

# THOROUGHFARE

THOROUGHFARE, FALL 2010

## CHAIRMAN'S NOTES

Dear Members,

With the 2010 season coming to a close, we are thrilled to report that Roque is healthy and popular. We had many people visit Roque this year, and more turnovers than ever before. Congratulations and thanks to Bruce and his staff for providing us all with another wonderful experience on Roque.



*Tubing off Point Isabella*

Despite a raging nor'easter, the Trustees managed to make it to Roque for our annual "on island" meeting. While the agenda looked familiar with Manager and Committee Heads' reports, there was an undercurrent reflecting a desire and need for change. Oh that dirty word that makes us all cringe. In fact, over the decades, Roque has adapted to many

changes, which is a significant part of why the island continues to thrive after two hundred years of thoughtful stewardship.

Since the island has had a professional manager with a competent and dedicated staff for over six years, the Trustees are now able, and required, to think about "mission critical" issues. We need to re-examine our long range plans, and assure that our decisions and actions today pave the way for a successful and sustainable Roque over the next thirty years. There is clearly a changing of the guard, and it is time for the next generation of members to step up.

With this backdrop, the Trustees zeroed in on numerous areas that need our timely focus. In order to share with you some of our specific thoughts, allow me to quote directly from the Trustees' reports on some key areas:

Tree Growth Tax Status, which provides an important level of annual tax relief, is extremely important to us. The loss of this taxation by Maine towns, coupled with the disappearance of the paper companies as involved landowners, is putting pressure on state legislatures to look into an amendment of this status. We need to be informed and prepared with alternative programs, if this tree growth program is discontinued. We continue to execute under our existing Tree Growth Program (2004-2014), and will next harvest on Great Spruce. We will also examine other designations that may benefit us. Working with "not for profits", as means to provide tax advantaged vehicles for financial management purposes is also being discussed with counsel.

*Continued on page 3...*

### INSIDE THIS ISSUE:

CHAIRMAN'S NOTES	1, 3
BARNYARD BUZZ	2
RELATIVELY SPEAKING	4, 8-9
DOWNEAST DISPATCH	5, 7
SQUIRE'S POINT	6
QUOTED	6
ISLAND KITCHEN	7
KAMAKURA: EXCERPT FROM ISABELLA GARDNER'S JOURNAL	10
ROQUE COOK-BOOK REMINDER!	10
WHO MAKES ROQUE RUN?	11
FLOTSAM	11



Be sure to visit

***RoqueIsland.com***  
for island updates, the latest committee reports & seasonal photos. Our Web site is updated continuously.

## BARNYARD BUZZ

by Amy Dodge

We are just concluding a fantastic gardening year on Roque. Hot days, an absence of fog, and just enough rain each week kept the desirable plants growing at a phenomenal rate and the weeds in the shade. Of course there was still a fair amount of weeding to do, but mulching with composted hay once the soil warmed up was an immense help in minimizing the weeds and conserving the water that was available. It was a veritable jungle we ventured into each day, performing acrobatics and 'Twister' moves as we tried to harvest the bounty without crushing the out-of-control plants. Inspired by the abundance, we sought out and experimented with new preserving recipes, storage places and methods. The results of our efforts are for sale in the store in a variety of flavors and colors (dilly beans, pickled beets, and brandied pears to name a few).



To say the least, plants were happy this summer, and consequently the animals as well. The thriving grasses and legumes of the pastures provided the animals with choice grazing and fine hay. What a wrestling match we had tackling the lambs after four months of mother's milk and lush grass feeding! The fuzzy critters grew so big this year that we couldn't fit all we had planned to in our transport truck to the butcher.

It was also great weather for growing and drying hay, making it possible to put in over 1300 bales of high quality hay from the first cut and over 800 from the second cut. This will take the pressure off for next year, being nearly double the amount of hay we need to use in a season. Many thanks to all the family members and their guests who helped us move hay on some of those hot, humid days.



The bovine/caprine dairy front proved to be no exception to the rule of abundance. With two cows producing we had enough to meet our fresh milk, cream, and butter needs plus feed a calf (directly from it's momma), and to experiment with cheeses and yogurt. The pigs and chickens were more than happy to assist us with the cheese byproducts and to destroy the evidence of any mistakes we may have made. We, and many of the kids (children that is), had the joy of milking Lola for the first season. She will be bred again this fall, and we're looking forward to a successful birth and another summer of milking and the making of chevre.

Lilly was our lone carriage horse this season and as always a willing warrior for anything we asked of her. Next year we hope to have Mike, newest to the group, up to speed with his cart training and thus give Lilly a break on that scene. She is getting up there in big horse years and we want her to last. She will be having surgery on her eye this fall for a squamous cell carcinoma that developed on her third eyelid. She should pull through in fine shape and we'll have many more good times in her adoring company. Overall, the horses earned their keep in grand style this season, providing over 150 rides to family and their guests.

As winter closes in, I'm looking forward to snuggling up with a bundle of soft Roque yarn and starting some knitting projects, and maybe creating some hard cheeses with Charlotte's milk before we dry her off for the winter.

## CHAIRMAN'S NOTES - *Continued from page 1*

The portfolio and the financing of Roque always seem to make the list. Increased operating costs over the last ten years, coupled with an endowment level that has remained flat over this period, means a heavier burden on annual membership dues. Since we do not recommend exceeding the current 5% spending rule, and we want to continue a 50-50 split between membership dues and investment income, we predict a shortfall in the value of the portfolio of \$1.5-2 million dollars in 5 years.

Programs, incentives, and initiatives to increase the portfolio need to be created and implemented. A combination of some or all of the following initiatives will be necessary to meet the needs of the next 5 years; increase in the risk of the portfolio; capital campaign or other fund raising mechanism similar to the testamentary gift campaign underway; funding of specific projects directly by interested members (Tier 4); and intense cost cutting.

Alternative Energy (AE) has become a primary objective of Roque. The Trustees agreed that we need to consider, if not prepare, for a Roque which is off the mainland electrical grid. We believe that we should become more self sustainable, lessen our carbon based fuel usage and generally lower our overall carbon footprint. Major steps have been made to bring AE to Roque. These include on boarding an "energy star" (Hilton Dier) and other consultants such as Anna Demeo, who is associated with the College of the Atlantic and MCEE (Maine Coalition for Energy and Environment) to help design a smart grid, and Mick Peterson, Head of MCEE and Univ. of Maine's Engineering Dept., with a special interest in tidal power. In July, we began producing 10% of our power into our local grid after the installation of a 4.2 KW solar array paid for by Tier 4 member participation. We are presently looking at a wind turbine, which includes monitoring, types, tower placement, maintenance and financing.

We wish to maintain a working island farm; one, which may not be as traditional as in the past. We need to organize the farm into a tax efficient entity that operates in support of its historic importance, legacy and education. We have decided to establish a formal Roque Island Farm Internship Program. This will be available to members and others. We continue to respect the utilization of the limited resources of the farm. We would like to have a substantial amount of the farm's energy sources supplied via alternatives.

There was much discussion about looking to the island itself to help defray cost. For years, we have looked to the membership or the endowment to finance Roque. Why not look to Roque itself. It was determined to establish a new committee called the 2015 Committee, which will be chaired by Alyssa Engle. It will be responsible for thinking about the many ways we might be able to generate income. Don't worry, we are not planning to "commercialize" Roque, but we need to think about harvesting some low hanging income generating opportunities, as a means to help us with increasing costs. For starters, the island's store is doing a booming business thanks to Katie and others.

As you can see, there is much work to do, and a lot to think about. We encourage your thoughts comments and involvement, as we shape Roque's future. It's YOUR island, and it's a tremendous responsibility. NOW is the time for the "baby boomer" generation to set the stage for the next 20 years. As always, I urge you to visit the website, where all the Committee reports and meeting minutes are published.

*Cheers,*  
**Randy Goodhue**



## RELATIVELY SPEAKING

By Molly Cutler

**Ellen Berger** and **Milo Ryan** are both sixth generation descendants of George Augustus Gardner. Last spring, they each volunteered to serve on the RIGHC Board of Trustees, but were not successful in obtaining the required majority of membership votes. It became clear that many members did not recognize their names. They have both graciously agreed to be interviewed for this issue.

Ellen Higgins Berger is the daughter of John P. M. Higgins and Ana Julia Ortega Higgins. She lives in New York City with her husband Keith Berger and her son Aiden.

Alexander Milo Ryan is the son of Charlie and Rose (Cutler) Dana, husband to Zoe Leath Ryan, and father to Isabella and Daisy. The Ryans live in Charleston, South Carolina.



Ellen Berger

### *What are you reading right now?*

**EB:** Finishing up *Cooking for Mr. Latte* by Amanda Hesser. I needed some enjoyable and easy reading while on vacation with Aiden and Keith in Greece. And I have come to enjoy cooking quite a bit.

**MR:** “Freedom” by Jonathan Franzen.

### *If you could be any character in fiction or film, who would it be?*

**EB:** Amelie (from the film *Amelie*, 2001, about a shy girl in Paris, with her own sense of justice, who decides to help those around her. MMC).

**MR:** William Wallace in *Braveheart* (a 1995 biopic about Wallace, a commoner who unites the 13<sup>th</sup> Century Scots in their battle to overthrow English rule. MMC)

### *What living person do you most admire?*

**EB:** I actually admire a lot people. Hard to pick one!

**MR:** Nelson Mandela.

### *How would you rate your skills in the kitchen?*

**EB:** Improving J.

**MR:** I’m about a C – but Zoe is a standout chef so my eating skills are very strong.

### *Would you give our readers a thumbnail sketch of your current occupation?*

**EB:** I am an HR (*Human Resources*) Transformation and Change Management consultant. I help global HR organizations manage change initiatives, HR system implementations, and many other global operating models, process design or organization design efforts. As part of my job, I specialize in project management.

**MR:** I co-founded and manage an Internet technology and digital media company, which specializes in driving highly efficient conversions for advertisers. We leverage proprietary technology to manage a global distribution network for Yahoo and Google’s advertisers. We also make both strategic and early stage investments in other digital media companies. *Continued on page 8...*

## DOWNEAST DISPATCH

By Nina Herrick

### Rockweed Threatened

According to the Maine Seaweed Council, eleven different seaweeds are harvested in Maine. Most of them are collected in small amounts for food or food supplements. The most prevalent variety along the Maine coast, called rockweed, is now being harvested commercially on a much larger scale by a 28 year old Canadian company, Acadian Seaplants.

It has a processing facility in Pennfield, New Brunswick, where, reports the Bangor Daily News, the rockweed is converted into livestock feed supplements and fertilizer. The company started recruiting Maine harvesters in 2000. They are currently at work principally in Cobscook Bay near the border, and also in several other areas way Down East. The company would eventually like to extend operations all along the state's coast and it has recently opened an office and training facility in Pembroke, ME.

A good harvester can bring in 5 tons a day, which at \$43 a ton, the current market price, is a real bonus for hard-pressed residents of poor areas such as Washington County, where much of the gathering goes on. But the Rockweed Coalition, composed of landowners and others in the Cobscook Bay area, has successfully lobbied to have Maine's Department of Marine Resources create some regulations, taking into account the required renewable energy credits.

A law was passed in June 2009 which restricts the harvest to 17% of the biomass in a given area annually or 50% over three years; a minimum of 16 inches of the plant must remain above the "holdfast". Beyond these measures, the Rockweed Coalition would like to see a moratorium imposed on the harvest until more environmental impact information is in hand. Said one Bangor Daily News blogger: "The government better get a handle on this quick. Sea urchins were decimated by unregulated harvesting. This will not end well if left unchecked."

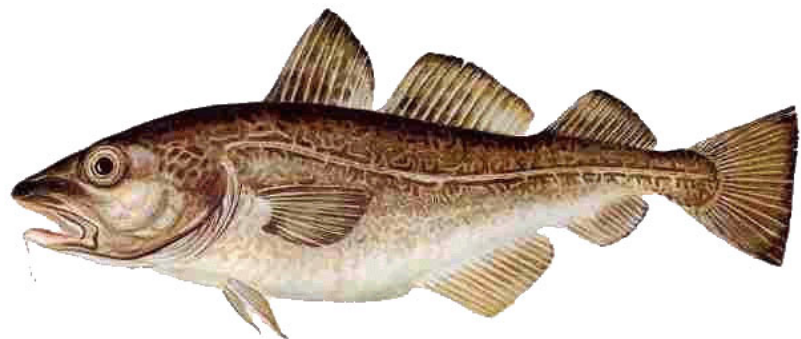
### Cod Farming Being Tried

Another attempt is being made to find employment for fishermen who can no longer depend on the wild stock for their livelihood. Back in 2004, Nick Brown of the University of Maine's Center for Aquaculture Research set up a two year pilot project aimed at investigating the feasibility of commercial cod aquaculture.

Juvenile Atlantic cod were raised in a large pen in the sea at Eastport, ME. Since then, as reported in *Working Waterfront*, Great Bay Aquaculture, a fin-fish aquaculture firm based in Portsmouth, NH, obtained a lease in Frenchman's Bay off Sorrento and set up pens for growing out cod last year. Their first harvest was celebrated last September.

And now the Maine Aquaculture Association has just received funding from NOAA to start a new program which will offer training to 10 to 15 fishermen in all aspects of cod aquaculture. It will also assist in raising funds to help graduates launch their own pilotscale cod farms.

The "Cod Academy" is the first program of its kind in the United States and is modeled on similar ones started in Norway during the late 1970s and early 1980s. In addition to extensive classroom work the novice cod farmers in training will have a hands-on experience at Great Bay Aquaculture's farm in Sorrento. *Continued on page 7...*



## SQUIRE'S POINT

### POACHING

By George G. Herrick

Deer poaching has been a troublesome part of the Roque Island scene for as long as one can remember.

The notion that deer hunters in Maine enjoyed the “right” to roam wherever they chose dates from the earliest times of settlement and built naturally upon the usufructuary system of the Native Americans, who assumed the freedom of using land owned by others or no one to pursue their time-honored pursuit of game.



It took some time for legal regulation of hunting and the protection of wildlife to evolve: the first game wardens were not appointed until the mid-nineteenth century. A Department of Fish and Game was established in 1880, its commissioners called upon to enforce laws “that may be termed war measures”. There were seven game wardens in Washington County in 1883, one of whose homes was burned by angry hunters in 1885. By 1920 the rule of law was imposed on the countryside although some guerilla activity persisted. The war over illegal hunting was over but not the war for the hearts and minds of the citizenry.

In parallel with the legal regulation of hunting came the development of the sportsman, who was praised as a true friend of game and ready to abide by laws. Sportsmen from out of state were already welcomed in the 1870’s. Special magazines like *Forest and Stream* (1873) emerged. Gentlemen sportsmen in Machias appealed for the protection of game from extinction.

Yet the legend of the market hunter and poacher like the legend of Robin Hood lived on. George Magoon (1851-1929) epitomized the little guy who flaunted authority and got away with it. “What he was said to have done was more important than what he actually did,” said Milbridge historian, Edward D. Ives, author of *George Magoon and The Down East Game War, History, Folklore and the Law* (1963) “The story of George Magoon is about the eternal struggle in society; the conflict between the freedom of the individual and the limitations society has put on him.”

“Tell the one about...” fellow poachers ask to uproarious laughter. Funny over a few beers in somewhere perhaps but not if you are a serious landowner like RIGHC with security and environmental concerns at stake, including the obligation to respect the law. RIGHC’s efforts to promote a regulated deer hunting season, including registration of hunting groups, reporting deer kills to maintain a record of our deer population, respect for sensitive ecological areas, prohibition of deer baiting and other illegal practices and establishing security areas have so far failed even as stricter laws have come onto the books. Repugnant it is to watch uncaring people break several laws at the same time on your property.

## QUOTED

Then in the night, when the wind left off blowing in great gusts and volleys, as at sea, you felt that your island was a universe, infinite and old as the darkness; not an island at all, but an infinite dark world where all the souls from all the other bygone nights live on, and the infinite distance was near... Strangely from your little island in space, you were gone forth into the dark, great realms of time, where all the souls that never die veer and swoop on their vast, strange errands. The little earthly island has dwindled, like a jumping-off place, you know not how, into the dark wide mystery of time, where the past is vastly alive, and the future is not separated off.

D.H. Lawrence, *The Man Who Loved Islands*, 1928

## DOWNEAST DISPATCH - *Continued from page 5*

### The Last Maine Sardine

Bumble-Bee Foods closed the doors of their plant in Prospect Harbor, Maine in April. This was the last sardine (herring) cannery in the US. The State of Maine had as many as 50 canneries in its heyday in the early 1950's before depletion of the resource set in and a fast-diminishing number of canneries began to look to for stock. "Around the world", said *Maine Boats, Homes and Harbors* magazine, "sardines, fresh or canned, remain a staple of many diets. Many herring-like fish are canned as sardines; the exact definition of a sardine is elusive, with many producing countries claiming the superiority of the species they use." Bumble Bee used the Atlantic herring.



An article on the subject in the *Bangor Daily News* elicited 103 comments, many of them bemoaning the end of a proud era and reflecting rage at the quota imposed on the catch of herring by the New England Fishery Management Council, which went from 180,000 metric tons in 2004 to 91,000 for this year. Wrote one blogger: "The fish ain't there, that's why it's the last cannery." Bumble Bee blamed the federal quota, not the scarcity of the resource, as the reason for the closure.

## ISLAND KITCHEN

*By Jens Christensen*

We arrived at Roque at the end of July for a wonderful weekend as guests of Rebecca Gardner and Sam Campbell, together with some of their other friends and Rebecca's cousin Nina Herrick. The weather had been nice, but a big storm had moved over most of Maine in the days previous to our visit. The resulting rain, - bad for many things - was good for the mushrooms, particularly the Chantarelles (*Cantharellus cibarius*).



On our walks on the island, we went mushroom hunting and were extremely lucky - especially on the paths out over the "Old House Fields" towards Point Olga. Our harvest of Chantarelles, as the pictures show, was very successful - and we certainly didn't take them all! We also looked for other mushrooms, especially some of the Boletes, but only the Chantarelles were present, allowing for an appetizer that evening.

Our recipe was very simple: The cleaned mushrooms (brushed clean) and cut to an acceptable size, were fried in a bit of butter and just adding a little bit of salt. When they were nearly ready, a bit of cream was added to the pan. The fried mushrooms were then poured over a piece of toast and garnished with a sprinkle of parsley from the bountiful garden — *a splendid prelude to the famous Roque lobsters!*

## RELATIVELY SPEAKING - Continued from page 4

*What are your hopes for fulfillment in your life and/or career?*

**EB:** Although I am very interested in the work I do, now that I have a son, my biggest hope is for more work/life balance in the future, so that I can play a bigger role in my son's day-to-day life and focus more on activities outside of work that I enjoy.

**MR:** To build valuable and sustainable companies, experience liquidity events (aka a profitable exit) and then build new ones.

*You are parents of young children. What is the biggest challenge for you?*

**EB:** I think my biggest challenge is being a first time parent, which I have found to be wrought with ambiguity, conflicting information and lack of sleep.

**MR:** Saying "no".

*What is the biggest reward?*

**EB:** The biggest reward is my beautiful and amazing little boy. Every day I am so grateful that my son came into my life. I know that sounds cliché, but I don't think I've ever felt more fulfilled.

**MR:** All of it really – being blessed with two beautiful and healthy little girls is the most rewarding experience I've ever had.

*When and where was the happiest moment in your life to date?*

**EB:** My favorite memories are from childhood: summers in Maine with my extended family, playing on the beach in Cape Elizabeth or at Roque. I feel lucky for those experiences. I believe those happy experiences helped define me and gave me a more positive outlook that has gotten me through more difficult times in my life.

**MR:** Now and here. I feel so fortunate to live where I live, to be married to Zoe, to be a father and to have such loving friends and family that I have to pinch myself sometimes just to see if it's real.

*How do you like to spend your free time?*

**EB:** These days, my favorite things to do with my limited time are spending it with my husband and Aiden and cooking. I will always enjoy those leisurely brunches and dinners out too.

**MR:** Some family members who know me well will likely note that a concise response to this question is quite a challenge. The short list: hanging out with my family, fly-fishing, tennis, yoga, reading and dinner parties.

*How would you explain/describe Roque to someone who has never been there and knows nothing about it?*

**EB:** I feel like I never do it justice. Before I bring friends up, I will tell them about the beach, a lobster boat that takes you from the mainland to the island, the farm, a garden with vegetables to cook from, long walks and a cozy fire by night, not to mention all of the adventures to be had exploring and picnicking on the other islands.

*Continued on page 9...*



## RELATIVELY SPEAKING - *Continued from page 8*

However, people always tell me it's not what they imagined it would be. A friend once told me they didn't realize there would be electricity and running water! I guess I took that for granted.

**MR:** I tend not to try, as I believe it has to be experienced in order to get it. If I had to describe it in a sentence or two, then I'd tell them it's an island that possesses unparalleled natural beauty. I'd also tell them that an experience on Roque is like stepping back in time to a place where one can live completely in the moment.



*Milo Ryan*

### *What is your very first memory of Roque?*

**EB:** I'm not sure about my very first memory. I have distinct childhood memories of horseback riding (including getting bucked off of Princess once when riding with Hillary!), boat trips and picnics my dad would take us on, spending a holiday up there (maybe Thanksgiving?), all four of us having the chicken pox at once while we were staying in the Red House (my poor parents!), hay rides with Bud and Barney... I could honestly go on and on.

**MR:** I seem to always remember making ice cream the old-fashioned way outside the Red House.

### *...your most emotional moment at Roque?*

**EB:** I think it's probably upon arrival to Roque Bluffs or as soon as the island is in view.

**MR:** Arriving with my daughter Isabella for her first visit. The gift and legacy left by our ancestors really shifted into focus for me while at the same time I felt as though I could see the future.

### *...your favorite (non-secret) place on Roque?*

**EB:** Great Beach. I am always astounded by the views and have the best childhood memories playing there with my brothers and sister.

**MR:** St. Roque.

### *...your vision of your children's Roque?*

**EB:** What I hope for Aiden is everything I have had. One of my biggest concerns, however, is that the island remains accessible to him, financially, for his entire life.

**MR:** One in which they want to spend as much time as possible on Roque because it has been so thoughtfully managed and the traditions preserved.

### *If money were no object, what major improvement/initiative would you suggest for Roque?*

**EB:** I think that the alternative energy initiative is extremely worthy. I would put resources toward that effort.

**MR:** The implementation of a master plan that adds resources, dwellings and conservation guidelines to accommodate the inevitable growth in family membership.

## KAMAKURA

### An Excerpt from Isabella Gardner's Journal

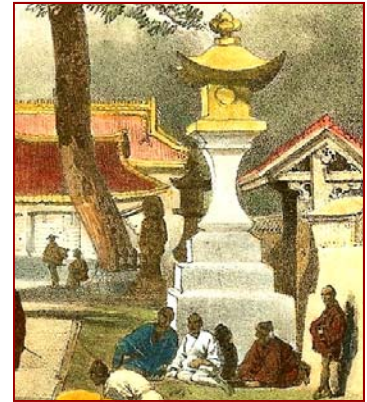
**July 2** - Started at 8:45. Went to Kamakura where we lunched (12:30). Saw Hachiman temple (right). Then went to Dai Butsu. Arrived at Enoshima about 5:30. Went to Benten Cave that afternoon. Stopped at Iwamoto (Iwamura) tea house for the night.

*Isabella to her brother-in-law:*

**Dear George,**

If people only knew the extraordinary value their letters assume when received in such a distant land as this, they would do nothing but write to me. Many thanks to you for that most welcome letter that arrived here ten days ago and that had been a month on its travels. By this time your summer is well started and by the time you get this you will be thinking of moving to town; or nearly so. How about the island? Its nose is entirely out of joint, for the other day at Enoshima imagine Jack's saying "If the island were only like this, what would people say!" But don't feel too badly, for Enoshima is really the most beautiful spot in the world. [July 15].

**Note:** Enoshima (below) is an island on Sagami Bay, about 7 km southwest of Kamakura. Edward S. Morse had set up a laboratory on Enoshima and lived there for several months; he may have told the Gardners about the spot.



## ROQUE COOKBOOK

### *Share Your Fare—the way you make it*

Please help us make the **Roque cookbook** happen. Ellen Higgins is willing to do all the hard work, if you each could contribute a recipe for a favorite dish or two. I know many of you like to cook, so please share what you love to do with Roque Island veggies, meat, eggs and dairy as soon as possible.

Please email recipes to Ellen Higgins: [ellenpeabody80@gmail.com](mailto:ellenpeabody80@gmail.com)

*Thank you,*

**Amy Dodge**



## WHO MAKES ROQUE RUN?



L-R Dave, Kate, Amy, Doug, Bruce, Selena, Sonya

## FLOTSAM

### *Anniversaries*

- ▶ Chris & Molly Cutler (30), Luke & Francine Gardner (30),
- ▶ Earl & Tassia Smith (30), Bobby & Bonnie Monks (25)

### *New voting-only members in 2010*

- ▶ John Mikes & Samuel Ames

### *New junior (user) members*

- ▶ Felipe Higgins & Megan Bayra

### *Deaths*

- ▶ John Lukens' ashes were placed in the Roque Family Burial Ground this July

### *A New Record on Roque*

- ▶ We have passed the 2-year mark with exactly the same staff. In the last 20 years, this is the first time this has occurred.

Electronic submissions whenever possible please!  
Deadline is April 15th.

701 Bellevue Avenue  
Newport, RI 02840

To submit an article for the next issue of *The Thoroughfare*, please send to the Editor, Posy Dana at [rcdana@mac.com](mailto:rcdana@mac.com) or mail to:

**TO:**



*The Thoroughfare*  
C/O RIGHC  
45 Exchange Street  
Portland, ME 04101