



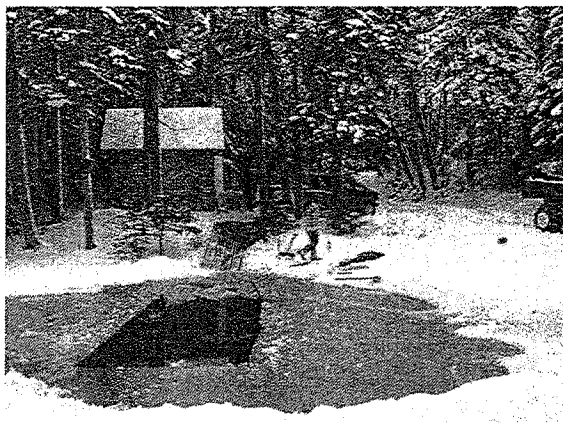
The Thoroughfare

Ice Harvesting via email from Bruce Patterson:



Over a hundred blocks of ice were cut and placed into the ice house between Tuesday, January the 25th and Wednesday the 26th. Large learning curve. The sawdust that we had was used to pack between and around the blocks. When our supply ran out we were forced to use chips. We still need to get a huge quantity of sawdust to pack around the sides from the top. This proving difficult to acquire since most of the areas that we have been checking since December the sawdust is frozen solid from sitting

outside. Do have one source that we are getting some from.



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Some of the lessons learned:
1) Be gathering and bringing out sawdust throughout the summer and fall
2) Need young strong backs, 5 fiftyish backs won't make it and
3) Raise previous ice prices three fold.



Squire's Point

Mussels

Mussels have been known as a delicacy of the table since Roman times and, in the modern era, are still favored in European countries bordering the Atlantic Ocean and the Mediterranean. Although they were known as being edible by the native Americans and the Pilgrims, they were never easily available to the American market until the development of cultivated mussels around 1970. Because they were resorted to in hard times, they carried a certain social stigma as being "poor man's food."

The mussel is a sedentary bivalve mollusk which spends its adult life attached to one spot in the low tide margin, or deeper water, eating the plankton in the area and even debris that comes by. It uses its byssus, or beard of strand-like substance, to attach itself to objects under water. Mussels mature in about four years and live on average until about twelve years. Cultivated mussels can mature in about 18 months. Mussels are rich in acids that discourage heart disease. At Roque Island its predators are starfish, green crabs and eider ducks.

Mussels are best to eat between October and May before they spawn. The best ones are two to three inches long with shiny black shells and sharp edges. Old mussels will have thick, round and mottled shells with the black patina worn off and revealing a light or silvery blue shade of color. People allergic to shellfish should not eat them and they should be avoided when there is a red tide alert. They should be kept cold and wet and, if possible, eaten on the day they are purchased or collected. To store for a few hours put a handful of ice in a bowl with them. Never freeze them.

One hundred grams of mussels yields 3 ounces of meat that can give 28% of one's daily protein and 5% of daily caloric intake. Ounce for ounce mussels have better nutritional value than beef steak. They take only a few minutes to cook in water or wine and are ready for degustation when the shells open. Reject any mussels whose shells do not open. They are generally eaten steamed with the addition of preferred flavorings. Restaurants in Belgium offer twenty or more varieties on their menus. They accompany seafood dishes like bouillabaisse, jambalaya and paella. Smoked over pine boughs, as we do them, they make an excellent picnic dish with a sauce

of ketchup, mustard, mayonnaise and a dash of curry powder. They can also be added to a clambake.

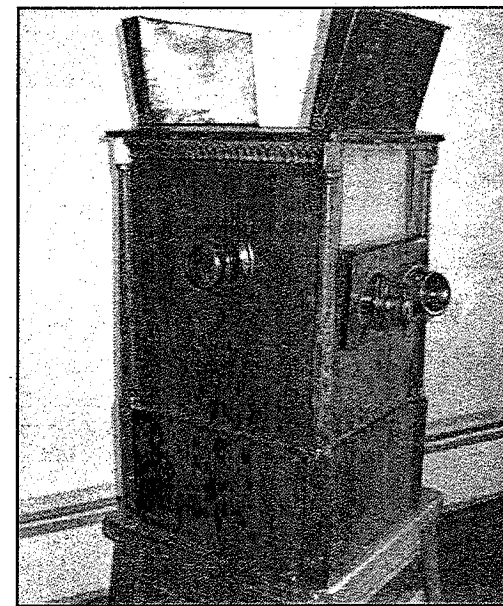
The easiest place to harvest mussels on Roque is near the tidal dam at very low tides. But they may be found and gathered at many other places around the island.

There is no evidence that George A. Gardner, who lived many years in Europe, savored the mussel. Enthusiasm for the bivalve must have come from family members traveling in Europe in the last fifty years and the craze for natural foods that emerged in the 1960's. Mussels are now a regular Roque Island delicacy and collecting them an enjoyable activity.

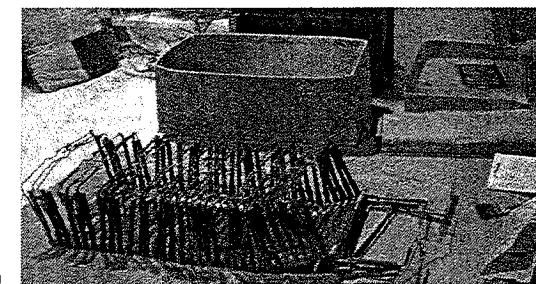
George G. Herrick



STEREOPTICON IS RESTORED



This winter, the Monks House stereopticon was taken apart, cleaned, fixed and restored to working order by Katherine Donaldson (wife of Jesse Donaldson.) Thank you, Katherine! A stereopticon is a Victorian device for the pleasurable viewing of 3-D photography; the scenes, collected like postcards, are mostly landscapes and famous sites. Katherine researched it, got the patent diagrams to do the



repairs, and wrote the following in an email to Ellen M. Higgins:

"It was a lot of fun putting it all back together. I think the stereo views in your box are all daguerreotypes. If you look through antique shops you should be able to find the occasional glass stereo view to match them. Just measure the ones in the case*, the size doesn't have to be exact

but should be close, and I expect you can find some old views. The regular non-transparent photographic views are much more common though, there were many more of them made, and they aren't nearly as fragile.

I don't know much about current techniques for printing onto glass, but presumably one could at least frame a large slide or transparency between thin sheets of glass. I was planning to take some shots of Roque next time I'm up and try. :-)

I've shot some stereo photographs, but I've only ever printed them as regular prints and mounted them on cards.

To photograph in 3D you need to take two pictures at once, spaced about six inches apart. If your subject doesn't move you can use one camera, and just move it in-between shots, or you can use a special camera that takes two pictures at the same time. Or you can use two cameras... or a special lens. There are lots of ways of doing it. Ask anyone in the family you think might be interested, I think the box can hold at least another 18 stereo views. --Katherine "

[* 4 1/2" x 8"]



**CHAIRMAN'S NOTES**

by Randy Mikes

The annual budget meeting was held in New York City at the River Club February 12 and 13. All trustees were in attendance as was trustee observer Ben Alexander. After two days of grinding, a balanced budget was achieved. The weekend was highlighted by a cocktail party hosted by Georgia Goodhue Reath, her husband Alex (Roo) and Jason Herrick at the Reath abode.

Current news and issues include:

Wooden portions of the Roque Bluffs pier sustained damage from winter ice flows. Manager Bruce Patterson and Island staff have undertaken repairs. An opinion is being obtained as to whether this damage resulted in any way from a construction defect.

The Board is considering plans to remodel the farmhouse to provide more independent staff housing. Current and past managers have expressed a need for independent housing to hire and retain good staff. The plans currently being considered have the farmhouse being divided into two or three separate townhouses with independent entrances while maintaining common areas such as the kitchen, dining room, office and perhaps an additional communal room.

The Alternative Energy Committee continues its efforts to investigate alternatives for taking Roque Island "off the grid." At present, current Island energy needs and usages are being analyzed to determine our power requirements. Wind, solar and tidal energy are under consideration.

Negotiations between John Higgins and the town of Roque Bluffs to swap the strip of land between the Bluffs House and our garage for a small parcel of RIGHC land (to provide access to the town's new breakwater) has resulted in a 20-year reciprocal lease between RIGHC and the town. The lease is renewable twice for a total lease term of 60 years. Consideration is now being made as to how to best utilize this new property (e.g. access to pier and garage, parking, etc.).

The policy requiring two full cleaning days between each member's stay was amended to permit less than two full cleaning days between reservations provided that departing members leave no later than the first boat on the last day of their reservation, and the arriving member arrives the following day no earlier than the 5:00 pm boat.

Potential webmasters are now being contacted and considered to upgrade and maintain the Island website. The upgrade will include providing access to more current and relevant information.

**News From Roque**

Longer days, warmer weather, grass turning green, lambs jumping around, the garden being planted, boats being worked on, paint brushes in action, the sounds of hammers, the greenhouse blossoming, more boats on the water, new birds showing up daily, baby seal sightings, family houses being prepared; it must be Spring on Roque.

The winter was a typical one with Shorey Cove being totally frozen in, lots of snow and snow drifts, firewood cutting and the daily care of the farm animals. Spring actually came earlier than normal this year and the mud season was short. We do expect a couple more dustings of snow, but that is the norm.

With the early spring the island has been a beehive of activity on all fronts for the past four weeks. It has given us the opportunity to get a jump start in preparation for this upcoming guest season.

A couple of Natural Resources projects have been started and or completed. Bird houses have been cleaned and new ones put up. The Birch grove near the Head at North Beach is being thinned and some trails are being cleared.

On the waterfront the boats are being cleaned, repaired and serviced. Work is continuing on the barge, fuel tanks have been painted, and the area is being made ship shape. We are working on plans to have some major service work done on the Peabody along with some cosmetic work. We hope to have the float repaired and put in service shortly.

Tim Sheehan our new farmer has made tremendous progress with the farm. All the electric fences have been repaired and are now operating properly. Our sheep population is at the right number for producing food and replacement ewes which will allow us to better keep them confined over the summer months. We have, what we consider, good plans for rotating field areas for grazing the horses and cows.

The greenhouse is full with vegetables and flowers. We are planting items in the garden earlier than normal in hopes that spring will stay, but keeping plenty of backups growing in the greenhouse.

Work is progressing nicely on the family houses. Selena is actively getting them ready for the family. Chris McCormick is working on projects in both the Gardner House and the Monks House.

The entire Island Staff is looking forward to the upcoming season and hopes that all visitors thoroughly enjoy their stays this year.

THIS WINTER ON ROQUE: "SEE WHAT YOU'RE MISSING?"

Standing on the ice flows in a normally impossible place, this picture was taken from off the Head when Shorey Cove was completely frozen over.

From L to R: Hoddie Dow (our boatman), Jesse Babonis (our recently "retired" farmer) and her dog Marmot,



and Steve Hendershot (a day worker from the mainland who is on the Island more often than not).

—PHOTO courtesy of Tanya Fischer

FLOTSAM

Jason N. R. Herrick was married to **Lindsay M. Smith** on April 9 in Charlotte, NC.

Born to **Hilary G. and David McDonald**: a boy, **Hutcheson Starck McDonald**, on February 4, 2005, weighing 7 pounds, 15 ounces.

Twin daughters! **Eva Angeleah Hall** (5 lb. 10 oz.) and **Rosa Arabella Grosvenor** (5 lb. 2 oz.) were born to **Eva Gardner** and **Chris Bartle** on January 28th, 2005.

Sam Goodhue is graduating from the University of Colorado at Boulder.

Alexandra Higgins will be attending the Maine Land Conservation Conference on May 6th, going to Wolfs Neck Park on a field trip called "Forest Ecology & Management for Land Trusts." She is also researching an article on the collection of Gardner papers at the Harvard business school for the next issue.

Nicholas Kearns received an MBA in December from the University of Texas in Austin. He is now working in Amsterdam for Prologis.

Mary Donaldson is in Nicaragua volunteering with the Campesino a Campesino project helping farmers organize for sustainable agriculture.

Alessa Fischer Angle is recovering from a successful surgery for a brain tumor. We all wish her a full and speedy recovery.

Correction: **Patrick Gonzalez** and **Kyle Popkave** will be married on July 29th in 2006 (not 2005.)

Ruminations

by Jennifer Donaldson

[This new editorial column is intended to air issues that arise within the family as a result of the experience of shared ownership of the island.]

The issue of sheep pastured unpened around the houses, as they were last fall, raised some questions - pro and con - worth considering. No one would dispute the worth of Roque wool blankets or tender tiny lamb chops, but the controversy lies in the lack of boundaries - the sheep were in our space! It's not so much the sheep themselves, which most agree are visually delightful and historically appropriate, but the unwanted emanations from their sheepness: the noise of baaing (most objectionable before 8 am) and, of course, their droppings, which pose an unexpected obstacle course for the two footed.

A member recently objected: "Some of us [younger ones] think it's gross!" while the older ones who grew up surrounded by sheep at Roque, seem more willing to take the dung in stride. When as children we wanted to run around barefoot on the Island, we had two things to watch out for: thistles and manure; if we were lucky the sheep ate the little thistles, and the resulting poops were not nearly as treacherous as the leavings of horses or cows. Of course, watching where you walk, while an excellent mindfulness exercise, will detract from the simultaneous appreciation of the views for which Roque is famous. On the other hand, when one is stationary, the "moveable landscape" [coined by GGH] offered by the herd of grazing sheep is endlessly fresh on the eye (in fact it would make a great screen saver).

And yet, it is not the eye, but the the ear and the foot we are troubled with here. To be fair, there are any number of sounds "just outside" our windows in the morning that will cause us to burrow under the pillows and gnash our sleepy teeth (a raucous seagull or raven, cheerful early risers, or even a lobster boat.) The bucolic tones of baaing, or in the case of lambs - bleating, has got to be a soul enhancing change from the insults of telephones, sirens, TVs, traffic and other nasty noises from which we flee to Roque each year.

The biggest problem seems to be the "ickiness" factor, but let us look on the positive side. Sheep muck is a perfectly good fertilizer, which saves us money, first of all, by eliminating the need for lawn fertilizer or weed killer (dandelions, etc, are happily eaten) and secondly, by replacing the labor, gasoline, machine maintenance, and (tormenting) noise pollution of weed wacking and lawn mowing, (which after all are suburban activities,) and finally, by allowing the sheep free-range where they can choose from the healthy varieties of vegetation around the compound rather than be confined to one fenced in area by the sheep barn. It makes good yankee sense.

We could perhaps see the sheep dividend as the gift it is; we might even capitalize on it, collect, compost and market it as "organic free-range sheep guano from one of Maine's most remote and beautiful islands, raised in the centuries-old traditional manner". Some artist in the family could design an attractive bag, and with our connections, it could be marketed in upscale boutique garden centers all over the country. What do you think?

*[Handy Hint:
To remove island sheep gunk from the crevices of shoes try using a lobster pick!]*

FROM THE ARCHIVES: A Lesson on Stewardship* from the Rev. George Gardner Monks

"All life is a stewardship. All life is stewardship. Vital energy in whatever form - whether physical or mental, moral or spiritual is a trust from God. The earth, likewise, with its immeasurable store of material - its air and water and soil, its mineral wealth, its plant and animal life - is put at humanity's disposal. We are to subdue (Gen. 1.28) and utilize it to the utmost; but with the perpetual proviso that we are to use it always for Another, in accordance with his will, as revealed in his Word and under his constant direction. Time, too, enters into the account. To say "Time is money" is but a crude way of suggesting that life, with all its vast and varied content, of which money can represent but a minor part, is measured in terms of time. For the whole of this sacred trust, we each must sooner or later give a strict accounting. The day for striking the balance may be long delayed, but God must eventually be treated as the preferred creditor; and every person must sooner or later render a strict account of his or her stewardship.

Stewardship and Partnership.

It is sometimes urged that stewardship is not the true conception; that the real relation between God and humans in dealing with things is one of partnership rather than of stewardship. Such a distinction, however, conveys only a part of the truth. The fact is, that in this case the steward is made a partner; and his very partnership also a stewardship, while it altogether

excludes the possibility of absolute ownership. This is true because the Chief Partner, being for the time absent in person, has committed his own interest to the middle partner - the individual - making him his steward in the concern. Now the party of the second part cannot carry out the will of the party of the first part without caring likewise for the party of the third part, namely, the community. As our Lord uses the term "steward" (*oikonomos*, from which Greek word comes the English "economist"), it glows with the warmth of the Orient, which we of the west are in danger of chilling as we touch it with our materialized thought. Stewardship according to the New Testament conception is not a menial position of servility, but a confidential relation of trust. To be a steward of the interests of the Chief Partner in his absence is high enough honor.



GGM ca 1920

Once I visited the steward of a prime minister of the great Moslem State of Haidarabad, in India. The prime minister had died. The steward was in sole possession of his palace. He alone knew where the treasure was hidden. He only had the key to the harem. He was the guardian of the young prince. For was he no the trusted steward? And are we not more - partners as well? Yes, but stewards still. "It is enough for the servant that he be as his lord" (Matt. 10.25).

But in the lavishness of the love our Father, having made us "the sons of God," has offered us the privilege of partnership. Having created us in his own image (Gen. 1.26), he made us partners (*koinonia*) - "partakers of the divine nature" (2 Pet. 1.4). When he thus dowered man, he left us free to exercise the regal right of choice. We could be, not a steward only, as every person must be, but a partner as well, if we would. Oh, the tragedy of it that any should come sort of that priceless privilege!"*

**Excerpted from the beginning of Chapter One of Money the Acid Test (1918), written by David McConaughy, D.D., known since 1907 as the man who revolutionized church finance, Money the Acid Test sold 70,000 copies in its first year of publication. Although the principles described herein are based on Dr. McConaughy's interpretation of Jesus' teachings on the subject of stewardship, these principles can be found throughout the great religions and philosophies of the world.*

*--TEXT thanks to John Higgins,
PHOTO: Gardner Monks scan of
GGM reading this book.*



Scanning Genealogy a letter from Ellen M. Higgins

Dear Cousins,

There is a very interesting project underway which I thought perhaps you could/would help with. My nephew, Gardner Monks and his brother, Charlie, are compiling a comprehensive family history by going to visit family members and scanning original documents, letters and photographs -mostly pre 1978 - when the last of the older generation died.

If you either have, or have access to any old documents or photographs of interest, would you be willing to have Gardner come to your house and scan whatever you can give him? He's easy maintenance, peanut butter and a motel and quiet like a mouse. He came to my house last fall and spent two days ransacking and copying. I now have a disc for my

computer that is full of old and familiar faces. [Ed. note: see photo of GGM in the 1920's, p. 7]

He would be happy to do the same for you. His aim is to eventually produce a comprehensive family history with all the wonderful photos and stories from each branch of the family. The major thrust at the moment is to get everything that is available onto the computer; from there anything is possible.

We're also thinking of producing a totally Roque volume if you have any old Roque pictures.

So, if you have any family "goodies" (or know someone that does) and wouldn't mind sharing, could you let me know?
(ellen@ramtrust.com)

Love, Ellen

Proposed Format Change

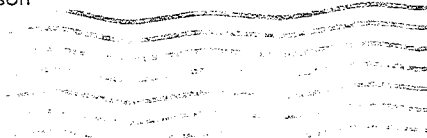
In order to get current news to you more frequently, the editors are considering a new format:

1) a 1 page email every two months with news from the island and the chairman called Currents and

2) an annual Thoroughfare, probably in the fall, recapping the season and with photos, recipes, in-depth articles-- nicely printed, i.e. a keepsake.

Your response is welcome.
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