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Bates students make masks for workers



A team of seven in the Bates costume shop has made hundreds of cloth face masks for Bates employees and resident students. From left, Wenjing Zheng '21, Nicole Kumbula '21, Jade Zhang '21, Christine McDowell, Gabi Gucagaite '21, Zhao Li '21, and Aidan McDowell, assistant technical director. (Photo by Phyllis Graber Jensen/Bates College).

At first glance, it would seem there's not much to do in the Bates costume shop. Spring theater performances that require tailor-made outfits have been canceled, as has the Bates Dance Festival. But the space is still there, as is equipment like sewing machines and an industrial iron, plus a lot of surplus fabric.

Associate Professor of Theater Christine McDowell, Assistant Technical Director Aidan McDowell, and five rising seniors who are still liv-

ing on campus decided to put those resources to use by sewing hundreds of cloth face coverings for Bates employees' use.

"This is one of the few times in life where a practical skill that, not only do we have in our wheelhouse, but that I really advocate as part of the Bates experience, could come to the forefront," Chris McDowell says.

The students and employees in the costume shop, who are being paid for their work,

are among a few groups and individuals who are making protective equipment for employees on campus, says Director of Environmental Health and Safety Jessica Smith.

The masks are made in accordance with Center for Disease Control and Prevention guidelines. Cloth face coverings are recommended for use in public settings where social distancing isn't possible to reduce the spread of coronavirus, while the CDC says medical-grade masks and respirators should be saved for healthcare workers.

In addition to the costume shop team, Lysanne Doucette of College Advancement and retiree Shirley Govindasamy are also hand-making masks for their fellow employees, while Assistant Professor of Biology Andrew Mountcastle, in addition to 3D-printing protective face shields for healthcare workers, is coordinating a team making "ear savers," devices to

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Separated by the pandemic part 1: Married for 53 years

The following story is the first of many interviews being done by Nathan Tsukroff of PortraitEFX to capture the effects of this pandemic on the people of Maine.

Imagine being married for 53 years, sharing the joys and sorrows of raising a family and losing loved ones.

Now imagine not being allowed to touch the person you've loved all those years.

For Tim Mynahan and his wife, Bernadette Anne, of Dyer Road in Lewiston, this is the sad reality under the social-distancing needs brought on by the Covid-19 crisis.

Bernadette – known to her friends as "Bernie" and to her four granddaughters as "BB" – entered The Lamp Memory Care Center (DLTC Healthcare) in September of last year. Mynahan has visited his wife almost daily since then but has only been allowed to talk to her through a glass door since the middle of March, when the facility put rules in place to protect residents during the global pandemic. He also

is able to talk with her via Facetime on his cellphone.

Just a few minutes drive from their longtime home, The Lamp is a 28-bed facility in Lisbon that provides care for seniors with Alzheimer's or dementia. No touching or close contact is allowed by visitors for now, to keep Bernadette and the other patients safe.

Bernadette transitioned to hospice care at The Lamp in January after spending much of December in the hospital.

Despite his sadness at the lack of closeness, Mynahan spoke warmly about the kindness of the caregivers at The Lamp. "The caregivers, right up from the Administrator all the way down to the handyman, they love those patients! I've never seen so much love that they give those patients. They are special, special people."

"And I thought about that, and I was talking to one of the nurses there . . . and she said, 'Well, you know . . . you go into the hospital and you could be there for



Mynahan poses with a smartphone photograph of his wife, Bernadette Anne. (Photo by Nathan Tsukroff, PortraitEFX)

two or three days. Probably the nurse you had the first day is probably a different nurse the next day, and then you're gone. At the nursing home,' she said, 'they're there year-round. They grow on you. They love you, and you love them back.'"

"And then I thought of that, and I said, you know, that makes a lot of sense," Mynahan said. "That these people become attached to these patients. They joke with the patients . . . they make them laugh. They have music there. They have all kinds of things – it's amazing!"

"And I say to myself, boy, either I'm a

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Margaret E. Matthews, M.D. is closing her physical medical office in Auburn as of July 31, 2020.

Telemedicine visits will continue until office patients can transition to new providers.

Contact 795-6970 for more information.

In person visits continue for patients in facility care.

Governor's Address: Protecting the health and wellbeing of Maine people and to support our economy

Throughout this COVID-19 pandemic and our gradual reopening of the economy, the Maine CDC has monitored epidemiological data, including case trends and hospitalization rates, and health care readiness and capacity, to inform every one of our decisions on lifting restrictions in the State of Maine.

What do these trends look like? Hello, this is Governor Janet Mills. Thank you for listening.

In the past two weeks, Maine's count of confirmed COVID-19 cases has increased. Three counties in particular show alarming trends in these cases.

In the seven days beginning Wednesday, May 20 to Tuesday, May 26, a total of 96 new cases was reported in Androscoggin County alone, for an average daily increase there of almost 14.

In the same time frame, a total of 193 new cases was reported in Cumberland County, for an average daily increase of more than 27.

In that same time frame also, a total of 52 new cases occurred in York County, for an average daily increase of more than 7.

In light of those trends, earlier this week, my Administration postponed the reopening of restaurants for dine-in service in York, Cumberland, and Androscoggin counties. Restaurants in these counties were tentatively scheduled to reopen to dine-in services on June 1. Instead, they may now offer outside dining service beginning June 1, but not dine-in eating. I also announced that restaurants in Maine's other thirteen counties can reopen as planned on June 1st for indoor and outdoor dining with precautions. As of this recording, Maine has reopened its economy on a par with or to an even greater extent than other New England states.

Every decision has consequences that are devastating for some, but every decision is intended to protect people of Maine from a deadly virus which is often spread in enclosed spaces where people tend to sit for extended periods of time, places like indoor dining facilities. As Governor my responsibility is to protect the health and wellbeing of Maine people and to support our economy – and I will continue to fight to strike that balance. The easy thing to do would be to allow everything to reopen. The easy thing to do would be to say yes to every business that wants to open widely and pretend that things are the same as they were a year ago, but they're not and there is nothing easy about any of this. Our decisions however are based on fact and medical science, not on politics and not on popularity. The people of Maine expect no less of us.

So, I ask you – please – remember to wash your hands frequently, maintain six feet of distance between you and others, stay home when you can especially if you are older or have a health condition. Wear a cloth face covering when you are out in public to protect others. Stay local, shop local. Support your local small businesses whenever possible. Thank you for your continued patience and cooperation. We've kept our numbers low in comparison to other states because we've done the right thing and you've done the right thing. We are in this together. As Doctor Anthony Fauci said earlier this week "Now is the time, if ever there was one, for us to care selflessly about one another." I couldn't agree more



Governor Janet Mills

er extent than other New England states. Still, I know that this week's announcement was unwelcome news for some restaurants in Cumberland, York and Androscoggin counties who had been preparing to fully reopen next week. I recognize and deplore the impact that this has on them. I hear people asking: could we have given them a few more days, a little more notice? Well I would like to have been able to provide more notice, but knowing that nothing is predictable about this pandemic except that people will get sick and many will die, I am trying to balance that fact with the need to consider the most current public health data and trends available. So over that past week leading up to Wednesday, the trend in Androscoggin County for instance, continued to climb in a disturbing fashion. We had no choice.

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Letter to editor

As the father of two, I know how important it is for my kids to have access to high-speed internet. All children in Maine are completing their school year from home due to the coronavirus pandemic. As a parent, I'm responsible for making sure they complete their classes, stay in touch with their classmates, communicate with their teachers, and feel part of their school community as much as possible during this difficult time. My family is fortunate to live in an area where high-speed internet is readily available, and my kids can keep up with their studies and not fall behind. Too many children in Maine don't have this opportunity because they live in areas with little to no internet service. I'm also an occupational therapist for children with developmental and physical challenges. Until the outbreak of COVID-19, I met with my young clients in person, working to establish a strong rapport so they felt safe. Anyone who works in this field knows how important it is to build and sustain trust with each child as well as their parents or guardian. Due to the coronavirus, I am now conducting my sessions through video chats. For many of my clients, this is a startling new world. Some of them don't recognize my face or my voice over a computer, but together, we're slowly becoming more comfortable. Unfortunately, some sessions have been disastrous because of a client's poor internet service. Sessions abruptly ceased, or my face froze on the screen, or all they could see was "snow." If the kids cannot see and hear me, I cannot provide the services they need and deserve. I urge all Mainers to support the referendum to expand high-speed internet service to unserved and underserved areas in Maine. Please Vote Yes on 1. Ray Smith, Windham, Maine.

As the father of two, I know how important it is for my kids to have access to high-speed internet. All children in Maine are completing their school year from home due to the coronavirus pandemic. As a parent, I'm responsible for making sure they complete their classes, stay in touch with their classmates, communicate with their teachers, and feel part of their school community as much as possible during this difficult time. My family is fortunate to live in an area where high-speed internet is readily available, and my kids can keep up with their studies and not fall behind. Too many children in Maine don't have this opportunity because they live in areas with little to no internet service. I'm also an occupational therapist for children with developmental and physical challenges. Until the outbreak of COVID-19, I met with my young clients in person, working to establish a strong rapport so they felt safe. Anyone who works in this field knows how important it is to build and sustain trust with each child as well as their parents or guardian. Due to the coronavirus, I am now conducting my sessions through video chats. For many of my clients, this is a startling new world. Some of them don't recognize my face or my voice over a computer, but together, we're slowly becoming more comfortable. Unfortunately, some sessions have been disastrous because of a client's poor internet service. Sessions abruptly ceased, or my face froze on the screen, or all they could see was "snow." If the kids cannot see and hear me, I cannot provide the services they need and deserve. I urge all Mainers to support the referendum to expand high-speed internet service to unserved and underserved areas in Maine. Please Vote Yes on 1. Ray Smith, Windham, Maine.

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Lewiston organizations receive \$45,000 in grants

Three Lewiston organizations received a total of \$45,000 in grants from the John T. Gorman Foundation. These organizations are providing vital services during the pandemic. The following are the three Lewiston organizations who each received a portion of the grant. St. Martin de Porres Residence, Lewiston received \$10,000 to provide general operating support.

The Root Cellar, Lewiston received \$25,000 to support efforts to address the food insecurity of families in the Tree Streets and Bayside neighborhoods in Lewiston and Portland during the COVID-19 pandemic. Trinity Jubilee Center, Lewiston received \$10,000 to provide general operating support.

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Newsmakers, Names & Faces

Sen. Nate Libby responds to change in reopening plan

On Wednesday, May 27, Gov. Janet Mills announced a change to the state's plan to safely reopen businesses in Maine. According to the state's gradual reopening plan, which was announced by the governor on April 28, restaurants across would be allowed to open for dine-in service on June 1, provided they follow specific physical distancing and hygiene restrictions. Less than a week before this change was scheduled to take effect, Gov. Mills announced that restaurants in Androscoggin, Cumberland and York counties would only be allowed to offer outdoor dining options.

In response, Senate Majority Leader Nate Libby, D-Lewiston, issued the following statement:

"Gov. Mills did not consult me, or any lawmaker, on this decision. Public health and safety must always be our top priority, but I fully understand why many restaurant owners are frustrated by this decision and the timing of its announcement. The short notice is simply unacceptable.

"Restaurants in Lewiston were diligently preparing to open in just a few days under the guidance they had for the state. They were ordering food for delivery and training staff on new physical distancing requirements. They were doing all they could to operate safely — but then they had the rug pulled out from under them.

"I'm encouraging local restaurant owners to reach out to my office to share what they've done to prepare and how much they've spent on



PPE, cleaning costs, food purchasing, and the impact this change will have on their employees. Additionally, my office is available to help employees with unemployment and other programs. We can be reached at (207) 287-1515. I'm hopeful that once we have a clear picture straight from local businesses about how this decision is impacting them, the administration will adapt its plans in a way that will protect both the health of Mainers and our local economy.

"The Legislature's Appropriations and Financial Affairs Committee [met] Friday to talk about distributing the federal funds we've received, and [I encour-

aged] them to think about ways that we can use this money to support our local businesses."

The Lewiston City Council has authorized the use of sidewalk and parking lot space for restaurants to use for outdoor dining, and licensing fees to allow this have been waived. Businesses interested in using city-owned or -controlled outdoor spaces such as sidewalks and parks should contact the City Clerk's Office at (207) 513-3124. Businesses interested in expanding their operations into adjacent privately-owned property, such as parking lots and lawns, should contact Code Enforcement at (207) 513-3125.

Auburn restaurants unable to open

Last week the Mills Administration announced that it is postponing the full reopening of restaurants for dine-in services in Androscoggin, Cumberland, and York counties. Restaurants in these counties were scheduled to reopen for dine-in services on June 1 but are now restricted to reopening with outside dining services only, in addition to continuing to provide take-out and delivery services.

"I am deeply dismayed and disappointed by the decision and I just don't understand the Governors logic on this," said Auburn Mayor Jason Levesque. "This comes at the worst possible time and will bring significant consequences

for businesses that are already struggling to survive."

"Our local restaurants were counting on reopening on June 1. City staff have been working closely with them on outdoor seating and CDC guidelines that will protect their staff as well as patrons."

"PPP is running out," added Mayor Levesque. "restaurant owners have brought their employees back and have ordered food and supplies in preparation for reopening on Monday. How will they pay for that? Workers will continue to be displaced by this and it will have a very real impact, especially with the current unemployment backlog."

City staff will

continue to work with restaurants to find creative ways to increase and enhance outdoor dining space, even suspending parking space requirements and eliminating the "red tape" and regulations that are usually in place.

"Federal CARE Act funds could be used to help fix this," said Levesque. "Under the rules, we can use that money to make direct payments to displaced workers; direct payments to reimburse businesses for losses — like the food and supplies they won't get to use on Monday. This problem could be solved if the Governor would release Maine's CARES funding immediately, so we help these people."

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What's Going On

Senator Collins visits Hampden USPS Processing Plant



Hampden Plant Manager Michael Mitchell with U.S. Senator Susan Collins.

U.S. Senator Susan Collins visited the USPS Processing Plant in Hampden to thank the employees for their work to maintain this essential service during the COVID-19 pandemic. During her visit, Senator Collins remained outside the plant and greeted workers between shifts while following social distancing guidelines.

“Postal Service employees in Maine and throughout the country continue to go to work each day, facing increased risk as they continue to serve. The USPS is needed now more than ever, especially in our rural communities where local access to grocery stores, pharmacies, and other vital services may

be limited or nonexistent,” said Senator Collins. “I am honored to have had the opportunity to thank several of the hardworking men and women at the Hampden USPS Processing Plant for their continued efforts during this challenging time.”

Senator Collins has long championed provisions supporting our postal workers. Earlier this month, Senators Collins and Dianne Feinstein (D-CA) led a bipartisan letter urging Senate Leadership to include relief for the Postal Service in the next COVID-19 package, including emergency funding, additional borrowing authority, and debt forgiveness. The letter also urges that

the next package include funding to ensure supplies of personal protective equipment, reimbursement for sick and family medical leave related to COVID-19, and hazard pay for certain front-line postal workers who face exposure to the virus simply through doing their jobs.

In 2012, Senator Collins worked to save the Hampden Processing Plant from closure as part of the USPS nationwide consolidation plan.

Send all items for What's Going On to the Editor. Deadline is Friday by five.

New Great Clips salons open in Portland

The first Great Clips salons in Maine are now open, bringing two new options for great haircuts at a convenient place and time to members of the Portland community. The two salons join a network of more than 4,500 Great Clips salons throughout the United States and Canada.

The first salon is in Millcreek Plaza, at 180 Waterman Drive in Portland, and is owned by franchisees Jeff and Muriel McDonald. The second salon is in the Falmouth Shopping Center, at 251 US Rt 1 in Falmouth, and is owned by franchisees Tim and Hannah Renyi.

“As Maine residents and local business owners, we’re excited to bring the style and convenience of Great Clips to this community, especially as everyone is ready to freshen up their look,” said Tim Renyi, Great Clips franchisee. “Along with our stylists,

we look forward to welcoming everyone into the salons.”

Great Clips offers an easy way for customers to spend less time in the salon by checking in online. With the Online Check-In App or by visiting greatclips.com, customers can add their name to the wait list from home, watch their wait time count down and head to the salon when they have 10 to 15 minutes remaining. In addition, Great Clips ensures customers get their favorite haircut every time, anywhere with Clip Notes®. Stylists keep technical notes on a customer’s haircut to enhance consultations.

To download the Great Clips Online Check-In app and check in before visiting the new Portland-area salons, visit <https://www.greatclips.com/find-a-salon-online-check-in>.

Great Clips, Inc. was established in 1982

in Minneapolis. Today, Great Clips has over 4,500 salons throughout the United States and Canada, making it the world’s largest salon brand. Great Clips is 100 percent franchised, and salons are owned locally by more than 1,200 franchisees across North America. Great Clips franchisees employ stylists who receive ongoing training to learn the Great Clips customer care system and advanced technical skills. As a walk-in salon, Great Clips provides value-priced, high-quality haircare for men, women and children. Getting a great haircut at Great Clips is more convenient than ever with Online Check-In and Clip Notes®. To check-in online, visit GreatClips.com or download the free app for Android and iPhone. For more information about Great Clips, Inc. or to find a location near you, visit GreatClips.com.

Maine communities are essential to America's economy

Maine is facing considerable challenges restarting the economy and enabling Mainers to return to work. Cities, towns, and villages all across Maine play an essential role in opening our communities and keeping them safe.

In the latest unemployment filings, data from Maine indicates 19.5% of the total labor force submitted first time unemployment claims.

Communities in Maine face budget shortfalls of 18%. That means Mainers will face cuts to

basic quality of life services such as: Longer response times when residents call 9-1-1; fewer EMS responders to help those in need; fewer sanitation workers to keep communities clean; fewer numbers of inspectors to help drive new development.

Maine’s essential municipal workers are our everyday heroes, keeping our country running. Without direct, flexible relief to cities and towns, many of those essential workers are set to lose their jobs. These are not just nameless, faceless workers, they are American he-

roes who keep our communities safe during a time of crisis.

America’s small towns and villages are struggling just as much as big cities. Our nation was built on small towns. Now, many of our nation’s smallest communities are facing the real possibility of being wiped out.

Join cities on the front line.

The town of Kennebunkport, Maine has created a process that would allow businesses to request temporary allowances from the town. The town wants to balance the budget. See *Economy*, page 13

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 Tuesday/Thursday/Friday 9 – 11:30

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Washington, Hancock	207 – 255 – 8656
Penobscot, Piscataquis, Waldo	207 – 942 – 8241
Kennebec, Somerset, Knox, Lincoln	207 – 622 – 4731
Androscoggin, Oxford, Franklin	207 – 784 – 1558
Cumberland, York, Sagadahoc	207 – 774 – 8211
Veterans Unit	207 – 400 – 3229
Native American Unit	877 – 213 – 5630
KidsLegal Unit	207 – 400 – 3233

Learn more at <https://ptla.org/covid-19> and www.ptla.org.

Matthew Leonard: Governor's actions completely irresponsible



Matthew Leonard, candidate for Maine state senate, responds to Governor Mills' announcement last week suspending the opening of dine-in services for local restaurants completely irresponsible. Leonard is running against incumbent Ned Claxton (D) to represent Auburn, Minot, Mechanic Falls, Poland, and New Gloucester.

Leonard said, "I've talked with dozens of local business owners who have been financially

reeling from the restrictions thrust on them. At best, with limited operations, they've been lucky to make 25-30% of what they normally do. This while their costs remain greater than any income they can manage to bring in."

"The Governor's conscious actions [last week] illustrate a complete lack of understanding of business operations as well as continued contempt toward one of Maine's most important

industries that drives Maine's economy. Local restaurants have purchased food, purchased alcohol, and brought back staff in preparation for a planned opening on Monday."

"With PPP running out on June 7, restaurant workers who thought there was light at the end of the tunnel now have to go through the mental anguish of applying for unemployment in a system that doesn't and hasn't worked."

"Under the guise of 'being responsible' the Governor's actions are the exact opposite; utterly irresponsible. Compounding the horrible decision making coming from the executive branch is the complete abdication of duty by local elected representatives to serve the peoples' interests by deciding to hold a partisan party line instead, by failing to bring the legislature back into session."

Matthew Leonard, of Auburn, was born and raised in Maine, is a multi-tour combat veteran, former chamber of commerce president, business owner, and current candidate for the Maine State Senate.

GrowSmart Maine seeks nominations

On June 1, nominations opened for GrowSmart Maine's 3rd annual statewide Smart Growth Award competition.

Past years' Smart Growth Awards recognized a mixed-use infill project in Portland's Deering Center, a community forest project that preserved nearly 1000 acres of land for conservation, recreation, and wildlife, and an individual achievement award for an influential Main Street organizer and champion of downtown revitalization. As in the past, this year's criteria will be grounded in the GrowSmart Maine's principles of Smart Growth.

The 2020 Maine Smart Growth Award recipients will be announced at the 2020 GrowSmart Maine Summit on October 22. The Summit will be based with limited in-person attendance at the Pepperell Mill in Biddeford, with

external attendance via teleconference.

"The great success of the first two years of the awards program has been really exciting and we look forward to continuing the tradition in 2020" said Ethan Boxer-Macomber, Board Chair of GrowSmart Maine, the statewide

organization sponsoring the awards. "Showcasing and celebrating fantastic Smart Growth oriented projects, plans and people across Maine provides us with tangible and highly inspirational examples of the many community, environmental, and eco- See *Grow*, page 13

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Guest column

Let's get the PPP right for Maine's small businesses

By Senator King

It's starting to feel like summertime in Maine, which means that beaches should be bustling, shops should be packed, and traffic on Route 1 should be bumper-to-bumper within 10 miles of Red's Eats. The last weekends in May typically kick off Maine's peak season, but this year, our usual seasonal visitors didn't come – instead, they stayed home, like most of us who are doing our part to protect ourselves, our families, and our communities from the coronavirus pandemic. This is the right decision, for their health and for ours, but even still, the lack of tourism revenue is devastating to our state's small businesses – the lifeblood of our state's economy – especially during the busy (and brief) summer season.

These unprecedented challenges are why Congress created the Paycheck Protection Program (PPP). The pro-

gram has already done a lot of good and has been a vital source of important economic relief to help businesses weather this storm; since it became law, 25,615 Maine businesses have received more than \$2.2 billion in PPP funds to help them get through the pandemic's economic fallout. But like any piece of major legislation, it is creating unintended consequences that stand in the way of its intended goals. In this case, several of the PPP's strict requirements prevent small business owners from addressing their most pressing needs or planning for the long-term economic obstacles that are sure to come.

Fortunately, we have a chance to fix the PPP and help it work the way it should – so let's do it. That's why I've introduced the Paycheck Protection Flexibility Act, which would help remove some of the most challenging regulations that I've been hearing about from Maine's small businesses over the

last few months. The bill has some serious bipartisan momentum – it's cosponsored in the Senate by three Republicans, two Democrats, and myself. Even more promising is that the House of Representatives passed its version of the bill last Thursday by a count of 417-This is a big deal, bringing us one step closer to making important changes like:

1) Eliminating spending restrictions so businesses can spend PPP funds on what they need. Under existing regulations, businesses must spend 75% of their PPP loans on payroll expenses. That's a problem for many businesses, because that's just not how their expenses break down. The limit means that many businesses have money meant to pay the bills, but aren't allowed to use a penny more than 25% of their loan to cover expenses like rent if they want to get their loans refunded – even if paying that bill

See *PPP*, page 13

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Record number of flags placed to honor veterans

A record number of volunteers turned out on the Saturday of Memorial Day weekend to honor veterans buried at St. Peter's Cemetery in Lewiston.

An estimated 360 volunteers spread out throughout the 70-acre cemetery, placing flags on every veteran's grave they found.

"It's just a gorgeous day, and it's a gorgeous cause, and if you look around and see all those flags waving over the cemetery, it makes you feel good," said Joyce Richmond, a member of the Lewiston and Auburn Veterans Council, which organized the effort. "I'm a Gold Star Mother, which means my daughter passed away while serving in the Air Force, so it's very important to me to honor her especially, but I know what sacrifices these people have made. They've given



their lives for us."

According to Joyce, 4,000 American flags were handed out to the volunteers, who fanned out to every corner of the cemetery, going row by row and reading inscriptions to try to ensure no veteran's grave was missed.

The volunteers practiced social distancing rules, with parties staying at least six feet apart and individuals donning face masks. The volunteers said it was

important to honor the veterans despite the COVID-19 pandemic.

"I think it's really a time to remember everybody because of what we've gone through in the past and what we're going through right now," said Mary Beth Cloutier, whose father and father-in-law are both veterans. "It's an emotional time."

"I just want to be out here to help veterans," says Jim Hodsdon of Lewiston. "We're

socially separated, and veterans need to be recognized."

"I think that having so many volunteers that honor our veterans by placing flags upon their graves each year elicits a tremendous amount of respect for those who served our great country, as well as their families. This holds true especially this year with the current situation that affects each of us and the restrictions that are in place. To still be willing and able to honor our veterans for Memorial Day is a great gesture," said Robert LeBlanc, director of the cemetery.

While the volunteers went about their work, James Thibodeau accompanied them on the bagpipes, playing patriotic music, including the hymns from the different branches of the U.S. Armed Services.

"To honor our veterans is a good thing to do, because all gave some; some gave all," he said. "We need to give back."

Community members plan to place flags on the graves of veterans at all of Lewiston's 13 cemeteries. They include Mount Hope Cemetery, which is also Catholic, and Riverside Cemetery, where flag placement organized by the Knights of Columbus took place on Thursday, May 21.



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Ben & Jerry's offers scoops of gratitude



Ben & Jerry's will give away a quarter of a million scoops of ice cream as its iconic Scoop Shops reopen across the country in the coming weeks.

"It's the Ben & Jerry-est way to say 'thank you' to the essential workers who've kept everyone safe and fed during the coronavirus pandemic," said Carey Lockard of the Ben & Jerry's on Nathan Nye Street in Freeport. Nationwide, Scoop Shops

will deliver ice cream to their local hospitals, fire stations, nursing homes and more as part of the company's "Project Joy."

Lockard's Freeport Scoop Shop is now open with window service from noon to 7 p.m. Call in takeout service will start June 8. All menu items will be available to go including cones, cups, milkshakes, sundaes, pints and cakes. Customers are asked to order ahead at [www.ben-](http://www.ben-jerry.com/takeout)

[jerry.com/takeout](http://www.ben-jerry.com/takeout). Credit card purchases are preferred as a fast, touchless interaction.

After the initial phase of take-out service, Scoop Shops will open their doors to the full Ben & Jerry's euphoric experience.

"We can't tell you how happy we are to be back," said Lockard. "While we've missed serving up our chunks and swirls, we've missed our local fans and community even more."

BikeMaine 2020 cancelled

The Bicycle Coalition of Maine today announced the cancellation of its BikeMaine 2020: Katahdin Frontier event, citing the safety of riders, volunteers, host communities, and staff during the ongoing COVID-19 pandemic.

BikeMaine, held annually in a different region of Maine since 2013, was scheduled to take place this year from September 12 through 19, and visit the host communities of Old Town, Lincoln, Patten, Millinocket, and Dover-Foxcroft. The ride is capped each year at 450 riders, but also includes more than 70 volunteers.

"After carefully considering all options and contingencies, consulting with leaders in our host communities, and referring to Gov. Janet Mills' guidelines for hosting events in Maine in the coming months, it is clear that we cannot operate a ride that is up to our standards while also safeguarding the health and well-being of all participants," said BikeMaine Ride Director Will Elting in an email distributed by the BCM.

Registered riders have the option of rolling over their registration to 2021, requesting a refund, or donating all or part of their regis-

tration to the 501(c)(3) non-profit.

The Coalition plans to hold the BikeMaine: Katahdin Frontier ride from September 11 through 18, 2021 with the same route and host communities.

"Though this is a tough decision for us as a small non-profit organization, we are appreciative of the support we've already received from our members during these uncertain times," Elting said. "Provided we can do it in a safe, responsible manner, we cannot wait to bring our amazing group of cyclists to one of Maine's most scenic and rugged regions in 2021."

New recipe guide now online from UMaine Extension

University of Maine Cooperative Extension has a new recipe guide available online that can help with meal planning options and food shopping decisions.

"Make Your Own:

A Recipe Guide" is a collection of 10 recipe categories — from salad dressings and casseroles to soups and grain bowls — with a variety of options in each food group. Customizable

recipe forms in select categories can be used to print and share personal favorites.

For more information, contact Kate Yerxa, 207.581.3109; kate.yerxa@maine.edu.

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Thank you Gorham and surrounding communities for supporting the Ocean Gardens Restaurant and Tavern family during these pandemic times. It means a lot to all of us.

We are currently offering curbside pick-up Tuesdays through Saturdays from 3pm to 7pm Please call ahead to have it ready for you.

Check out our new a la carte menu!

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We are now offering the following desserts: cheesecake with strawberries, Mile High Peanut Butter Explosion Cake, Shain's of Maine Sea Dog Biscuits, and Wicked Whoopie Pies.



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- Cheese Board** / Silvery Moon "Manchego", Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Dried Fruit, Crostini - 16
- Caramelized Onion Tart** / House Crust, Local Goat Ricotta, Pineland Feta, Balsamic Syrup, Greens / Vgt. - 13
- Sage Roasted Butternut Squash Soup** / Toasted Pepitas - 8
- Gathered Greens** / Grapes, Aged Balsamic & Olive Oil Vinaigrette, Pineland Farm Feta, Toasted Almonds / g.f - 8
- MK Wedge** / Romaine Hearts, Local Apple, Bacon Crumbs, Blue Cheese, Pickled Onion, Buttermilk Dressing / g.f - 9
- Braised Farm Beets** / Fern Hill Farm Fresh Goat Cheese, Candied Walnut Brittle, Beet Vinaigrette, Greens / g.f - 11
- Grilled Romaine Caesar** / Croutons, Shaved Parmesan, House Made Creamy Garlic Dressing / - 9 (Add Anchovy + 2)

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- Gnocchi Primavera** / Butter Roasted, Hand Made Ricotta Gnocchi, Seasonal Vegetables, Parmesan / Vgt. - 12/22
- Rigatoni Bolognese** / Slow Braised Tomato - Beef & Pork Sausage, Smoked Bacon Breadcrumbs, Parmesan / 13/24
- Handmade Ravioli** / Four Cheese Filling, Wilted Spinach Pesto Cream, Almonds, Pineland Farm Feta / Vgt. - 12/22
- Gnocchi Mac + Cheese** / Creamy Cheddar Sauce, Hand Made Ricotta Gnocchi, Smoked Bacon Breadcrumbs / - 12/22
- Butternut Squash Risotto** / Sage Roasted Fall Squash, Butter, Parmesan, Pepitas, Fried Brussels / Vgt. + g.f - 14/26
- Mushroom Risotto** / Roasted Crimini & Shiitake Mushrooms, Butter Parmesan, Truffle Oil / Vgt. + g.f - 14/26
- Spaghetti with Braised Lamb Ragù** / Pineland Farm Feta, Chopped Mixed Olives - 24
- Orecchiette Pasta with Chicken & Broccoli** / Garlic Butter, Wilted Kale, Parmesan - 22
(Vegetarian Orecchiette available with Pesto)

ENTREES

- Pan Seared Scallops** / Truffle Roasted Crimini + Shiitake Mushroom Risotto, Green Beans, Beurre Monte / g.f - 18/32*
- Grilled Faroe Island Salmon** / Sage Roasted Butternut Squash Risotto, Fried Brussels, Pomegranate Gastrique / g.f - 27*
- Chicken Under a Brick** / Bone-in Breast, Whipped Potato, Seasonal Vegetables, Lemon Emulsion / g.f - 24
- Slow Braised Boneless Beef Short Rib** / Horseradish Mashed Potato, Seasonal Vegetables, Mushroom Sauce / g.f - 28
- Grilled Filet Mignon** / Herb Roasted Fingerlings, Pearl Onions, Wilted Greens, Foie Gras Butter, Beef Sauce / g.f - 34*
- Spice Rubbed Pork Loin** / Smoked Bacon Elbow Macaroni and Cheese, Cheddar, Fried Brussels Sprouts, BBQ Sauce / - 24
- Pulled Pork Sandwich** / Chipotle BBQ Pulled Pork, Coleslaw, Grilled Brioche Bun, House Fries - 14
- MK Burger** / Cheddar, Bacon Crumbs, Shredded Romaine, Pickled Onion, House Sauce, Brioche Bun, Herb Fries - 15

SIDES

- Fried Brussels Sprouts** / g.f - 9 - **Pan Roasted Vegetables** / g.f - 9

DESSERTS

- Warm Chocolate Cake** / Marshmallow Gelato, Sea Salt Toasted Peanuts / g.f - 10
- Chocolate Mousse** / Belgium Chocolate, Whipped Cream, Candied Walnut Crumbs / g.f - 9
- Tiramisu** / Mascarpone Cream, Coffee Ladyfingers, Chocolate Sauce - 9

Masks

Continued from page 1

hook elastic bands together behind the head instead of one's ears. Still more faculty and staff are making masks for themselves and the wider Lewiston community.

Smith, who is distributing the masks and helping to coordinate production, has already shared 432 masks from campus sources and more from a local industrial supplier. The masks are primarily going to staff who still need to work on campus, particularly security, Post and Print, limited numbers of dining and facilities staff, and - until the campus steam plant was shut down this month for the summer - boiler operators.

Smith says she currently has enough face coverings for any employee who asks for one, and she hopes to have hundreds of masks at the ready when more employees - and, eventually, students - return to campus. That's thanks in large part to the supply of handmade masks, which are of particularly high quality.

"They're so well-made," Smith says. "The fabrics are beautiful, the stitching is tight, and they have multiple layers of good fabric. We have options to fit the various

sizes and shapes of people's heads. As I hand them out, people are happy to receive them and appreciate how well they're made."

It's a true assembly line at Schaeffer. Depending on the type of mask, there are 12 to 15 steps of outlining and cutting fabric; stitching together layers of fabric, elastic, and wire; ironing; quality control; and, in recent weeks, putting together more "ear savers."

The fabric comes from the costume shop's stash as well as a supply donated by Chris McDowell's mother, an avid quilter. The masks have two layers of fabric, each side with a different pattern so the wearers can keep track of which side is against their face.

Because employees' preferences differ, the group is making both double-sided shaped masks - made to fit tightly over the bridge of the nose - and pleated masks, each coming with an instruction sheet on how to wear and wash them.

"We've been getting a lot of feedback from the people we've been giving them to about what they prefer and what they need, so we've been able to tailor some of the requests," Chris McDowell says.

Some of the student mask-makers already have experience with sewing or working with

fabrics. Jade Zhang '21 of Hefei, China, is a theater major concentrating on costume design, with Chris McDowell serving as her thesis advisor. It was Zhang who recruited most of the other four student mask makers.

Nicole Kumbula '21 of Chinhoyi, Zimbabwe, also has some experience around textiles - she would sometimes accompany her mother to Singmark, a small clothing factory where her mother works in retail, and help her do small tasks, such as folding fabrics and buying buttons.

So, the first day Kumbula came to the costume shop to make masks, "there was sort of a nostalgia for me, and I decided I would like to stay and learn to do each and every single part," she says. "It reminds me of my mom and everybody at home."

At the same time, she and her mask-making colleagues are learning new skills, particularly related to the (relative) mass production of items. "I'm a chemistry major, so precision and measurements are on my mind all the time," Kumbula says. "It's been nice to apply that side of my brain to this place as well."

Beyond learning new skills and providing a critical service for the campus, the students' new job provides a sense

of structure and purpose during a stressful time.

"It's nice to have a dedicated time when you come in and just do something with your hands," says Gabi Gugagaite '21 of Kaunas, Lithuania.

"It's a creative process that can also relieve pressure you get from quarantine," adds Wenjing Zheng '21 of Wuhan, China.

The students also

have the regular chance to see each other in person - not a guarantee elsewhere, given social distancing rules. (The seven mask-makers are only coming into contact with each other and in the case of the students, their roommates, if they have them, McDowell says.)

It's been a bonding experience, particularly for the five students. "We just get to know each other

so much better and in unexpected ways" in the costume shop, says Jade Zhang. "We're making something good out of the pandemic."

And, being on campus, they get to see the fruits of their labors.

"We definitely have seen staff wearing the masks that we make here," says Zhao Li '21 of Guangzhou, China. "You feel like you're a part of something."



Stacia Poulin of Dining, Conferences, and Campus Events prepares a hamburger on the grill at Commons, wearing a mask that the Bates costume shop created. (Photo by Phyllis Graber Jensen/Bates College).



The variety of surplus and donated fabrics the costume shop uses to make face masks serves a dual purpose: Different fabrics on each side of some masks help wearers keep track of which side is touching the face, and student mask-makers get to flex their creative muscle. (Photo by Phyllis Graber Jensen/Bates College).



When the events that normally occupy the Bates costume shop in the spring and summer were canceled, Associate Professor of Theater Christine McDowell quickly started using surplus and donated fabric to make cloth face coverings. (Photo by Phyllis Graber Jensen/Bates College).



Wenjing Zheng '21, right, works with the bands that keep the face masks secure on the head. Production of face masks reminds Nicole Kumbula '21, left, of helping her mother at Singmark, a factory shop in her native Zimbabwe. (Photo by Phyllis Graber Jensen/Bates College).



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for over 100 years, University of Maine Cooperative Extension has supported UMaine's land and sea grant public education role by conducting community-driven, research-based programs in every Maine county. UMaine Extension helps support, sustain and grow the food-based economy. It is the only entity in our state that touches every aspect of the Maine Food System, where policy, research, production, processing, commerce, nutrition, and food security and safety are integral and interrelated. UMaine Extension also conducts the most successful out-of-school youth educational program in Maine through 4-H.

The University of Maine, founded in Orono in 1865, is the state's land grant, sea grant and space grant university. As Maine's flagship public university, UMaine has a statewide mission of teaching, research and economic development, and community service. UMaine is the state's only public research university and among

the most comprehensive higher education institutions in the Northeast. It attracts students from all 50 states and more than 70 countries. UMaine currently enrolls 11,561 undergraduate and graduate students who have opportunities to participate in groundbreaking research with world-class scholars. UMaine offers more than 100 degree programs through which students can earn master's, doctoral or professional science master's degrees, as well as graduate certificates. The university promotes environmental stewardship, with substantial efforts campuswide to conserve energy, recycle and adhere to green building standards in new construction. For more information about UMaine, visit umaine.edu.

Send all items for Names and Faces to the Editor. Deadline is Friday by five.

Evans joins Red Cross as executive director



Nicole Evans

Nicole Evans has joined the American Red Cross of Northern New England as executive director of the Central and Mid Coast Maine Chapter.

Evans brings more than 20 years of experience in community impact, development and

communications to the role. As the chapter's executive director, she represents the Red Cross in the community, building partnerships and capacity with the chapter board and other volunteer leaders to help the Red Cross fulfill its mission.

"I am honored to be working alongside American Red Cross volunteers, donors and partners," Evans said. "Their dedication and generosity are inspiring. We are united together not just in the face of emergencies and disasters, but in helping our neighbors every day."

Evans most recently served the Mid Coast region as director of development for Midcoast Humane. She has also held leadership positions at United Way of Greater Portland and Educate Maine. Along with her nonprofit experience, Evans has provided consulting and communications support for small and large businesses throughout the country.

The Central and Mid Coast Maine Chapter serves Androscoggin, Franklin, Kennebec, Knox, Lincoln, Oxford and Sagadahoc counties as well as Brunswick and Harpswell.

Senator Collins visits New Balance in Norridgewock

U.S. Senator Susan Collins visited the New Balance factory in Norridgewock today to greet employees and meet with members of the management team. The Norridgewock factory, which typically manufactures athletic footwear, began producing face masks earlier this year to help increase the



U.S. Senator Susan Collins social distancing with New Balance factory staff.

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Beginning 3/24, Tuesday through Thursday mornings from 6-7 a.m. will be reserved exclusively for customers 60+ and individuals identified by the CDC as being at high-risk. We won't be checking IDs, but request that all other customers support these vulnerable shoppers and wait until after 7 a.m. to enter the store.

Our store hours have also temporarily changed to allow for more time to clean, stock shelves and give associates additional time to rest - beginning 3/21, new store hours will be 7 a.m. - 9 p.m.

supply of personal protective equipment during the COVID-19 pandemic. "I am so proud of the hardworking employees at New Balance who have stepped up to meet the challenge facing our country," said Senator Collins. "These dedicated Mainers represent the best of our manufacturing heritage, and it is inspiring to see how quickly they transitioned to making face masks to help protect health care workers, first respond-

See Collins, page 13

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Graduation plans for Saint Dominic Academy

Saint Dominic Academy is pleased to announce that graduation exercises will be held in the parking lot of the school's Auburn campus, located on 121 Gracelawn Road, on Thursday, June 4, at 6 p.m. The rain date for graduation is Saturday, June 6.

During the COVID-19 pandemic, the ceremony for the 75th graduating class of St. Dom's will look different than the 74 that preceded it, but the planned event is no different in terms of the spirit, pride, and community that will be on full display.

"The students will stay in their cars with their parents," said Timothy Gallic, president of St. Dom's. "They will be called up to seats set six feet apart in front of staging. Once they are in place, the baccalaureate Mass will start at 6 p.m."

The students will be wearing masks for the Mass as well as the graduation exercises that follow it, a ceremony that is designed to minimize any contact.

"Our principal will call up the superintendent, who will call up the valedictorian, who will call up the salutatorian, who will call me up," said Gallic. "After my comments, the diplomas will be awarded."

As the students' names are read, they will approach the stage and receive their diplomas. The new graduates will pick up a rose and return to their seats.

"When all have re-

ceived their diplomas, they will walk back to their cars, and give their parents the rose, which is an academy tradition. Then, they'll turn and face the podium for the tassel flip and hat toss," said Gallic.

It was previously announced that Skye Rogers is the valedictorian and Avery Greco is the salutatorian for the Class of 2020.

For more information about graduation or the academy, visit www.stdomsmaine.org.

St. Dom's in Auburn/Lewiston raises over \$400,000

Louise's mother, Laurieanne Cormier.

Monetary losses, including lost wages, have resulted in concerns about the ability of families to pay tuition. With major fundraising events canceled, these concerns are heightened and made the unprecedented success of this year's campaign crucial.

"I want to thank all of the people that helped raise this money," said Dion. "In these difficult times, it's really nice that we were all able to help the school."

"Louise and I are

thrilled by the outcome of this campaign," said Ray Jean. "The real winners here are the students. Those who will be afforded a chance to attend St. Dom's. Louise and I look back fondly on the great, formative years we spent there. Now, more students will get the chance to receive the same quality education that we did as students."

"The money raised through the Jean-Dion Match Challenge will help parents pay for this year's tuition and help secure future tuition assistance needs," said Tim-

othy Gallic, president of the academy, which has campuses in Auburn and Lewiston. "Our unwavering goals are to keep all of our students, provide a well-tuned remote learning program, and meet all the needs of our learning community. Educating students, pre-k through grade 12, in the faith is essential in today's world and must be available to all who desire it."

In June, the Class of 2020 will be the 75th to graduate from St. Dom's. For more information about the academy, visit www.stdomsmaine.org.

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Wednesday, DATE TBD, 2020

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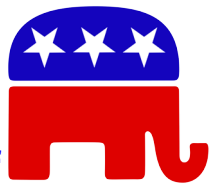
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- Former State Rep Cliff Foster, 67
- Former State Rep Mike Timmons, #45

Online teaching from the Heart program

Registration is open for an online nonviolent communication program, Teaching from the Heart, at the University of Maine Hutchinson Center in Belfast. The three-day professional development program for educators, teachers and those working with preschool-third grade children runs June 29 through July 1 from 9 to 11:30 a.m. The cost is \$125. More information is available on the Hutchinson Center website at <https://hutchinsoncenter.umaine.edu/professional-development-programs/teaching-from-the-heart/>.



Gina Simm

Instructor Gina Simm has taught in early childhood education for over 30 years. Her background in Montessori education and children's theater launched her into the world of public schools, where she spent most of her career as a first-grade teacher (including a year spent teaching English in China). Simm worked closely with Miki Kashtan, a co-founder of Bay Area Nonviolent Communication. Simm's knowledge of nonviolent communication has transformed her classroom into a place where systems of the heart create a child-centered environment for moving through conflict. Simm lives in

the Pioneer Valley Co-housing Community in Amherst, Massachusetts. More information about her work is available online at <http://www.teachingfromyourheart.org>.

Participants in the Hutchinson Center online course will learn how to manage classrooms and learning environments with a practical, simple curriculum based on Simm's book, "Heart to Heart: Three Systems for Staying Connected (A Manual for Parents and Teachers)". Skills that help maintain the heart-to-heart connections that support children's ability to self-regulate and improve their emotional intelligence are at the core of this course.

The emotional implications of the COVID-19 pandemic will require teachers to think in new ways in order to support their students. The reliable systems taught by Simm will provide participants with empathetic training to help children transition back into the classroom.

Participants will earn a UMaine certificate in nonviolent communication, and 0.7 CEU/7 contact hours are available. Reliable internet is required for all participants.

For information or to request a reasonable accommodation, contact Michelle Patten at mi. See *Heart*, next page

Remote wager on horse racing now permitted

The Maine Gambling Control Board has given final approval for Mainers to place bets on horse racing from anywhere in the state. With that approval, Hollywood Races went live in Maine last Thursday, giving residents the chance to place bets on horse races taking place anywhere in the world, including tracks in Maine once harness racing returns to action. Bets can be placed, and races can be viewed by using a computer, tablet, or phone.

"We are excited to bring this form of gaming to Maine," said Christopher McErlean, Vice President of Racing for Penn National Gaming, Inc. (Penn National). "This is a tried and tested use of technology for more people to get excited about the sport of

horse racing, any time of day, any day of the year, and allows Mainers to enjoy races taking places across the world from the comfort of their own home."

Hollywood Races, a subsidiary of Penn National's interactive division, is currently active in 23 other states. Any Maine resident 18 or older can go online to set up an account, as of May 20. After an account is established, racing fans can download the Hollywood Races app on their phone or tablet, watch and wager on their computer, or call in a wager over the phone. Penn National also owns and operates Hollywood Casino Hotel and Raceway in Bangor.

"With more and more racing coming back around the world, this is

nice timing for any racing enthusiast in Maine who has missed visiting simulcast wagering facilities, OTBs, or the tracks," said McErlean. "Importantly, a percentage of revenues from Hollywood Races will go to the state and support the harness racing industry in Maine, similar to what is in place at Hollywood Casino."

Once an account has been established and the user is authenticated, people can fund their accounts through credit card transactions, ACH transfers, or — when racing resumes at Bangor Raceway — directly at the track. Users must be 18 or older and pass a background check when registering for an account. To learn more, please visit www.hollywoodraces.com.

UMaine Extension expands resources for small ruminants

University of Maine Cooperative Extension has updated and expanded resources available to keepers of small ruminants on the dedicated sheep and goat program webpage (<https://extension.umaine.edu/live->

[stock/sheep-and-goats/](https://extension.umaine.edu/live-stock/sheep-and-goats/)).

The revised site includes new publications on caring for young stock purchased off the farm, updated production and health management information, an updated sheep shearers list,

marketing resources and information on relevant UMaine Extension 4-H programs.

For more information contact Donna Coffin at (207) 262-7726 or donna.coffin@maine.edu.

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Calendar

Send your submissions to the Editor. More online.

Ongoing, Wednesdays

Lewiston outdoor market (weather permitting) from 10 to 11 a.m. at 91 College Street, Lewiston. Neighbors who help set up the market wear gloves and masks. The market is set up to allow safe social distancing. Customers will have their temperature taken upon arrival and be given a box to fill if they are safe. If they are running a temperature, they will be sent home quickly with a box of food.

Thursday, June 4

Saint Dominic Academy graduation will be held in the parking lot of the school's Auburn campus, located on 121 Gracelawn Road at 6 p.m., rain date June 6. For more information about graduation or the academy, visit www.stdomsmaine.org.

Librarian Grab Bag – Discovery Time, for ages 18mons-5yrs: Join the library staff on Facebook at 9:30 a.m. for Discovery Time. You never know which Youth Services staff member will be performing. You could get a Musical Mr. Jeff, an Artistic Ms. Dani, a Movement Moment Deb, a Yogi Ms. Heidi, or an Artistic Ms. Becky. Tune in and collect them all!

Afternoon Chapters with Mr. Jeff Mr. Jeff is now reading us “The Wild Robot”. Tune in at 2 p.m. Tuesday through Friday on Facebook to hear this fun book that has been described as a cross between “Wall-E” and “Hatchet”. The publisher recommends this book for grades three through seven.

Friday, June 5

Afternoon Chapters with Mr. Jeff Mr. Jeff is now reading us “The Wild Robot”. Tune in at 2 p.m. Tuesday through Friday on Facebook to hear this fun book that has been described as a cross between “Wall-E” and “Hatchet”. The publisher recommends this book for grades three through seven.

Sunday, June 7

Fort Hill Community Church reopening at the Old Robie School at 10 a.m., following all Maine and CDC guidelines.

Tuesday, June 9

Librarian Grab

Bag – Discovery Time, for ages 18mons-5yrs: Join the library staff on Facebook at 9:30 a.m. for Discovery Time. You never know which Youth Services staff member will be performing. You could get a Musical Mr. Jeff, an Artistic Ms. Dani, a Movement Moment Deb, a Yogi Ms. Heidi, or an Artistic Ms. Becky. Tune in and collect them all!

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Wednesday, June 10

L-A Community Little Theatre “Not So Little” Silent Auction goes live at 5 p.m. All auction items can be viewed at www.32auctions.com/clntnotsolittleauction2020. Auction bidding ends at 8 p.m. on June 24.

Afternoon Chapters with Mr. Jeff Mr. Jeff is now reading us “The Wild Robot”. Tune in at 2 p.m. Tuesday through Friday on Facebook to hear this fun book that has been described as a cross between “Wall-E” and “Hatchet”. The publisher recommends this book for grades three through seven.

Thursday, June 11

Librarian Grab Bag – Discovery Time, for ages 18mons-5yrs: Join the library staff on Facebook at 9:30 a.m. for Discovery Time. You never know which Youth Services staff member will be performing. You could get a Musical Mr. Jeff, an Artistic Ms. Dani, a Movement Moment Deb, a Yogi Ms. Heidi, or an Artistic Ms. Becky. Tune in and collect them all!

Afternoon Chapters with Mr. Jeff Mr. Jeff is now reading us “The Wild Robot”. Tune in at 2 p.m. Tuesday through Friday on Facebook to hear this fun book that has been described as a cross between “Wall-E” and “Hatchet”. The publisher recommends this book for grades three through seven.

Friday, June 12

Afternoon Chapters

with Mr. Jeff Mr. Jeff is now reading us “The Wild Robot”. Tune in at 2 p.m. Tuesday through Friday on Facebook to hear this fun book that has been described as a cross between “Wall-E” and “Hatchet”. The publisher recommends this book for grades three through seven.

PPP

Continued from page 5

is the difference between making it through this crisis or being forced to shut down. My legislation, as amended in the House, would broaden this formula so it's more like 60/40, to make sure that businesses can weather this storm by making the best decisions for their individual situations.

2) Allow forgiveness for expenses incurred for up to 24 weeks. Right now, PPP recipients need to spend their PPP funds within 8 weeks of receiving their loans in order to qualify for forgiveness – but that doesn't work if businesses are forced to close or drastically reduce their services in order to ensure public health and safety. By providing additional flexibility and allowing use of the loan funds for up to 24 weeks, we can let these businesses make the choices that fit their unique needs.

3) Adjust metrics to account for the economic realities of the months to come. I know some think the reason businesses are hurting is because government restrictions are preventing businesses from opening, but that ignores a fundamental law of economics: businesses need customers. Whether it's economic uncertainty causing people to reduce their spending, or the looming danger of coronavirus pushing people to stay inside as polls show many Americans remain hesitant to re-engage in public life, it's clear that we are not in the business atmosphere of a few months ago – and it's likely to take some time to reach that level again. This bill would build in a mechanism to take the strength of the economy into account, so businesses aren't penalized for operating within the possibilities of a new normal.

These are just a few of the fixes in my legislation, all of which are based on the feedback

I've been getting from business leaders, workers, and consumers since this pandemic began. The bill can't magically fix the challenges we face – nothing will – but it can give our businesses more of the tools they need to adjust to this crisis and the ensuing economic struggles. There may be more adjustments and negotiations, and I'm ready to work with anyone in Congress to make the PPP stronger and more practical to help our nation's businesses get through these unexpected obstacles.

This is a challenge unlike anything we've faced in a generation – but Maine people are resilient, and always ready to work with each other to solve a problem. We're used to weathering storms, and I know we can weather this one, together – and when we do, I want to make sure that the local institutions we've relied on for years are able to welcome us back with open arms. They have the will, and the know-how; I want to make sure that they are getting the help that they need from the PPP, and that they have the freedom to make the right choices for their unique circumstances. The goals and the framework of the Paycheck Protection Flexibility Act will give them a little more certainty – and flexibility – and I'll keep pushing to make it law.

Economy

Continued from page 4

ance both the needs of public safety and welfare with this support.

Portland, Maine has approved three emergency small business assistance programs. The programs include the Business Assistance Program for Job Creation (BAP-Rehire), the Microenterprise Grant Program, and the Rapid Response Microloan Program.

Grow

Continued from page 5

conomic benefits of Smart Growth.”

Maureen Drouin, executive director of Maine Conservation is returning for her second year of judging, to be joined by Paul Schumacher of Southern Maine Planning & Development Commission, Gwen Hilton of the Maine Land Use Plan-

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ning Commission, and Chuck Lawton, Retired Economist.

Smart growth is a commonsense concept that helps communities welcome – and manage – growth while still maintaining their historic feel and natural beauty. The Smart Growth Awards are designed to recognize the diverse activities that contribute to smart growth, and also serve as real-life illustrations of the benefits it can bring.

The awards will showcase the kind of projects, plans, and policies that support smart growth in all its diversity, whether it's a plan for a walkable and inclusive village center, a development that is affordable and sustainably built, a successful new transit endeavor, or a community-supported adaptation to climate change that safeguards the built or natural environment.

The nomination process has been designed to be simple and low-barrier. The deadline to submit nominations is Thursday, June 28, 2020.

More information and access to the nomination application can be found at <http://bit.ly/MESmartGrowthAwards>.

Collins

Continued from page 10

ers, and others working on the front lines. It was a pleasure to have the opportunity to thank them for their efforts to increase the supply of these masks that can help to save lives.”

Heart

Continued from previous page

chelle.patten@maine.edu or (207) 338-8002. More information about upcoming UMaine professional development programs, registration and need-based scholarship applications are available

at <https://hutchinsoncenter.umaine.edu/professional-development-programs/>.

The Hutchinson Center is an outreach center for the University of Maine in Orono, that serves as an educational and cultural center for the midcoast area. It is named for University of Maine President Emeritus Frederick E. Hutchinson. The mission of the Hutchinson Center is to broaden access to University of Maine academic and non-degree programs and services, lifelong learning opportunities, and professional and career development experiences using innovative approaches that increase synergy among University of Maine System entities, University of Maine departments and divisions, and that engage a wider Maine community.

The University of Maine, founded in Orono in 1865, is the state's land grant and sea grant university. As Maine's flagship public university, UMaine has a statewide mission of teaching, research and economic development, and community institutions in the Northeast and attracts students from Maine and 49 other states, and 67 countries. It currently enrolls 11,240 total undergraduate and graduate students who can directly participate in groundbreaking research working with world-class scholars. The University of Maine offers 35 doctoral programs and master's degrees in 85 fields; more than 90 undergraduate majors and academic programs; and one of the oldest and most prestigious honors programs in the U.S. The university promotes environmental stewardship, with substantial efforts campuswide aimed at conserving energy, recycling and adhering to green building standards in new construction. For more information about UMaine, visit umaine.edu.

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Separated

Continued from page 1

lucky guy or a pretty smart guy, that I got her at The Lamp nursing home,” he said.

Bernadette grew up in Pembroke, New Hampshire. She graduated from Pembroke Academy where she was inducted into the National Honor Society and was involved in numerous activities. She went on to receive her nursing degree from the School of Nursing at Central Maine Medical Center (CMMC).

They met over the summer while Mynahan was in the hospital for knee surgery from an injury at college. Bernadette was one of his nurses, and, “She took really good care of me, so I never lost sight of that,” he said. “And then, I think, around six months later, we were married!

She was to have received a Lifetime Achievement award in April as part of the Remember ME program from the Maine Health Care Association. According to the MCHS website, the Remember ME project features the black and white photographs, accompanied by

brief biographies, of pioneering, innovative and interesting residents living in Maine’s long-term care facilities. The award ceremony was postponed because of the pandemic.

Bernadette worked as a nurse and night supervisor at CMMC, later working for the State of Maine Department of Human Services as a consultant for nursing homes throughout the state. She retired in 2012, returning to CMMC as a volunteer. She had already started to show signs of dementia, Mynahan said, but was able to hide them for a while. He said she deteriorated over the years, and he spent the last three years as her full-time caregiver at home.

Mynahan was a teacher in Lewiston for over 35 years, and on the side was a football coach for more than 20 years, as well as being Director of the Lewiston recreation department.

With her advancing dementia, Bernadette “sometimes would sneak out, and we would lose her,” Mynahan said. “She would get outside and wouldn’t know how to get back.” He eventually got help from the Auburn Police Department with a program to

attach a GPS bracelet to her ankle. If she left the house and couldn’t find her way home, Mynahan would get help from neighbors in searching for her. If they couldn’t find her, he would call the police department to track her bracelet.

“I tell everybody my house is worth a million dollars,” Mynahan said. “And they look at me kind of funny, and I say – it’s not the house. It’s not the property. It’s the neighborhood.” He said the whole neighborhood would help with searches. “It’s just amazing . . . the neighbors that I have here, it’s just worth millions.”

Neighbors visit him daily, he said, whether to help with chores and repairs around the house, or just to talk. With the Covid-19 restrictions now, “We sit in the garage. I have the chairs separated . . . about 10 or 12 feet away.”

The help from his neighbors, and his brother and sister-in-law Dick and Reine Mynahan across the street, made it possible to stay in his house while caring for his wife full time. “And I’m a lucky guy,” he said. “I’m alone in the house. But I’m not alone, because of my neigh-

bors, my neighborhood, and my family that live close by. People that go through this . . . (this) really is something that people need, a lot of people around them, checking on them. Because it’s traumatic.”

“I’ve lost two sons, and now I’ve lost my wife, more or less. I can’t see her, I can’t hug her, I can’t hold her hand,” he said.

One son, Timothy J. Mynahan was valedictorian of his graduating class at Lewiston High School in 1988. He went on to College of the Holy Cross, where he excelled as a student and was selected as member of the Alpha Sigman Nu National Jesuit Honor Society. He died in August, 1991, from injuries sustained in a motor vehicle accident. Tim and Bernadette created the Timothy J. Mynahan Foundation in his memory as a non-profit organization to provide annual scholarships to students in the Lewiston-Auburn and Lisbon areas.

Timothy’s younger brother Joseph R. Mynahan was a standout athlete, playing soccer and ice hockey before graduating from Lewiston High School in 1989. He eventually started his

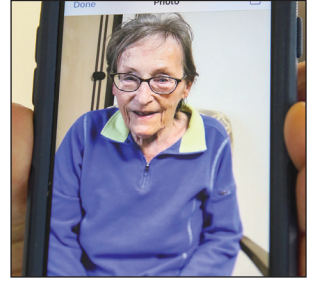
own business, East Coast Fitness, and repaired physical fitness machinery throughout Maine. He died in June, 2019.

Their remaining son, Patrick, and his wife, Laura, live with daughters, Olivia and Katherine, in Alfred. Patrick and Laura visit almost every weekend, Mynahan said, fixing things around the house. They are currently repainting the interior.

The four granddaughters, Kate, Jordan, Brooklyn, and Olivia, come and visit Mynahan at the house and go to see “BB” at The Lamp. They visited with Tim and Bernadette at The Lamp for Thanksgiving dinner, be-

Thursday, June 4, 2020

cause that is “something that was important” to Bernadette, Mynahan said. In past summers, the grandchildren spent time with Tim and Bernadette at their camp on Brassua Lake, which is about five miles west of Moosehead



Bernadette Anne Mynahan at The Lamp in Lisbon, from a photograph on Tim Mynahan’s smartphone. (Photo by Nathan Tsukroff, PortraitEFX)



Tim Mynahan of Dyer Road, Lewiston, looks through a photo album with recent photographs of his wife, Bernadette Anne, and their extended family. Bernadette is in hospice care at The Lamp Memory Care Center in Lisbon. (Photo by Nathan Tsukroff, PortraitEFX)

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