30 P.M.
Closed Sunday

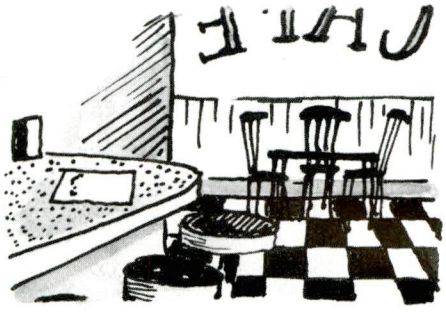
112 Newbury Street
Portland, ME
772-5320

and Saturday, 11:30 to 11; Sunday, noon to 10; closed Monday. Reservations accepted. Visa, MC, Amex. 772-6024.

Peking Gardens. 300 Main Street, South Portland. Specializing in Szechuan and Cantonese cuisine. Open daily for lunch and dinner. 799-8170.

Restaurant Sapporo. 24 Free Street, Portland. Authentic Japanese cuisine in a pleasant atmosphere. Specialties include sushi, tempura, and teriyaki. Call for hours. 772-1233.

Taj Mahal Indian Restaurant. 43 Middle Street, Portland. Authentic Indian food spiced to serve a variety of preferences. Serving dinner Tuesday through Saturday. Major credit cards accepted. 773-4498.



BISTROS, CAFES AND DELIS

Ben & Jerry's. 97 Exchange Street, Portland. All-natural gourmet ice cream. Thirty-five flavors. Ice cream cones, sodas, sundaes, desserts, plus cappuccino and expresso in a fun-filled atmosphere. 773-3222.

Bon Vivant. 416 Fore Street, Portland. "The healthy alternative" cafe and takeout, featuring fresh baked breads, fresh cooked turkey, soups and sandwiches, vegetarian selections, nonfat yogurts. Serving breakfast (muffins, bagels, and "eggwiches"), lunch, and light suppers. Ask about takeout delivery within the Old Port. Open daily from 7 a.m. to 9 p.m., on Sundays until 6 p.m. 774-4342.

Cafe Cornerbrook. Cornerbrook Shopping Plaza, opposite the Maine Mall, South Portland. An urban restaurant serving homemade soups, pasta, and seafood salads. Open from 11 to 11. 772-3224.

Della's Catessen. 9 Deering Avenue, Portland. Gourmet deli and specialty food items from around the world. Homemade soups, pastas, salads, and sandwiches. Open 11 to 7, Monday through Saturday; closed Sunday. Delivery service. 773-2624.

Foodworks. 47 India Street, Portland. Gourmet takeout and cafeteria. Homemade breads, soups, desserts. Daily entree items and salads. Delivery is available. Open 7 to 6, Monday through Friday; Saturday, 8 to 5. 773-9741.

Fore Street Deli. 342 Fore Street, Portland. Featuring sandwiches, bagels, and light breakfasts. Open Monday through Saturday. 772-4500.

The Fresh Market. 58 Market Street, Portland. Cafe and takeout market, featuring fresh pasta and sauces, soups, and salads, takeout wine. Serving lunch and early dinner; daily specials include two types of pasta, and two hot sauces. Call for hours. 773-7146.

Full Belly Deli. 930 Brighton Avenue Plaza, Portland. Featuring corned beef and hot pastrami, homemade potato salad, coleslaw, soups, chopped liver. Eat in or take out. Open Monday through Saturday, 7 a.m. to 9 p.m. 772-1227.

The Good Egg Cafe. 705 Congress Street, Portland. Serving breakfast until 11 a.m. daily. Hearty and inventive egg dishes, homemade pastries, and fresh ground coffee in a Bohemian cafe. 773-0801.

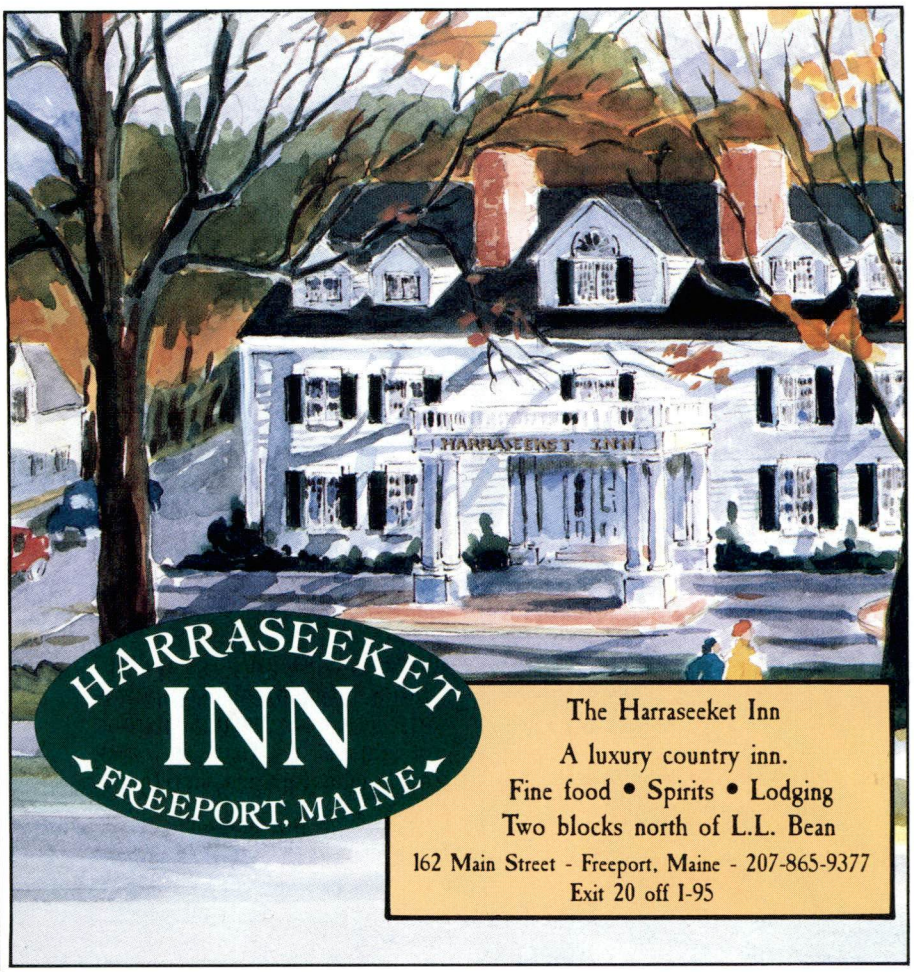
Green Mountain Coffee Roasters. 15 Temple Street, Portland. Gourmet deli featuring bagels, desserts, and a variety of coffees. No alcohol. 773-4475.

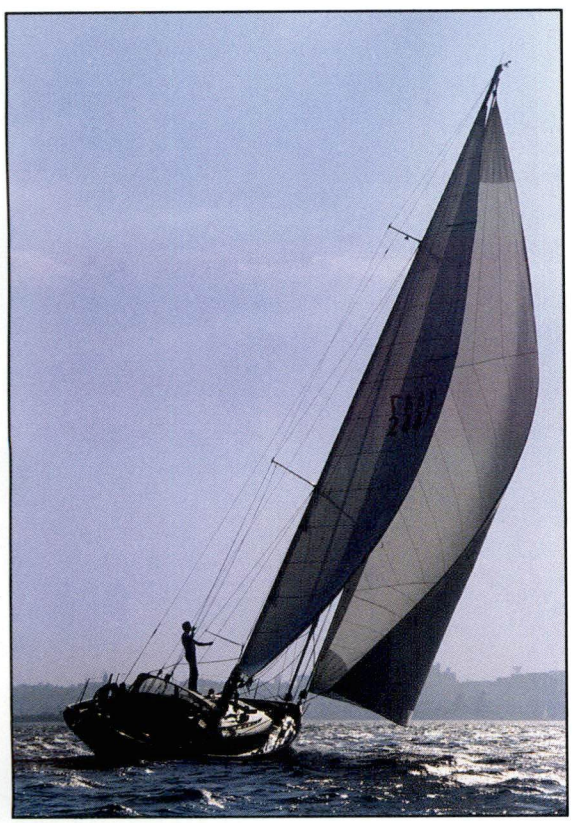
Hugo's Portland Bistro. 88 Middle Street, Portland. Fine food, exceptional Irish coffee, unusual furnishings. 774-8538.

Little Willie's. Downstairs at Raphael's, 36 Market Street, Portland. Serving Crostini, a Mediterranean munchie. Live music/entertainment Tuesday through Saturday, 8:30 p.m. Open Monday through Thursday, 11:30 a.m. to midnight; Friday, 11:30 a.m. to 1 a.m.; Saturday, 5:30 p.m. to 1 a.m.; and Sunday, 5:30 p.m. to midnight. 773-4500.

Madd Apple Cafe. 23 Forest Avenue, Portland. American bistro with a Southern accent, offering a changing menu with specialties including crawfish and fettuccine, steak New Orleans, *boudin blanc*, veal chop *dijonnaise*, red beans and rice. Chef owned and operated. Serving lunch and dinner. Beer and wine available. Reservations accepted. 774-9698.

Mr. Bagel. Three locations listed below. New York-style deli, 12 varieties of bagels, 7 varie-





Relaunched May 14th "Prowess" reconfigured 1948 Eldredge McInnis cutter. (Doug Jones photo)

THE MORE YOU KNOW THE BETTER WE LOOK!

Consider us for: Brokerage, repairs, restoration, on your classic Yacht, power or sail; to save your father's 1938 Old Town Canoe; new garboards to pass a Coast Guard sub section "T" inspection or storage to keep your hearts desire inside where you can putter on it in the off season. Our convenient location is at the mouth of Portland Harbor a few steps from the Old Port.

Indoor and Outdoor Storage, Moorings, New Construction, Restoration, Reconfigurations, Wooden & Fiberglass Repairs, Rewiring, Refits, Paint, Varnish

We represent: ***Hydra-Sport***, high performance fishing boats; ***Pointer Marine***, a selection of solid Maine outboard boats; ***Musling***, Norwegian designed Water Ballasted Deep "V" runabout, ***Boston,*** recreational rowing shell, ***Suzuki*** outboard engines.

PORTLAND YACHT SERVICES, INC.
58 Fore Street • Portland, Maine 04101 • 207 774-1067

It's the local ingredient that makes Hood milk so special.

For over 55 years we've been making Hood® Whole Milk in Maine. And now, people throughout Maine can also enjoy the taste of Hood milk in Better Taste 2%, Hood 1%, Chocolate and Skim milk.

They're made in Maine—by people in Maine. And delivered to local stores, every day, to give it a fresh, natural taste all its own.

So if you're thirsting for something truly Maine, try it.

You can feel good about

Hood

H.P. Hood Inc.
349 Park Avenue
Portland, Maine 04102
(207) 774-9861

ties of cream cheese. Pizza bagels, bagel dogs, fresh croissants, muffins, cookies, cake, homemade soups. Home and office catering.

220 Maine Mall Road, South Portland. Open Monday through Friday, 6:30-5; Saturday, 7-3; Sunday, 7-1. 773-3238/FAX: 773-0070.

599 Forest Avenue, Portland. Open Monday through Friday, 6-3; Saturday, 6-2; Sunday, 7-12 noon. 775-0718.

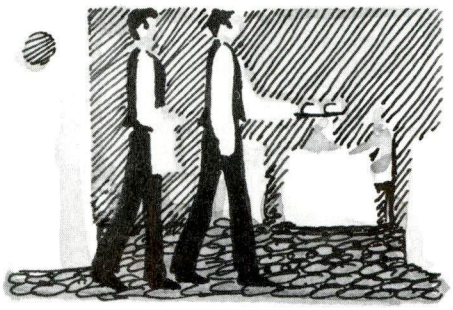
100 Waterman Drive, South Portland. Open Monday through Saturday, 6-2; Sunday, 6-12 noon. 767-4756.

Pepperclub. 78 Middle Street, Portland. Neighborhood eatery featuring seafood, organic beef, and vegetarian entrees as well as homemade soups and desserts — all at very reasonable prices. Wine and beer available. No credit cards accepted. Open daily for dinner, 5:30-10:30. 772-0531.

Portland Wine and Cheese. 8 Forest Avenue, Portland. Pates, cheeses, and deli stuff available for takeout or to eat in. Exotic sandwiches a specialty. Wine available for takeout only. Serving lunch Monday through Saturday. 772-4647.

Raffles Cafe and Bookstore. 555 Congress Street, Portland. Offering a healthy eclectic menu including vegetarian dishes, homemade soups, sandwiches on whole-grain breads, a variety of salads, fine coffees and teas. Serving Continental breakfast, lunch, and light dinner: Monday through Friday, 8 to 6; Thursday until 8; Saturday, 9:30 to 5. 761-3930.

Scooter's. 106 Exchange Street, Portland. Sandwiches, soups, and creative entrees. An outdoor patio opens for the milder months. Open daily for breakfast, lunch, and dinner. 772-7115.



CONTINENTAL/NEW AMERICAN

Alberta's. Two locations: 27 Forest Avenue, and 21 Pleasant Street, Portland. Fresh seafood and specialties prepared on a charcoal grill and served with homemade soups, breads, and desserts, featuring "Death by Chocolate." Full bar at Forest Avenue restaurant; beer and wine are available at Pleasant Street restaurant. Lunch and dinner daily. 774-5408.

Back Bay Grill. 65 Portland Street, Portland. Tuesday through Thursday, 5:30 to 9:30; Friday and Saturday, 5:30 to 10:30; Sunday, 6 to 9; closed Monday. 772-8833.

Specialists in Kitchens and Bath Designs

indisco

kitchens baths
197 US Route 1, Scarborough, Me
883-5562

Introducing Haverhill Solid Cherry Cabinetry
Inspired by the Rich Tradition of English Country Homes.

SCHEIRICH
FINE FURNITURE FOR THE KITCHEN

The Baker's Table. 434 Fore Street, Portland. European and American cooking styles. Dinners feature bouillabaisse, veal dishes, and fresh fish. Lunches are unique — quick cafeteria service, homemade soups, hearty stews and chowders. Always fresh desserts from the Port Bakehouse. 775-0303.

The Blue Moon. 425 Fore Street, Portland. Open 7 days a week, 11:30 a.m. to 11 p.m. 871-0663.

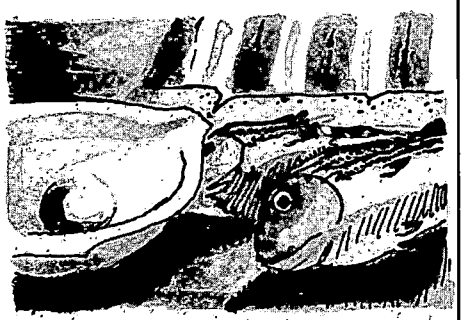
Brattle Street Restaurant. 19 Brattle Street, Portland. Gourmet French food served. Lunch, Monday through Friday; dinner, Tuesday through Saturday. 772-4658.

Cafe Always. 47 Middle Street, Portland. Modern American cuisine prepared by owner-chef Cheryl Lewis. Homemade bread, pasta, ice cream, and pastries prepared daily on the premises. Entrees reflect the cuisines of Thailand, France, Mexico, Northern Italy, and New Orleans. Dinner nightly, 5 to 10; closed Monday. Reservations suggested. 774-9399.

Camp Hammond Restaurant and Meeting Center. 74 Main Street, Yarmouth. Gourmet menu changes weekly in this Victorian mansion. Specializing in private parties and conferences. Open Tuesday through Saturday for dinner; Tuesday through Friday for lunch. Reservations appreciated. 846-3895.

The Olde House. Route 85, Raymond. Northern Italian, French, German, Russian, and other European and American styles of cuisine are represented on the menu. Specialties include beef Wellington, tournedos, and swordfish almondine. Also serving homemade desserts, including profiteroles, and an extensive selection of wines. Serving dinner 5 to 10; lunch 11 to 2. 655-7841.

The West Side. 59 Pine Street, Portland. Innovatively prepared meals. Homemade breads, pastries, and soups served in an intimate and casually elegant atmosphere, or on the patio. Vegetarian selections are available. Serving lunch and dinner, also Saturday and Sunday brunches. 773-8223.



GREEK

Christopher's. 688 Forest Avenue, Portland. A new restaurant featuring Greek cuisine in a contemporary setting. Specialties include baked lamb and shish kebab. Serving lunch, Monday through Friday; dinner, seven days a week. 772-6877.

Trojan Horse Restaurant. 675 Congress Street, Portland. Gourmet and classic Greek cuisine, fresh seafood and charbroiled steaks. Outdoor dining available in season. Serving breakfast, lunch, and dinner until 9:30 p.m. Closed Tuesdays. 772-9530.

Putt Around The Islands.

Bring your golf game along on one of Royal Caribbean's 7, 8, 10, or 14 day cruises. Their PGA program includes onboard activities as well as twenty interesting courses. Come see us for the details.

Golf Ahoy

The Official Cruise Line of the PGA

Royal Caribbean

HEWINS TRAVEL

CONSULTANTS INC

PORTLAND
100 Commercial St.
772-7252
800-626-8600

SOUTH PORTLAND
400 Southborough
774-3911
800-392-5150

Ships of Norwegian Registry

We're Everything a Great Hotel Should Be

Accommodations. 95 tastefully appointed guest rooms and suites.

Armory Restaurant. Enjoy breakfast, lunch, or dinner. Elegant dining in the city's finest seafood restaurant.

Regency Health Club. One of Maine's finest full service fitness centers.

Banquet and Meeting Facilities.

Portland Regency
In the Old Port
20 Milk Street, Portland
Maine 04101

For information and reservations call (207) 774-4200
Outside Maine: 1-800-727-3436

ITALIAN

Anjon's. 521 U.S. Route 1, Scarborough. Serving Italian food, steaks, and seafood. Enjoy complimentary side of their homemade Italian stuffed breads. Fine wine selection. Open daily, 11 to 10. 883-9562.

Bruno's. 35 India Street, Portland. Specializing in Italian and American food. Open daily for lunch and dinner. 773-3530.

Esposito's. 1335 Congress Street, Portland. The only log cabin on Congress Street. Steak sandwiches and Italian cuisine are the specialties. Credit cards not accepted. Serving lunch and dinner daily. 772-9167.

Giobbi's. One Danforth Street, Portland. Italian dishes and seafood served in a family setting. Lunch and dinner daily. 772-0873.

Luna D'Oro. 41 Middle Street, Portland. Regional Italian cuisine attentively prepared by chef-owner. Served by candlelight in a romantic Old World atmosphere. Dinner only, Tuesday through Saturday, 5:30 to 10. 774-2972.

Maria's Ristorante. 337 Cumberland Avenue, Portland. Italian dishes served with style. Veal is the specialty of the house. Reservations are suggested. 772-9232.

Raphael's. 36 Market Street, Portland. Serving Northern Italian food. Reservations preferred. 773-4500.

The Roma. 769 Congress Street, Portland. Classic Italian dining. A series of small dining rooms creates an intimate, formal atmosphere. Serving lunch and dinner. 773-9873.

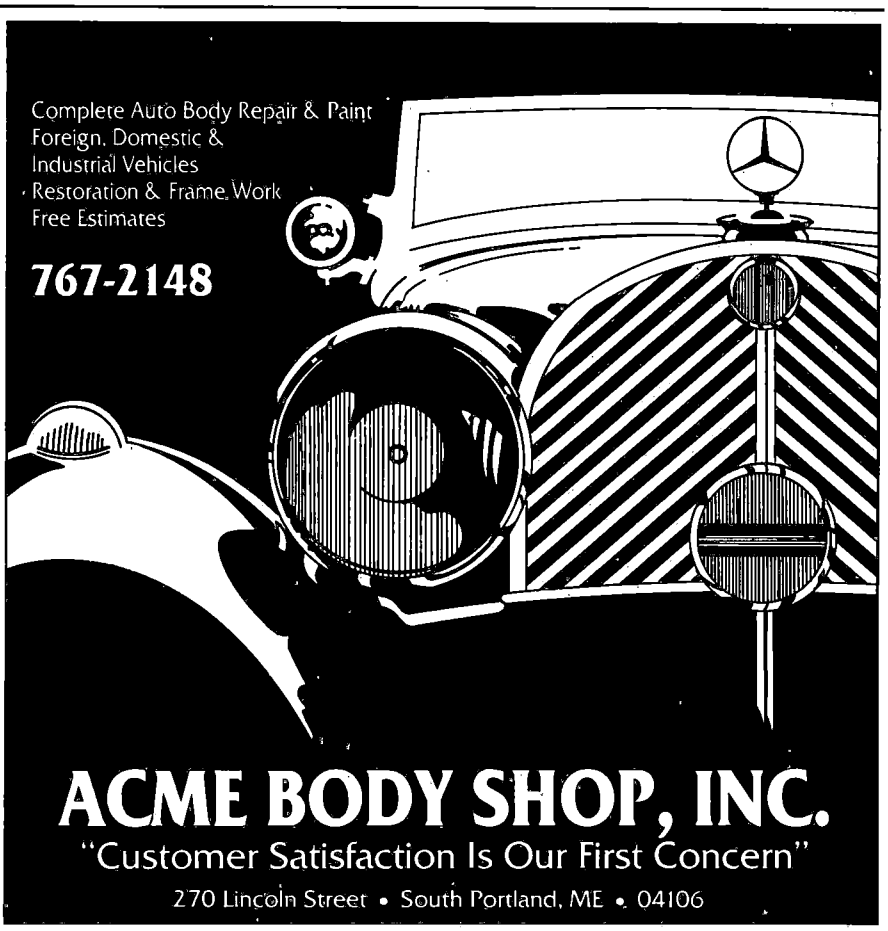
Sportsman's Grill. 905 Congress Street, Portland. Italian-American cuisine, featuring spaghetti. 772-9324.

Verrillo's. 155 Riverside Street, Portland. Just off Exit 8 of the Maine Turnpike. Serving Italian-American cuisine and a variety of seafood dishes. Family specials on Sunday. 775-6536.

Village Cafe. 112 Newbury Street, Portland. Serving Italian-American dishes. Specialty of the house is fried clams. Lunch and dinner, Monday through Saturday. 772-5320.

Volunteer.

American Heart Association



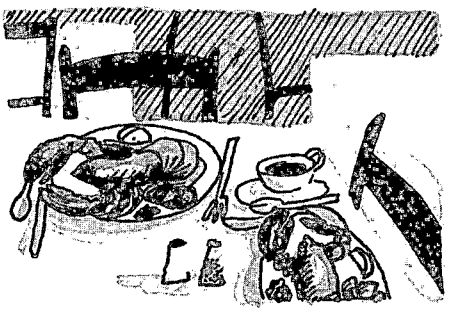
MEXICAN

Amigo's. 9 Dana Street, Portland. A complete Mexican feast in stucco surroundings. Located in the Old Port. Lunch and dinner, Tuesday through Saturday; closed Sunday and Monday. 772-0772.

Dos Locos. 92 Exchange Street, Portland. Located in Portland's Old Port, Dos Locos offers a varied Mexican menu complete with appetizers, full meals, and a full bar, all at reasonable prices. Takeout available. Open 7 days a week. 775-6267.

Margaritaville. 242 St. John Street (adjacent to Union Station Plaza), Portland. Complete Mexican menu in casual, family atmosphere. Restaurant open daily for dinner: Sunday through Thursday, 4 to 10; Friday and Saturday, 4 to 10:30; lounge open daily 4 to 12:30. 874-6444.

Tortilla Flat. 1871 Forest Avenue, Portland. Mexican food served in a family setting. Gringo selections also available. Serving from 11:30 to 10, Monday through Thursday; 11:30 to 11, Friday and Saturday; and 4 to 10, Sunday. 797-8729.



MOSTLY SEAFOOD

The Armory. Portland Regency Inn, 20 Milk Street, Portland. One of Portland's fine seafood restaurants. Serving breakfast, lunch, and dinner. 774-4200.

Boone's. Custom House Wharf, Portland. Specializing in seafood and American cuisine. Lunch served until 4 daily; dinner nightly. 774-5725.

The Bridgeway. 71 Ocean Street, South Portland. Seafood, steaks, and American cuisine. Lunch, Monday through Saturday; dinner nightly. 799-5418.

Cap'n Newick's Lobster House. 740 Broadway, South Portland. Seafood very reasonably priced. Also steaks and chicken. Informal fam-

ily-style atmosphere. Closed Mondays. 799-3090.

Channel Crossing. 231 Front Street, South Portland. Seafood, steaks, and cocktails with a view of the Portland skyline. Open daily for lunch and dinner. 799-5552.

DiMillo's Floating Restaurant. Long Wharf, Portland. Serving seafood and steaks. Specializing in lobster. Open daily. 772-2216.

Down East Village Restaurant. Route 1, Yarmouth. Maine seafood specialties. Open for breakfast, lunch, and dinner. 846-5161.

The Galley. 215 Foreside Road, Falmouth. On Route 88 at Handy Boat, The Galley offers Casco Bay from a different angle. Serving fresh seafood and American standards. Lunch and dinner daily. 781-4262.

J's Oyster Bar. 5 Portland Pier, Portland. This bar serves oysters, steamed clams, and other just-off-the-boat seafood. Open seven days and nights a week. 772-4828.

Lobster Shack. 246 Two Lights Road, Cape Elizabeth. Fresh seafood served picnic-style or in the dining room overlooking the pounding surf. Closed during winter months. 799-1677.

Seamen's Club. 375 Fore Street, Portland. Serving steaks, seafood, and other American entrees. Also serving award-winning Bloody Marys. 772-7311.

The Silver Shell. 363 Maine Mall Road, South Portland. In the Sheraton Tara Hotel, The Silver Shell features seafood and New England cuisine. Breakfast, lunch, and dinner daily. 775-0555.

Snow Squall. 18 Ocean Avenue, South Portland. Seafood prepared in endless variations and served amidst a forest of Boston fern. Located on the South Portland waterfront. Banquet facilities available. 799-2232.

Street & Co. 33 Wharf Street, Portland. Featuring seafood grilled, sauteed, baked, poached, broiled, in a casual "old New England" atmosphere. Pasta sans seafood available. Bar serves beer and wine. Open for dinner from 5 to 9:30 daily, Friday and Saturday until 10. 775-0887.

NIGHT LIFE

Boothby Square Tavern. 330 Fore Street, Portland. Folk, soft rock, duos and singles. Tuesday, Friday, and Saturday, 9 to 1. 773-8900.

The Bounty. 200 Riverside Street, Portland. Multi-level dance club. Top-40 DJ. High-tech light show. Lunch, Monday through Friday, 11:30 to 2. American burgers and sandwiches. Dancing nightly, 8 to 1. 772-8033.

Bridgeway Restaurant. 71 Ocean Street, South Portland. Jazz on the weekends. Piano bar, lounge. 799-5418.

Clipper Club at the Yankee Clipper. 1230 Congress Street, Portland. Dancing. DJ provides entertainment Friday and Saturday nights, 8:30 to 12. 774-5611.

Down East Village. Route 1, Yarmouth. Piano. Friday, Saturday, and Sunday, 5 to 9. 846-5161.

Geno's. 13 Brown Street, Portland. Live rock. 772-9521.

Horsefeathers. 193 Middle Street, Portland. Live entertainment nightly till legal closing. Jazz late Sunday afternoons. 773-3501.

Hu Shang III. 29 Exchange Street, Portland. DJs play top-40 dance music nightly, 9 to 1. 773-0300.

Little Willie's. Downstairs at Raphael's, 36 Market Street, Portland. Shows begin at 8:30 p.m.: Tuesday, comedy; Wednesday and Thursday, featured performers; Friday and Saturday, jazz. Serving Crostini, a Mediterranean munchie. Open Monday through Thursday, 11:30 a.m. to midnight; Friday, 11:30 a.m. to 1 a.m.; Saturday, 5:30 p.m. to 1 a.m.; and Sunday, 5:30 p.m. to midnight. 773-4500.

Manor Inn. 700 Main Street, South Portland. Piano bar, 5 to 9. Top-40 bands, 9 to closing. Open Monday through Saturday. 775-5642.

Entertainment Guide
Listings continue on page 54

Shearson Lehman Hutton is proud to be
the local sponsor for

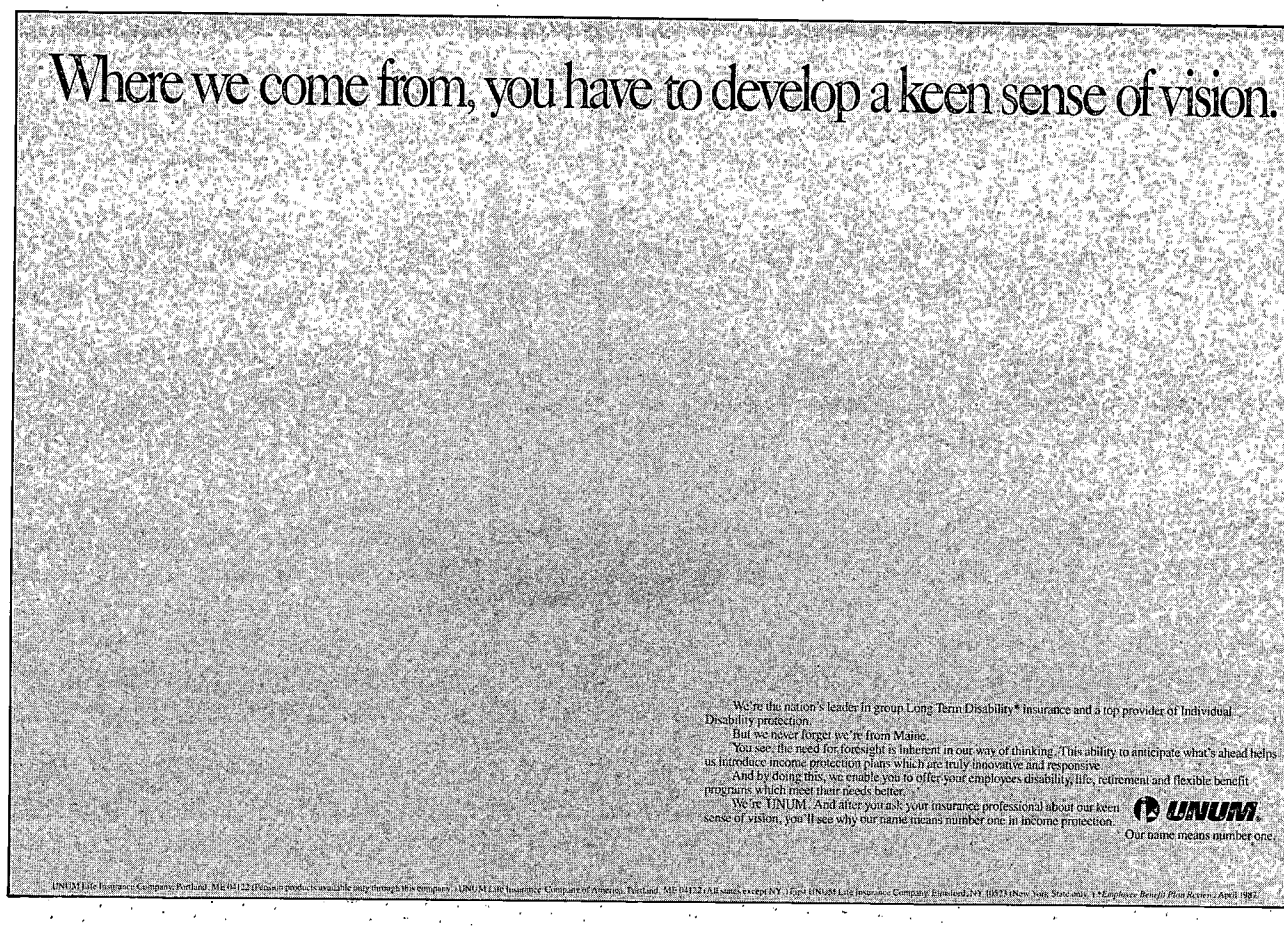
Flora Portrayed:
Classics of Botanical Art from the
Hunt Institute Collection
Portland Museum of Art 3 March–13 May 1990

Pierre-Joseph Redouté (1759–1840)
Bouquet of Mixed Flowers, 1839

An exhibition of over 80 dazzlingly beautiful
botanical prints and
original watercolors and drawings
dating from
1610 through the 1970s.

Made possible by the Hunt Foundations and
Shearson Lehman Hutton Inc.

PORTLAND MUSEUM OF ART



We never forget where we come from.

At UNUM we've always been proud of our Maine heritage. Our success has been built on the values and strengths of our surroundings, our people, and the basic ideals that are inherent in our way of life. Our national ad campaign supports this pride — because where we come from means a lot.

UNUM®

Our name means number one.

UNUM Life Insurance Company, Portland, ME 04122(Pension products available only through this company.) UNUM Life Insurance Company of America, Portland, ME 04122 (All states except N.Y.) First UNUM Life Insurance Company, Elmsford, NY 10523 (New York State only)

CITY GARDENS

A lady on Bowdoin Street has tulips by now. Hers are always first. The yellow daffodils in front of the blue house on West Street are in full thrust. Yet it's still crocus time in my patch. Portland once again is in various stages of bursting out all over. But more so.

I don't know the people on Bowdoin and West streets, but I know their work, just as people I've never met know mine. Bulb gardens, vegetable and flower gardens, gin and tonic gardens (so named because they inspire contemplative sipping), wild gardens to attract the birds – in the last ten years, unique compositions have popped up on the Portland peninsula everywhere you cast an eye. Some have the polish of professional landscape designers; most were planted by residents with an insatiable urge, many of whom claim to know nothing formal about gardening at all.

"Oh, I'm not really a gardener," says Eli Martins, whose thirty-foot porch bordering his apartment off Thomas Street explodes with vibrant blossoms, vines, vegetables, and herbs every summer. "I don't know the names of anything."

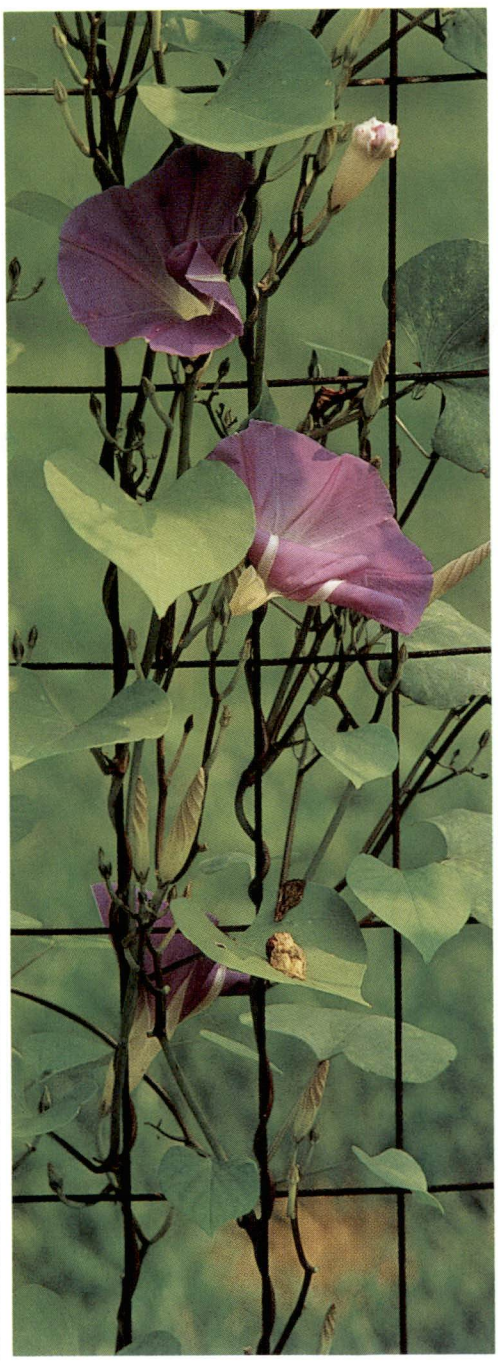
Limited to the porch and the narrow strip below it bordering the parking lot, Martins pots and plants and discreetly composts every square inch. Gardening since he was a child, he acknowledges this space has been a challenge.

One City Garden is what Greg Parker and Becky Goodale call the remarkable layout of paths, terraces, and growing things snuggled next to their three-family house on lower Brackett Street. Parker is a member of a non-club gardening group that assembles when the mood is right to share what they know and what they have. His seven-year-old garden is in the "refinement stage"; he's culling out the common stuff and spending more time and money "looking for just the right hemerocallis."

Down the hill toward the Million Dollar Bridge is Polly Peters' fantasia. Motorists consider themselves lucky when bridge traffic is backed up far enough so they can idle next to it. Peters' garden, and mine on Pine Street, are wide open to the public eye. We each have countless stories about people who let us know our efforts have touched their lives.

"It's reinforcing," Peters says with a laugh, "after all that work – to have people like it." And work it is. Peters' garden looks relaxed and carefree, as if an Atlantic breeze just blew it in and set it there. Behind the shimmering blossoms and sitting spaces is an artful structure of stone wall, terraces, and eleven years of nurture.

On Munjoy Hill, Nini McManamy decorates her front yard with ornamental vegetables. In the rear, she's building a garden you can sit around in after work, though I doubt there really is such a thing. Good shoes, white pants and all, I tend to get up after five minutes to move a clump of something to

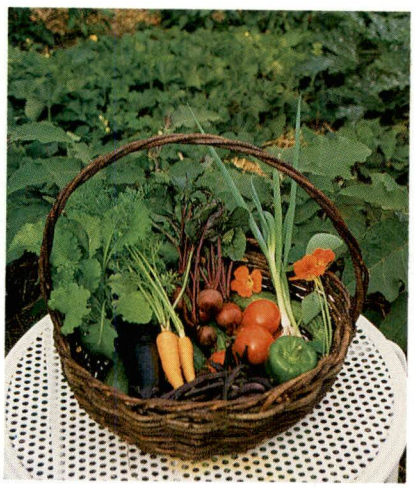


Anne Rugh

—

Photographs by Nance Trueworthy

"The land comes first. The older I get, the less I care about house beautiful."



▶ *Harvest time at Nini McNanamy's*

▼ *A quiet place to sit in Polly Peters' famous garden*

"I buy garden books and don't even read them, just look at the pictures."

a better spot. In January, McManamy started seedlings, keeping track of them with a chart. About now she's pruning fruit trees. Next she'll get a load of manure. McManamy's a planner. "You have to be. A city garden has so little room."

These are just a few of Portland's outdoor garden galleries ready to begin a new exhibition cycle. Most works of art, when they're finished, stay that way. Gardens, which call forth all that's creative in a person, change not only from week to week, but year to year. Last year will go down as the year everybody lost something because of the dry winter. "About now I get a little stressed worrying about what might not have survived," admits Polly Peters. "My husband says I'm out there in the spring nagging the plants."

Producing a perfect dahlia isn't what gardening is all about, points out Greg Parker. When he moved to the hillside overlooking the bridge, the garden structure – terracing, big privet, lilacs and fruit trees – was already there. "Obviously, years ago someone was into gardening. I find rings and toys in the soil. It's like an archaeological dig."

Parker built on the previous gardener's foundation, taking advantage of different grades to create a larger space, almost always a challenge in city gardens. It's the "weirdness of the juxtapositions" that excite him – Parker's an artist – rather than the individual perfections, though he seems to achieve those as well.

"Getting itchy" is how he describes himself in January. "Whenever it thaws I look around to see what is there. I'm always surprised by changes I made at the end of summer. I usually disrupt things in the fall, rebuild areas." Parker says he puts much of his gardening budget into maintenance of the space, which includes manure and mulch. After seven years, "it's time to fine-tune it, make it a little more special."

Gardening is not just a matter of digging a hole and throwing in a seed, though that's the right place to start since getting started is the point. For Eli Martins it was nasturtiums. "If you grow something once successfully, you're hooked," he comments. Where to put the hole, what kind of seed, how will it look with its neighbors, its foliage design, color and time of bloom, how will it look in the winter – these are the questions that create a garden. One of the delights of garden-peeping is that everybody's answer is unique.

Though most of us wish it weren't so, there is also the technology of it. Just as the painter has to know something of the chemistry of his materials, so the gardener will fare better with some knowledge of soil composition and habitat preferences. "That's when I call the university," says Martins. But you don't need to know much to get started. In that respect, gardening, like photography, is a very accessible art form.

A desire to learn from each other without the hassles of presidents and monthly meetings was the impetus for the "garden club for people who hate garden clubs." The Munjoy Hill resident who started it left for an indefinite trip to China

"Petunias are a pain in the neck." (Because you have to pick off the spent blossoms.)"

after the first meeting, Greg Parker told me soberly, but he has a sheet with names on it. The meeting I went to last July in Parker's garden was well attended. We had cake with something wonderful and fruity.

Benita Russo was there. Her garden in South Portland, started in 1985, is on a larger piece of property than most of the peninsula gardens. Russo says her garden is still in "the development stage." From the time the trees start to bud in early March, she's out there hustling it. "I just can't wait for things to start popping!" She also changes her garden around as often as some people move furniture. This year she looks forward to extending the high period of bloom into July with more shrubs and lilies that bloom later.

Russo aggressively seeks information. Between meetings of the club, she attends lectures, and visits gardens all over New England, noting, "The garden gave me a mind-set about the outdoors, and sparked my interest in other aspects – birds

▲ *The author's garden is a showplace on Pine Street*

◀ *Gin and tonic garden on Munjoy Hill*

"Winter gardening in a yard works, on a porch it doesn't."

▶ *The entrance to the back door is part of One City Garden*

▼ *Greg Parker calls it One City Garden*

"New gardeners are so nervous about doing the wrong thing."

and marshland, for example."

"Portland changed a lot in the eighties," observes Eli Martins. He bikes around the city inspecting his favorite gardens, big and tiny. We first met as he checked on mine, an exuberant indulgence hacked out of a parking lot. Martins claims its visibility had something to do with the current plethora of blooming spaces. I am amazed by the strangers who know of it, but more plausible is that eight years ago I was on the edge of a trend. The gardening industry has skyrocketed nationwide in the meantime, and Portland is doing its part in the boom.

Long-established nurseries such as Skillin's and O'Donal's now have a much wider selection of varieties; there has been a proliferation of small specialty nurseries along the coast, and landscape design has become a popular and survivable profession with more than a dozen designers active in the Greater Portland area. Southern Maine Technical College (SMTC) offers a variety of horticulturally oriented programs for the landscape professional as well.

Rebecca Watson, Portland landscape designer, is one of several garden professionals who participated in the second Maine Horticultural Show held in Scarborough in March. Sponsored by the Junior League of Portland and the Maine Nurseryman's Association, the show, which was very successful last year, anticipates it will grow much larger this year. An extensive schedule of lectures is a particularly popular resource for gardeners.

Watson observes Portland year-round from the point of view of line and form. "The plants are really a detail," she says. "Early morning and late afternoon, when the sun is low, is a good time to see the possibilities of a place."

David Emery's map of Portland is defined by where the Merrill magnolias, the Kousa dogwoods, and countless other varieties he tracks are located. The occasional Cornus floride (flowering dogwood), a native tree for which much of the Portland climate is too severe, is one of Emery's spring delights. There is a fine one at St. Luke's on State Street, and another on the corner of Vaughan and Bowdoin streets.

Emery became well known among garden lovers as the developer of a landscape garden full of perennials, roses and clematis, as well as a large heather garden, at the summer home of Mrs. Lawrence Smith on Wolfe's Neck Farm. Now a landscape gardener working from South Freeport to Cape Elizabeth, Emery confirms there is a tremendous rise in both garden interest and sophistication. Four gardens currently are being developed within a quarter mile of each other just in the Western Prom area, he notes.

Artists have a choice about whether to exhibit their work or not. Gardeners usually don't. Their displays are dictated by soil and sun. "Can't you tell a lot about a person when you see their yard?" asks Martins. Gardening in full view of a dozen

apartment houses is not a private thing. How can one keep up appearances, maintain a cool, in-charge image when the squash and tomatoes are spilling all over the petunias? When the fruit trees are full of suckers, and the campanula has stopped producing because the old flower heads are still on the stalk?

"No matter," says Polly Peters. "Don't you think we're always too critical of our own gardens?"

Answering to the community is something I didn't think about when I started. The space along the sidewalk was simply where the sun was. One sympathizer suggested, when I was feeling preoccupied and private, that I wear camouflage headgear – as in jungle warfare – with branches and leaves sticking up. Another plan was to clap on a big headset, whether I was listening to anything or not.

On balance, I have to acknowledge the over-the-fence exchanges have greatly enriched my life, and enhance my connection to the city. This year I'm waiting to see how long it takes before a passerby remarks on the foreign mulch of magnolia leaves and sweet-gum balls which I bagged and brought up from a back yard in Virginia. Yes, gardeners get weird.

Sometimes the garden stops traffic. One spring day a van screeched to a halt at the intersection, the driver rolled down his window and hollered, "I've always admired your efforts," and drove on.

"Plants bring out the gentle side of people," said the late Elizabeth Cornelia Hall, renowned head librarian at the New York Botanical Garden. Polly Peters agrees. Her eleven-year-old garden, created out of "the most desolate grounds you ever saw," inspires people to express their gratitude. One man who passes it every night on his way home from work stopped to say he has a better evening because of it. A mother from the public housing project brings her daughter there so "she can see something beautiful every day."

Nini McManamy thinks gardening in the city is such a terrific way to get in touch with the environment, she wishes the city would develop community gardens. "What a wonderful way that would be to celebrate Earth Day!" she exclaims. McManamy also senses it's about time to convene the club, maybe get a joint seed order going. If I go, I'm going to nominate her to be non-president.

"I still miss living in the country; everybody's so conscious of cleaning up in the city." Eli Martins and I were sitting on his back porch. The tomatoes hung frostbitten on their supports. Leaves dangled lifeless from vines. The pots and window boxes he had filled with Pro-mix in early spring revealed their form again for the first time since June. "I like to see it go naturally, on its own."

Go it did, and now it's already time to start again. So Portland, let the exhibition begin! For you strollers and bikers, there are no tickets, no route, no music, but a guarantee there's a garden of some sort in most every block. P.S. Don't forget to look up. Window boxes, balconies and roof-tops hold their share of surprises. <<

OPPORTUNITY DOESN'T KNOCK, IT RINGS.

Your telephone is your most important piece of business equipment. So it pays to buy smart.

We're a division of NYNEX that specializes in selling and installing telephone systems for small, growing companies.

We offer equipment from some of the best names in the business, and we can show you how to turn a telephone system into a more powerful, more cost-effective business tool.

Give us a call today for a free consultation.

1-800-346-9X9X.

THE ANSWER IS NYNEX.

NYNEX

Business Information Systems

© 1988 NYNEX Business Information Systems Co.

VISTA AT 25

"The reports of my death are greatly exaggerated," said Mark Twain. If the VISTA program could talk, it would probably echo his words. Contrary to the assumptions of many people, VISTA, which was chartered by Congress in 1964 as part of the War on Poverty, survived the federal budget cuts of the 1980s. As it celebrates its 25th anniversary, it's as active, vital, and relevant as it was when it was founded.

Why, then, do so many people think VISTA died along with love beads and bell-bottoms? "Although VISTA volunteers have directly affected the lives of thousands of Maine people," explains Tom Endres, director of VISTA for Maine, "VISTA remains hidden because the volunteers work through local community agencies." People tend to associate the volunteer with the agency and forget about VISTA's role.

VISTA (Volunteers In Service To America) works with nonprofit organizations to define project goals and objectives, recruits and assigns volunteers, and pays them a basic subsistence allowance during their year of service.

While the communities gain valuable help in addressing the issues of poverty, the volunteers gain rich and intense experience. Young volunteers are placed in positions of greater responsibility than they would find in the job market, while older people find an opportunity to share the skills they've gained, and to give something back to the community.

"When you take a year of your life and dedicate it to a purpose, you develop an intensity and a deep commitment and motivation," says Endres. "Giving of oneself makes one feel one's life has meaning and purpose."

He should know. Endres served as a Peace Corps volunteer in Colombia from 1966 to 1968, then trained other Peace Corps volunteers. In 1969 he joined VISTA, and in 1971 moved to the newly formed ACTION (the umbrella agency for national volunteer organizations, including VISTA). In 1980, he set up and became director of ACTION's Maine office.

RANDY URY

Today there are 41 VISTA volunteers working in community programs across Maine. The number is limited only by the federal funds available. They work in programs as varied as Literacy Volunteers, Displaced Homemakers of Maine, the Portland West Neighborhood Planning Council, Hand to Hand, and Mainely Families, Inc.

The local community organization, not VISTA, decides what the volunteer will do. As communities recognize and respond to changing times, so does VISTA. Rather than imposing their own vision on

a community, VISTA volunteers help communities solve their own problems, working closely and directly with the people involved.

When VISTA was first founded, the volunteers were recruited from college campuses and assigned to programs across the country. Although that still occurs, today the vast majority of VISTA volunteers come from the communities they serve. And not all of them are young. Today's volunteers include as many retired people as recent college graduates, and include the full age span in between.

Although VISTA is a national program, Endres believes it fits particularly well in Maine. "The characteristics of Maine people — rugged individualism, independent spirit, love of life, sense of humor, neighborliness — are the characteristics the VISTA program embodies," he says. "There's been a warm and wonderful connection between the VISTA program and Maine."

Endres has seen tremendous growth in volunteerism in the last few years because, he says, "people understand the transformative aspect of getting outside oneself and making a difference in others' lives." As we enter the 1990s, he expects more volunteerism, either in programs like VISTA or in the form of a national service corps.

"I firmly believe that providing people the opportunity to take a year out of their lives and give something back to the community is the highest tribute anyone can make to how this country works and what makes it great," Endres says. <<

Lisa Derman

IN ANY EVENT

Like many another young mother, Susan Krolick chose not to work full-time while her children were small. But she didn't give up her outside-the-house activities. She went back to school in communications, taught dance part-time, and did volunteer work for a number of organizations, including fund-raising and events organizing.

When she was ready to work full-time again, Krolick did what she figured anyone in her situation would do. She took inventory of her experience and her skills: writing, media relations, public speaking, photography, events organization. An unusual mixture that didn't seem to fit into standard job qualifications.

Krolick then asked herself what, of all the things she had done, she had most enjoyed. The answer: her volunteer work in events planning. But was there any way to make a career of it?

After doing some more thinking, Krolick decided against applying for a job. "Going to corporations with such a mixture of skills bewilders them," she says. "Besides, I wanted to be my own boss, set my own hours, and do the work the way I wanted."

She took an internship in the public relations department at Blue Cross/Blue Shield, and observed the effort involved in organizing the annual walk-a-thon. "The staff was overloaded with work," she recalls. "I realized that there was a need for someone like me to do this kind of work on a consultant basis."

Krolick arranged informational interviews with a number of organizations, then began handling communications for the Cumberland County Heart Association. Soon, the informational interviews began to pay off. Calls began coming in. The Refugee Resettlement Center needed displays set up for the International Multicultural Festival. Would she be interested in the job?

While she was working on that project, Janet Raffel, director of the Maine Housing Enterprise, called to ask her to organize some special events.

"It always happens," Krolick reflects. "Organizations need someone who can do lots of different things. People pass my name on."

While she was working with Maine Housing Enterprise, Krolick realized that she had more than a few isolated projects. She had a business — one that she needed to market. She had a brochure printed and mailed, joined the Chamber of Commerce, the Convention and Visitors Bureau, and Meeting Planners International, and started going to Business After Hours.

"It's hard to market yourself and do business at the same time," she says, but apparently she was successful. During her first year, she's had a steady stream of projects, including store and business grand openings, a Christmas party, a fashion show, and the dedication and opening of a new temple — each handled with characteristic flair. At a Maine Housing Enterprise dinner, for example, she created centerpieces out of building tools.

While working to build up her business, Krolick also dreams of a project that would unleash even more of her creativity. "I'd like to create my own event, and then find a sponsor for it," she says. "I think Portland is ready for some really unusual events." <<

Lisa Derman

WRITING ON THE WALL

It has come to be standard practice in museums, in order to help the viewer understand what he or she is looking at, to tell the story of the exhibition in big letters on the wall. Because they are so important to the overall look of the exhibition, these signs must be works of art in themselves. Often they are the magic work of painter Richard Wilson, who silk-screens the letters directly onto the vertical surface.

Two recent local exhibitions, The Portland Museum of Art's *100 Years of Comics*, and Bowdoin College's *Marsden Hartley in Bavaria*, come to mind. "It's one shot," says Wilson, "directly on the wall or, for a traveling show, on a panel that can be attached to the wall. The type is all set, and then I slowly go across, a bit at a time."

He makes it sound easy, but Wilson brings the heart of an artist plus more than twenty years' experience to the task. After all, it has to be done right the first time. A native Mainer, Wilson was born in Sanford, and raised in Springvale, in a family of artists. His earliest interest was in drawing, and after a stint in the Navy he studied at the San Francisco Institute of Arts, earning his bachelor's and master's degrees in lithography. After working as a silk-screen printer in New York for several years, Wilson returned to Maine to paint. His recent paintings, shown at Barridoff Galleries in Portland, explore objects in space. These intricate paintings might be called *Amphora with Aerobic Dancers*.

Like many painters, Wilson found that a variety of skills was needed to pay the rent. Over the years he has produced prints in his Danforth Street studio in collaboration with other artists such as Katerina Weslien, Italo Scanga, Eric Hopkins, and George Burk. "Since I finished school I haven't done any prints of my own, I've painted instead," he says, "but when I work with someone else I'm the director, and a little bit of me goes into every one."

Museum work has evolved as his real bread-and-butter work. Wilson spends one week a month in New York as an exhibition preparator, with labeling his specialty. Although Tom Black Studios, of which he is a member, is a very small studio, it does many of the exhibitions for the Metropolitan Museum of Art and the Whitney Museum of American Art, as well as all of the work for the Brooklyn Museum and the Cooper Hewitt Museum. Within the past few months, Wilson prepared the legends for the twin Thomas Hart Benton shows at the Whitney Museum Uptown and Downtown, and for a quilt show organized by Williams College, Williamstown, Massachusetts. That exhibition, after an initial stop at the Oakland (California) Museum of Art, will travel to museums across the country.

For the *Comic* show, Wilson also silk-screened illustrations onto the walls of the museum's Great Hall, working with Brad Woodworth, who designed the show. "Exhibition design is a whole other aspect," says Wilson. "That's not what I do. I like for someone to come up with an idea, and then I solve the problem of getting it on the wall to achieve the look they want.

"And then," Wilson says, "I want to go back to my studio and paint."<<

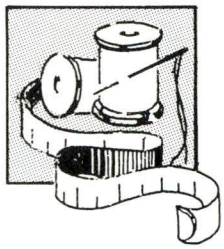
Shirley Jacks

Quality office space now available in historic office buildings in Portland's financial district. Our buildings offer spectacular views of Portland Harbor, Back Cove and the White Mountains, 24-hour security and an in house maintenance staff.

Contact Jim VanValkenburgh
Certified Property Manager
Monument Square Associates
477 Congress Street
Portland, Maine 04101
207-772-0688

MONUMENT SQUARE
ASSOCIATES INC

TAILORED TO SUIT YOUR NEEDS



When it comes to buying a new outfit for yourself or a new building for your business, the purchase decision is similar. In clothing, you choose a self-satisfying style in the proper size from a reputable name that is known for making durable wear at a reasonable price. When choosing a building, you want a stylish building that will accommodate your business needs at a reasonable price and from a firm that has a reputation for quality construction.

Brown Construction, Inc. can help you in your building needs. The Design/ Build concept allows Brown to tailor a stylish building to suit your needs from conception to completion. Also Brown's reputation for quality and durability is something you can count on for a long time.

For more information on the Design/Build process or Brown Construction, Inc. call:

(207) 797-6152

Brown
CONSTRUCTION

253 Warren Avenue • Portland, Maine 04103

"Building to meet customers' needs, not to compromise them"

VISION 2000

TOUGH CHOICES IN HEALTH CARE

Lisa Derman
Illustration by Peter Gorski

Once upon a time, health insurance in America operated in a reasonable facsimile of the classic free-market system. Employers purchased the policies they wanted from insurers who competed to offer the most desirable benefits and services at the lowest prices. Soon, health-care costs began to rise dramatically – fueled in large part by the existence of health insurance (which removed price considerations from most doctor and patient decisions), as well as by other factors such as advances in medical technology. With such high health-care costs, health insurance, once seen as a luxury, began to be perceived as a necessity.

Health insurance, then as now, did not cover everything. Many services that people felt they needed, such as mental health and substance abuse services, were not covered at all. Other insurance provisions seemed to discriminate unfairly among consumers or among providers.

By the late 1960s and early 1970s, advocates for numerous groups were lobbying state legislatures to pass laws requiring insurance companies to provide (or, in some cases, to offer) coverage for specific services. These mandated benefits, as the laws are called, generally fall into three broad categories: (1) elimination of discrimination (such as requiring that maternity benefits provided for married women also be provided to unmarried women); (2) extending coverage to non-physicians (for example, requiring that chiropractors' services be covered to the extent that the same services would be covered if performed by a physician); and (3) requiring coverage for specific treatments or areas of care (such as mental health, alcoholism and drug dependency, or home health care).

These mandated benefits generate tremendous controversy because, almost without exception, they increase health-care costs. When a benefit is mandated, patients flock to use services that now cost them nothing (or only a limited amount) out-of-pocket.

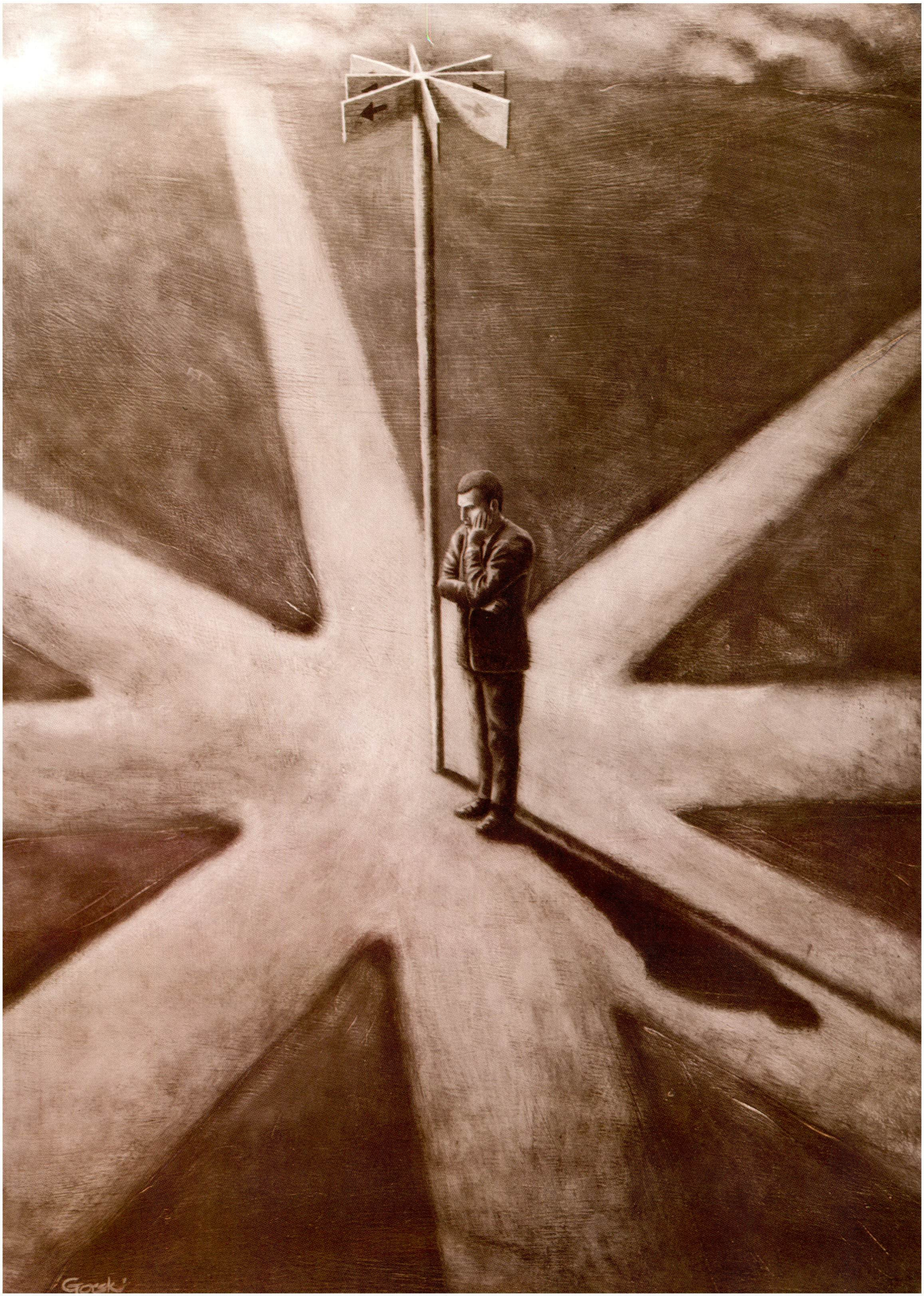
There's tremendous disagreement about how large or small a portion of overall health-care cost increases can be attributed to mandated benefits, and how much to other factors. These factors include: the Medicare shortfalls (hospitals subsidize the difference between what Medicare pays for a service and the actual cost of the care, then recoup their losses through higher charges for services to insured patients); advances in medical technology; an aging population; rising malpractice insurance costs and the associated costs of practicing "defensive medicine"; and AIDS.

All cost increases, whatever their source, are passed on to consumers in the form of higher premiums – which some groups, particularly small businesses, may be unable to afford. In Maine, which has a high proportion of small businesses, rising premiums may well be forcing employers to share more of the cost with their employees, to drop coverage for dependents, or even to stop offering health insurance altogether. Added to the other factors driving up health-care costs, a mandate may provide a desirable benefit for some people while helping to put health insurance beyond the reach of others.

When are the benefits from a specific mandate worth the costs involved? It would be wonderful if an all-knowing, impartial source could tell us that. Unfortunately, even determining the statewide costs and benefits of any individual mandate is extremely complicated. Estimates vary widely, depending on the source of data and the research methodology used.

Decisions to pass or reject mandates are made through our less-than-perfect legislative process. As with any legislative decision, various groups lobby in their own interests. Generally, non-physician providers lobby for coverage of their services, consumer groups lobby for coverage of additional specific services, and both business and the health insurance industry lobby against mandates.

No one is arguing for the elimination of included coverage or – more realistically – for what may be termed a really important service replacing another deemed to be less valuable. The debate seems exclusively to be about what coverage should be added. The debate typically occurs in a political environment in which either the providers or the consumers convince either lawmakers or regulators that an additional cover-



age should be provided at the expense of someone else – the insurance company and, often ultimately in whole or part, the employer.

That debate about what service is really important never seems to be about whether it is more or less important than another service which might be replaced in the list of covered services.

But, because there is no one generally accepted assessment of the costs and benefits of a mandate, these groups cite conflicting evidence derived from disparate sources. Somehow the legislature is supposed to wade through this massive body of confusing evidence and come up with the solution that's in the best interest of the people of the state.

Both Blue Cross and Blue Shield of Maine and the Maine State Chamber of Commerce and Industry oppose the imposition of any new mandates, at least until the problem of affordable health insurance has been solved. Both advocate leaving the choice of benefits up to the employer purchasing the insurance.

"We believe that it should be left to the employer's option as to whether or not to include coverage for any proposed mandate," says Jadine Raynes O'Brien, director of government relations for Blue Cross and Blue Shield of Maine.

Good health has intrinsic value and is worth paying for.

Others argue that the free-market approach doesn't work perfectly in health insurance. "There's a certain degree of market failure when benefits that people need and want can't be provided," says Andrew F. Coburn, director of the Human Services Development Institute, and assistant professor of public policy and management at the University of Southern Maine. "The problem is, who is the consumer? The business purchases the health insurance, but the ultimate consumer is the employee. The business interest may be different from the employee interest in which benefits are selected."

"We don't dispute the fact that a particular mandate may meet a social or health need," says Katherine Alexander, vice president of corporate affairs at Blue Cross and Blue Shield of Maine. "But we have to come back to the fact that our customers are telling us that they're having trouble affording the premiums now in effect. We feel our obligation to our customers is to provide options and oppose mandates."

"The Chamber believes that the issue is not whether or not each new mandated benefit has merit," agrees Jack Dexter, president of the Maine Chamber of Commerce and Industry. "The issue is whether a decreasing number of employees will have Cadillac care while an increasing number will have none, due to ever-increasing costs."

The Chamber of Commerce of the Greater Portland Region opposes the state's mandating any new coverage (without eliminating an old coverage) if that addition will further increase the cost of health insurance. According to Chamber President Bill Nugent, "increases in health-care costs that place Maine busi-

A MASTERPIECE IN MAINE

"Eider Duck" by J.J. Audubon from the Inn By The Sea Collection

Nestled above the sandy expanse of Crescent Beach, yet minutes from Portland's Jetport, the Inn By The Sea offers the business person solitude with no sacrifice to convenience. Our spacious suites and cottages are all exquisitely furnished with one or two bedrooms, fully stocked kitchen and bar, living room, and bay-view balcony or porch. And with our private meeting rooms, extensive collection of original Audubon lithographs, landscaped grounds, and belvedere library tower overlooking the Atlantic, the Inn offers luxury not available on the Maine Coast until now. For reservations, call (207) 799-3134.

INN BY THE SEA
Crescent Beach

Inn By The Sea, Suite N, Cape Elizabeth, Maine 04107

Collision damage or maintenance repair, The Showroom technicians can give your car that *"Showroom Look"*

- In business since 1978
- New modern facilities
- Latest equipment and technology on collision repair

The Showroom
Quality Auto Body Repair
240 Warren Avenue
Portland, Maine 04103
797-6228 ■ FAX 878-2919

nesses at a competitive disadvantage with similar businesses in other states will only undermine the ability and likelihood of businesses providing health insurance at all. The choice of what additional coverages to provide should be decided in the context of company-by-company employer-employee relations."

How does the state choose between providing an important health benefit and keeping the cost of health insurance affordable? In 1987, the state legislature created the Mandated Benefits Advisory Commission to provide comprehensive assessment of the financial, medical, and social impact of mandated benefits.

The new mandates the commission has considered include smoking cessation, Pap smears, and screening mammography. The mammography mandate provides a good example of the complexity of the issues involved in deciding whether a benefit should be mandated.

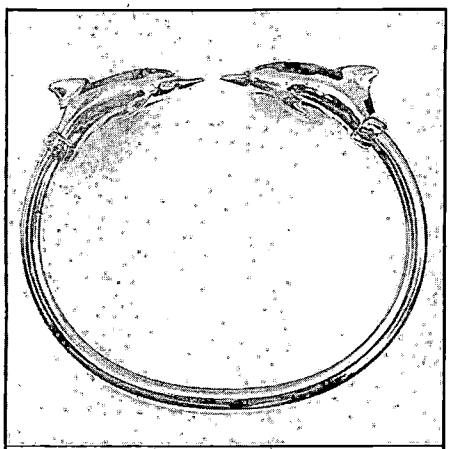
About one in ten women will develop breast cancer some time during her life. Each year, 600 new cases of breast cancer are diagnosed in Maine, and 200 women die of it. Mammography can detect breast cancer early, when it is much more likely to be treated successfully. Studies show that regular mammograms for women who are age 50 and over reduce breast cancer mortality by 30 to 50 percent. Regular mammography of women over 50 years old could save roughly 60 to 100 lives per year.

Mandated benefits generate tremendous controversy.

In Maine, however, only 45 percent of women ages 55 to 64 have *ever* had a mammogram, much less regular annual mammograms. According to a *U.S. News & World Report* survey, the major reasons why women said they hadn't had a mammogram in the past two years were cost (25%) and the fact that their doctor hadn't recommended it (60%). When the Maine Breast Cancer Control Project asked Maine primary-care physicians why they didn't refer women over age 50 for screening mammograms, over 40 percent of the respondents pointed to inadequate insurance coverage, and 37 percent cited the high price of mammograms.

Clearly, mandated coverage would increase the number of women who received screening mammograms, and would save lives. There would be a cost involved, however. As usual in the case of a mandated benefit, there's wide disagreement about what that cost would be.

Blue Cross and Blue Shield of Maine calculates that providing screening mammography to its female members over age 50 would cost over $2 million per year, assuming 50 percent compliance. This estimate does not take into account any long-term savings from terminal-cancer cases avoided by early treatment – savings that would not be apparent until some 10 to 20 years later. The Health Insurance Association of America estimates that giving women one baseline screening before age 40, a mammography every other year between 40 and 50, and annual mammograms over age 50 would result in



Sterling Silver Dolphin Bangle
$49 + $3 shipping

d. cole jewelers
The Golden Unicorn
10 Exchange St., Portland
772-5119

YOU'VE BEEN WALKING ALL OVER US

The area's finest establishments rely on Amico's for all their flooring needs. Shouldn't you be on our list?
Carbur's • F. Parker Reidy's • Horsefeathers Portland • Cadillac Jack's Horsefeathers at the Crossing • Mikie O's • Kerryman's • Verrillo's • J's Oyster • Samoset • Pizza Villa • Squire Morgan's • Freeport Farms Samuel Roberts • Cumberland Lincoln-Mercury • Harraseeket Inn Weathershield of Me. • Old English Village • Pemco • Portland Glass Pat's Pizza, Yarmouth • American Management Group, One Monument Way

AND YOU DIDN'T EVEN KNOW IT.

AFC Amico's Flooring Center
WITH YOU EVERY STEP OF THE WAY

Turnpike West Business Park
190 Riverside St., Portland, ME 04103
774-3300

an average additional premium cost of $20 per individual female or family per year. (Both the Blue Cross and Blue Shield figure and the HIAA figure were obtained using an average cost of $100 per mammogram. Others who testified before the commission recommended capping the cost of a mammogram at about $60.)

Even taking into account a capped cost and long-term avoidance of terminal-cancer treatments, it's generally conceded that mandating coverage of screening mammography will cost money. As Louise B. Russell argues in *Is Prevention Better Than Cure?* : "Clearly, good health does have intrinsic value and is worth paying for. And it does cost money. Choosing investments in prevention is thus an economic choice like any other. Prevention offers good things at some additional cost. The gains must be balanced against the costs to decide whether a particular preventive measure is a good investment."

"We recognize the problem of cost incurred by mandated benefits," Donald Magioncalda, M.D., president of the Maine Division of the American Cancer Society, testified before the Mammography/Pap Test Subcommittee of the Mandated Benefits Advisory Commission. "But in an era where we find our health-care costs growing beyond our control, it is important we concentrate on health maintenance – that means, for cancer, prevention and early detection. And for breast cancer – the most common cancer in women – that means mammography."

In addition to testifying about the increased costs of screening mammograms (cited above) Jadine O'Brien noted that Blue Cross and Blue Shield covers "diagnostic mammograms for certain high-risk cases in which breast cancer has been detected in the immediate family" as well as when "there is evidence or indication of disease present." In response, Magioncalda says, "At a risk of one in ten, all women are really high risk. So, for example, Blue Cross coverage for mammograms in women with a family history is illogical."

Jack Dexter began his testimony by conceding: "It obviously is very difficult for anyone to appear before you and argue against mammography as a procedure that women, or at least those over 50, should have." Instead, he cited the fact that mandated benefits increase insurance premiums in an era when many Maine businesses are already having difficulty affording rapidly rising health insurance premiums. "Mandating benefits has had a very negative effect, at least on health insurance costs and the ability of people to afford coverage," he said.

The question of mandated benefits points to the need to restructure the way we finance our health insurance system.

In a separate interview, Dexter pointed out that mandating coverage for screening mammography misses a large chunk of the population at risk. Mandates don't affect Medicare or Medicaid coverage, nor do they apply to companies that self-insure. "If you're in a good job, you can probably afford to pay for a mammogram," he says. "Low-income women are likely to work for a company that doesn't provide health insurance (in which case the mandate doesn't apply), or to work for a company that's forced to pass on premium increases to its employees." Cost increases due to mandates, he argues, might force the people who most need the mandated service to give up their health insurance.

"Mandated benefits are pretty blunt instruments to achieve what you want to achieve," concedes Andrew Coburn. "That's largely because in this country we have a public/private system of insurance that doesn't work very well and is working less well as time goes on."

Jack Dexter suggests that one way of coping with the issue would be to allow employers to choose a specified number of the total mandated benefits. (Currently, Maine has 14 on the books.)

Coburn has an alternative suggestion: "I wouldn't disagree with setting limits on the number of mandates the private sector can support," he says. "But don't let politics decide. Do it by setting criteria and adhering to them – criteria such as: Is the service medically efficacious? How many people will be affected? Are there people who don't have access to the service except through a mandate?"

Mammography, Coburn says, "meets the criteria marvelously. I suspect that a number of current mandates wouldn't meet the criteria."

In fact, the Mandated Benefits Advisory Commission is charged with reviewing how well existing mandates meet the same strict set of criteria that they are using to evaluate proposed new mandates. Although the commission is purely advisory in nature, it may recommend a procedure for reviewing existing mandates in the legislature. Whether the legislature acts on the recommendation and whether it eventually decides to repeal one or more existing mandates is another matter. Because mandates are generally supported by powerful interest groups, repealing mandated benefits has long been viewed as politically impossible.

Choosing a limited number of mandates by stringent criteria would be a big step forward in building a health insurance system that meets the needs of the public without breaking employers' backs. It's not an ideal solution, however. It doesn't deal with the uninsured or the self-insured, and it doesn't cope with the many other factors driving up health-care (and health insurance) costs.

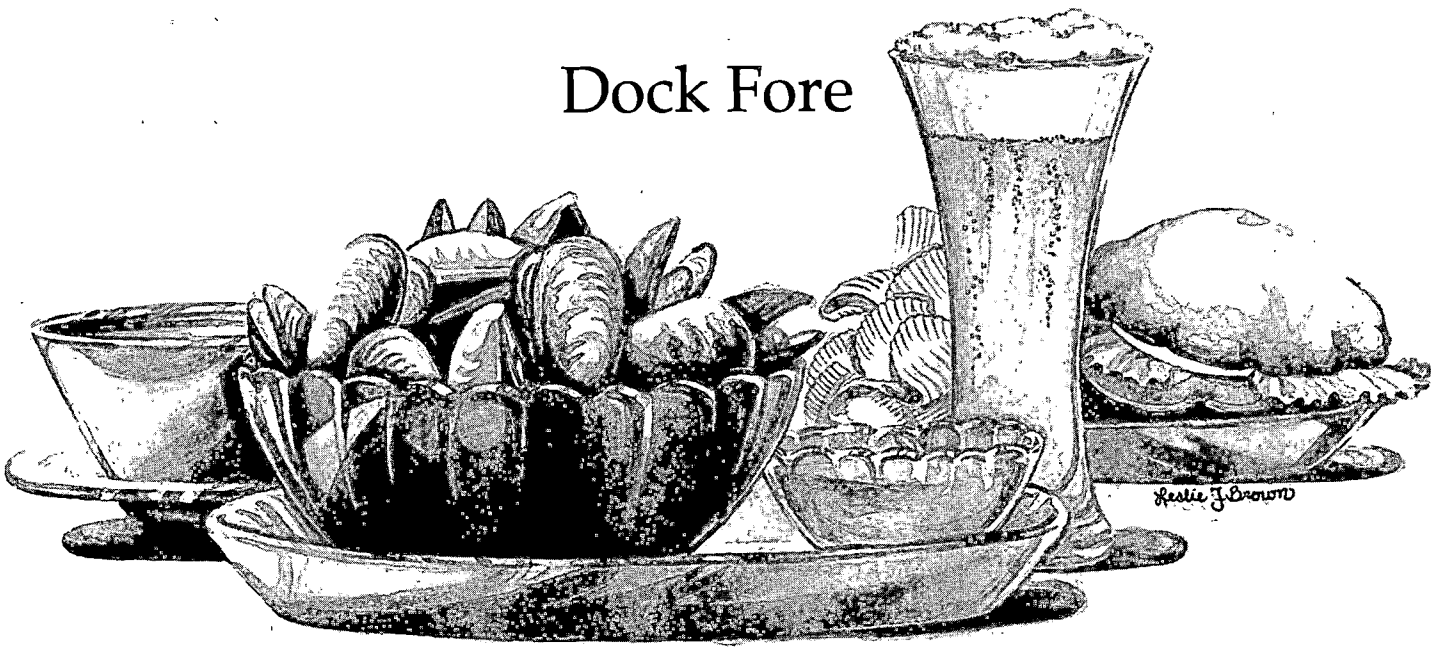
The question of mandated benefits, says Coburn, "ultimately points to the need to restructure the way we finance our health insurance system. We need some kind of national health program, either using the current employer-based private system along with government subsidy and participation so that it covers everyone, or a government-financed national health insurance plan that's independent of business. Once the system is established, we as a nation have to determine the resources we want to devote to health care and how to spend them: which benefits are most important to provide, which are not important, and which are important but simply not affordable."

Although people in the health-care and health-finance professions generally agree that some form of national health program is inevitable, no one knows when it will come. In the meantime, it's necessary to work within the current system, making difficult decisions about how to provide truly important benefits without making health insurance unaffordable. <<

A TASTE OF GREATER PORTLAND

Chet Jordan

Dock Fore



Dock Fore. For many who frequent the "Restaurant Row" that is Portland's Old Port, the name rings with pleasant familiarity. The neighborhood pub, an easy place to go for a bite to eat.

There is something warm about a trip to a neighborhood pub. You can drop in when you're really hungry or when you're in need of a snack – before the movies, after the opening, in the middle of shopping, or just because you feel like dropping in.

Everybody's welcome at the Dock Fore (even if they don't know your name). In one corner a bearded man in a red sweat shirt goads an acquaintance with a joke so old it brings groans all around. A couple of stools away, a man in blue blazer and red tie greets a woman friend with a hug and a smile. A lone young man who missed the ferry to Peaks Island settles in to enjoy the wait. Dock Fore is a neighborhood pub, and it's a BIG neighborhood.

Dock Fore has been there near Amadeus Music as long as anyone remembers. As owner Shaun McCarthy pulls me a mug of frothy malt, he explains the longevity of the restaurant/pub.

"The place has always had a friendly, casual atmosphere. We have a steady, loyal following that changes and grows," he notes with pride. "We see people in here three times a week. It's fun to see new people come in, and within a few months they become fixtures in the place."

The menu at Dock Fore offers a wide array of simple, fulfilling food. You can start on anything from warm baby Brie to mussels to nachos. Dock Fore has also garnered a little fame for its pan-blackened chicken, and Philly steak sandwich.

As I wipe the foam from my lip, McCarthy sets a Philly steak sandwich in front of me with obvious pride. "I learned how to make this sandwich while I lived in Philadelphia," he explains. "A customer gave me a hard time one day and said that it wasn't a real Philly sandwich. He said in order for it to be a real Philly sandwich, you can't clean the grill for two years." McCarthy, however, is meticulous about his food preparation.

Since he took over the restaurant several months ago, he has added some enticements for his customers, including more seafood on the menu. "We bring in fresh fish daily," he says. The menu boasts such delights as lobster stew made to order, steamed and stuffed clams, mussels marinara, steamed mussels, and fish chowder – all at reasonable prices. In fact, the most expensive dish on the menu is a "loaded" pizza at $6.95.

Restaurant competition being what it is in Portland, McCarthy's philosophy is simple: "You have to cater to the public and listen to what your customers say."

The steak sandwich is excellent. A perfect companion to my favorite brand of local beer, the fresh French roll and shaved meat were smothered with copious amounts of peppers, onions, and cheese.

Another favorite from the sandwich menu is the crabmeat Havarti. Served warm on crisp toasted bread, the lightly spiced and blended crabmeat melts in your mouth complementing the smooth, light Havarti cheese.

For your enjoyment, Shaun McCarthy shares these recipes. However, if you want the camaraderie of friends as you belly up to a bar filled with congeniality, we'll see you at the Dock Fore.<<

SOUTH PHILLY CHEESESTEAK
(serves one)

8 oz thinly sliced top sirloin

1-1/4 oz sliced mushrooms

1-1/4 oz sliced onion

1-1/4 oz sliced green pepper

2 slices American cheese

1-1/2 slices provolone cheese

1 Nappi's hoagie roll

Saute vegetables together until they begin to soften and simmer. Grill the steak in a lightly buttered frying pan for about 3 minutes. Add vegetables, mixing all together. Cover with two slices of American cheese and let stand, off heat, until the cheese has melted into the steak. Place in hoagie roll, and cover steak with provolone cheese. Place under oven broiler until cheese has melted and roll is golden brown.

GRILLED CRABMEAT AND HAVARTI
(serves one)

4 oz crabmeat

1/2 tbsp mayo

1/2 tbsp scallions

celery salt to taste

black pepper to taste

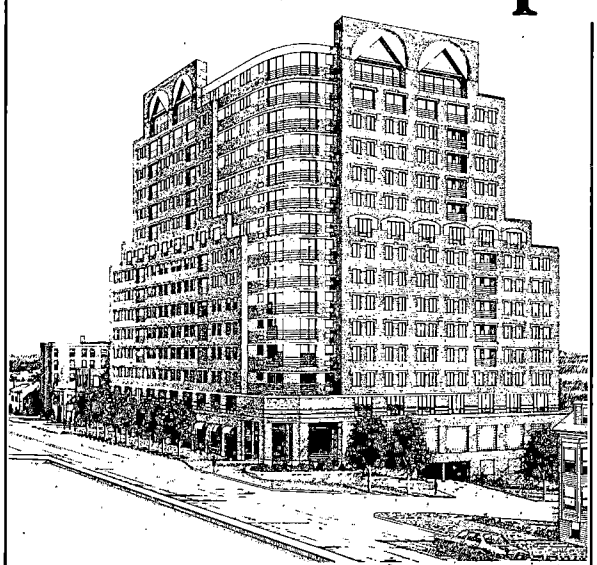
2 slices Havarti cheese

2 slices molasses oatmeal bread

In mixing bowl combine crabmeat, mayo, scallions, celery salt, and pepper. Then place on slice of bread with slice of cheese, and grill on griddle or in frying pan until cheese has begun to melt. Place second slice of cheese and bread on sandwich, and slide under broiler until bread begins to toast and cheese melts.

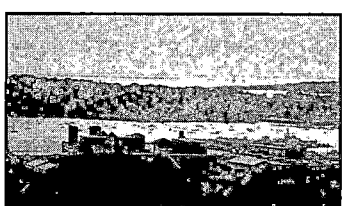
THE HEIGHT OF LUXURY IN PORTLAND

On top of the world



Good Cents

Model Unit Opening Soon



Imagine awakening to a sunrise over Casco Bay. Or watching the sun set into the Western Mountains, with Deering Oaks Park and Back Bay in the fore. While 15 stories below, the lights of the city begin to glow.

Soon, you'll be able to enjoy these views from your own private balcony. At Back Bay Tower, where you'll find a new level of luxury in rental apartment living, in the heart of Portland.

From the secure indoor parking...to the elegant lobby with 'round-the-clock concierge...to the elevator that whisks you up to your floor...Back Bay Tower can make coming home a breathtaking experience.

FOR COMPLETE RENTAL INFORMATION, CALL (207) 772-7050

BACK BAY TOWER

401 Cumberland Avenue, Portland, Maine 04101

DANCING INTO THE '90s

Reggie Osborne and Nina Hovermel

There was a time when teenage girls (and their mothers) could lose themselves in the rush of romance inspired by Fred Astaire in top hat and tails, and Ginger Rogers in rippling chiffon. These were movies that needed no plot, and certainly carried no message, but in the glow of the silver screen, imagination catapulted the moviegoer into the skin of Ginger, gracefully propelled across the floor by Fred.

Well, times changed. Women wanted equality. They wanted to be leaders, not followers. And, maybe not consciously, this thought carried onto the dance floor. Touching was out. Following was out. Partners on the dance floor didn't need to do the same steps. It was every man – and woman – for him/herself.

—

Shirley Jacks
Photographs by Randy Ury

Over the past several years, touch dancing with a partner – ballroom dancing, if you will – subtly has crept back into favor. Mandy Hamilton, who opened Maine Ballroom Dance last year, says her classes, fifteen or more per week, fill up rapidly.

"Everyone offering ballroom dance is busy," says Solange Kellerman, coordinator of Alternative Programs for Portland Public Schools, offering six evening classes each week. "We could offer ten classes, and they would all fill up. In the past three years we've only had to cancel one class," she says. "People never drop out. Somehow they muddle through for the full five weeks."

Hang part of the revival of ballroom dancing on nostalgia, Hamilton says: "Young people today can remember their parents dancing together, and now they want to do it, too."

The continuing desire for fitness, via aerobic exercise, has had a big impact, says Kellerman. "Ballroom dancing is exercise. It's what made aerobic exercise interesting." And the movie *Dirty Dancing* certainly didn't hurt.

Several years ago Hamilton was a geologist living in Baltimore, and looking for a new profession that would accommodate the fact that she had two small children and needed a job with flexible hours. She answered an ad that promised to train her as a ballroom-dance instructor. She took to it immediately, and was one of only three to complete the course.

There was a time when franchises of national dance studios flourished in cities across the country. But the hard-sell aspect, in which unsuspecting applicants frequently found themselves signed to lifetime memberships they couldn't afford, brought many to an early demise.

Hamilton didn't want that kind of a studio. She wanted her own happy place where men and women of all ages, children too, could come to learn and enjoy dancing. She rented the highly visible first floor at 614 Congress Street, installed a

ABOVE: *Getting students off to a good start: Donald Axelson, (center) instructor at the Jack Elementary School program with Donald and Kristal Bouwens.*

dancers' hardwood floor and a wall of mirrors, and she was on her way. Three nights a week she offers one-hour classes for beginners that run for six consecutive weeks. For this and all of her courses she charges each person a modest fee of $5 per hour of group instruction.

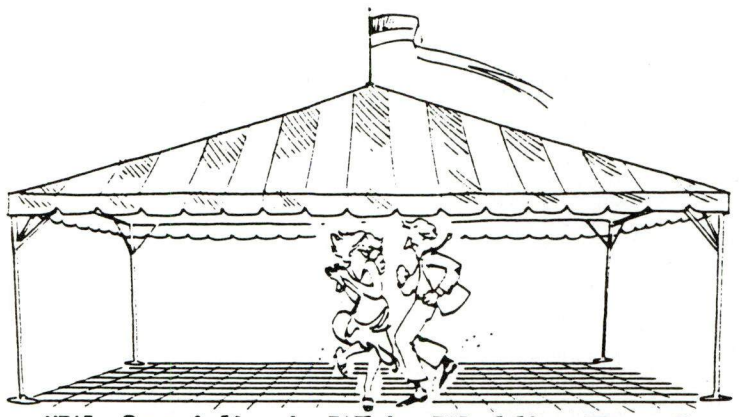
"Come in comfortable clothing," she advises. "Singles are welcome. Shoes should fit well and have non-sticky soles. Ladies will dance better in heels."

The beginning class is designed for people who have never been in a ballroom-dance class before. In six weeks they can expect to learn the waltz, fox trot, and swing (known to a slightly older generation as jitterbug). The beginners are easy

TOP: *Mandy Hamilton gives some special pointers to Craig Johnson.*

ABOVE: *For fun and good exercise Joe Nicoletti and Lucy Ellis step out.*

For the Perfect Wedding



"We Specialize in White Wedding Tents"

Wedding Rentals: tables, chairs, linens, fountains, white wooden chairs, china, flatware,& dance floor. We also carry wedding paper products, bridal accessories, invitations, cake tops, & favors.

One Stop Party Shoppe **262 Main Street, Route 1, So. Portland**

BUSINESS FUNCTION & PARTY SERVICE **767-5966**

Lakeside Pines Conference Centers

A Natural Environment Just 45 Minutes From Downtown Portland

Enjoy your next productive business meeting or a relaxed retreat in the serenity of our lakeside pines. Given the tranquility of a pine forest and walks in the woods, your group will feel uncrowded and able to think more clearly. And we're only 45 minutes from Portland.

For *$50 per person per day, we offer: Overnight lodging, wholesome meals, meeting rooms, and waterfront activities. *(Rates vary with size of group)

AT NORTHERN PINES ON CRESCENT LAKE:

- Hold your seminar, retreat, wedding, or conference Fall, Winter, Spring, or Summer.
- Marked trails for hiking, walking, X-country skiing. Swimming, exercise room, outdoor hot tub, sauna and more!.
- Year-round overnight facilities up to 50 persons in Summer, Up to 25 persons in Winter.
- Day gatherings up to 100 persons in Summer, up to 50 persons in Winter. (Special group rates)

AT KINGSLEY PINES ON PANTHER POND:

- Summer or early fall company business meetings, conferences, weddings or picnics are invited between May 1 and June 15, or August 15 and October 15, 1990.
- Overnight lodging up to 150 persons.
- Day conferences or outings up to 300 people at special group rates.

Call us for details!

NORTHERN PINES
Conference Center
Rt. 85, RR1, Box 279C
Raymond, ME 04071
(207) 655-7624

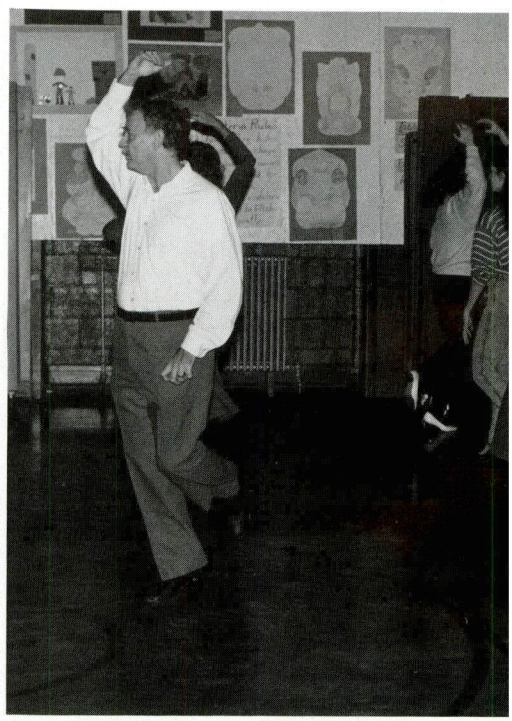
Conference Centers

KINGSLEY PINES
Conference Center
RR1, Plains Rd., Box 448C
Raymond, ME 04071
(207) 655-7181

to spot. They are the people who do not converse, but whose lips move on the dance floor. They are counting – one, two, three, four or, alternately, step, step, quickquick.

Hamilton also offers a lunchtime beginners' class for good measure. It is designed to break the day, provide exercise, and keep people out of restaurants. If students survive the Beginning I level, they move on to Beginning II, which takes them through rumba, cha-cha, and – this is a surprise – polka.

For those really on a roll, the next step is called Level I, where the tango, samba, and merengue are added, and Level II with mambo, quickstep, and Viennese waltz. Then there's a country and western set for those who feel the need to know the Texas two-step, country polka, and cotton-eyed Joe. Once the dancers know all the steps, they can move on to a class where they learn technique. The wall of mirrors comes in handy here, as dancers work to make their feet and bodies look



ABOVE: *New and old steps, new and old friends are among the joys of the adult*

and feel better while dancing.

The courses offered by Portland Public Schools are a real buy – $35 per couple for five weeks. The surroundings are a bit plainer than Mandy Hamilton's studio. The classes take place in the gymnasium and cafeteria of the Jack Elementary School on the Eastern Promenade, but that can be very comforting for anyone whose only dancing experience is a vaguely remembered junior prom.

"Most of the men are coerced," says Kellerman.

In addition to standard dances, there are flirtations with the hokey-pokey, Greek dances, and line dances. There's a two-week waltz workshop, and a course called Latin Fever, designed to prepare the student for a nice long vacation aboard a cruise ship.

Once they've started taking dance lessons, many of the couples get hooked and keep coming back year after year. Ostensibly this is to improve their technique, but the fact is, these classes give dance aficionados a place to *dance*, where they are not called upon to mix it up with drinking or the like.

Mandy Hamilton is particularly aware of this need. Every Saturday night, for a fee of $5 per person, anyone can come to dance from 9 to midnight in a smoke-free atmosphere where no alcoholic beverages are served. Sometimes there are special dance exhibitions by championship dancers – often dance instructors from studios in neighboring towns or states – who welcome the opportunity to practice for the Boston championships, and to dance with people who really like to dance.

One couple sums it up well. Although they have lived together for ten years, they are both so busy in their work that they gravitated to a once-a-week class at Maine Ballroom Dance "because it's the only time during the week we can count on to be together."<<

education dancing class at Jack Elementary School. Instructors David Flynn and Alice Clapp, left, show the group how it's done.

CENTER: *The experts take over: Laurie Anderson and Michael Re perform for Saturday night dancers.*
BOTTOM: *Pan King and Lori Beaulieu have fun learning new steps at Maine Ballroom Dance.*

PROFILE

Shirley Jacks
Photographs by Randy Ury

NURSE

Gayl McNally, worried about the nursing shortage, set out to recruit nurses. Instead, she recruited herself.

Gayl McNally was visiting an older friend in the hospital when she had a chilling thought: One day I'm going to be in that bed, and there will be no one to take care of me. The intense focus of the media on the nursing shortage had not escaped McNally. More than thirty years out of school, she hadn't practiced nursing since the early '60s, and had no intention of returning to it, but she knew someone had to.

Already immersed in volunteer work, McNally wondered if she could coax former nurses back into the work force. A talk with Judy Stone, associate director of Maine Medical Center, led her to a six-week nurses' update course at Mercy Hospital. As she began thinking about candidates for recruitment, she heard her own voice saying: I know who you've got to recruit, dummy; you've got to recruit yourself. Last fall, at age 54-1/2, McNally signed on as a nurse in pediatrics at Maine Medical Center.

"This is a terrific time in my life," McNally says. "It gets down to how you look at things. Is life a series of crises or is it a series of changes? Crisis is a negative — change is something new and different.

"People my age are really smart. We have so much to give, so many skills from the other lives we've lived. There are other 'old' people out there, nurses like me, who are all registered but not working. We are the people who have to fill this gap."

McNally is a small woman with curly gray hair and a smile that says, Everything's going to be all right here. She takes her work very seriously, but herself not at all.

"Don't think you're going to be Florence Nightingale," McNally says. "It's not all this wonderful giving, giving, giving. It's realistic that it works both ways. What you *get* is a new and exciting challenge in your life. You don't have to be Florence Nightingale. It's a job. Being a priest or a rabbi is a job, too. The people who do these things best are the ones who know these are *jobs*."

In the years between graduation from nursing school and today, McNally married, raised five children, and, here and there, did some pediatric and private-duty nursing. When the family settled into a comfortable Victorian house in Yarmouth more than fifteen years ago, McNally became a dedicated volunteer, giving most of her time to the Portland Museum of Art as a docent and as a member of the museum's board of trustees. She took to the road with art education and outreach programs for school children throughout the state.

Then the nursing shortage became a recurring theme in the media. The news was bad: 18 percent of all hospitals were taking the most drastic step possible: reducing the number of beds so that they would not be caught short of nurses to care for patients. Studies sounded an ominous note for the future: With nursing school enrollments declining, the demand for nurses in the year 2000 is expected to exceed the supply by 1.2 million.

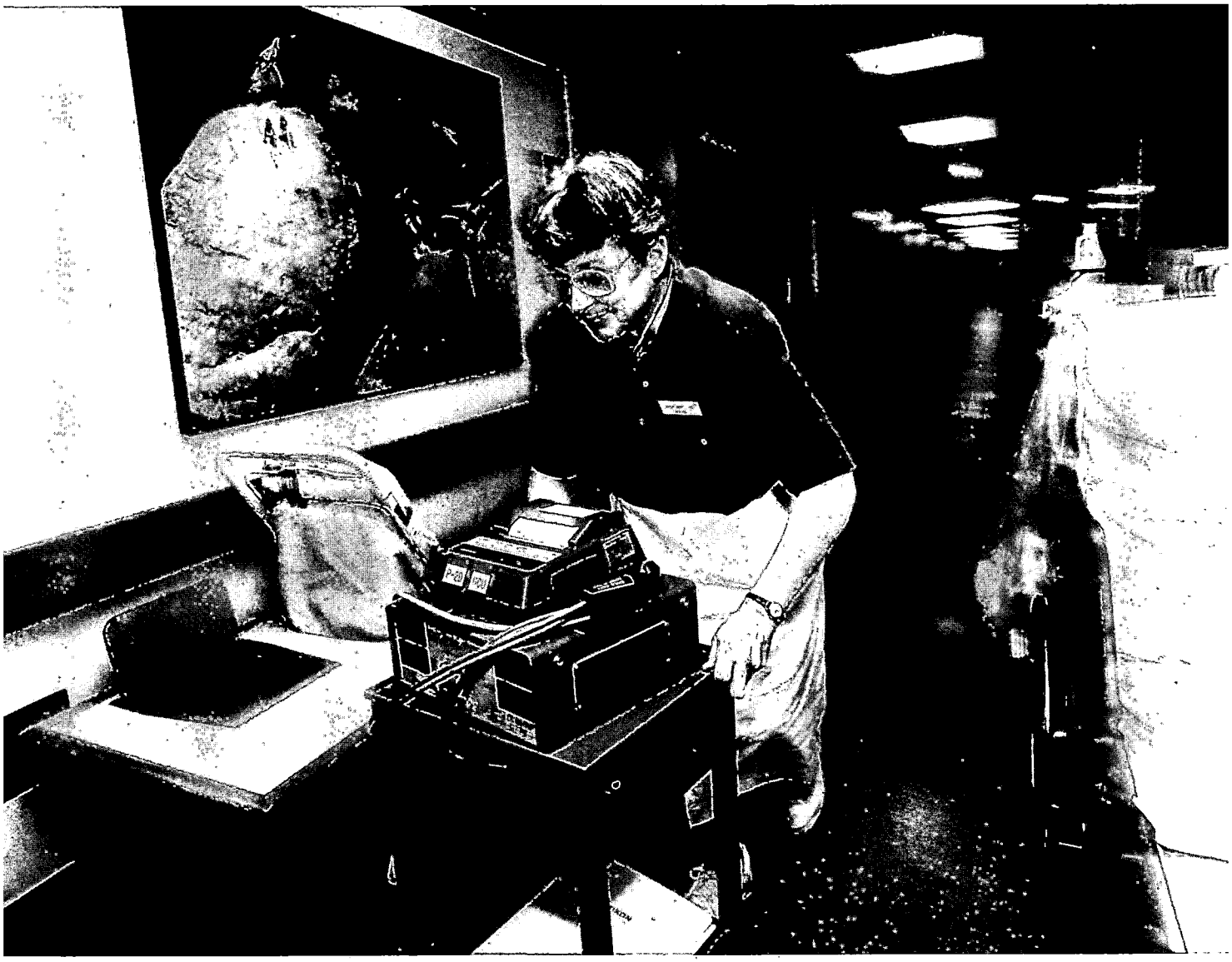
Part of the increased demand for nurses can be laid at the door of the Diagnostically Related Groups (DRG) program, introduced in 1983 by the federal government for Medicare patients. It was designed to reduce health care costs by limiting patient stays, without regard for the fact that although the name of the illness is the same, one patient might require more or less hospital time than another.

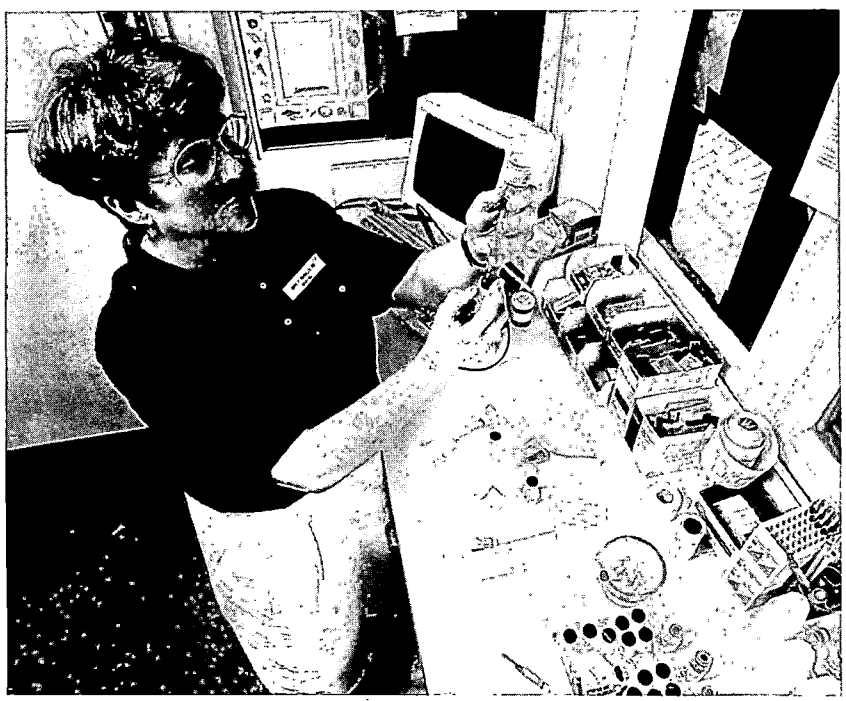
"DRGs really fouled things up," McNally says. "If the insurance company says, More than four days for a gall bladder, we don't pay — then we're constantly sending people home half sick. In the hospital we're having only very severely sick people so the demand on nurses is greater.

"There was a need to cut costs, but people are being shoved out, and that means they may not be able to go home. They may have to go to another level of care — a nursing home perhaps, and so we need more and more nurses in other levels."

There are other reasons for the shortage: In earlier times nursing was one of the few careers open to women. With the dramatic changes in women's lives over the past three decades, many young women now opt for business or engineering. Many women whose interests lie in medicine now choose to be doctors, an option not readily available just a few years ago. At the same time, many young people — both men and women — have changed their goals from the once-common desire to help others, to a personal desire to earn more money.

"The pay *was* lousy," McNally says. Nurses today earn respectable starting salaries averaging $14-16 per hour, with differentials for nights and weekends. "From





ABOVE: *Gayl McNally on the double at Maine Med's pediatrics ward.*

LEFT: *The technology has changed, but it's all learnable.*

the stories I hear, nurses were often treated with disrespect, although this was something I never experienced."

McNally's early experiences were good ones. She graduated in 1956 from Children's Hospital in Boston, which maintained a joint program with Simmons College. "Nurses had much more autonomy than they do now," McNally says. "We were the staff of the hospital. Between us and the residents and the medical students, we did our share. We attended classes and we worked so that we only had to pay $500 a year for our education, and for that we lived in a dormitory, got all of our meals and our uniforms. When we were second-year students, we were in charge. That would never happen now. There are three or four students on a division, and always an instructor with them."

It was an extensive education, with basic sciences at Simmons College, sophisticated (for the time) pediatrics at Children's, obstetrics at Lying In, adult medicine at Peter Bent Brigham, and psychiatric nursing at MacClain, a division of Massachusetts General.

Following graduation, McNally worked with the first open-heart surgery patients at Children's Hospital. After six months, she went to Hawaii to marry Dick McNally, her college beau, who was stationed there with the Marine Corps. "It seemed like a nice vacation for a couple of years," she says. She worked in the children's hospital there until her first child, Kimberley (who holds a master's degree in nursing with a business administration minor) was born.

Over the next few years McNally worked off and on in special nursing. There came a time when it seemed "totally stupid, to hire someone to take care of my children while I took care of other people's children." That, she thought, was the end of her nursing career — except, why not take the courses to keep her registration current?

There followed courses — one, two or three a year: Health Care Systems, Issues of Grieving Parents, Nursing Assessment and Management of the Cardiac Patient, Sports Injuries, Alcohol Awareness, Care of the Psychiatric Patient, Alzheimers, Children with Cancer and Aids/Caregiver's Perspective, and, in the spring of 1982, a balanced pair of courses: Depression, and Becoming a Travel Agent.

ABOVE: *McNally listens to the heartbeat of Robbie Boulier. Nurses at Maine Med dress in casual sports clothes, rather than starched caps and uniforms.*

LEFT: *Respiratory therapist Kathy Szatko and McNally use aeration to help relieve Robbie Boulier's bronchitis. Robbie's mother, Crystal, helps by holding.*

BELOW: *The heart of the pediatrics ward—the playroom. McNally engages the attention of Annie Garrity, with her dad, Jon; foster grandmother Millie competes with Mickey Mouse for Sam Tracy's interest.*

LEFT: *McNally stops to talk to Joey Dollof and his mother, Heidi Walton.*

ABOVE: *It's blood pressure check time for Dana Duchaine. His mother, Marlene, like the mothers or fathers of other pediatric patients, sleeps in the room with him during his hospital stay.*

With visions of the outside world in the background, Bernice Wilder comforts her son Caleb.

With her return to a hospital floor, McNally learned quickly that nursing has changed. Today, hospital stays are short; anyone who is hospitalized is severely sick, putting extreme pressure on the nursing staff. And the treatment of illness relies on such sophisticated technology, methods unheard of thirty years ago, that there is a great deal to learn. But the approach to medicine has become more holistic. The doctor and nurse no longer make all the rules. Today, the patient (or the parent of the patient) takes a large measure of responsibility for his/her health.

Pediatric departments have changed, too. "We've recognized how important it is to have a wonderful playroom for the kids," McNally says. "Toys, books, music, television are all a part of treatment. And now everything is done by computer. You want something from the pharmacy, you punch it in; you need someone to take blood someplace, you punch it in. You have a unit manager who figures out the complicated things that are not medically oriented. There are social workers on the floor, two secretaries on every shift, and cleaning people. There are medical students, interns, residents, and student nurses from other places, so somebody is always teaching somebody something. It's very secure to have so many people around, to have someone to ask the things you don't know. You used to be the maid, the secretary, *and* the nurse."

The biggest challenge for the returning nurse is to learn the technology, McNally says. "But it can be learned. You scare yourself, thinking you've got to learn everything that's happened in the past thirty years. But you don't. You only have to learn what you need to know right now. You already have so many things on your side. A parent or a kiddo asks you a question, and the stuff that comes out of your mouth at my age is pretty good.

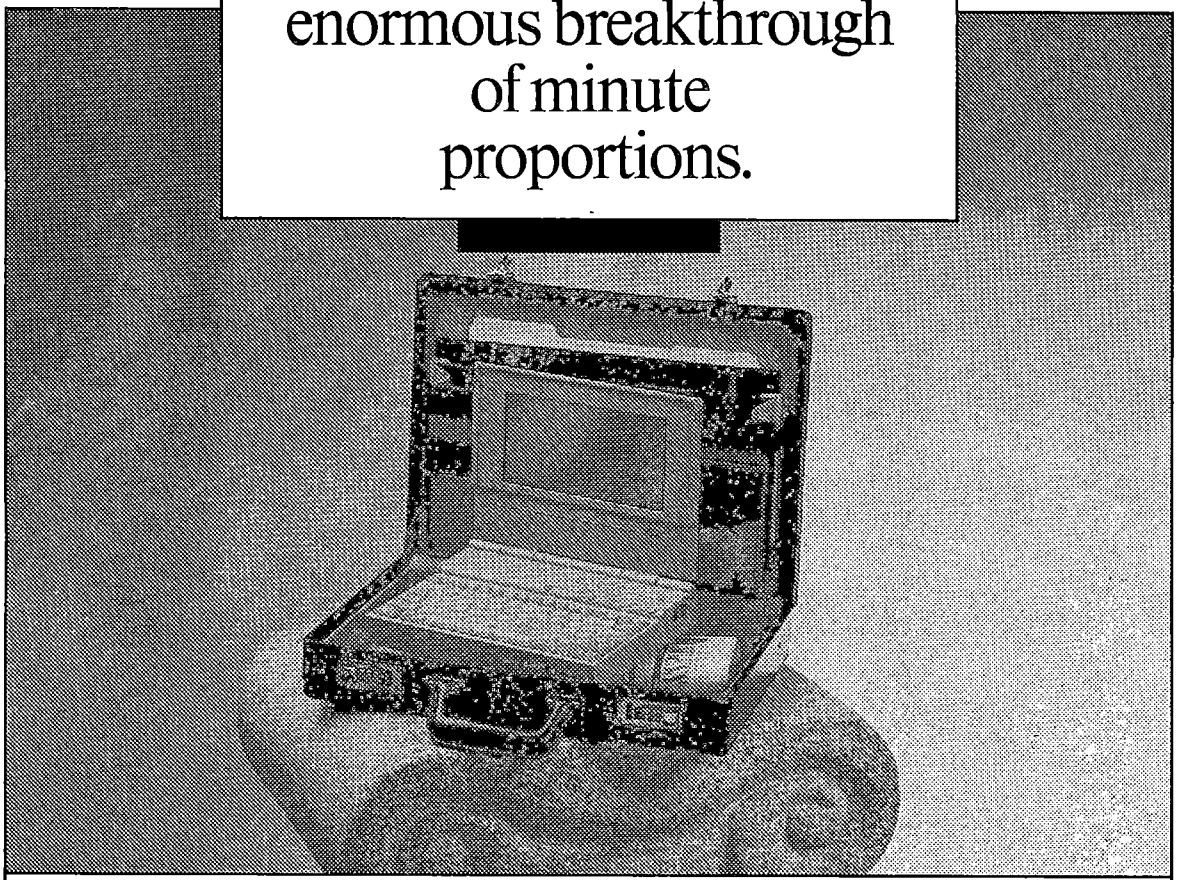
"But always it's in my mind: I *can't* make a mistake because you can kill these little kids really fast," McNally says. "That's what keeps people out of nursing, but if you come along on the process I have, you won't do any damage. If you have enough sense to ask the question, there is always someone to answer."

McNally is convinced that the solution to the nursing shortage over the next few years is to tap the market of older RNs, offering them job partnerships, with two nurses sharing one job. "You'd never call in sick," McNally says, "claiming you're dying when you're not because you wouldn't do that to a friend. Hospitals would not be caught short, and people would be willing to work. And if you wanted to take two weeks off, you'd work it out with your partner. This will make the difference in recruiting nurses.

"I had a downer one day when I couldn't do something," McNally says. "I hadn't done it in thirty-five years, and I said, 'I'm too old for this.' I had never said 'I'm too old' for anything before in my life. That didn't last long. I recognized that the day I think I know everything is the day to go. As long as you keep that edge, think through everything — your equipment, how you're going to do it, what's going to happen — then you're okay. When it becomes automatic, then go.

"I think I've got a few good years ahead of me," McNally says. "I'm 55 this month. I guess I'm selling my age. *It's a terrific age.*"<<

Presenting an enormous breakthrough of minute proportions.



*Now at ComputerLand®: the new COMPAQ LTE/286 laptop.**

There's never been anything like it. At 8½" x 11" it's the size of a notebook. At under 2" tall it fits in a briefcase. At about 6½ pounds it weighs less than some phone books. And it's the first in its class to use a 3½" standard size floppy disk, making it easy to transfer work from your desktop PC.

And with a 9" diagonal electroluminescent backlight supertwist LCD and a 12 MHz processor you have a powerful, durable laptop that will help you get the job done. No matter where the job takes you.

ComputerLand. The world's leading computer source.

No matter what size your business is, ComputerLand is your best business connection. Our computer experts are well versed in all types of business solutions. And if we can't design a solution for you, no one can.

*Also available: the 9.5 MHz COMPAQ LTE for basic computing needs.

©1989 ComputerLand. COMPAQ® is a trademark of Compaq Computer Corporation. ® Registered U.S. Patent and Trademark Office.

COMPAQ

SOUTH PORTLAND • 28 Atlantic Place • (207)774-1309

BANGOR • 570 Stillwater Ave • (207)945-4141

ComputerLand®

Business to business. Person to person.

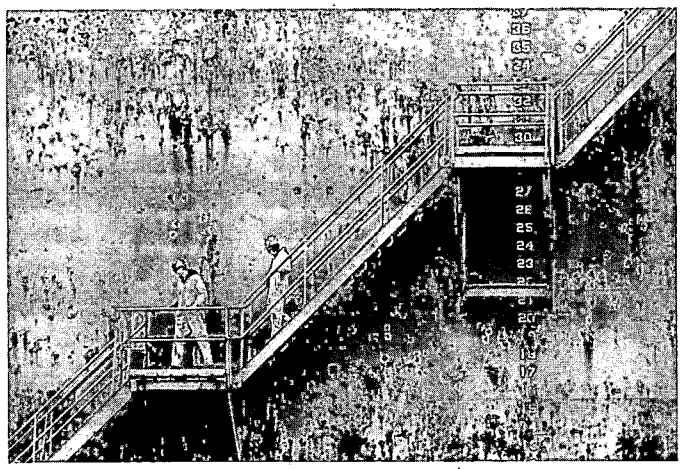
ON THE WATERFRONT

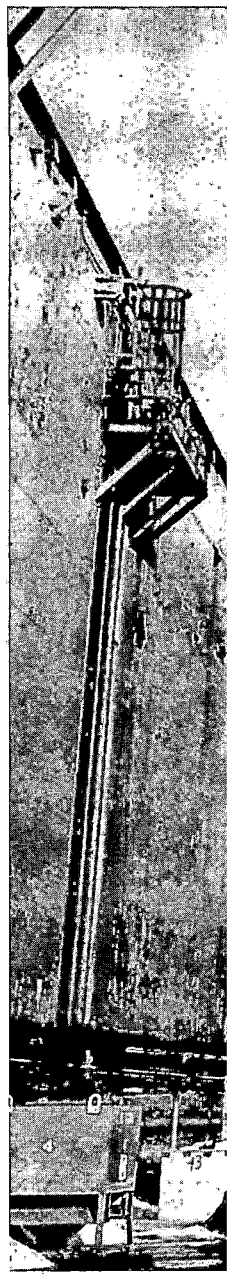
Thomas A. Verde
Photographs by Randy Ury

DRY DOCK 2

Guiding an 800-foot ship into a dry dock for repairs is not exactly like parking your Lincoln in a tight garage.

Jeff Neale knows that better than just about anyone in Portland. He is the dockmaster at Bath Iron Works' floating dry dock No. 2. "What would happen if a ship I was docking ever tipped over?" He lifts an eyebrow and heaves a heavy pause. "I'd never work in this business again."

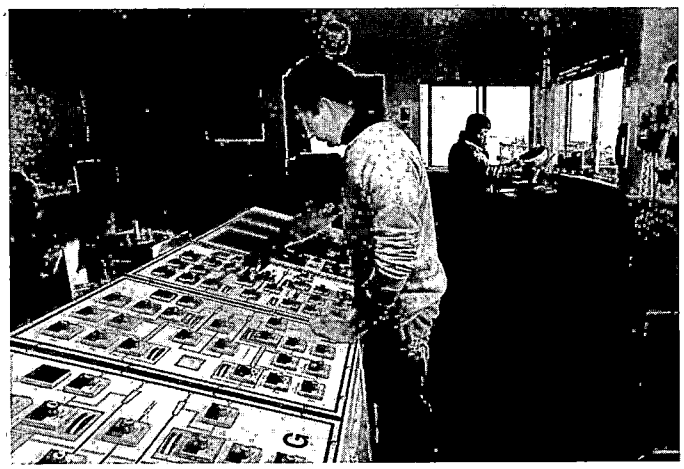




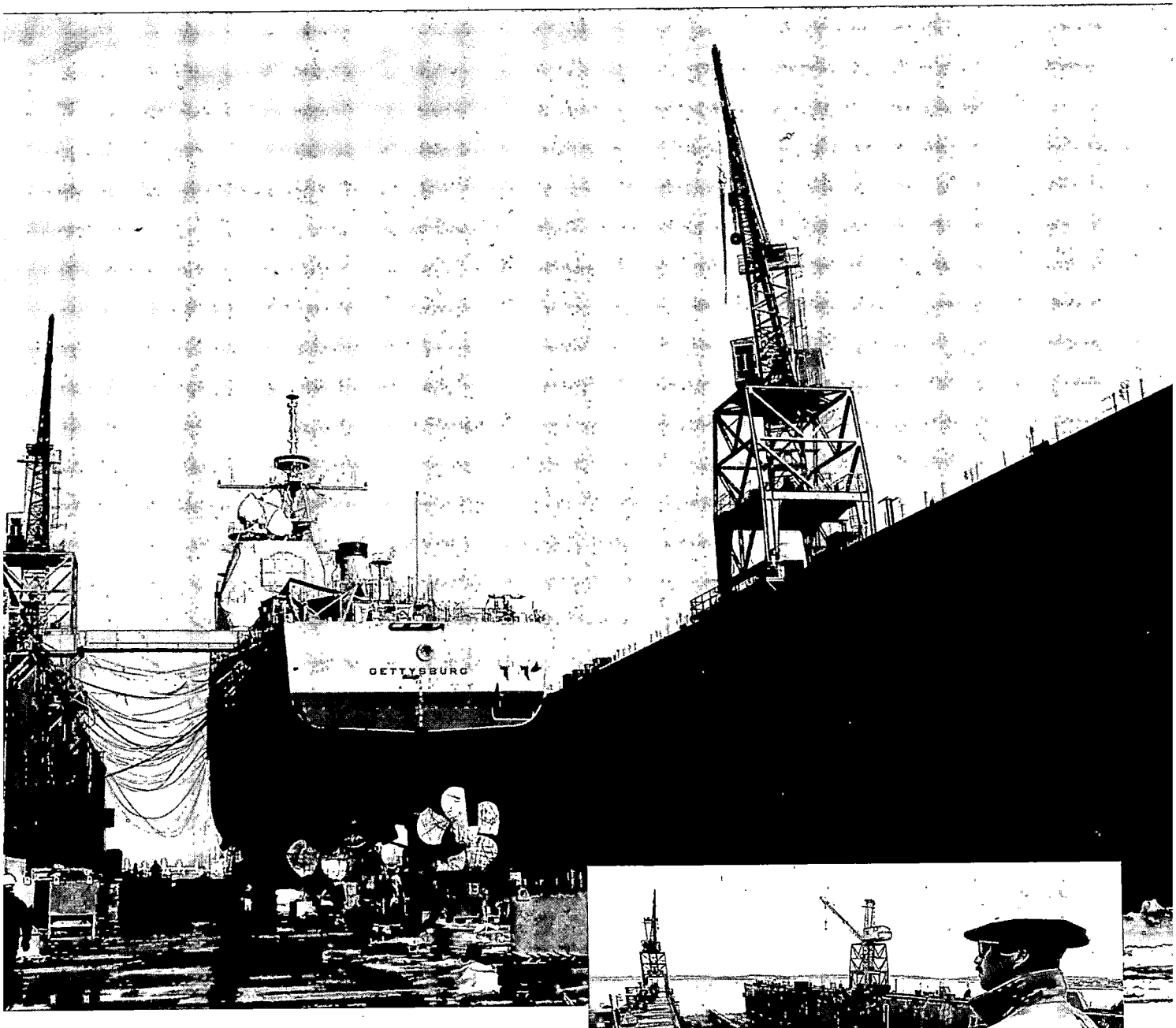
It's never happened in his memory at the BIW facility, but it is not surprising that Neale takes his work so very seriously. He's dealing with very big stuff.

First of all there is sheer size: BIW's floating dry dock No. 2 (there is a No. 1, which is smaller) is 744 feet long, but with the addition of 50-foot aprons at either end, it has accommodated up to 887 feet of

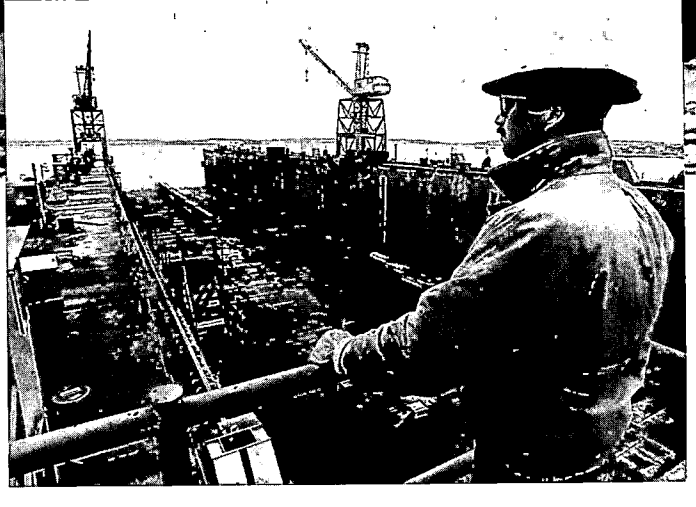
ship. Its deck is actually made up of nine separate pontoons, each 256 feet long, 80 feet wide, and 28 feet deep, which are linked together. These pontoons are equipped with 55-foot wing walls that rise from their surface (they are always in the up position at the shipyard) into a U-shaped structure. When raised, the wing walls create a berthing space 134 feet wide.



Next is weight: Dry dock No. 2 is currently Navy certified to handle 67,000 tons of boat, but dockmaster Neale says that it was designed to handle approximately 10,000 tons per section. The reason for the



ABOVE: *The Aegis Cruiser* U.S.S. Gettysburg *in dry dock for repair.*



RIGHT: *Dockmaster Jeff Neale surveys empty Dry Dock #2 at Bath Iron Works, Portland.*

discrepancy, he says, is that there are no Navy ships which weigh the 90,000 tons the dry dock can handle.

Each wing wall weighs 400 tons and requires two 500-ton jacks to lift into position. Dry dock No. 2 draws 65 feet of water; the harbor had to be dredged to accommodate it. Weight and displacement are key physical elements at work on a floating dry dock.

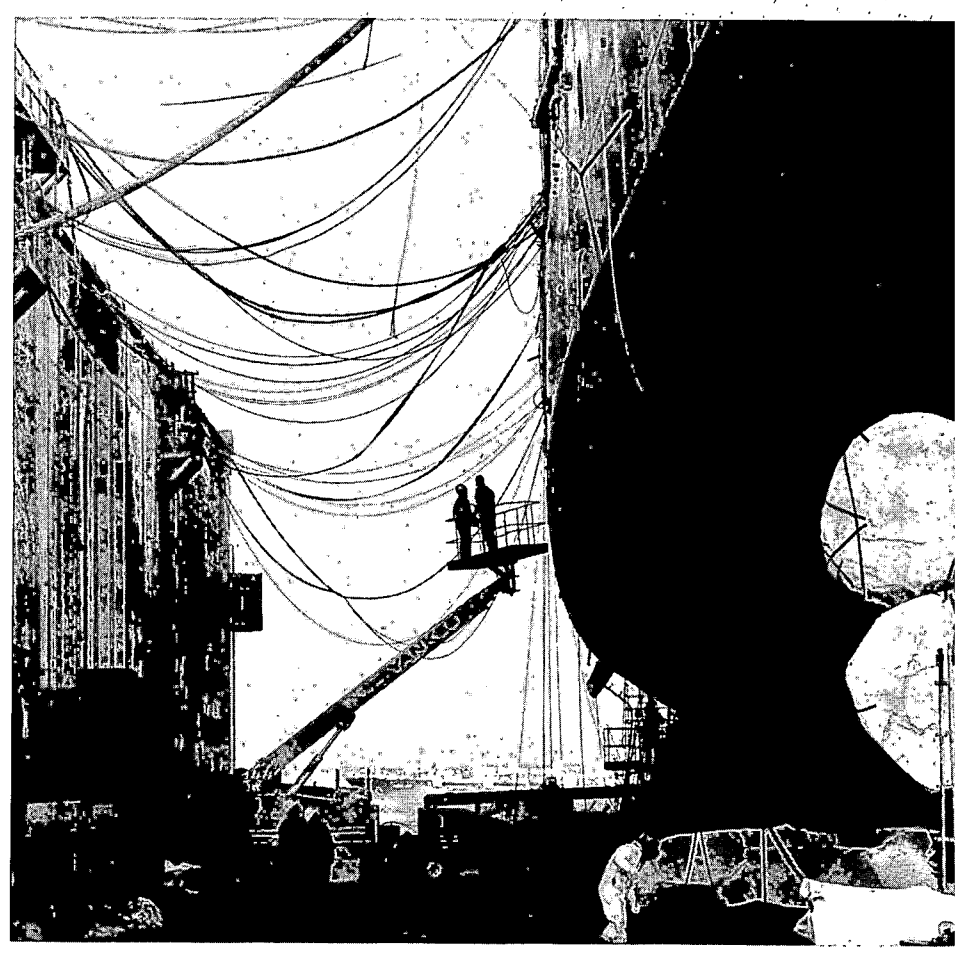
"If I take in a ship that weighs 20,000 tons, I must displace 20,000 tons of water in the dry dock," says Neale, who is a dockmaster *and* highly skilled engineer.

Each pontoon has flood valves which are opened when a ship is to be docked. This allows the entire dock to sink to a depth so that the ship can be brought in by tugs and line handlers. After the ship is in place, the water in the pontoons is pumped out so that the dry dock gradually begins to float, raising the ship with it.

It is a complex operation which takes about six hours, says Neale. Since different sections of the ship have different weights, each pontoon must be able to accommodate those weights, and the amount of water displaced in each pontoon can vary, sometimes by as much as thousands of tons. A multiplex computer system and a wall-size panel of instruments (which measure the intake of water in the pontoons) are all under the control and watchful eye of Jeff Neale and five assistants in a control room which sits at the top of one of the wing walls.

As the dry dock rises from the surface of the water, like some sea monster in a Japanese horror movie, the ship comes to rest on blocks which have been put into place. Divers check the blocks to make sure the ship is resting properly. This is the critical point in the operation at which Neale cringes to think of something going wrong. But he is confident in his ability to handle the job, one that he learned from his predecessor, Stan French.

"This is specialized work," says Neale. "There aren't many floating dry docks like this one in the country, and learning how to work it isn't something you can go to school for."

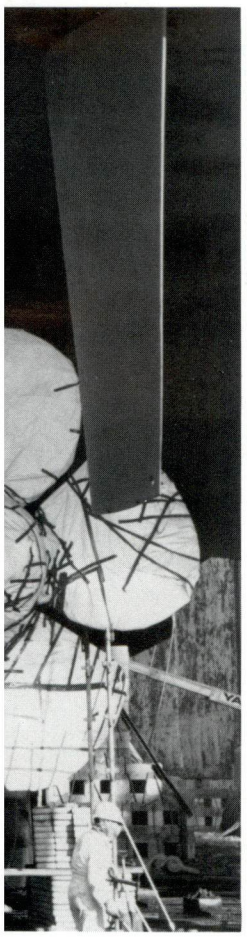


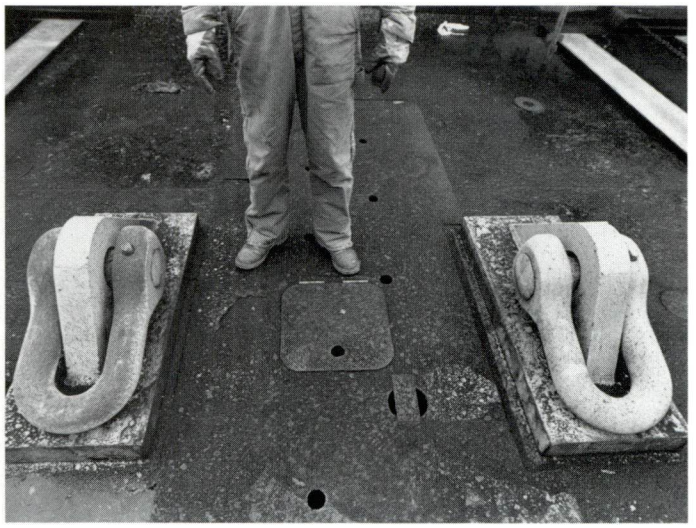
It is actually one of four such docks still in use in the U.S., the others being in Scotland, Texas, and the Philippines. These dry docks were all built during World War II for the purpose of servicing Navy ships damaged in battle. BIW's floating dry dock No. 2 was commissioned and built in California in 1943, and was classified as ABSD-3 which stood for Advance Base Section Drydock. It was later renamed Auxiliary Floating Drydock Big (AFDB), the "Big" meaning that it could handle large vessels such as Iowa-class battlewagons, and aircraft carriers. It was stationed in a harbor in Guam from March of 1945 until the end of the war.

"During World War II, there weren't many safe ports for repair," says Neale. "Lots of ships were scuttled because of this. The idea behind the AFDB was that it was a self-contained repair facility that was mobile. It could be set up in a front-line area."

Back then, the AFDB-3 was operated by a crew of some 800 men who worked and lived right on the facility itself. Twenty 40-mm guns were mounted to the wing walls which were armor plated to guard against shelling and kamikaze dive bombers; a submarine net surrounding the dry dock provided extra security.

During the conflict in the Pacific, the AFDB-3 serviced hundreds of ships. It was decommissioned in November of 1945 and mothballed because "after the war,





this type of dock wasn't needed," says Neale. But during the former administration, Navy buildups were on the increase, and BIW realized it needed more space and more docking facilities. Through complex governmental wheeling and dealing, the AFDB-3 was sold by the General Services Administration to the State of Maine for $800,000 in 1981. The state then leased dry dock No. 2.

"The facility had to be totally converted and fitted with new systems," says Neale. "With its 1940's technology, each section used to require 16 men to operate. With the computer system, I can operate the facility with a total of five men."

Neale says that dry docks are the most versatile kind of shipbuilding facility. They are attractive to shipyards, he says, because they are mobile and they have good resale value. But he points out that shipbuilding in general has been on the decline in recent years.

Still, with the Aegis cruiser and the Aegis destroyer programs in full swing, and BIW under contract to build five more cruisers and five destroyers, the old war veteran AFDB-3 should continue to see service in the '90s and perhaps beyond.<<

Pond Cove Millwork Company

Member A.W.I.

Since 1963

A truly full service architectural woodwork company from design to fabrication, and pre-finishing. With 30 years experience, we do it right!! Contractors and general public are welcome to stop in and visit our expanded showroom and woodwork supply division.

Hard and soft wood, lumber and plywood in stock.

Some of our services include:

- Residential interiors
- Design and blueprint services
- Custom built wall paneling and furniture
- Laminate and Corian fabrication
- Sash, doors, moldings, cabinets and casework

Corian

Formica

Anderson

Merrilat

The developer's first choice for *all* millwork needs.

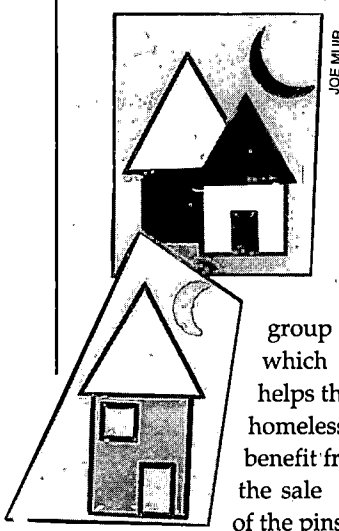
Installation available for all of our millwork.

343 Ocean House Road, Cape Elizabeth, ME George Gagnon, Jr. (207)767-5515

AROUND & ABOUT TOWN

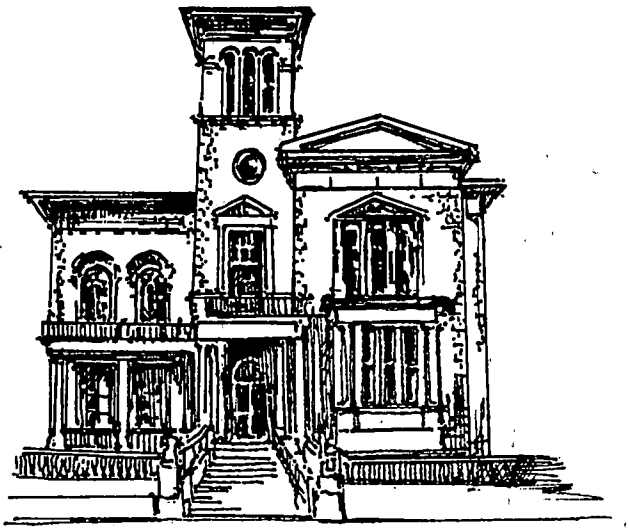
House Pin Update

In the fall issue of *Greater Portland* we featured Lucinda Yates, creator of House Pins to benefit programs for the homeless. To date, Yates has distributed more than 23,000 House Pins all over the United States. Purchasing organizations select a local



group which helps the homeless to benefit from the sale of the pins.

Within the state of Maine, more than $20,000 has been raised to help the Preble Street Breakfast Program in Portland, the Tedford Shelter in Brunswick, the York County Shelter, and Acadia's Habitat for Humanity program, proving once again that one person with a good heart and a good idea *can* make a difference.



Be a Tourist

Three years ago Rich Hallworth, a senior manager with Ernst and Young, wondered how many people living in Portland had never visited the area's most popular tourist attractions. Why not, thought Hallworth, create a Residents' Tourist Day when anyone who lives in Portland can visit Victoria Mansion, Longfellow House, and Portland Museum of Art; go to the top of the Observatory; and cruise the bay on a Longfellow Lines ship – all for free? It was an idea whose time had come, and it worked even better than had been expected: About 5000 residents became tourists for a day.

There was no diminished interest the second year, so on Sunday, May 20, the Third Annual Residents' Tourist Day rolls around. Come, and bring the family.

Pass the Peanuts

What's to be done with that big box of plastic peanuts that safely brought the crystal goblets through the mail? Don't contribute to making a mountain of plastic peanuts; instead, take them to Mail Boxes Etc. USA for recycling.

According to Moshe Yohann, proprietor of the Shop 'N Save Plaza store, state officials contacted the eleven Mail Boxes Etc. throughout the state, asking them to be a plastic peanut depot. The ecology-minded proprietors all agreed.

The peanuts will be reused, Yohann says: "Basically what will happen is that they will be sent out of state to become somebody else's problem." If you have large quantities of the peanuts, Mail Boxes Etc. will even pick them up.

■

Outdoor Trip Hotline Expanded

Keith Citrine, president of the Casco Bay Bicycle Club, has done it again. You can now hear not only about the latest bicycling, but also hiking, kayaking, cross-country skiing, and other outdoor trips sponsored by the Casco Bay Bicycle Club and the Maine Outdoor Adventure Club – just by picking up your telephone and dialing 774-1118, The Outdoor Trip Hotline.

Go Fly a Kite

Spring *will* come, happily followed by summer, which means sun, boats, and kites. And in Portland, no matter what kind of a kite you are looking for you, will find it at Ye Old Port Kite Shoppe, tucked into the row of shops and restaurants down cobblestoned Wharf Street. The shop marks its first anniversary July 1, and so far, business has been very good, says Owner Bob Ray. He's taking no chances though – he also works evenings as a waiter at neighboring Street & Co. Seafood Restaurant.

Ray's shop is stocked with literally hundreds of kites and windsocks, of every possible variety. He sells box, diamond, designer diamond, and delta kites. There are stunt kites, parafoils, flow forms, sleds, and Indian fighter kites. And the Chinese kites, almost too beautiful to fly, come in the form of insects, birds, and animals. Prices range from $2 for the 10-inch One Sky One World plastic kite, to $500 for a 260-square-foot flow form. The store is a feast for the eyes. Coming in the spring: kite-making classes in schools; and in summer, kite festivals to benefit charities.

Leave the Dog at Home

Top executives of major corporations were asked recently to list the most unusual things that had ever happened while they were interviewing a job applicant. According to the survey, conducted by Robert Half International, Inc., job hunters often don't show good sense. The most peculiar of the unusual things that people have done during job interviews?

- Dozed off and started snoring;
- Stretched out on the floor to fill out the job application;
- Brought her large dog to the interview;
- Wore a Walkman, saying she could listen to me and the music at the same time;
- Announced she hadn't had lunch, and proceeded to eat a hamburger and French fries;
- Interrupted to phone his therapist for advice on answering specific interview questions;
- Balding candidate abruptly excused himself, returning to office a few minutes later wearing a hairpiece.

How Do You Say "Lobster Stew" in Russian?

Last October 28th, when Senator George Mitchell was in Portland, hosting a delegation of Soviet leaders, he took his guests to dinner at Joe Soley's Seamen's Club. Alerted well in advance of the event, Soley sent his menu off to the University of Southern Maine for translation into Russian. "What a look on their faces when they opened the menu," Soley said.

When it was announced that President Bush had invited Mr. and Mrs. Gorbachev to visit him at the Bush home on Walker's Point, Soley was right behind him with his own invitation, translated into Russian, which reads:

Dear Premier Mikhail Sergeyevich & Raisa Maximovna Titorenko Gorbachev:

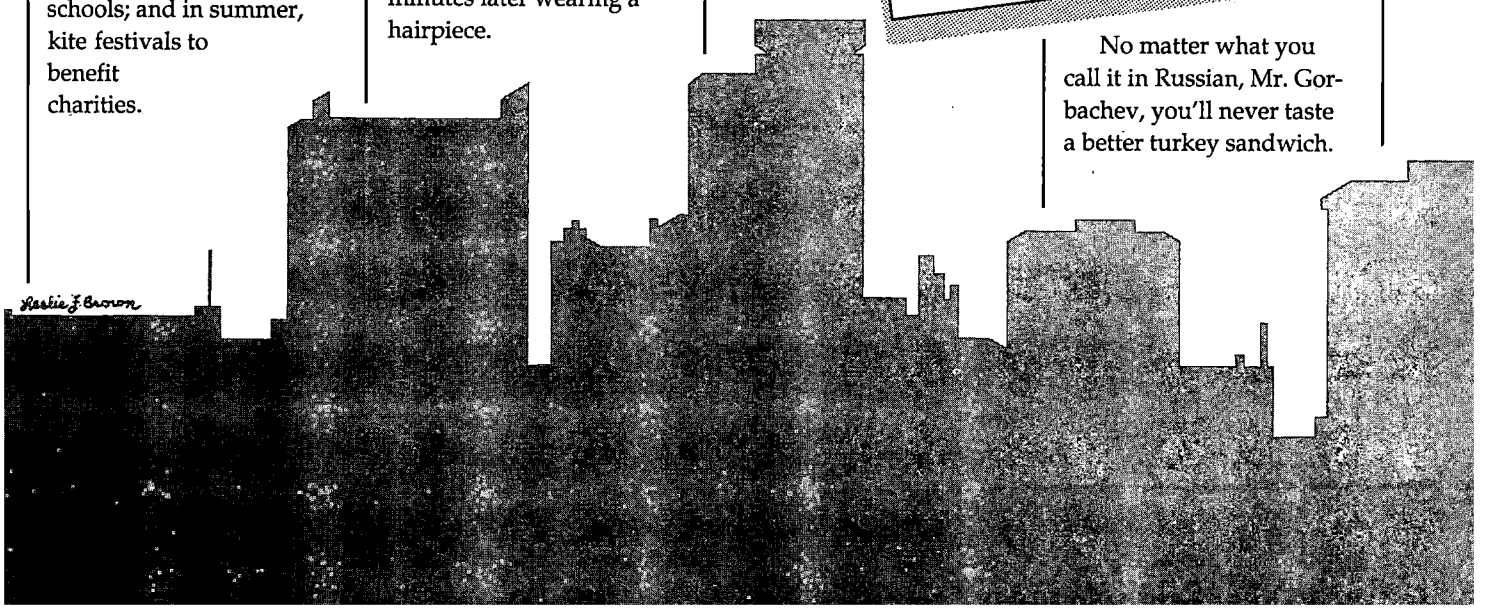
The Seamen's Club Restaurant, last October 28th, was honored and proud to host a distinguished delegation of 45 members of the Supreme Soviet of the USSR. We understand that you are now considering acceptance of President Bush's kind invitation to visit him here in Maine.

We, at Maine's principal city and port, joyfully extend our invitation to you and President and Mrs. Bush, to dine here and enjoy our famous Maine Traditional fare – overlooking Portland's harbor – at your pleasure and convenience.

Sincerely submitted,
Joseph Leader Soley, Owner

шейка паровая
и
филе курицы, фаршированные
рис по-флорентински
жареные овощи

No matter what you call it in Russian, Mr. Gorbachev, you'll never taste a better turkey sandwich.



24

MAY STREET

Ann Allen Brahms

It was on a Tuesday afternoon in April 1945, one week after President Roosevelt died, when I came in the door from school and Mum said she had the key to the new house and she wanted to take me to see it. Nana said she'd watch David, and Donnie, too, when he got home. Walking hand-in-hand along the red brick sidewalks with Mum, I wondered what the place would look like. I pictured lots of sunny windows, and a big yard with green grass and flowers. Maybe there'd be a white lilac tree like the Donahues had.

Mum had told me our new place was part of a three-section row house, the only one like it on the block, but she hadn't told me that May Street was so short. The houses were built so close they were jammed together. There weren't any elm trees like we had on Spruce Street. Mum stopped in front of Number 24. My eyes grew wide. I had never dreamed the place would be so ugly. Drab gray paint was peeling everywhere. One stair was rotted, and two of the downstairs windows were broken. I pouted. Suddenly, homesickness for Spruce Street swooped over me.

Mum took my hand and led me down a narrow dark pathway that separated our place from the house next door. "Mum," I whined, "how come there's just dirt and scraggly weeds? Won't grass and flowers grow in our yard?"

"It's only April. Don't worry, Ann. We can plant some things later on when it's time."

Out back we climbed up three rickety steps to unlock a door painted green. Mum unsuccessfully twisted an old rusty skeleton key in the lock. She sighed, stomped her left foot and said, "Oh damn it all to hell." She kicked the door a good one, leaving a swatch of mud from her shoe on the bottom.

"How come you kicked the door, Mum?"

"Shush, Ann. You'll see," she snapped.

And I did. She turned the key in the lock with her right hand and pushed against the door with her left shoulder until it popped open. We stepped inside a dark room. When I could focus, I knew we were in the kitchen. A strong sour odor flew up my nose. "What's that awful smell, Mum?"

"Oh, that's just some wet wood underneath the slate sink. The cold-water pipe leaks. Dad will fix it later on."

I wondered how come she thought he'd do that when she hadn't been able to get him to fix anything on Spruce Street. I peeked inside the sink to discover a bunch of brown bugs racing round and round. "Jeepers, Mum! Look at all those bugs." I didn't know what they were.

Mum came running, took a look, and gasped. "My God! I think they're cockroaches. Jesus, Mary, and Joseph, Ann! Only dirty people have them. Don't you ever tell a living soul what you just saw. Come on. Let's get out of here and go upstairs. I'll show you where your bedroom is going to be."

On the way we passed through the living room and dining room. All the walls were covered with flowered, torn, water-stained wallpaper. Cream-painted wood-

HELLO FLEXO!
And goodbye to ink rub-off.

"We passed another milestone back on December 17 when the New Year's /Portland advertising tabloid was published with the Maine Sunday Telegram. It was produced on our new Goss Flexoliner printing press at the new Printing & Distribution Center in South Portland. Today we are producing all of our newspaper products on that press, and the results are worth talking about:

"We have virtually eliminated ink rub-off. Flexo's water-based inks add up to a major benefit for readers who earlier complained about ink on their hands, clothing and furniture.

"We've reduced image show-through from one side of the newsprint to the other.

"Colors are bright and the pages are clean.

"We are lowering newsprint waste and we're printing on lighter weight paper, which helps address environmental solid waste concern

"Water-based ink vs. oil-based of old is also a major step in helping keep the environment clean.

"Flexo's showing up in The Portland Newspapers every day, and I'd like to have you show up to see how it works. Just call 780-9000 ext.2475 to arrange your personal visit to our new South Portland Printing & Distribution Center."

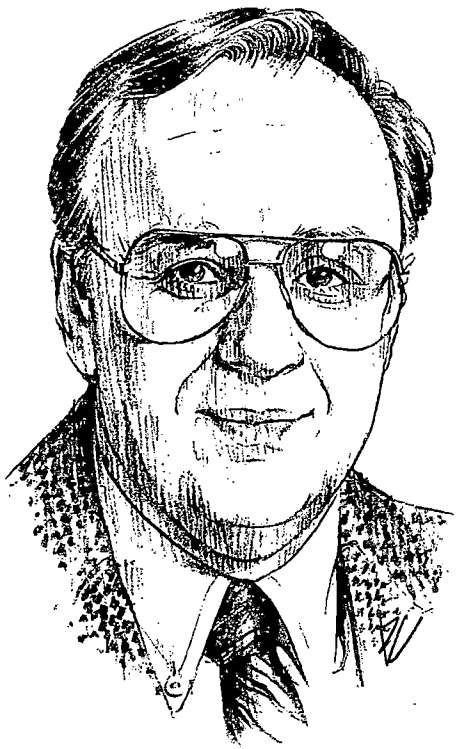


Illustration by
Pat Colburn

John R. Rodney
John R. Rodney
Production Director

THE PORTLAND NEWSPAPERS
PRESS HERALD · EVENING EXPRESS · MAINE SUNDAY TELEGRAM

work was chipped and smudged with dirt. Soot-covered ceilings loomed overhead. Globs of fuzzy cobwebs dangled and waved in the breeze from the slightest poof of air.

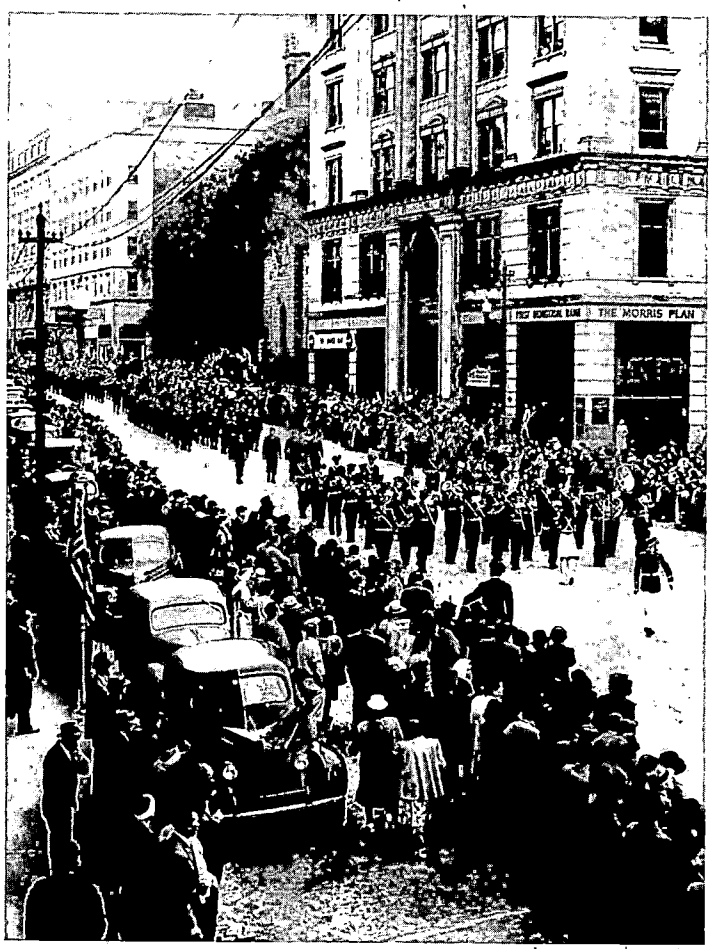
Upstairs Mum led me into a small room which she said was going to be mine. I ran inside to discover the flowers on the torn wallpaper were orange and an ugly shade of purple. The ceiling was soot covered, the woodwork was dirty and painted the same cream color as downstairs. There was no closet, and only one bare light bulb hung overhead from a frayed black cord. There was a window that matched up perfectly to one in the house next door. Still, it was to be my very own room, the first I'd ever had.

Mum took me into Donnie and David's room which was next to mine. It came with a closet and three sunny windows. The bathroom was between my room and Mum and Dad's. The air smelled worse than David's dirty diapers. Mum said pee had seeped into the wooden boards around the toilet with the overhead pull-chain. A rust-stained sink stood beside the toilet. The cold-water faucet dripped. I turned on the hot water. Nothing happened. A tub stood on claw feet against one wall. It was so small I wasn't sure the baby would be able to fit in it. The inside was peppered with spider webs, cracks, and cockroaches. They gave me the shivers as they raced round and round and round, obviously startled by our presence.

Mum and Dad's bedroom was located at the rear of the house over the kitchen. It was small and, like mine, hadn't a closet, but there was a staircase that led to the dining room. Scuffed edges of wide pine boards painted yellowy-orange clashed with the cracked blue floral linoleum in the middle of the floor. There was one small window built so low that even I had to scooch to see out. I gazed upon the top of a criss-crossed rope clothesline and a gray fence that separated our property from a three-story house with porches on the back of each floor. I'd seen enough. I pleaded, "Mum, can't we go now? Let's go back to Nana's house. Please, Mum, let's leave now."

"Okay, Ann. We'll go. I'll come back later with Dad to clean the place up a bit."

As soon as Mum gave the word to leave, I raced through empty rooms and down the front staircase to the outside. I couldn't seem to get enough fresh air. Mum came out, and we headed for Nana's house. She usually walked so fast across the red brick sidewalks that I couldn't keep up with her. That time, though, she walked slowly, and she was quiet. Her eyes looked wet, and she kept putting a hankie across her nose like she did when she had a cold. Her voice sounded funny when she cleared it and said, "Never you mind, Ann. You won't recognize that old place after I scrub it with elbow grease and doll it up with pretty paint. You wait. Your room's going to be beautiful after I'm through with it."



MAINE HISTORICAL SOCIETY

It was 1945, and a time to celebrate. Spring brought the end of the war in Europe and a festive parade down Congress Street. Meanwhile, the Allen family made a less-than-happy move to May Street.

I didn't think anything would make it look better, but I didn't tell Mum so, knowing how hard she had searched for a place. Still, after a few minutes I couldn't keep myself from asking, "Mum, can't we find a rent on Spruce Street?"

"No, Ann. You know I looked and couldn't find any. May Street will do until we can find something else, and it is cheap. Dad will only have to pay $25 a month. Don't fret so. Sonny and Jimmy will come play with you. I bet Kenny and Bubba will too. Besides, you can wander up to Spruce Street anytime you want to visit."

"But, Mum, I don't like our new place. I hate bugs. Please, Mum, can't we stay with Nana and Ellie? Please?" She didn't answer me. Two woe-begone souls walked back to Horton Place in silence.

The next day Mum went to war on 24 May Street. Armed with a bar of Bon-Ami to clean the windows, three boxes of Spic and Span, a broom, mop, and a bag full of clean rags, she began in the kitchen and washed her way to the upstairs. At first I helped, but my arms soon tired from scrubbing so hard. Nana lent Mum a brush, and my father bought her a gallon of cream paint for the woodwork. She had just enough to cover the downstairs. Dad said he'd buy more when he could afford it, but Mum said we might as well forget about it because he never did what he said he was going to do. Once we moved in and our belongings were put in place, things seemed more homelike.

We'd no sooner settled when the war ended. Upon hearing the news over the radio, my family raced downtown to join Portland folks who'd gathered in Monument Square. Hundreds of people danced in the street. Sailors hugged and kissed all the women, and me, too. Most were drunk. One picked me up and tossed me to his pal. He yelled, "The war is over. We're going home." I wanted to marry a sailor when I grew up.

There was no longer a need for ships, so Dad lost his job at the shipyard. He couldn't find steady work. Short-term carpentry work and an occasional stint as a longshoreman unloading foreign and American ships was about it. He worried about money, but instead of searching for jobs, he sat in his favorite rocking chair or he paced the floor.

"Won't grass and flowers grow in our yard?"

He did more of this the day it got dark and the lamps wouldn't turn on. When I asked what was wrong, Mum said they were broken, that it would take a few days to get them fixed, and that it would be fun to eat our bowl of crackers and milk by candlelight, but it wasn't. Donnie told me the truth. He said he overheard Dad say to Mum that he didn't have enough money to pay the bills until he borrowed some from Nana.

No sooner did the lights work, than the gas stove wouldn't turn on. Mum cooked supper on a two-burner electric hot plate borrowed from a friend.

At least three times a week, Donnie and I would walk halfway to the Courtyard to meet Nana at the head of Clark Street. She'd hand over a bag containing one quart of milk, three potatoes, and a can of corn. From this, Mum made corn chowder. She must've added a lot of water because we always had seconds.

Nana told me to be a good girl and not complain about food because my mother had enough to worry about. Mum didn't fuss about her problems. Nana said she was far too busy trying to survive to dwell on much else. Her housework took hours. She didn't have a vacuum cleaner or a wringer washing machine, so the floors were swept or dry mopped, and the laundry had to be done in the kitchen sink.

Jimmy Donahue followed us from Spruce Street, but his brother Sonny didn't. Jimmy never said a word about the shabby condition of our new house, and he didn't mention the cockroaches, although he couldn't avoid seeing them. Donnie and I obeyed Mum's wish that we never tell a living soul about the bugs. By that time I, too, was ashamed of them.

Still, it was hard not to tell Jimmy about the fun Donnie and I had every night catching two of the critters to race across the bathroom floor. We'd squashed the winner under our bare feet; the loser would follow. I'd always say, "Crunch. Some more gone."

I even kept my word when Donnie, Jimmy, and I saw Dad sprinkle a pretty robin's egg-blue powder in the corners of every room, under the kitchen and bathroom sinks, behind the stove, refrigerator, underneath the tub, behind the toilet. He told us kids to be careful because the stuff was poison. I knew he was telling the truth because there was a skull and crossbones on the box. Dad said that if we got so much as a tiny drop on our hands, to wash them right away or we'd die. If someone in the house got sick I blamed it on the pretty blue powder. Every morning, when my family woke up, I'd say a silent prayer of thanks that nobody had died during the night. <<

There's only one way to come out ahead of the pack.

QUIT

American Heart Association

Entertainment Guide

Continued from page 13

Moose Alley at Squire Morgan's. 46 Market Street, Portland. Two floors. Various local bands play rock, top 40, rhythm and blues. Thursday through Saturday, 7:30 to 1. 774-5246.

Old Port Tavern. 11 Moulton Street, Portland. Local bands play rock and top 40 nightly 7:30 to 1. 774-0444.

The Silver Shell. 363 Maine Mall Road, South Portland. The Rob Robbins show, Tuesday through Saturday, 9 to 1. 775-0555.

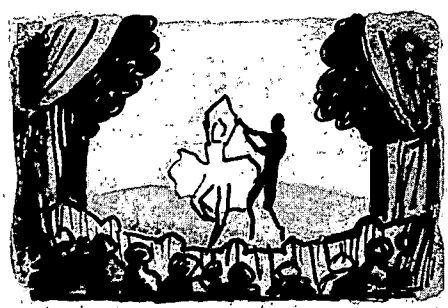
Top of the East. 157 High Street, Portland. At the Sonesta Hotel. Pianist Marlene Daley. Tuesday through Saturday, 5:30 to 12:30. 775-5411.

Tree Cafe. 45 Danforth Street, Portland. Various bands play everything from rock to reggae. Wednesday through Sunday nights. 774-1441.

Verrillo's. 155 River Street, Portland. Bands, dancing. Tuesday through Saturday, 9 to 1. 775-6536.

Zackery's. Holiday Inn West, Exit 8, Portland. Top-40 bands, dancing. Nightly, 9 to 1. 774-5601.

Zootz. 31 Forest Avenue, Portland, at the Performing Arts Center. Changing weekly format, from new wave to rock to African pop. Dancing weeknights, 9 to 1; Friday and Saturday, 9 to 2. Happy Hour from 4:30 to 7 with complimentary hors d'oeuvres. 773-8187.



THEATER, DANCE AND MIME

Casco Bay Movers Dance Company. Sheila Bellefleur, artistic director; Frank Kimball, managing director. Offering jazz and tap classes for children and adults. For information on classes and performances, call 871-1013.

Children's Theatre of Maine. P.O. Box 1009, Westbrook 04092. Offering entertainment and education for children every Saturday through May 5 at 10 a.m. in Luther Bonney Auditorium, Portland campus of University of Southern Maine. Reggie Osborn, artistic director. For information on both local and travelling plays, call 774-2718 or 854-0389.

April 7 through May 5
Alice in Wonderland

Figures of Speech Theatre. RR 4, Box 4277, Freeport 04032. Figures of Speech is a professional theatre which tours nationally and inter-

nationally, and is based in Freeport, Maine. For information, call 865-6355.

Mad Horse Theatre Company. 955 Forest Avenue, Portland. Performances Thursdays through Sundays. 797-3338.

The Portland Ballet Company. 341 Cumberland Avenue, Portland. 772-9671.

Portland Dance Center. 25A Forest Avenue, Portland. Home of Ram Island Dance Company. For ticket or subscription information, call 774-0465 (Performing Arts Center box office). For additional information, call 773-2562.

Portland Lyric Theater. 176 Sawyer Street, South Portland. For tickets and times, call 799-1421.

The Portland Players. 420 Cottage Road, South Portland. Call 799-7337 for information.

May 25, 26, 27, June 1, 2, 3, 8, 9, 10, 15, and 16
Sweeney Todd: An exciting and unusual musical based on a Victorian melodrama reworked with pointed social comment by British Playwright Christopher Bond.

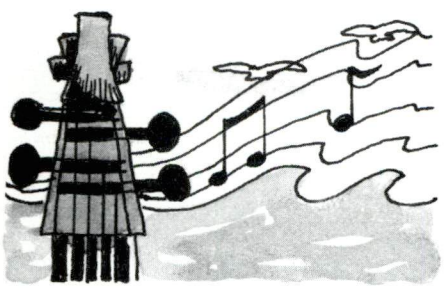
Portland School of Ballet. 341 Cumberland Avenue, Portland. For information call 772-9671.

Portland Stage Company. Portland Performing Arts Center, 25A Forest Avenue, Portland. 774-0465.

Russell Square Players. Russell Hall Auditorium, University of Southern Maine, Gorham. Shows every Wednesday through Saturday night. For ticket information and times of performances, call 780-5483.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Professor Roy A. Gallant, director. A variety of shows are open to the public on Friday, Saturday, and Sunday evenings: Astronomy Shows at 7 p.m.; Laser Light/Music Shows at 8:30 p.m. Doors open at 6:30: Please arrive 15 minutes before show time; shows will not be interrupted for latecomers. Children under 5 not admitted to evening shows. Call for schedule of show subjects/music, special children's shows, and other information: 780-4249.

Theater of Fantasy. 50 Danforth Street, Portland. Home of Celebration Theater Ensemble and Tony Montanaro. For more information on upcoming programs or for ticket reservations, call 775-5957.



LIVE MUSIC

The Choral Arts Society. P.O. Box 2367, South Portland 04106. Dr. Robert Russell, music director. Season tickets as well as individual concert prices are available by calling 772-2173.

LARK Society for Chamber Music. All concerts will be held at the Immanual Baptist Church, High Street, Portland. For season tickets and other information, call 761-1522.

Municipal Organ Concerts. Portland City Hall Auditorium. 874-8683.

Portland Concert Association. 262 Cumberland Avenue, Portland. All performances at Portland City Hall Auditorium unless noted. 772-8630.

Portland Performing Arts Center. 25A Forest Avenue, Portland. For information, call 761-0591.

Portland Symphony Orchestra. 30 Myrtle Street, Portland. Toshiyuki Shimada, music director and conductor. Performances held in Portland City Hall Auditorium unless noted. For information, call 773-8191.

University of Southern Maine. Department of Music, Gorham campus. Mary Snell, concert manager. All concerts are held at the Corthell Concert Hall. For more information, call weekdays 780-5256; for tickets, call 780-5555.

GALLERIES

Abacus Gallery. 44 Exchange Street, Portland. Changing exhibitions of American crafts and fine jewelry. Open Monday through Saturday, 10 to 6; Sunday, noon to 5. 772-4880.

Afternoon Gallery. 49 Dartmouth Street at Forest Avenue, Portland. Works of artists represented by the gallery. Open weekdays from 1 to 5. 871-9235.

Area Gallery. University of Southern Maine, Bedford Street, Portland. Gallery hours are Monday through Saturday, 10-9; Sunday, 12-5. Sponsored by Student Activities Department.

The Art Gallery at Six Deering Street. 6 Deering Street, Portland. Gallery hours: 11 to 5, Tuesday through Saturday the first two weeks of the month; the second two weeks by chance or appointment. 772-9605.

Barridoff Galleries. 26 Free Street, Portland. Gallery hours are 10 to 5 on weekdays; noon to 4, Saturdays; closed Sundays. 772-5011.

Cafe Always. 47 Middle Street, Portland. Changing exhibitions. Permanent installation: mural by Toni Wolf. Open daily from 5 to 10. 774-9399.

Congress Square Gallery. The Hay Building, Congress Square, Portland. Contemporary Maine art, limited editions, and Japanese woodblock prints. Custom framing. Gallery hours are 10 to 6, Monday through Saturday. 774-3369.

Seed vs Sod

HYDROSEED SOD

If you hydroseed your lawn, it could take up to a year to be as attractive as a sod lawn can look in a matter of days. Because sod is thick and strong from the beginning, weeds have trouble getting started. So finish the job with quality sod — call Skillins today.

MAINE TURF COMPANY

Skillins Greenhouses

Bath Road, Brunswick 442-8111
Foreside Road, Falmouth 781-3860
Open Sundays

Affordably
Elegant
Dining

Snow Squall
Restaurant
& Lounge

Ample Parking
Reservations Welcomed
18 Ocean St. South Portland 799 2232

YANKEE TOUR & TRAVEL

"YOUR PLEASURE IS OUR BUSINESS"

Travel Arrangements for Professionals
By Professionals

YANKEE
TOUR & TRAVEL

475 Congress Street, Portland, Maine "at Monument Square"
Telephone 775-6763 in Maine 1 800-2YANKEE

Contact our vacation travel specialist today.

Dean Valentgas Gallery. 60 Hampshire Street, Portland. Open Saturday, Sunday, and Thursday evenings, and by appointment. 772-2042.

Elements Gallery. 56 Main Street, Brunswick 04011. 729-1108.

Through May 4
Metal Messages

May 5-July 6
Garden Show

Fretz and Young Gallery. 4 City Center, Portland. Fine-art jewelry by gold and silversmiths. Regular exhibits of photographs and sculpture. Gallery hours are Monday through Friday, 10 to 5; Saturday, 12 to 5. 761-4550.

Frost Gully Gallery. 25 Forest Avenue, Portland. Contemporary paintings and sculpture by Maine artists. Gallery hours are noon to 6, weekdays. 773-2555.

Gallery 127. 127 Middle Street, Portland. Tuesday through Friday, noon to 5; Saturday, noon to 4; or by appointment. 773-3317.

Greenhut Galleries. 146 Middle Street, Portland 04101. Unique artwork by local and regional artists: Tom Nelson, Baychar, Bill Irvine, Alison Goodwin, Robert MacDaniel, and more. Gallery hours are 10:30 to 5:30, Monday through Saturday. 772-2693.

May 18-June 15
Glenn Renell: One-person show of oils and pastels

Hitchcock Art Dealers. 602 Congress Street, Suite 204, Portland. Contemporary Maine art featuring works by over 40 artists including Michael Willis, Phil Barter, Howard Rackcliffe, Katherine Bradford, Sharon Townsend, Natasha Mayers, Ed Gamble, Ann Gresinger, and Harold Garde. Open Monday through Saturday, 10 to 6; Thursday evenings until 9; and Sunday, 12:30 to 5; or by appointment. 774-8919.

Hobe Sound Galleries North. 58 Maine Street, Brunswick. A Payson Art Enterprise, affiliated with Hobe Sound Galleries in Hobe Sound, Florida, and Midtown Galleries in New York City. Gallery hours: 10:30 to 5, Monday through Saturday. 725-4191.

The Joan Whitney Payson Gallery of Art. Westbrook College, Portland. The gallery's permanent collection—which has been dubbed "the little jewel box" — features work by Degas, Renoir, Klee, Whistler, and Prendergast. Gallery hours are Tuesday through Friday, 10 to 4, Thursday until 9; Saturday and Sunday, 1 to 5. Closed Mondays, holidays, and between exhibitions. For more information, call 797-9546.

The Jones Museum of Glass and Ceramics. Sebago, Maine. 787-3370.

Maine Historical Society. 485 Congress Street, Portland. 774-1822.

Nancy Margolis Gallery. 367 Fore Street, Portland. Ongoing exhibition includes regular gallery artists who work in ceramics, jewelry, glass, wood, and metal. Open Monday through Saturday, 10 to 6; call for special December holiday hours. Nancy Lee, director. 775-3822.

The Pine Tree Shop and Bayview Gallery. 75 Market Street, Portland. Fine art, sculptures, limited-edition prints, posters, and custom framing. 773-3007.

Portland Museum of Art. 7 Congress Square, Portland. Open Tuesday through Saturday, 10-5, Thursday until 9; Sunday, noon to 5. For information on museum programs, call 775-6148.

Through April 16
Flora Portrayed

May 4-July 1
Artful Deception: The Craft of the Forger

Portland Public Library. 5 Monument Square, Portland. Open Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; Saturday, 9 to 5. Exhibits are in the Lewis Gallery on level one; admission is free. 871-1700.

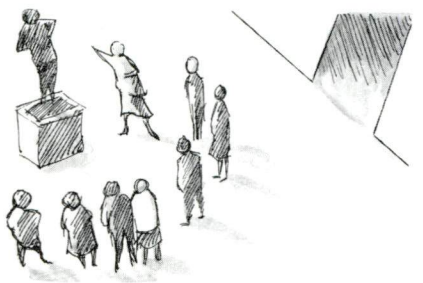
Portland School of Art. The Baxter Gallery, 619 Congress Street, Portland. Open Monday through Thursday, 8 a.m. to 9:30 p.m.; Friday, 8 to 5; and Sunday, 11 to 4. Admission is free. 775-3052 or 761-1771.

Stein Glass Gallery. 20 Milk Street, Portland. The gallery is open Monday through Saturday from 10:30 to 6; Sunday, 12 to 5. 772-9072.

Through April 15
Neal Drobnis: Blown and sandcasted vessels and organic forms

April 16 through May 31
John Burchetta: "Symbiosis Series" of joined multi-blown vessels

University of Southern Maine Art Gallery. Gorham campus. The museum is open Sunday through Thursday, 12 to 8. For more information, call 780-5409.



LECTURES

Portland Museum of Art. 7 Congress Square, Portland. For information on museum lectures, call 775-6148.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Professor Roy A. Gallant, director. A variety of shows are open to the public on Friday, Saturday, and Sunday evenings: Astronomy Shows at 7 p.m.; Laser Light/Music Shows at 8:30 p.m. Doors open at 6:30: Please arrive 15 minutes before show time; shows will not be interrupted for latecomers. Children under 5 not admitted to evening shows. Call for schedule of show subjects/music, special children's shows, Wednesday after-school programs, and other information: 780-4249.

World Affairs Council of Maine. University of Southern Maine, 96 Falmouth Street, Portland. Lectures open to the public. For information, call 780-4551.

POMEGRANATE INN
Classic Accommodations

Bed & Breakfast
49 Neal Street
Portland
Maine · 04102
207 · 772 · 1006
800 · 356 · 0408

A Market Leader For 68 Years.

THE OLD YANKEE TRADER
OFFICE SUPPLIES
DISCOUNT MARTIN
AND FURNISHINGS
SERVING NORTHERN NEW ENGLAND

At the beginning of a new decade, we would like to remind you that Discount Martin has taken care of office needs year after year. Our business reputation has been built on one philosophy:

"We Discount Prices, But Not Service."

Discount Martin, Inc.

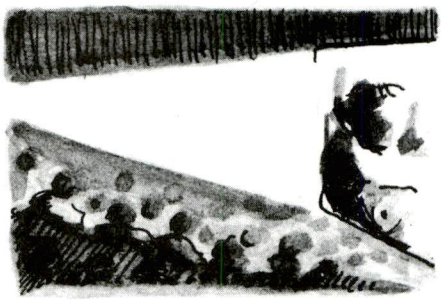
TWO CONVENIENT PORTLAND LOCATIONS

DOWNTOWN
151 Middle Street
772-1111

FAST/FREE LOCAL DELIVERY

SCARBOROUGH
450 Payne Road
883-4151
FAX 883-8307

ALSO LOCATIONS IN AUBURN, WATERVILLE, AND BANGOR



FILM

Cinema City. Westbrook Plaza, Brighton Avenue (Route 25), Westbrook. First-run feature films. 854-9116.

Maine Mall Cinema. Maine Mall Road, South Portland. First-run films. 774-1022.

The Movies. 10 Exchange Street, Portland. New and old American and foreign film classics. 772-9600.

Nickelodeon Cinema. Temple Street, Portland. First-run hits, art films, and foreign features. 772-9751.

United Way

CHILDREN'S GUIDE

The Children's Museum of Maine. 746 Stevens Avenue, Portland. A hands-on children's museum geared for children from two to ten years old. Thirteen rooms feature such permanent exhibits as the Fire Room with a make-believe fire truck, the Kite Express Room with a working model railroad system, the TV and Radio Room with a working camera and microphone, and Tom and Bill's Country Store with groceries, shopping baskets, cash register, and post office. The museum also offers art classes and workshops for children, and "enrichment programs" for parents. Admission is free for children under one, $2 for senior citizens, and $2.50 for all others, half price Wednesday afternoons. Museum hours are 9:30 to 4:30, seven days a week. For more information, call 797-KITE.

Children's Resource Center. Thompsons Point, Portland. A nonprofit organization that collects clean, safe scrap materials or seconds from industries to sell at low cost to individuals and groups for creative and educational use. The center is filled with recyclables in various sizes, shapes, colors, and textures. Paper, fabrics, buttons, wooden beads, metal and plastic shapes, fancy shoe laces, yarn, sponges, and many other materials provide grist for the mill of the imagination. The center also sponsors art classes for children and adults, a book exchange for children, a crafts and early education library for parents and educators, and membership opportunities with benefits. Open Monday through Saturday, 9:30-4:30. 797-0525.

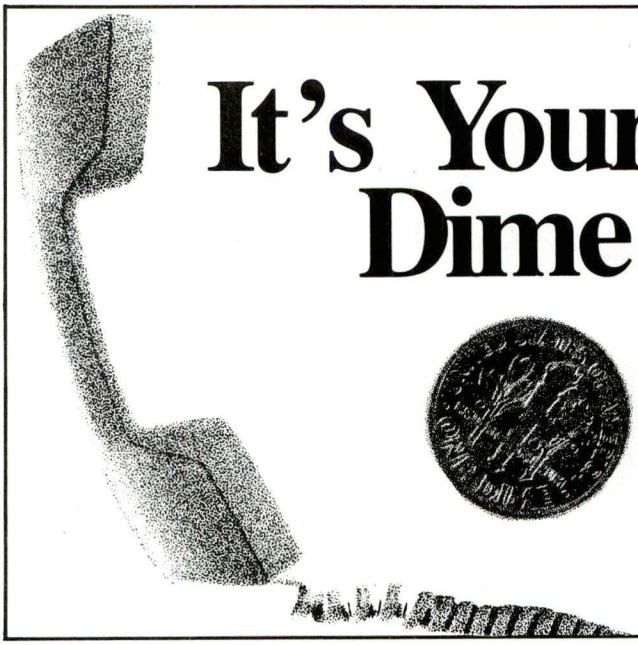
Children's Theatre of Maine. P.O. Box 1009, Westbrook 04092. Offering entertainment and education for children every Saturday through May 5 at 10 a.m. in Luther Bonney Auditorium, Portland campus of University of Southern Maine. Reggie Osborn, artistic director. For information on both local and travelling plays, call 774-2718 or 854-0389.

April 7 through May 5
Alice in Wonderland

Maine Audubon Society. 118 U.S. Route One, Falmouth. A number of opportunities for children of all ages to learn about nature and the environment, from the Buzzing Bees preschool story hour at Gilsland Farm in Falmouth, to canoe and walking tours at the Scarborough Marsh Nature Center, from winter Ecology Walks at Gilsland Farm, to the summer's Mast Landing Nature Day Camp in Freeport. The Society also offers a speakers' program, Children's Sunday Events, from January to March in Portland. For more information about these and other Maine Audubon Society programs, call 781-2330.

Portland Dance Center. 25A Forest Avenue, Portland. Quality dance education for children ages 2 to 16. Classes include jazz, ballet, and modern dance as well as Creative Movement and Parent/Baby Movement for the youngest children. Also available are acting classes and a once-a-month workshop on theater and performance arts. Classes and workshops are offered from September to June. For more information, call 773-2562.

Portland Museum of Art. 7 Congress Square, Portland. The museum offers a variety of programs for children, from one-day workshops to weekly classes, as well as special family events. Classes are generally held in the spring and fall, workshops in December (on wrapping-paper, ornament and card making), in March or April (egg decorating), and in the summer months. Workshops and classes for both elementary and junior high school children often include tours of the museum. For information, call 775-6148.



It's Your Dime.

When it comes to getting the most for your money, call us. We offer the best in design, installation & service for all your telecommunications needs. From a two line key system to a 2,000 station PBX, we bring 32 years experience and feature 24 hour, 7 days a week, emergency service. We'll make every penny count!

ACS
ALTERNATIVE COMMUNICATIONS SERVICE CORP.

We Keep People Talking

156 Pleasant Hill Rd., Scarborough, ME 04074
(207) 883-4532 1-800-445-7060

Portland Public Library. 5 Monument Square, Portland. Books, records, tapes, and magazines for children and young adults, from preschoolers to middle-school-aged children. The library also offers story hours, a children's art series, and other special events. Regular events, all starting at 10:30 a.m., include a preschool story hour for children ages three to five on Mondays, Tales for Twos on Fridays, and films for all ages on Saturdays. The library is open Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; and Saturday, 9 to 5. 773-4761.

Portland Recreation Department. 389 Congress Street, Portland. Offering community programs for Greater Portland children in five community centers around the city and on Peaks Island. For more information, call weekdays: 874-8793.

Cummings Community Center, 134 Congress Street. Table and board games, arts and crafts, and field trips for children ages 6 through 12. Open gym for teens: Mondays and Wednesdays, 6 to 8 p.m. (50-cent fee).

East End Community Center, Public Safety Building. Auditorium, gymnasium and classroom space available for rent. Open gym for teens: Fridays, 6 to 8 p.m. (50-cent fee).

Peaks Island Community Center, Peaks Island. Teen dances and activities. Space available for rent. Open gym for teens: Tuesdays and Thursdays, 6 to 8 p.m. (50-cent fee).

Reiche Community Center, 166 Brackett Street. After School Program for children in grades 1 through 5, with an emphasis on fitness, drama, arts and crafts, and storytelling. Teen Recreation Program includes weight training, Red Cross babysitting courses, community service projects, and opportunities to socialize. Open gym for teens: Mondays and Wednesdays, 7:30 to 9 p.m.; Tuesdays and Thursdays, 6:15 to 7:30 p.m. (50-cent fee).

Riverton Community Center, 1600 Forest Avenue. Arts and crafts, games, gym activities, team sports, and special events. Open gym for teens: Mondays, Wednesdays, and Fridays, 6 to 9 p.m. (50-cent fee).

Open gym for teens also held at Jack School on the Eastern Promenade, and King School on Deering Avenue, both Tuesday and Thursday from 6 to 8 p.m. (50-cent fee).

Swimming lessons at the Riverton and Reiche pools include tots' classes (ages 3 months to 3 years); novice classes (ages 4 and 5 years); Red Cross lessons (6 years and up); water safety,

Impeccable Attention.
Full Service.
The Finest Products.
Convenient Location.

Bayside Styling
Your Full Service Salon

772-8690 47 India Street Intown, Portland

For All Your Residential and Commercial Flooring Needs...

Call Paul G. White Tile. Our quality products, professional sales staff and personal service have made us a leader in the New England flooring industry.

Ceramic
Vinyl Flooring
and
Carpeting

Imported and
Domestic Granite
and Marble
Countertops

Paul G. White TILE CO., INC.

Mon.-Fri.: 8-5:30; Sat.: 9-2:00
50 Allen Ave., Portland, Me. 797-4657

Experience Counts

Susan Lamb, Philippa Morton, Diane Shevenell, Chris Jackson,
H. Bud Singer, Barney Burrall, Jim Thorne, Pat Vilven

Eight partners with 100 years of Real Estate Brokerage.

town & shore associates

One Union Wharf, Portland (207) 773-0262

Exclusive Affiliate
SOTHEBY'S
INTERNATIONAL REALTY

lifesaving, and lifeguard courses; and scuba lessons.

Other programs include youth soccer, fitness club (designed to introduce youths to regular exercise, fitness, and nutritional information), basketball (introducing those ages 10 and under to the fundamentals; league play for 5th and 6th graders and nonvarsity junior and senior high students), teen tennis clinics, and downhill and cross-country ski lessons for all ability levels, second-graders to adults.

Portland School of Art. 97 Spring Street, Portland. Saturday School for high school and junior high school students during the fall and spring semesters offers classes in all aspects of art from drawing and design to sculpture and ceramics. Classes at beginning and more advanced levels are taught by PSA faculty and seniors. During the summer, PSA offers a High School Pre-College Program and Young People's Workshop. For more information on young people's programs, call 775-3052.

Portland Symphony Orchestra. 30 Myrtle Street, Portland. Toshiyuki Shimada, music director and conductor. Kinderkonzerts are short concerts performed by PSO ensembles for children ages three to seven. Each concert introduces one of the four families of orchestral instruments. Performances are given in several Maine and New Hampshire communities. Youth Concerts are performed by the PSO in the Portland City Hall Auditorium, for children in third through sixth grade. For information, call 773-8191.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Special one-hour after-school show (astronomy, laser light, or video of NASA space probes) for students of all ages, every Wednesday at 3:30. Call for information on programs for groups: 780-4249.

Young Men's Christian Association. 70 Forest Avenue, Portland. Programs in athletics include the popular Aquatics Program for big and very little dippers, Scuba Diving lessons, the Youth Soccer League, Nautilus, Aerobic Fitness, and Family Recreational Volleyball. All programs are coeducational. In addition to athletics, the Y offers day-care services, the Hi-Y program for teen leadership, the Otter Pond Wilderness Day Camp in Standish, and many other social and educational programs. For information about these and other Y programs, call 874-1111.

Young Women's Christian Association. 87 Spring Street, Portland. The YWCA offers a variety of programs for girls and boys. For the youngest children and their parents, there are such programs as Infant and Toddler Gym and Swim, and Kindercize. For children between the ages of 3 and 8, the YWCA offers Kinderswim, Aquakids, Tumbletots, Pee Wee Soccer, and Creative Dance. For older children there are the Swim Clinic, Aquatic Games, Gymnastics, and Beginner Karate. The YWCA also offers programs for prenatal care, for day care, and for teen parents. For more information about these and other YWCA offerings, call 874-1130.

PORTLAND TWO SQUARE

A Second Addition to Portland's Heritage.

- 145,000 square feet of prime office and retail space
- spectacular views of the entire harbor and downtown Portland
- a premier address with superior access
- large footprint yet easily subdividable
- on-site and underground parking

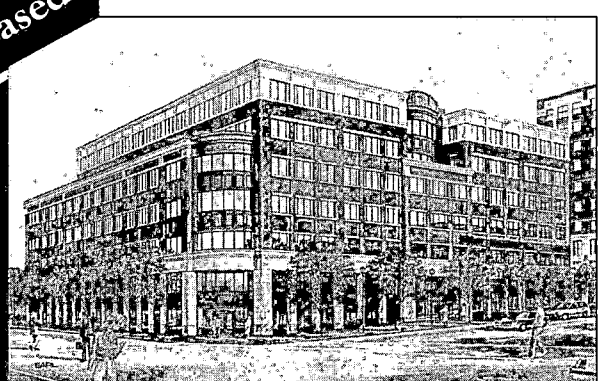
First there was One Portland Square, a successful development in Portland's business community.

Now there is Two Portland Square. The design reflects One Portland Square, preserving the image of high quality and professionalism. Located in the heart of the financial district and Old Port Exchange, it exemplifies the type of craftmanship and conveniences for which Portland has become famous.

You will appreciate the prestige and charm of this first-class office and retail property.

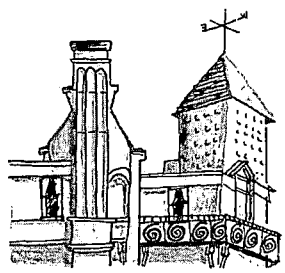
For more information call Northland Investment Corporation at (207) 871-7100.

55% Pre-Leased



Northland

One Portland Square, Portland, ME (207) 871-7100



PORTLAND PLACES

Greater Portland Landmarks. State Street, Portland. For more information, call 774-5561.

The Portland Observatory. 138 Congress Street, Portland. Built in 1807 by Captain Lemuel Moody, the Portland Observatory long served as a signal tower for merchants and shipowners of Portland. A system of signal flags told the town of approaching craft, hours before they docked. Radios made the tower obsolete, and it was closed at the turn of the century, then reopened by the City of Portland in 1939 as an historic site. Thousands of visitors have climbed its 102 steps to enjoy spectacular views of the city, the White Mountains, and Casco Bay. Open Memorial Day through Labor Day. During the fall and winter, the observatory is open by appointment only. Call 774-5561 for further information.

Seashore Trolley Museum. Log Cabin Road (3.2 miles north of Dock Square), Kennebunkport. World's largest and oldest collection of over 200 trolleys and other mass-transit vehicles from all over the world. Rides given daily from April 28 through October 14; full daily schedule 10 a.m. to 5 p.m., June 2 through September 9. Tours, museum store with historic books and souvenirs. For directions and more information, call 967-2712.

Victoria Mansion. 109 Danforth Street, between State and High Streets, Portland. One of the finest surviving examples of nineteenth-century eclectic architecture in the country. Designed by Henry Austin (1804-91), the house is built of brownstone in the Italian villa style and features a tall square tower. The opulent Victorian interior includes colorful frescoes, richly carved woodwork, and brilliant stained and etched glass. The furniture, paintings, fabrics, sculpture, and lighting devices owned by the Ruggles Sylvester Morses provide an invaluable record of mid-nineteenth century taste. Call for hours, and information on group tours: 772-4841.

PARKS & BEACHES

Clark's Pond, off Western Avenue and Gorham Road, South Portland, is a natural setting now being redesigned for passive public use.

Crescent Beach State Park, off Route 77 in Cape Elizabeth, contains a long sandy beach, a rocky headland, tide pools, open fields, a freshwater marsh, a spruce and oak forest, and abundant wildlife and birdlife. Amenities include picnic tables, charcoal grills, restrooms, ample parking space, and bus service to downtown.

Deering Oaks Park, in Portland, was once the scene of a battle between colonists and Indians. Today this 51-acre Olmstead-designed park has noteworthy flower gardens, tennis courts, a lighted baseball diamond, a softball diamond, historical monuments, a playground, and a magnificent grove of oak trees.

The Fish and Wildlife Visitors Center, Fish Hatchery Road, Gray, provides a home for injured wildlife from around the state. There are bears, raccoons, foxes, a coyote, fisher, skunk, porcupine, owl, and hawk. Open between 10 and 4 daily from May through the end of November. For information call 657-4977.

Fore River Sanctuary, off Rand Road, Portland. Seventy-six acre sanctuary with two and one-half miles of trails. Salt water marshes, great bird watching, wildlife, deer. Boardwalks lead to Portland's only waterfall. For more information call Maine Audubon land steward at 781-2330.

Fort Williams Park, Shore Road, Cape Elizabeth. Rocky cliffs, spectacular views of Casco Bay, the islands, Portland Harbor, and two-hundred-year-old Portland Head Light. Also: baseball diamond, tennis courts, and plenty of open space.

Gilsland Farm, off Route One, Falmouth. Home of the Maine Audubon Society. Marked nature trails wander through woods, fields, and along a tidal inlet. A complete nature store is housed in the organization's innovative solar-powered building.

Mast Landing, Freeport, is operated and maintained by the Maine Audubon Society. Nature trails wind through 140 acres and pass a variety of natural habitats. In the winter the nature walks make ideal cross-country ski trails.

Mill Creek Park, between Ocean Street and Cottage Road, South Portland, is a 10-acre park with a rose garden, a bandstand, and a large toy-boat-sailing and skating pond.

Payson Park, off Baxter Boulevard, Portland. Forty-eight acres of softball and baseball fields, tennis courts, a playground, and picnic and skating areas.

Pine Point, off Route 9, Scarborough. A continuation of Old Orchard Beach, Pine Point has one acre of land and a sandy beach.

The Promenades. On the east end of the Portland peninsula, the 68-acre Eastern Promenade offers a panorama of Portland Harbor and Casco Bay, plus tennis courts, a ball field, and historical markers. The Western Promenade overlooks countryside and, on a clear day, the White Mountains. Spectacular sunset-watching spot.

Scarborough Beach State Park, off Route 207, Scarborough, is a long sandy beach with relatively warm water, lifeguards, and almost no undertow. Excellent body-surfing conditions after storms.

Scarborough Marsh Nature Center, Route 9, Scarborough. Operated by the Maine Audubon Society. Nature center with marsh-life exhibits, canoe rentals, and nature talks. For a complete schedule, call 883-5100.

Sterling Management Support, Inc.

Your off-site personnel department.

Personnel Handbooks
Job Descriptions
Performance Evaluation Forms
Short-term Personnel Management

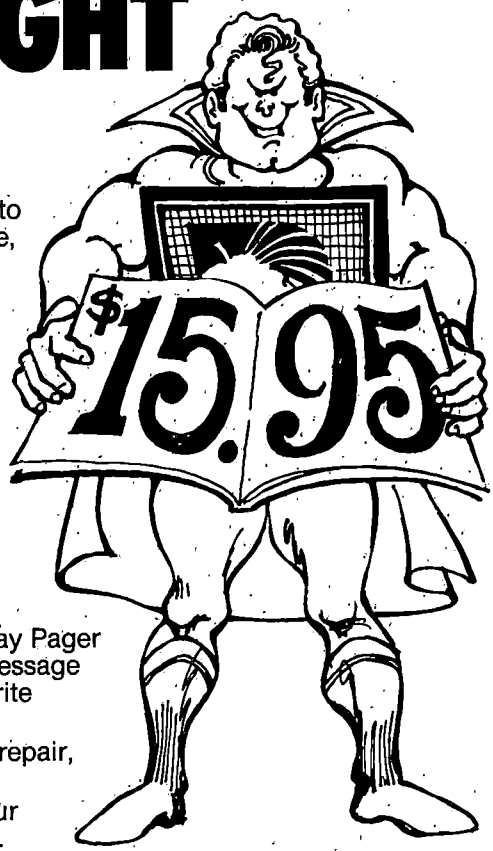
At Sterling Management Support, Inc. we update your firm's policies and procedures manuals for the benefit of both the employer and employee.

222 St. John St. • Portland, ME • 871-7751

Shirley M. Allen
INDEPENDENT TELEMARKETING

400 Main Street
Gorham, Maine 04038
207-839-6511

PUTTING YOU ON THE RIGHT PAGE.



Pine Tree Paging wants to get you on the right page, today. Our $15.95 introductory offer is your invitation to discover the super effort Pine Tree Paging is ready to make to give you better value and the best service for your communication dollar.

Our introductory offer includes:

- $15.95 pager rental for three months
- Bravo Voice and Display Pager by Motorola, with five message memory and anti-overwrite important number saver
- 24 hour pager service/repair, seven days a week
- Toll free number for our extensive coverage area.

We'll help you find the right page.
Call today for more information.

1-800-445-7080

Pine Tree Paging
is a Division of Pine Tree Telephone and Telegraph.
Communications Experts since 1899.

Pine Tree Paging

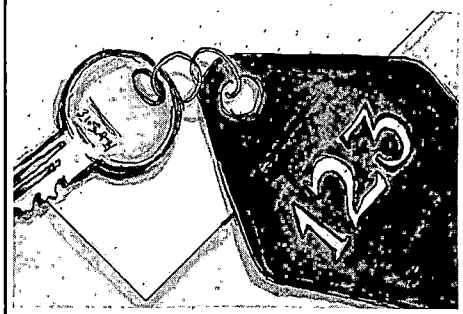
Spring Point Shoreway, a scenic mile-plus parkway extending from Fisherman's Point to the Spring Point Marina along Casco Bay in South Portland. Encompasses Willard Beach (a sandy swimming beach), an arboretum, picnic areas, and Fort Preble.

Two Lights State Park, off Route 77 in Cape Elizabeth. Offers ocean views and surf-pounded rocks. Adjacent Lobster Shack serves takeout seafood meals that can be eaten on the rocks.

Wolfe's Neck State Park, Freeport. Numerous trails winding through lush woods and fields alongside the Harraseeket River and Casco Bay.

SPECIAL EVENTS

13th Annual Pine Tree Quilters' Guild's Show: Maine Quilts '90. July 27-29. Georges Valley High School, Thomaston. For information, send a self-addressed, stamped envelope to Inez Daniel, P.O. Box 133, Tenants Harbor, ME 04860.



PLACES TO STAY

DOWNTOWN

Holiday Inn By the Bay. 88 Spring Street, Portland. 239 rooms: (207)775-2311, 1(800)MEETING.

Inn at Park Spring. 135 Spring Street, Portland. Seven rooms. (207)774-1059.

Inn on Carleton. 46 Carleton Street, Portland. Bed and breakfast with seven rooms. (207)775-1910.

Pomegranate Inn. 49 Neal Street, Portland. Bed and breakfast. Six rooms, all with private bath or shower, and telephone. Isabel and Alan Smiles. (207)772-1006.

Portland Regency Inn. Milk Street, Portland. 95 rooms. (207)774-4200, 1(800)543-7803.

Sonesta Hotel. 157 High Street, Portland. 184 rooms. (207)775-5411, 1(800)341-0414, 1(800)343-7170.

EXIT 5/INTERSTATE 295

Ramada Inn. 1230 Congress Street, Portland. 150 rooms. (207)774-5611, 1(800)228-2828.

EXIT 7/MAINE TURNPIKE

Quality Suites Hotel. 1050 Westbrook Street, Portland. Portland's only all-suites hotel, opening Fall 1989. 119 suites. (207)775-2200.

Sheraton Inn. 363 Maine Mall Road, South Portland. 220 rooms. (207)775-6161, 1(800)325-3535.

EXIT 8/MAINE TURNPIKE

Days Inn of Portland. 1150 Brighton Avenue, Portland. (207)775-3711, 1(800)325-2525.

Holiday Inn West. 81 Riverside Street, Portland. 206 rooms. (207)774-5601, 1(800)MEETING.

Howard Johnson's Motor Lodge. 155 Riverside Street, Portland. (207)774-5861, 1(800)645-2000.

FREEPORT

Harraseeket Inn. 162 Main Street, Freeport. 54 rooms, many with fireplace, Jacuzzi. Dining room, lounge. (207)865-9377.

SOUTH OF PORTLAND

Black Point Inn. 510 Black Point Road, Prouts Neck. 80 rooms. (207)883-4126.

Days Inn. 738 Main Street, South Portland. 110 guest rooms and suites. Restaurant and lounge; swimming pool. (207)774-5891.

Howard Johnson Hotel. 675 Main Street, South Portland. 123 rooms. (207)775-5343.

Inn By the Sea. Route 77, Cape Elizabeth. 43 rooms. (207)799-3134.

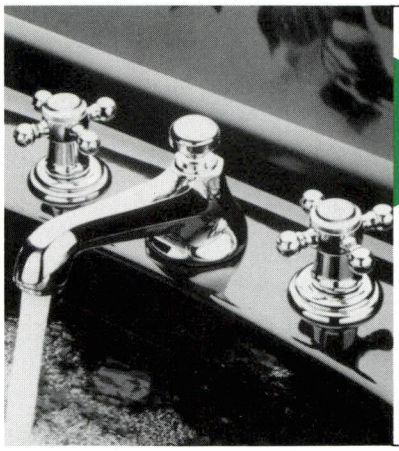
Manor Inn and Restaurant/A Best Western Hotel. 700 Main Street, South Portland. 152 rooms. (207)774-6151.

Portland Marriott Hotel. 200 Sable Oaks Drive, South Portland. 227 rooms. (207)871-8000.

Travelodge. 738 Main Street, South Portland. 98 rooms. Restaurant and lounge; swimming pool. (207)774-5891.

RESORTS

Sebasco Lodge. Box G, Sebasco Estates, Maine 04565. Entertainment for all ages. On the ocean, with saltwater swimming pool, boating, hiking, 9-hole golf course, tennis courts. Modified American plan. (207)389-1161.

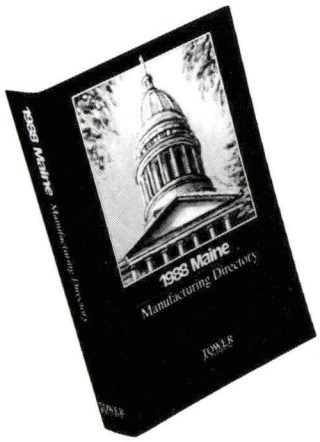


AQUA
the luxury bath

State of the Art Fixtures Fittings and Tile

93 India St. Portland 207.761.6692

By Appointment Only



JUST THE FACTS, PLEASE.

MAINE MANUFACTURING DIRECTORY - All Maine Manufacturers are listed in three, easy-to-use sequences: Alphabetical, Geographical, SIC - Lists officers, products, size, mailing addresses and phone numbers. Soft cover - $35.00

MAINE REGISTER - The most comprehensive single-volume reference source on Maine. Contains state-wide business, professional, industrial, municipal and legislative listings. Over 1300 fact-filled pages. Hard cover - $95.00

MAINE BAR DIRECTORY - All Maine Lawyers listed alphabetically and geographically. Lists firms, mailing addresses and phone numbers, plus information on courts and municipal officials. Ring bound - $35.00

ENTERPRISE - Greater Portland's Business Directory. Lists over 5500 businesses with principal officers, mailing addresses, telephone numbers, products and services. Soft cover - $35.00

MAILING LISTS - Mailing lists of over 50,000 Maine businesses are available on cheshire or pressure sensitive labels by geographical area or classification. Lists are updated daily and are guaranteed 99% accurate. Per thousand - $50.00

TO GET THE FACTS TODAY CALL:
774-9813 or MAINE: 1-800-431-BOOK

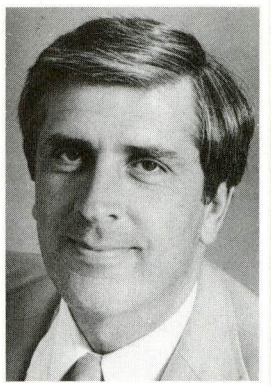
TOWER PUBLISHING

34 Diamond Street, P.O. Box 7220, Portland, Maine 04112

Maine's business to business connection

COMMENTARY

Jim Keil



What is the real story on the local economy today? This question is provoking a lot of very interesting discussion, some of it entertaining, if not entirely factual.

It is true that there are some prominent businesses in the area that are in serious financial difficulty, and that some of our leading banks are among them.

It is true that some of these problem businesses will gather momentum during the roll down the hill, and it is true that other businesses will be steamrollered in the process. In the end, it matters not whether the bullet that takes you out was aimed at you, or was a stray.

But, one might ask, isn't that the way it always is? Isn't that what it means to be an entrepreneur? Developing real estate has always involved risk. Operating a bank has always involved risk. Building homes or condominiums has always involved risk. Some businesses are riskier than others. Risky businesses are still risky.

The last few years in Greater Portland have seen many business ventures succeed in spite of the people who were running them. Some of the products and services offered up were built on what turned out to be fickle frills of the buying public, not long-lasting demand. As the saying goes, "a rising tide lifts all ships." It does, at least for a while.

Part of our problem is that we are spoiled. Not to in any way diminish the importance of a change in the economy that has cost jobs; still, we must realize that many of us are simply victims of the psychology of slowdown.

A lot of us played musical chairs as kids, and we operate our businesses the same way: There is no way that we are going to be caught without a chair when the music stops.

We hear that things are tough in New Hampshire, worse in Massachusetts, and it's all moving this way. This is not the year to buy that new office furniture. The new computer can wait, so can the bigger building and better parking lot. We can live without the boat. Pull in the credit cards.

There is no question that these issues are real, and they must be dealt with. Anybody knows that if you spend more than you take in, the business will fail. There are no untapped tax revenues in the private sector.

What we must not lose sight of is the fact that many of us are controlling expenses now because we didn't do such a good job of it during the boom, when business wasn't just good, it was great.

As hard a pill as it is to swallow, some of the people being laid off now were really only hired for convenience during the boom. That's not to say they didn't work hard at their new jobs, only that the business was not able to support them. They were hired to capitalize on the expanding market, which just happened not to expand.

Remember, too, that Maine has a total population of only 1.3 million, statewide, and be realistic about that. There are places in New York City that have more people on one side of the street. What does that mean for Greater Portland's economy? It means that a lot of businesses that are great ideas, and superbly successful in other parts of the country, may fail in Greater Portland, not because the idea isn't sound, not because the owners didn't work, but because the population base isn't substantial enough to carry them.

It also means that even a slight over-build, if it is coupled with bad times in neighboring states, can be a big burden on an economy that has so few people to shoulder the load.

Unemployment is relatively low, yet people turn out in record numbers to apply for jobs. The numbers are hard to read in Greater Portland.

One reason is that people travel in Maine. They drive 100 miles or more to get to the Maine Mall. The Maine Mall is also one of the only places of refuge for vacationing families with small children on rainy summer days.

Panic is three or four elementary-school-aged children in a tent on a rainy summer day in Maine. They head for the mall out of desperation, and spend a great deal of money there. Many outfit the kids with school clothes to save time when they get home.

They bring with them an imported Buying Power Index, one that may reflect higher earning power of other cities. Does that slant the figures for the mall, for the area? It might.

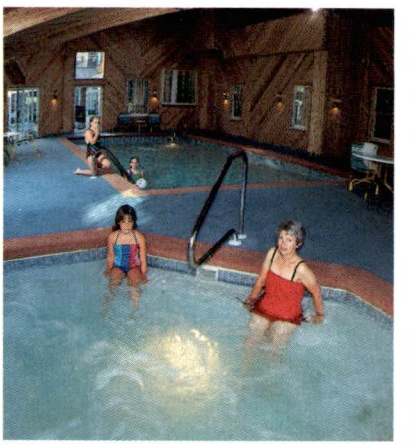
Another reason is that much of Maine's work force is seasonally employed. Taken in total, the point is that as difficult as it is to accurately forecast what is happening to our local economy, we will survive the adjustment.

The federal savings and loan crisis has already hit the brakes hard, forcing a change in our national home equity-financed Yuppie craze, none of which would have been possible without cooperative representation in Washington.

Once we started to wrap the car and the boat in with financing for the new kitchen and back porch, we were headed for trouble, and I believe most of us in Greater Portland knew it.

Patience and a return of common sense will bring back the good times to Greater Portland.<<

RECOGNIZED FOR ITS UNPRETENTIOUS ELEGANCE.



The Black Point Inn is one of America's few remaining resort-inns. Here you will find a rare setting for your group or special gathering. The Inn's unique coastal location allows busy people to retreat from time and schedules. It is a place to cross paths, share ideas and relax.

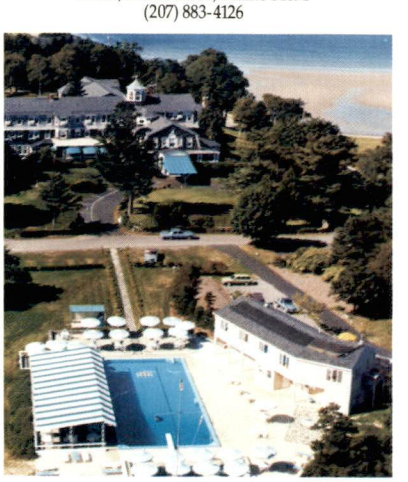
We offer complete conference facilities and meetings rooms for all occasions. The Inn offers you elegant accommodations in 85 private rooms, many with spectacular views and vistas.

We are located 15 minutes from the center of Portland, Maine's largest city, and only minutes from the Portland Jetport.

Come see for yourself what the world has recognized as unpretentious elegance. The Black Point Inn. ***(207) 883-4126***

BLACK POINT INN
R E S O R T
on the ocean

Box D, Prouts Neck, Maine 04074
(207) 883-4126



Recommended by Dream Resorts of America, Country Inns & Back Roads, Hideaway Report, Romantik Hotels of Europe, AAA, & Gourmet Magazine.

Worth Looking Into...

—

The Chamber of Commerc
of the
Greater Portland Region

—

We
don't just talk about
the future...
we
shape it!

JOIN US.

CHAMBER OF COMMERCE
OF THE GREATER PORTLAND REG

PROFILE: DOGS & CATS ▪ ON THE BEAT

Greater Portland

The Magazine of the Chamber of Commerce of the Greater Portland Region
WINTER 1989/1990 / VOLUME 33 / NUMBER 4 / $2.25

10- FL- 30
CAROL M BLYMIRE
2115 F ST NW #511
WASHINGTON DC 20037

94
74470 11658 5

The future of graphic design. By the design firm that will take you there.

We're ImageSet, Maine's first and most experienced digital graphic design firm. We combine computer technology with traditional design techniques to produce publication-quality material in a fraction of the usual time. Art directors, designers, and business people use our services to gain greater creativity, flexibility, and speed in the design and production process.

Fact is, our innovative approach to graphic design is radically changing the way we do business, allowing us to do things other graphic design firms never had the time or budget to do before.

Like endlessly experimenting with copy and design by changing text and layouts at the touch of a key.

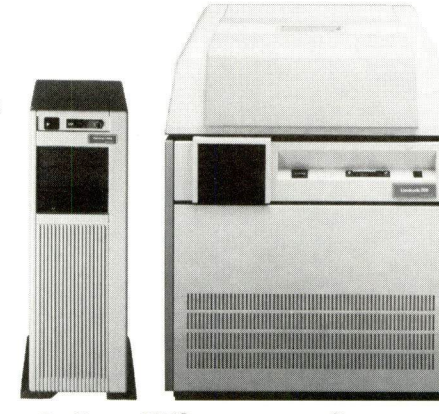
Or working with dozens of typeface families instantly and painlessly—in any size or style you like, from 1 pt. mouse type to 800 pt. banner type.

Or creating layouts on screen with more colors than PMS® has numbers.

Of course, just as impressive is our capability to get this all down on paper.

Our Linotype L200 imagesetter, for example, turns out full-page graphics and text in 1270 dots-per-inch camera-ready quality.

And if it's impeccable print quality you're after, our Linotype L300 prints razor sharp graphics and type at more than 2500 dots per inch. That's 70 times the resolution of ordinary laser printers.



Our Linotype L300® outputs on paper, film or acetate at resolutions up to 2540 dots per inch.

It all boils down to one simple fact: You'll be hard pressed to find another design firm that can match our versatility and efficiency.

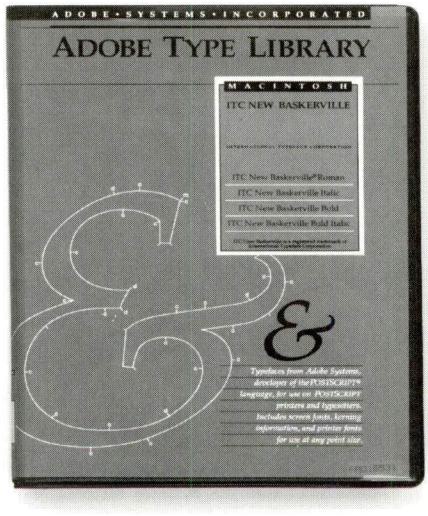
ImageSet Design. We *define* the future.

Call us today for more information on how our computer design services can save you both time and money.

IMAGESET Design

470 Forest Avenue
Suite 203-205
Portland, Maine 04101
207-775-3589

At ImageSet, we *define* the future. Take the small electronic box (affectionately known as a "Macintosh") at the bottom right corner of this page, for example. With it, we can lay out and design virtually any printed piece imaginable on a computer screen, from brochures and annual reports to letterheads, or even an ad like this. It's just one of the advanced tools we use to create state-of-the-art graphics and page layouts for client projects.



Our PostScript typeface library is Maine's largest with over 300 typefaces available at virtually any point size or style with a simple touch of the key.

VOLUME 33 / NUMBER 4

CONTENTS

WINTER 1989/1990

DEPARTMENTS

3
A NOTE FROM THE EDITOR

4
DEAR EDITOR

6
ENTERTAINMENT GUIDE

31
PORTLAND PEOPLE

35
ON THE WATERFRONT

41
A TASTE OF GREATER PORTLAND

54
WRITING ABOUT PORTLAND

58
AROUND AND ABOUT TOWN

FEATURES

16
A SPECIAL BEAUTY
Thomas A. Verde

22
ON THE BEAT
Chet Jordan

44
PROFILE: DOGS & CATS...CATS & DOGS
Shirley Jacks

60
MAINE'S ATTIC
Anne Dudley

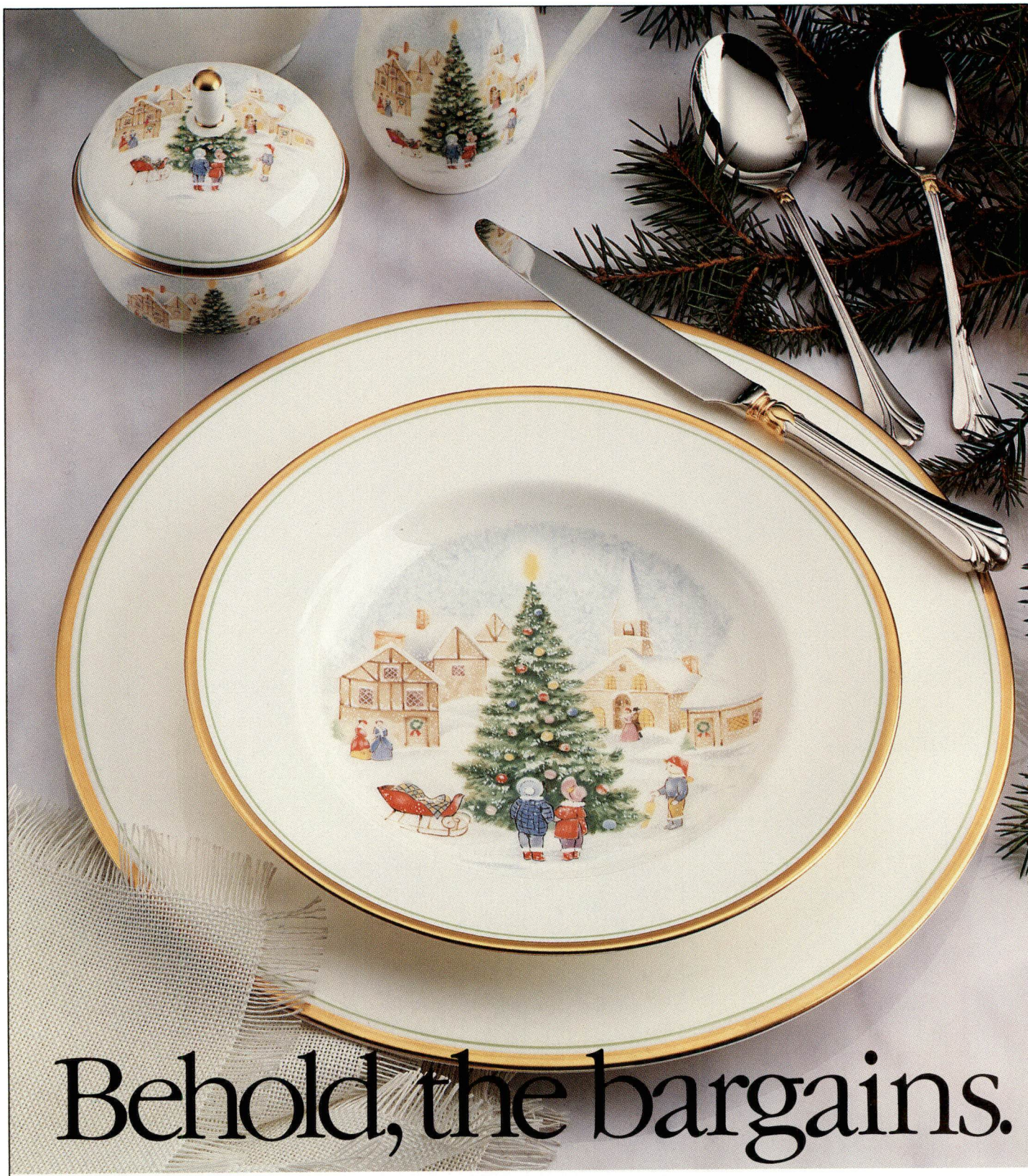
66
WHAT TO DO WHEN SOMETHING GOES WRONG
Lisa Derman

GREATER PORTLAND (ISSN:019-1728) is published quarterly by the Chamber of Commerce of the Greater Portland Region, 142 Free Street, Portland, Maine 04101. Telephone (207) 772-2811. All rights reserved. No part of this publication may be reproduced without the written permission of the Editor. Advertising rates upon request. Subscription $8.00 per year in the U.S. and possessions, $12.00 per year in Canada, $17.00 per year elsewhere. Subscriptions for Chamber members $8.00 per year, billed as part of annual membership dues. Second class postage paid at Portland, Maine 04101, and additional offices. POSTMASTER, send address change to **GREATER PORTLAND**, 142 Free Street, Portland, Maine 04101. We encourage and carefully consider editorial queries and photographs relating to interesting people, places, institutions, and ongoing events in Greater Portland. Please send SASE with all submissions. Copyright 1989 by The Chamber of Commerce of the Greater Portland Region.

RANDY URY

Sgt. Hosea Carpenter, Officer Dominic Rozzi, Officer Joanne Sysun. Photo by Randy Ury.

Cover photo by Randy Ury: Officer Joanne Sysun



Behold, the bargains.

It's the holiday season at Mikasa. And bargains abound. Behold, the fine porcelain and bone china at wonderful prices. Hark to the beautiful stemware, elegant candlesticks, giftware, and much, much more. Master Card & Visa accepted.

The good things in life for less. **MIKASA**
FACTORY STORE

31 Main Street, Freeport 207-865-9441

The Maine Outlet, U.S. Route 1, Kittery 207-439-6550

Greater Portland

Shirley Jacks Editor/Publisher
Ceci Zerega Copy Editor
Chet Jordan Circulation Director
Richard Hobby Advertising Director
Jill Bock Design and Production
Leslie F. Brown Advertising Production

Regular Contributors:
Writers Lisa Derman, Chet Jordan, Anne Rugh, Thomas A. Verde;
Photographers Dean Abramson, Nance Trueworthy, Randy Ury

PUBLISHED BY THE CHAMBER OF COMMERCE OF THE GREATER PORTLAND REGION, serving Cape Elizabeth, Cumberland, Falmouth, Freeport, Gorham, Gray, North Yarmouth, Portland, Scarborough, South Portland, Westbrook, Windham, and Yarmouth

Chairman: **John R. Hooper**
Vice President/General Manager
Guy Gannett Publishing Co.

Vice Chairman: **Richard B. Dalbeck**
Executive Vice President
UNUM Life Insurance Co.

President: **William M. Nugent**
President
Chamber of Commerce of the Greater Portland Region

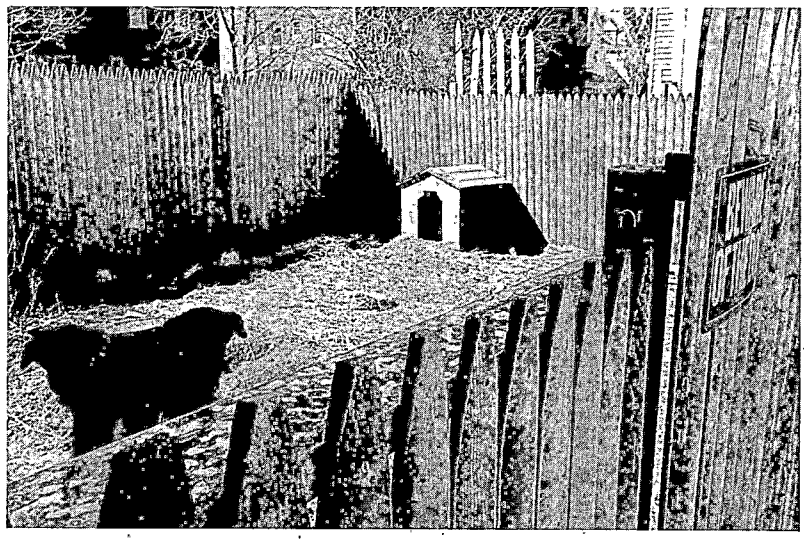
Treasurer: **Robert Kruger**
Managing Partner
Peat, Marwick Maine & Co.

Immediate Past Chairman: **Hugh G. Farrington**
President & Chief Operating Officer
Hannaford Bros. Co.

Chairman Editorial Advisory Committee:
Francis J. Guthrie, Jr.
President
The Guthrie Group

DIRECTORS:
Weston L. Bonney
Chairman and CEO, Peoples Heritage Bank
Clayton Churchill
Management Consultant, Purdy Bornstein Hamel, Burrell
Roxanne A. Cole
Broker, Ram Harnden, Inc.
Norman Conley
Manager, S.D. Warren Co.
John D. Delehanty
Attorney, Pierce, Atwood, et al.
Brian Dudley
Vice President, Fred S. James & Co.
Mary E. Finnegan
President, Finnegan Associates
Richard Hallworth
Senior Manager, Ernst & Whinney
K.C. Hughes
President, Bayside Associates
William R. Johnson
President, Blue Cross/Blue Shield
James H. Keil
General Sales Manager, Blue Rock Industries
Barry King
President, Sun Savings & Loan
Linda C. Lee
President, Linda Lee Advertising
Robert Lynch
D.C., Lynch Chiropractic
Thomas D. McBrierty
Vice President, New England Telephone
Francis E. McFarland
Chief Financial Officer, The One Bancorp
Carol Morris
President, Carol Morris Associates
Joseph V. O'Donnell
President, J.V. O'Donnell CPA
Patricia R. Plante
President, University of Southern Maine
David Ray
Store Manager, Shop 'n Save
Charles S. Rose
Vice President, S.D. Warren Co.
Wayne Ross
Director, Southern Maine Technical College System
Robert Ruotolo
Vice President, G.A.R. Properties
George B. Terrien
Partner, Terrien Architects
Robert E. Vitalius
President, Fred S. James & Co.
Roger B. Wold
Account Executive, A.G. Edwards

A NOTE FROM THE EDITOR



It was this photo by Terry DeRoche in a student show at the Portland School of Art that inspired our profile "Dogs and Cats, Cats and Dogs." Not only was I caught by the nobility of this watch dog and its baleful look, but by the economic opportunities that photograph represents. Here is a dog commanding a fair-size piece of real estate – he has his own house, his own fence, his own sign.

That dog, I said to myself, has a leash and a license, eats, needs shots, may get sick, may get lost, probably owns a raincoat, maybe even a winter coat...etc. Besides protecting its family and bringing them great happiness, I said, this dog is a boon to Portland's economy.

During the course of my research, I was able to estimate that it takes no less than $500 per year to support a cat, more nearly $750 to support a dog.

Currently we support four cats – Charlie, Logan, Strauss (son of Levi), and Daisy Estelle. They account for twenty-eight years of cat life. We also support a fourteen-year-old dog named Bear. Within the past two years, a thirteen-year-old dog (Chesco), and a nine-year-old cat (Sox) have gone to the big kennel in the sky. That makes thirty-seven years of cats ($18,500), and twenty-seven years of dogs ($20,250).

This is just the current crop. We have loved, fed, bathed and buried Susie, Oliver, Max, Baby, Barneys I and II, Toby, Pippi, George, Peabody, et al.

This may explain why I drive a '76 Maverick.

Shirley Jacks

Shirley Jacks
Editor

DEAR EDITOR

Ed Langlois' Moments

Dear Editor,

I returned to Maine over the weekend to attend the 10th annual reunion of the South Portland Shipyard Association. I was a kid of eighteen from Kennebunk who took a new ship out of there to Murmansk in 1944.

While in Maine I obtained a copy of *Greater Portland*. I've read it cover to cover.

In case anyone missed it, or overlooked it, they should read the article re Ed Langlois in the Autumn issue.

In this day and age when everyone is "Me...Me...Me..." it is heartwarming to find someone who devotes so much time to "they."

Read the article carefully to see how much time Ed Langlois gives to others.

When he leaves this earth, and I hope it's not for another 50 years, God has a special place for people like him.

Robert H. Mitchell
Pleasantville, N.J.

Dear Editor,

I just wanted to take a moment to commend you on the article "We Will Have These Moments..." in your Autumn 1989 issue. It was very well written; your use of adjectives made it easy for me to picture Ed Langlois standing in the middle of the room with the patients circled around him eagerly waiting for the next song to be played. Speaking of pictures, the photographs came out very nice. They were clear, crisp and told a story all of their own.

I did have one concern. On page 31, the fourth paragraph down: "For the past ten years on a regular and voluntary basis, he has taken his program to the Barron Center and the Salvation Army senior citizens programs, as well as the psychiatric ward at Maine Med and the Rehabilitation Hospital." We would have preferred to have our name spelled out as Portland has a few "rehabilitation hospitals" and the way it was worded sounds like *we* have a psychiatric ward here, which we do not. We are a *physical* rehabilitation hospital. Other than that, the article was wonderful. We will continue to have Ed Langlois here for more "Music and reminiscing therapy."

Wanda Grillo
New England Rehabilitation
Hospital of Portland

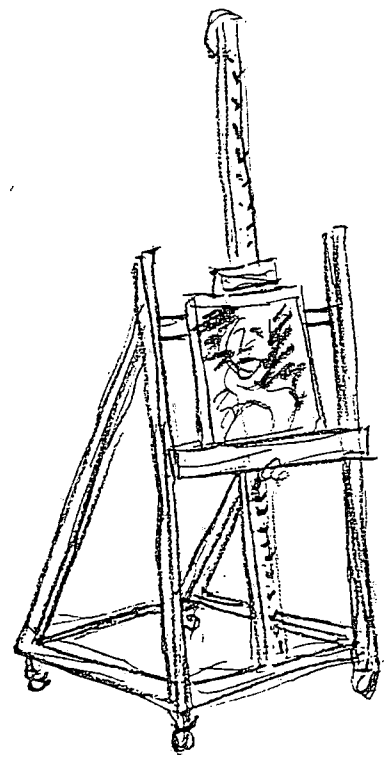
Welcome to Portland

Dear Editor,

I am a *Greater Portland* subscriber and a big fan of your publication! Our plan is to move to Portland within the year. Your magazine is proving to be a wonderful source of information!

My mother and her husband visited Portland at our insistence and now they too are planning to move to this lovely city.

Irene Diamond
Columbus, Ohio



Ann's Fan

To the Editor:

I read "The Neighborhood" (Summer 1989) and just finished "Sugar Cookies" (Autumn 1989), and I'm fast becoming an Ann Allen Brahms fan!

Ms. Brahms communicates a special warmth, wit and wisdom as she writes about her family and community. Her stories are refreshing and perceptive, and she touches my heart as well as my head.

Having been born and raised in the Portland she describes, as well as having had the good fortune to grow up on the "Prom," her articles remind me that there were many, many worlds in our small city. What I especially enjoy is getting to know her family even better. The lessons she remembers being taught by her mother, father and grandmother are timeless for all of us, regardless of our street address!

I hope I read more of her work in future.

Rollin Ives
Falmouth

Portland's Progress

Dear Editor,

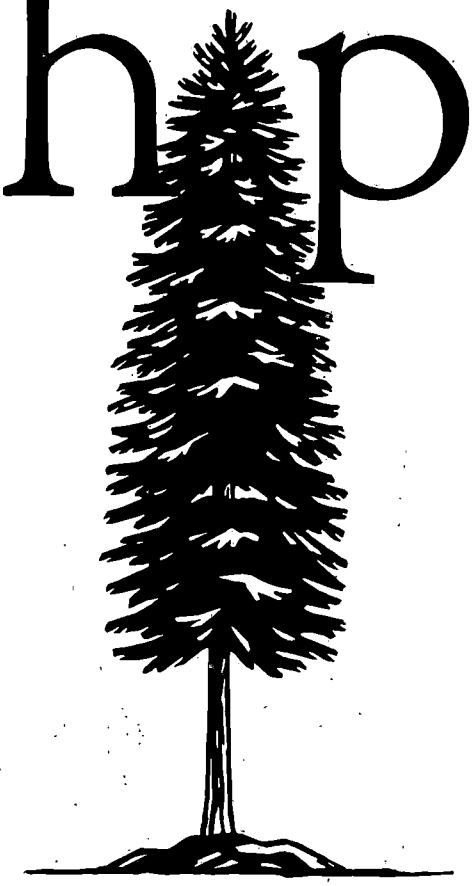
I was a resident of Portland from 1922 to about 1950, and still try to go back twice a year to visit. In fact I would be living there now if it wasn't that I have family and ties here. I attended Deering High School and Maine School of Commerce, worked at Farrar-Brown Company for eleven years, was married at the Fort Williams Chapel. Lived on Dartmouth Street and at Forest Park.

The progress in Portland just amazes me — such as on the waterfront, the highways, the rotaries, the malls.

It was through a friend in Portland that I saw my first copy of your magazine. Please enter my subscription to *Greater Portland* for a year.

Doris W. McCann
Kingston, NY

Steward-ship



At Great Northern Paper, we believe that we hold our forestlands in trust for future generations. We take that mission very seriously.

So we conserve forest and water resources.

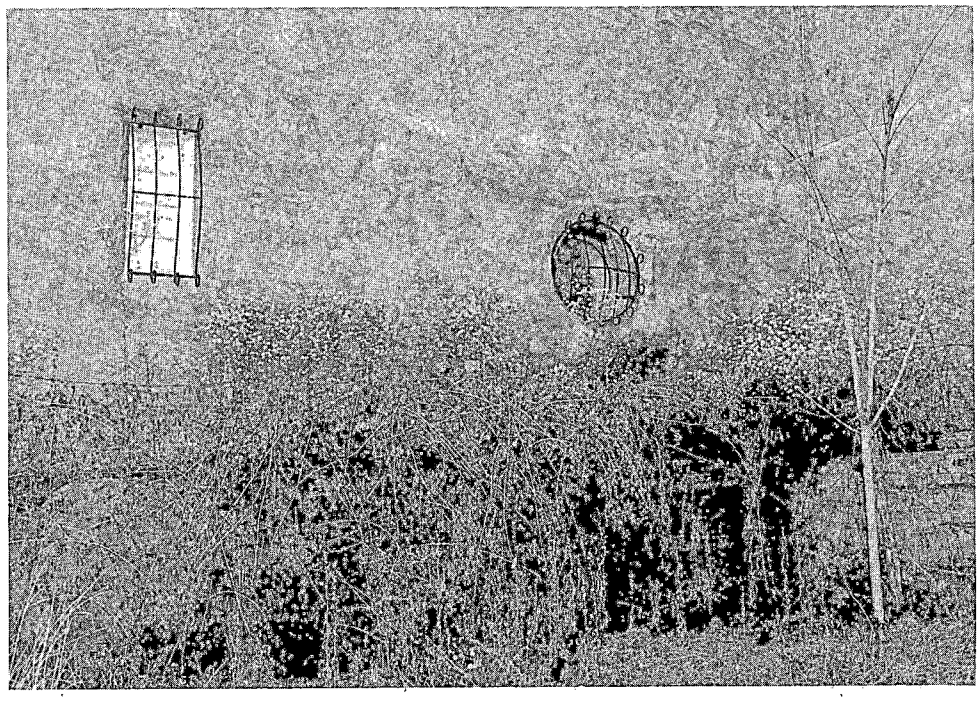
We practice responsible land management.

We use modern forestry techniques to improve yields *and* wildlife habitat.

That's one of the advantages of being in the wood business. When your product takes half a century to create, you learn to take the long view.

Great Northern Paper
a company of
Great Northern Nekoosa Corporation

ENTERTAINMENT GUIDE



Silverpoint photo by Jane Gilbert, "Dixon, N.M." from the exhibition "The Southwest: Three Views," at the AREA Gallery, University of Southern Maine, Portland, December 17-February 2. Paintings by Pat Hardy and Gena Werfel are included.

Illustrations by Berry Manter

DINING

MOSTLY AMERICAN

The Barnhouse Tavern. Route 302, North Windham. Steaks and seafood served in a restored barn, just twelve miles from Portland. Lunch and dinner daily. 892-2221.

Cadillac Jack's. 442 Fore Street, Portland. Bar & Grill. American fare: hamburgers, wings, fish sandwiches, famous barbecue pork sandwich. 774-7466.

Carbur's. 123 Middle Street, Portland. Twenty-page menu features sandwiches, hearty soups, and salads. Open daily for lunch and dinner. 772-7794.

Dock Fore. 336 Fore Street, Portland. Homemade specialties include burgers, steamers, and mussels. Open daily for lunch and dinner. 772-8619.

Garnishes. Maine Mall, South Portland. Upstairs at Jordan Marsh, serving lunch and early dinner in a modern-art dining area. 774-5431.

Gorham Station. 29 Elm Street, Gorham. A restored railroad station is now an elegant restaurant. Serving steaks and seafood. Call for hours. 839-3354.

The Great Lost Bear. 540 Forest Avenue, Portland. Featuring award-winning chili, homemade desserts and soups. Seasonal patio seating in Bearadise Alley. Lunch, dinner, and Sunday champagne brunch. 772-0300.

Harbor House Restaurant. Mile Road, Wells. Offers casual dining with a variety of entrees to satisfy every taste. Lunch and dinner daily, 11 to 11. Also, Misty's Lounge features nightly piano entertainment and wide-screen TV. 646-9040.

Holiday Inn By the Bay. 88 Spring Street, Portland. Full menu featuring seafood, steaks, and salad bar. Live entertainment. Monday through Saturday. 775-2311.

Horsefeathers. 193 Middle Street, Portland. An appetite for excellence. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 773-3501.

Horsefeathers. Just south of Freeport Village. Regional American cuisine. Serving from 11:30 a.m. until a quarter to midnight. Fresh fish blackboard specials. 865-4005.

Inn at Goose Rocks. Dyke Road and Route 9, Kennebunkport. Provides a country-style atmosphere with a superb selection of classic entrees. Daily breakfast and dinner; Sunday brunch. Dinner reservations suggested. Carrie Colatrane at the piano in the lounge Friday and Saturday evenings. 967-5425.

Jameson Tavern. 115 Main Street, Freeport. Great steaks and fresh seafood. Atmosphere emphasizes colonial roots. 865-4196.

John Martin's Manor. 700 Main Street, South Portland. Seafood, steaks, and American cuisine. Banquet facilities also available. Open daily for breakfast, lunch, and dinner. 775-5642.

Michel's at Exit 8. 202 Larrabee Road, Westbrook. Seafood, steaks, and Italian specialties served daily for lunch and dinner. 854-9496.

Moose Crossing Restaurant. 270 U.S. Route 1, Falmouth (three miles north of Portland). Relaxed cabin atmosphere. Featuring fresh Maine seafood, aged Iowa beef; mesquite grilling. Teriyaki steak, grilled salmon, "house favorites." Children's menu available. Visa, MC, and American Express accepted. Reservations accepted for parties of five or more. 781-4771.

The Muddy Rudder. Route 1, Yarmouth. A selection of American favorites, served over-

looking tidal waters and waves of sea grass. Serving lunch and dinner daily from 11 a.m. to 1 a.m. 846-3082.

Narcissa Stone Restaurant. 10 Water Street, Brunswick. Located in Captain Daniel Stone Inn. Open daily for breakfast, lunch, and dinner. 725-9898.

Ocean's Edge Restaurant in the Shawmut Inn. Kennebunkport. Spectacular dining experience overlooking the ocean. Breakfast, lunch, and dinner daily; Sunday brunch. Extensive wine list and fabulous dessert cart. Dinner reservations suggested. Nightly entertainment with Jorge Garcia at the piano. 967-3931.

Raoul's Roadside Attraction. 865 Forest Avenue, Portland. Serving hamburgers, soups, and sandwiches. Open Monday through Saturday for lunch and dinner; Sunday, dinner only. 775-2494.

Red Sands. Route 302, North Windham. Home-cooked meals served in a home-like atmosphere. Meals are complemented by homemade bread and appetizers such as lobster stew. No credit cards accepted. 892-9872.

Reidy's, F. Parker. 83 Exchange Street, Portland. Specializing in steak and seafood combinations. Lunch and dinner, Monday through Saturday; Sunday, dinner only. Late-night menu. 733-4731.

The Rib Room. 157 High Street, Portland. At the Sonesta Hotel. Gourmet dining in an elegant atmosphere. Selections include veal, prime rib, and seafood specialties. Dinner served seven days a week. Reservations and all major credit cards accepted. 775-5411.

Ruby's Choice. 116 Free Street, Portland. Gourmet hamburgers. Freshly baked buns, fresh ground beef daily. Soup and salad bar, homemade desserts. Three separate dining areas open 7 a.m. to 11 p.m. daily. Takeout. 773-9099.

Smith Farm. 226 Gray Road, West Falmouth. Country-style cooking in barn-board atmosphere. Menu spotlights the Roast Turkey Feast and other home-style meals. Open daily 11:30 to 8:30 for lunch and dinner. 797-3034.

South Portland Marketplace. 100 Maine Mall Road, South Portland. Steaks and seafood served around a giant salad bar. Serving lunch and dinner, daily specials. 772-3754.

Squire Morgan's. 46 Market Street, Portland. Pizza and gourmet subs in an atmosphere of hunting trophies and other curious artifacts. Lunch, Monday through Saturday; dinner, seven nights a week. 774-5246.

Tony Roma's A Place For Ribs. U.S. Route 1 at Exit 7 extension, South Portland. A restaurant of casual decor, genuine cordiality, and reasonable prices. Serving our world-famous ribs, judged the number one rib in America at the 1987 national rib cook-off. Other menu items include fish, steak, barbecued shrimp-on-a-skewer, and onion rings served in a loaf. Daily luncheon specials and takeout available. Open 7 days a week, 11 to 11. MasterCard, Visa, American Express. 761-4211.

Valle's Steak House. 1150 Brighton Avenue, Portland. Just off Exit 8 of the Maine Turnpike. Specializing in steaks at reasonable prices. Also serving seafood and American favorites in a family atmosphere. Breakfast, lunch, and dinner daily. 774-4551.

Westcustogo Inn. Rt. 88 and Prince's Point Road, Yarmouth. Southern barbecue cooking

Lakeside Conference Centers

A Natural Environment Just Minutes Away

Enjoy your next productive business meeting or a relaxed retreat in the serenity of our lakeside pines. Given the tranquility of a pine forest and walks in the woods, your group will feel uncrowded and able to think more clearly. And we're just 25 miles from Portland.

For as little as $50 per person per day, we offer: Overnight lodging, wholesome meals, conference space and waterfront activities. (Rates vary with size of group.) Float tank and personal services such as massage, facials, hair and scalp treatments are available at additional charge.

At Northern Pines on Crescent Lake:

- Hold your seminar or retreat between September 15 and January 31, 1990, or March 1 and May 20, 1990.
- Exercise room, hot tub and sauna.
- Overnight lodging up to 40 people (20 during winter months).
- Day conferences up to 50 people at special group rates.

At Kingsley Pines on Panther Pond:

- Summer or early fall company business meetings, conferences, weddings or picnics are invited between May 1 and June 15, or August 15 and October 15, 1989.
- Overnight lodging up to 150 persons.
- Day conferences or outings up to 300 people at special group rates.

Call us for details.

Northern Pines
Conference Center
Rt. 85, RR 1, Box 279C
Raymond, Maine 04071
(207) 655-7624

Conference Centers

Kingsley Pines
Conference Center
RR 1, Plains Rd., Box 448C
Raymond, Maine 04071
(207) 655-7181

RIBS

Meat so tender it practically falls off the bone.

US 1 at Exit 7 South Portland
Open every day 7AM to 11PM
Breakfast, Lunch, Dinner
Takeout Available
761-4211

TONY ROMA'S
•A PLACE FOR RIBS•
®

POMEGRANATE INN
Classic Accommodations

Bed & Breakfast
49 Neal Street
Portland
Maine · 04102
207 · 772 · 1006
800 · 356 · 0408

YANKEE TOUR & TRAVEL

"YOUR PLEASURE IS OUR BUSINESS"

Travel Arrangements for Professionals
By Professionals

YANKEE
TOUR & TRAVEL

475 Congress Street, Portland, Maine "at Monument Square"
Telephone 775-6763 in Maine 1 800-2YANKEE

Contact our vacation travel specialist today.

— roasted meats over a wood fire. Also serving more traditional fare. All-you-can-eat buffet served Friday and Saturday, 5 to 9; lunch served Tuesday through Saturday, 11:30 to 2:30; Sunday brunch served 11:30 to 4:00. 846-5797.

Winchester's. Maine Mall, South Portland. Serving American food and light fare. Open daily for lunch and dinner. 772-0861.

The Wonderbar. 12 Washington Street, Biddeford (1 mile east of Turnpike Exit 4). Fresh native seafood, lobster, prime rib, and steaks. Daily luncheon and dinner specials. Banquet facilities; reservations. 282-9926.

Yankee Clipper. 1230 Congress Street, Portland. At the Ramada Inn, featuring down-east dishes along with a variety of beef selections. Custom-made salads. Open daily for breakfast, lunch, and dinner. 774-5611.

Zackery's. Holiday Inn West, Exit 8, Portland. Featuring American favorites, light meals, and a cocktail lounge. Lunch and dinner daily. 774-5601.

ASIAN

Afghan Restaurant. 629 Congress Street, Portland. Afghani cooking served in a family setting. Bring your own beer or wine. Serving dinner Monday through Saturday. 773-3431.

Hu Ke Lau. Maine Mall Road, South Portland. Chinese and American cuisine, family dining, and banquet facilities. Located behind Sears at the Maine Mall. 775-6388.

Hu Shang II. 11 Brown Street, Portland. Oriental cuisine, including Szechuan, Hunan, Shanghai, and Mandarin selections. Open seven days a week. 774-0800.

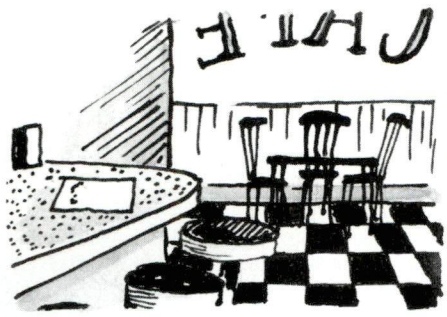
Hu Shang III. 29 Exchange Street, Portland. In the center of the Old Port, Oriental cuisine in a sophisticated atmosphere. 773-0300.

Pagoda. 5 Forest Avenue, Portland. Specializing in Szechuan and combination dinners. Open daily for lunch and dinner. 773-5071.

Peking Gardens. 300 Main Street, South Portland. Specializing in Szechuan and Cantonese cuisine. Open daily for lunch and dinner. 799-8170.

Restaurant Sapporo. 24 Free Street, Portland. Authentic Japanese cuisine in a pleasant atmosphere. Specialties include sushi, tempura, and teriyaki. Call for hours. 772-1233.

Taj Mahal Indian Restaurant. 43 Middle Street, Portland. Authentic Indian food spiced to serve a variety of preferences. Serving dinner Tuesday through Saturday. Major credit cards accepted. 773-4498.



BISTROS, CAFES AND DELIS

Ben & Jerry's. 97 Exchange Street, Portland. All-natural gourmet ice cream. Thirty-five flavors. Ice cream cones, sodas, sundaes, desserts, plus cappuccino and expresso in a fun-filled atmosphere. 773-3222.

Cafe Cornerbrook. Cornerbrook Shopping Plaza, opposite the Maine Mall, South Portland. An urban restaurant serving homemade soups, pasta, and seafood salads. Open from 11 to 11. 772-3224.

Della's Catessen. 9 Deering Avenue, Portland. Gourmet deli and specialty food items from around the world. Homemade soups, pastas, salads, and sandwiches. Open 11 to 7, Monday through Saturday; closed Sunday. Delivery service. 773-2624.

Foodworks. 100 Commercial Street, Portland. Gourmet takeout and cafeteria. Homemade breads, soups, desserts. Daily entree items and salads. Delivery is available. Open 7 to 6, Monday through Friday; Saturday, 8 to 5. 773-9741.

Fore Street Deli. 342 Fore Street, Portland. Featuring sandwiches, bagels, and light breakfasts. Open Monday through Saturday. 772-4500.

Full Belly Deli. 930 Brighton Avenue Plaza, Portland. Featuring corned beef and hot pastrami, homemade potato salad, coleslaw, soups, chopped liver. Eat in or take out. Open Monday through Saturday, 7 a.m. to 9 p.m. 772-1227.

The Good Egg Cafe. 705 Congress Street, Portland. Serving breakfast until 11 a.m. daily. Hearty and inventive egg dishes, homemade pastries, and fresh ground coffee in a Bohemian cafe. 773-0801.

Green Mountain Coffee Roasters. 15 Temple Street, Portland. Gourmet deli featuring bagels, desserts, and a variety of coffees. No alcohol. 773-4475.

Hugo's Portland Bistro. 88 Middle Street, Portland. Fine food, exceptional Irish coffee, unusual furnishings. 774-8538.

Little Willie's. Downstairs at Raphael's, 36 Market Street, Portland. Serving Crostini, a Mediterranean munchie. Live music/entertainment Tuesday through Saturday, 8:30 p.m. Open Monday through Thursday, 11:30 a.m. to midnight; Friday, 11:30 a.m. to 1 a.m.; Saturday, 5:30 p.m. to 1 a.m.; and Sunday, 5:30 p.m. to midnight. 773-4500.

Madd Apple Cafe. 23 Forest Avenue, Portland. American bistro with a Southern accent, offering a changing menu with specialties including crawfish and fettuccine, steak New Orleans, *boudin blanc*, veal chop *dijonnaise*, red beans and

The Coast Guard's Reserve Unit Captain
of the Port in Portland, ME has immediate openings
for people with various backgrounds including
law enforcement, firefighting and administration.
If you are looking for a challenge give us a call today.
780-3346 or Toll Free 1-800-622-8606

62 Forest Avenue
Thomas Moser Building
Portland, Maine 04101

Congenial Country Living

You've earned it, You deserve it!

- classic New England architecture
- spacious, sunny rooms
- choice of townhouse or cape
- fully applianced kitchens
- master bedroom suite
- private patio
- attached garage and ample storage
- minutes from Val Halla Golf Course
- located in Cumberland Center

and it's ready for you . . .

DIRECTIONS:
Rt. 9 to Cumberland Center; 1/4 mile down Tuttle Rd.

CUMBERLAND MEADOWS
Congenial Country Living

CALL
Margie Wharton
829-6333
Model home open
daily 12 to 5, Monday
by appointment

Eight experienced owner/brokers in a unique partnership. Selected by Sotheby's International Realty as its representative in Greater Portland.

Jim Thorne, Pat Vilven, H. Bud Singer, Diane Shevenell, Barney Burrall
Seated: Sue Lamb, Janice Drinan, Chris Jackson

A Tradition of Excellence in Real Estate Brokerage for More Than 30 Years.

town & shore associates

One Union Wharf, Portland (207) 773-0262

MAINE MULTIPLE LISTING

rice. Chef owned and operated. Serving lunch and dinner. Beer and wine available. Reservations accepted. 774-9698.

Mr. Bagel. Three locations listed below. New York-style deli, 12 varieties of bagels, 7 varieties of cream cheese. Pizza bagels, bagel dogs, fresh croissants, muffins, cookies, cake, homemade soups. Home and office catering.

220 Maine Mall Road, South Portland. Open Monday through Friday, 6:30-5; Saturday, 7-3; Sunday, 7-1. 773-3238/FAX: 773-0070.

599 Forest Avenue, Portland. Open Monday through Friday, 6-3; Saturday, 6-2; Sunday, 7-12 noon. 775-0718.

100 Waterman Drive, South Portland. Open Monday through Saturday, 6-2; Sunday, 6-12 noon. 767-4756.

Portland Wine and Cheese. 8 Forest Avenue, Portland. Pates, cheeses, and deli stuff available for takeout or to eat in. Exotic sandwiches a specialty. Wine available for takeout only. Serving lunch Monday through Saturday. 772-4647.

Scooter's. 106 Exchange Street, Portland. Sandwiches, soups, and creative entrees. An outdoor patio opens for the milder months. Open daily for breakfast, lunch, and dinner. 772-7115.

Junior Achievement

Chart your course to convenience and savings

THE OLD YANKEE TRADER OFFICE SUPPLIES DISCOUNT MARTIN AND FURNISHINGS SERVING NORTHERN NEW ENGLAND

TWO CONVENIENT PORTLAND LOCATIONS

DOWNTOWN
151 MIDDLE STREET
772-1111

FAST/FREE LOCAL DELIVERY

SCARBOROUGH
450 PAYNE ROAD
883-4151 FAX 883-8307

CONTINENTAL/NEW AMERICAN

Alberta's. Two locations: 27 Forest Avenue, and 21 Pleasant Street, Portland. Fresh seafood and specialties prepared on a charcoal grill and served with homemade soups, breads, and desserts, featuring "Death by Chocolate." Full bar at Forest Avenue restaurant; beer and wine are available at Pleasant Street restaurant. Lunch and dinner daily. 774-5408.

Back Bay Grill. 65 Portland Street, Portland. Tuesday through Thursday, 5:30 to 9:30; Sunday, 6 to 9; closed Monday. 772-8833.

The Baker's Table. 434 Fore Street, Portland. European and American cooking styles. Dinners feature bouillabaisse, veal dishes, and fresh fish. Lunches are unique — quick cafeteria service, homemade soups, hearty stews and chowders. Always fresh desserts from the Port Bakehouse. 775-0303.

The Blue Moon. 425 Fore Street, Portland. Open 7 days a week, 11:30 a.m. to 11 p.m. 871-0663.

Brattle Street Restaurant. 19 Brattle Street, Portland. Gourmet French food served. Lunch, Monday through Friday; dinner, Tuesday through Saturday. 772-4658.

Cafe Always. 47 Middle Street, Portland. Modern American cuisine prepared by owner-chef Cheryl Lewis. Homemade bread, pasta, ice cream, and pastries prepared daily on the premises. Entrees reflect the cuisines of Thailand, France, Mexico, Northern Italy, and New Orleans. Dinner nightly, 5 to 10; closed Monday. Reservations suggested. 774-9399.

Camp Hammond Restaurant and Meeting Center. 74 Main Street, Yarmouth. Gourmet menu changes weekly in this Victorian mansion. Specializing in private parties and conferences. Open Tuesday through Saturday for dinner; Tuesday through Friday for lunch. Reservations appreciated. 846-3895.

The Olde House. Route 85, Raymond. Northern Italian, French, German, Russian, and other European and American styles of cuisine are represented on the menu. Specialties include beef Wellington, tournedos, and swordfish almondine. Also serving homemade desserts, including profiteroles, and an extensive selection of wines. Serving dinner 5 to 10; lunch 11 to 2. 655-7841.

The West Side. 59 Pine Street, Portland. Innovatively prepared meals. Homemade breads, pastries, and soups served in an intimate and casually elegant atmosphere, or on the patio. Vegetarian selections are available. Serving lunch and dinner, also Saturday and Sunday brunches. 773-8223.

Stop Dreaming.

At BankEast Mortgage we can help make your dream of owning a home come true. Because our rates on mortgages are some of the best around. But that's not all. You'll also find a free pre-qualifying service that helps you determine what you can afford to pay for your new home, based on your financial situation. We'll give you a wide range of mortgage options to choose from. Plus your mortgage application will be handled by people who are committed to helping you decide which mortgage is right for you.

So call or come into BankEast Mortgage today. And stop dreaming.

BankEast Mortgage Corporation
A Subsidiary of BankEast Corporation

360 US Route One
Falmouth, Maine 04105
207-781-4920
1-800-345-4920

Engine House
158 Court Street
Auburn, Maine 04210
207-786-4255
1-800-544-4255

BankEast
The right direction for you.

MISTER BAGEL™.

Now Serving 5 Locations!

- 599 Forest Avenue, Portland, Maine 775-0718
- 100 Waterman Drive, So. Portland, Maine 767-4756
- 220 Mall Plaza, So. Portland, Maine 773-3238
- 336 Center Street, Auburn, Maine 777-7007
- 128 Main Street, Freeport, Maine 865-3431

"We bake 'em best"

Freshly Baked Bagels ■ Croissants ■ Full-Line Kosher-Style Deli ■ Cream Cheeses ■ Gourmet Cookies and Assorted Specialties ■ Pizza Bagels ■ Hot and Cold Sandwiches ■ Eat In Or Take Out ■ Catering

Franchise Stores Available

CHANNEL CROSSING RESTAURANT

KEEP YOUR EYE ON PORTLAND.

Simply this: The greatest view of Portland... and the best food anywhere!

"On the waterfront"
231 Front Street, South Portland 799-5552

Featuring... Seafood, Steaks and Cocktails. Banquet Facility.

PORTLAND TWO SQUARE

A Second Addition to Portland's Heritage.

- 140,000 square feet of prime office and retail space
- spectacular views of the entire harbor and downtown Portland
- a premier address with superior access
- large footprint yet easily subdividable
- high ratio on-site parking with select underground parking

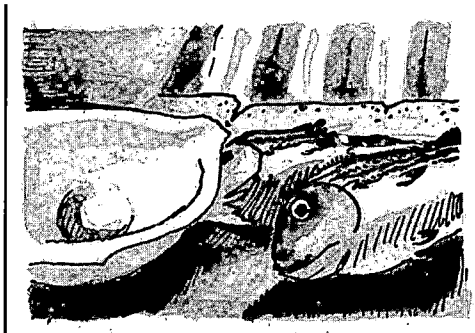
First there was One Portland Square, a successful development in Portland's business community.

Now there is Two Portland Square. Designs will reflect One Portland Square, preserving the image of high quality and professionalism. Located in the heart of the financial district and Old Port Exchange, it exemplifies the type of craftmanship and conveniences for which Portland has become famous.

You will appreciate the prestige and charm of this first-class office and retail property.

For more information call Northland Investment Corporation at (207) 871-7100.

One Portland Square, Portland, ME (207) 871-7100



GREEK

Christopher's. 688 Forest Avenue, Portland. A new restaurant featuring Greek cuisine in a contemporary setting. Specialties include baked lamb and shish kebab. Serving lunch, Monday through Friday; dinner, seven days a week. 772-6877.

Trojan Horse Restaurant. 675 Congress Street, Portland. Gourmet and classic Greek cuisine, fresh seafood and charbroiled steaks. Outdoor dining available in season. Serving breakfast, lunch, and dinner until 9:30 p.m. Closed Tuesdays. 772-9530.

ITALIAN

Anjon's. 521 U.S. Route 1, Scarborough. Serving Italian food, steaks, and seafood. Enjoy complimentary side of their homemade Italian stuffed breads. Fine wine selection. Open daily, 11 to 10. 883-9562.

Bruno's. 35 India Street, Portland. Specializing in Italian and American food. Open daily for lunch and dinner. 773-3530.

Esposito's. 1335 Congress Street, Portland. The only log cabin on Congress Street. Steak sandwiches and Italian cuisine are the specialties. Credit cards not accepted. Serving lunch and dinner daily. 772-9167.

Giobbi's. One Danforth Street, Portland. Italian dishes and seafood served in a family setting. Lunch and dinner daily. 772-0873.

Luna D'Oro. 41 Middle Street, Portland. Regional Italian cuisine attentively prepared by chef-owner. Served by candlelight in a romantic Old World atmosphere. Dinner only, Tuesday through Saturday, 5:30 to 10. 774-2972.

Maria's Ristorante. 337 Cumberland Avenue, Portland. Italian dishes served with style. Veal is the specialty of the house. Reservations are suggested. 772-9232.

Raphael's. 36 Market Street, Portland. Serving Northern Italian food. Reservations preferred. 773-4500.

The Roma. 769 Congress Street, Portland. Classic Italian dining. A series of small dining rooms creates an intimate, formal atmosphere. Serving lunch and dinner. 773-9873.

Sportsman's Grill. 905 Congress Street, Portland. Italian-American cuisine, featuring spaghetti. 772-9324.

Verrillo's. 155 Riverside Street, Portland. Just off Exit 8 of the Maine Turnpike. Serving Italian-American cuisine and a variety of seafood dishes. Family specials on Sunday. 775-6536.

Village Cafe. 112 Newbury Street, Portland. Serving Italian-American dishes. Specialty of the house is fried clams. Lunch and dinner, Monday through Saturday. 772-5320.

MEXICAN

Amigo's. 9 Dana Street, Portland. A complete Mexican feast in stucco surroundings. Located in the Old Port. Lunch and dinner, Tuesday through Saturday; closed Sunday and Monday. 772-0772.

Dos Locos. 92 Exchange Street, Portland. Located in Portland's Old Port, Dos Locos offers a varied Mexican menu complete with appetizers, full meals, and a full bar, all at reasonable prices. Takeout available. Open 7 days a week. 775-6267.

El Mirador. 50 Wharf Street, Portland. In the Old Port. The menu includes a variety of seafood, beef, chicken, and chorizo dishes prepared in authentic Mexican style, including *mole poblano adobo* and black bean soup. Open Monday through Wednesday, 11:30 to 10; Thursday through Saturday, 11:30 to 11; and Sunday, 4 to 10. 871-0050.

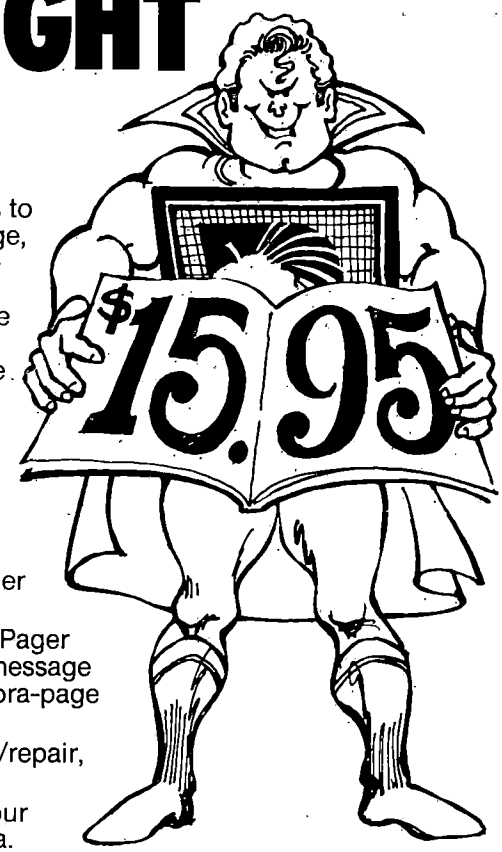
Tortilla Flat. 1871 Forest Avenue, Portland. Mexican food served in a family setting. Gringo selections also available. Serving from 11:30 to 10, Monday through Thursday; 11:30 to 11, Friday and Saturday; and 4 to 10, Sunday. 797-8729.

AMERICAN CANCER SOCIETY®

We're the one for you
New England.

New England Telephone
A NYNEX Company

PUTTING YOU ON THE RIGHT PAGE.



Pine Tree Paging wants to get you on the right page, today. Our $15.95 introductory offer is your invitation to discover the super effort Pine Tree Paging is ready to make to give you better value and the best service for your communication dollar.

Our introductory offer includes:

- $15.95 per month pager rental for three months
- Bravo Digital Display Pager by Motorola, with five message memory and tone or vibra-page alert
- 24 hour pager service/repair, seven days a week
- Toll free number for our extensive coverage area.

We'll help you find the right page. Call today for more information.

1-800-445-7080
or 775-9922

Pine Tree Paging

Pine Tree Paging is a Division of Pine Tree Telephone and Telegraph. Communications Experts since 1899.

DON'T MISS THE BOAT!!

The Pride of Portland's Waterfront
DiMillo's Floating Restaurant
Long Wharf, Portland, Maine

MOSTLY SEAFOOD

The Armory. Portland Regency Inn, 20 Milk Street, Portland. One of Portland's fine seafood restaurants. Serving breakfast, lunch, and dinner. 774-4200.

Boone's. Custom House Wharf, Portland. Specializing in seafood and American cuisine. Lunch served until 4 daily; dinner nightly. 774-5725.

The Bridgeway. 71 Ocean Street, South Portland. Seafood, steaks, and American cuisine. Lunch, Monday through Saturday; dinner nightly. 799-5418.

Cap'n Newick's Lobster House. 740 Broadway, South Portland. Seafood very reasonably priced. Also steaks and chicken. Informal family-style atmosphere. Closed Mondays. 799-3090.

Channel Crossing. 231 Front Street, South Portland. Seafood, steaks, and cocktails with a view of the Portland skyline. Open daily for lunch and dinner. 799-5552.

DiMillo's Floating Restaurant. Long Wharf, Portland. Serving seafood and steaks. Specializing in lobster. Open daily. 772-2216.

Down East Village Restaurant. Route 1, Yarmouth. Maine seafood specialties. Open for breakfast, lunch, and dinner. 846-5161.

The Galley. 215 Foreside Road, Falmouth. On Route 88 at Handy Boat, The Galley offers Casco Bay from a different angle. Serving fresh seafood and American standards. Lunch and dinner daily. 781-4262.

J's Oyster Bar. 5 Portland Pier, Portland. This bar serves oysters, steamed clams, and other just-off-the-boat seafood. Open seven days and nights a week. 772-4828.

Lobster Shack. 246 Two Lights Road, Cape Elizabeth. Fresh seafood served picnic-style or in the dining room overlooking the pounding surf. Closed during winter months. 799-1677.

Seamen's Club. 375 Fore Street, Portland. Serving steaks, seafood, and other American entrees. Also serving award-winning Bloody Marys. 772-7311.

The Silver Shell. 363 Maine Mall Road, South Portland. In the Sheraton Tara Hotel, The Silver Shell features seafood and New England cuisine. Breakfast, lunch, and dinner daily. 775-0555.

Snow Squall. 18 Ocean Avenue, South Portland. Seafood prepared in endless variations

ARCHITECTS FOUR
ARCHITECTURE • INTERIOR DESIGN • LAND PLANNING

Architects Four
Professional Association
99 Middle St, Manchester, NH 03101
(603) 627-3844
177 High St, Portland, ME
(207) 774-4441

and served amidst a forest of Boston fern. Located on the South Portland waterfront. Banquet facilities available. 799-2232.

NIGHT LIFE

Boothby Square Tavern. 330 Fore Street, Portland. Folk, soft rock, duos and singles. Tuesday, Friday, and Saturday, 9 to 1. 773-8900.

The Bounty. 200 Riverside Street, Portland. Multi-level dance club. Top-40 DJ. High-tech light show. Lunch, Monday through Friday, 11:30 to 2. American burgers and sandwiches. Dancing nightly, 8 to 1. 772-8033.

Bridgeway Restaurant. 71 Ocean Street, South Portland. Jazz on the weekends. Piano bar, lounge. 799-5418.

Clipper Club at the Yankee Clipper. 1230 Congress Street, Portland. Dancing. DJ provides entertainment Friday and Saturday nights, 8:30 to 12. 774-5611.

Down East Village. Route 1, Yarmouth. Piano. Friday, Saturday, and Sunday, 5 to 9. 846-5161.

Geno's. 13 Brown Street, Portland. Live Rock. 772-9521

Horsefeathers. 193 Middle Street, Portland. Live entertainment nightly till legal closing. Jazz late Sunday afternoons. 773-3501.

Hu Shang III. 29 Exchange Street, Portland. DJs play top-40 dance music nightly, 9 to 1. 773-0300.

John Martin's Manor. 700 Main Street, South Portland. Piano bar, 5 to 9. Top-40 bands, 9 to closing. Open Monday through Saturday. 775-5642.

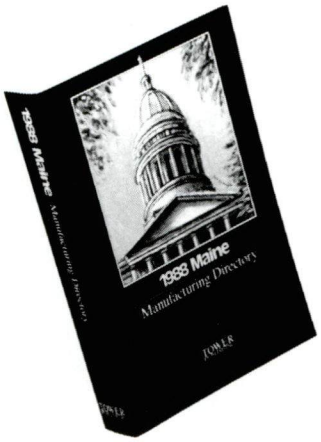
Little Willie's. Downstairs at Raphael's, 36 Market Street, Portland. Shows begin at 8:30 p.m.: Tuesday, comedy; Wednesday and Thursday, featured performers; Friday and Saturday, jazz. Serving Crostini, a Mediterranean munchie. Open Monday through Thursday, 11:30 a.m. to midnight; Friday, 11:30 a.m. to 1 a.m.; Saturday, 5:30 p.m. to 1 a.m.; and Sunday, 5:30 p.m. to midnight. 773-4500.

Moose Alley at Squire Morgan's. 46 Market Street, Portland. Two floors. Various local bands play rock, top 40, rhythm and blues. Thursday through Saturday, 7:30 to 1. 774-5246.

Entertainment Guide
Listings continue on page 73

Shirley M. Allen
INDEPENDENT TELEMARKETING

400 Main Street
Gorham, Maine 04038
207-839-6511



JUST
THE FACTS,
PLEASE.

MAINE MANUFACTURING DIRECTORY - All Maine Manufacturers are listed in three, easy-to-use sequences: Alphabetical, Geographical, SIC - Lists officers, products, size, mailing addresses and phone numbers. Soft cover - $35.00

MAINE REGISTER - The most comprehensive single-volume reference source on Maine. Contains state-wide business, professional, industrial, municipal and legislative listings. Over 1300 fact-filled pages. Hard cover - $95.00

MAINE BAR DIRECTORY - All Maine Lawyers listed alphabetically and geographically. Lists firms, mailing addresses and phone numbers, plus information on courts and municipal officials. Ring bound - $35.00

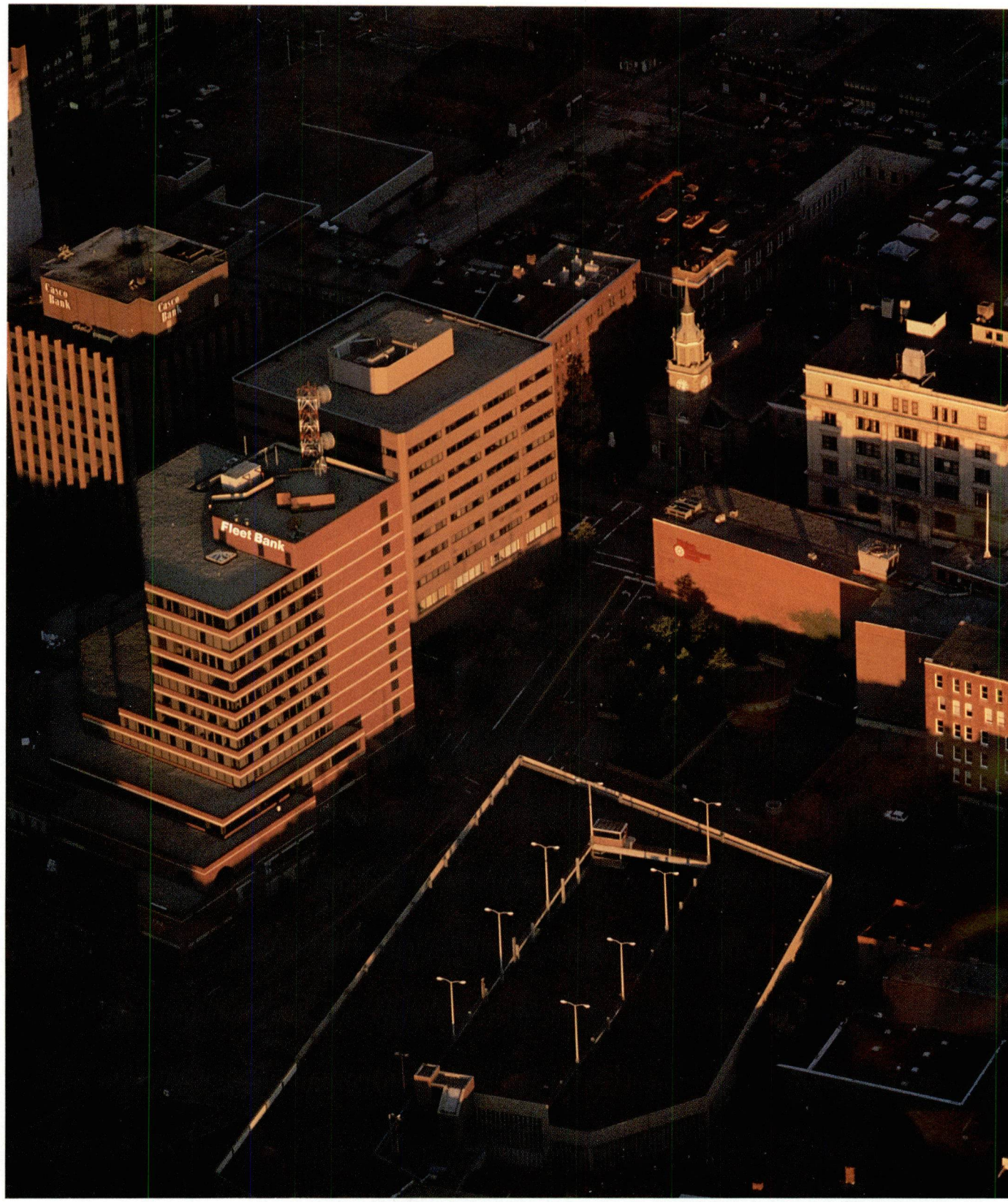
ENTERPRISE - Greater Portland's Business Directory. Lists over 5500 businesses with principal officers, mailing addresses, telephone numbers, products and services. Soft cover - $35.00

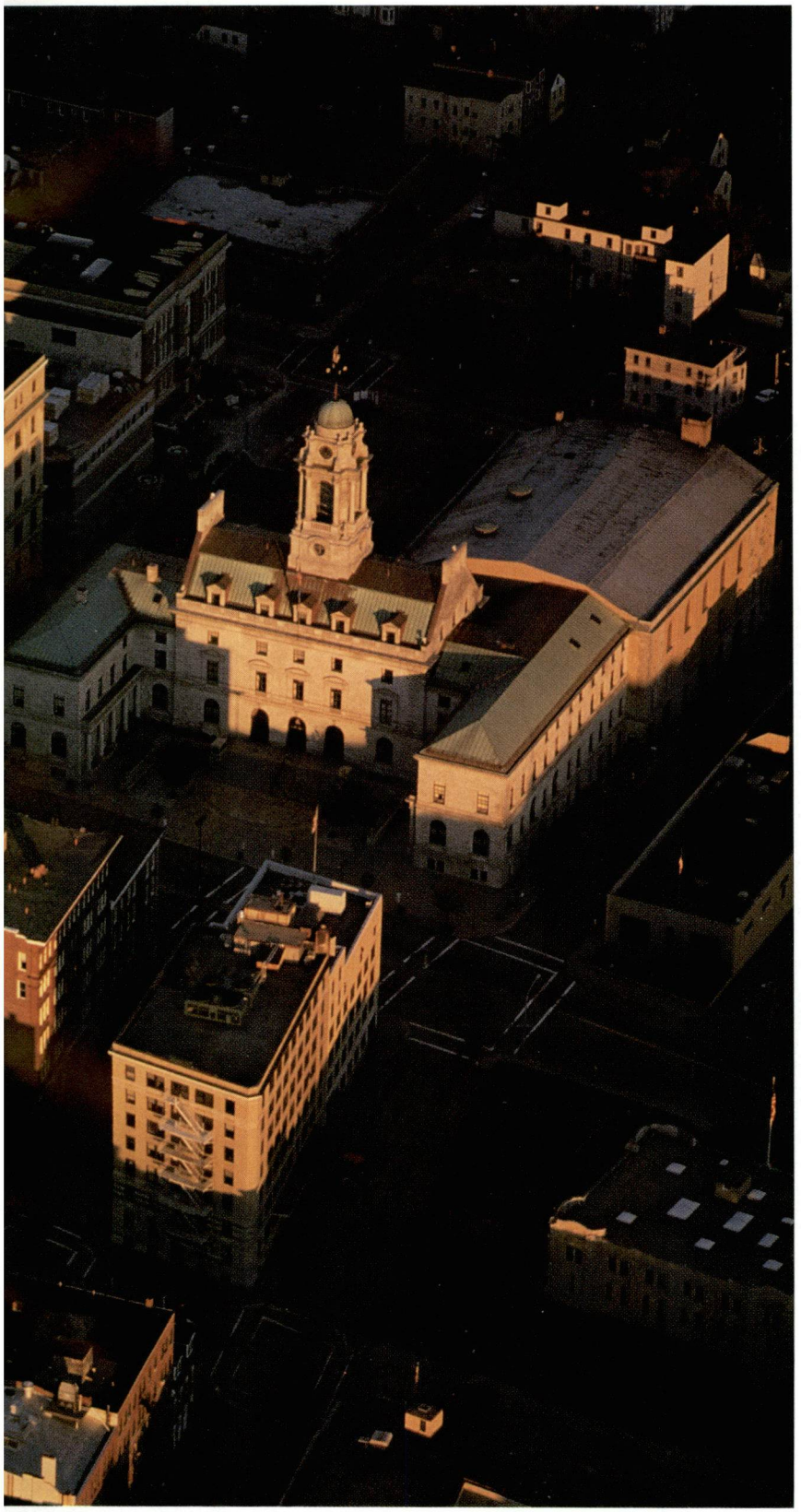
MAILING LISTS - Mailing lists of over 50,000 Maine businesses are available on cheshire or pressure sensitive labels by geographical area or classification. Lists are updated daily and are guaranteed 99% accurate. Per thousand - $50.00

TO GET THE FACTS TODAY CALL:
774-9813 or MAINE: 1-800-431-BOOK

TOWER
PUBLISHING

34 Diamond Street, P.O. Box 7220, Portland, Maine 04112
Maine's business to business connection


Casco Bank
Casco Bank
Fleet Bank



A Special Beauty

The traffic is rush hour
without the highways,
the weather climbs right
into the cockpit,
and overhead is the world's
biggest strobe light.
Thus begins the
magic moment.

Thomas A. Verde

Photos by Joshua Groupp

Most people in Portland commute, in one form or another, to and from work every day. Some do it in cars, dealing with the seemingly endless construction along 295; some do it on ferries, taking their leisurely time to read the paper and sip coffee while chugging across Casco Bay; still others opt for the healthy route — and walk or ride bicycles when the weather allows.

Professional photographer Joshua Groupp has to commute only about 1800 feet to get to work every day. The catch is, it's 1800 feet straight up. Groupp is an aerial photographer who does a lot of work in the Greater Portland area. While most of us don't have to worry much about making sure the bus or the ferry or whatever vehicle we use to get to the office is in good shape, for him it's a morning ritual.

"You have to make sure everything (on the plane) is okay," says Groupp. "If one thing isn't, you cancel the trip."

Canceling the trip means a loss of income for Groupp, but it's something he knows is simply an occupational hazard. Another such hazard in his business — one he shares with many other commuters — is traffic. At 1800 feet in the cockpit of a single-engine plane, however, the word takes on a whole other meaning.

"When you do aerial work, you have to be in (radio) contact with the ground a lot, and you have to watch out for the traffic around you," says Groupp. While watching his ethereal road and listening closely to the static-y chatter in his headphones, he also has to keep his eyes peeled for good camera shots. All this isn't quite so easy, especially in the winter, when he must keep the small window of the single-engine airplane open while shooting — the inside of the cockpit turns into an airborne icebox. Gloves, sweaters, and occasional timeouts to thaw frozen condensation in the camera punctuate a mid-winter aerial shoot for Groupp.

Groupp moved to Portland from New York more than a year ago. He agrees with many other happy transplants from big cities to Maine that despite lower wages, all the open space is worth it. For someone in his business, open space can be hard to come by in a place like Manhattan.

"You need three people to do a shoot in New York," says the photographer. "First, you need a pilot to fly the plane. Next, you need a copilot to watch out for other aircraft. Then, you have the

photographer."

Groupp says that the air traffic in and around the jampacked island of Manhattan can be pretty brutal.

"There are so many other aerial photographers up there, helicopters, tourist planes, seaplanes, that a control tower could never keep track of everybody, so you're on your own," he recalls. "It's a little bit like rush-hour traffic without the highways."

Another major difference, says Groupp, between being in the aerial photography business in the Big Apple as opposed to the Pine Tree State, is the cost.

"Depending on what the client's demands are," he says, "(an aerial shoot) in Maine can cost $650 a day plus expenses. In New York, a shoot can cost $600 an hour."

Who are the people who shell out this kind of money to get aerial photographs? For Jean and Frederick Crowley of Aerial Photography of Maine, a Scarborough-based company, individuals who want portraits of their homes, and businesses looking for lofty shots of their operations are the clients who keep Aerial Photography in the air. Stock photographs of the Maine coastline and landscapes for magazines are another outlet for the Scarborough couple who also sell their work at art shows. Probably the biggest customers for aerial photographs, however, are large companies.

"Anyone dealing with large areas," says Groupp. "Real estate, lumbering, pipelines, gas lines, oil lines. A plane can cover space and distance that you can't get on the ground."

An example of the role aerial photography can play in these industries is how the bird's-eye view of changes in vegetation around a pipeline can tip engineers off to a possible oil leak. These types of shots are often taken from directly overhead, and are called vertical as opposed to oblique shots, which might be used in advertising or real estate where more creativity is required.

Customers for vertical aerial shots are often mappers, surveyors, and engineers. This type of work is called photogrammetry, which is the science of making maps and surveys from aerial photographs. These photographers fly in big twin-turbo-charged planes to heights of 25,000 feet. With special German Zeiss camera equipment costing up to $25,000, and rolls of film 500 feet long, a photogrammetrist can read what it says on your front doormat from 1500 feet or higher.

"Lenses in these cameras used to be the size of golf balls," says Bob Foss of the James W. Sewall Co., a photogrammetry outfit in Old Town. "Now they are the size of volleyballs. We can see how much wood is in a woodpile, read the insulators on the tops of telephone poles, things like that."

Foss, who refers to the oblique photographs taken in advertising or creative work as "pretty pictures," says that an operation like Sewall, despite its high-powered abilities, stays out of people's back yards with its cameras, and mostly takes pictures of planning projects for transportation departments, and towns for tax mapping.

According to Groupp, whether you are shooting pretty pictures or not, Maine is a great place to

be an aerial photographer.

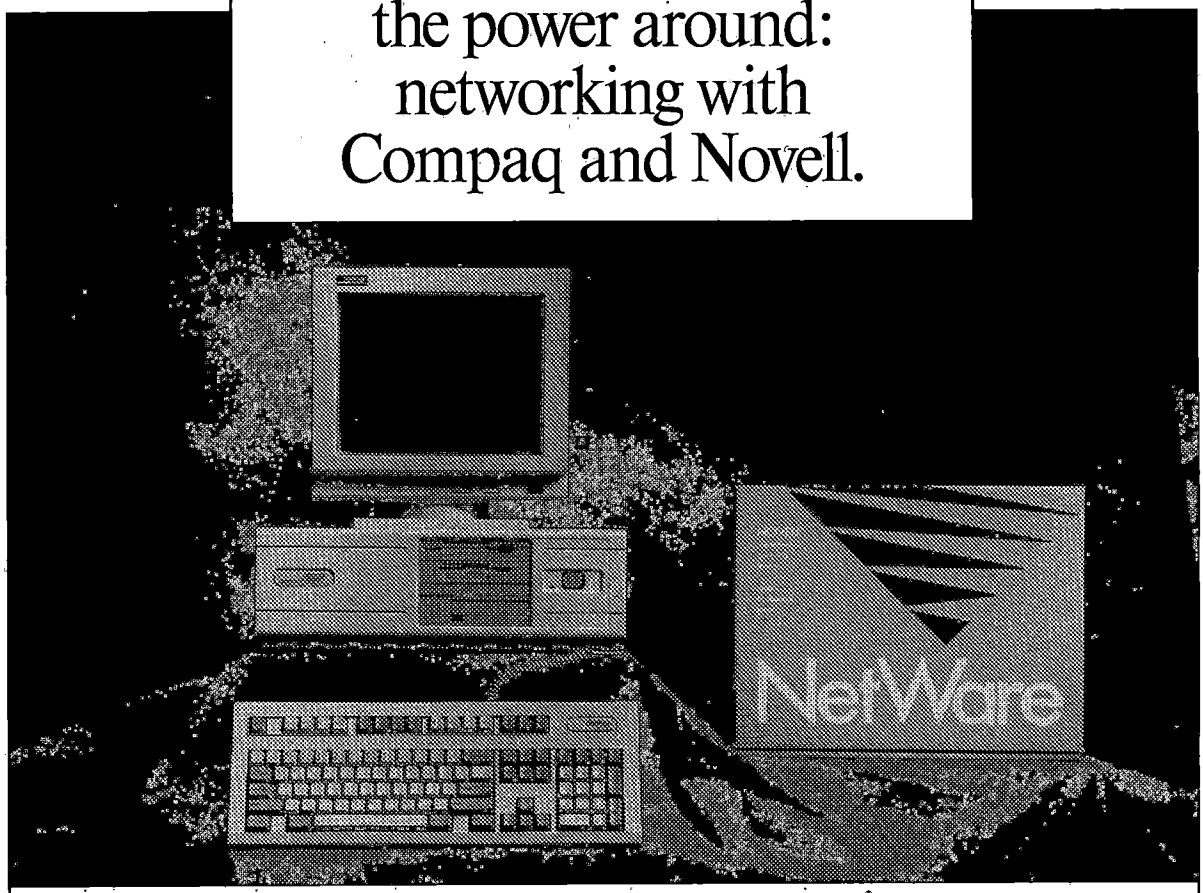
"It's the shape of the land here," he says, that makes it so. "The visibility is also good, and that is important. The way the light plays on things, you can't create it on the ground. It's like the world's biggest strobe light."

Despite Maine's sometimes intolerant winters, Groupp says that doing aerial shoots in the coldest season of the year is often preferable to doing them in the warmest. The reason for this, he explains, has something to do with the way Alka Seltzer works.

"In the summer," he says, "you have thermals, which are pockets of heated air, like the bubbles in Alka Seltzer, that rise from the ground. In the winter, the air is usually smoother."

These thermals can rock a small single-engine plane such as the kind Groupp works in like a toy boat in a bathtub. One place where the ride sometimes isn't smooth, no matter what the season, is in downtown Portland, as Groupp learned when he was assigned to shoot the Old Port Festival. The winds which whipped up from the harbor and through the buildings that day were enough to make it a turbulent trip, and he came away with very few usable shots. Groupp says that this is just

Spreading the power around: networking with Compaq and Novell.



The COMPAQ DESKPRO 386/33 personal computer and Novell NetWare®

If you want to push your business productivity to the limits, ComputerLand® specialists often recommend running Novell NetWare on a COMPAQ DESKPRO 386/33 personal computer.

Many believe the COMPAQ DESKPRO 386/33 to be the most capable desktop pc in today's market —and certainly the ideal driving force for a LAN system. With a clock speed of 33-MHz, a 33-MHz cache memory controller and 64K of high-speed static RAM.

And Novell NetWare is the world's most widely used operating system. For good reasons. Like high performance...security...functionality...reliability...and the ability to connect transparently to any of the more than two million other Novell users.

ComputerLand: the world's most experienced LAN source.

A ComputerLand connectivity specialist will be glad to tell you more about how your business can connect with Compaq and Novell.

When it comes to spreading the power around, we've helped more businesses install networks than any other LAN source in the world.

THE NETWORK EDGE
COMPUTERLAND

NOVELL

COMPAQ

SOUTH PORTLAND
28 Atlantic Place
(207) 774-1309

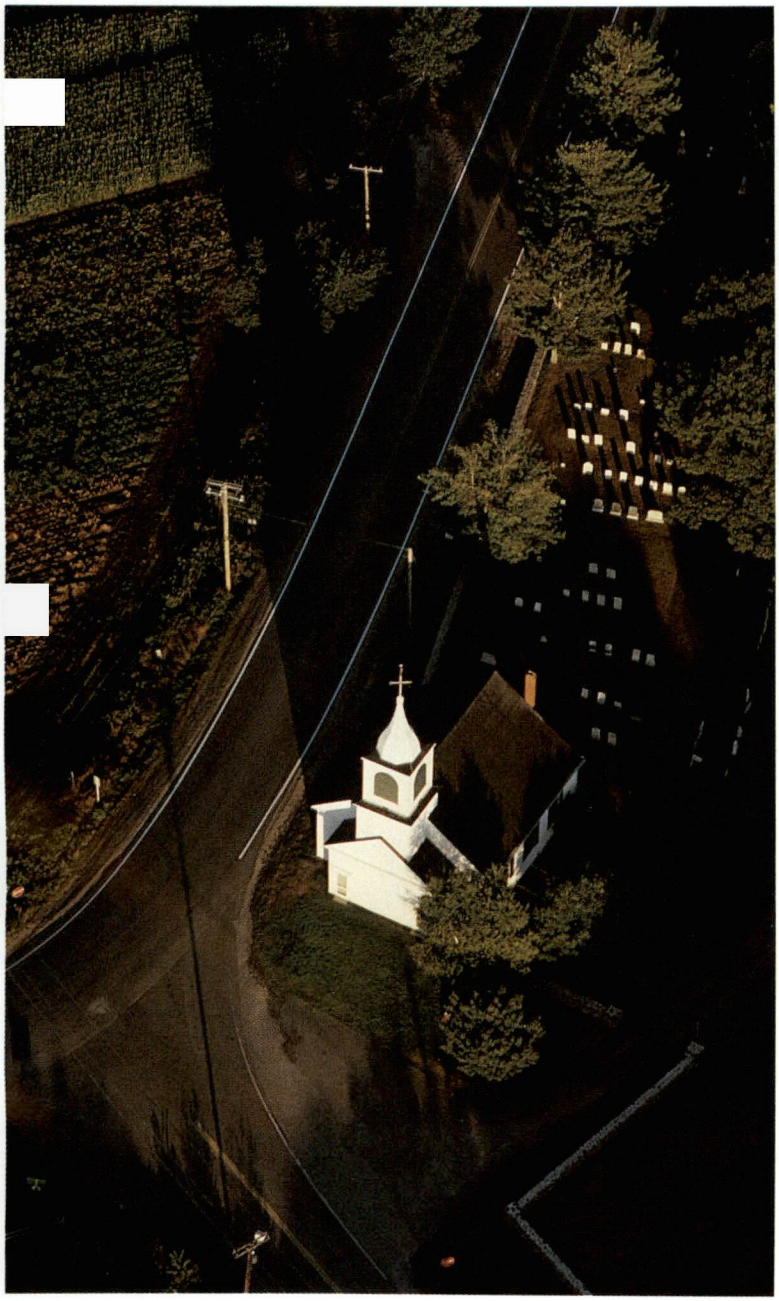
ComputerLand®

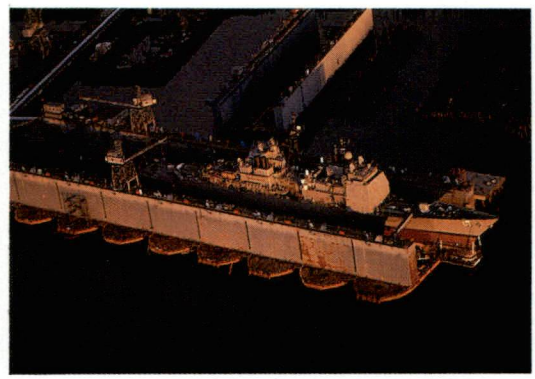
Business to business. Person to person.

COMPAQ® is a registered trademark of Compaq Computer Corporation. ® Registered U.S. Patent and Trademark Office. NetWare is a registered trademark of Novell, Inc.

another occupational hazard of his business — in aerial photography "everything is bouncing" around.

When things do go right, however — when the sun and the light and the wind and the weather all cooperate to make what Groupp refers to as a "magic moment," one can realize the special beauty of the craft. At sunset or dawn, when the light bathes the gently undulating surface of the land like the afternoon sunlight creeping across a great green living-room carpet, one understands the special relationship the aerial photographer has with his subject, the earth. It is also a moment when people like Groupp must smile to themselves and think that despite the expenses and the hazards, theirs is a job well worth the commute. <<





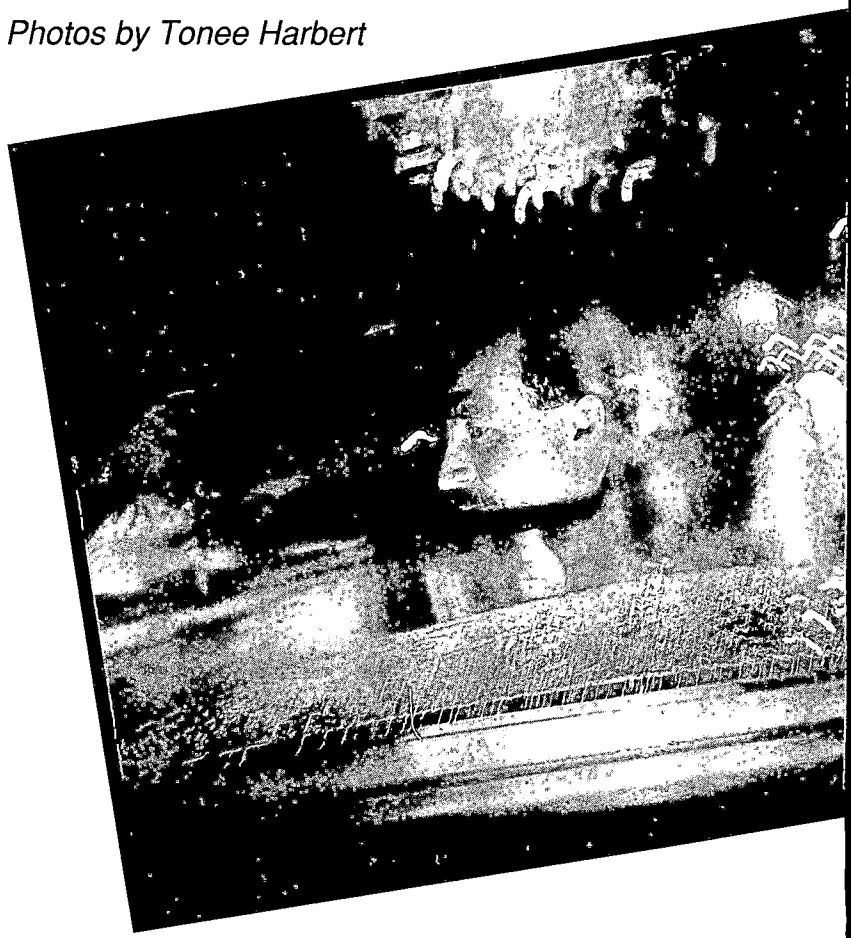
The shape of the land, the good visibility and the way the light plays makes Maine a great place for the aerial photographer.

VISION 2000

ON THE BEAT

Chet Jordan

Photos by Tonee Harbert



Like everyone else, I usually lock my house or car. The click of the lock triggers a small sense of security. After all, Greater Portland seems to be a safe place. You see a few arrests in the daily beat column of a newspaper. You see a bank robbery every now and then. There seems to be a visible increase in violent crime – rapes, murders and assaults – but they always happen somewhere else, to somebody else.

As the black & white cruiser pulls up, I experience a slight excitement. I am bringing all my vicarious experiences from all the cop shows and movies along for the ride.

I step out of the steady drizzle into the front seat of the police car. I am greeted by Patrol Officer Ed Ledbetter. He apologizes for keeping me waiting; he had been answering an assault call that had come in just as he came on duty.

I am not sure what to expect as I embark on an evening of riding with Officer Ledbetter as he patrols his beat. I wonder if the assault call is any indication of things to come.

Ledbetter prepares me for what to expect. "It could be crazy tonight...or you might not get a call for an hour...those are very rare nights though. Where it's raining...there will probably be an accident."

Most of us see a police officer while we are driving, and become immediately self-conscious about our speed. If we are unlucky, we might get to know some officers a little better as they write us tickets for slight traffic oversights. Most people perceive the flashing blue lights of a police car on the side of the road as an officer issuing a summons, but this is a small part of a city police force's duties.

Constantly on the move, we cruise through residential and commercial districts as the rain steadily increases. In a typical night, a patrol officer puts as many as fifty miles on a police car to cover only a couple of square miles in territory. At 6:30 p.m. Ledbetter has already dealt with an assault, two neighborhood arguments,

and a car exiting the wrong way out of a one-way street.

The radio crackles to life with a call for car 401. Ledbetter translates the jargon into terms I can understand: "It sounds like it's a 'domestic' [violence call] taking place...so we want to get there quickly...just in case."

It is interesting where your mind can take you after hearing a call come over the radio. "You temper the call with what you've experienced in the past, but at the same time you are thinking about the worst-case scenario...you never know, right?" Ledbetter says.

With lights blazing we respond to this domestic call – the caller said someone was throwing things out of a window. As it turns out, the people are trying to make moving out of their third-floor apartment a little easier by taking advantage of gravity. My imagination had put together an ugly scenario. I half expected to see a marital spat end in a marital splat.

For the officer there has to be a false-alarm syndrome: racing to a scene with adrenalin pumping only to find some trivial problem. In answer to my concerns about the danger of speeding through city traffic to a call, Ledbetter explains, "As you approach the intersection [with blues flashing and sirens wailing], you slow down to the point where if you have to stop, you can stop without problem.

"Probably myself...I easily had a dozen times where if I had not stopped at an intersection I would have been cleaned out. It's a practice [to use caution] that's pretty much throughout the department."

Domestic violence. A nice clean phrase to describe the tangled mess human relationships can become. Typical scenarios include an estranged husband/wife or a live-in boyfriend/girlfriend relationship turned sour. When the situation escalates to abusive, the patrol officer is the one to walk into this powder keg of emotion.

It is 7:30 p.m. The rain is torrential as Ledbetter searches out the right street number with a spotlight. He is responding to another domestic from a caller in a highly emotional state. As we arrive, so does a backup unit. The officer from the other cruiser talks to a large man sitting on the front steps in the rain as Ledbetter enters the building. From my perspective, the situation seems benign.

Ledbetter exits the building to speak with the other officer. In a flash, the large, burly man is in handcuffs and is being escorted to a cruiser.

"This may take a while," Ledbetter warns as he sifts through his portfolio for the right report forms. "Usually this type of call takes an hour or two." He goes back into the building.

An hour later he returns. "This young woman was punched a couple of times, had her hair pulled, and was thrown around...right in front of two young kids,"

Don't play with fire.

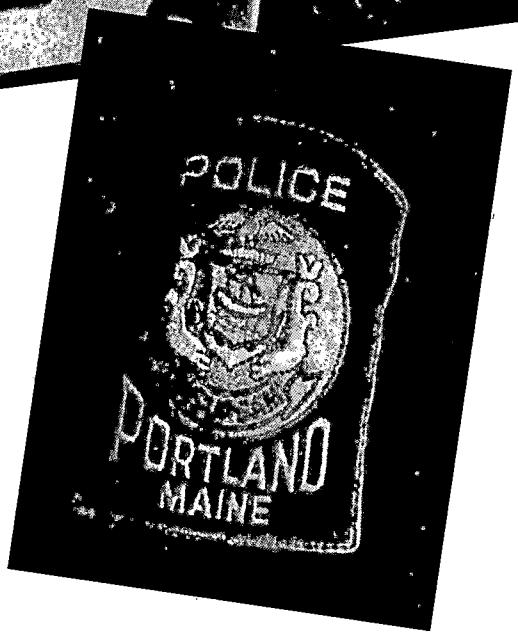
Or flood, or theft, or loss. Off-site back-up storage is vital for computer disks and tapes.

Confidential can help. When you store back-ups of computerized financial data, customer records and custom software at our fireproof, climate-controlled facility, a disaster at your office doesn't have to mean the end of your business. And the cost is guaranteed to be a tiny fraction of retracing audit trails, reentering years of data, and reprogramming custom applications.

We help protect magnetic media of dozens of law firms, financial institutions, state agencies -- even software companies. Our records management professionals can tailor a back-up program to your needs now. To find out more, call us at (207) 772-4523.

sh-h-h-h...
THE
CONFIDENTIAL
COMPANIES

Confidential Destruction • Confidential Microfilm • Confidential Records Center • ***Maine's best kept secrets.***



Ledbetter explains as he continues filling out the paperwork in the glare of the car's dome light.

All of a sudden I react to the past few hours with a sinking feeling in my stomach. The constant static on the radio, the prevalence of protective metal screening, and the shotgun behind our heads add to the solemn atmosphere in the car.

"If we can see that there has been some type of assault...violence...as quick and as best we can, we find out what has happened and whoever is the aggressor we lock up. Even if there is no sign of injury on the person, say the wife, but we know that she has been pushed around, or that the potential is there...that she is scared or terrified...that something has happened or is going to happen, we can lock the aggressor up with no [visual] proof," Ledbetter explains. The new domestic violence laws enable him to diffuse what could otherwise be a dangerous situation.

"He called her from the jail as I was sitting there taking the report," Ledbetter says later, as he starts searching his pockets. For a moment, the slightly panicked look of someone who has just realized he has lost his car keys comes over his face. This is followed by a look of relief as he holds up a small bottle of liquid white-out. "This is a valuable tool of the job," he notes as he starts to eliminate a mistake in the report. "Sometimes, when I've forgotten the white-out, I rush back to my locker like I've left my gun behind."

We head west through the center of the city. Ledbetter possesses a hearty laugh, and is quick to use it. It's 8:45 p.m. The rain lets up a little.

Being on the front line of family disturbances and violent situations, the patrol officer plays a critical role. Important follow-up investigations and referrals to counseling agencies can result from information the officer takes at the scene. Because of this front-line experience, veteran officers develop perspectives on law enforcement that may differ from those of politicians and others involved with the justice system. One area laden with controversy is how juveniles are treated in law enforcement and the halls of justice.

Veteran Sergeant Dick Olsen has a straight-from-the-hip style: "It's an issue that should have been addressed a long time ago. The runaway issue and the juvenile system is one thing that's really changed since I came here."

Sgt. Olsen is a shift commander. In his nineteen years with the City of Portland, he has dealt with a lot of juveniles. He has seen dramatic changes in the way the system deals with juvenile problems, and the role that police officers play in that system.

"The whole philosophy of the court, the attorney, the police agencies and everybody else [used to be] to sit down and say, Hey – what's best for this kid? Does he need to go to the boy's training center? Should we put him on probation and see what this kid's attitude is?

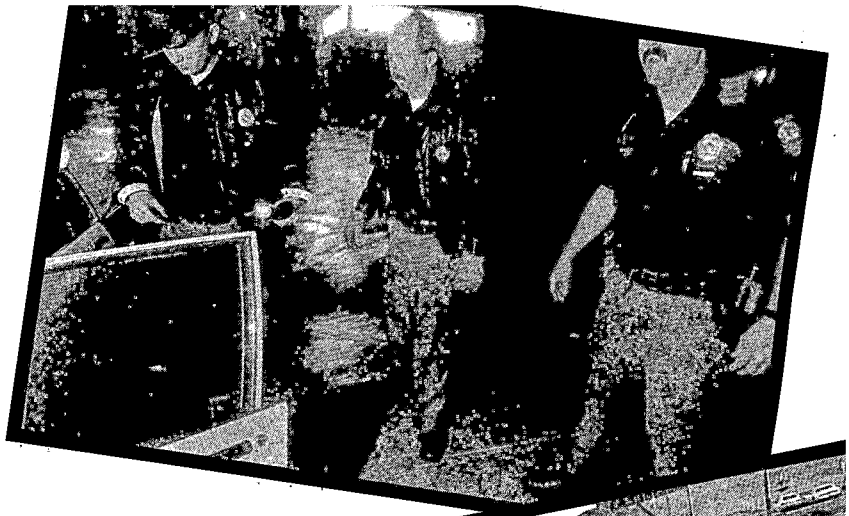
What's causing this kid to act like this? That was the system when I first came here...."

Olsen continues, "The system evolved to the point where juveniles have rights like anyone else. I can understand that side of the coin, too; certainly they have rights, but it's at the point now where you can't treat juvenile problems anymore until they actually commit a crime."

Olsen laments about kids who get in trouble with the police as many as ten to twenty times before any guidelines or consequences result. "It's usually an I & D...interview and dispensed."

In problem cases, familiarity with the system plus a lack of real consequences or follow-up often lead to a lack of respect for the law on the part of the juvenile.

"The fear of being caught for a crime is not much of a deterrent anymore. Some kids you can tell [that] when you arrest them, it has an impact [on them]. Others, a lot of them thirteen to fourteen years old now...they know their rights. They want their rights. They're going to get an attorney and go to court. The system no longer looks at this juvenile and says: How do we help this kid? Now it's: Get your attorney and go to court and prove your case beyond a reasonable doubt." Olsen points out, "They are a person accused of a crime, not a juvenile who needs help."



In the dark rain-soaked alley between two houses, the silhouette of an officer's hat is visible against a bright backlight. He is probing the darkness with his flashlight, looking for potential burglary suspects. The complaint: three young suspects peering into a window behind a house. There have been recent burglaries in the area. After a sweep of the block, four officers trudge empty-handed through the downpour back to their cars.

"It always seems you get these kinds of calls when the weather is like this." Officer Ledbetter shakes off the rain as he gets into the car. We are off to cruise around looking for the suspects, probably one male and two female juveniles. Officers from another cruiser are talking to three young people they have stopped not far from the potential burglary-in-process. We stop in a store parking lot to talk with them about the possible burglary suspects.

A call comes in for another domestic. Coincidentally, it happens to be right across the street from where this impromptu conference is taking place. Officer Ledbetter wheels over to the front of the house and departs to explore the situation.

A man in handcuffs is led past the car, and escorted to another cruiser. The subject protests as officers gingerly place him in the back seat. Ledbetter returns for the requisite paperwork. For the first time tonight his face has a slightly worn look. Maybe he has answered this call one too many times.

The last call finished, Ledbetter heads back to my

With a Rental Car From Thrifty

For business, a special evening out or just to add a touch of class to your weekend, treat yourself to a luxury car from Thrifty.

In fact, Thrifty offers a full fleet of quality cars to help you make the most of any occasion. And at special Thrifty rates that won't stretch your budget.

Portland
100 yards from
Jetport Baggage Claim
772-4628

Bangor
In-terminal
942-6400

For worldwide reservations call 1-800-FOR-CARS (1-800-367-2277).

Thrifty® Car Rental

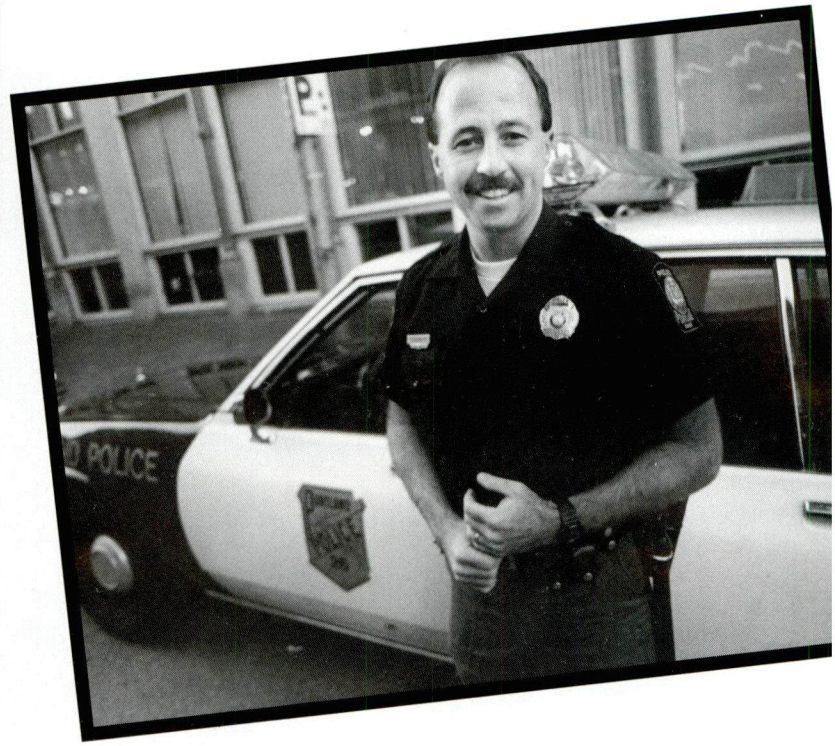
neighborhood to drop me off. It has been an eventful and enlightening evening. This was a slow night, Ledbetter says. I can only imagine what a busy night would be like.

Later, as I lie awake in my bed, I hear a distant siren echoing through the streets of Portland, and try to imagine what awaits the officer behind the wheel of that car.

One of the frustrations of being a police officer is seeing a problem recur over and over. Whether it's an ongoing domestic dispute, a repeat juvenile runaway, or a recurrent criminal act, when the separate parts of the system don't work together, frustration is the result. This is at the core of an ongoing dispute over the Youth Center.

"What's frustrating for me is when you have a kid who has escaped 1-2-3-4 times over again," Sgt. Olsen explains. "Usually we catch people involved in a crime. What does it take to have one secure facility and let the kids look and know that, hey, if they escape again [from the Youth Center], they're going over there [to the secure facility]. I think it would be better not to have them all [first and repeat offenders] lumped together....

"What's happening here is, the police departments are doing a pretty fair job of catching criminals. The problem is that the rest of the system can't keep up with the ones we are catching," notes Olsen.



Patrolman Ed Ledbetter

Create Environments.

Ceramic

Vinyl Flooring

Carpeting

Imported & Domestic
Granite & Marble Countertops

At Paul G. White Tile Co. our skilled craftsmen take pride in creating an environment that's right for you. Our showrooms showcase our quality flooring products, and our professional sales staff provide the personal service that has made us a leader in the New England flooring industry.

Successful environments are our business.

Paul G. White TILE CO., INC.

50 Allen Avenue, Portland, Maine 797-4657

That reaches to the heart of another controversial topic: new jails. Prior bond issues have met with an unresponsive public. Money for jails has never been a popular referendum choice, especially when imbedded in a ballot full of other requests for expenditures.

As Olsen points out, money isn't particularly plentiful to hire qualified police professionals. "They have to pay more money if they want decent applicants. They want you to be anything from a magician to a lawyer to a medical expert. You don't get that kind of people for that kind of money. It's the same for the jail people."

Cumberland County gets the lion's share of the state's crime statistics. Statewide there is a violent crime every 4 hours and 42 minutes, a property crime every 12 minutes and 37 seconds, and a burglary every 53 minutes and 18 seconds.

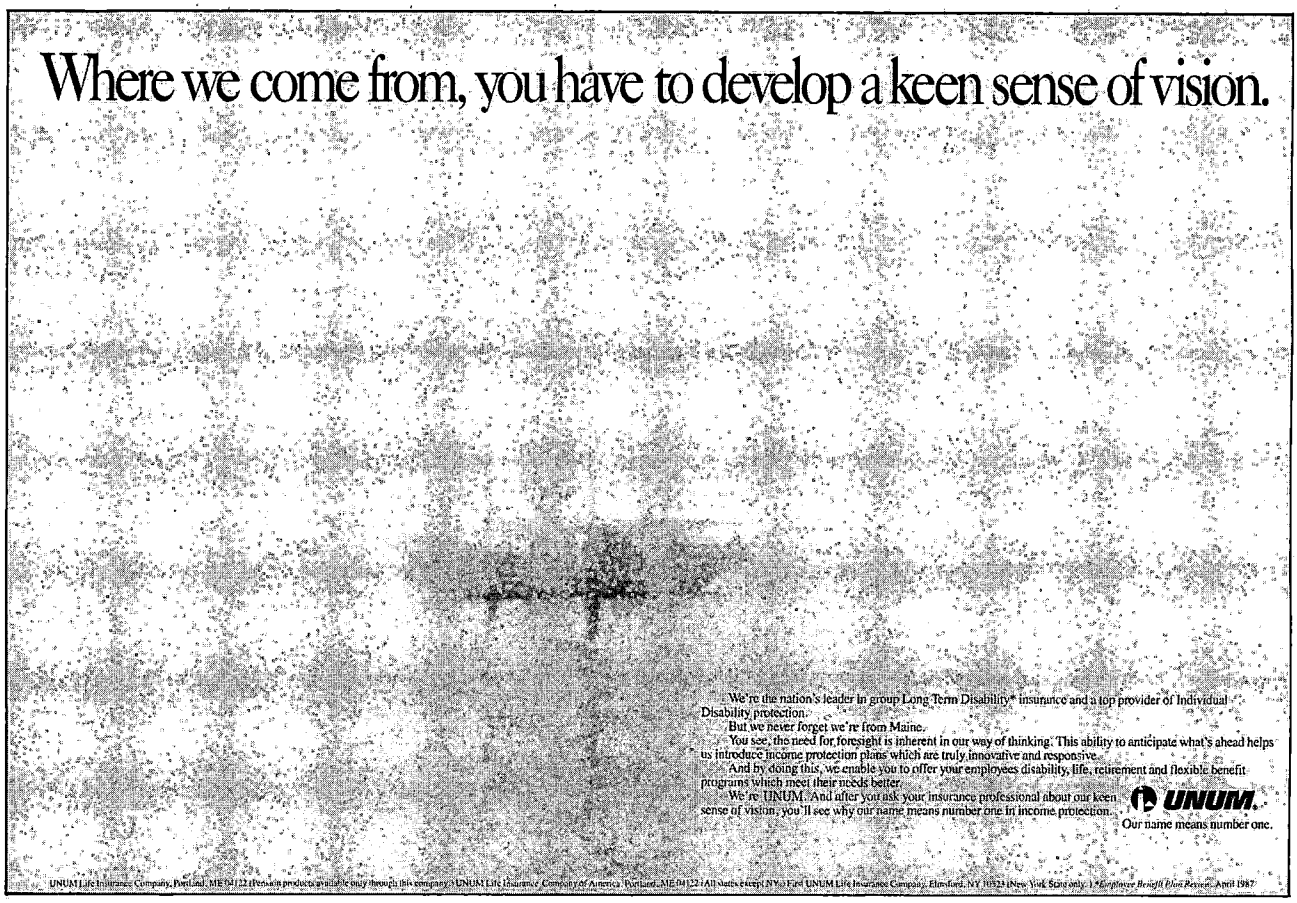
For police officers, however, the change they anticipate may not be in the numbers of crimes, but the types. If Portland conforms to the national trend, the city will see more drug-related crime, and more crimes involving firearms. As Patrol Officer Ed Ledbetter puts it, "What I would project at this time is that things are going to be much more like Boston. Unless things turn around dramatically, the drug environment is going to be very prevalent. Drugs will be much more of a factor in this city. I think we are going to see the violent-type calls go up dramatically. Guns will be more prevalent, mainly as an outgrowth of the drugs."

Law enforcement and politics have always gone hand in hand. In the Greater Portland area, personalities and the intrinsic stresses on the particular departments administering criminal justice will force many problems into the light. Overcrowded jails, the Youth Center, inadequate judicial facilities, tension between the district attorney's office and the police department, gun control, and inadequate pay for law enforcement officials are all issues that have cropped up in local news media. This, in itself, might be a positive sign.

"One of the biggest differences is that the politicians [used to] tell everybody that everything was all right. We got this under control, they said. We [the police officers] were looking at it from ground level and saying, No, you don't have it under control. To me, a big part of community relations is to explain to people why we are not doing our jobs...or why the system is not working.

"The philosophy of [a few years ago] was [that the] city government is providing X amount of dollars for law enforcement, and it's working. Well, it wasn't. We knew it at ground level. So politicians can no longer stand up and say, 'It's working.'"<<

The author gratefully acknowledges the cooperation of the Portland Police Department, and especially thanks Capt. Ed Googins, Sgt. Dick Olsen, and Patrolman Ed Ledbetter for their openness and willingness to share their thoughts and experiences. C.J.



We never forget where we come from.

At UNUM we've always been proud of our Maine heritage. Our success has been built on the values and strengths of our surroundings, our people, and the basic ideals that are inherent in our way of life. Our national ad campaign supports this pride — because where we come from means a lot.

UNUM®
Our name means number one.

UNUM Life Insurance Company, Portland, ME 04122(Pension products available only through this company.) UNUM Life Insurance Company of America, Portland, ME 04122 (All states except N.Y.) First UNUM Life Insurance Company, Elmsford, NY 10523 (New York State only)

YOU CAN GO HOME AGAIN

Donna Stetson Leith has proved Thomas Wolfe wrong: She did go home again. After 21 years, she has returned to her native Maine — as manager of the new Filene's Basement at the Maine Mall.

Born in Waterville, Donna Stetson attended school in Cape Elizabeth and South Portland, where she was a member of South Portland High's Class of 1966. During her junior and senior years, she served on Owen Moore's Teen Fashion Advisory Board. While a student in Westbrook College's two-year liberal arts program, she served as an adviser for that board as well as a model and fashion coordinator for Owen Moore. "I did it just for fun," Donna comments. "I thought I wanted to be a French teacher; I didn't consider the possibility of a career in fashion or retailing."

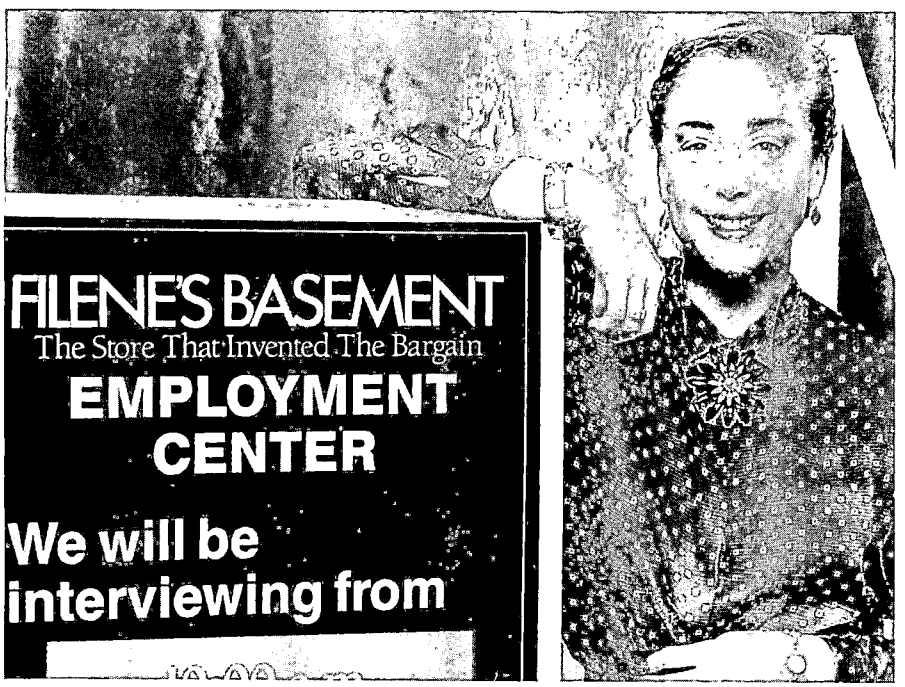
Soon after college graduation, she married and moved to Hartford, CT, where her then-husband had been transferred by Pratt & Whitney. Donna didn't object. "Like any recent college graduate in those days, I felt I had to move away from Maine to 'make it.'"

But moving away didn't mean breaking ties to home. For the next six years, she worked part-time in the insurance industry, nearly full-time as a volunteer for the Westbrook College Alumni Association.

In 1974, Donna took a temporary position with JC Penney...and stayed with the company for five years. After working her way up from sales auditing to merchandising manager, she experienced the burnout common among retailers, and took a job for a year with a teachers' credit union.

"During that year, I realized that retailing was my first love," she says. "Oddly enough, I missed working nights and weekends. I missed the fast pace and the excitement of the holiday season."

She also missed Maine. "I had a hankering to come back. I really missed being able to spend Christmas, birthdays, or holidays with my family. I didn't live all that far away, but even a few hours' drive becomes an obstacle when you work till 11:00 at night and have to be back for opening at 6:30 the next morning. I felt I needed a better balance between my personal life and my professional life."



Donna began to think in terms of finding a job that could eventually lead to a transfer to Maine. After three years with G. Fox & Co., she studied the marketplace and decided that off-price retailing was the wave of the future. In 1983, she joined Hoffman's in West Hartford, a store that closed a few months later.

While the Hoffman's store was closing, engineers from Filene's Basement inspected the site in order to open a store there. Donna gave them her card to pass on to the personnel department.

She joined Filene's Basement with the aspiration of someday opening a store in the Portland area. "All along, I've been an outspoken advocate of the company's ability to do business here. I told them that they would find a customer base here who would be willing to pay off-price for quality merchandise."

Six years and six stores later, she made it. Donna and her husband, Richard Leith, arrived here in June; the store opened August 7. During that time, Donna Leith had to hire and train over 100 new people.

"I was immediately struck by the quality of the applicant pool," she reports. "The people we've hired have exhibited a terrific work ethic. They're disciplined, energetic, and hard working, with a real commitment to the company's success. They're a lot less tense than people I've worked with out of state, yet they're more thoughtful and more productive."

Returning to Portland really does feel like coming home again, Donna says. "Sure it's changed a lot, but there's an undercurrent of familiarity. An awful lot of high school and college friends and even distant relatives have dropped into the store to say hello, or have sent me congratulatory cards."

When the initial uproar of opening is over and the store settles into a normal routine, Donna Leith plans to devote time to helping Westbrook College in some capacity. She and her husband Richard also intend to explore the restaurants and shops in the Old Port.

Lisa Derman

FROM LOBSTER ROLLS TO CHILD CARE: F. PARKER REIDY

If you'd never seen local legend F. Parker Reidy before spotting him across the bar in his Exchange Street restaurant, you'd probably ask, Are they having a John Wayne contest here tonight?

Reidy's self-created, larger-than-life image is topped by his trademark twelve-inch-high Indian-style cowboy hat. It's black and out of place in downtown Portland, and it achieves its purpose: It captures attention.

Throw into the blender of life unequal parts of charm, style, compassion, intelligence, unerring instincts, an unfaltering belief in one's fellow man, and a keen sense of humor, and you come up with a man whose march to a different drummer has led him through an inordinate number of accomplishments.

At 17, when college entrance exams rolled around, Reidy was being rolled into an operating room in his native Newton, Massachusetts, with a boiling appendix. He missed the exam, but not his chance for admittance to Harvard...solely on the recommendation of his high-school principal.

World War II brought an end to Reidy's college days. Although a medical problem kept him out of the service, he became a mechanic for a civilian-owned, federally operated airline which assisted in the war effort.

He began his career of learning businesses from the inside out as an accountant with the Seth Thomas Co., and later joined his brothers in the family-owned Boston architectural firm. But after seventeen years of keeping his mind and nose to that grindstone, Reidy decided to test his accumulated knowledge. He and a contractor brother-in-law formed their own corporation, specializing in designing and building hotels and restaurants.

"In order to do a good design job for a restaurant," Reidy explains, "you have to learn the entire operation of the facility. So I got into the restaurant business by the back door."

This new interest led him to team up, as designer, with two brothers from New York who were developing a series of restaurants. After opening restaurants in Manchester, New Hampshire, and Salem, Massachusetts, Reidy decided Portland would be their next locale for expansion.

History, as they say, is history.

Reidy's business philosophy of bringing employees up through the ranks has spawned a number of successful restaurant owners in Portland, including James LaDue, owner of Alberta's Restaurant and Cafe, and The Good Egg; and Mark Heath and Joe Tacka, owners of The Victory Deli.

By 1982, with the smooth operation of the Exchange Street restaurant accomplished, Reidy's ever-roving eyes spotted the potential in the then nonoperational Smith Farm Restaurant in Falmouth. He bought and reopened it, and Reidy's golden touch worked once again. Singing waitpersons glided through the dining room, providing a unique experience for local diners.

Retirement kept popping up in Reidy's mind. He sold his interest in F. Parker's to three of his employees, and when faced with an offer he couldn't refuse for the Falmouth business, he sold that as well.

A lifelong dream of touring the U.S. became a reality. His interest in the Old West landed him in remote Red Lodge, Montana, population 2000. He bought a log house and settled into the easy life.

But when a piece of Old West real estate went on the market, Reidy's imagination took flight. He decided it was time for the locals to be exposed to down-east seafood. He created a typical New England fishing-village restaurant at the base of the Beartooth Mountains in the wilds of Montana.

Done! Next? Reidy was back on the fast track. A consulting job in Massachusetts lured him back to the East Coast. Before that project was completed, he had spotted the potential for a restaurant in Portland's Northport Business Park, which he developed into Parker's Restaurant.

Now Reidy has gone far beyond the restaurant business with his latest project — The Cumberland Child Care and Learning Center, due to open in mid-1990.

"Day-care centers, as normally perceived," Reidy says, "are babysitting services. I believe the children and their parents deserve more. Our goal is to provide development of the child through learning programs. Our format will provide preschoolers with confidence, social interactionary and other development skills which will give them a substantial background when they enter other school systems."

Reidy's advice to would-be entrepreneurs? "Taking risks encompasses the possibility of failure. The secret is learning from one's mistakes. As long as you can do that, your achievements are limitless."

Brett W. Brett

JAY YORK

THE MARVELOUS MYSTERY OF THE PLUM

In his studio adjoining his place of work and worship — the Cathedral of the Immaculate Conception, Father Paul Plante laments the end of the plum season. Eight dark plums, four of them no longer fresh and plump, occupy a table top in front of the window overlooking Congress Street on Munjoy Hill.

"These are the last, and some of them don't speak to me anymore," Plante says. "There will be no more plums until sometime in January." He smiles. "Actually, it's a good time to be without them; December is a very busy time here."

For the past two years, since his graduation from the Portland School of Art, Plante has explored the aesthetic potential of the purple plum. He has created some 2000 versions, each unique, each a distinct expression.

"It is a simple, humble, little fruit," Plante says. "It has been painted by Braque, Fantin LaTour, Barnett Rubenstein, among others, and each one sees something different in it. That is the fascination: to see the subject in my own way."

The walls are filled with plums, 118 created in September, 75 in October. Of course they are not just plums. They are the expression of one man's understanding of his own world through art. Some of these remarkable oil-pastel plums on 5-inch by 5-inch squares of Rives paper look like plums, but some are landscapes, smooth rock outcroppings, sensuous planes and cavities of the human body, light in outer space.

The shape of the fruit, the depth of color, the way it refracts light, and its sensuousness make the plum an artist's treasure. Plante has written: "I am specifically interested in the universal symbols that can be abstracted from the colors, shapes, and patterns found in nature. For me, they point towards the immensity of the cosmos as well as the mystery of the smallest microscopic organism. I detect in these colors and patterns the splendor of an other-worldly landscape, the tenderness of mercy, the compulsion of passion, the potential of sexuality, and the fury of powers out of one's control."

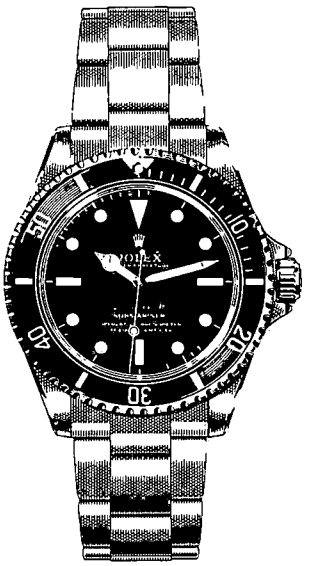
Ordained a Roman Catholic priest in 1971, Plante began four years of study at PSA in 1983, at the age of forty, while he was a member of the pastoral team at Holy Cross Church in Lewiston. Having drawn and painted since childhood, he decided it was time for serious study of art, "a human extension of the creative powers of God." He came to the cathedral as parochial vicar in 1985, and became rector two years later, the same year he earned his B.F.A. in painting.

Plante paraphrases the statement of a rabbi: "In the world to come, I shall not be asked: Why were you not Rembrandt or Cezanne? Instead I shall be asked: Why were you not Paul Plante?"

Shirley Jacks

A Century of Quality & Value

The Rolex Submariner

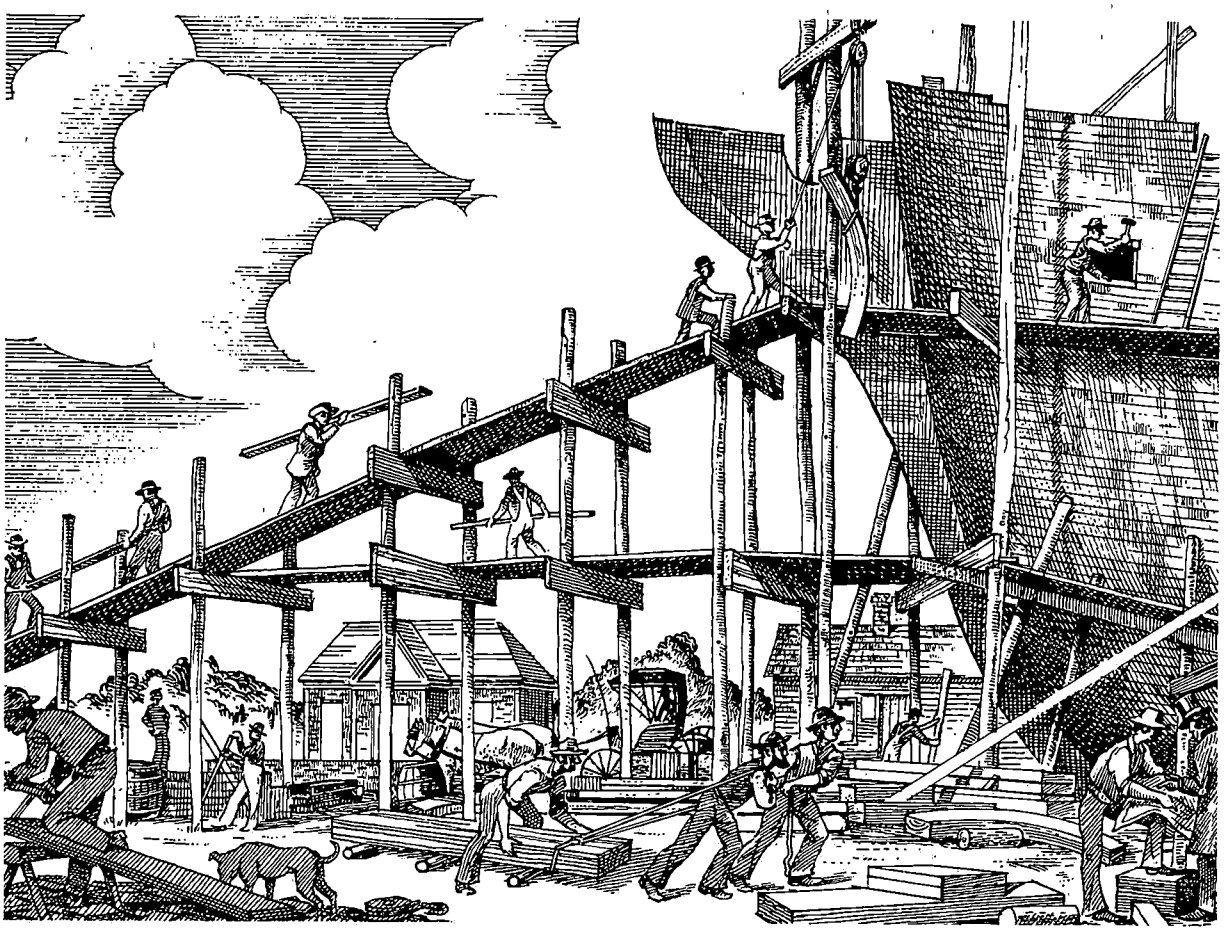


The ocean's inner space is our primal element. It now belongs to fish and scuba divers. Fish function without time; scuba divers' lives depend on it. That's why so many wear the world's best underwater wristwatch, the stainless steel Rolex Submariner – precise, impregnable and pressure-proof down to 660 feet below sea level.

Springer's

Trusted Jewelers Since 1870

772-5404
580 Congress St., Portland, Maine
Daily 9:30-5:00; Thurs. 'til 8:00; Sat. 'til 1:00



In that year, General Thomas W. Hyde established the Bath Iron Works. The son of ship owners and masters, he dreamt of building the steam-powered steel ships of the future.

Maine's lack of mineral resources was no deterrent to General Hyde. Maine had a more important resource: shipwrights of match-less skill and determination.

Maine launched a great shipbuilding "family" in 1884.

Today, at BIW, our people are still our greatest resource. And we're proud that so many members of our "family" are carrying on the tradition of their own shipbuilding families. We have mothers and daughters, fathers and sons, workers whose parents and grandparents were here, at BIW, before them. Through the years, they've made "Bath-built" a synonym for shipbuilding excellence. Thanks, Maine, for a great shipbuilding tradition.

The history of Bath Iron Works and Maine shipbuilding can be seen in the exhibits of the Maine Maritime Museum in Bath.

BIW

BATH, MAINE 04530

ON THE WATERFRONT

Thomas A. Verde

Photos by Tonee Harbert

As Portland settles in for the winter and prepares itself for the long months of short days, a unique suburb of the city returns to what might be called its most natural state.

The islands of Peaks, Long, and Cliff in Casco Bay, home to some 1400 year-round residents, having heaved a collective sigh as the final ferryboats of Labor Day pulled away from the their docks, now settle into a routine that is more familiar and perhaps more desirable to their inhabitants. Although anchored to the mainland by Casco Bay Lines, these three islands retain individual charm and character that bloom as fully in the winter as the flowers do in their summer gardens.

PEAKS

As the traffic slows down to a trickle along Island Avenue — this so-called commuter island's main drag, the best side of the place begins to show itself, according to those who live here.

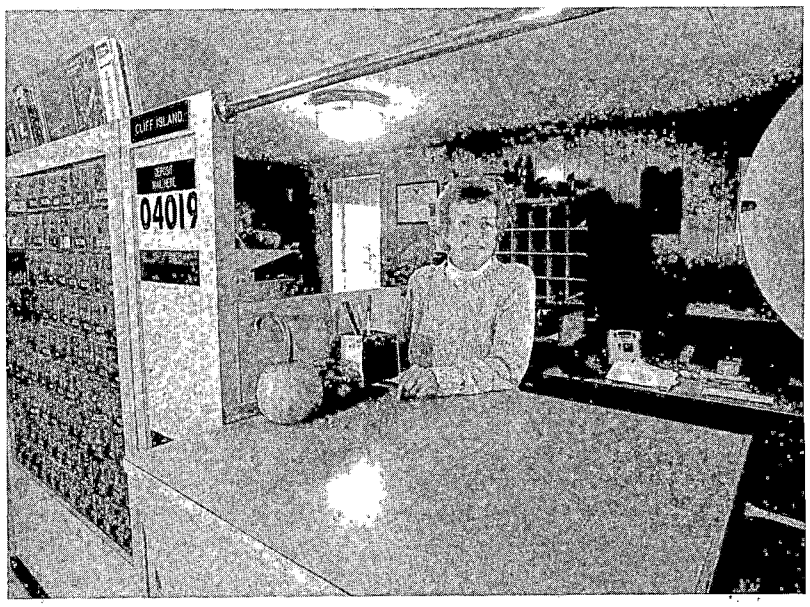
"This is my favorite time of year out here," says Monte Paulsen, year-round resident and editor of Portland's *Casco Bay Weekly*. "When the summer people go away, we become a community. It is almost like you lose your neighbors in the summer because of all the summer people and the tourists. In the winter you see them again, and get this real sense of community. This is the very first place I've ever lived where I know all my neighbors."

Paulsen's neighbors, some 1200 of them, emerge from the approximate 6000 people who live on Peaks during the warmer months of the year. One of the largest islands in the bay, and closer to the mainland than either Long or Cliff, Peaks has become a true suburb of Portland in that many of its year-round residents commute to work in the city. Although it can be an inconvenience to be ruled by the ferries, residents such as Ellen Zimmerman, a psychotherapist at Maine Medical Center, say that the risk of sometimes missing that last boat is worth it.

"I like the island better in the winter," she says. "You have a more direct exposure to the elements, and are a lot closer to the natural forces. Even when you commute by foot from your house to the boat, you have to be dressed for the elements and think about the weather. It's not like leaving your house and getting into your car on the mainland and going to work. The winter community is drawn together by the weather; they are battling the elements together, and this certainly adds to the glue that holds the community together."

A good place to tap into some of that glue is at the little Dockside restaurant (formerly the Cockeyed Gull) on Island Avenue. Here one can encounter the Portland businessperson breaking bread and dunking doughnuts with the construction worker. As Zimmerman points out, the weather is what often draws people on this island together, and the Dockside is a place where many residents retreat in the cold winter mornings while

Ellen Zimmerman
Peaks Island



Eleanor Cushing
Cliff Island

waiting for the ferry to arrive. Of course, while they are waiting, they can do little else but rub elbows and engage in a sport that is indigenous to virtually every coastal New England island, if not every island in the world — gossip.

There's a lot of it flying around in there," says Rick Ivers, whose wife Patricia runs the Dockside. "It's a real gathering spot. If you're looking for someone on the island, you either go there or the store, and leave a message, and it gets to the right person."

The store is the Bayview Market, which is owned by Ivers. Open seven days a week — and closed only on Christmas Day, the Bayview provides Peaks Island residents with just about everything they need from light bulbs to lettuce.

"I do try and carry a little bit of everything in the winter," says Ivers, although he points out that "from the end of January through the end of March, it gets real tough, and business drops off dramatically."

Despite this lack of business (which Ivers says is made up for in the busy summer months), the island's grocer, who grew up on Peaks, says he feels a responsibility to the community to keep the store operating at full tilt.

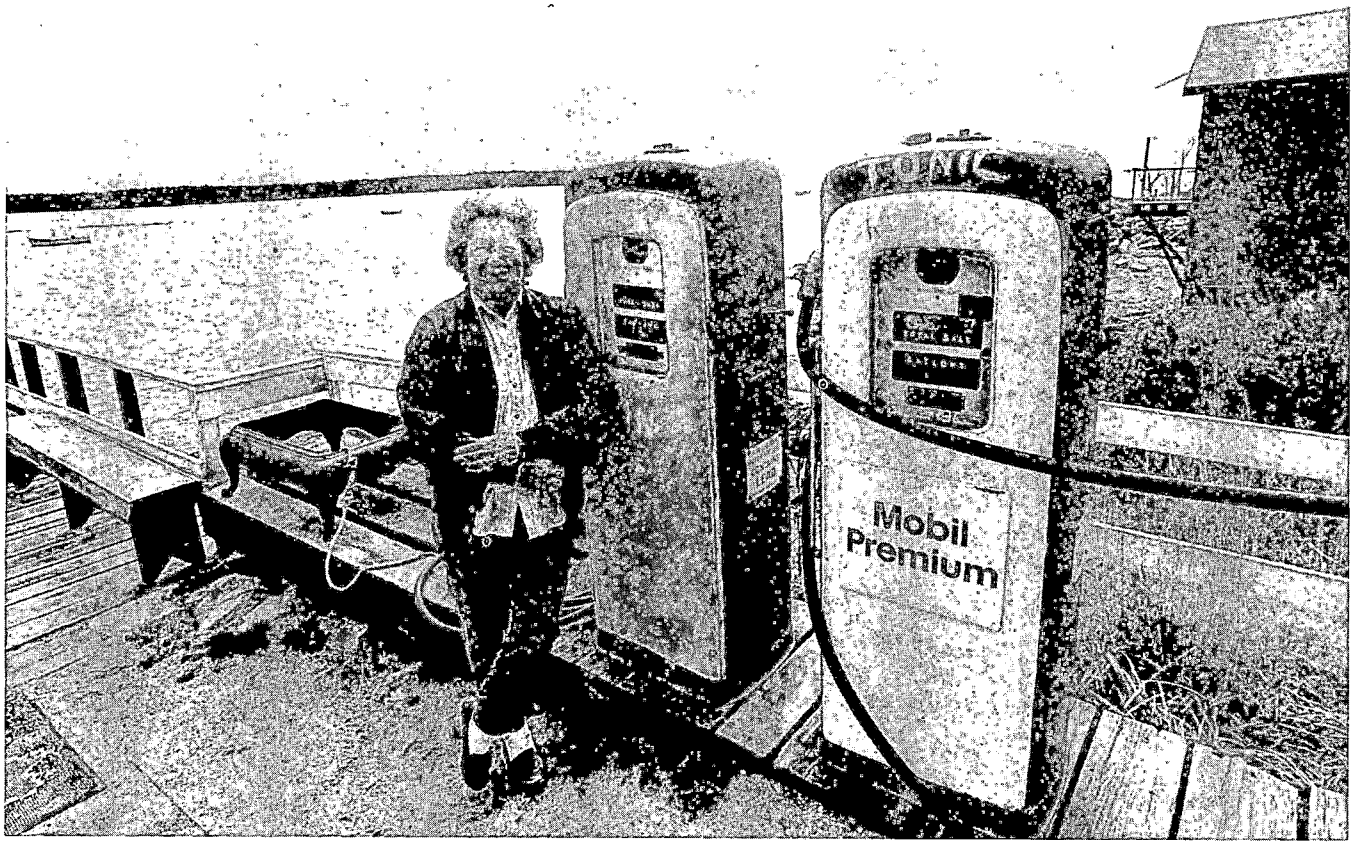
"There are a lot of retired people living here," he explains, "and I do a lot of home deliveries. I get to know a lot of people out here that way."

CLIFF

Eleanor Cushing has been postmaster out on Cliff Island for the past twenty-seven years. She spent the preceding thirty-six years of her life growing up on Cliff, getting to know its inhabitants, summer and winter, and watching the island change.

"It used to be more populated," says Cushing. "Over the past twenty years the numbers have gone down."

The current numbers, according to Cushing, are roughly 80 year-round residents as opposed



Suzanne Reith
Cliff Island

to 350 in the summer.

"It used to be a lot of lobstermen. Now there are quite a few people who commute to Portland (to work)," says Cushing. Greater in distance from Portland Harbor than Long or Peaks, Cliff enjoys a rugged solitude and natural beauty unknown on other commuter islands in Casco Bay. For a lifelong resident such as Cushing, the winters on Cliff "don't bother" her. For others, the winter is a time when the island reveals its greatest beauty.

"People from Long or Peaks who have never been here are flabbergasted at how lovely it is," claims Suzanne Rieth, who runs the Fisherman's Cove store on Cliff. "It's different from the other islands. It's small and compact, but you don't get the feeling of being overcrowded."

One reason for this might be that there are relatively fewer rental properties on Cliff than on an island such as Peaks. Cliff is also an island where properties are cherished by generations of residents, and passed down like family legends.

"Children grow up here and bring their children out here," she says. Rieth herself grew up in Buffalo, New York, owned a place on Cliff, and spent winters in Florida before she decided to make a full-time move to the island.

"I was so tickled to see the snow again," Rieth says of her return from Florida. "It's so nice and white and you see the little animal tracks. I'm more aware of nature out here. I don't mind winters at all."

For matriarch Johanna von Tiling, who has lived year-round on Cliff for the past forty of her eighty-one years, as well as many summers before that, "every winter (on the island) seems to be different.

"Twenty years ago," she says, "there seemed to be more snow. It is pretty darn cold out here, and it's a damp cold because of the wind that comes across the water."

Despite the weather, von Tiling, who used to

Johanna von Tilling
Cliff Island

teach in Cliff's one-room schoolhouse, says that it isn't the bone-penetrating cold that keeps people in nowadays on Cliff — it's the introduction of television and telephones.

"People don't go out and visit as much as they used to," she claims. "When television came in the early '50s, and the telephone in '63, it made a vast difference out here."

Community gatherings, says von Tiling, are limited to occasional suppers at the Seventh Day Adventist church, where a handful of members worship, and special events like the Christmas party — a popular festivity on the island. When the summer people come, it's like "a big family reunion," but winters on Cliff are a time for toughening up.

"Winter is not easy," she says. "It's like pioneer living. You worry about water freezing. You have to learn to cope with things yourself."

One modern change that von Tiling applauds is the increased ferry service which has enabled the upper-school children to get in full days at mainland high schools.

"Before," says von Tiling, "high-school students on Cliff used to miss the first two periods of school."

LONG

Paula Johnson, who teaches several of the sixteen students at Long Island's school, says that an island education is generally a good one to have.

"The students get a lot of individual attention," she says. "The kids help each other as well, and learn to be independent thinkers. From what we hear from teachers in Portland, they know how to work on their own."

Independence — as with most islands — is a characteristic of Long. Its summer population of 1000 drops to 100 in winter, and is made up primarily of fishermen and retired people.

"The changes in the ferry schedule, and the changes in the store hours," says Johnson, "change a lot of things."

Bob Jordan, adjunct professor of economics at the University of Southern Maine, was looking for just those kinds of changes when he and his family moved out to Long in 1976.

"We chose to move to Long primarily because of the character of the island," he says. Apparently, Jordan and his wife Nancy perceived that character as rustic. The couple built their own energy-efficient house, grow fifty percent of their own food and, up until recently, used kerosene lamps for light and a wood stove for heat and cooking. They "moved on into the 20th century" last year, and got electricity, Bob explains, out of deference to the comforts of their two children, Seth and Zeke.

Bob Jordan
Long Island

Paula Johnson
Long Island

Jordan commutes into town on the ferry, and says that the number of people who do so on Long has increased "dramatically" over the past thirteen years.

"There are fewer fishermen out here than there used to be," he claims. For island commuters, the winter season on Long can require stamina.

"Sometimes the boat ride is difficult," says Jordan. "While you're waiting, the blowing snow on the dock is cold. The wind blows enough sometimes to cause the waves to break on the dock, and ice forms. The northwest wind in winter is certainly exhilarating — to say the least."

On the upside of that commute, however, Jordan often enjoys watching the winter sea-smoke that crawls across the waters of the bay as the sun is rising.

"It is a nice time on the island," he says. "The ocean is beautiful in winter. When the snow falls, the streets stay snowy. There is little traffic. You have all the pleasures of the beautiful white snow, just like you see in pictures."

Jordan, who grew up in Maine, was teaching at Holy Cross in Worcester,

Massachusetts, before he took the job at USM. He was lucky enough to be given his piece of land on Long as a wedding gift.

"I always wanted to move back to Maine," he says. When opportunity knocked at his door, he said he "had the choice of going to Washington and maximizing" his Ph.D. or "disappointing (his) academic advisors" by moving back to Maine and living on an island year-round.

Says Jordan: "I'm glad I did."<<

"The Family Pet Care Centers"

- N. Windham Shopping Ctr. N. Windham 892-8825
- Pine Tree Shopping Ctr. Portland 772-7622
- Capitol Shopping Ctr. Augusta 623-2939

The Kennel Shop & Animal Care Centers

Let's have launch sometime.

Shipyard Assembly Building – B.I.W.

Winchester & Company at the Maine Mall

"...your people were very cooperative in constructing an excellent addition ahead of projected schedules and within the allocated budgets." B.I.W.

Knowing the value of customer satisfaction and repeat business Brown Construction puts the same pride in workmanship in every job. Whether it's a 159,000 square foot ship assembly building at B.I.W. or a 7,000 square foot restaurant for Winchester & Company, you can rely on Brown to give you a quality building on time and within budget.

Give us a call for more information or stop by and we'll have launch, we know a great place at the Mall.

Brown CONSTRUCTION

Brown Construction, Inc.
253 Warren Avenue
Portland, Maine 04103
(207) 797-6152

We build to meet customer's needs, not to compromise them.

A TASTE OF GREATER PORTLAND

Chet Jordan

The Olde House

Towering tall pines greet us as we stroll up the curving brick walkway to the entrance. Their discarded needles crunch underfoot.

Opening the sturdy door, we are greeted by Jini Fitzgibbons, and engulfed in the charm and warmth of The Olde House. As we are to find out, restauranteurs Bob and Jini Fitzgibbons have matched the wonderful character of their old inn with an equally elegant menu.

From the crackling fire in the converted 18th-century carriage house, now serving as a function room and lounge, to the dark paneling and antique rugs of the main dining rooms, this old house has been a welcome respite from the chilling elements since 1790.

The interesting brief history of this house, one of the oldest in the Township of Raymond, is presented on the menu. Set back as it is off Route 85, a short distance from Route 302, this house in days gone by was at a busy crossroads where weary stagecoach travelers happened by. Close your eyes and you can imagine.

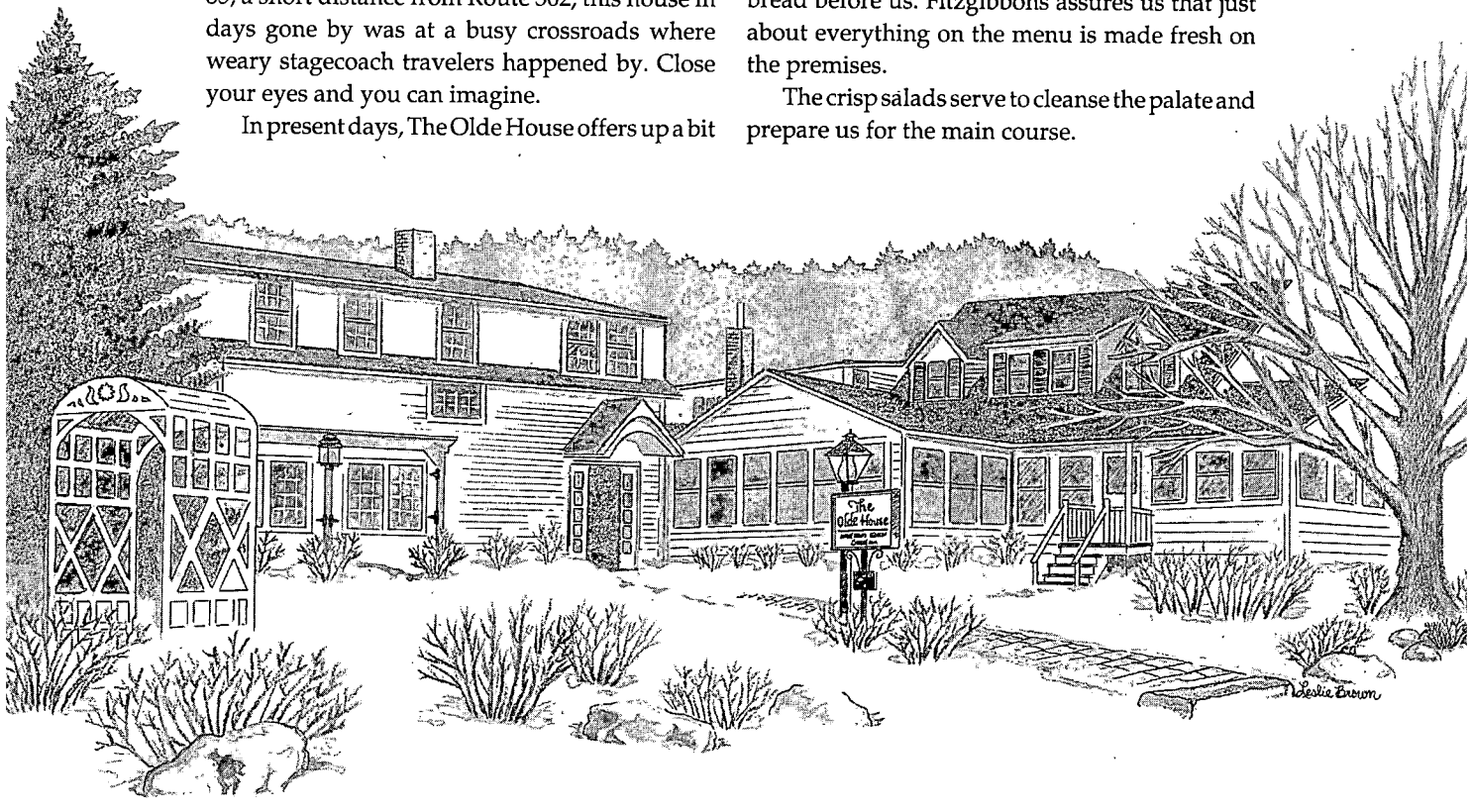
In present days, The Olde House offers up a bit of old-world charm with a varied menu, and pleasant service. As my companion and I take in the surroundings, we are presented with oversized golden-brown popovers. In the background, the soft sounds of a flute complement the fresh-baked aroma and delicious taste of the popovers.

After this little treat, and pleasant conversation accompanied by the clinking of crystal, our next course arrives. Being artichoke aficionados, we are anxious to try the stuffed artichokes. They prove to be exquisite. Served in a light cream sauce with a very delicate crabmeat-mushroom stuffing, this dish possesses a nice balance of flavors.

My dinner companion is particularly fond of the French onion soup. She finds it light and tasty, with a touch of sweetness.

Moving on to our salad course, we are surprised to find a whole loaf of warm, freshly baked bread before us. Fitzgibbons assures us that just about everything on the menu is made fresh on the premises.

The crisp salads serve to cleanse the palate and prepare us for the main course.



After prodding my companion, I am allowed to try her Oriental tenderloin tips. The meat is incredibly tender. Crisp broccoli, a hint of ginger, and sweet red peppers combine to make a simple and flavorful dish.

The veal *shitaki* is pure pleasure. Tender veal, prepared with a cream-reduction sauce that possesses a slightly smokey, winey flavor is further accentuated by the prominent *shitaki* mushrooms.

For my editor, and for the benefit of the reader, this self-sacrificing writer charges forward into the dessert course. We decide on strawberry Romanov and French silk pie.

The French silk pie, a secret family recipe of Jini Fitzgibbons, is aptly named. From crust to topping, the pie dissolves in the mouth, the soft sensation of silk being a perfect description of the texture. The crust, a crystallized sugar-like concoction, is filled with creamy chocolate mousse, topped with a meringue-like mixture with shaved chocolate throughout. Even the persistence of my stubborn companion cannot pry this prized recipe from Fitzgibbons.

The strawberry Romanov is another sinful concoction. Strawberries, vanilla ice cream, and a hint of Grand Marnier — another great ending to our meal.

A drive to The Olde House is certain to provide a pleasant dining experience. Congenial Jini Fitzgibbons makes it a point to chat with everyone.

In many old houses, stories and rumors of ghosts and spirits abound; The Olde House possesses its own pesky variety, rumored to be the spirit of the 18th-century builder of the house. Although no glassware mysteriously toppled or other manifestations were apparent to us, we did feel a sense of warmth and welcoming hospitality...are you listening olde John Davis?

The following recipes are courteously offered by the Fitzgibbons and Chef Frank Merced as elegant supplements to your own repertoire.

VEAL SHITAKI
(serves one)

4 oz veal

flour for dusting

egg wash (egg and milk mixture)

1 oz shitaki *mushrooms*

2 oz beef-stock reduction

2 oz heavy cream

2 oz shallots

splash of cognac

Dredge the veal in a deep plate of flour. Dip in a light egg wash, and place in a preheated saute pan with melted butter. Saute on medium until done to a golden brown. Remove veal to a plate.

Add to the pan the chopped shallots, and shitaki *mushrooms. Toss and flame with the cognac. If you don't get that picture-perfect burst of flame from the cognac, don't worry. The cognac serves to deglaze the pan and recovers all that wonderful veal flavor.*

When the shallots are translucent, add the beef stock and heavy cream. Simmer until the cream thickens to a nice consistency. Arrange the veal on the plate and ladle the sauce over. This one can be fun to garnish. Lemon twists (or other citrus), parsley and whatnot set off the dish splendidly, bring a few oohs and ahs — and make the chef look like a real pro.

Now a couple of words to those (like me) who cheat a little bit when they cook. Canned beef stock, consomme or even bouillon can be substituted for the beef stock. Of course, nothing is quite like the real thing that is slowly reduced from your own beef scraps and seasoned with a few celery tops. But who has the time for all of that? Those concerned about the cream and butter can modify this recipe with a little extra effort. Instead of the cream, add nonfat milk to the shallots and shitaki *mushrooms. When the milk becomes quite warm, slowly stir in a prepared roux until the consistency is right.*

STRAWBERRIES ROMANOV

vanilla ice cream

strawberries (fresh or frozen)

whipped cream

Grand Marnier liquor

Scoop ice cream and strawberries (briefly strain if you are using frozen strawberries) into a bowl. Chop them together with a large spoon or knife. Toss lightly. Spoon the mixture into a tall glass. Top with whipped cream, and drizzle a jigger of Grand Marnier over the top.

STUFFED ARTICHOKE HEARTS
(serves two)

8 artichoke hearts, halved

2 oz Maine crabmeat

2 oz minced mushrooms, sauteed in butter

4 oz white-wine sauce
(for ease and speed you may substitute Knorr Swiss White Sauce Mix)

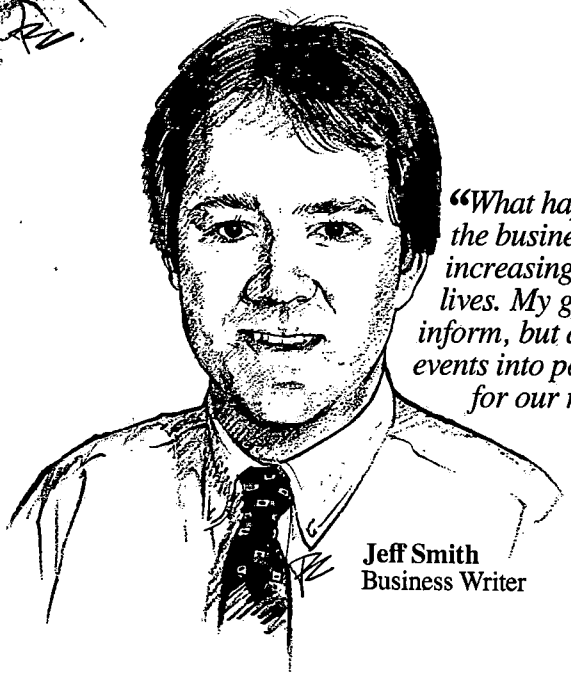
Chopped parsley for garnish

Preheat oven to 400 degrees. Arrange artichokes halves, flat side up, in a baking dish or casserole. Using a teaspoon, place minced mushrooms over each artichoke half. Flake the crabmeat and place over mushroom mixture. Ladle the white sauce over the stuffed artichokes. Bake 15 minutes or until the top starts to brown. Garnish with parsley.

It's Tuesday, and it's Business Tuesday

"Business happenings in Southern Maine have an impact not only on the business people and companies involved, but on every person who lives and works in the region."

Amy Vigeant
Business Editor



"What happens in the business world increasingly shapes our lives. My goal isn't only to inform, but also to try to put the events into perspective for our readers."

Jeff Smith
Business Writer

"As consumers, we all need to know how the events, issues and trends of the day affect us and our plans for the future."

Alberta Cook
Business Writer

Portland Press Herald

For downtown office delivery dial 780-9200.

RANDY URY

Kilspindie Olympic Gold, known as Golden

DOGS&CATS

Shirley Jacks

Imagine a world without cats and dogs: quiet, clean, lonely and full of mice.

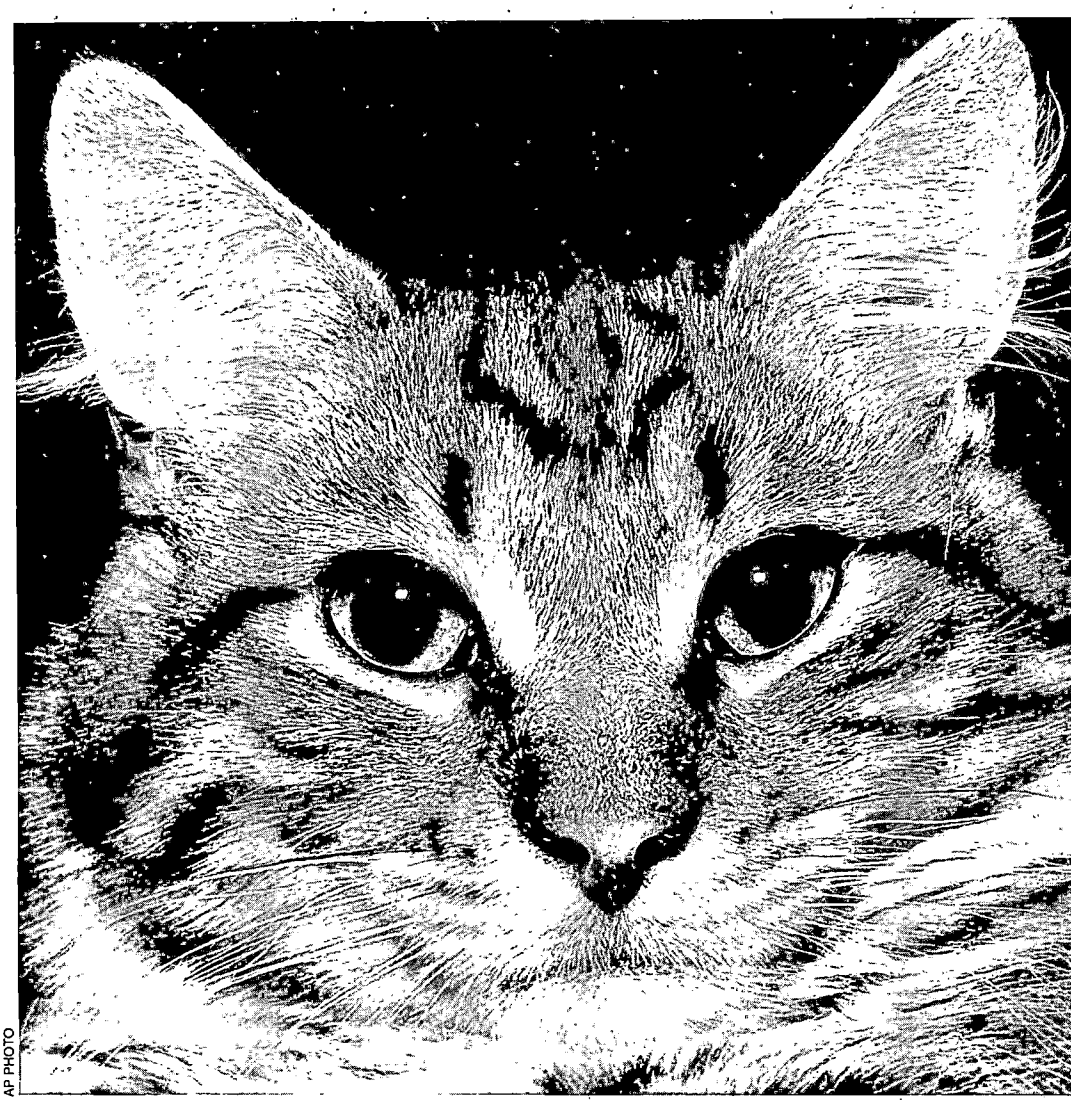
"Animals are good for people," says Dr. Bernie Wall of Stoneledge Animal Hospital. "I know people whose only friend is a dog or cat."

"Cats are very, very important in today's society," says Dr. Debra DiFalco, The Cat Doctor. "Look at a fairly typical 35-year- old with a cat...moved a lot, changed jobs often, been in and out of relationships, been divorced. The cat is often the only stable thing in that person's life."

Conservatively, our pets keep more than thirty-six million dollars in motion annually in the city of Portland, estimating $500 a year to support a cat, $750 to support a dog (canines eat more and often wear clothes). A bag of litter here, a bit of kibble there, and pretty soon you're into real money...and worth every penny of it, too.

Nationally, DiFalco says, 39 percent of households have cats (one or more), and there are approximately 75,500 households in Greater Portland — round that off to 30,000 cats. Nationally there are 54.6 million cats and 52.4 million dogs. That gives us 28,800 dogs in Greater Portland.

Admittedly, there are fewer than 900 licensed dogs in the City of Portland. "I know this is a small



AP PHOTO

Nonesuch Baxter, the Maine Coon Cat that went to Augusta

CATS&DOGS

portion of the actual dog population," City Clerk Sue Macy says sheepishly. "I believe the only licensed dogs are those who have been caught."

Whatever the numbers, the effect of dogs and cats on our society is profound.

Some enter our lives all of a sudden. You're driving along a lonely road, and there is a dog, limping, one paw in the air. From your car you can see it's not wearing a collar. You stop, open the car door, and you have a lifetime passenger.

Some enter life pedigreed. Elizabeth Spalding of Kilspindie, in Falmouth breeds the Cavalier King Charles Spaniel, a delightful little dog well known to art lovers — it appears in paintings of royalty by Van Dyke, Watteau, Velasquez, Vermeer, among others.

"In thirty years I've never known a snappy one," says Spalding. In 1960 she brought a pair back from England, where her family has had them since 1936, and began breeding and showing them. At that time there were 38 such dogs in the United States; today she has just registered her eleven thousandth pedigree.

The Cavalier is not an AKC (American Kennel Club) registered dog. The 1700 owners nationwide vote consistently not to apply, so that they can make their own rule book based on their own

RANDY URY

Elizabeth Spalding with (counterclockwise): Quinerin Flashback (Flashy), Homerbrent Lace Cap of Kilspindie (Tracy), Kilspindie Palestrina, Kilspindie Montiquin (Trudy), and Kilspindie Olympic Gold (Golden)

code of ethics. "Those nightmare puppy mills that supply pet shops won't touch a dog without AKC registration. So, funnily enough, this is another advantage of not being AKC," says Spalding. "We publish quarterly statistics which give every single litter bred and whelped in this country, every transfer, every deceased dog. Everyone can tell just how often you breed from a bitch—so you can't use her like a sausage machine. We run a very, very tight ship."

While some animals go to shows, some go politicking. Nonesuch Baxter, a stunning Maine Coon Cat owned by breeders Hilary and Mark Sangster, was the driving force behind the successful 1985 campaign to have the Coon declared Maine's official state cat. The Sangsters, of Nonesuch Scarborough ("Maine Coon Cats Without Equal"), are breeder members of the Maine Coon Breeders and Fanciers Association, and founders of the Maine Society of Maine Coon Cat Breeders.

In pursuing the state-cat designation, Baxter went to Augusta with Mark Sangster and, tucked under his owner's arm, went from legislator to legislator, meowing for support.

Some animals go to work. Luke, a handsome eight-year-old Yellow Lab guiding-eye dog ("the Paul Newman of the dog world"), works for Gretchen Lazette. "Luke is my independence. He means I can go where I want to go when I want to go. He works his heart out," Lazette says. "He works for praise. That's all he wants. And that's why he gets half my bed at night."

RANDY URY

Lazette works part-time at the Maine Medical Center, and as a dedicated volunteer she coordinates the placement of puppies that come to Portland from the Guiding Eyes for the Blind Breeding Center in Patterson, New York. In eleven years she has placed more than 300 eight-week-old puppies in Portland homes where they will be socialized and "learn what manners are." When the dogs are about one year old they are returned to the Yorktown Heights Training School in New York for three months with a professional trainer.

Then the dog spends one month with the student. Lazette says, "First you train the dog, then you have to train the student."

It costs the Guiding Eyes organization $15,000 to produce a "unit," — a dog working well with an owner, although there is no fee to the student. Most pay a token $150, but no one is refused a dog.

Lazette has had four dogs during the past twenty-two years; when Luke retires (as Guiding Eye dogs usually do at about nine years of age), he will continue to live in her home, but the work will fall on younger shoulders.

No matter what they are called upon to do, animals have to be fed. New England Pet Supply is the leading distributor of pet supplies in the Portland area, including premium foods such as Science Diet and Iams Eukanuba.

New England Pet Supply distributes all over the state under the slogan "Special food for special pets at special stores." And these special pets eat hearty. According to Joseph Pio, president,

Gretchen Lazette and Luke

RANDY URY

Jolene Varney bathes Samantha

more than 12,000 tons of pet food were distributed by his company this year. Dogs and cats do not take kindly to going to bed hungry.

Some pets even have clothes. Ching Ling, a Lhasa-Apso belonging to Judy and Mark Goodwin of Portland, has a larger wardrobe than many people. Ching Ling dresses and undresses with alacrity and patience, to show off for friends and photographers, bribed by the promise and repeated delivery of M & M's.

"This is the outfit he wore to Monhegan Island to meet the artists," says Judy Goodwin of Ching's shorts, Hawaiian shirt, and sunglasses.

"Some of his outfits come from the Maine Mall, some from Macy's," she says. "He's actually very spoiled. He was a Christmas present to the children ten years ago. They wanted a Golden Retriever."

But would a Golden Retriever wear a Rambo outfit, a Santa suit, a jogging suit, a fleece-lined denim jacket? For that matter would Judy and Mark Goodwin combine forces to sew a Japanese kimono (pure silk, which Mark purchased on a business trip to Japan) for a Golden Retriever?

Pets have to be bathed, groomed, boarded, and that is a job for Jolene Varney who owns the Kennel Club on Brighton Road, a friendly, secure "home away from home." When a dog comes to board for the first time, owners are asked to bring a blanket or toy from home because, says Varney's assistant Sherrie Burnell, "the first time in a kennel can be a traumatic experience, and something

RANDY URY

Ching Ling and his magnificent wardrobe

familiar can ease the adjustment."

"I wanted to be a veterinarian," says Varney, "but the schooling was too long and expensive. I took a job with the telephone company and I hated it, so I started to work for a dog- grooming parlor. Five years later, I opened my own shop."

Varney estimates that eight to ten thousand pets pass through the portals of the Kennel Club annually for some kind of service. She and Burnell bathe, de-flea, groom and board dogs and provide appropriate services for cats. (Cats, as you may know, believe little is appropriate that they didn't think up themselves.) Geriatric dogs are separated from the young so that they don't get pestered by puppies. Cats can be lodged together in a regulation cage or, for a slightly higher per diem, a claustrophobic cat can have a splendid high and wide space to itself. The best testimonial to the care they receive at the Kennel Club is the way repeat customers bounce through the door looking for a friendly face to lick.

Some animals prefer to be cared for in their own homes, and that's where Nancy Hubley, The Pet Nanny, comes in. A painter with a degree in fine arts from the University of Southern Maine, Hubley started her business in 1986 after watching a TV show about a pet nanny in New York.

"I believe I'm the first one," Hubley says. "I walk dogs, feed cats, change cat boxes, do some grooming, give medications, and I comfort the animals. They become very neurotic when the family is away. I get along well with animals —

FRANK DIFALCO

Dr. Debra DiFalco, The Cat Doctor, and patient

even wild animals seem to like me."

Hubley has some steady customers — dogs she walks for families where everyone is at work all day. One morning, rushing to her assignments, she was stopped by a policeman for ten miles over the speed limit.

"I told him I was late, and I was thinking about the dogs that had to go out," Hubley says. "He let me go with just a warning. I think he was in sympathy with all those dogs that had their legs crossed, waiting for me."

Sometimes animals get sick. Then they can go to a variety of doctors, among them Debra DiFalco, who sees only cats, Bernie Wall, who will try to fix almost any species, or Dr. Edward Sullivan, who sees animals only in their own homes.

DiFalco left a general small-animal practice when she found "you can't be all things to all people." She chose cats because she believes they are an ideal pet for most people. "They are independent, provide emotional support, and I find that people who own cats are interesting people.

"Among the animals we share our lives with, if you pay attention to cats and cat personalities, you will find they are more like people than any other," DiFalco says. "Some are belligerent, some are friendly, some are curious, some are shy. Certain coat colors go with certain personalities and, of course, males and females have distinct personalities, traits, and worries."

DiFalco has a dog named Bristle who lives in her home and comes to work with her every day,

RANDY URY

and two cats, Hannah and Merlin, who live at the office. Her husband, photographer Frank DiFalco, is allergic to cats. Hannah naps on the appointment calendar while Merlin wanders about, content to have a home. He was brought in more than a year ago with a broken leg, but his owners left no address or phone number and never returned.

The abuse and abandonment of animals upsets Wall as well. While he has a full schedule of patients, he makes time to care for Cleo Fund animals at little or no cost.

"Cleo is the most effective humane group I've ever worked with," Wall says. "Every nickel Mary Scott and the Cleo ladies take in goes for the animals. They try to spay and neuter as many animals — strays and animals people can't afford to neuter — as they can. The vets all give them a big discount. It does upset me when someone drives up in a Mercedes to take advantage of the Cleo fund neutering program. They seem to think tax money is involved and that this is their privilege. Well, it's not. They're taking advantage of some very hard-working Cleo ladies."

Wall also acts as a foster home, keeping five or six cats or dogs at a time — often that number expands to as many as fourteen. He keeps the animals until proper homes are found. That, he says, can take as long as eight months.

And Wall has one very difficult function: to decide when euthanasia is the kinder route. "Mary (Scott) and the girls want to save everything. I told Mary we cannot. She has to let me be the objective

Nancy Hubley, The Pet Nanny, with Pogo and Tristam

RANDY URY

Dr. Bernie Wall, and Stoneledge resident cat Liliputian

one, and my guiding principle is: I wouldn't give you anything I wouldn't take home myself. We have that understanding and that's the hard part of my job."

But he really enjoys putting animals and people together. An abandoned Norwegian Elkhound with crippled hind legs had him worried.

"I'm thinking, this is going to be really hard," Wall says, "but one day in walks a man with a little terrier. The dog is so over-protective he bites people as they come through the front door. He said, `I need a dog that looks ferocious, but wouldn't hurt a flea.' I told him, `Boy, have I got a deal for you.'

"So we traded dogs. But now I've got a terrier that bites. I tried to provoke her, even taking her food away to see if she would bite. She wouldn't. She was just protecting her home. Then one Saturday morning I heard the voice of an elderly woman in the reception room saying, `I need a watch dog. I live alone in a trailer, with a fenced-in yard and I'd love to hear a dog barking out there.' I left my patient and raced into that reception room as fast as I could. The terrier was a success. Two potential problems solved at once."

Wall sees a lot of older people with old animals who are reluctant to get another pet because they are afraid the dog or cat will outlive its master. He makes it easy for them: Designate in their will that the animal will come to Wall, who will care for the pet until a suitable home is found.

Edward Sullivan has adopted a different

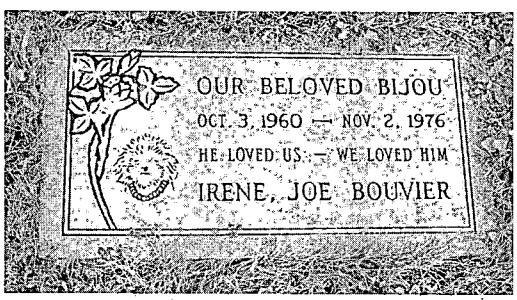
RANDY URY

mission as a veterinarian — he makes house calls only. The son of a vet, Sullivan remembers that his father's practice became a burden as he aged. Sullivan decided that as he grew older he would continue to practice, but not run a hospital.

"There are elderly people who cannot drive to the vet," he says. "There are large dogs with severe arthritis who have difficulty getting into the car. Many cats and dogs get very nervous and fearful: A visit to the vet is like taking a child to the dentist. And I have found it often easier to come to the home if the family decides the animal cannot continue to live happily."

And when that time comes, there is also a final resting place, Pet Haven in Saco, four and one-half acres of memorial park, founded in 1955. A peaceful place, it has flowers, little headstones, and perpetual care. The cost ranges from $95 for a cat to $350 for the largest dog. There are variations in cost for a plain casket or a luxury casket.

In Pet Haven, there is one headstone that says it all:



RANDY URY

Ripley, a young Akita, with his master, Mike Reynolds

Ann Allen Brahms

CHANGES

Christmas was coming. Everywhere on Spruce Street there were lush green wreaths with pine cones and handsome red velvet bows hanging on front doors.

Mum baked cookies by the dozens. The aroma coming from the oven was tantalizing. My mouth watered as armies of cooling gingerbread men were stacked across the kitchen table. Mum and I frosted them in fancy uniforms, and used raisins for their eyes.

Neighbors were busy mixing up batches of fruitcakes laced with real rum. Goodies were wrapped in wax paper so they wouldn't go stale. Some were done up in brown paper, tied with string, and addressed to loved ones off in the war. Fathers like mine were kept busy walking in the bitter cold to the post office, making certain the gifts were posted in time. Others, like Mr. Donahue, took on extra jobs, earning money for Santa's toys.

In spite of the war, everybody was in a festive mood. The butcher over at the Pine Street Market gathered his list of neighbors who wanted fresh turkeys. Koegler's Bakery worked overtime trying to keep up with orders for mince and pumpkin pies. Downtown Portland looked like a winter wonderland. Lampposts were twined with green garlands and silver bells. Shop windows were decorated with lots of toys and teddy bears. Monument Square was lit up at night by a handsomely decorated giant spruce tree selected because of its perfect shape.

Sonny and Jimmy, Kenny and Bubba, and Donnie and I would start out early Saturday mornings to make a dent in our shopping. We'd select presents that would fit our budgets of a couple of dollars apiece.

"Donnie, what did you buy Nana and Ellie?" I asked him.

"Calox Tooth Powder and some Hinds' Hand Cream. What did you buy, Ann?"

"Some Old Spice aftershave and some handkerchiefs for Dad. What shall we get Mum?"

"How about a ten-cent blue bottle of that *Evening in Paris* perfume stuff girls use?"

"C'mon, Donnie. We bought Mum the same thing last year."

Anyway, we bought her *Evening in Paris* again, knowing she loved the blue bottle it came in.

Sonny picked out brown gloves for his mother. Jimmy got their father some *Bright Star* flashlight batteries. He wanted to buy him a black-and-red striped tie, but he didn't have enough money. Kenny and Bubba bought their mother some red nail polish. Their father would be getting a black-and-yellow plaid scarf.

One frosty night, Dad, Donnie, and I walked downtown to the Christmas-tree stand set up during the holiday season in Longfellow Square. That Christmas of 1944 it was easy finding the prettiest, tallest, and best tree in the bunch. Dad paid the man one dollar, and we headed home. Donnie and I dragged the tree across snow-covered sidewalks, creating a wide swept path along the way.

Mum complimented us on our choice, and then she went down cellar to get the dented tin breadbox stuffed full of precious ornaments she'd collected over the years. Dad began to fuss because he couldn't position the tree to stand straight in the bay window.

Donnie and I hung ornaments on every bough while baby David watched from his maple highchair. Dad strung sets of tiny blue, red, and green blinking lights. Mum twined yards of silver garlands that shimmered from the slightest puff of air. When finished, Dad sat down in his rocking chair and Mum went to the kitchen to make cocoa and to fix a plate of her homemade plain doughnuts. Donnie turned off the lamps. David fell asleep in his chair. I sat on the floor and looked at the tree that cast a colorful glow out the bay window onto Spruce Street for all our neighbors to enjoy.

Christmas morning we kids were up before dawn, anxious to see what Santa had put in our socks. I found a yellow comb, one apple, an orange, a pack of gum, three chocolate ornaments, and a set of Scottie dog magnets — one black, one white.

After Mum and Dad woke up, we kids were allowed to go into the living room to see what Santa had left for us under the tree. I found a new sled, and a baby doll dressed in white. Her blue eyes looked real because they blinked when I tipped her head. I called her Nancy because Mr. Donahue loved that name.

Donnie found a brown army truck big enough for him to ride. David got a teddy bear, a fire truck, and wooden blocks with numbers, rabbits, and lambs painted on them. Mum acted surprised over her perfume, same as she did the year before. She sprinkled a few drops on herself and on me, too. Dad said he liked his Old Spice and the white hankies.

Later, after Nana and Ellie, Sonny and Jimmy, Red and Kenny and Bubba had visited, the family sat down to a huge

turkey dinner. We ate until we hurt. In spite of the war, it was a wonderful day. Little did anyone realize it was the last Christmas we all would spend together on Spruce Street.

A few days later, right after supper, Mum blurted the most horrible news: "We have to move. The house has been sold and the new owners want to move in just as soon as we can find a place. Red and Kenny and Bubba have to move too."

All I could do was sit at the kitchen table with my mouth wide open. My bottom lip quivered. I tried not to cry. Tears streaked my cheeks. The very idea of moving from Spruce Street filled me with a bad feeling I'd never experienced before. What would Sonny and Jimmy, Kenny and Bubba do without us, or we without them? I hurt too much to think about it.

Mum and Dad went to court twice trying to prevent the move, but the judge was unsympathetic. Rents were scarce because of the war. Each time we got a lead on a place, it was taken before we had a chance to look at it. Dad said if we had the money, we could buy our own house for $250 down and $40 a month. Mum tried to borrow the down payment from her wealthy aunt, but at the last minute the stingy old woman decided not to help.

One of our last nights on Spruce Street, I went to the living room and sat before the bay window and waited for the first evening star to appear. Huge elm trees towered overhead. In summer, they had fanned cool breezes through the open windows, giving relief from the sweltering heat. That winter, barren of leaves, they were eerie to watch. I scraped icy frost off the windowpanes to peek at those awesome giants. Web-like shadows of long naked limbs loomed against the darkening sky. How they frightened me as their branches swayed back and forth, moaning in the frigid winter wind. When at last I spied my evening star, I shut my eyes and made a wish that my family could stay forever on Spruce Street.

Kenny and Bubba's father found a rent close by, but nothing turned up for us Allens in time. We had no choice but to move in with Nana and my half-sister Ellie. Uncle Bill was still away in the Navy so his room was available, making the small quarters seem less cramped. I helped Mum pack our belongings in cardboard boxes and wooden barrels. Dad borrowed a truck, and he and Donnie carted our things to store in my aunt's garage.

When my father shut the door at 59 Spruce Street for the last time, I cried.

Mum and I walked hand in hand over to Nana's house in Horton Place. We sniffled all the way. Dad and Donnie felt bad too, but boys would be called sissies if they cried. Little David was the only one who smiled that's because he was too little to understand.

Nana and Ellie were patient and understanding about being invaded by the rest of the tribe. Ellie was sixteen, in high school, and she had a job, so she was gone a lot. Mum said she thought Nana was in her glory, being able to cuddle and rock baby David all the time.

Because of my grandmother, I felt much better over leaving Spruce Street. She allowed me the privilege of sleeping with her in her comfortable brass bed with the feather mattress, so high off the floor I had to step on a footstool to reach. I'd flop down and be completely hidden by the piles of patchwork quilts tossed over me.

Every morning and evening, Mum and Dad would scan the Portland newspapers, looking for a home. Choices were more difficult because Mum refused to stray far from the neighborhood. Afternoons, when Donnie and I were in school and David napped, she'd leave Nana to babysit, and with the newspaper rent ads in hand, she'd go forth on foot in search of a rent.

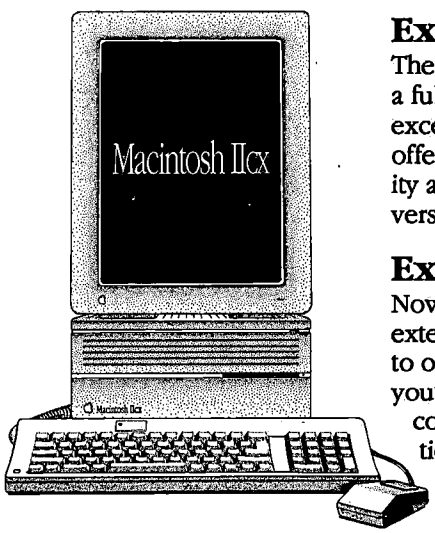
Up and down the streets she'd walk, without any luck. She'd return at supper time in a bad mood. Nana said Mum existed on a diet of coffee and the Lucky Strikes she puffed on. I overheard her tell Dad the reason she was cranky was because her nerves were shot. Then, three weeks after we moved in with Nana, I was told we were moving out. I wasn't pleased. I'd begun to hope Mum wouldn't find a place. I wanted to stay with Nana. Mum was overjoyed. She'd found a rent not five minutes away. As far as she was concerned, the search had ended happily. There wasn't any way for her to foresee what the future held in store for us. <<

sterling silver tree of life pendant w/o chain $15; ladies' ring $29; mens sm. version $29; mens lg. version $39

14k gold pendant w/o chain $69; ladies' ring $129; mens sm. $149; mens lg. $219

d. cole jewelers

The Golden Unicorn
10 Exchange St., Portland
772-5119



Extended screen.
The Apple® Macintosh® IICX and a full page portrait monitor is an excellent business solution, offering flexibility and expandibility as well as exciting power and versatility.

Extended coverage.
Now, Harper Computers is extending your Apple warranty up to one year, absolutely free. So you have no excuse for not coming in for further explanation.

Harper Computers

319 Marginal Way, Portland 772-1156 1-800-443-6070

Apple, the Apple logo, Macintosh and LaserWriter are registered trademarks ofApple Computer, Inc. This ad was produced on a Macintosh IICX and printed on a LaserWriter IINT.

Authorized Dealer

CHAMBER BUSINESS

AFTER HOURS & TRADE SHOW

JANUARY 25
MARCH 22
MAY 24

5:00 pm - 7:00 pm

Holiday Inn By The Bay

SALES

- CASH PRIZES
- BUSINESS LEADS
- HORS D'OEUVRES

BUSINESS PROMOTION

Chamber of Commerce of the Greater Portland Region
142 Free Street
Portland, ME 04101
(207)722-2811

AROUND & ABOUT TOWN

Merry Christmas

For every Mainer who is tempted to say "Bahr humbug, Christmas is too commercial," there are at least two annual events so filled with the spirit of Christmas that only the dourest of us could resist. The *Magic of Christmas* concerts by the Portland Symphony Orchestra are a joyful community celebration of the importance of both Christmas and music in everyone's life. And when the Victoria Mansion throws open its amply decorated doors, Christmas is here and visitors can step back 100 years to a simpler time.

Of course, there is nothing simple about the magificent Italianate Villa, and the decorations are lavish: a large tree with orginal Victorian ornaments, a table set with fanciful desserts, caroling, and eight major period rooms filled with greens and fresh flowers. A call to 772-4841 will tell you what days and times you are welcome.

■

Waste Not, Want Not

It is about time. Portland is setting foot into the world of recycling with the first privately sponsored program aimed at the general public. People are responding, according to Henry Brown, general manager of Maine Beverage Container Services which instituted the program, but "they should respond more." Brown adds, "Don't let anyone tell you recycling is not cost effective, because it sure is."

Located on Rand Road behind Forest City Chevrolet, the center accepts glass bottles and jars, plastics bottles, corrugated cardboard and newspapers, and is open daily from 8 a.m. to 6 p.m. Questions will be answered at 774-0735.

Many business offices are joining in to recycle the mountains of paper they generate. Large offices, such as UNUM Life Insurance Company, which last year generated approximately 550 tons of waste paper; and small offices, such as The Chamber of Commerce of the Greater Portland Region, have joined in the effort. UNUM has discovered that instead of paying $86 per ton for waste disposal, they can receive $5-$110 per ton, depending on the quality of paper being recycled.

Many knowledgeable people are convinced that the universe will survive the threat of the nuclear bomb with greater ease than it will avert being buried under its own debris. For the individual

citizen who becomes dedicated to recycling the most astounding and exciting revelation is how much of what we carelessly toss need not be wasted and increase our planet's problems, but can live one useful life after another.

■

Thinking Big

Artist Laurence Gartel was in town, wandering among the French Impressionist paintings in the Joan Whitney Payson Gallery and demonstrating the origin of his computer-assisted *Nuvo Japonica* works on display downstairs. Gartel believes that the computer offers those with vision a tool to revitalize the world.

"If we are to succeed as immortal beings," says Gartel, we must create a new renaissance. Computer graphics is a tool for that renaissance. It enables a person to go beyond his/her imagination and achieve results that this world has not seen in many millenia. Computer graphics forces people out of their barbaric nature and into an invincible state. The result will be a civilization operating on a higher quality of life."

Gallery Director Judith Sobol has been looking for just such an exhibition for several years, but found most computer-generated art to be more technology than art. "Laurence is an artist," she says. "He uses the pixel – the computer's mark on the screen — the way an expressionist painter uses the brushstroke: to lead your eye, to stimulate an area of color, to intensify the boundaries, to enhance the message."

Gartel uses a digitizing camera to transfer imagery into his computer then, using software that lets him alter size, scale, color, position, he creates a new work on the computer screen.

"This stuff is available to anybody," says Gartel. "It's how you use it that makes the art."

It is an impressive performance, asking that the viewer relearn the lesson of photography (now celebrating its 150th anniversary), that it is not the tool, but the person who controls the tool who determines if the result is art. *Nuvo Japonica* runs through December 17.

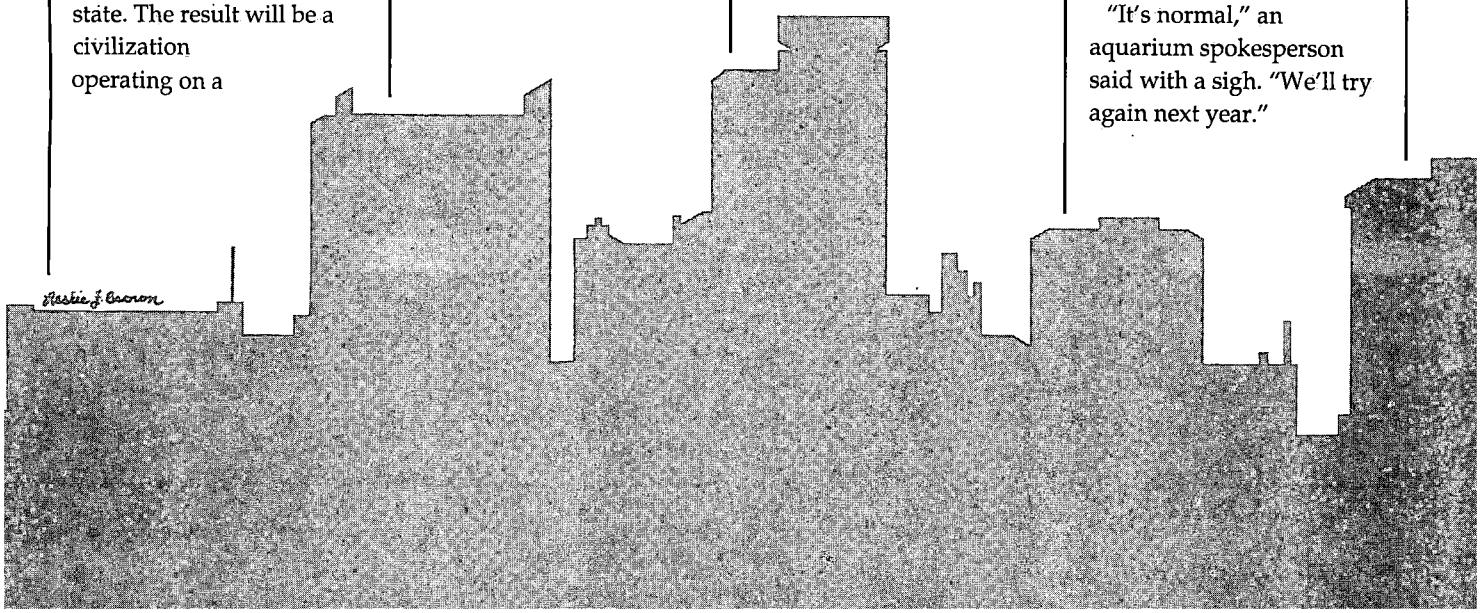
■

No Baby Penquins, Alas

We had hoped to carry a photo of a baby Magellanic penguin in this space. Last June, one of two females on exhibit at the Maine Aquarium, Saco, laid two eggs, raising all our hopes that we would see the first penguins to call Maine their birthplace.

With great care, the Aquarium's curator monitored the mother's diet to see she did not overeat of the nutrient-rich herring offered to her. Aquarium staff were ready to prepare penguin milkshakes if both mother and father did not feed the babies properly. Alas, the eggs were not fertile.

"It's normal," an aquarium spokesperson said with a sigh. "We'll try again next year."



Elizabeth Maule opens a tin box of 19th-century business papers, a recent donation from J.B. Brown Company, Portland. White cotton gloves are worn to protect historic manuscripts from oils and dust.

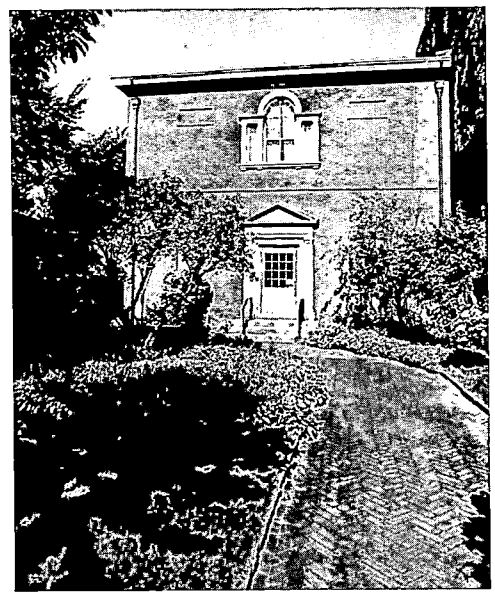
MAINE'S ATTIC

Anne Dudley

Photos by Randy Ury

There is something exciting and mysterious about "the new." About things small that grow, inevitably plotting some course that will change the world around us. We watch their development. A relationship, a child, a business, a building, and then one day "it" stands before us, and we try to remember what our world was like before "it" existed. We squint in hopes of seeing into the future, and we probe the past, hoping our inquiries will shed light on how we, as individuals, fit into the worlds that surround us. This story is about a trip into the past, an adventure into Maine's attic, commonly known as the Maine Historical Society.

Located on Congress Street, the Maine Historical Society stands dwarfed within the quickly developing skyline of downtown Portland. Like an attic, the Longfellow House, Nichols Hall, the library building and quiet gardens that surround them, provide a recess from the hubbub of Portland's main living space. There is a feeling of intimacy inside the tall black cast-iron fence. The 19th-century Longfellow House museum and its 1907 companion library draw the intellectual and the common, the businessperson, the young, the retired. With pencils, note pads, and driven curiosities, these visitors come armed with hundreds of questions, hoping to find answers that will provide insights on the present state of affairs.



They come to trace their family genealogies. They come in search of past architectural drawings and the blueprints of train engines. They come to find town maps, old wills, land deeds, and letters.

They come to discover pictures of their great grandparents, listings of mills those relatives might have worked in, logs of ships that brought them to this country, the houses and businesses they built, a graduation record, ledger entry,

diary description, weather report – all of the, many tangible things that might give a hint of the joys, hardships, values, and patterns that defined another time.

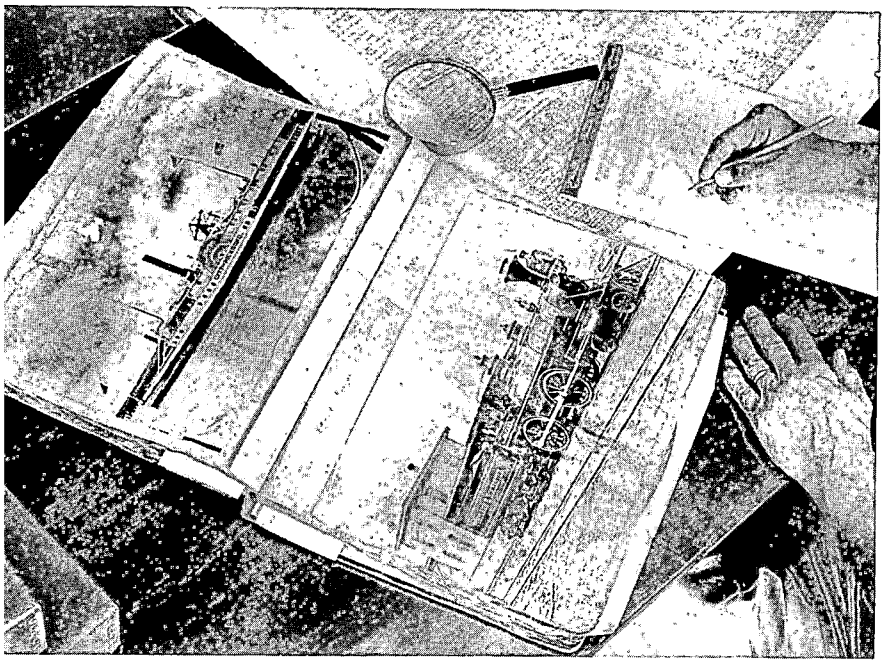
Most of the inquiries the society receives are answered within the walls of the large main reading room, located inside the library building. Here, members of the society and visitors have access to the largest collection of Maine historical-related material found in the state. Nicholas Noyes, the library collection's curator and librarian, comments that while the collection is relatively small – numbered at 65,000 volumes of varying ages, the depth of the collection is significant because of its subject detail.

Noyes reacts to questions and inquiries with astonishing speed, moving through the card catalogs and stacks as an accomplished chef would access his or her kitchen. He points out, "Many of the books found at the Maine Historical Society would be stored in rare book collections in any other library setting, but because this is a research center, the materials stored here are meant to be used."

Though the library functions as the main focal point for thousands of researchers yearly, in this story it symbolizes the end of the long and often tedious process of collecting, organizing, cataloging, and preserving material that has been given to or bought by the society. This story centers around a brown tin box, no larger than a small footlocker. The box, holding mostly business records, land deeds, family mementos, and personal papers from the mid-1800s, was saved from the offices of the Honorable John Bundy (J.B.) Brown.

As Elizabeth Maule, curator of the society's manuscripts and special collections, opens the box lid, there is a sense of excitement. J.B. Brown was Portland's most successful 19th-century businessman, and Maule believes the box will provide extensive information on both Brown's and Portland's 19th-century business communities, and transportation developments. The material found inside is dated from 1848 to 1888, and Maule, having accessed the box earlier, recaps its contents.

"There are some personal papers, including journals, compositions, and poems by Brown's



▲ *Jim MacFarlane labels and lists photos taken by the Portland Company in the 1800s and 1900s.*

▶ *The main reading room, housing busts and portraits of Maine's political, religious, and business leaders, provides space for quiet research as well as a meeting place for historians seeking camaraderie.*

▶ *Elizabeth Maule holds a diploma from Bowdoin College. It belonged to J.B. Brown's son James Alcot Brown, and was found among the papers in the J.B. Brown box.*

son James, and guardianship papers where J.B. Brown acted as guardian for other children in town. Most of the papers, however, are business related – accounts and bills, including tax bills.

"There is information on the construction of Brown's Falmouth Hotel, including Portland Company specifications for iron work, which is interesting because it ties back into the society's material on the Portland Company. We may be able to find the drawings for this particular iron work in that collection.

"There are deeds and mortgages for various pieces of property in the Portland area. There is material on vessels, roads, and mills. Some of the names and connections that stood out when I made my preliminary inventory were those of his son James Alcot Brown, papers of Bowdoin College and his three sons' connections there. [There are] papers on the Portland Hotel and Brown's Hotel, the Haines Cotton Mills, Saccarappa Mills, the Forest City Sugar Refining Company (founded by Brown), the Portland Company, the iron foundry, and various businesses called Tinkham and Ross, Smith and Brown, Sylvanus Poor (who was very much involved in getting the railroads started in Portland), the Grand Trunk Railroad, and William J. Emmit."

Most of the paper in the box is folded into threes, earmarked or labeled, and tied into bundles with red tape or ribbon (this is where the term "red tape" originated). This was the filing system of the 19th century. Some of the paper is scorched and blackened on the edges, evidence of a narrow escape from the Great Fire of 1866 which destroyed much of Portland's business and industrial districts.

At this point the box is numbered and given a storage location in the society. From here the papers will have to be arranged and described in detail. Maule holds up a bundle of yellowed papers. The red tape has faded to pink. She reads the long thin penned letters: "J.B. Brown, sundry papers taken from safe July 5, 1866.

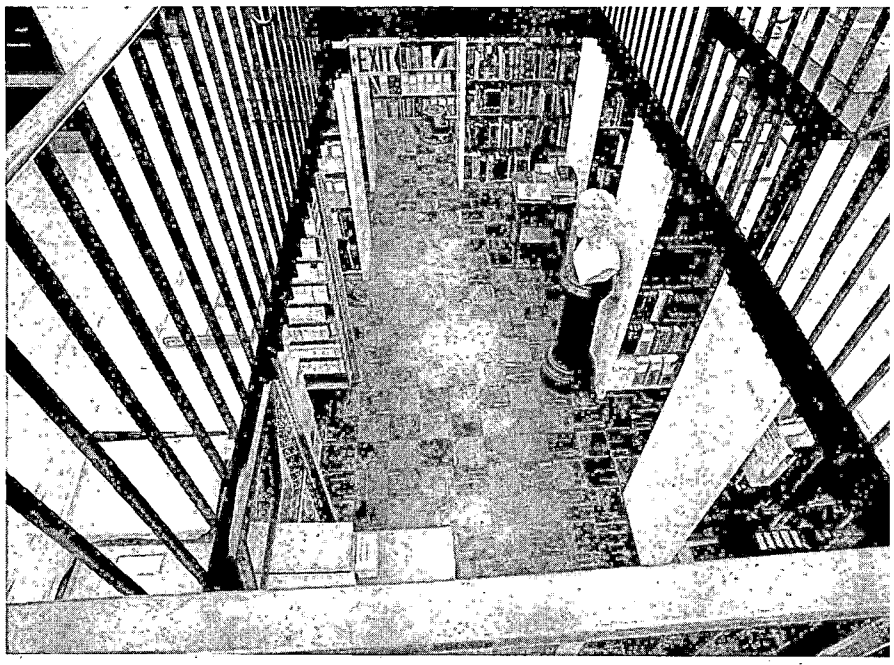
"This bundle was removed from the company's safe on the day after the Great Fire. It is unusual to find papers that survived that blaze. Now we will carefully take apart this bundle and humidify it, expose it to a damp atmosphere for just a couple of days, until they become limp. When they are limp, we can unfold them and put each one between sheets of clean, white, acid-free rag paper. We will weight these down and let them dry flat; once they are flat we can begin to look at them and organize them."

Whoever takes on the project of organizing the J.B. Brown collection will keep careful track of how the papers were originally arranged, determining if they should remain as a unit or be split up and filed into other bundles. The original order may give some insight into what J.B. Brown and other businessmen of his time felt was important.

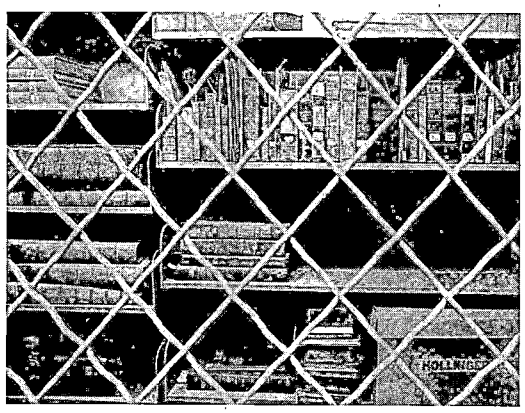
The timetable for a project this large may extend to a year or more. If it is taken on singularly by a society staff member or volunteer, it may take only a month or two. The society encourages the involvement of volunteers, and Maule says there is a wide range of projects to be worked on. Many volunteers discover their talents and knowledge extend far beyond what they believed could be useful.

People like Jim McFarlane, a retired Central Maine Railroad worker, identify and label materials that relate to their former jobs. McFarlane first volunteered at the society with interest in sorting and organizing the Richard F. Dole collection: one man's lifelong collection of material relating to Maine's railroad. Dole, a friend of McFarlane's, also volunteered at the society until his death.

McFarlane sits back for a moment. "It's a never-



▲ *Inner sanctum of the Maine Historical Society.*



◀ *Though some of the society's precious books are stored behind wire gates, many of the manuscripts may be viewed by the public on request.*

"Many of the books found at the Maine Historical Society would be stored in rare book collections in any other library setting... the materials stored here are meant to be used..."

Nicholas Noyes

ending process," he says. "You never get caught up in a place like this. Somebody else will come along and dump some more stuff. Some of it is good and some of it is indifferent, but at least you have to get it sorted because if it just sits around in a box unidentified, then it's not doing anybody any good."

Like the pictures McFarlane labels, items in J.B. Brown's box will have to be labeled and described. A short listing of the collection's contents will appear on a catalog card referring the researcher to a file folder for more information. From there the researcher will be able to obtain a more detailed description of what was found in the box, and finally work with original material.

Obituaries, state histories, and old letters tell that John Bundy Brown employed more than 1000 Portland citizens. He owned large areas of real estate, and advised more than a dozen businesses and banks in the area. He attended the High Street Church, and was known to be a kind father and husband. And his name snowballs into the histories of local railroads, the birth of a local sugar refinery, the world of the 1800s.

It is easy to get lost in this library, to forget the large oak tables and other researchers. Clues carry the curious forward and backward in time, traipsing lines across Maine, and up and down her coasts. The trip may carry them through several of the society's collections. Drawings, photos, and listings of the Portland Company provide answers for model builders, architects, ship fanatics, and those interested in Portland's largest auto manufacturer.

There are collections that provide information on Maine's 1820 Declaration of Statehood. There are notes and diaries recreating the Civil War, and map collections showing the development of Maine towns, names that have changed, and towns that no longer exist. Maine's first newspaper can be viewed on microfilm, and one can find signatures of the Declaration of Independence signers in the Fogg collection.

The society also has a museum collection with costumes dating back to the mid-1800s. In a large cellar room a few blocks away, the society stores thousands of historical pieces that are not on display. The shelves are packed with boxes labeled: flags, children's toys and games, costumes, miniatures, etc. On the floor lies a dismantled loom.

Finally, the society owns and cares for the Henry Wadsworth Longfellow House, given to the society by Henry's sister Anne Longfellow Pierce, at the turn of the century. This house stands solidly among the taller buildings of Congress Street, providing the most visible outreach the society has. Members, locals, and tourists enjoy the house in the summer months and again at the Christmas holiday, when the house is open for "Christmas at Henry's."

Stepping out of the library into the courtyard, one is overwhelmed with exhaustion. So much has been taken in, but there is an increased feeling of curiosity now. Only the tiniest trunk has been opened. Ahead lies the prospect that Portland's attic will provide other days of entertainment, and possibly lessons from the past that can be carried into the future.<<

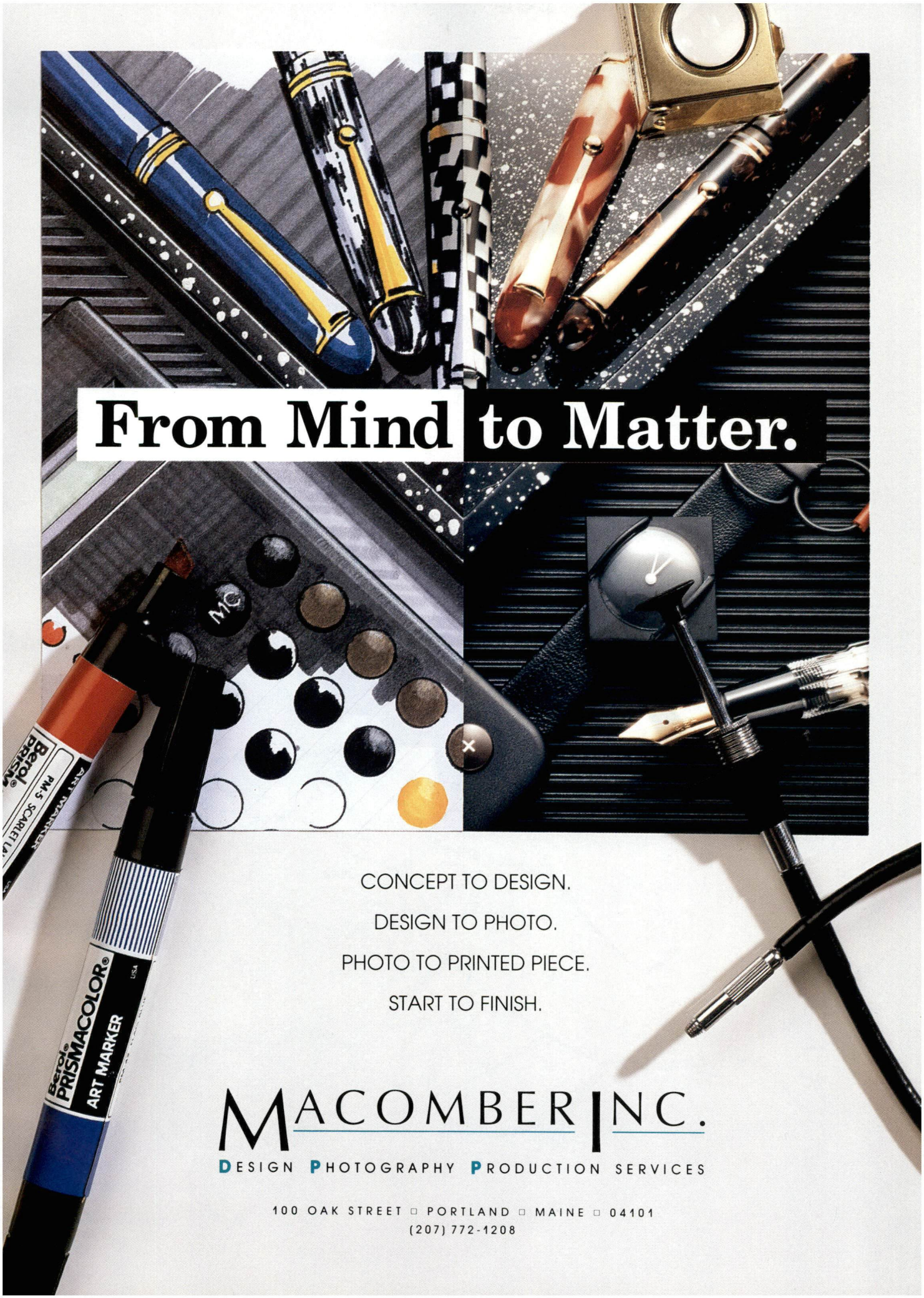
PUBLICOVER
SECURITY SERVICE, INC.

PUBLICOVER SECURITY
"One of New England's Leading Security Agencies"

Since 1936
Catering Exclusively to the Security Requirements
of Industry, Banks, Hospitals and Institutions
• Uniformed Security Guards • Security Consultants •
Patrol Service

773-3736

367 St. John Street • P.O. Box 10140 • Portland, ME


From Mind to Matter.
CONCEPT TO DESIGN.
DESIGN TO PHOTO.
PHOTO TO PRINTED PIECE.
START TO FINISH.
MACOMBER INC.
DESIGN PHOTOGRAPHY PRODUCTION SERVICES
100 OAK STREET □ PORTLAND □ MAINE □ 04101
(207) 772-1208
Berol PRISMACOLOR ART MARKER

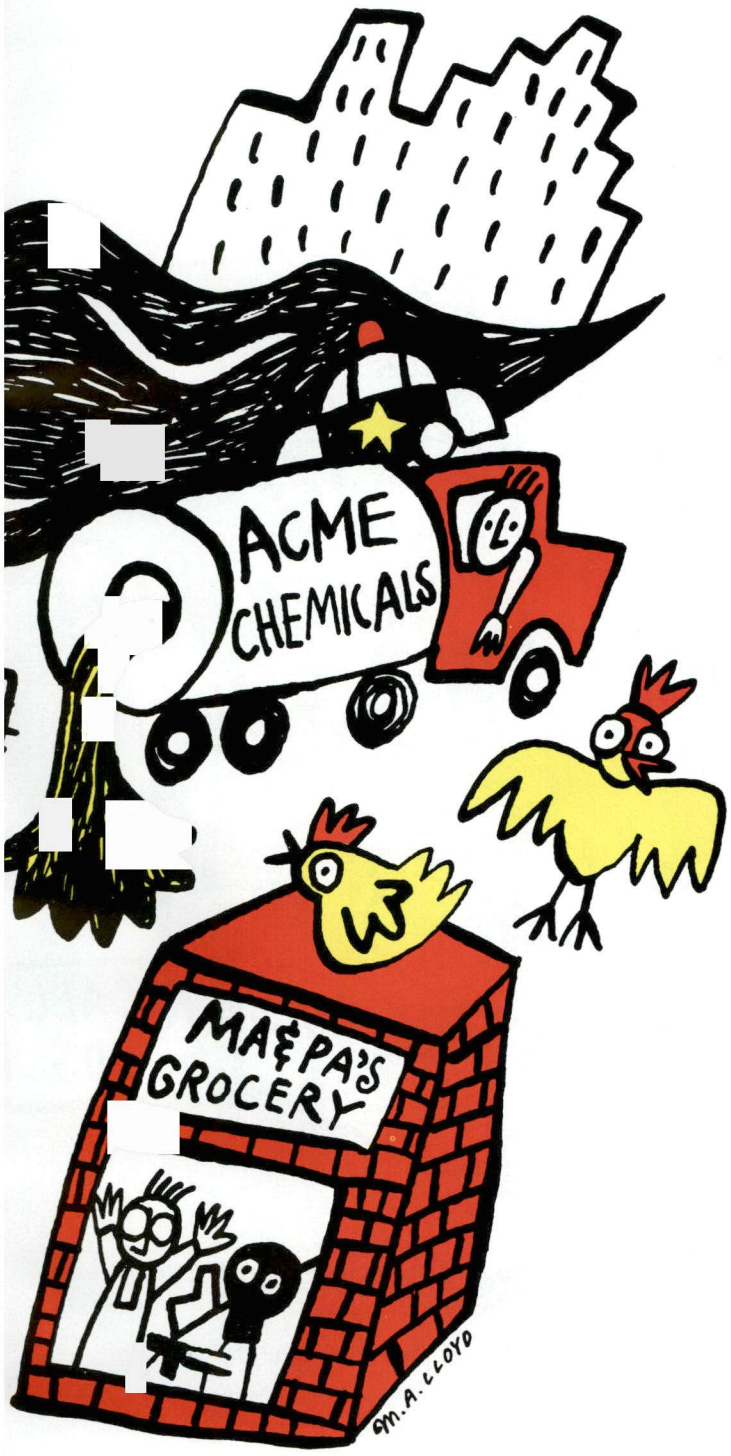
ACME
$$$$
PIZZA MAN
FRESH EGGS

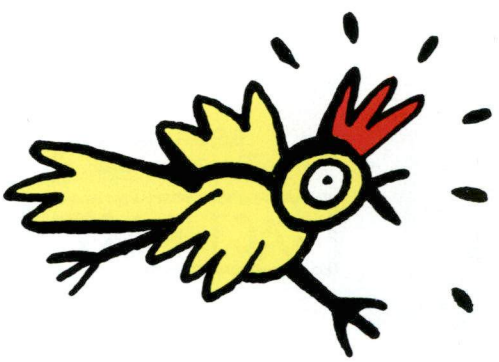
What to do when something goes WRONG!

Lisa Derman

Illustrations by Mary Anne Lloyd

A worker is injured on a construction site. A manufacture spills chemicals into the river. The delivery person from the local pizza parlor has a terrible automobile accident. There's a holdup in a mom-and-pop store. An irate customer accuses a copying service of damaging a valuable book.



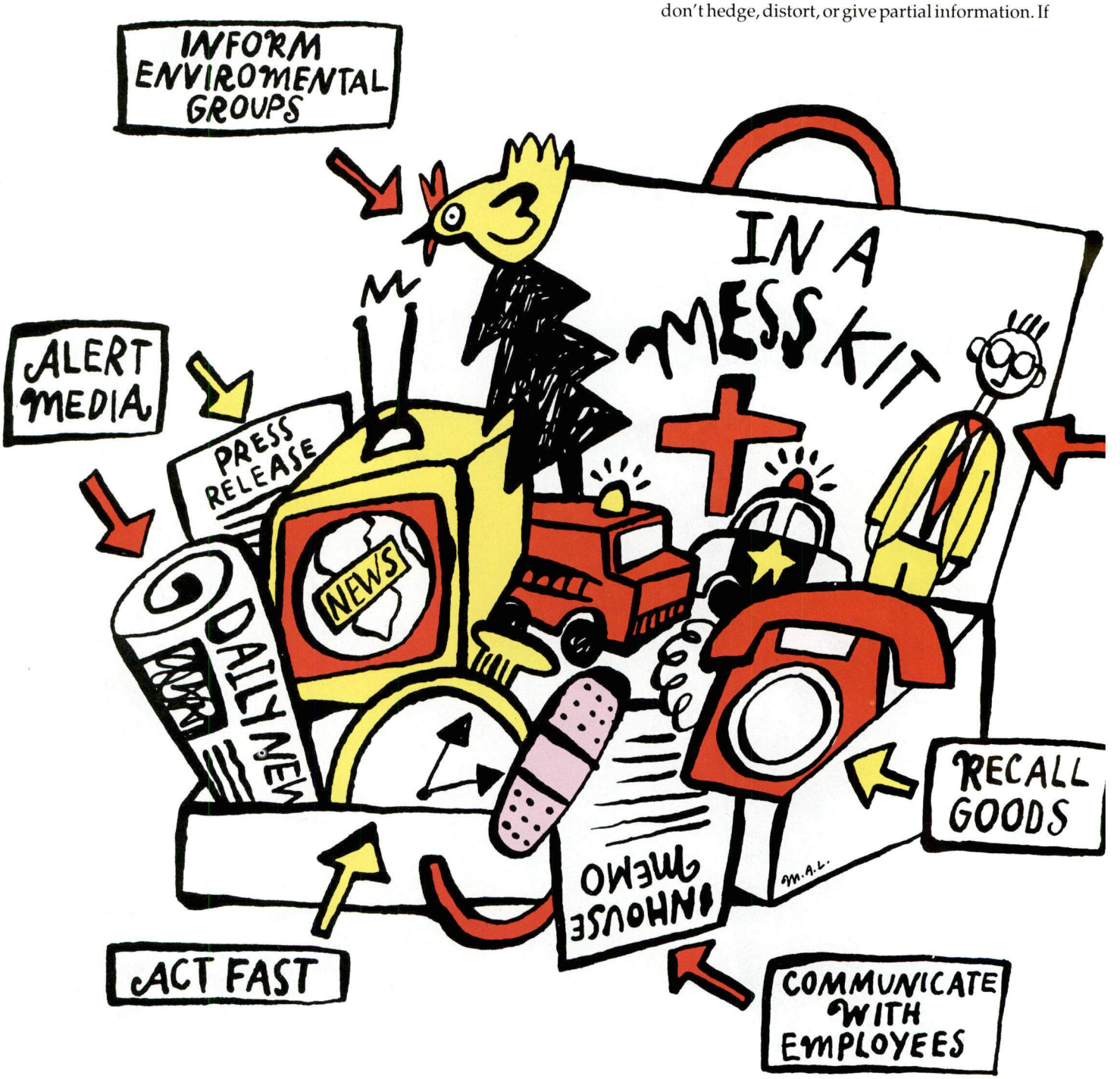


A crisis can occur in any business or organization, at any time. With proper handling, though, the damage can be limited, and the organization can survive with its credibility intact.

The first priority, of course, is to address the crisis itself. If Tylenol doesn't pull its product off the shelf or Exxon doesn't clean up the oil spill, nothing anybody says will make the situation any better. Given prompt and effective action, however, good crisis communication can make a difference.

The first rule, says Dan Davidson, vice president of the public relations division at Roger Williams Advertising, is: Don't clam up. "The media are so ubiquitous that you can't get away with anything, so why try?" If you don't tell them what happened, someone else will — and you'll look like you've got something to hide. Reporters will try to dig up more information, and the story will stay in the news longer. "If it's going to be on the front page, get it on the front page and then get it off again," he says.

When a crisis does occur, it's critical to inform the media immediately. Be honest and accurate; don't hedge, distort, or give partial information. If



you don't know all the facts yet, say so, and promise to inform the reporters when you do learn more. Then keep your promise.

"If the crisis is your organization's fault, admit it and apologize," counsels Beryl Valverde, public relations director for Burgess, Brewer, Stanyon & Payne. "Be up front and assume as much responsibility as you can without assuming responsibility for someone else."

It may not be easy to communicate calmly and accurately when you're in the midst of a crisis. Just when you're most upset and anxious to deal with the problem in private, you're surrounded by reporters. Says public relations consultant Ron Palmquist, "All of a sudden, you're up to your armpits in alligators."

That's why it's crucial to prepare for a crisis. "Bring together the best thinkers in your organization and come up with a list of the worst things that could possibly happen to the organization," advises Dan Davidson. "For each of these potential crises, write out a list: who to go to to get the facts, who will be responsible for approving the press release, the proper media to call. You can even write a press release with blanks in it. Then put all the information in a folder, and pray that that folder collects dust.

"When I was in the Navy," he recalls, "I had to communicate when there was a plane crash. Everyone always thought that was a difficult job—and it was, from the aspect of human tragedy. But from the procedural aspect, nothing could have been easier. I just pulled out the folder and went down the list."

When a crisis does occur, the organization has to choose a spokesperson — usually the chief executive officer or other top management. "It's important that the same person speaks all the time, so that the organization speaks with one voice," notes public relations consultant Sandi Palmquist.

For example, back in 1986, when a sliver of glass was found in one jar of Joanie's Jam for Sam, Joan Benoit Samuelson and her husband Scott Samuelson took great pains to speak to the media. They immediately decided to recall and fluoroscope all 60,000 jars of jam and, though naturally quite upset, informed the media and made themselves available for interviews. As a result, news reports conveyed not only the incident, but the Samuelsons' tremendous concern and responsible action.

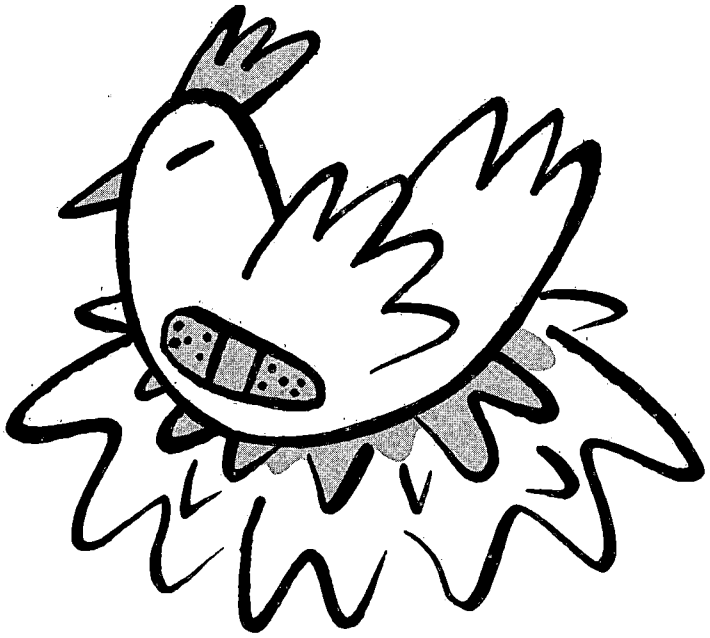
Although immediate communication is important, it's also important to decide whom to communicate to, and when to stop communicating. Is the story of national or local importance? How much does the public need to know?

"If you ask the question 'Who cares?' everything else flows from there," says Tony Payne of Maine Media. He offers the example of an incident when chemicals manufactured by LCP Chemicals in Orrington, leaked from a tank car (leased from a transportation company) in the South Portland rail yard. "The fire and public safety officials were called into action; until they determined the magnitude of the spill, they evacuated the immediate surrounding neighborhood. The company got the proper information to the fire department and the Department of Environmental Protection. It was determined that the spill was not an actual threat to the community, but that muriatic acid had penetrated the ground and needed to be contained and removed for safe disposal."

In this case, Payne continues, "it was easy to ascertain the constituencies: local officials, state officials, people who had been evacuated, the transportation company, and environmental groups." The company continued to communicate with local and state officials through the clean-up process and the investigation into why the tank car leaked, but "we determined with the fire chief and city councilors that the news media had already handled communication to the general public. They had been informed about the leak, and told that they were safe, and that steps were being taken to make sure that it wouldn't happen again. They didn't need any additional information."

When communicating to the outside world, it's also important to remember to communicate with the people inside the company or organization, adds Marcia Feller of Feller & Co. "In a crisis, employees often feel self-conscious and insecure. It's important to let them know what's going on, and also to let them know what to say and who the spokesperson is. That way, they can handle inquiries comfortably and graciously. They may say, for example, 'I'm glad you called. I don't have all the information, but Mary Johnson at extension 216 does. I'll try to reach her for you.'"

Generally, "if the public understands that you're a good company, operating in the public interest, you can weather a crisis," says Dan Davidson. In some cases, that may mean taking positive steps to let the public know exactly what your company does.



That's what public relations consultant Alan Rosenberg calls "preventive crisis management." As an example, he points to one of his clients: Maine Drilling & Blasting. "Most people — including most reporters — don't understand what a scientific and highly technical business this is. So we invite them to a blast site, invite them to take pictures, and present them with a packet of information about the technical nature of blasting and how strictly monitored the process is."

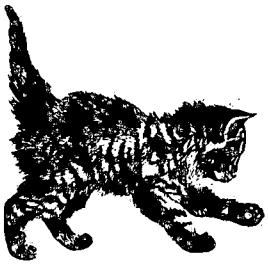
When there is a mishap during a blast — say, a rock breaks a car window — reporters receive a file of clippings on the company as well as information about the incident. This background information allows them to put the incident in context, rather than simply reporting the damage.

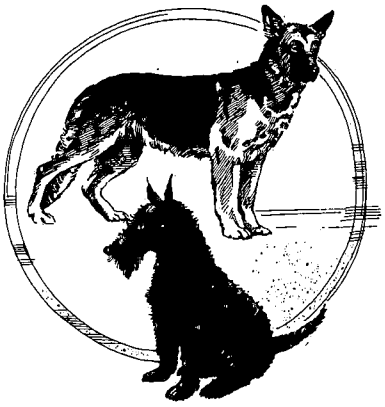
However, if a company does not operate well in general, or neglects to act promptly to repair any damage to the extent possible, no amount of public relations will save it. "The shortest definition of public relations is: 'Good performance, publicly appreciated,'" says Dan Davidson. "Performance comes first."<<

THE IAMS® COMPANY

IAMS PET FOOD® – INTEGRITY IN NUTRITION

HIGH NUTRITION PET FOODS BY IAMS®





100% SATISFACTION GUARANTEED

WE CARRY FAMOUS IAMS® PET FOODS

NEW ENGLAND'S MOST COMPLETE DISTRIBUTOR OF PET SUPPLIES

SERVICE SELECTION PRICE

New England Pet Supply

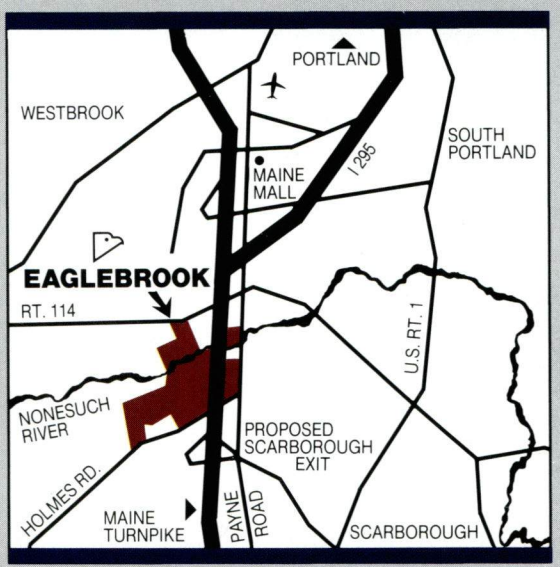
P. O. BOX 721

3 LEDGEVIEW DRIVE • WESTBROOK • MAINE 04092 • AREA CODE 207 • PHONE 761-5887

Eaglebrook

Maine's Premier Business Park

Location . . . Accessibility . . . Visibility



Maine's Premier Business Park

The key to a successful business site is location, accessibility and visibility. Enjoy your success at Eaglebrook — Maine's newest planned business park.

Located along both sides of the Maine Turnpike directly between Exit 6A, Exit 7 and the proposed Exit 6 (Scarborough Downs), Eaglebrook offers a perfect growth opportunity for a variety of business uses.

Planned amenities include: on-site child day care center, fitness facility, jogging/nature trails, wooded natural surroundings, all public utilities, unlimited parking and easy access to the jetport, Maine Mall and Portland area.

Become a part of Eaglebrook. You deserve a business location that reflects your success.

For more information, call (207) 772-8554.

A First Atlantic Corporation Development

Maine's Diamond Source

For Over 75 Years

DAY'S JEWELERS

A Growing Tradition Since 1914

857 Main St.
Westbrook, Me.

106 Main St.
Waterville, Me.

continued from page 15

Old Port Tavern. 11 Moulton Street, Portland. Local bands play rock and top 40 nightly 7:30 to 1. 774-0444.

The Silver Shell. 363 Maine Mall Road, South Portland. The Rob Robbins show, Tuesday through Saturday, 9 to 1. 775-0555.

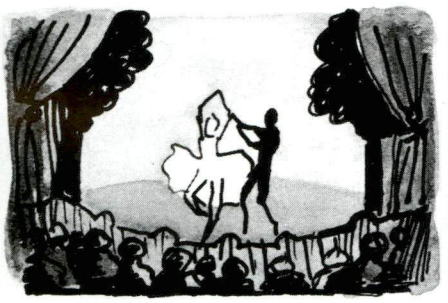
Top of the East. 157 High Street, Portland. At the Sonesta Hotel. Pianist Marlene Daley. Tuesday through Saturday, 5:30 to 12:30. 775-5411.

Tree Cafe. 45 Danforth Street, Portland. Various bands play everything from rock to reggae. Wednesday through Sunday nights. 774-1441.

Verrillo's. 155 River Street, Portland. Bands, dancing. Tuesday through Saturday, 9 to 1. 775-6536.

Zackery's. Holiday Inn West, Exit 8, Portland. Top-40 bands, dancing. Nightly, 9 to 1. 774-5601.

Zootz. 31 Forest Avenue, Portland, at the Performing Arts Center. Changing weekly format, from new wave to rock to African pop. Dancing weeknights, 9 to 1; Friday and Saturday, 9 to 2. Happy Hour from 4:30 to 7 with complimentary hors d'oeuvres. 773-8187.



THEATER, DANCE AND MIME

Casco Bay Movers Dance Company. Sheila Bellefleur, artistic director; Frank Kimball, managing director. Offering jazz and tap classes for children and adults. For information on classes and performances, call 871-1013.

Figures of Speech Theatre. RR 4, Box 4277, Freeport 04032. Figures of Speech is a professional theatre which tours nationally and internationally, and is based in Freeport, Maine. For information, call 865-6355.

Mad Horse Theatre Company. 955 Forest Avenue, Portland. Performances Thursdays through Sundays. 797-3338.

February 1-25
Morocco by Alan Havis: Far from home, an American architect is shocked when his wife is arrested; international and marital tensions are revealed

The Portland Ballet Company. 341 Cumberland Avenue, Portland. 772-9671.

December 1-3, 7-10, 14-17
The Nutcracker. Classical Christmas ballet will

A MASTERPIECE IN MAINE

"Eider Duck" by J.J. Audubon from the Inn By The Sea Collection

Nestled above the sandy expanse of Crescent Beach, yet minutes from Portland's Jetport, the Inn By The Sea offers the business person solitude with no sacrifice to convenience. Our spacious suites and cottages are all exquisitely furnished with one or two bedrooms, fully stocked kitchen and bar, living room, and bay-view balcony or porch. And with our private meeting rooms, extensive collection of original Audubon lithographs, landscaped grounds, and belvedere library tower overlooking the Atlantic, the Inn offers luxury not available on the Maine Coast until now. For reservations, call (207) 799-3134.

INN BY THE SEA
Crescent Beach

Inn By The Sea, Suite N, Cape Elizabeth, Maine 04107

You've got to stop meeting like this.

If your meetings and events aren't meeting your expectations, enroll USM's help today. We have an expert staff of professional meeting planners ready to help you with every last detail- from site selection to A/V to menus. At a surprisingly low cost. So to improve your next meeting, take a very easy course. Call USM Department of Conferences at 874-6506.

University of Southern Maine

"At Hewins Travel You and I have a job to do!"

"The quality of your travel is only as good as the quality of your travel agency's planning.

That's why at Hewins Travel, we work with our clients.

While your job is to provide us all the details, our job is to spend time with you, ask the right questions and then use our years of experience to get you the best value for your travel dollar."

HEWINS TRAVEL
CONSULTANTS INC

PORTLAND
100 Commercial St.
(207) 772-7252
1-800-626-8600 In ME

SO. PORTLAND
400 SouthBorough Dr.
(207) 774-3911
1-800-392-5150 In ME

BANGOR
84 Harlow St.
(207) 947-6776
1-800-392-5000 In ME

ORONO
Chadbourne Hall
University of Maine
(207) 581-1400

CAMDEN
33 Mechanic St.
(207) 236-9673
Nationwide
1-800-772-3553

MAINE'S #1 TRAVEL TEAM! Call or stop in today.

be performed at City Theater, 202 Main Street, Biddeford

Portland Dance Center. 25A Forest Avenue, Portland. Home of Ram Island Dance Company. For ticket or subscription information, call 774-0465 (Performing Arts Center box office). For additional information, call 773-2562.

Portland Lyric Theater. 176 Sawyer Street, South Portland. For tickets and times, call 799-1421.

The Portland Players. 420 Cottage Road, South Portland. Call 799-7337 for information.

January 19-21, 26-28, February 2-4, 9, 10
Once Upon a Mattress: a musical fantasy about the princess and the pea

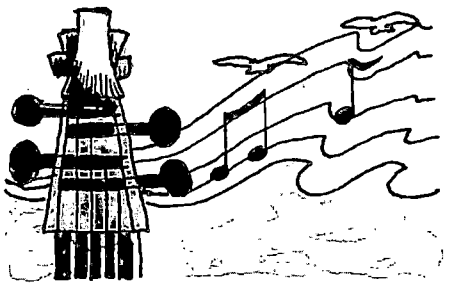
Portland School of Ballet. 341 Cumberland Avenue, Portland. For information call 772-9671.

Portland Stage Company. Portland Performing Arts Center, 25A Forest Avenue, Portland. 774-0465.

Russell Square Players. Russell Hall Auditorium, University of Southern Maine, Gorham. Shows every Wednesday through Saturday night. For ticket information and times of performances, call 780-5483.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Professor Roy A. Gallant, director. A variety of shows are open to the public on Friday, Saturday, and Sunday evenings: Astronomy Shows at 7 p.m.; Laser Light/Music Shows at 8:30 p.m. Doors open at 6:30: Please arrive 15 minutes before show time; shows will not be interrupted for latecomers. Children under 5 not admitted to evening shows. Call for schedule of show subjects/music, special children's shows, and other information: 780-4249.

Theater of Fantasy. 50 Danforth Street, Portland. Home of Celebration Theater Ensemble and Tony Montanaro. For more information on upcoming programs or for ticket reservations, call 775-5957.



LIVE MUSIC

The Choral Arts Society. P.O. Box 2367, South Portland 04106. Dr. Robert Russell, music director. Season tickets as well as individual concert prices are available by calling 772-2173.

LARK Society for Chamber Music. All concerts will be held at the Immanual Baptist Church, High Street, Portland. For season tickets and other information, call 761-1522.

Municipal Organ Concerts. Portland City Hall Auditorium. 874-8683.

Portland Concert Association. 262 Cumberland Avenue, Portland. All performances at Portland City Hall Auditorium unless noted. 772-8630.

December 5
Dizzy & Mr. B Salute the Count. Dizzy Gillespie and Billy Eckstine join the Count Basie Orchestra, 7:30 p.m.

December 19
King's Singers' Christmas. Special Christmas program by England's masters of close harmony singing, 7:30 p.m.

January 23
Dreamgirls. Fully staged production of Michael Bennett's Broadway musical about the Motown phenomenon, 7:30 p.m.

January 28
The Melisande Trio: flute, harp, and viola, at USM's Corthell Hall in Gorham, 3 p.m.

February 8
La Boheme. Fully staged production of Puccini's tragic opera with New York City Opera National Company, in Italian with English supertitles, 8 p.m.

February 22
Beaux Arts Trio: violin, cello, and piano. Program of Haydn, Ravel, and Beethoven performed by one of the world's most acclaimed chamber ensembles, 7:30 p.m.

March 1
Peking Acrobats, 4 and 8 p.m.

March 3
Manuel Barrueco, classical guitar, at USM's Corthell Hall in Gorham, 8 p.m.

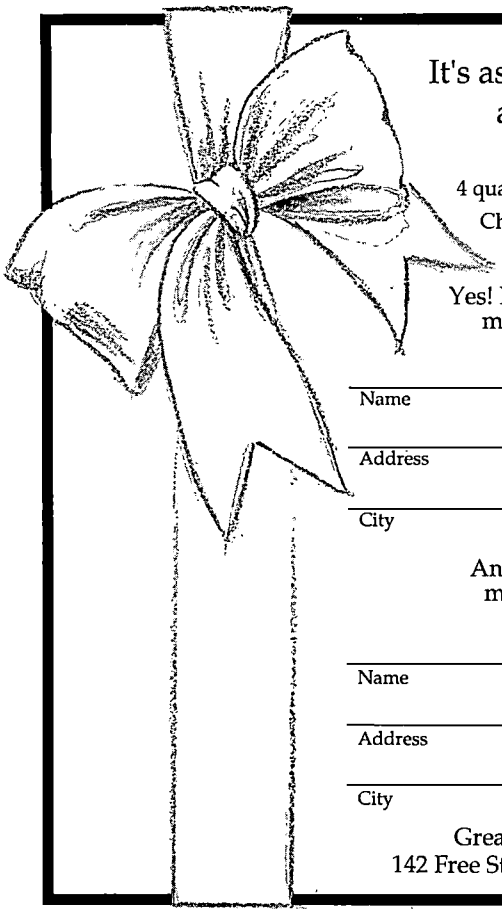
RECEIVING 24 HOURS

TRANSMITTING DURING BUSINESS HOURS

MONDAY - FRIDAY 7:30 - 9:00
SATURDAY - SUNDAY 9:00 - 5:00

448 FOREST AVENUE
PORTLAND, ME 04101
TEL (207) 773-3177
FAX (207) 773-6892

kinko's
the copy center



It's as blessed to receive as it is to give!

4 quarterly issues $8; 8 issues $15
Check enclosed ____ Bill me____

Yes! I want *Greater Portland* magazine for myself:

Name
Address
City State Zip

And send *Greater Portland* magazine as my gift to:

Name
Address
City State Zip

Greater Portland Magazine
142 Free Street /Portland, Maine 04101

We're Everything a Great Hotel Should Be

Accommodations. 95 tastefully appointed guest rooms and suites.

Armory Restaurant. Enjoy breakfast, lunch, or dinner. Elegant dining in the city's finest seafood restaurant.

Regency Health Club. One of Maine's finest full service fitness centers.

Banquet and Meeting Facilities.

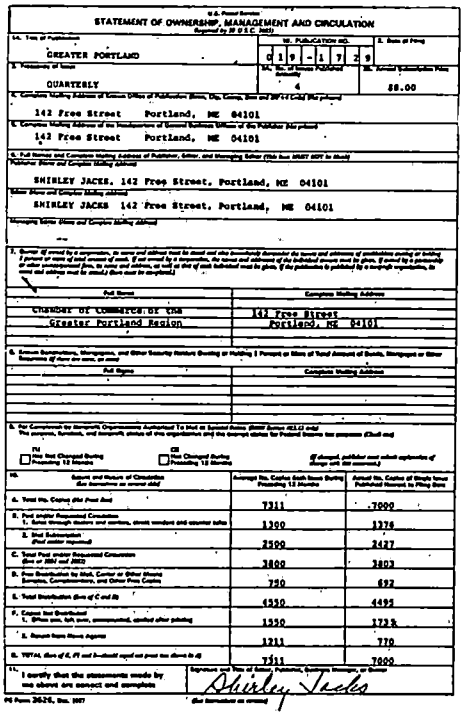
Portland Regency
In the Old Port
20 Milk Street, Portland
Maine 04101

For information and reservations call (207) 774-4200
Outside Maine: 1-800-727-3436

Collision damage or maintenance repair, The Showroom technicians can give your car that *"Showroom Look"*

- In business since 1978
- New modern facilities
- Latest equipment and technology on collision repair

The Showroom
Quality Auto Body Repair
240 Warren Avenue
Portland, Maine 04103
797-6228 ■ FAX 878-2919



STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

1A. Title of Publication: GREATER PORTLAND	1B. Publication No.: 0 1 9 - 1 7 2 9
2. Date of Filing	
3. Frequency of Issue: QUARTERLY	3A. No. of Issues Published Annually: 4
	3B. Annual Subscription Price: $8.00

4. Complete Mailing Address of Known Office of Publication (Not printer): 142 Free Street Portland, ME 04101

5. Complete Mailing Address of the Headquarters or General Business Offices of the Publisher (Not printer): 142 Free Street Portland, ME 04101

6. Full Names and Complete Mailing Address of Publisher, Editor, and Managing Editor (This item MUST NOT be blank)

Publisher (Name and Complete Mailing Address): SHIRLEY JACKS. 142 Free Street. Portland, ME 04101

Editor (Name and Complete Mailing Address): SHIRLEY JACKS 142 Free Street. Portland, ME 04101

Managing Editor (Name and Complete Mailing Address):

7. Owner (If owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1 percent or more of total amount of stock. If not owned by a corporation, the names and addresses of the individual owners must be given. If owned by a partnership or other unincorporated firm, its name and address, as well as that of each individual must be given. If the publication is published by a nonprofit organization, its name and address must be stated.) (Item must be completed.)

Full Name	Complete Mailing Address
Chamber of Commerce of the Greater Portland Region	142 Free Street Portland, ME 04101

8. Known Bondholders, Mortgagees, and Other Security Holders Owning or Holding 1 Percent or More of Total Amount of Bonds, Mortgages or Other Securities. (If there are none, so state)

Full Name	Complete Mailing Address

9. For Completion by Nonprofit Organizations Authorized To Mail at Special Rates (DMM Section 424.12 only)
The purpose, function, and nonprofit status of this organization and the exempt status for Federal income tax purposes: (Check one)
☐ Has Not Changed During Preceding 12 Months ☐ Has Changed During Preceding 12 Months (If changed, publisher must submit explanation of change with this statement.)

10. Extent and Nature of Circulation (See instructions on reverse side)	Average No. Copies Each Issue During Preceding 12 Months	Actual No. Copies of Single Issue Published Nearest to Filing Date
A. Total No. Copies (Net Press Run)	7311	7000
B. Paid and/or Requested Circulation 1. Sales through dealers and carriers, street vendors and counter sales	1300	1376
2. Mail Subscription (Paid and/or requested)	2599	2427
C. Total Paid and/or Requested Circulation (Sum of 10B1 and 10B2)	3899	3803
D. Free Distribution by Mail, Carrier or Other Means Samples, Complimentary, and Other Free Copies	750	692
E. Total Distribution (Sum of C and D)	4550	4495
F. Copies Not Distributed 1. Office use, left over, unaccounted, spoiled after printing	1550	1738
2. Return from News Agents	1211	770
G. TOTAL (Sum of E, F1 and 2—should equal net press run shown in A)	7311	7000

11. I certify that the statements made by me above are correct and complete. Signature and Title of Editor, Publisher, Business Manager, or Owner: Shirley Jacks

PS Form 3526, Dec. 1987 (See instructions on reverse)

A Greater Magazine For
A GREATER PORTLAND

March 9
Jean-Pierre Rampal, flute, 8 p.m.

Portland Performing Arts Center. 25A Forest Avenue, Portland. For information, call 761-0591.

Portland Symphony Orchestra. 30 Myrtle Street, Portland. Toshiyuki Shimada, music director and conductor. Performances held in Portland City Hall Auditorium unless noted. For information, call 773-8191.

December 8-10, 14-17
Magic of Christmas with John Walker

January 9
Schubert's "Rosamunde" Overture, and Mahler's Symphony No. 7

January 21
Strauss's Serenade, Op. 7, and Sextet from "Capriccio"; and Schubert's Octet, in Eastland Ballroom of the Sonesta Hotel

January 30
Tomasi's Trumpet Concerto, featuring PSO principal trumpet John Schnell; also, Rossini's "Il Signor Bruschino Overture," Mennin's Concertato (Moby Dick), and Beethoven's Sumphony No. 6 ("Pastorale")

February 10, 11
Pops concert: Pianist Bolcom and Vocalist Morris present melodic gems from American musical theater

February 27
Thomas Murray, organ: Mendelssohn's Midsummer Night's Dream: Four Pieces, Poulenc's Organ Concerto, and Vaughan Williams' Symphony No. 7 ("Antartica")

March 4
Maine-ly Mozart: Mozart's Serenade No. 11 and Symphony No. 39, as well as Handel's Concerto Grosso, Op. 6, No. 9, in Eastland Ballroom of the Sonesta Hotel

University of Southern Maine. Department of Music, Gorham campus. Mary Snell, concert manager. All concerts are held at the Corthell Concert Hall. For more information, call weekdays 780-5256; for tickets, call 780-5555.

December 1
USM Jazz Ensemble, directed by Scott Reeves, 8 p.m.

December 2
Senior recital by Sherri Pelletier, clarinet, 3 p.m.

Opera scenes by USM Workshop in Music Drama, directed by Bruce Fithian, 8 p.m.

December 3
USM Concert Band and Wind Ensemble, directed by Peter Martin, 3 p.m.

December 7, 9
Orpheus in the Underworld, comic opera by Offenbach, performed by USM Workshop in Music Drama, directed by Bruce Fithian, 8 p.m.

December 10
USM Chorale, directed by Robert Russell, 3 p.m.

December 17
USM Children's Choir, directed by Betty Atterbury, 2 p.m.

January 25
John Boden, horn, with Tenor Bruce Fithian, Pianist Martin Perry, Clarinetist Thomas Parch-

man, and Violinist Ray Shows, performing works by Benjamin Britten, George Rochberg, and Brahms, 8 p.m.

January 28
The Melisande Trio: flute, harp, and viola, 3 p.m.

February 9
Maine Bones. Trombonists Scott Reeves, Don Doane, Mark Manduca, and Tim Sessions, backed by the USM Faculty Rhythm Section, present an evening of jazz and classical music, 8 p.m.

March 2
Portland String Quartet, 8 p.m.

March 3
Manuel Barrueco, classical guitar, 8 p.m.

March 4
USM Wind Ensemble, directed by Peter Martin, 3 p.m.

GALLERIES

Abacus Gallery. 44 Exchange Street, Portland. Changing exhibitions of fine handcrafts. Open Monday through Wednesday, 10 to 6; Thursday through Saturday, 10 to 9; Sunday, noon to 5. 772-4880.

Afternoon Gallery. 49 Dartmouth Street at Forest Avenue, Portland. Works of artists represented by the gallery. Open weekdays from 1 to 5. 871-9235.

Area Gallery. University of Southern Maine, Bedford Street, Portland. Gallery hours are Monday through Saturday, 10-9; Sunday, 12-5. Sponsored by Student Activities Department.

December 17-February 2
The Southwest: Three Views. Silverprint photography by Jane Gilbert, paintings by Pat Hardy and Gina Werfel. Opening reception December 17, 3-5 p.m.

February 5-March 16
The Tall Grass Prairie. Manipulated photographs by Patricia Duncan

The Art Gallery at Six Deering Street. 6 Deering Street, Portland. Gallery hours: 11 to 5, Tuesday through Saturday the first two weeks of the month; the second two weeks by chance or appointment. 772-9605.

Barridoff Galleries. 26 Free Street, Portland. Gallery hours are 10 to 5 on weekdays; noon to 4, Saturdays; closed Sundays. 772-5011.

Cafe Always. 47 Middle Street, Portland. Changing exhibitions. Permanent installation: mural by Toni Wolf. Open daily from 5 to 10. 774-9399.

SKI DAY SKI NIGHT SKI DAY or NIGHT SKI DAY SKI NIGHT

Lost Valley AUBURN

Discover the Fun!

MAINE'S LARGEST SKI SCHOOL
SKI INSTRUCTION PACKAGES

BEGINNING JANUARY 8
- ADULT PROGRAM
  Six sessions: $55.00
- JUNIOR PROGRAM . . . $35.00
- TODDLERS SKI SCHOOL
  (ages 4 to 7) (weekends only)

weekends & holidays 8 am-11 pm
fifteen continuous hours
784-1561
Off exit 12 Maine Turnpike
34 miles from Portland

Sterling Management Support, Inc.

Your off-site personnel department.

Personnel Handbooks
Job Descriptions
Performance Evaluation Forms
Short-term Personnel Management

At Sterling Management Support, Inc. we update your firm's policies and procedures manuals for the benefit of both the employer and employee.

222 St. John St. • Portland, ME • 871-7751

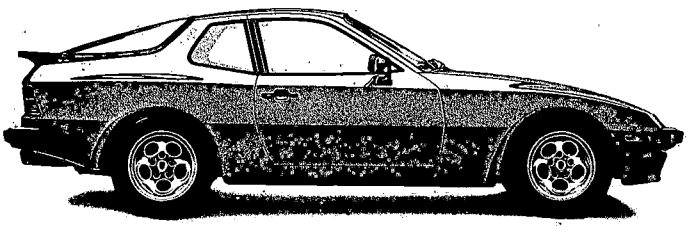
MORONG FALMOUTH

VW, Mazda, Porsche, Audi,
U.S. Route One, Falmouth
781-4020

"Your Dealer For Life!!"

Sales, Service & Body Shop

Porsches Are Affordable



Only $462.10*/month

PORSCHE®

* 66 Month Closed-end Lease — 10% down. Tax, Title, 1st Payment and Security Extra. 82,500 miles Max. Total of Payments — $30,498.60. Due at Inception — $6133.10.

Quality office space now available in historic office buildings in Portland's financial district. Our buildings offer spectacular views of Portland Harbor, Back Cove and the White Mountains, 24-hour security and an in house maintenance staff.

Contact Jim VanValkenburgh
Certified Property Manager
Monument Square Associates
477 Congress Street
Portland, Maine 04101
207-772-0688

MONUMENT SQUARE ASSOCIATES INC

Through December 18
Wild portraits, formal Maine landscape photographs, and recent finger paintings by Nancy Jacobs

December 18-February 6
New works on wood by Carol Foster

Congress Square Gallery. The Hay Building, Congress Square, Portland. Contemporary Maine art, limited editions, and Japanese woodblock prints. Custom framing. Gallery hours are 10 to 6, Monday through Saturday. 774-3369.

Fretz and Young Gallery. 4 City Center, Portland. Fine-art jewelry by gold and silversmiths. Regular exhibits of photographs and sculpture. Gallery hours are Monday through Friday, 10 to 5; Saturday, 12 to 5. 761-4550.

Frost Gully Gallery. 25 Forest Avenue, Portland. Contemporary paintings and sculpture by Maine artists. Gallery hours are noon to 6, weekdays. 773-2555.

Gallery 127. 127 Middle Street, Portland. Tuesday through Friday, noon to 5; Saturday, noon to 4; or by appointment. 773-3317.

Through December
Examples of Alex Gnidziejko's portrait work in oil and egg tempera; gift certificates for portrait commissions available.

Greenhut Gallery. 146 Middle Street, Portland. Gallery hours are 10:30 to 5:30, Monday through Saturday. 772-2693.

Hitchcock Art Dealers. 602 Congress Street, Suite 204, Portland. Contemporary Maine art featuring works by over 40 artists including Michael Willis, Phil Barter, Howard Rackcliffe, Katherine Bradford, Sharon Townsend, Natasha Mayers, Ed Gamble, Ann Gresinger, and Harold Garde. Open Monday through Saturday, 10 to 6; Thursday evenings until 9; and Sunday, 12:30 to 5; or by appointment. 774-8919.

Hobe Sound Galleries North. 58 Maine Street, Brunswick. A Payson Art Enterprise, affiliated with Hobe Sound Galleries in Hobe Sound, Florida, and Midtown Galleries in New York City. Gallery hours: 10:30 to 5, Monday through Saturday. 725-4191.

The Joan Whitney Payson Gallery of Art. Westbrook College, Portland. The gallery's permanent collection—which has been dubbed "the little jewel box" — features work by Degas, Renoir, Klee, Whistler, and Prendergast. Gallery hours are Tuesday through Friday, 10 to 4, Thursday until 9; Saturday and Sunday, 1 to 5. Closed Mondays, holidays, and between exhibitions. For more information, call 797-9546.

Through December 17
Laurence Gartel's *Nuvo Japonica:* a combination of drawing, computer imagery, and photographs based on traditional Japanese print imagery and calligraphy; and selections from the permanent collection

December 27-February 11
Selections from the Westbrook College photography collection (including work by Jacobi, Hines, Webb, Abbott, Rothstein, and Modell); and selections from the permanent collection

February 17-April 1
Alice Schille watercolors: *Views of North Africa;* and selections from the permanent collection

The Jones Museum of Glass and Ceramics. Sebago, Maine. 787-3370.

Maine Historical Society. 485 Congress Street, Portland. 774-1822.

Nancy Margolis Gallery. 367 Fore Street, Portland. Ongoing exhibition includes regular gallery artists who work in ceramics, jewelry, glass, wood, and metal. Open Monday through Saturday, 10 to 6; call for special December holiday hours. Nancy Lee, director. 775-3822.

Through January 7
Holiday Exhibit: Francine Patti's handmade textiles, coats, and jackets; Tory Hughes' mixed media jewelry; Suzanne Bucher's paper jewelry; Daniel Hale's whimsical furniture, neckpieces, and pins; Charles Schwarz's brass and marble candleholders

The Pine Tree Shop and Bayview Gallery. 75 Market Street, Portland. Fine art, sculptures, limited-edition prints, posters, and custom framing. 773-3007.

Portland Museum of Art. 7 Congress Square, Portland. Open Tuesday through Saturday, 10-5, Thursday until 9; Sunday, noon to 5. For information on museum programs, call 775-6148.

Through December 10
Master Photographs. From the International Center of Photography: 167 black and white, and 42 dye-transfer prints by 139 artists, including Ansel Adams, Robert and Cornell Capa, Ernst Haas, Dorothea Lange, and others

December 30-February 18
The Great American Comic Strip. Organized by Smithsonian Institution Traveling Exhibition Services: more than 100 drawings, tearsheets, and artifacts trace the history of this uniquely American art form

Portland Public Library. 5 Monument Square, Portland. Open Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; Saturday, 9 to 5. Exhibits are in the Lewis Gallery on level one. 871-1700.

December 8-January 30
Awards '89: Excellence in Maine Architecture. Biennial juried exhibition of the Maine American Institute of Architects

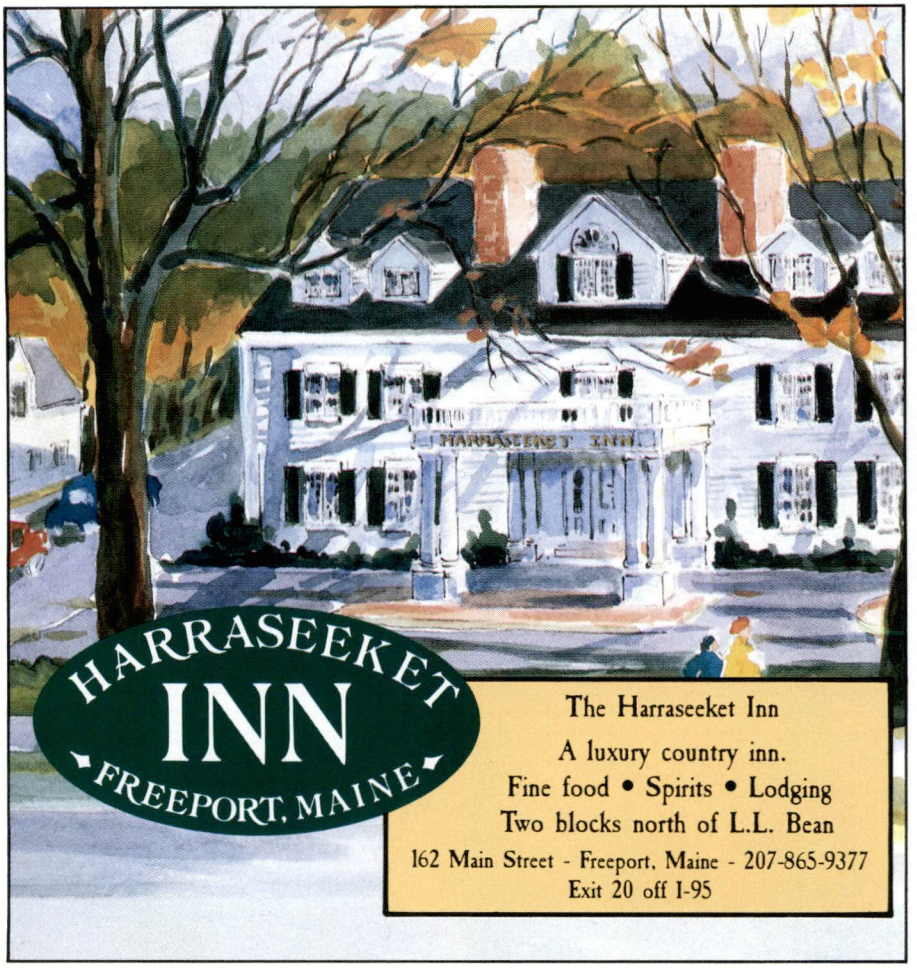
February 2-27
Solitary Bridge: paintings by Bernie Beckman

Portland School of Art. The Baxter Gallery, 619 Congress Street, Portland. Hours: Monday through Friday, 10 to 5; Thursday evening until 7; Sunday, 11 to 4. Admission is free. 775-3052 or 761-1771.

Stein Glass Gallery. 20 Milk Street, Portland. The gallery is open Monday through Saturday from 10:30 to 6; Sunday, 12 to 5. 772-9072.

November 27 through February 28
Glass sculptures of Robert Willson

University of Southern Maine Art Gallery. Gorham campus. The museum is open Sunday through Thursday, 12 to 8. For more information, call 780-5409.



Pond Cove Millwork Company

ARCHITECTURAL WOODWORK

Some of our recent projects:

- Norstar Bank, One City Center
- Carroll Reed Executive Offices and Stores
- Hannaford Brothers Interiors
- Casco Northern Bank, Brunswick
- Maine Savings Bank, Falmouth

The developer's first choice for *all* millwork needs.

Installation available for all of our millwork.

George Gagnon Jr.
(207) 767-5515

Since 1963

MEMBER A.W.I.

the Village cafe

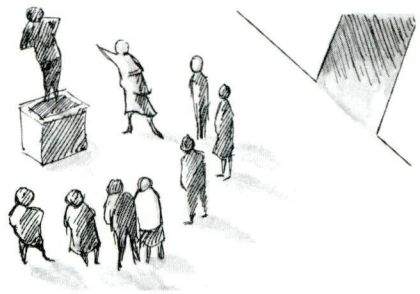
Portland's #1 Family Restaurant

Come in to see why the Village Cafe was voted the number one family restaurant for three years in a row by a readers poll done by the Portland Press Herald.

The Village Cafe has been pleasing families for over 50 years with its fine Italian dishes, Choice Sirloins, and Fresh Seafoods. Quality for a reasonable price.

Mon. - Thurs. 11 A.M. - 10:30 P.M.
Fri. & Sat. 11 A.M. - 11:30 P.M.
Closed Sunday

112 Newbury Street
Portland, ME
772-5320



LECTURES

Portland Museum of Art. 7 Congress Square, Portland. For information on museum lectures, call 775-6148.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Professor Roy A. Gallant, director. A variety of shows are open to the public on Friday, Saturday, and Sunday evenings: Astronomy Shows at 7 p.m.; Laser Light/Music Shows at 8:30 p.m. Doors open at 6:30: Please arrive 15 minutes before show time; shows will not be interrupted for latecomers. Children under 5 not admitted to evening shows. Call for schedule of show subjects/music, special children's shows, Wednesday after-school programs, and other information: 780-4249.

World Affairs Council of Maine. University of Southern Maine, 96 Falmouth Street, Portland. Lectures open to the public. For information, call 780-4551.

Relaunched May 14th "Prowess" reconfigured 1948 Eldredge McInnis cutter. (Doug Jones photo)

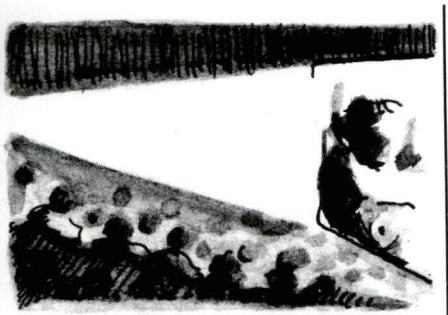
THE MORE YOU KNOW THE BETTER WE LOOK!

Consider us for: Brokerage, repairs, restoration, on your classic Yacht, power or sail; to save your father's 1938 Old Town Canoe; new garboards to pass a Coast Guard sub section "T" inspection or storage to keep your hearts desire inside where you can putter on it in the off season. Our convenient location is at the mouth of Portland Harbor a few steps from the Old Port.

Indoor and Outdoor Storage, Moorings, New Construction, Restoration, Reconfigurations, Wooden & Fiberglass Repairs, Rewiring, Refits, Paint, Varnish

We represent: ***Hydra-Sport***, high performance fishing boats; ***Pointer Marine***, a selection of solid Maine outboard boats; ***Musling***, Norwegian designed Water Ballasted Deep "V" runabout, ***Boston,*** recreational rowing shell, ***Suzuki*** outboard engines.

PORTLAND YACHT SERVICES, INC.
58 Fore Street • Portland, Maine 04101 • 207 774-1067



FILM

Cinema City. Westbrook Plaza, Brighton Avenue (Route 25), Westbrook. First-run feature films. 854-9116.

Maine Mall Cinema. Maine Mall Road, South Portland. First-run films. 774-1022.

The Movies. 10 Exchange Street, Portland. New and old American and foreign film classics. 772-9600.

Nickelodeon Cinema. Temple Street, Portland. First-run hits, art films, and foreign features. 772-9751.

CHILDREN'S GUIDE

The Children's Museum of Maine. 746 Stevens Avenue, Portland. A hands-on children's museum geared for children from two to ten years old. Thirteen rooms feature such permanent exhibits as the Fire Room with a make-believe fire truck, the Kite Express Room with a working model railroad system, the TV and Radio Room with a working camera and microphone, and Tom and Bill's Country Store with groceries, shopping baskets, cash register, and post office. The museum also offers art classes and workshops for children, and "enrichment programs" for parents. Admission is free for children under one, $2 for senior citizens, and $2.50 for all others, half price Wednesday afternoons. Museum hours are 9:30 to 4:30, seven days a week. For more information, call 797-KITE.

Children's Resource Center. 741 Stevens Avenue, Portland. A nonprofit organization that collects clean, safe scrap materials or seconds from industries to sell at low cost to individuals and groups for creative and educational use. The center is filled with recyclables in various sizes, shapes, colors, and textures.

The Penny$aver Delivers...

TOTAL MARKET COVERAGE!

That's what you get with the PennySaver, Scarborough and So. Portland's community newspaper. Mail your message to over 16,000 families each week and get results fast!

Call 883-4149 Today.

...Results

SKI Shawnee Peak!

Day or Night

Big Mountain Night Skiing just got bigger & better

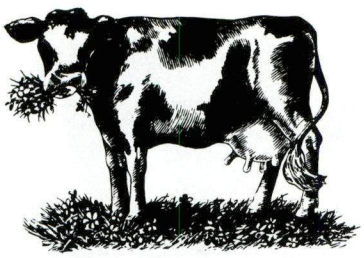
SHAWNEE PEAK
at PLEASANT MOUNTAIN
Bridgton, Maine
(207) 647-8444

- Northern New England's largest night skiing facility with top to bottom night skiing.
- Enjoy expanded snowmaking — Now 98% coverage
- We're beginner friendly — lift, lesson, and rental package only $30.00

Only 45 miles from Portland, 140 miles from Boston & just 18 miles from North Conway, NH

Ski It To Believe It!

Our Maine Squeeze



Milk from Maine. For over 60 years, we've used Maine milk in our Hood dairy products. In fact, we use more Maine-produced milk than any other dairy. That way we can insure that your local stores have the freshest products we can offer. Maine products for the people of Maine. Just one more reason why you can feel good about Hood.®

Hood

The Maine Dairy

H.P. Hood
349 Park Ave.
Portland, Maine
1-800-284-6408

Paper, fabrics, buttons, wooden beads, metal and plastic shapes, fancy shoe laces, yarn, sponges, and many other materials provide grist for the mill of the imagination. The center also sponsors art classes for children and adults, a book exchange for children, a crafts and early education library for parents and educators, and membership opportunities with benefits. 797-0525.

Maine Audubon Society. 118 U.S. Route One, Falmouth. A number of opportunities for children of all ages to learn about nature and the environment, from the Buzzing Bees preschool story hour at Gilsland Farm in Falmouth, to canoe and walking tours at the Scarborough Marsh Nature Center, from winter Ecology Walks at Gilsland Farm, to the summer's Mast Landing Nature Day Camp in Freeport. The Society also offers a speakers' program, Children's Sunday Events, from January to March in Portland. For more information about these and other Maine Audubon Society programs, call 781-2330.

Portland Dance Center. 25A Forest Avenue, Portland. Quality dance education for children ages 2 to 16. Classes include jazz, ballet, and modern dance as well as Creative Movement and Parent/Baby Movement for the youngest children. Also available are acting classes and a once-a-month workshop on theater and performance arts. Classes and workshops are offered from September to June. For more information, call 773-2562.

Portland Museum of Art. 7 Congress Square, Portland. The museum offers a variety of programs for children, from one-day workshops to weekly classes, as well as special family events. Classes are generally held in the spring and fall, workshops in December (on wrapping-paper, ornament and card making), in March or April (egg decorating), and in the summer months. Workshops and classes for both elementary and junior high school children often include tours of the museum. For information, call 775-6148.

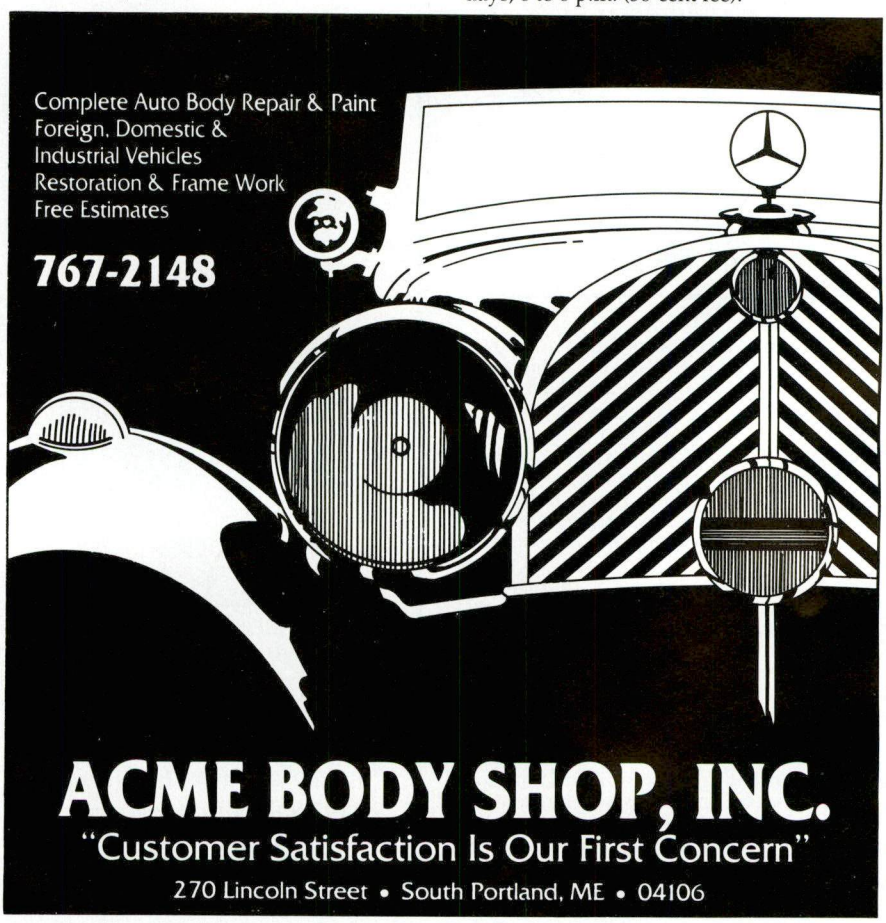
Portland Public Library. 5 Monument Square, Portland. Books, records, tapes, and magazines for children and young adults, from preschoolers to middle-school-aged children. The library also offers story hours, a children's art series, and other special events. Regular events, all starting at 10:30 a.m., include a preschool story hour for children ages three to five on Mondays, Tales for Twos on Fridays, and films for all ages on Saturdays. The library is open Monday, Wednesday, and Friday, 9 to 6; Tuesday and Thursday, noon to 9; and Saturday, 9 to 5. 773-4761.

Portland Recreation Department. 389 Congress Street, Portland. Offering community programs for Greater Portland children in five community centers around the city and on Peaks Island. For more information, call weekdays: 874-8793.

Cummings Community Center, 134 Congress Street. Table and board games, arts and crafts, and field trips for children ages 6 through 12. Open gym for teens: Mondays and Wednesdays, 6 to 8 p.m. (50-cent fee).

East End Community Center, Public Safety Building. Auditorium, gymnasium and classroom space available for rent. Open gym for teens: Fridays, 6 to 8 p.m. (50-cent fee).

Peaks Island Community Center, Peaks Island. Teen dances and activities. Space available for rent. Open gym for teens: Tuesdays and Thursdays, 6 to 8 p.m. (50-cent fee).



Reiche Community Center, 166 Brackett Street. After School Program for children in grades 1 through 5, with an emphasis on fitness, drama, arts and crafts, and storytelling. Teen Recreation Program includes weight training, Red Cross babysitting courses, community service projects, and opportunities to socialize. Open gym for teens: Mondays and Wednesdays, 7:30 to 9 p.m.; Tuesdays and Thursdays, 6:15 to 7:30 p.m. (50-cent fee).

Riverton Community Center, 1600 Forest Avenue. Arts and crafts, games, gym activities, team sports, and special events. Open gym for teens: Mondays, Wednesdays, and Fridays, 6 to 9 p.m. (50-cent fee).

Open gym for teens also held at Jack School on the Eastern Promenade, and King School on Deering Avenue, both Tuesday and Thursday from 6 to 8 p.m. (50-cent fee).

Swimming lessons at the Riverton and Reiche pools include tots' classes (ages 3 months to 3 years); novice classes (ages 4 and 5 years); Red Cross lessons (6 years and up); water safety, lifesaving, and lifeguard courses; and scuba lessons.

Other programs include youth soccer, fitness club (designed to introduce youths to regular exercise, fitness, and nutritional information), basketball (introducing those ages 10 and under to the fundamentals; league play for 5th and 6th graders and nonvarsity junior and senior high students), teen tennis clinics, and downhill and cross-country ski lessons for all ability levels, second-graders to adults.

Portland School of Art. 97 Spring Street, Portland. Saturday School for high school and jun-

YOU'VE BEEN WALKING ALL OVER US

The area's finest establishments rely on Amico's for all their flooring needs. Shouldn't you be on our list?
Carbur's • F. Parker Reidy's • Horsefeathers Portland • Cadillac Jack's
Horsefeathers at the Crossing • Mikie O's • Kerryman's • Verrillo's •
J's Oyster • Samoset • Pizza Villa • Squire Morgan's • Freeport Farms
Samuel Roberts • Cumberland Lincoln-Mercury • Harraseeket Inn
Weathershield of Me. • Old English Village • Pemco • Portland Glass
Pat's Pizza, Yarmouth • American Management Group, One Monument Way

AND YOU DIDN'T EVEN KNOW IT.

AFC Amico's Flooring Center
WITH YOU EVERY STEP OF THE WAY

Turnpike West Business Park
190 Riverside St, Portland, ME 04103
774-3300

OPPORTUNITY DOESN'T KNOCK, IT RINGS.

Your telephone is your most important piece of business equipment. So it pays to buy smart.

We're a division of NYNEX that specializes in selling and installing telephone systems for small, growing companies.

We offer equipment from some of the best names in the business, and we can show you how to turn a telephone system into a more powerful, more cost-effective business tool.

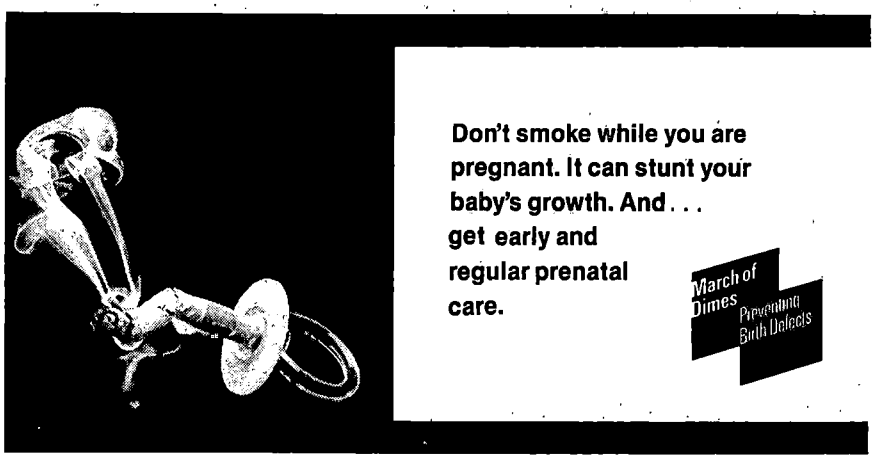
Give us a call today for a free consultation.

1-800-346-9X9X.

THE ANSWER IS NYNEX.

NYNEX
Business Information Systems

© 1988 NYNEX Business Information Systems Co.



HOWARD JOHNSON
HOTEL - SOUTH PORTLAND

675 Main Street • South Portland, Maine • 207-775-5343

indisco
Independent Distributing Company
197 US Route 1, P.O. Box 386, Scarborough, Maine 04074, (207) 883-5562

SCHEIRICH CABINETRY
FINE FURNITURE FOR THE KITCHEN

THE ONLY NAME YOU NEED TO KNOW IN CABINETS.

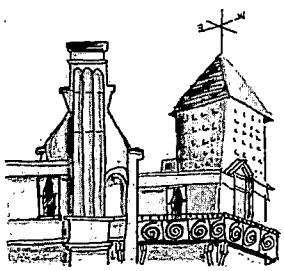
ior high school students during the fall and spring semesters offers classes in all aspects of art from drawing and design to sculpture and ceramics. Classes at beginning and more advanced levels are taught by PSA faculty and seniors. During the summer, PSA offers a High School Pre-College Program and Young People's Workshop. For more information on young people's programs, call 775-3052.

Portland Symphony Orchestra. 30 Myrtle Street, Portland. Toshiyuki Shimada, music director and conductor. Kinderkonzerts are short concerts performed by PSO ensembles for children ages three to seven. Each concert introduces one of the four families of orchestral instruments. Performances are given in several Maine and New Hampshire communities. Youth Concerts are performed by the PSO in the Portland City Hall Auditorium, for children in third through sixth grade. For information, call 773-8191.

Southworth Planetarium. University of Southern Maine, 96 Falmouth Street, Portland. Special one-hour after-school show (astronomy, laser light, or video of NASA space probes) for students of all ages, every Wednesday at 3:30. Call for information on programs for groups: 780-4249.

Young Men's Christian Association. 70 Forest Avenue, Portland. Programs in athletics include the popular Aquatics Program for big and very little dippers, Scuba Diving lessons, the Youth Soccer League, Nautilus, Aerobic Fitness, and Family Recreational Volleyball. All programs are coeducational. In addition to athletics, the Y offers day-care services, the Hi-Y program for teen leadership, the Otter Pond Wilderness Day Camp in Standish, and many other social and educational programs. For information about these and other Y programs, call 874-1111.

Young Women's Christian Association. 87 Spring Street, Portland. The YWCA offers a variety of programs for girls and boys. For the youngest children and their parents, there are such programs as Infant and Toddler Gym and Swim, and Kindercize. For children between the ages of 3 and 8, the YWCA offers Kinderswim, Aquakids, Tumbletots, Pee Wee Soccer, and Creative Dance. For older children there are the Swim Clinic, Aquatic Games, Gymnastics, and Beginner Karate. The YWCA also offers programs for prenatal care, for day care, and for teen parents. For more information about these and other YWCA offerings, call 874-1130.



PORTLAND PLACES

Greater Portland Landmarks. State Street, Portland. For more information, call 774-5561.

The Portland Observatory. 138 Congress Street, Portland. Built in 1807 by Captain Lemuel Moody, the Portland Observatory long served as a signal tower for merchants and shipowners of Portland. A system of signal flags told the town of approaching craft, hours before they docked. Radios made the tower obsolete, and it was closed at the turn of the century, then reopened by the City of Portland in 1939 as an historic site. Thousands of visitors have climbed its 102 steps to enjoy spectacular views of the city, the White Mountains, and Casco Bay. Open Memorial Day through Labor Day. During the fall and winter, the observatory is open by appointment only. Call 774-5561 for further information.

Victoria Mansion. 109 Danforth Street, between State and High Streets, Portland. One of the finest surviving examples of nineteenth-century eclectic architecture in the country. Designed by Henry Austin (1804-91), the house is built of brownstone in the Italian villa style and features a tall square tower. The opulent Victorian interior includes colorful frescoes, richly carved woodwork, and brilliant stained and etched glass. The furniture, paintings, fabrics, sculpture, and lighting devices owned by the Ruggles Sylvester Morses provide an invaluable record of mid-nineteenth century taste. Call for hours, and information on group tours: 772-4841.

SKI AREAS

Portland Recreation Department. 389 Congress Street, Portland. Offering a variety of downhill and cross-country ski programs (lessons, day trips, overnights) for all ability levels, second-graders to teens to adults. Also offering snowboard lessons, and freestyle (ballet/moguls) ski lessons. For more information, call weekdays: 874-8793.

Ski Maine Association. P.O. Box 991, Portland 04104. For daily ski conditions, call 1(800)533-9595 (from out of state), or 773-SNOW (in Maine). For information on ski areas and facilities, call 761-3774.

Big Squaw Mountain Resort, P.O. Box D, Greenville 04441; 695-2272. Vertical drop: 1750'; 18 runs; 4 lifts; snowmaking on 30 percent; nordic skiing at area.

Black Mountain of Maine, Glover Road, Rumford 04276; 364-8977. Vertical drop: 470'; 9 runs; 2 lifts; night skiing; nordic skiing at area.

Camden Snow Bowl, P.O. Box 1207, Hosmer Pond Road, Camden 04843; 236-3438. Vertical drop: 950'; 9 runs; 3 lifts; snowmaking on 40 percent; night skiing; nordic skiing nearby.

Hermon Mountain, RFD 1, Box 1347, Hewburg Road, Searsport 04974; 548-5192. Vertical drop: 300'; 7 runs; 3 lifts; snowmaking on 60 percent; night skiing; nordic skiing nearby.

Lost Valley, P.O. Box 260, Perkins Ridge Road, Auburn 04210-0260; 784-1561. Vertical drop: 240'; 15 runs; 3 lifts; snowmaking on 100 percent; night skiing.

Mt. Abram Ski Slopes, Route 26, Box 189, Locke Mills 04255; 875-2601. Vertical drop: 1030'; 26 runs; 5 lifts; snowmaking on 80 percent; nordic skiing at area.

Shawnee Peak at Pleasant Mountain, P.O. Box 734, Route 302, Bridgton 04009; 647-8444. Vertical drop: 1300'; 31 runs; 5 lifts; snowmaking on 98 percent; night skiing; nordic skiing nearby.

Saddleback Ski and Summer Lake Preserve, P.O. Box 490, Rangeley 04970; 864-5671 (info), 864-3380 (snow phone), 864-5364 (reservations). Vertical drop: 1830'; 40 runs; 5 lifts; snowmaking top to bottom; nordic skiing at area.

Sugarloaf/USA, Carrabassett Valley 04947; 237-2000. Vertical drop: 2637'; 70 runs; 14 lifts; snowmaking on 80 percent; nordic skiing nearby.

Sunday River Ski Resort, P.O. Box 450, Bethel 04217; 824-3000 (info), 824-6400 (ski conditions), 1(800)543-2SKI (reservations). Vertical drop: 1854'; 60 runs; 11 lifts; snowmaking on 89 percent; nordic skiing nearby.

Titcomb Mountain, Morrison Hill Road, Farmington 04938; 778-9031. Vertical drop: 500'; 10 runs; 2 lifts; snowmaking on 30 percent; night skiing; nordic skiing at area.

HARDENBROOK

Painted Furniture
And Accessories For The
Home And Garden.

The Mural Room
Has Become An
Adirondack's Log Cabin.

Come Visit.

The Corner of Milk & Silver Streets
Portland, Maine 04104
207-773-4409

AUTHORIZED JEWELRY JUDGE APPRAISAL CENTRE

JEWELRY APPRAISALS
while you wait

- Never be without your jewelry
- A Computerized Appraisal Service
- State of the Art Gemological Laboratory
- Complimentary Jewelry Inspection
- Complimentary Jewelry Cleaning
- Competitive Pricing

THE Jewelry JUDGE

600 Roundwood, off the Payne Rd.
1 mile South of the Maine Mall
Scarborough 883-0196

Graduate Gemologist on duty

Open Mon. thru Fri. 9 to 6, Sat. 'til 5, and Thurs. 'til 8 p.m.

A Division of GM Pollack & Sons

Let Gail Osgood turn your family into a work of art.

gail OSGOOD

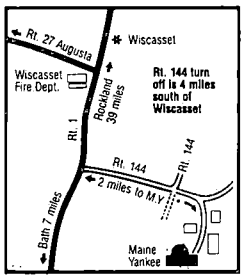
Photographic Artist

Call today for your free consultation. (207)781-2781

Come join the more than 19,000 people who discovered our Information Center last year.

Consider a visit to the Maine Yankee Energy Information Center. **Just stop in anytime 12 noon to 4 pm, 7 days a week.** You'll discover interesting and educational exhibits — a film, computerized video quizzes and equipment showing how Maine Yankee produces electricity. There's also a view of our full scale, control room simulator — used to train and regularly test Maine Yankee operators. People of all ages will enjoy learning about one of our State's important resources, Maine Yankee.

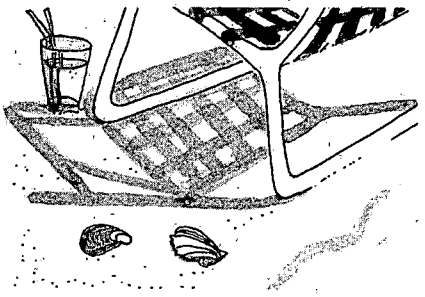
For more information, call our toll free number: 1-800-458-0066.



Maine Yankee

RELIABLE ELECTRICITY FOR MAINE SINCE 1972

Hours: Monday through Sunday, 12 noon to 4 pm



PARKS & BEACHES

Clark's Pond, off Western Avenue and Gorham Road, South Portland, is a natural setting now being redesigned for passive public use.

Crescent Beach State Park, off Route 77 in Cape Elizabeth, contains a long sandy beach, a rocky headland, tide pools, open fields, a freshwater marsh, a spruce and oak forest, and abundant wildlife and birdlife. Amenities include picnic tables, charcoal grills, restrooms, ample parking space, and bus service to downtown.

Deering Oaks Park, in Portland, was once the scene of a battle between colonists and Indians. Today this 51-acre Olmstead-designed park has noteworthy flower gardens, tennis courts, a lighted baseball diamond, a softball diamond, historical monuments, a playground, and a magnificent grove of oak trees.

The Fish and Wildlife Visitors Center, Fish Hatchery Road, Gray, provides a home for injured wildlife from around the state. There are bears, raccoons, foxes, a coyote, fisher, skunk, porcupine, owl, and hawk. Open between 10 and 4 daily from May through the end of November. For information call 657-4977.

Fore River Sanctuary, off Rand Road, Portland. Seventy-six acre sanctuary with two and one-half miles of trails. Salt water marshes, great bird watching, wildlife, deer. Boardwalks lead to Portland's only waterfall. For more information call Maine Audubon land steward at 781-2330.

Fort Williams Park, Shore Road, Cape Elizabeth. Rocky cliffs, spectacular views of Casco Bay, the islands, Portland Harbor, and two-hundred-year-old Portland Head Light. Also: baseball diamond, tennis courts, and plenty of open space.

Gilsland Farm, off Route One, Falmouth. Home of the Maine Audubon Society. Marked nature trails wander through woods, fields, and along a tidal inlet. A complete nature store is housed in the organization's innovative solar-powered building.

Mast Landing, Freeport, is operated and maintained by the Maine Audubon Society. Nature trails wind through 140 acres and pass a variety of natural habitats. In the winter the nature walks make ideal cross-country ski trails.

Mill Creek Park, between Ocean Street and Cottage Road, South Portland, is a 10-acre park with a rose garden, a bandstand, and a large toy-boat-sailing and skating pond.

Payson Park, off Baxter Boulevard, Portland. Forty-eight acres of softball and baseball fields,

tennis courts, a playground, and picnic and skating areas.

Pine Point, off Route 9, Scarborough. A continuation of Old Orchard Beach, Pine Point has one acre of land and a sandy beach.

The Promenades. On the east end of the Portland peninsula, the 68-acre Eastern Promenade offers a panorama of Portland Harbor and Casco Bay, plus tennis courts, a ball field, and historical markers. The Western Promenade overlooks countryside and, on a clear day, the White Mountains. Spectacular sunset-watching spot.

Scarborough Beach State Park, off Route 207, Scarborough, is a long sandy beach with relatively warm water, lifeguards, and almost no undertow. Excellent body-surfing conditions after storms.

Scarborough Marsh Nature Center, Route 9, Scarborough. Operated by the Maine Audubon Society. Nature center with marsh-life exhibits, canoe rentals, and nature talks. For a complete schedule, call 883-5100.

Spring Point Shoreway, a scenic mile-plus parkway extending from Fisherman's Point to the Spring Point Marina along Casco Bay in South Portland. Encompasses Willard Beach (a sandy swimming beach), an arboretum, picnic areas, and Fort Preble.

Two Lights State Park, off Route 77 in Cape Elizabeth. Offers ocean views and surf-pounded rocks. Adjacent Lobster Shack serves takeout seafood meals that can be eaten on the rocks.

Wolfe's Neck State Park, Freeport. Numerous trails winding through lush woods and fields alongside the Harraseeket River and Casco Bay.

PLACES TO STAY

DOWNTOWN

Holiday Inn By the Bay. 88 Spring Street, Portland. 239 rooms. (207)775-2311, 1(800)MEETING.

Inn at Park Spring. 135 Spring Street, Portland. Seven rooms. (207)774-1059.

Inn on Carleton. 46 Carleton Street, Portland. Bed and breakfast with seven rooms. (207)775-1910.

Pomegranate Inn. 49 Neal Street, Portland. Bed and breakfast. Six rooms, all with private bath or shower, and telephone. Isabel and Alan Smiles. (207)772-1006.

Portland Regency Inn. Milk Street, Portland. 95 rooms. (207)774-4200, 1(800)543-7803.

Everything A Great Restaurant Should Be

GORHAM STATION

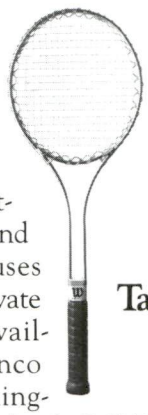
Dinner Meetings & Banquets

Reward your employees! with Gift Certificates

29 Elm St., Gorham • 839-3354

The best things in luxury apartment life are three:

Management Resources, Maine's premiere housing specialist, has three great ways to feel at home.



Tamarlane, minutes from Portland, with two tennis courts and a pool. Elegant townhouses and capes. Private showings available. On Canco Rd., off Washington Ave. in Portland. Call 774-8664.

Tamarlane.

Baywood, nestled in a pine forest in Yarmouth, offers one and two bedroom luxury townhouses. Private showings available. Pleasant Street off Rt. 88. Call 846-5171.

Baywood.

At Back Cove Estates you can shop downtown and never miss a sail. Spectacular views of the skyline and Back Cove. Unique and attractive interiors. Private showings available. Enter from Ocean Ave. in Portland. Call 774-8842.

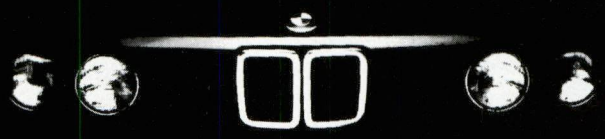
Back Cove Estates.

Management Resources, Inc.

428 Cumberland Ave., Portland, Maine 04101, 774-8830

THE GENTLE TOUCH

SUPER SOFT CHAMOIS CLOTH CAR WASHING IS HERE.



"Fill-It-Up, Please"

The Right Touch

CAR WASH

Mall Plaza, So. Portland
1185 Forest Ave., Portland
RR Overpass, Route One, Biddeford

Sonesta Hotel. 157 High Street, Portland. 184 rooms. (207)775-5411, 1(800)341-0414, 1(800)343-7170.

EXIT 5/INTERSTATE 295

Ramada Inn. 1230 Congress Street, Portland. 150 rooms. (207)774-5611, 1(800)228-2828.

EXIT 7/MAINE TURNPIKE

Quality Suites Hotel. 1050 Westbrook Street, Portland. Portland's only all-suites hotel, opening Fall 1989. 119 suites. (207)775-2200.

Sheraton Inn. 363 Maine Mall Road, South Portland. 220 rooms. (207)775-6161, 1(800)325-3535.

EXIT 8/MAINE TURNPIKE

Days Inn of Portland. 1150 Brighton Avenue, Portland. (207)775-3711, 1(800)325-2525.

Holiday Inn West. 81 Riverside Street, Portland. 206 rooms. (207)774-5601, 1(800)MEETING.

Howard Johnson's Motor Lodge. 155 Riverside Street, Portland. (207)774-5861, 1(800)645-2000.

FREEPORT

Harraseeket Inn. 162 Main Street, Freeport. 54 rooms, many with fireplace, Jacuzzi. Dining room, lounge. (207)865-9377.

SOUTH OF PORTLAND

Black Point Inn. 510 Black Point Road, Prouts Neck. 20 rooms. (207)883-4126.

Day's Inn/John Martin's Manor. 700 Main Street, South Portland. 152 rooms. (207)774-6151.

Howard Johnson Hotel. 675 Main Street, South Portland. 123 rooms. (207)775-5343.

Inn By the Sea. Route 77, Cape Elizabeth. 43 rooms. (207)799-3134.

Portland Marriott Hotel. 200 Sable Oaks Drive, South Portland. 227 rooms. (207)871-8000.

Travelodge. 738 Main Street, South Portland. 98 rooms. Restaurant and lounge; swimming pool. (207)774-5891.

RESORTS

Sebasco Lodge. Box G, Sebasco Estates, Maine 04565. Entertainment for all ages. On the ocean, with saltwater swimming pool, boating, hiking, 9-hole golf course, tennis courts. Modified American plan. (207)389-1161.

Another Way To Look At Portland's Future.

The nearly completed Monument Way Project represents all that is positive about a continued investment in Portland's future. An important landmark building has been completely renovated by Keeley Construction Company, Inc. incorporating pivotal retail and commercial space. Of note, the design now provides an essential pedestrian link from Monument Square to the revitalized Free Street area.

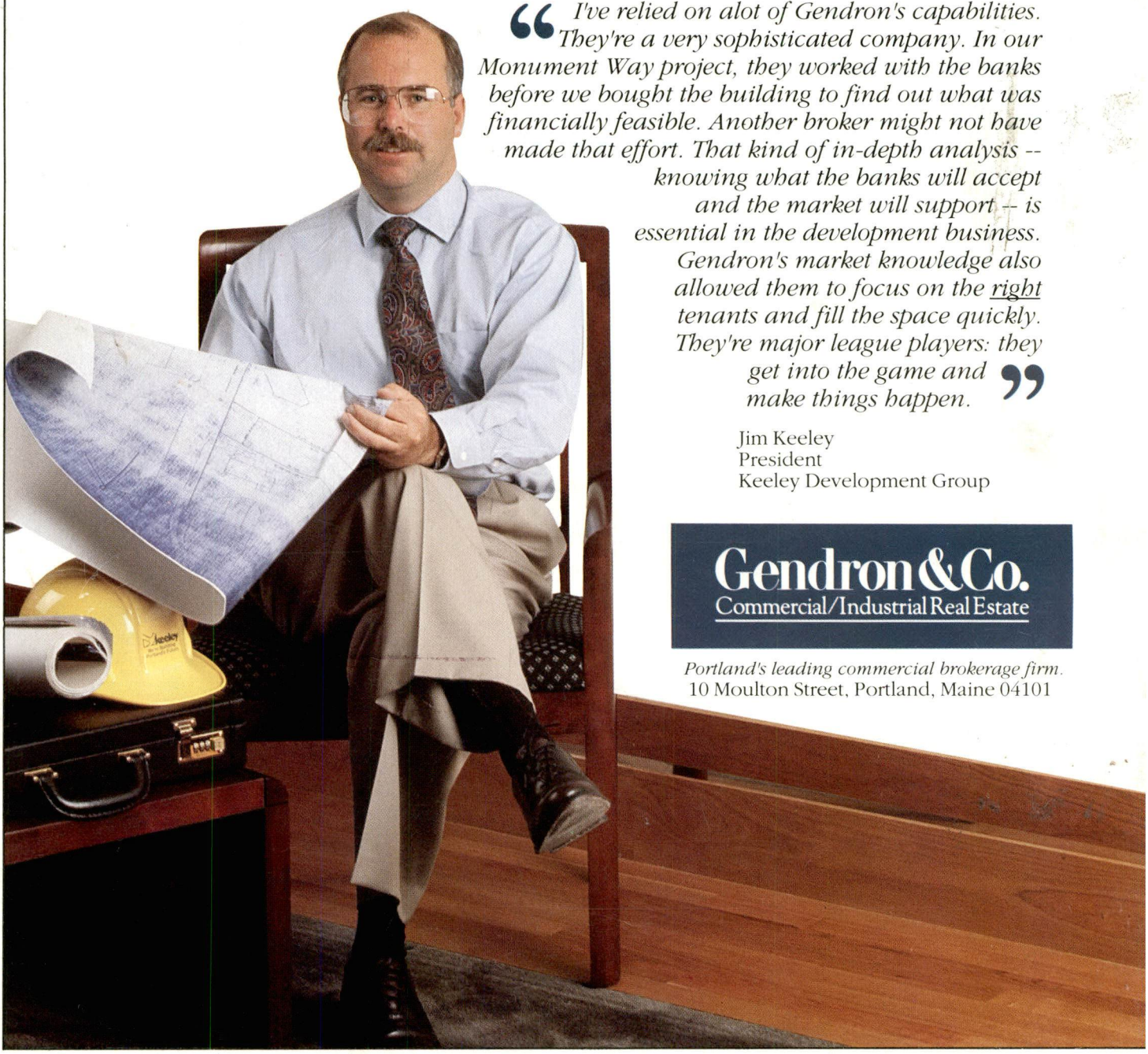
Fortunately, Portland has attracted exceptional professional and trades people who make this kind of quality development possible. They have raised our sights and expectations, and we wouldn't have it any other way.

keeley

The Team That's Building Portland's Future

Keeley Construction Company, Inc., P.O. Box 1074 • Portland, Maine 04104 • Telephone (207) 773-8499

Keeley on Gendron.



"I've relied on alot of Gendron's capabilities. They're a very sophisticated company. In our Monument Way project, they worked with the banks before we bought the building to find out what was financially feasible. Another broker might not have made that effort. That kind of in-depth analysis -- knowing what the banks will accept and the market will support -- is essential in the development business. Gendron's market knowledge also allowed them to focus on the right tenants and fill the space quickly. They're major league players: they get into the game and make things happen."

Jim Keeley
President
Keeley Development Group

Gendron & Co.
Commercial/Industrial Real Estate

Portland's leading commercial brokerage firm.
10 Moulton Street, Portland, Maine 04101

RE-ELECT
Governor McKernan

JOHN R. McKERNAN, JR.
Governor of Maine

John R. McKernan, Jr., was born May 20, 1948, in Bangor, Maine. He attended Bangor public schools, where he was a standout athlete. He received an A.B. degree from Dartmouth College in 1970, and was selected for the All-Ivy League Tennis Team. After graduation he joined the Army National Guard, and in 1971 enrolled in the University of Maine School of Law. While still a law student, he won election to the Maine House of Representatives.

Awarded his law degree in 1974, McKernan was re-elected to a second term in the Maine Legislature, where his colleagues selected him for the post of Assistant Republican Floor Leader. During his second term, he won passage of Maine's returnable container law, or "bottle bill," making Maine one of the first states in the country to have such legislation.

McKernan began his legal practice in Bangor, and after leaving the State Legislature in 1976, joined a Portland law firm. After several years, McKernan decided to return to public service, and in 1982 was elected to represent Maine's First Congressional District in the U.S. House of Representatives.

Re-elected to Congress by a wide margin in 1984, McKernan served on the House Education and Labor Committee, the Merchant Marine and Fisheries Committee, the Government Operations Committee, and the Select Committee on Children, Youth and Families. As a Congressman, he received the "Watchdog of the Treasury" from the National Federation of Independent Business, and was endorsed by the League of Conservation Voters.

McKernan was elected Governor of Maine in 1986, the first Republican Governor in more than two decades. His Administration's accomplishments during his first term in office have helped prepare Maine for this new decade.

McKernan currently serves as Co-Chairman of the National Governors' Association Special Subcommittee on Health, is Chairman of the National Governors' Association Legal Affairs Committee, is Chairman of the Coalition of Northeastern Governors (CONEG), and is a member of the Republican Governors' Association Executive Committee.

McKernan was recently elected Vice Chair of the Education Commission of the States.

He has served on the Advisory Committee of the Bangor Community College, was coordinator of a major fundraising drive for Mercy Hospital in Portland, and in 1982 was appointed to the Commission on Presidential Scholars. In 1976, he headed President Ford's re-election campaign in Maine. He was active in both the 1980 and 1984 Reagan-Bush campaigns, and in the 1988 Bush-Quayle campaign.

McKernan married Congresswoman Olympia J. Snowe of Maine in February, 1989. He has one son, Peter, from a previous marriage. He is Protestant.

P.O. Box 7828 DTS, Portland, Maine 04112-7828 • (207) 828-1990

Paid for and authorized by Re-Elect Governor McKernan Committee, P.O. Box 7828 DTS, Portland, ME 04112-7828

PRINTED ON RECYCLED PAPER

Re-Elect Governor John McKernan

BANGOR DAILY NEWS

JEANIE MILLS

Promises Kept

Four years ago, John McKernan offered Maine a vision for our future and a promise to do more for Maine.

He has offered strong, steady leadership ... in good times and in tough times.

To achieve his vision of greater opportunity for all Maine people, he delivered on his promises:

- providing quality education, day care and access to higher education for our children.
- expanding training and employment opportunities for our working men and women.
- declaring war on drugs and backing it with the resources to double drug arrests.
- doing more to protect our most vulnerable citizens.
- implementing innovative environmental initiatives on growth management, solid waste, recycling and protection of our natural resources.
- reducing spending growth to balance the budget — in tough economic times for the Northeast — without raising the income or sales tax.
- working to attract new jobs to Maine and helping Maine's businesses expand.

In these times, Maine needs a problem solver.

An energetic leader with vision.

Re-Elect Governor John McKernan.

Keep Maine Moving Forward

Paid for and Authorized by Re-Elect Governor McKernan Committee
P.O. Box 7828, Portland, ME 04112