

Surprise parade for Gorham Fire Chief



Kandy Lefebvre and Chief Robert Lefebvre

The Town of Gorham coordinated a surprise fire apparatus and Town vehicle parade last Friday, at the Gorham

Central Fire Station at 270 Main Street to honor retiring Fire Chief Robert Lefebvre.

In addition to Town

vehicles from Public Works, Recreation, Police and Fire departments, fire apparatus

See **Parade**, page 8

Sebago Brewing Tasting Room reopens



Sebago Brewing Co. will be reopening its Tasting Room on Main Street on Thursday, June 25th at 4:00pm.

Raise a glass! Sebago Brewing Co. is reopening the doors to its Tasting Room on Thursday, June 25 at 4 p.m. Dining will be available both inside and outside. During the summer, Sebago will offer tables under a tent on the lawn, in addition to covered picnic tables. The fire-pit table on the patio will be available for reservation.

“The Tasting Room is spacious, both inside and out, so guests and staff will feel very safe in our space,” said Kai Adams, VP and co-founder of Sebago Brewing. “We know it’s been awhile, and we want to make the experience is fun and relaxing while also caring for everyone’s safety.”

A full food and bar menu will be available, and of course, Sebago will be serving beer on draft and in cans. Take-out and delivery will also be available.

Sebago Brewing’s Tasting Room on Main Street will be open Tuesday and Wednesday 11

a.m. to 9 p.m., Thursday through Saturday 11 a.m. through 10 p.m. and Sunday 11 a.m. through 9 p.m. (Tasting Room will be closed on Mondays.) The company is making plans to open their brewpubs in Portland and Scarborough in mid-July and then Kennebunk and Gorham (on Elm Street) later in July.

“We’ve been so grateful for everyone’s support buying record amounts of our beer at local retailers these past few months, but we’re looking forward to seeing our friends in person!

Things to know before you go:

Reservations aren’t required (except for the fire-pit table) but guests are welcome to call ahead for a table. (207-856-2537).

Guests are asked to wear a face covering when not at their table. (Sebago staff will always wear face coverings).

Inside and outdoor tables are spaced at least 6 feet apart.

No more than 8 guests per party and one party per table.

If tables are full, there is a waitlist and guests will be asked to wait in their car or outside the dining space, physically distanced.

Online events Gorham library

Baxter Memorial Library is pleased to offer the following events:

Thursday, June 25:
Librarian Grab Bag – Discovery Time, for ages 18 months to 5yrs: Join the library staff on Facebook at 9:30 a.m. for Discovery Time. You never know which Youth Ser-

vices 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!

Friday, June 26:
Toddler Yoga, Class appropriate for confident

walkers to age 3: Toddlers and their caregivers are invited to join our Toddler Yoga class on Zoom. Ms. Heidi Baxter Memorial Library Children’s Librarian and certified children’s yoga teacher will be leading a Toddler Yoga class. In this supportive

See **Library**, page 11

Maine’s Original Social Distancer

He arrived in Monson flush with cash, lost every cent, then made it back. All the while, he was hiding a secret.

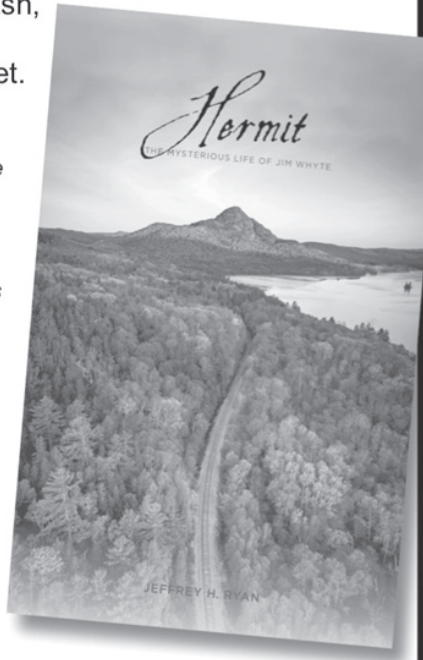
“Ryan is an excellent storyteller, and this tale is as good as any novel, especially since it’s based on real people and real events.”

— Bill Bushnell, *Bushnell on Books*

“I can tell you it will not take you many days to read, because you won’t be able to put it down. I wasn’t surprised when *Hermit* was named a top pick for 2019 on a December Maine Calling show on Maine Public Radio.”

— George Smith, *Bangor Daily News*

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Newsmakers, Names & Faces

OTELCO welcomes Director of Network Operations



Aaron Jones



Eric Proulx



Heather Clark

OTELCO is pleased to announce that Eric Proulx has been hired as the Director of Network Operations in its New Gloucester office. Proulx has 24 years of experience in the communication industry working for Bell Atlantic, Verizon, Fair-Point, and Consolidated Communications. He has a Bachelors of Science in Electrical Engineering from the University of Maine and is a resident of Windham.

Additionally, OTELCO has welcomed two Summer Interns in its New Gloucester office. Heather Clark and Aaron Jones will work through mid-August to document and diagram step-by-step procedures for onboarding OTELCO customers.

Clark just graduated from Bentley University with a BS in Accountancy and a Finance Minor. She will continue her education this year and pursue a MS in Accounting Analytics at Bentley. She is a resident of Cumberland.

Jones graduated high school in three years and currently attends Clarkson University for Computer and Electrical Engineering. He enjoys building computers and lives in Gorham.

OTELCO Inc. provides wireline telecommunications services in Alabama, Maine, Massachusetts, Missouri, New Hampshire, Vermont and West Virginia. The Company's services include local and long distance telephone, digital high-speed data lines, transport

services, network access, cable television and other related services. With approximately 99,000 voice and data access lines, which are collectively referred to as access line equivalents, OTELCO is among the top 25 largest local exchange carriers in the United States based on number of access lines. OTELCO operates eleven incumbent telephone companies serving rural markets, or rural local exchange carriers. It also provides competitive retail and wholesale communications services and technology consulting, managed services and private/hybrid cloud hosting services through several subsidiaries. For more information, visit the Company's website at www.otelco.com.

Viles Arboretum welcomes executive director

Ryan Martin will be taking the reins of the Viles Arboretum beginning in July. Martin comes to this position with Maine roots and a wealth of experience in all of the areas pertinent to the work of this Augusta based non-profit. Martin was selected out of a pool of more than a dozen applicants and his experience with non-profits, enthusiasm and multidimensional skills clearly made him stand out. He comes to the position from the Tilton School of New Hampshire, where he has been Director of their Summer Institute, a residential/day summer school program. Earlier in his career, Martin worked for the Isleboro Adventure Camp and the Maine Trust for Education, both heavily focused on environmental education. Working with botanical collections, public outreach, fundraising and non-profit governance are all familiar ground for Martin.

"I'm so pleased and honored to assume the role of Executive Director this upcoming June 29. During these difficult and unprecedented times, there's an even greater need for Viles Arboretum and the services it provides for our community. For those of us quarantining in city apartments and townhouses without green space readily available, access to the outdoors isn't just important, it's essential. With over 200 acres located in the heart of our historic Capital City, Viles Arboretum is



Ryan Martin, incoming director for the Viles Arboretum, enjoys the Viles perspective from one of the many art sculptures along the "art trail"; this piece being a work by Andreas von Huene, artist from Woolwich.

the perfect place for people of all ages to explore a diverse landscape filled with rich and immersive opportunities for recreation and learning," Martin remarked, "This summer, we will break ground on our new Education Center, which will provide the Arboretum with an important new facility from which we can continue to expand our current program offerings and events. If you haven't had an opportunity to support this effort, I encourage you to do so. We are a community-led organization, and the efforts of our many members, volunteers, and partners make this initiative possible."

Outgoing Executive Director Mark P. DesMeules commented, "We are all very excited to be able to pass the baton to Ryan for the next decade of exciting and new efforts at this out-

standing arboretum resource for Maine and beyond. It's clear that Ryan is up to the task and very enthusiastic about moving forward with exceptional programming for this institution. I personally really look forward to working with Ryan on the transition and overseeing the completion of the new Education Support Center."

The Board of Directors, both current and past, wish to thank Mark DesMeules for his leadership, knowledge, devotion, work ethics and tireless spirit in his 12 years as Executive Director of the Arboretum. Under his leadership, memberships increased, new programs were created, areas spruced up, trees were identified and tagged, new partnerships were formed among other things which has made the Viles Arboretum. *See Viles, page 13*

Six young Mainers honored with inaugural Brookie Awards

Six young change-makers from Maine have been honored as the inaugural group of Brookie Award winners for their leadership and effectiveness working on environmental issues. The Brookie Awards is a new statewide recognition program organized by

NRCM Rising, the young member arm of the Natural Resources Council of Maine (NRCM), to elevate and amplify the voices of the rising generation of environmental leaders in Maine.

"I'm inspired by the inaugural class of Brookie Award winners who

all represent what is best about Maine's environmental movement," said NRCM CEO Lisa Pohlmann. "These young leaders are committed to acting on their values with creativity and passion to protect the nature of Maine. I look forward *See Brookie, page 13*

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Newsmakers, Names & Faces

Gorham Town Council update

Indoor Dining Resumes in Cumberland County:

Based on the stabilization of new COVID-19 cases and hospitalization rates, the Mills Administration announced on Monday, June 15 that indoor dining could resume in Androscoggin, Cumberland and York counties with added health and safety protocols that can be viewed at <https://www.maine.gov/decd/checklists/restaurants>. Town Staff will continue to monitor the Governor's staged reopening plan for important updates.

Picnic Tables and Outdoor Dining:

New picnic tables are now available at Robie Park and Phinney Park for the community to use — consider ordering take-out to support Gorham restaurants and dine al fresco at any of these tables on the warm summer days to come!

Surprise Parade for Retiring Fire Chief Robert Lefebvre

Fire apparatus from York and Cumberland Counties, Cumberland County sheriff vehicles, as well as vehicles from Gorham PD, Gorham Public Works and Gorham Recreation lined Main Street in a heartwarming surprise parade last Friday to honor our retiring Fire Chief Robert Lefebvre. Chief Lefebvre announced earlier in the week that his last day in the office will be Friday, July 17.

Thank you to everyone involved with planning the event, to the participants and all attendees for collectively showing your appreciation for Chief Lefebvre's dedication and service to the community and Fire department.

State Primary, Referendum and School

Budget Election – Tuesday, July 14, 2020:

As a reminder, the State Primary, Referendum and School Budget Election will take place on Tuesday, July 14.

To help prevent the spread of COVID-19, Secretary of State Matthew Dunlap encourages absentee voting. To date, the Gorham Town Clerk's Office has received over 2,000 absentee ballot requests.

You may request an absentee ballot by calling the Town Clerk's Office at 222-1670, or by visiting <https://www.maine.gov/cgi-bin/online/AbsenteeBallot/index.pl>. Residents may also make an appointment online at <https://gorham.youcanbook.me/> to request an absentee ballot.

To be counted, the Clerk must receive a voted absentee ballot delivered to the Town Clerk's Office by 8 p.m. on Election Day - June 16, 2020. Any absentee ballots received after this time will not be counted.

Please note the following important changes to polling places:

If you normally vote at the Gorham Municipal Center (Shaw Gym) – Ward 2, you will now vote at the Gorham High School.

If you normally vote at Little Falls Activity Center – Ward 1-2, you will now vote at Great Falls Elementary School.

Upcoming Meetings/Events:

July 3, Independence Day Holiday Observed Municipal Center, Administrative Offices and Library closed.

July 6, 7 p.m., Planning Board Meeting, Zoom Webinar.

July 7, 6:30 p.m., Regular Town Council Meeting, Zoom Webinar.

July 8, 7 p.m.,

School Committee Meeting, Zoom Webinar.

July 14, 7 p.m., Gorham Conservation Commission Meeting, Zoom Webinar.

July 15, 8 a.m., Gorham Economic Development Corporations Meeting, Zoom Webinar.

July 16, 6:30 p.m., Zoning Board of Appeals, Zoom Webinar.

July 21, 8 a.m., Ordinance Committee Meeting, Zoom Webinar.

August 3, 7 p.m., Planning Board Meeting, Zoom Webinar.

August 4, 6:30 p.m., Regular Town Council Meeting, Zoom Webinar.

August 18, 8 a.m., Ordinance Committee Meeting, Zoom Webinar.

August 19, 8 a.m., Gorham Economic Development Corporation Meeting, Zoom Webinar.

August 20, 6:30 p.m., Zoning Board of Appeals Meeting, Zoom Webinar.

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Deadline is **Friday by five.**

Amtrak Downeaster resumes limited service

The Northern New England Passenger Rail Authority (NNEPRA) announced last week that the Amtrak Downeaster Phase 1 of Service Restoration would begin as of June 15. Service will resume with one round trip on weekdays only between Brunswick, Maine and Boston, Massachusetts: Southbound Train 680 and northbound Train 685. Downeaster service has been suspended since April 13, 2020.

A number of protocols and procedures have been implemented to protect the health and safety of passengers and crews.

Highlights of Phase 1 Service Restoration Plan:

Amtrak has implemented new cleaning and disinfecting protocols nationwide, and train equipment used in Downeaster service will undergo enhanced cleaning before and after each trip.

Crews and passengers will be required to wear face covering while boarding and moving about the train

The number of passengers per train will be limited to no more than 50% of available seating capacity so riders are able to adhere to physical distancing guidelines.

Advance reservations are required, and cash sales will not be accepted.

Station facilities will not be open; passengers should go directly to the outdoor platform to wait for their train.

Café service will not be available, however complimentary water will be available upon request.

Stations are being updated with signage and other enhancements to promote public health and physical distancing.

While NNEPRA expects Downeaster increase service throughout the summer months, no date has been set for

subsequent phases. The NNEPRA Board of Directors plans to meet later this month to evaluate the potential for adding more daily trips.

Pan Am Railways has expedited a series of track improvement and maintenance projects along the Downeaster corridor to take place this spring to avoid construction-related service interruptions later in the year. The schedule for Train 680 has been modified slightly to adjust for construction-related delays. Passengers on travelling on Train 685 to stations north of Haverhill should expect delays of approximately 15 minutes.

Complete information about the steps Amtrak is taking to protect the health and safety of their passengers and crews is available at Amtrak.com.

For additional Amtrak Downeaster information visit AmtrakDowneaster.com.

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What's Going On

CMCC no cost 'Behavioral Health Professional' certification

Through grant funding provided by Maine Quality Centers, the Center for Workforce and Professional Development at Central Maine Community College (CMCC) will offer multiple cohorts of a 100 percent online Behavioral Health Professional (BHP) certification course between now and October 2020. Training includes access to the BHP training modules hosted through Woodfords Family Services; the Red Cross First Aid/CPR/AED certification training for infants, children, and adults; and the American Heart Association's HeartSaver Bloodborne Pathogens certification training.

BHP training and certification is required for direct-care providers working in Chil-

dren's Behavioral Health Services, either in the school or home/community setting; in programs receiving MaineCare reimbursement for section 28 RCS, 28 RCS Specialized; and 65 HCT or Day Treatment Services. BHPs work in community-based, in-home, and center-based programs for children with developmental disabilities and behavioral health needs. They assist children in developing and maintaining daily living skills necessary to remain healthy, safe, and live a full and productive life.

Participants must be at least 18 years of age, have a high school diploma or GED, and be a Maine resident. There is no cost to take the course and it includes vouchers and instructional mate-

rials for all of the components to the training program. At the time of registration, participants also have the ability to select which type of cohort they want to participate in: open enrollment cohort (can apply for a position with any agency across the state) or a cohort working directly with Black Bear Support Services (BBSS) (ability to earn while you learn as an employee of BBSS).

For more information or to register, please contact CMCC's Center for Workforce & Professional Development at (207) 755-5280, email workforcedevelopment@cmcc.edu or visit www.cmcc.edu/professionaldevelopment. Applications are accepted on a rolling basis and will be reviewed until all seats are filled.

Skowhegan Savings welcomes Senior Vice President

Skowhegan Savings is pleased to announce that Dawn Palmer has joined the bank as senior vice president and chief human resources officer. She will lead the human resources department for the bank which is responsible for employee engagement, training, relations, recruitment, development and management.

"We are fortunate to have found such a talented and well-rounded leader to help us manage our most important asset, our employees," said David

Cyr, president and CEO of Skowhegan Savings.

Prior to Skowhegan Savings, Palmer has worked in a human resources capacity in varying industries including manufacturing, agriculture, home care, education and recruitment. Recently she comes to the bank as the former chief executive officer of Home Care for Maine where she oversaw all human resource functions and operations for the company. Familiar with the greater Skowhegan area, Palmer spent seven years in human

resources at Backyard Farms in Madison before being promoted to director of employee relations of their parent company, Mastonardi Produce USA/Canada.

A Maine native, Palmer attended Thomas College where she obtained her bachelor's and master's degrees in business administration. She holds certifications as a certified human resource professional from the Society of Human Resources Management and the Human Resources Certification Institute.

How to bring business stability and hope in time of uncertainty

Many business leaders face extreme challenges during their career, but the coronavirus pandemic is uncharted waters for all.

Most offices and stores are closed across the U.S. to combat the spread of COVID-19. Companies still operating are mostly working remotely, and many are doing business differently to adjust to the new normal. As uncertainty continues to reign, how should leaders respond to new fiscal challenges and what guidelines should they follow?

"Companies around the world are reevaluating how they do business in order to overcome the challenge that we all face in this moment," says Jadon Newman, CEO of Noble Capital (www.noblecapital.com), a private investment and private equity firm. "Times of crisis are when the best leaders step up, calm their workforce, believe in their capabilities, and go beyond the norm to influence changes that make a company stronger for the long haul.

"While the health and well-being of team members has to be leadership's primary concern, it's never been more important to find new and creative ways to meet revenue goals. Challenging times is when innovation is often born, and that starts with leaders who won't be paralyzed by problems, but rather see them as opportunities to grow."

Newman offers five tips to help business leaders navigate this unprecedented time:

1) Turn to your core values. A company's core

values act as a compass in stormy seas, Newman says, bringing some stability and helping maintain direction even while waves of uncertainty approach. "Your unchanging core values provide clarity amid the turbulence," Newman says. "They serve as a framework to inform your decision-making process, especially during periods of uncertainty."

2) Be strong and honest. "Leaders who are best prepared to get through a crisis have a good level of resiliency," Newman says. "They have mental discipline, accept life's insecurities and don't panic when the storm hits. The next step is committing to transparency with employees. Share your thoughts, concerns, and encouragement, and reinforce the company values."

3) Learn, invite new ideas, and adjust. A crisis causes leaders to re-evaluate processes and consider improvements tailored to a changing business climate. "It's imperative to learn from the current crisis," Newman says, "and from your data determine what your company can do differently in order to adjust. Embrace it as an exciting opportunity to innovate and be better. Solicit ideas from your most trusted people. Look at new services and products you could create. Everything from what you sell to how you deliver it might be on the table for change."

4) Be extra resourceful. "One thing we learned during the last recession is how to be resourceful," Newman says. "Now is the time

to reorganize and re-focus to achieve lean and efficient business operations. Develop a plan to reduce costs without interrupting critical business functions. Reach out to your network and external partners to leverage any resources you may have outside of the company. Empower all team members and leaders at your company to exercise a new level of responsibility."

5) Increase and improve communication. "Communication with team members, clients and external partners is paramount," Newman says. "And there's no reason you can't improve communication despite the current circumstances. Increase the use of the technology to stay in front of clients, including video conferencing, emails and even text messages when appropriate. Work with your business leadership to develop the appropriate communication plan for your business."

"How a company overcomes major challenges determines what type of company they are," Newman says. "As leaders step up and guide a company through, they develop deeper leadership capabilities that will last long beyond the current crisis. Likewise, their company will be stronger for it."

Jadon Newman is the founder and CEO of Noble Capital (www.noblecapital.com). With a 20-year career in real estate and finance, he specializes in private lending, private equity, investment real estate and strategic venture capital.

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Bicycle Coalition of Maine Debuts new anti-speeding campaign

The Bicycle Coalition of Maine announced the launch of a new anti-speeding campaign last Tuesday to coincide with the unveiling of the organization's new five-year strategic plan effective through 2024.

The new campaign, entitled "Slow ME Down," broadly aims to both change people's attitudes about speeding in cars and send a message to drivers, state and local officials, and roadway designers that their help is needed in making this behavioral change. The BCM plans to achieve this by creating a visible group of Mainers committed to slowing down when they drive and encouraging others to do the same.

Driving 10 mph over a posted speed limit in Maine seems to be the norm—even in residential areas posted at 35 mph or less—which can lead to fatal consequences, according to the Coalition. There have already been five vulnerable-user deaths in Maine this year in Rumford, Bangor, Orrington, Falmouth, and Liberty. Eight additional crashes across the state have left cyclists and pedestrians injured.

"Data shows that even small increases in speed increase the lethality of a crash with a vulnerable user," says BCM Assistant Director Jim Tassé. "And speed affects everything from how fast a car can come

to a stop to how quickly a moment of distraction becomes a disaster."

According to data collected by AAA Safety Foundation, in collisions at 30 miles per hour, about one in five pedestrians will not survive. These numbers are amplified for older victims, and the risk of death continues to rise dramatically as speeds exceed 30 mph. Additionally, according to a National Highway Traffic Safety Administration study, 37% of the vulnerable-user fatalities on local U.S. roads were directly attributable to speed.

The BCM says it will provide anyone who joins the campaign with a Slow ME Down action kit that includes a sticker identifying them as a person who supports safe speeds in residential contexts, a postcard to send to local officials, and other ways to take action.

"The idea is to empower people to drive below posted speed limits in these low speed contexts," Tassé adds, "and to help build solidarity around compliance with speed limits—at least in residential and business contexts."

Slow ME Down is just one part of the Bicycle Coalition of Maine's new five-year strategic plan effective from 2020 through 2024. This strategic plan centers on four goals and objectives:

Leadership - Through the Coalition's

leadership, elevate Maine's reputation as a bicycle- and pedestrian-friendly state, as well as an extraordinary place to bike and walk.

Education - Educate people of all ages and abilities on how to safely bike and walk for transportation, recreation, and health.

Advocacy - Advance Complete Streets principles by using policies, programs, and projects that balance the needs of bicyclists, pedestrians, and motorists.

Mission Advancement - Provide direction, vision, and funding for completion of the organization's mission using effective planning, development, and communication.

The full 2020-2024 strategic plan is available on the BCM's website: <https://www.bikemaine.org/strategic-plan/>.

"Now, more than ever before, the people of Maine are choosing to walk and ride bikes for recreation, fitness, and transportation," says the introduction to the strategic plan, written by BCM Executive Director Jean Sideris and Board of Directors President Tina West. "We at the Coalition envision a future where Maine's roads, public ways, and trails are safe, accessible, and well-used by everyone—resulting in cleaner travel options, improved health, and stronger economic benefits for Maine communities."

UMaine Extension nutrition education program now online

University of Maine Cooperative Extension Expanded Food and Nutrition Education Program is offering its "10 Steps to a Healthier You" series online.

EFNEP Online is a self-paced program focused on healthy eating, meal planning, staying within a budget at the grocery store, and food safety. Lessons include interactive videos, worksheets and individual access to EFNEP educators. On completion of the series, a certificate and recipe book are provided.

EFNEP is free to income-eligible adults with children. For more information or to request a reasonable accom-

modation, contact Kate Yerxa, at (207) 581-3109 or kate.yerxa@maine.edu.

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What's Going On

MEMIC announces early \$17 million dividend

In recognition of the economic stress being experienced by many of its 18,000 Maine workers' compensation insurance policyholders, the Board of Directors of MEMIC has authorized the immediate distribution of a \$17 million dividend to eligible employers. The 2020 MEMIC dividend brings the total amount of capital and dividend declarations to \$302 million since 1998.

"We normally make our annual dividend decision in September and distribute checks in November, but these are not normal times," said Michael P. Bourque, president and CEO of The MEMIC Group. "Though MEMIC is not immune to the impact of stock market fluctuations or the drop-in payroll-related premiums, we believe that supporting our policyholders was the right thing to do right

now. Our board wants to get money into the hands of employers whose collective record of safety has produced a profit for the policy year 2017."

MEMIC recently had its financial performance affirmed with an "A" (excellent) rating by industry analyst A.M. Best.

The average dividend will be more than \$1,100 and more than two dozen employers will receive checks greater than \$40,000. Checks are expected to be mailed to eligible Maine employers within three weeks, according to Bourque. "What's especially nice is that this dividend will end up in the private, public and non-profit sectors in all sixteen counties. Ultimately, that money will become another stimulus for employment when we need it most."

The dividend is

not guaranteed as it is contingent upon safety results, effective injury management, efficient operations of the company, as well as investment and bond market performance. The company reviews these factors annually to determine if a dividend is appropriate.

"We always say that safety pays dividends which also is why we have been making an extra effort to help the workforce remain safe during the pandemic. The safety practices we are recommending on our web site and in all communications are a guide to how we all must now behave until this virus is under control," said Bourque. "As a mutual insurance company owned and governed by our policyholders, we truly understand that we're all in this together."

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Arts & Entertainment

Victory for Maine restaurant owners

Attorneys Steve Smith & Jack Baldacci and the below Plaintiffs announce their victory, as pressure from the pending suit resulted in Gov. Mills' issuing a press release permitting indoor dining at open restaurants in York, Cumberland, and Androscoggin Counties.

Plaintiffs: Terri Perreault, Morning Glory Diner, Cumberland; Michelle Hapgood and Joel Hapgood, Campfire Grille, Cumberland; Gary Searles and Chris

Searles, The Olde Mill Tavern, Cumberland; and Bill Palladino, The Shed Restaurants and Willy's Ale Room, York.

"[This] is a day of victory for our clients and all restaurant owners in York, Cumberland, Androscoggin Counties," state Lead Attorney Steve Smith. "Our Equal Protection and Constitutional Claims against Gov. Mills were clear and strong. We're very pleased that our clients and all those restaurant employees and employ-

ers in the three-county area will now be able to get back to work."

While the interested parties celebrate this victory, Attorneys Smith and Baldacci shall continue to challenge the constitutionality of the Governors decisions in Federal Court, under *Savage v. Gov. Mills*.

For additional information, please visit www.lipmankatz.com, or contact us at (207) 622-3711 or email@lipmankatz.com.

MK Kitchen in Gorham offers cocktails to go

MK Kitchen is still open for takeout, now with new hours from 3:30 to 7 p.m.,

Tuesday through Saturday.

They have an updated menu with cock-

tails available to go. For more information visit <https://mkkitchen.net>.

MK KITCHEN TO GO SAMPLE MENU

APPETIZERS + SOUP + SALADS

Blue Cheese Stuffed Baked Dates / Greens, Bacon Crumbs, Toasted Peanut Brittle, Balsamic Syrup / *g.f.* - 12
 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
 Chef's Soup / *Vegan + g.f.* - 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)

PASTAS + GRAINS

Organic Quinoa Bowl / Broccoli, Cauliflower, Carrots, Green Beans, Cranberry, Kale, Brussels, Almond / *Vegan + g.f.* - 12/20
 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 / Cheddar Sauce, Hand Made Ricotta Gnocchi, Bacon Breadcrumbs, Crispy Pork Belly / - 12/22
 Mushroom Risotto / Roasted Crimini & Shiitake Mushrooms, Butter Parmesan, Truffle Oil / *Vgt. + g.f.* - 14/26

ENTREES

Panko Crusted Haddock / Almond Caper Butter Sauce, Lemon Risotto, Seasonal Vegetables / *g.f. optional* - 25*
 Grilled Filet Mignon / Whipped Potato, Wilted Greens, Foie Gras Butter, Beef Sauce / *g.f.* - 34*
 Grilled Faroe Island Salmon / Roasted Crimini + Shiitake Mushroom Risotto, Fried Brussels, Salsa Verde / *g.f.* - 26*
 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
 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 - Olive Oil Roasted Vegetables / *g.f.* - 9 - Garlic Roasted Wilted Greens / *g.f.* - 8

DESSERTS

Chocolate Mousse / Belgium Chocolate, Whipped Cream, Candied Walnut Crumbs / *g.f.* - 9
 Tiramisu / Mascarpone Cream, Coffee Ladyfingers, Chocolate Sauce - 9

TO GO DRINKS / 8OZ

Strawberry-Jalapeno Margarita / Infused Strawberry Tequila, Jalapeno Simple Syrup, Cointreau, Lime - 15
 Pomegranate Cosmopolitan / Pomegranate Vodka, Cranberry, Cointreau, Lime - 15
 Pineapple Mojito / Pineapple Infused Rum, Mint Simple Syrup, Lime, Soda - 15

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Franki Tam, owner of Sea40 in Lewiston. TCT photo by Laurie A. Steele



Schan Martin, owner of Gridiron Restaurant & Sports Pub in Lewiston. TCT photo by Laurie A. Steele



Wanda Bickford and Trisha Cottroll of Sam's in Auburn. TCT photo by Laurie A. Steele



Ben Low, owner of Side by Each Brewing Co. in Auburn. TCT photo by Laurie A. Steele



Kristi Norcross, owner of Kristi's Cafe in Lewiston. TCT photo by Laurie A. Steele



Ed Luffman, co-owner of Orchid in Lewiston. TCT photo by Laurie A. Steele



Andrew Cessario, manager of Cowbell in Lewiston. TCT photo by Laurie A. Steele

**Just some
of the
restaurants
open for
business
in Maine**

Patrick Dempsey announces plans for Dempsey Challenge

In a video message to supporters, Dempsey Center founder Patrick Dempsey announced plans for Dempsey Challenge 2020. Scheduled to take place September 26 and 27, the event will be held virtually – using world-class fitness platforms Strava and Zwift.

Presented by Amgen Oncology, the Dempsey Challenge is the primary fundraising event for the Dempsey Center. All funds raised by participants go directly towards support services for individuals and families impacted by cancer.

Using the fitness apps, Dempsey Challenge participants will be able to log the miles they walk, run, or cycle, while raising money to support the work of the Dempsey Center. Teams and individuals can “unlock” prizes and incentives based on the miles logged and amount raised. The fundraising minimum has been waived for this year’s

event in favor of a suggested voluntary donation of \$20.

“We know that what makes the Dempsey Challenge so special is the feeling of community,” says Deneka Deletetsky, Event Manager. “We are excited to create that community through online engagement. It’s a way to keep everyone safe while raising money for the important work of the Dempsey Center.”

Even as the Dempsey Center has been unable to provide in-person visits during the statewide shutdown, the organization has launched most of its services virtually. Counseling appointments, support groups, and nutrition and fitness classes are being provided to cancer patients and their families.

“Providing virtual services has always been part of our strategic plan,” says Wendy Tardif, Dempsey Center Executive Director.

“COVID-19 has forced us to speed up the timeline on that plan – and that’s a really good thing!” Noting that the organization plans to continue providing virtual services, even after reopening to in-person visits, Tardif adds, “The online sphere has truly become a third Dempsey Center location.”

While event organizers haven’t ruled out the possibility of in-person activities the weekend of the Dempsey Challenge, they are keeping a close watch on public health guidelines. Any local activities will follow appropriate health safety guidelines in effect at the time of the event.

In the meantime, Mr. Dempsey encourages people to get involved in the “reimagined” event, saying “No matter where you are in the world, you can join us.”

For more information about Dempsey Challenge 2020, visit DempseyChallenge.org.

LUNCH BUFFET
 Monday-Friday 11am-2pm



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Party Platters to go!

Parade

Continued from page 1

from York and Cumberland Counties also joined the procession.

Chief Lefebvre will be retiring in early-August after a 36-year career with the Gorham Fire Department. Prior to Gorham, Chief Lefebvre was a firefighter in his hometown of Westbrook starting in 1971.



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warm cheese dip with cilantro, rajias & your choice of mushrooms or housemade chorizo
Served with corn chips

MEXICO CITY STYLE CORN ON THE COB - 4.95
basted with chipotle mayo & dusted with cotija cheese

FRIED PLANTAINS - 6.95
with chipotle mayo

PAPAS FRITAS - 4.95
fried Maine potatoes drizzled with garlic aioli!

LOADED TOT NACHOS - 8.95
fried tater tots topped with crema, melted monterey jack cheese, pickled jalapeños, pico de gallo & scallions

FRIED BRUSSEL SPROUTS - 8.95
tossed in a chili-lime vinaigrette with toasted sesame seeds, red onion escabeche & jalapeños

YUCCA FRIES - 7.95
golden fried yucca fries served with a chimichurri aioli! and citrus habanero bbq dipping sauces

CHICKEN TAQUITOS - 8.95
three corn tortillas filled with rajias, jack cheese & chicken, rolled and fried. Topped with lettuce, crema, cotija, pico de gallo & avocado purée

CORN CHIPS - 1.50
w/ salsa - 3.95
w/ guacamole - 5.95
w/ salsa & guacamole - 8.95

CHEESE NACHOS - 5.95
w/ organic black beans - 6.95
w/ choice of chorizo, shredded pork, grilled chicken, steak OR ground beef - 9.95

Make your nachos **GRANDE** by adding guacamole, shredded lettuce, housemade crema, radishes, pickled jalapeños, cilantro & taqueria salsa **add 5.95**

QUESADILLAS flour tortilla filled with monterey jack cheese & crisped on the griddle. Served with pico de gallo salsa.

CHEESE - 6.95
CHEESE & BEAN - 7.95
GRILLED STEAK - 11.95

SEASONED GROUND BEEF - 9.95
BRAISED MUSHROOMS - 9.95
SHREDDED PORK - 9.95

CHAR GRILLED CHICKEN - 9.95
HOUSEMADE CHORIZO - 9.95
BBQ PULLED PORK - 10.95

Add rajias to any quesadilla (sauteed peppers & onions) - 1.95

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Guest column

Healthier lifestyles: A healthy Main Street

by Catherine Wilson,
On Purpose WellBeing Center

On Purpose WellBeing Center has joined with other businesses to offer the Edible Main street boxes. The Gorham Grown Initiative 2020 decided to move forward with their project and adhere to public safety measures this year.

The Girl Scout Troop 2300 in Gorham showed up early on a Saturday morning to set the boxes, and Meghan Irish planted the “Roasted Herb Garden” for On Purpose WellBeing Center to take care of for the summer. My team and I will make sure the Thyme, Rosemary, Cilantro and other herbs, along with what I have planted — green beans and lettuce — will be watered and loved, so that anyone can stop by and take some home!

It’s so fun to know that after a great workout my clients and students

can leave with a hearty salad for dinner! Brinn and Meghan Irish were so careful to be sure these seedlings made it to a healthy start in their garage. They said, “Due to the COVID19, these seedlings stayed a little longer with us...and boy are they strong and healthy!”

On Purpose is not the only business in Gorham that will have the Edible Main Street boxes, but if you start here, you will make your way right into the heart of Gorham!

These boxes are such a wonderful idea and support healthy eating in our community. This is one of the reasons I decided to open my business in Gorham — Gorham cares!

On Purpose WellBeing Center is located at 381 Main St #4, Gorham. Visit them online at onpurposewbc.com, call (207) 222-0142, and follow them on Instagram (@onpurpose_wbc) and Facebook (@OnPurposeWBC).



Gorham Girl Scouts set up Edible Main Street

Gorham’s Edible Main Street boxes are out! Thanks to two dedicated Girl Scouts from Gorham Troop 2300, this year there are 48 boxes around Gorham filled with edible plants for you to harvest as you please.

Meghan Irish built 24 new boxes and distributed them to local businesses last weekend. Brinn Irish raised the seedlings, designed the plant themes in each

box, and created recipes to accompany the boxes.

Meghan and Brinn are both working toward their Silver Award which in the highest award a Girl Scout Cadette (grades 6 through 8) can receive, comparable to the Eagle Scout award, and the second highest award a Girl Scout can receive next to the Gold Award which Girl Scout Seniors and Ambassadors (grade 9 through 12) can earn.



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Maine TREE Foundation offers "Window to the Woods"

The Maine TREE Foundation is delighted to offer a new online course offering called "Window to the Woods." Maine's environment, economy, and communities depend on the forest and the people who work in them. This course is the Maine TREE Foundation's alternative offering to the ever-popular "Forests of Maine Teachers' Tours." While they are not able to offer the in-person tours in 2020 due to COVID-19 concerns, they are excited to present this online course, tailored for multiple audiences: teachers, land trusts, and forestland owners.

Throughout this course, several questions will be asked: Who are the people that own the forest? How are the forests managed, and what do managers consider? What happens to the log of a harvested tree? And who works in the woods?

Registration for Window to the Woods online course is now open to the general public. Teachers, land trust members and employees are encouraged, as

well as Maine woodland owners and Tree Farmers to participate in this short, interactive online course. A Certificate of 18 Contact Hours will be provided upon successful completion of the course. Registration for the online course is \$25, and for participants who attend all 6 sessions and complete an evaluation, a \$50 stipend is offered.

Throughout the course, you will explore forestland ownership, forest management and timber harvesting, wood processing, and careers in Maine's forests. Before arriving in the virtual classroom, participants will review selected resources from around the state. In each of the six one-hour sessions, participants will review the session topic and discuss local resources in breakout groups and address questions that arise about the subject. Each session will conclude with an opportunity for you to ask a special guest expert on the session's topic.

The goal is for participants to leave this course with a strong understanding of the forests

in their communities and the resources available to them.

If you have any questions, email info@mainetree.org, or call (207) 621-9872. Space is limited, so be sure to reserve your spot today! To register, complete the registration form at <http://mainetreefoundation.org/windowtothewoods/>.

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Northeast Credit Union announces 2020 scholarship recipients

Twenty-four extraordinary Northeast Credit Union student-members have been selected as recipients of Northeast Credit Union's 2020 Scholarship Awards. \$40,000 in scholarships were awarded to student-members in New Hampshire and Southern Maine, who displayed exceptional leadership among their peers, and demonstrated a commitment to academics and to their communities.

"Your generosity has made a profound impact on my life and I am truly grateful to be a recipient of your scholarship" said Anna Roberge, a Love Your Community Scholarship recipient. "It is an honor to be recognized for my hard work, and receiving this scholarship motivates me to continue to strive for excellence."

Northeast Credit Union promotes the simple message, Love Your Community (LYC), in an effort to encourage others to be active members in the communities they live and work in. When asked what it means to Love Your Community, scholarship recipient Crystal Brackett, a nursing student

replied, "I plan to make a positive difference in the world by continuing to give back to my community, to treat every patient like they are my loved one and being kind."

"When I think of our 2020 scholarship recipients the word resilient comes to mind. These talented and deserving students have ended their academic year differently than anticipated, however, they have handled it with humility and support for one another," said Northeast Credit Union's President and CEO Timothy J. Collia. "There is no better feeling than recognizing and helping our student-members of Northeast Credit Union reach their goals. We are excited to see and share in their success in their future endeavors."

This year, the program awarded students from 16 different schools. Northeast Credit Union is thrilled to announce the 2020 scholarship recipients include:

Peter J. Kavalauskas Memorial Scholarship: Crystal Brackett, Southern Maine Community College.

Roger G. Mairois Memorial Scholarship: Christal Tousseint, Spaulding High School.

Bart M. DallaMura Memorial Scholarship: Sawyer Rogers, Exeter High School.

Community Champion Scholarship: Alexis DeBlois, Alvirne High School; Kathleen Erin McCafferty, Portsmouth High School.

Love Your Community Scholarship: Alexandra Wheeler, Coe Brown Northwood Academy; Anna Roberge, Gorham Middle-High School; Connor Cossette, Somersworth High School; Emily Cheevers, Lebanon High School; Griffin Bradley Richards, Exeter High School; Haley Jessica Norton, Berlin Senior High School; Jenni Dudley, Dover High School; Joseph Morrell, Oyster River High School; Julia Campion, R.W. Traip Academy; Kaitlyn Gerhard, Dover High School; Karis Hakala, Portsmouth High School; Madison Baggs, Dover High School; Natalie E. Ouellette, Nobel High School; Phoebe Tyler, Exeter High School; Ryan C. Ouellet, Exeter High School; Ryan Pottier, St. Thomas Aquinas High School; Samuel Haas, Dover High School; Timothy Grosky, Spaulding High School.

Adult Achievement Scholarship: Sydney Page, The University of Rhode Island.

To learn more about The Northeast Credit Union Scholarship Program, and to see a video commencement prepared for this year's scholarship recipients please visit necu.org/scholarships.

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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.

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Library

Continued from page 1

community class toddlers will be introduced to games, songs, and movements that will help toddlers with their co-ordination, motor-skills, and confidence in moving their bodies. A registration form for the Zoom link will be posted at least a week before the event.

Monday, June 29:
Unicorn on Roll, all ages:

Join Miss Becky on Facebook as she teaches you how to create your own paper roll unicorn. For this craft you will need the following items: 1 empty toilet paper or paper towel roll, paints, paintbrush, scissors, glue, glitter, ruler, yarn, black and pink markers, and scrap paper for ears and horn. Get creative with your supplies. If you don't have paint, use markers or crayons. Don't have yarn? Use string, rubber bands or strips of paper.

Tuesday, June 30:

Librarian Grab Bag – Discovery Time, for ages 18 months to 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!

Wednesday, July 1:
Gardening with Ms. Dani, 10 a.m., all ages welcome: Join Ms. Dani on Facebook for a mini gardening session. We will enjoy some outdoor time: visiting a small greenhouse, starting from seeds, caring for the plant, growing food and even checking out the roots! We will also learn about garden helpers from sun to worms.

Thursday, July 2:

Librarian Grab Bag – Discovery Time, for ages 18 months to 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!

Friday, July 3:

Preschool Yoga, 10 a.m., ages 3 to 5: Join Ms. Heidi on Zoom for a Preschool Yoga class. This class will be a fun intro to balance poses, stretches, breathing exercises and yoga games. Kids who do yoga show an improvement in their social and emotional health along with confidence, and self-esteem. (A registration form for the Zoom link to this session will be posted online at least a week before the event.)

Music, 10:30 a.m.: Details coming soon.

Monday, July 6:

Earth Toddlers, 10 a.m.: Five-week weekly program is geared towards children ages 18 months to 36 months. Join Ms. Dani on Facebook, Mondays at 10 a.m. for activities, stories and crafts. Through exploration and fun, we will learn how to respect and appreciate our earth. Monday, July 6, E for Ecology; Monday July 13, A for Animals; Monday July 20, R for Recycle; Monday July 27, T for Trees; Monday August 3, H for Habitat.

Tuesday, July 7:

Librarian Grab Bag – Discovery Time, for ages 18 months to 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!

Wednesday, July 8:

Cooking with Ms. Deb, Freezer Sandwiches, 10 a.m., all ages: Join Ms. Deb and her daughter as they make one of their family's favorite snacks! They're healthy, easy, and only involve three ingredients (bananas, p.b., and graham crackers)! They just might become a staple in your family's freezer!

Thursday, July 9:

Librarian Grab Bag – Discovery Time, for ages 18 months to 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!

Friday, July 10:

Baby yoga, 9:30 to 10 a.m., 6 weeks old to new walkers: Baxter Memorial Library Youth Services Librarian (and certified children's yoga teacher) Heidi Whelan will lead this supportive community yoga class for babies and their caregivers. This class will focus on nurturing the baby/caregiver bond through gentle massage, stretching, and singing. Restorative poses will be included for the caregiver. (A registration form for the Zoom link to this session will be posted online at least a week before the event.)

Scavenger Hunt,

10:30 a.m., all ages: It is the perfect time of year to take a walk on one of Gorham's many beautiful trails! Mr. Jeff has created a fun-filled scavenger hunt for you to take along on your walk. Can you find everything on the list? Print it off at home or have it downloaded onto an adult's device.

Korean Pork with Snap Peas and Rice Noodles

Prepared by Chef Dorene Mills

Yields: 4 servings
Prep time: 10 minutes
Cook Time: 20 minutes

Pantry Items: Coconut oil or Vegetable Oil
Ground Pork 1 Package (16 oz)
Snap or Snow Peas, ends trimmed 2 cups
Rice Noodles 1 Package
Green Onions 2 stalks

Fresh Ginger Root, grated 1 Tbs.

Fresh Garlic clove, minced 2 cloves

Bibigo Korean Gochujang Chile Paste 2 Tbs.

If you don't have this specific sauce, you can use Sriracha for a similar heat, or use a favorite hot sauce of yours

Soy Sauce ¼ Cup
Water 1 Cup

Fresh Cilantro chopped ½ cup

Fresh Radish 3-5 thinly sliced

Limes 1 each

Coconut oil – to toss

Mirin rice wine – to toss

Method of Prep:

Bring pot of salted water to a boil. Cook Rice noodles to desired doneness, rinse with hot water and toss with a little coconut oil and mirin rice vinegar. Set aside.

Prep the Green onions by slicing the dark green tops into rings. Once the white part is reached, slice the stalk lengthwise in half, and then continue to slice the rest of the stalk till the root is reached. Set both aside, separated.

In a medium sauté pan, on medium high heat add 2 Tbs of coconut or vegetable oil to the pan and when oil is



Chef Dorene Mills

shimmering add in snap peas. Sauté on medium high heat and sear the peas, approximately 3-5 minutes.

Remove peas from the pan when slightly charred then add an additional 2 Tbs oil to the pan. When the oil is shimmering add in ground pork and cook, breaking up meat, until just cooked through. Add ginger and garlic into pan along with the white chopped parts of the green onion and sauté until fragrant, approximately 2-3 minutes.

While pork cooks, in a measuring cup add Gochujang, Soy sauce and water together. Test the heat level of the liquid and adjust with water to lessen the heat or adding more Gochujang to increase heat. Soy sauce will increase saltiness.

Add liquid to pan

with pork and allow to simmer and cook down slightly, about 3-5 minutes.

Add peas back into the pan and toss with pork and cooking liquid.

Prep garnish of cilantro and sliced radish. Roll limes under palm of hand to loosen juice and slice into 4-6 wedges.

Add Rice noodles to a bowl and scoop the pork and Snow pea mixture on top of noodles. Sprinkle sliced green onions on top followed by radish slices and fresh cilantro. Serve hot with a lime wedge to squeeze over the top and Enjoy!

Send all items for **Names & Faces** to **Editor@GorhamWeekly.com**.
Deadline is **Friday by five.**



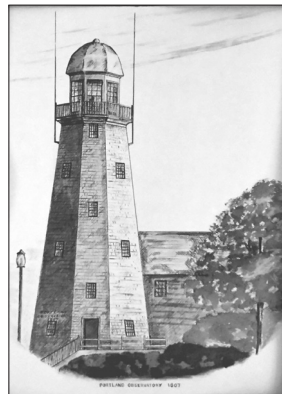
Recognize this old post-and-beam barn in Gorham?

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FEMA disburses emergency food and shelter Funding

This week, FEMA announced that the Emergency Food and Shelter Program (EFSP) National Board will begin disbursing \$320 million to assist organizations in communities across the country dedicated to providing food, shelter and supportive services to people with economic emergencies, including our nation's hungry and homeless populations.

Congress appropriated \$200 million of this funding as supplemental humanitarian funding in the Coronavirus Aid, Relief and Economic Security (CARES) Act. Congress also appropriated \$120 million in Fiscal Year 2019 annual funding to the EFSP. The funding, totaling \$320 million, will be awarded by jurisdictions (counties or cities) to human service organizations assisting those in need throughout the country.

These funds are for people with non-disaster related emergencies and can be used for a broad range of services, including: mass shelter,

mass feeding, food pantries and food banks, payment of one-month's utility bills to prevent loss of services, payment of one-month's rent/mortgage to prevent evictions/foreclosures and transition assistance from shelters to stable living conditions.

With this \$320 million funding, the EFSP will have disbursed more than \$4.8 billion to communities in the United States and its territories in its 38-year history. An estimated 3.1 billion meals, 293.4 million nights of shelter, 7.2 million utility payments and 5.3 million rent/mortgage payments to help families stay in their homes will have been provided.

EFSP grants have been disbursed to over 14,000 local providers in more than 2,500 counties and cities. Program oversight by the National Board, FEMA, and independent auditors ensures that there is strong accountability in the stewardship of the program. Independently audited

on an annual basis (A-133 audits), the program has received clean audits since its inception.

The National Board is chaired by FEMA with representatives from American Red Cross, Catholic Charities USA, The Jewish Federations of North America, National Council of the Churches of Christ in the USA, The Salvation Army and United Way Worldwide. The National Board governs the EFSP and has selected United Way Worldwide to serve as its secretariat and fiscal agent.

EFSP funding is allocated to qualifying local jurisdictions based on an allocation formula using the most recent national population, unemployment, and poverty statistics. Grants are then awarded to nonprofit community and government organizations chosen by local boards in the qualifying jurisdictions.

A state-by-state list of the qualifying jurisdictions and award amounts is available at www.efsp.unitedway.org.

Draft framework for return to classroom instruction

Last week, Maine Department of Education released a draft framework to assist schools in planning for return to school scenarios in the fall. The framework was developed with input from multiple stakeholder groups, including the Department of Education's Student Cabinet, community health experts, and educators representing the many roles in schools.

"Although we have worked on this for over two months, it will remain in 'draft' form due to the unpredictable and constantly evolving nature of the COVID-19 situation" said Commissioner of Education Pender Makin on Thursday. "We will be responsive to changing conditions and recommendations from

medical science, and our team will consider received feedback to make improvements."

Decisions regarding when it is advisable for schools to return to classroom-based instruction will be made by Maine DOE, in partnership with Maine Emergency Management Association (MEMA) and Maine Center for Disease Control and Prevention (CDC).

Decisions around specific models, schedules, and configurations for returning to the classroom setting, given the health and safety guidelines around social distancing, maximum group sizes, and hygiene, will be made by local school administrative units. The framework includes minimum expectations for re-

mote learning programs and remote instructional days to assist in this development process.

Commissioner Makin added, "We continue to be humbled by the resilience and innovation shown by educators, students and families across Maine during this emergency period. We remain committed to providing support for the ongoing efforts to ensure an equitable and safe education for all Maine students."

The draft framework can be viewed on the Department of Education's website <https://www.maine.gov/doe/covid-19/reintegrate>. In addition, a responsive survey is being finalized, through which the public will be able to provide feedback.

SeniorsPlus announces temporary closing of Farmington office

SeniorsPlus, Western Maine's designated Area Agency on Aging, has temporarily closed its satellite office location at 218 Fairbanks Road in Farmington, while the organization looks for a new office

space in Franklin County.

The public is encouraged to continue to contact SeniorsPlus at 1-800-427-1241 for assistance including counseling and support as the organization is in opera-

tion and fully staffed. The organization is headquartered in Lewiston with additional satellite offices. Due to the pandemic, none of its physical offices are currently open to the public. See Closing, next page

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City of Lewiston Fireworks Informational

To report a fireworks use violation, please call (207) 784-6421, Option #1 for Lewiston.

With the July 4th holiday fast approaching, the City of Lewiston is reminding residents about its fireworks ordinance.

Details are below & here is a direct link to the information.
<http://www.lewistonmaine.gov/fireworksinfo>

The City of Lewiston has a fireworks ordinance that restricts the use of consumer fireworks to **THREE DATES** and also to **WITHIN A SPECIFIC DISCHARGE ZONE.**

Listed below are the dates and times fireworks are allowed to be used. In addition, please note that **ZONE 1** of the City's Firearms Discharge Map is where fireworks can be discharged within the City of Lewiston.

DISCHARGE MAP

<http://www.lewistonmaine.gov/fireworksdischargezone>

Consumer Fireworks May be Utilized in Lewiston On These Dates:

- July 4th between 10 a.m. - 10 p.m.
- December 31st between 10 a.m. until 1 a.m. the following day
- January 1st from 10 a.m. - 10 p.m.
-

Sale Prohibited

The sale of fireworks in Lewiston is prohibited.

Thursday, June 25

UMaine Extension offers webinar on ticks from 1 to 2:30 p.m. led by Griffin Dill and Dr. Beatrice Szantyr. For more information or to request a reasonable accommodation, contact Donna Coffin at (207) 262-7726 or donna.coffin@maine.edu.

Sunday, June 28

Annual Silver and Gold Anniversary Mass at 10 a.m., live-streamed from the Cathedral of the Immaculate Conception in Portland on www.portlanddiocese.org/online-Mass and www.

Calendar

Send your submissions to the Editor. More online.

facebook.com/Portland-Cathedral. Couples who are celebrating major milestone anniversaries of 25 years, 40 years, and 50 or more years in 2020 may register, but all are encouraged to participate. Registration is open at www.portlanddiocese.org/olff/silver-gold-mass.

Wednesday, July 8

Basilica summer concert series, 12:15

p.m., The Vaillancourt Family. For more information about the summer concert series, call (207) 777-1200.

Wednesday, July 15

Basilica summer concert series, 12:15 p.m., Danielle Faucher. For more information about the summer concert series, call (207) 777-1200.

Wednesday, July 22

Basilica summer

concert series, 12:15 p.m., Ray Cornils. For more information about the summer concert series, call (207) 777-1200.

Wednesday, July 29

Basilica summer concert series, 12:15 p.m., Harold Stover. For more information about the summer concert series, call (207) 777-1200.

Wednesday, August 5

Basilica summer concert series, 12:15 p.m., Randall Mullin. For more information about the summer concert series, call (207) 777-1200.

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CALL THE HOTLINE AT

786-8605

FOR SHOWTIMES

Wednesday, August 12

Basilica summer concert series, 12:15 p.m., Mark Thallander.

For more information about the summer concert series, call (207) 777-1200.

Brookie

Continued from page 2

to listening and learning from them about how we can all work together toward a brighter, healthier, and stronger Maine for all.”

The geographically diverse group of “Brookies” include students, artists, and scientists ranging from ages 15 to 30 who are creatively implementing solutions to environmental challenges ranging from climate action to bird conservation, and protection of shellfisheries:

Gabrielle Hillyer of Orono is project coordinator and co-developer of the Maine Shellfish Learning Network where she works to protect the health of regional shellfisheries by bringing shellfish harvesters, coastal towns, researchers, state agencies, and other partners together. Gabrielle is the designer of the Bucket Drifter, which is being used to measure the tides and other river water data to understand an estuary’s ability to get rid of bacteria that is harmful to shellfish.

Sirohi Kumar of Bar Harbor is youth representative to the Bar Harbor Task Force on Climate where she helped play a leadership role in the town’s climate emergency declaration and wrote a how-to guide for declaring a climate emergency in any Maine town.

Logan Parker of Palermo is founder of the Maine Nightjar Monitoring Project, a monitoring program that mainstreams the collection of data on the Eastern Whip-poor-will and the Common Nighthawk – two species that face major threats throughout the entirety of their breeding ranges. This initiative

also serves as a model for regional field naturalism.

Jordan Parks of Portland is a sustainable materials artist who uses art as a medium to cultivate connections between people and places and to encourage activism. She developed and curated two outdoor interactive art exhibitions, Surface First Tilts West and Windward Exhibition. Jordan’s passion for spreading environmental awareness has been a result of her work as an environmental and outdoor educator.

Riley Stevenson of Waldoboro is the outreach director for Maine Youth Climate Strikes and founder of the Coastal Youth Climate Coalition where she is building a statewide network to connect youth climate organizers and activists.

Ania Wright of Bar Harbor is the Youth Representative to the Maine Climate Council and founding member of both Maine Youth for Climate Justice and Downeast Climate Emergency Action Coalition. Ania is co-author of the Climate Justice Syllabus.

Brookie Award winners will receive a \$1,000 cash prize and the opportunity to attend a nature-based retreat with their fellow young environmental change-makers where they will participate in skill-building sessions and engage with other environmental and political leaders in Maine. The retreat aims to foster knowledge sharing across generations and environmental movement building by more deeply connecting these outstanding individuals to the nature of Maine and encouraging their ongoing commitment to environmentalism.

“The young leaders

being recognized with Brookie Awards this year are using their voice, energy, and unique perspectives to protect what we all love about Maine,” said NRCM Leadership Giving Director Fiona Gordon, who helped to create and manage the new Brookie Awards program. “They lead not just with powerful words but with effective action that brings Mainers together to create long-lasting change that we all benefit from.

More than 40 young people across 12 of Maine’s 16 counties applied to receive Brookie Awards. The group of six winners were evaluated and chosen based on the following four criteria:

Outstanding leadership in creating, organizing, and implementing a project or campaign to protect or improve Maine’s environment.

Turning individual passion into collective action related to the protection or improvement of Maine’s environment.

Creativity, collaboration, and persistence in bringing new ideas to existing challenges, introducing new approaches to organizing others, or determination to prevail in the face of obstacles.

Overall positive impact for Maine’s environment or environmental movement.

The Brookie Awards were made possible by the generosity and early partnership of the Quimby Family Foundation. To learn more about the Brookie Awards visit: <https://www.brookieawards.org/>

Viles

Continued from page 2

tum a destination to visit. Local people, as well as world travelers have signed our guest book.

Everyone will miss his day to day presence, but his spirit of excellence lives on.

The Viles Arboretum is centrally located in Augusta, Maine on 224 acres of fields, forests, wetlands and with botanical collections from around the world. We offer an ever-changing selection of inspirational exhibits, educational and practical programs for the general public and for schools. We focus on interactive, creative and hands-on teaching with a focus on botany and natural history. Our goal is to unlock everyone’s natural ability to understand the nature of our world through your own eyes and by using your own intellect.

We strive to make our 224 acres of fields, forests and wetlands, play a key role in contributing to the quality of life for Maine citizens and visitors from every corner of the world. Our presence contributes significantly to the quality of life in and around Augusta and beyond and our newly installed Art Trail presents the largest publicly accessible display of outdoor art sculpture in Maine.

You can learn more about the Arboretum and its programs, or how to become more involved by checking our website at www.vilesarboretum.org.

Closing

Continued from previous page

public for face-to-face services, but its various counseling and support services and educational programs are available digitally or telephonically. Over the past three months its Meals on Wheels program has hit record numbers for its home-delivered meals

services, as it meets the increased demand of the newly homebound.

“We decided we needed to find a larger space in the Wilton/Farmington area that better suits our needs. We are actively looking for a new rental office space and are open to any leads,” said Betsy Sawyer-Manter, President and CEO of SeniorsPlus.

Established in 1972 and headquartered in Lewiston, SeniorsPlus is the Western Maine designated Area Agency on Aging covering Franklin, Oxford and Andro-

scoggin counties. The overall program goal of SeniorsPlus is to assist older people and adults with disabilities in its tri-county area to remain safely at home for as long as possible. The mission of SeniorsPlus is to enrich the lives of older people and adults with disabilities. SeniorsPlus believes in supporting the independence, dignity and quality of life of those we serve. It serves more than 19,000 individuals annually. For more information, visit www.seniorsplus.org or call 1-800-427-1241.

MaineCF awards COVID-19 fund grants

Nonprofit organizations that serve Maine people most affected by the coronavirus pandemic have been awarded \$1.2 million from the Maine Community Foundation’s COVID-19 Emergency Response Fund and a fund for food security.

The 130 grantees include community and statewide organizations providing basic support such as food, shelter, childcare, mental health and domestic violence services. Recipients are determined proactively based on needs around the state; there is no application process.

“Maine’s demographics and economic makeup place many residents in extremely vulnerable positions during this pandemic,” said Steve Rowe, MaineCF president and CEO. “The generosity of our donors has allowed the Maine Community Foundation to expeditiously support community-based organizations on the front lines of the crisis. Our latest

round of grants provides resources to food pantries and homeless shelters as well as other social service organizations across the state.”

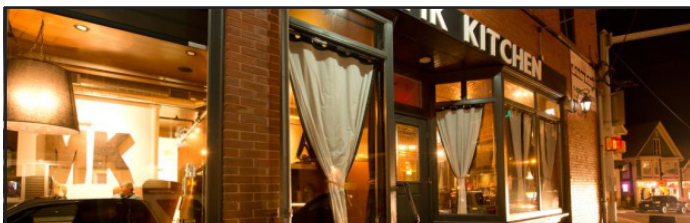
The COVID-19 fund began with a \$500,000 transfer from an unrestricted MaineCF fund and has grown substantially due to transfers from donors with advised funds at the community foundation and contributions from individuals, foundations and corporations.

A complete list of COVID-19 Fund grantees is available on the foundation’s website, www.maincf.org.

In addition to the \$1.2 million issued from the funds for COVID-19 relief and food insecurity, donor giving through MaineCF has increased threefold compared to this period last year: Donors with advised funds at the community foundation have stepped up by making more than \$6 million grants since mid-March.

Restaurant Directory

Restaurant Name	Phone	City	Open?	Take-out?	Curbside?	Delivery?	Hours	Website
Junction Bowl	(207) 222-7600	Gorham	Yes	Yes	Yes	Yes		jctbowl.com
Dunkin' Gorham	(207) 839-7044	Gorham	Yes	Yes	No	No	Daily 430am-8pm	dunkindonuts.com
Lucky Thai	(207) 839-6999	Gorham	Yes	Yes	No	No	Daily 11am-8pm	Lucky-Thai.com
MK Kitchen	(207) 222-2588	Gorham	Yes	Yes	Yes	No	Tues-Sat. Preorder EARLY. Pick up 3:30pm -7pm	Mkitchen.net
Ocean Gardens	(207) 839-7651	Gorham	Yes	Yes	Yes	No	Fri-Sat 3 to 7	Oceangardensrestaurant.com
Jan Me II	(207) 839-4377	Gorham	No	No	No	No	None	janmee2.com
Aroma Joes - Gorham	(207) 222-2921	Gorham	Yes	Yes	No	No	Daily 4:30am-10pm	aromajoes.com
Angelo's Pizza, Gorham	(207) 222-2232	Gorham	Yes	Yes	No	No	Wed - Sat 12pm to 7pm, Sun - 12pm to 6pm	www.angelospizzagorham.com
Chia Sen chinese restuarant	(207) 883-7665	Scarborough	Yes	Yes	No	No	Daily 11am-9pm	www.chiasenme.com
O'Reilly's Cure Restaurant & Bar	(207) 517-2222	Scarborough	Yes	Yes	Yes	No	Daily 12pm-7pm	oreillyscure.com
Subway - Scarborough	(207) 885-5818	Scarborough	Yes	Yes	Yes	Yes	Daily 9AM-9PM	subway.com
Subway Scarborough – Rte 22	(207) 839-7900	Scarborough	Yes	Yes	No	Yes	Daily 11am to 7pm	subway.com
El Rayo Scarborough	(207) 883-8226	Scarborough	Yes	Yes	Yes	Yes	Mon-Sat 11am-8pm	www.elrayotaqueria.com
Chia sen Chinese restaurant	(207) 883-7665	Scarborough	Yes	Yes	Yes	No	Dailiy 11:00 am -9:00 pm	Www.chiasenme.com
Nonesuch River Brewing	(207) 219-8948	Scarborough	Yes	Yes	Yes	Yes	Wed-Fri 3pm-8pm, Sat 12pm-8pm, Sun 12pm-7pm	nonesuchriverbrewing.com
Bin Fin Poke	(207) 536-0416	South Portland	Yes	Yes	Yes	No	Mon-Sat 11am-8pm	bigfinpoke.com
Buffalo Wild Wings	(207) 541-9464	South Portland	Yes	Yes	Yes	No	Daily 11am-10pm	buffalowildwings.com
Chili's	(207) 773-1595	South Portland	Yes	Yes	Yes	Yes	Dailiy 11AM-9pm	chilis.com
Chipotle Mexican Grill	(207) 775-7730	South Portland	Yes	Yes	No	Yes	Daily 10:45AM-10PM	chipotle.com
Cracker Barrel	(207) 773-7530	South Portland	Yes	Yes	Yes	Yes	Daily 8am-8pm	crackerbarreltogo.com
Friendlys	(207) 774-7442	South Portland	Yes	Yes	No	Yes	Daily 11am-10pm	friendlys.com
Longhorn Steakhouse	(207) 780-0800	South Portland	Yes	Yes	Yes	No	Sun-Thu 11am-9pm, Fri-Sat 11am-10pm	longhornsteakhouse.com
Cracker Barrel	(207) 210-7291	South Portland	Yes	Yes	Yes	Yes	Daily 8am to 8pm	Crackerbarreltogo.com
Mcdonalds South Portland	(207) 761-2819	South Portland	Yes	Yes	Yes	Yes	Daily 6am-10pm	mcdonalds.com
Moes Original BBQ	(207) 956-7623	South Portland	Yes	Yes	Yes	Yes	Dailiy 11am-7pm	moesoriginalbbq.com
IHOP - South Portland	(207) 774-7475	South Portland	Yes	Yes	No	Yes	Daily 7am-2pm	ihop.com
El rodeo Mexican restaurant	(614) 254-4976	South Portland	Yes	Yes	Yes	Yes	Sun-Thu 11am-8pm Fri-Sat 11am-9pm	Elrodeome.com
Subway Standish	(207) 550-0012	Standish	Yes	Yes	No	Yes	Daily 11am to 7pm	subway.com
Big Fin Poké	(207) 591-0171	Westbrook	Yes	Yes	No	Yes	Mon-Sat 11am-8pm	bigfinpoke@gmail.com
Subway Westbrook - Main St.	(207) 854-3287	Westbrook	Yes	Yes	No	Yes	Daily 11am to 7pm	subway.com



PASTAS AND GRAINS	
Organic Quinoa Bowl Broccoli, Carrots, Green Beans, Cranberry, Spinach & Kale, Brussels, Almond / Vegan + g.f. \$12.00 \$20.00	Gnocchi Primavera Butter Roasted, Hand Made Ricotta Gnocchi, Seasonal Vegetables, Parmesan / Vgt. \$12.00 \$22.00
Rigatoni Bolognese Slow Braised Tomato - Beef & Pork Sausage, Smoked Bacon Breadcrumbs, Parmesan \$13.00 \$24.00	Handmade Ravioli Four Cheese Filling, Wilted Spinach Pesto Cream, Almonds, Pineland Farm Feta /Vgt. \$12.00 \$22.00
Gnocchi Mac + Cheese Creamy Cheddar Sauce, Hand Made Ricotta Gnocchi, Smoked Bacon Breadcrumbs \$12.00 \$22.00	Butternut Squash Risotto Sage Roasted Fall Squash, Butter, Parmesan, Pepitas, Fried Brussels / Vgt. + g.f. \$14.00 \$26.00

MK Kitchen.net

APPETIZERS, SOUP AND SALADS

Blue Cheese Stuffed Baked Dates \$12.00 Greens, Bacon Crumbs, Toasted Peanut Brittle, Balsamic Syrup / g.f	Cheese Board \$16.00 Silvery Moon "Manchego", Great Hill Blue, Pineland Smoked Cheddar, Walnuts, Dried Fruit, Crostini
Caramelized Onion Tart \$13.00 House Crust, Local Goat Ricotta, Pineland Feta, Balsamic Syrup, Greens / Vgt.	Chef's Soup \$8.00 Daily Creation / vegan
MK Wedge \$9.00 Romaine Hearts, Local Apple, Bacon Crumbs, Blue Cheese, Pickled Onion, Buttermilk Dressing / g.f	Gathered Greens \$8.00 Grapes, Aged Balsamic & Olive Oil Vinaigrette, Pineland Farm Feta, Toasted Almonds / g.f
Braised Beet Salad \$11.00 Fern Hill Farm Fresh Goat Cheese, Candied Walnut Brittle, Beet Vinaigrette, Greens / g.f	Grilled Romaine Caesar \$9.00 Croutons, Shaved Parmesan, House Made Creamy Garlic Dressing

Would you like your restaurant in Gorham Weekly's Restaurant Directory? email us:

Laurie@GorhamWeekly.com

Classified Ads

AUTOMOBILE STORAGE

Seeking Classic Car Storage

Got unused garage bay? I'm looking for year-round storage for a classic car. My preference is a location near the center of Gorham. Please text or leave a message: 207 415-2463.

BOOKS

"To College or Not to College" is the question and this book has the answers. Check it out: www.authorcaseybell.com.

Book lovers and bookstores: looking for unique and eclectic books? Check out author Casey Bell: www.authorcaseybell.com.

BUSINESSES FOR SALE

Working small engine/ outdoor Power equipment business.

Parts inventory B&S, Kohler, Tecumseh, MTD, Ariens, Toro and more. Special tools and equipment. Good opportunity to expand or add to your business. Call Glen 207-655-4635 daytime for more information.

ESTATE SALE

Estate - Garage

Safe environment - one seller with mask and gloves. By appointment only. One to two people. We maintain ten feet apart. Two bedroom sets, double and queen - wicker 5 pieces - Bench with microfiber cushion. Two living room chairs. All plus more. All priced

low for quick sale. (207) 883-0808

FOR SALE

Antique cedar wardrobe armoire with key \$400. Toyotomi portable kerosene heater with manual \$50. 12x10 dome tent sleeps 6 in two rooms with carry case \$40. Portable car port \$50. Cardio fit low impact exerciser \$50. Call 207-782-4228.

Big Blowout sale at House of Lady Debra's Our: Old Goat + His Lady. Gourmet 21 soups, 20 dips, 4 cheesecakes sale. Buy 3 dips, get 2 free. Buy 2 soups, get 1 free. Going fast, call now. Lady Debra -207-891-1968.

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kmschares@gmail.com

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LEWISTON SENIOR CITIZENS TRAVEL WASHINGTON, D.C. - TRIPS POSTPONED TIL FURTHER NOTICE: MACKINAC ISLAND - JUNE 13 - 21, 2020. Trip includes 8 nights lodging and 14 meals, visit to Mackinac Island with a guided Carriage Tour during their Tulip Celebration. Also includes boat ride through Soo Locks, Sault Saint Marie and Makinaw Crossings with

a visit to "Michigan's Little Bavaria". A \$75.00 deposit is due when signing up. Price is \$859.00 pp double occupancy. VIRGINIA BEACH, COLONIAL WILLIAMS-BURG & HISTORIC NORFOLK - SEPTEMBER 14 - 19, 2020. Trip includes 5 nights lodging, 8 meals, Colonial Williamsburg, free time on the Virginia Beach Boardwalk, dinner cruise with entertainment on the Spirit of Norfolk, admission to Nauticus and Battleship Wisconsin, Virginia Beach Aquarium and Marine Science Center. A \$75.00 deposit is due when signing up. Price is \$775.00 pp double occupancy. For questions and detailed information on these trips, please call: Claire - 207-784-0302 or Cindy- 207-345-9569.

Classified Ads UP TO 40 WORDS!

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Send payment with completed form to our bookkeeping office: 9 N. River Road #232 Auburn, ME 04210 or email it to us!

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Exp. date ____ / ____ Signature _____

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CATEGORY: _____

HEADLINE: _____

AD INFO: _____

NUMBER OF WEEKS TO RUN: _____



Gorham Police Department promotes Lieutenant Thompson



By Chief of Police Christopher E. Sanborn

The Gorham Police Department is pleased to announce the promotion of Lieutenant/Patrol Commander Dana Thompson. Lieutenant Thompson joined the Gorham Police Department in July of 1994. He has held the positions of Patrol Officer, Detective, Sergeant and Detective Sergeant. Lieutenant Thompson will be in charge of the Patrol Division of the Gorham Police Department.

Over the course of his career Lieutenant Thompson has been a dedicated, hard-working employee that has been an invaluable asset to the Gorham Police Department and Community we serve. I am looking forward to working with him in his new role as Lieutenant/Patrol Commander and am delighted to support his desire to grow his law enforcement career within the Town of Gorham. Congratulations Lieutenant Thompson!



Nonesuch River Brewing opens for indoor seating

Nonesuch River Brewing has opened for indoor seating! Located at 201 Gorham Rd, Scarborough, they are open Wednesday through Sunday 12 to 3 p.m., closed for an hour for cleaning and re-opened from 4 to 8 p.m. For more information visit <https://nonesuchriverbrewing.com> or call (207) 219-8948.

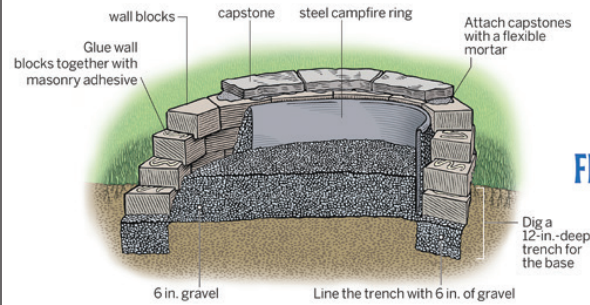


Jeff Gambardella (Executive Chef/Restaurant) at the Bar.

The owners Michael (The Brewer), Jeff Gambardella (Executive Chef/Restaurant) and Tim (The Builder/Beer Sales).

STILL SPENDING MOST EVENINGS AT HOME?

Build a backyard fire pit!



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[Fb.com/MainesPremierTeam](https://fb.com/MainesPremierTeam)

AND CLICK THE LINK IN OUR POST!

www.PremierTeam.me

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