

THOROUGHFARE

THOROUGHFARE, SPRING 2011

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

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 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 my 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...

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

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Be sure to visit

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

A MESSAGE FROM THE MANAGER

By Bruce Patterson

This time of year Roque is very busy and exciting. The island has come to life after a long winter of snow cover, and was followed by heavy rains and an extended mud season. The fields are now a brilliant green, flowers are blooming, the garden is being worked daily, and the greenhouse is packed with future goodies. Lambing has been under way for the past couple of weeks and we should have around thirty frolicking lambs around the barnyard shortly. Lola the goat had three kids that are super cute.



Painting and repairs are taking place on the family houses. The fencing project is ongoing, but most of the posts have been harvested, and fence boards have been milled. The waterfront is busy with barge runs bringing in supplies. Boats are being readied, finishing touches are being done on the floats and piers, and moorings are being inspected and repaired. Firewood cutting and splitting is a continuous process. All vehicles and equipment have been serviced and are ready for the season.

You will again be seeing the same old faces this season with Amy and Sonya slaving away on the farm, Doug playing with boats, David repairing things that break, Selena taking care of the houses, Katie feeding the staff and keeping the store running, and me doing whatever it is I do.

We have 48 house turnovers scheduled for this year, which means the island is going to be bustling with many activities and comings and goings. As the island becomes busier with more family visits, communication between the houses and with the staff members becomes ever more important and necessary to make each member's visit pleasurable. Please remember to sign up for vehicles, boats, etc. in advance. A "Welcome Letter" is posted in the family houses giving updates on what is happening on the island, what items are available for family use, and some ideas for conserving our natural and unnatural resources.

Turning over this many houses in proper condition in a season requires major planning, trained and available off-island help, good reservation scheduling, weather cooperation and luck. If Selena and I see that a house will be able to be ready for an early family arrival we will email you as soon as we know. Please do not contact us in advance requesting an early arrival.

The staff is excited about the upcoming season and seeing all the family members and their guests again. We are also looking forward to the newer members that will be coming into the Red House for the first time on their own and insuring they have a great time.

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

Tatiana Constantinovna Pertzoff Fischer is the youngest fourth generation descendant of George Augustus Gardner (GAG), younger than or the same age as the oldest of the fifth generation descendants. Tanya and husband Julian D. (Judd) Fischer became year-round Mainers 24 years ago, residing in Port Clyde. They have three daughters and five grandchildren.

Between the Gardner and Monks families, there are six Tatiana's and a long list of wonderful Russian names. How did this begin? My great-grandmother, Eliza (*Peabody*), was sent to finishing school in France. Her best friend there was Olga Zurov – a young woman from Russia. Several years later, after numerous miscarriages and losses of infant sons, my great-grandfather (“GAG”) decided to cheer his wife by taking her on holiday to Russia to visit with her old friend. While in Russia she became pregnant once again. This infant survived to become my grandmother, Olga Eliza Monks, named after Eliza’s school friend

Tell us a little about your Russian heritage. As to my own “heritage” ... my father was born in Russia in 1899. He fought in the Russian Revolution along with his older brother before abruptly leaving the country – he was fighting on the “wrong” side! (*Constantin Alexander Pertzoff married Olga Monks, daughter of Olga Eliza Gardner and George H. Monks*)



Tanya Fischer, 3rd from left, and her family at Alexandra & Eliot Angle's wedding

Tell us about the places you have lived before settling in Port Clyde. After our marriage in 1962, Judd & I lived in one of my parents’ houses in my hometown (Lincoln, MA). In 1965 we moved to Rome, Italy (a fabulous place!) and from there, in late 1969, to a hilltop farm in North Pomfret, VT. There is a vast difference between an apartment not far from the Spanish Steps and a farm with the nearest neighbor over a mile away. In 1987, we moved to Port Clyde. The need to be near the ocean had become unbearable. Not too long after moving here Robert Beal (*former manager Alfred's youngest son*) came down for a visit. As he was leaving he said to me, “I am glad you finally grew up.” “Finally grew up ... what are you talking about! I am over 40.” He answered, “When we were little you always said that when you grew up you were going to move to Maine.”

You have served on the RIGHC board almost continuously since 1976. On top of that, in your role of Comptroller, you work with Bruce to develop and manage the island budgets.

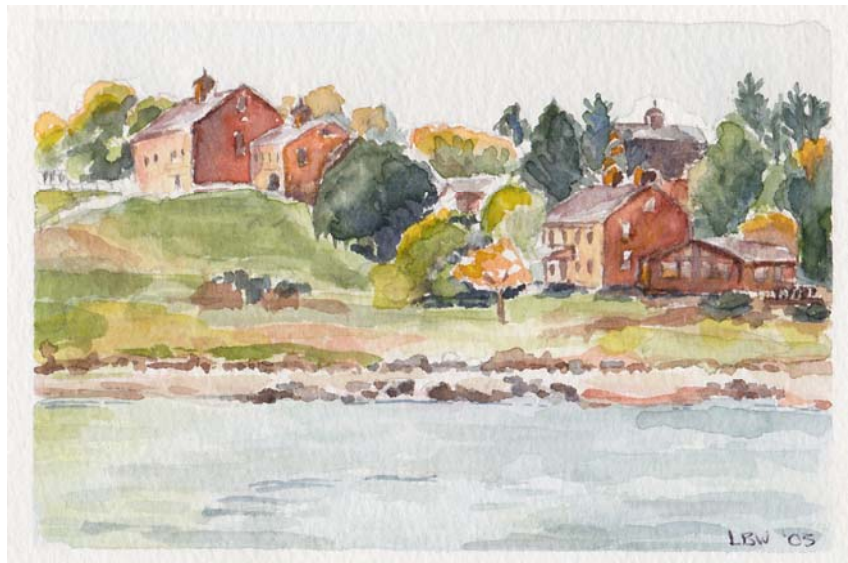
What inspired you to become so involved? After Ken Rich’s departure in 1990 as manager, things got into a muddle down at the island (multiple interim managers, unhappy staff). Then-chair, Ellen Higgins, stepped down and urged her son, John, to take charge. She roped me in to do the “day-to-day stuff that John despises”. And I have been doing it ever since. 17 years farming on our own in Vermont had certainly prepared me for what we had on Roque (though we never had dairy animals – I don’t like milk); and I have always been good with numbers.

Continued on page 8...

ROQUE'S GALLERY

By Lyn Goodhue

Several of us have had an idea to tap into the artistic side of our members and their guests who visit the island. A transformation often occurs when one sets foot on Roque, one that sets our creative juices flowing. How many paintings, watercolors, drawings, sculptures, fairy houses, wood working pieces, or photographs have been created while in residence on the island? Wouldn't it be fun to have an art exhibition of Family members' (and their guests) work? There would be no pressure to participate - as it would be a totally voluntary endeavor- open to anyone who has produced a piece of art, while visiting the island. Perhaps we could exhibit the work in the barn, throughout the summer, adding to it as the months progress. In addition, we could put the work on our web site and have an online auction with the proceeds going to RIGHC, that would culminate at the Trustees Weekend in October. We would like to have feedback from our members. We could try it for a season and see if there's a positive response and enough work to exhibit. Please let me know your thoughts. You can reach me at ecgoodhue@aol.com.



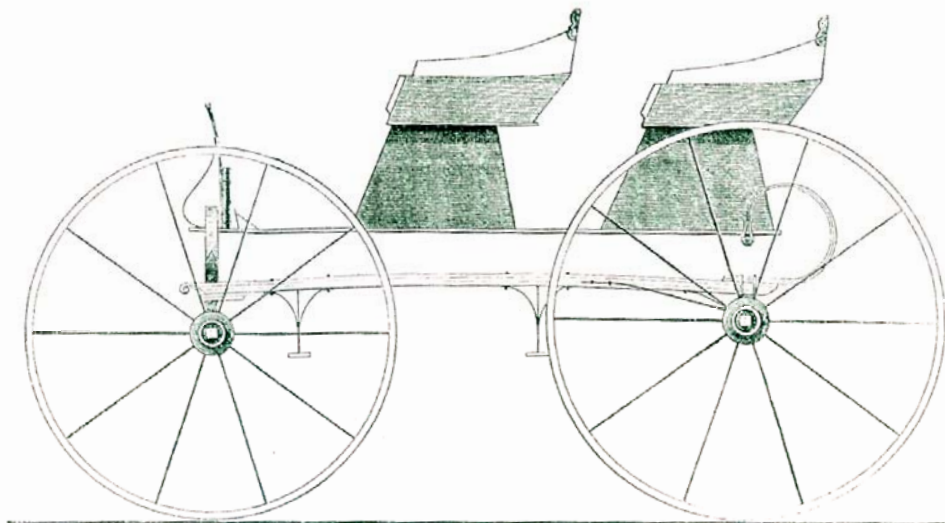
SQUIRE'S POINT

BOSTON BUCKBOARDS

By *George G. Herrick*

When the Gardners resumed ownership of Roque Island in 1882 they needed to furnish the Old Farm House and equip the farm. For transportation on the mainland they may have resorted, like good Bostonians, to the products of the Boston Buckboard Company (BBC) of 146 Tremont Street.

In the years before the appearance of the automobile manufacture of wagons in America reached a high point elegance and efficiency. Lightness, durability and weight-carrying capacity were as important as beauty of formation and perfection of finish. Combining symmetry and strength with lightness, a wagon's system of springs made for a steady, noiseless and comfortable ride. A wagon weighing 250 pounds could carry six heavy people on average roads. BBC products were hailed by specialized newspapers and journals. The "Family Pride", seating four to six, sold for \$250 or \$300 with an adjustable extension top.



FAMILY PRIDE.

Seated for four or six. Of best material and very high finish. With or without Top. See Price List.

"The embodiment of ease, comfort and style."—*Press*.

ROQUE COOKBOOK - *Reminder*

Share Your Fare—the way you make it

Ellen Higgins is doing all the hard work for the **Roque Island Cookbook**, if you each could contribute a recipe for a favorite dish or two, this will help compile an interesting book for generations to come. 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.

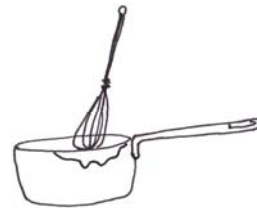
Please email recipes to Ellen Higgins: ellenpeabody80@gmail.com



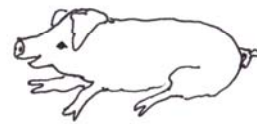
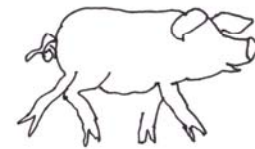
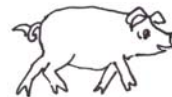
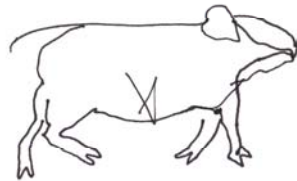
ROQUE ISLAND COOKBOOK

The concept of this cookbook is, and will continue to be, a work in progress. Its format is a loose leaf notebook with sheet-protector sleeves which allows for any number of alterations and changes. At the beginning of the summer season, each kitchen at Roque will have its own notebook, accompanied by a published cookbook, "Fresh From The Farmer's Market" ready to be explored by summer visitors.

The intent behind this project was to highlight farm products and their many uses in the kitchen and on the table. Roque's farm can contribute so much to our culinary pleasures with its abundance of meats, chickens and eggs, dairy products, vegetables and fruits. The foraging for wild strawberries, raspberries and blueberries, American cranberries and chantrelle mushrooms stay forever in our memories; a Roque egg is incomparable, And the scent of herbs and edible flowers in the garden are the very essence of summer.



Sauces



meat

Illustrations by Jennifer Donaldson

Ideally, we should be contented locavores, or those who only eat from local sources. However our 21st century palates require that we add certain elements to our pantries. So far, we can't manufacture or grow flour, rice, sugar and salt; certain fruits including all citrus do not prosper in our growing climate; spices, condiments, coffee, tea, chocolate and above all, wines and olive oil need to be brought from elsewhere.

The Roque Farm cookbook takes this into account and includes recipes that incorporate some of the above provisions. These recipes come from a variety of sources and from many years of clipping and saving. Some came from some of you; please feel free to add when you feel inspired and make a note of anything that doesn't work for you. There is a sheet of paper in the front of the book and two empty sleeves in the back, all awaiting your visit.

Bon Apetit –
Ellen Higgins

RELATIVELY SPEAKING - *Continued from page 4*

What inspires you to stay involved? I love the place deeply and I know now that I have a tremendous amount of “history” (occasionally Bruce will call and ask about something that was done years ago – I am usually pretty good at getting him the answer quickly). I guess I really do love doing what I do ... managing the day-to-day operations (from the board side) & the finances. Why quit?

From a management and operations perspective, what are the major changes you have observed over the years? Stability in our staff. After years of upheaval — the countless managers, interim managers, wanna-be managers — Bruce joined us 8 years ago. He has brought us not only stable management, but also a stable, wonderful staff.

Looking into your crystal ball, what do you see as Roque’s biggest future challenge(s)? Money ... everyone complains that dues are too high but the cost of everything (world-wide) keeps on going up. Quite frankly, we are not expanding our billable base too quickly (i.e. there are relatively few new babies born every year given the “age” of our family).

If money were no object, what major improvement/initiative would you want to undertake? A great winter work place for Dave; a clean waterfront; a working plant and all our buildings in top order.

What is your very first memory of being at Roque? There are so many wonderful childhood memories... perhaps wearing a crown of daisies and vetch that my mother had made for me for my birthday party. I was born in early July and spent nearly every childhood birthday at the Farmhouse eating my most favorite meal – Mrs. Hatt’s chicken stew.

...your most emotional moment at Roque? The incredibly mystical & beautiful wedding of our daughter Alexandra and her husband Eliot Angle on August 31st 1997 (the day Crown Princess Diana was killed). The whole experience was magical and unique, beginning with the woman that I had contacted to get some hydrangea who “blew me off” hours before my departure for Roque. In despair I called my godmother Louisa Conrad in Somes Sound. Her reply was “don’t worry about it”. A couple of days later she arrived at the Bluffs with buckets and buckets of hydrangea, having called together the Mt. Desert Garden Club. With their pruning shears they had gone to work on the cemeteries muttering, “these residents won’t care”. Rained out clam bakes quickly & efficiently transferred to the Big Barn – eating on hay bales covered with gingham cloths, with the milking cows pacing back & forth outside in the rain wanting to get in; capture the flag (for the young) from one end of the compound to the other, right through our sedate (older folks) croquet game; a misty, foggy wedding ceremony performed in Weir Field by Ken Rich; the huge white tent in Stump Field with sit-down tables covered with linen, real china, glassware, and silver; amazing island-raised food; resurrection of the “Roque Island March” by Francis Judd Cooke (a lot of the old Libby Light fog horn sound), played by 2 of his sons and 3 grandchildren.



...your favorite (non-secret) place on Roque? Without a doubt, the Farm.

...your vision of your grandchildren’s Roque? For it continue to be the Roque that I have known and loved all my life and for it to be affordable for them individually so that they might never have to cease going there because they cannot afford to.

You are a gardener and a knitter. How else do you like to spend your free time? Playing the piano (I take lessons), keeping up my Russian, working at the local co-op, logic & number puzzles. I love architectural design and have designed & overseen several major renovations of the buildings on both the Vermont farm and our place here in Port Clyde. I enjoyed partaking in the design & construction of the Manager’s House on Roque.

Continued on page 9...

RELATIVELY SPEAKING - Continued from page 8

Do you like to cook? Who cooks more – you or Judd? We both love to cook – actually Judd taught me (I was 17 when we married and didn't even know how to boil water). At this point I am on Volume #3 of my "Family Cookbook". We enjoy cooking together though he is the sole breakfast cook and I am usually the "designer" of the evening meal.

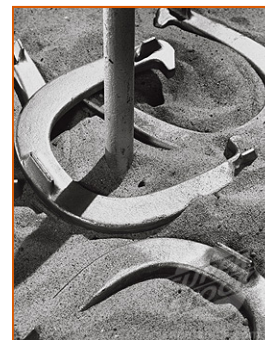
Would you like to add anything about yourself? Only, I guess, that I am still a full-time employee of Ram Trust Services (as I have been for the last 17 years) and that, in part, the work I do for Roque (all the accounting) is done as an RTS employee. The reports, overseeing operations, updating information & archives, etc. are not through RTS but on my own time.

At every RIGHC meeting, we see you busily knitting beautiful little sweaters for your grandchildren. Our readers really want to know – is that all that is going on here or is this some Madame Defarge-style secret record-keeping? Cannot bear to sit still idly — must be something I inherited. My mother once was called to jury duty and, of course, took her knitting. When the judge ordered the bailiff to take it from her my mother responded "I cannot think if I am not knitting!"

COLLECTION OF 19TH CENTURY BOOKS ON PARLOR GAMES

- American Publishing Company, Hartford. *Rambles Through the Country, An Instructive Geographical Game for the Young* (1881)
- Anon. *Puzzledom, An Original Collection of Charades, Conundrums, Puzzles and Games* (1854)
- Anon. *Family Pastime or Homes Made Happy, A collection of Games for the Social Circle* (1855)
- Anon. *Historic Acting Charades; Amusements for Winter Evenings* (1868)
- Anon. *Recueil des Plus Jolis Jeux de Société* (1818)
- Anon. *The Sociable, or One Thousand and One Home Amusements* (1858)
- Anon. *How To Amuse an Evening Party* (1869)
- Anon. *Académie Universelle des Jeux* (1730)
- Anon. *Guess If You Can, A Collection of Original Enigmas and Charades In Verse* (1851)
- Anon. *How To Amuse an Evening Party, A Complete Collection of Home Recreations* (1869)
- Anon. *The Book of Parlor Games* (1853)
- Anon. *Fireside Games* (1859)
- Anon. *Parlour Pastimes, A Repertoire* (19th c.)
- Bartlett, George B. *New Games for Parlor and Lawn* (1882)
- Bellew, Clara (ed.) *The Merry Circle, A Book of New, Graceful and Intellectual Games and Amusements* (1890)
- Bohn. *New Hand-Book of Games* (1850)
- Hoffman. *Drawing Room Amusements* (1879)
- Landells, E. *The Boy's Own Toy-Maker* (1860)
- Landrait. *Le Musée des Jeux* (1837)
- Locker-Lampson, Frederick. *Lyra Elegantiarum* (1891)
- Mayhew, The Brothers. *Acting Charades* (mid-19th c.)
- Pickering, Ellen. *Charades for Acting* (1860)
- Planche, Frederick d'Aros. *Evening Amusements for Everyone* (19th c.)
- Smith, Horatio. *Festivals, Games and Amusements* (1842)
- Valentine (ed.). *Games for Family Parties and Children* (mid 19th c.)

Compiled by George G. Herrick



DOWNEAST DISPATCH

Compiled by Nina Herrick

Certifying Seafood

As consumers have become more aware of their own effect on the environment and the need to buy things responsibly, retailers have been responding by providing more information about the products they sell: buying a carton of milk or a dozen eggs has now become a time consuming process of reading labels and assessing price. Seafood is also being affected by this shift in buying habits and marketing.



The **Gulf of Maine Research Institute** has just jumped into the fray and has announced its “Gulf of Maine responsibly harvested” seal of approval, which will appear on cod, lobster, haddock, lobster and northern shrimp at **Hannaford’s** and other retail stores. It signifies that not only was the product caught in the Gulf of Maine, but that the fishery is managed in a sustainable way. The institute will be looking to add more seafood products to the program in the coming year.

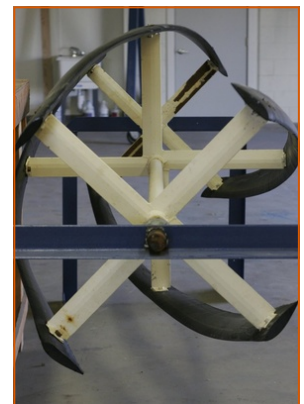
Walmart has a corporate goal of “being a good steward of the environment.” The company aims to require “all fresh and frozen, farmed and wild seafood products to become certified by a third party, using **Marine Stewardship Council** (MSC), Best Aquaculture Practices (BAP) or equivalent standards”. The MSC is an international non-profit organization which does extensive research on a particular fishery before it gives its approval and issues its label.

As of now there are few fisheries in the northwest Atlantic that qualify for that. Canada is far ahead of the U.S. with five fisheries already certified and four others that are being examined. In general, fish and shell fish, especially wild caught species, have been more difficult to assess than other products. The process is expensive and major costs are borne by the applicant, making it prohibitive for small groups of fishermen. So where are these retailers going to find their stock if they stick to their “green” intentions? Some now ask whether environmental certification is becoming too much of a marketing tool, and whether the MSC standards are bending because of market demand, according to recent articles in *Nature*, *Bangor Daily News*, *Guardian* and *Working Waterfront*.

Tidal Power

Tidal power is eliciting a lot of interest and funding in Eastern Maine. **Ocean Renewable Power Co.** is to receive an initial \$2.7M from the **Department of Energy**, the first part of a three year grant, to advance its tidal energy technology on a commercial scale in the waters off Eastport and Lubec. The company already has a prototype 60 kilowatt tidal turbine in operation there. In conjunction with this grant, the **University of Maine** has received a \$1M grant, again from the U.S. Department of Energy, to help determine the environmental impact protocols of the project. Furthermore, **Washington County** and the **City of Eastport** are to receive close to \$1.5M from the **Department of Commerce** to create a tidal energy turbine manufacturing and assembly center, the first of its kind in the United States, according to the *Quoddy Tides*.

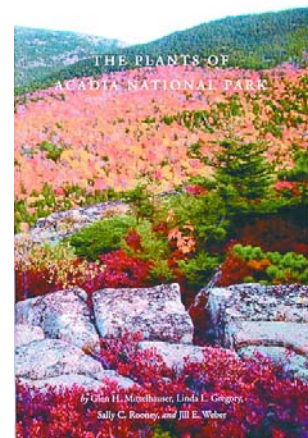
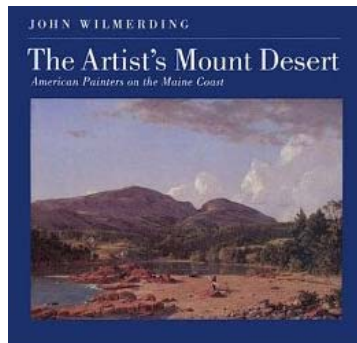
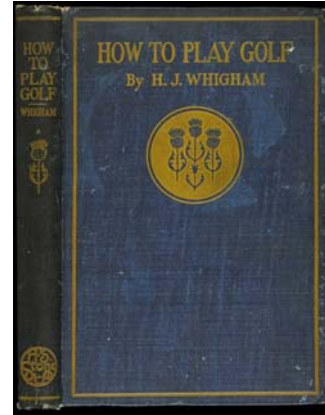
These articles are from the Atlantic Coast Watch Newsletter. This is available online and subscriptions are free www.atlanticcoastwatch.org



A turbine prototype for a tidal power project is shown in Eastport.

ADDITIONS TO THE ROQUE LIBRARY - 2010

- Boglioli, Max. *A Matter of Life and death, Hunting in Contemporary Vermont* (2009)
- Gilman, John. *A History of the Sardine Industry*, two vols (2001 / 2003)
- Jager, Ronald. *Eighty Acres, Elegy for a Family Farm* (1990)
- Mittelhauser, Glen H. Et al. *The Plants of Acadia National Park* (2010)
- Shelton, Richard. *To Sea and Back, The Heroic Life of the Atlantic Salmon* (2009)
- Tyson, Carroll S. *A Retrospective Exhibition, 1878-1956*
- Whigham, H. J. *How To Play Golf* (1898)
- Wilmerding, John C. *The Artist's Mount Desert* (1994)



FLOTSAM

Births

- ▶ Audrey Evelyn Higgins, born to Joe & Mara Higgins on 8/5/10
- ▶ Cecily Endicott Nelson, born to Rebecca Barry and Erik Nelson on 1/9/11
- ▶ John Gardner Perkin, born to Tatiana and Thome Perkin on 15 March 2011

Weddings

- ▶ Eli L. Dana m. Lauren E. Woods on May 21, 2011 in Charleston, SC

New voting-only members in 2011

- ▶ Landyn Bowers (11/29/11)

New full members (age 21) in 2011

- ▶ Earl Smith III (2/26/11)
- ▶ Luke Barden (9/28/11)

Special Birthdays

- ▶ George Monks - 80 - born on 7/13/31
- ▶ Cauley Lukens - 75 - born on 3/15/36
- ▶ Bill Monks - 70 - born on 5/15/41

To submit an article for the next issue of *The Thoroughfare*, please send to the Editor, Posy Dana at rcdana@me.com or mail to:
701 Bellevue Avenue
Newport, RI 02840
Electronic submissions whenever possible please!
Deadline is October 15th.



TO:



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