

T H E T H O R O U G H F A R E



Remarks from the Chairman

The Trustees were back on Roque mid-October for the annual island meeting. For me, it was bitter sweet. Bitter since it was my last; sweet due to the progress we continue to make. In summary, we agreed to take immediate action to rebuild the lower cistern foundation which is leaking and threatening to collapse. The last time major work was done on the cistern's foundation was in the early 40's. Due to the success of this summer's Bluffs House rental program, we approved the final capital improvements (mostly safety related). We anticipate the Bluffs House to eventually operate on a breakeven basis. If not, we will revisit the sale of the property. The Parker's engine seized up this summer. We agreed to sell the boat, as opposed to repair or replace the engine. While we determined that a second boat was necessary, we decided to wait until we make this important investment. Additional thought as to its specific use is required, and therefore, the exact type of boat we secure needs further research. A more suitable vessel than the Parker is obvious.

The weekend's Agenda was exhaustive and included on-site examinations of much of the island's infrastructure. John and Susan Piotti were our guests for Friday night's dinner. John is the CEO of Maine Farmland Trust (MFT) and a member of Roque's Advisory Board. He kicked off the meeting with a Roque/MFT partnership proposal. This proposal is the outcome of the MOU we entered into last February. A tremendous amount of research and analysis has and will go into this project. We agreed to a three year partnership, which we expect will significantly reduce the farm's operating shortfall. I would like to extend my thanks to Alicia Monks who has spearheaded our partnership with MFT.

Without getting into details, the quiet phase of the effort to raise funds to support Roque's future has been a tremendous success. Already close to 50% of the membership has answered the call and we are close to meeting our goals. We are

Contents

| | |
|---------------------------|--------------|
| Chairman's Remarks | pages 1-2 |
| From the Manager | page 4 |
| Flotsam | pages 5-7 |
| Reflections | page 8 |
| Photo Gallery | page 9 |
| Squire's Point | page 10 |
| Barnyard Buzz | page 11 |
| More on Seaweed | page 11 |
| From the Kitchen Cupboard | page 12 |
| Additions to the Library | page 13 |
| In Memoriam | page 14 |
| Roque Trail Maps | pages 14-15 |
| Interview | pages 15- 16 |



still holding out for a 100% participation, as we hope that all the members believe in and want to help support the sustainability of the archipelago for generations to come. I would like to congratulate the committee members, who have worked so hard to make this effort successful.

We continue to aggressively seek an appropriate and just tax status for Roque and the outer islands. Only Lakeman's, Great Spruce, Marsh and Bar Island will remain in "Tree Growth". We are appealing the decision by the authorities that Marsh and Bar are not contiguous to Roque, which would include them in Roque's "Farm" tax status. The outer island's, Anguilla, Double Shot and Little Spruce have been reclassified as "Open Space" (not for public use). The necessary easements on these islands have been granted to EMCI. We have also challenged the 200% increase in our buildings assessment, and have offered up comparables from other municipalities to support our position. Our forester, Teresa Davis, visited the islands that will remain in Tree Growth, and will write up the new required Forest Management Plan. The new ten year plan is due this December, as our old Plan expires then. We anticipate that our old and new plans will be accepted by the authorities. We have a contingency plan lest the authorities surprise us with any challenges.

The Trustees continue to work hard on a new Revenue/Dues model. We are revising the existing system with the objective of having a fairer, more affordable, user based model. At the same time, we are conscious of investing the new capital base prudently. While some dues relief will be forth coming, we do not expect the new funds to subsidize the financial responsibility that all the members should bear. Hopefully, the new system will be in place in time for the 2016 billings. On the AE front, I have to admit that my very keen enthusiasm to go "off the grid" has been, in part, based on unreliable data inputs. Recently, I have spent much time and effort obtaining good data and seeking advice about our existing power cable. As I have learned, the life expectancy is not necessarily twenty years which was my understanding, but could be as much as forty. The replacement cost is shaping up to be far less than the one million dollar estimate I was initially given. After securing a detailed plan (with specific cost estimates) to go "off the grid" from our Advisor, Hilton Dier, I have recommended that we put the project on hold. The immediate objective is to specifically identify and have detailed plans to either replace the existing cable or go "off the grid" when and if we need or want to. By the end of the year, our options will be clearly defined and on file with current dollar estimates for execution.



Fall on the Island (photo by Dino Pertzoff)

Many other topics were discussed at the meeting including the upcoming 2016 Trustee elections. Every October meeting is exciting with many important decisions to be made that will impact Roque's future. This year was no exception. I hope many of you will want to participate in the governance process and contribute your valuable time to make a difference. I urge you all to get more involved and consider becoming a Trustee. The Nominating Committee will be in touch with all of you in the near future. I look forward to supporting the many qualified nominees that want to help shape Roque's future.

Cheers,

Randy Goodhue
Chairman



Roque Island Holiday Decorations

Bring a bit of Roque to your home this season! All of the items used in these products are gathered from Roque Island and the surrounding area. Proceeds of your purchase go directly to supporting the island and supporting a local cottage industry. Happy Holidays!



Kate's signature Roque "Coastal" Wreaths and Centerpieces are decorated with wild rose hips, white pine cones, spruce cones, mussel shells and white washed alder branches, all nestled in a bed of locally sourced fragrant balsam fir, cedar and white pine.

- Order by e-mailing Katie Watts: foaaim@myfairpoint.net
(former cook at Roque and resident of Roque Bluffs)
- Shipping is included.
- You will be billed by RIGHC directly.
- First ship date of the season is November 20th.

WREATH \$75

22" round

Over the door hanger included



CENTERPIECE \$80

18x18x6 with one votive candle





From the Manager

I first want to thank the year round staff, the summer helpers and our contractors for all the work they all did to make, what I consider, another great guest season and year so far. A big thanks goes out to all the family members that came out in late spring for a family work week which accomplished a lot which all the other family members and their guest got to enjoy.

Many large and small projects were accomplished this year and we are presently attempting to finish a couple of major items before the weather turns too bad for major outside work.

The staff has what is known as a bottle fund. This is money collected from all the returnable bottles and cans that have a tendency to mount up out here for some reason. In the past we have used these funds for things such as porch furniture for the farmhouse, a grill and even Chinese takeout every once in a while. It takes a majority vote from the full time staff to spend this money. Close to the end of the season with the blessing of the operations committee and the family members that were going to be present on the island we used these funds to finance a staff and contractor pig roast.

This party was thrown together in about 10 days and required a lot of after hours work. Jay created a pig roaster and utilized a lawn mower to turn the spit. Cooking the pig started around 3 in the morning on the day of the party. Much other food was prepared including a low country boil and many side dishes and desserts. Counting the staff, their friends and family, the contractors and their family members, of which many children, and other people that contribute to the success of the island we had over 60 people. The party was a great success.



Being built



In operation

The pig roasting contraption

We are in the process of reversing a lot of what takes place in the spring. Houses are being winterized, boats are being made ready for the winter, moorings are coming onto shore, kayaks are being secured for the winter, the float and ramp at Shorey Cove are coming out, fuel runs are being made to stock up, the remaining livestock for meat is heading off for processing, fence gates are being stored for the winter, all equipment is being serviced and made ready for the winter, firewood is being made and the garden is being put to bed.

We hope to see you all next year on this special island.

Bruce Patterson



Flotsam (1)

A Family Member's Perspective on the Staff's Picnic by Rachel Barden

My family was not only privileged to participate in this event hosted by the island's staff on Sunday, September 20, 2015. The "off-island staff appreciation event" was designed by Bruce to celebrate the families and friends of the mainland men and women who have contributed to Roque Island with their many talents -- carpentry, farming, cleaning, masonry, boating, etc.

The Island, weather, and company did not disappoint. A cool, foggy morning gave way to a brilliant, sunny September afternoon, with Shorey Cove a sparkling dark blue. The scent of roasting pig spilled down the hill to the dock where the Jos. Peabody unloaded the guests and their families in 5 trips, with the first beginning at 10:00 a.m., Throughout the day others arrived in their own boats.

The roasting pig, turning slowly in a smoker perched between the Farm House and the Barn, was the center of attention. Jay and Selená's son Robbie had built the smoker out of an abandoned water tank (my guess is 400 gallon) and, in an ingenious demonstration of Island engineering, had propped a riding lawnmower on the hay wagon next to the smoker, removed the back wheel of the mower, fastened a spit to the mower's rear axle, and clamped a wood block on the mower's accelerator. The pig, mounted on the spit and wrapped with chicken wire, began its slow turn at 4:00 a.m. under the watchful eyes of Jay and others who were strategically (and comfortably) positioned under a tarp staked next to the smoker. Eight hours and a tank of gas later, the pig was expertly roasted, and delicious.

My family and I joined the party after a hike via the West Shore Road about 3:00 p.m. The scene from the hill above the farm was bucolic and magical: small clusters of happy people admiring the garden, petting the horses, and playing games in the barnyard. Laughing children circling the Gardner House in a buggy pulled by our proud pony George. A pickup truck full of smiling beachgoers returning inspired by Great Beach at low tide. A bluegrass band picking and grinning to old standards from atop the hay wagon. The feast was spread around the tables inside the Farm House dining room: roasted pork, island veggies, Patterson-inspired Cajun shrimp, and home-baked sweets. Folks were eating from picnic tables and laps, situated on the Farm House front lawn.

The glorious day ended at about 5:00 p.m. as it began – at the dock. I have to believe that there was a better understanding and collective appreciation by the families for their family member's or friend's service to our unique Island. And I hope that they, in turn, felt our collective appreciation for them. From my perspective, the event was a tremendous success. The Island staff acted with extraordinary good will and should bask in the glow of a job well done.





Flotsam (2)

Nick and Sofia Kearns's Wedding by Rebecca Gardner Campbell

The bell atop the Old Farmhouse rang out on June 27th to mark the occasion of the marriage of John Nicholas (Nick) Kearns to Sofia Suarez.



The tent at night

The ceremony, which was held at Great Beach, was performed by Federal Judge Frank C. Damrell, Jr. of Sacramento, CA. The weather was perfect with dazzling sunlight and clear, blue skies. Friends and family members were transported to the beach for the occasion by tractor-drawn hay wagons. Guests hailed from all corners of the world including Hong Kong (home of both bride and groom), Australia, Italy, Austria and many places in the USA including California, Texas and the East Coast.

Wedding guests were welcomed on the island for two days of celebratory events. The planning for such an extraordinary, amphibious operation requires both strategic vision and a focused attention to detail. A tent was erected on the horseshoe pitch between the Mansion House and the Old Farmhouse, and both the welcoming dinner on Friday as well as the luncheon following the ceremony were held in it. No detail escaped the attention of those who orchestrated the multiple events. From the blue and white Chinese porcelain vases which were specially shipped from Hong Kong, to the very game caterers, to the very helpful RIGHC staff

members, to the extra boats and parking attendants (on the mainland) and the extra staff members such as Kate Watts, everything was well thought out and well executed - down to the two, small blue and white porcelain figurines on the wedding cake! Well done!



The wedding cake



A moment of reflection for the newly weds



Flotsam (3)

Cabin Life by Milo Ryan

Last Thanksgiving, while spending my first time on the Island after the month of October, Liz Alfiero and I walked in the snow to Patten Cove. I had heard about the renovation of the cabin and I was anxious to see what had been done, as I was hoping it would provide me the opportunity to visit Roque many more times during the summer as there would likely be less demand for its use than for the regular houses.

It was a great success for us and I am compelled to share a glimpse into our typical summer day while staying there. It's important to remember some practical matters: with no access to the family vehicles, you must be willing to walk everywhere, which we found delightful. There is no running water so you must also get used to using an old fashioned outhouse. Early in the season, the temperature can be in the 30's when you wake up and if you have not fed the wood stove all night you are sure to have a rough time crawling out of your sleeping bag. However, if you can put up with those few hardships, then you are in for an unforgettable experience.

Our days typically began quite early, primarily because it was cold and we needed to build a fire post haste. Once we got a nice burn going it would be time to focus on shaking the dust off with strong coffee brewed in a french press, which proved to be an essential piece of equipment. After our first weekend in late May we created a list of other essential gear that we felt would make our weekends at the cabin more comfortable.

The whole cabin experience for us was very much centered around our three daily meals. We had a cooler full of Roque Island's bounty which we prepared on the single burner and gas grille. Breakfast was always hearty because we were likely to walk more than ten miles throughout the day. Washing dishes after meals always took a while because we could only use a trickle of water

from our five gallon tank so as not to deplete the limited supply. Although doing the dishes was tedious at times, it was part of the experience that we came to appreciate as it added to the structure of our day.

As we cleaned the camp up we discussed what our morning adventure would be. Some of our typical outings could simply be a walk to the farm to ride horses, a trip to the beach, a kayak excursion through the Thoroughfare or a trail run through the moss forest. By the time we returned to camp after our morning outing we'd be famished. Lunch was mostly a refueling endeavor and not a meal we went to great lengths to produce. After the morning's exertions a short nap was also in order.



In the afternoons we would set off on another expedition and more often than not we'd end up at Great Beach for our afternoon bathing ritual. The May water temperatures were shockingly frigid but it was our only bathing option. After our swim, with the dogs in tow, we'd make our way back to the cabin and stretch out on the dock to bask in the afternoon sun until it was time to prep for our evening meal.

We would get the wood stove cranked up high and a fire in the pit in front of the cabin as well. We managed to pull off some elaborate and delicious dinners despite the limitations of having only a single burner. Once we had scrubbed all of the dishes we'd settle in for the best part of the day, which entailed sitting around the campfire and talking about the experiences of the day, and of life. Often we roasted marshmallows for dessert. On many nights the sound from boats anchored at Great Beach would travel our way and surprise us, but not distract us, as after such active days we were ready to climb into bed by 9 pm. With one last stoke of the wood stove, we'd put on our head lamps and read a few pages of our books before sleep claimed us.

Cabin living, in its simplicity was exactly what we needed. Next summer can't come fast enough!



Reflections

By Erica Harte, Farm intern

I read the book *Eating Animals* a few months before departing for the farm this past spring. It opened my eyes to many things including the price we pay financially, environmentally and with our health for factory farming.

It also reinforced feelings about animal welfare that I'd had for some time. So I changed mine to a vegetarian diet. One of the big things I wanted to experience this summer was how, on a small sustainable farm, the life and death of animals is carried out. You see eliminating meat from the worlds diet is something that may, a long time from now, happen. But for now the most important thing that can be done is to educate and change purchasing practices. Educate about the horrific practices on factory farms that provide low cost, low quality, unhealthy meat to the masses but just as importantly that that meat was a living thing.

All summer I held back from an online discussion about life and death, specifically slaughter, on the farm for fear of upsetting people. But today, for reasons I'll get to, I realized this shield is exactly what is keeping those factory farms running.

Earlier this summer I killed and helped process approx. 140 chickens. I also selected and was present for the slaughter of one of my pigs and then cleaned and dressed his carcass with the guidance of skilled butchers. There was no joy in that however there was a sense of peace in it. Peace knowing I'd been there for him from



Erica Harte with one of her pigs.

day one: building a relationship with him, providing comfort at the pivotal moment of his death and respecting him enough to butcher him myself.

Today my favorite pig and her three buddies are going to be slaughtered, a fact that truly heavies my heart. But in this there is a silver lining. Because of the time I and my fellow farmers spent with these pigs they went calmly and willingly into their crates for transport; not a common occurrence.

We can't eliminate meat from the world diet immediately but we can be smart consumers. We can cut back on our meat consumption realizing that not only is the world's meat consumption higher per person than it's ever been, but that for every burger, chicken breast, slice of bacon, turkey dinner or seafood scampi a living creature is literally giving it's life. We can be active researchers and seek out farms who practice humane, not just "organic" farming techniques. We can confront our relationship with meat and realize that it is a relationship with a living thing not a prepackaged food. I know not everyone will agree with me and that's ok. What's not ok is remaining ignorant. I loved my pigs and I am sad I wasn't there to give them scratches and love on their way out of this world. But I feel proud knowing that at least they were loved, unlike so, so many animals raised for meat they lived a good life surrounded by people who respected the gift they were giving; their life.

We want your articles and photographs!

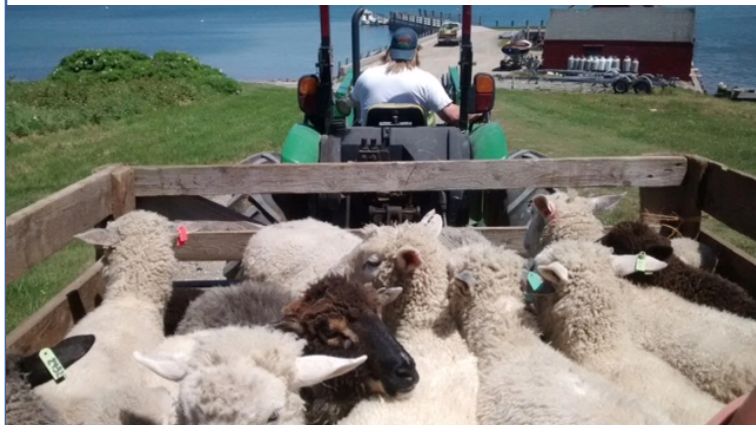
To submit an article or photograph for the next Thoroughfare, please contact the editor, Nina Herrick.

Email: ninaherrick@gmail.com Telephone 202 986-7545 Cell 202 255-5974

Henceforth we will be publishing online. Let her know if you would prefer a paper copy.



Photo Gallery



*Clockwise from upper left:
Off to Lakeman's; the garden; Gus with Kat Jenkins; an excellent
season for apples; Emma's trip to the island, with Jay Trayner.*





Squire's Point

Collecting Seaweed by George Herrick

Seaweed

Call us not weeds, we are
Flowers of the sea.
For lovely and bright and
Gay we are.

1848 Poem

The seaweed surrounding the Roque Island archipelago has both ecological and aesthetic importance. Seaweed offers valuable habitat for food and shelter to over 100 marine organisms, including thirty species of fish. Now a commercial market for Rockweed has been found, and local fisherman are stripping our shores of this ecological necessity and asset. Indeed they have now been filmed stripping this valuable resource from our shores.

The Rockweed Coalition of Maine has been opposing this marauding attack, and identifying, at least, some areas for exemption from this ignorant commercial raid. Rockweed cutting changes the complex structure of Rockweed and decreases the diversity of animals and plants in its marine community. Some animals, like periwinkles, may be removed entirely by harvesting. Rockweed beds provide essential feeding areas for shorebirds, wading birds and ducks. Disturbance of the Rockweed biomass reduces species richness.

How ironic that, in the 19th century, gathering seaweed specimens from the shore was considered a pleasant and “virtuous” amusement, a pleasing new coinage by a Brown graduate student. During the last quarter of the 18th century there had been a surge of interest in natural history, resulting in the formation of clubs and societies, the writing of papers and field excursions. The Victorian Age saw the great popularity of natural history. Around the 1830's microscopes became cheaper and more readily available, as study and collection became desirable activities. People believed that observing the wonders of nature, or the divine order of the world, enabled them “to look through Nature up to Nature's God”, as Alexander Pope put it in his Essay on Man as early as 1732-1734.

Interest in the sea and its manifold inhabitants captured popular imagination through their celebration by the Swiss biologist and geologist Louis Agassiz and the Museum of Comparative Zoology at Harvard starting in the 1840's. Keeping the denizens of the sea at home in an aquarium became a craze. Live museum displays of living marine animals attracted crowds. Gathering seaweed on the beaches represented recreation, a form of self-improvement and an aesthetic pursuit. Collectors' books of pressed seaweed specimens were bound, exchanged and sold. The botany of sea species, seen as being genteel and delicate, evoked delight. Collections were ornamental and decorative. Alas, by the 1920's, another generation, educated in a new era, had moved on to other interests and new passions.

Natural science was, then, in the air that Roque's George A. Gardner (1829-1916) breathed at Harvard in the late 1840's. Perhaps it was that same intellectual curiosity, and the influence of Agassiz, that inspired his later interest in geology and that of his son, John L. Gardner (1867-1939), in shoreline marine life. Roque Island has proven to be a laboratory for natural science interests of family members ever since. It is a grand tradition. No one has counted but there may be twenty or more accessible species of seaweed to collect around Roque Island. The best time to collect is at an extreme low tide. Tidal pools are also useful places.



Barnyard Buzz

By Stephanie Gardner

It's that time of year again! The beginnings of winter have come to the island and with it more changes to the farm. This was an amazing season of beauty and bounty. We are beginning to put the garden away, putting by apples, pears, cabbage, onions, garlic, beets, 160 cups of corn and much more in canned goods. The new raised beds and garden layout proved to be not only beautiful but very fruitful and we will be enjoying the fruit of that labor for months to come.

In addition to the garden we had a very active season in the barnyard, with many new faces added to our farm family. With the passing of our beloved Stella we were given the gift of her playful calf Stewart! He is a friendly, sweet boy and a great companion for our dairy cow in training Angie; a beautiful little Jersey we hope to be breeding next season. We also have our new dairy cow Emma. She is a beautiful, gentle and very friendly Jersey We have been milking her the this fall and are happy to say she has a baby coming in April! Another new face is Mr. Tumnus, a handsome Finn Ram who will be aiding us in producing our next generation of lambs. Speaking of sheep, ours had quite the adventure this summer, vacationing on Lakeman's Island. About half of the flock spent several months there with great success They

came back very strong, fattened and woolier than ever. It seems Lakeman's may become the sheep's summer getaway.

The horses are all doing well and had a summer bustling with activity. Lily Rose had shoes put on and has been doing wonderfully, enjoying many outings. Pony George also had a fun filled summer. In addition to many pony rides our Farm Assistant Kat rigged up a bridle for his pony cart; he was ever so proud to pull the kids around in his handsome little cart.

It was a season of success and I must say I had the most incredible crew to thank for it. Kat, our Farm Assistant, was tireless working with the horses, diligent in list making. No task was too small or large: this girl was a whirlwind of energy and the farm was certainly the better for it.

Our Farm Intern Erica was another gift this summer. Though hailing from New York City she fell right into place here and took on as much responsibility as she could. She remains the expert pig whisperer and all around farm enthusiast. Together we had an incredibly productive summer and I could not have accomplished so much without their hard work and positive attitudes.

More on Seaweed



Seaweed Harvester off of Squire's Point

While visiting the island in early October, George and Tim Herrick and their families observed two seaweed harvesters working around Squire's point. The two men were from Harrington and told them that they had taken off three tons of rockweed in five boatloads in one tide. This is an alarming development. Tim took a video and some photos.

Rockweed harvesting started in Cobscook Bay some years ago. A Canadian company, Acadian Sea Plants, processes it into alginates and fertilizers, and seaweed meal for both animal and human consumption. The company is planning on expanding its operation from Canada to the New Hampshire border. It is acting on the assumption that rockweed is currently in the public trust, the way clams are.

Two landowners in Cobscook Bay are filing a suit seeking a declaratory judgment that rockweed growing on intertidal land is the property of the adjacent riparian landowner and is therefore not a public resource, as according to Maine law, the only public rights to intertidal land are "fishing, fowling and navigating". R.I G.H.C. has joined this suit as a co-plaintiff.

Nina Herrick



From the Kitchen Cupboard

Bacon and Leek Quiche

by Ethan Gutt

The key to any good quiche is a good crust, and the key to any good crust is lard. The crust recipe below is another I inherited from my Grandmother's recipe book and it's served me well. I hope it does for you too!

Fool Proof Pie Crust

4 cups flour
 1 tablespoons sugar
 2 teaspoons salt
 1 3/4 cups lard
 1/2 cup water
 1 tablespoon white wine vinegar
 1 large egg

Mix dry ingredients with a fork. Add lard and mix with fork until crumbly. In a small bowl, beat water, vinegar and egg, then add to flour mixture and stir until moist. Divide into 4 parts; wrap each in wax paper and refrigerate for at least 30 minutes. Roll each out on a floured surface, trim to size and stack between sheets of wax paper. This will yield four 9 inch pie crusts so any extras can be frozen for later use.



A row of leeks in the garden

Filling for one 9 inch pie crust

4 slices of good thick bacon
 3 leeks cleaned and sliced thin
 3 large eggs
 1 egg yolk
 1 egg white, lightly beaten
 1 cup heavy cream
 2 cups grated Gruyere cheese
 1/4 teaspoon dried herbes de provence
 1/8 teaspoon of fresh ground nutmeg
 smoked paprika for color

Cook bacon until crisp and set aside to drain, then chop roughly. Cook the sliced leeks in the bacon fat over medium heat until limp, but do not brown. Set aside to cool. Preheat oven to 350 degrees. Brush your pie crust with the lightly beaten egg white, then sprinkle the bacon and leeks over the bottom. On top of that sprinkle the cheese evenly. Beat the eggs, egg yolk, cream, herbs and nutmeg until well mixed, then slowly pour over the filling; you can press down any cheese that may have floated to the top, but it should settle in the oven. Sprinkle the top with smoked paprika for a little color. Bake at 350 degrees for 35-40 minutes or until a fork inserted in the center comes out clean and it appears to have firmed up. If that the crust begins to brown too quickly you can cover it with aluminum foil and leave the center open until done. Let stand for 30 minutes. Serve hot, warm or chilled and enjoy!



Additions to the Library

The Eastport Sentinel: Maine in the Time of Joseph Peabody by Gardner Monks

Before the internet, with Twitter and Facebook, before television or radio, there was the newspaper and it was *the everything* for generations. Its strength and significance held its own with radio and television and has prefigured what the internet has become today. An exciting addition to the Roque library is the digital archive of the *Eastport Sentinel* (1819-1861) in a boxed set of CDs, which offers a window into the world of Joseph Peabody.

The magic of the *Eastport Sentinel* is its status as the first newspaper in Washington County, and predates Maine's statehood by a year. Maine voted to secede from the Commonwealth of Massachusetts in 1820 and became the 23rd state under the Missouri Compromise. The History of the Press of Maine explains, "The Sentinel has been from its commencement identified with the Federal, Whig, and Republican parties, in the order named. At periods its moderate political tone rendered it unobjectionable to all classes. When the Whig party was dissolved, the Sentinel hoisted the Republican flag, and has continued it to this day," published back in 1872.

What was the world of Roque like when the state was new and the pioneering generation was dying off, with the forty years before the Civil War? Shipbuilding fueled much of the Downeast economy, and the mill on Roque Island would see its last manufactured ship, the brig, *Jason*, in 1821. Under the supervision of John Shorey, the mill and farm made Roque a busy place. Two years earlier, Shorey married Joseph Peabody's niece, Margaret Wilkins. They would spend the rest of their days together, managing Roque, most likely reading the Sentinel, more likely swearing at it. John Shorey was known for many things but tolerance was not one of them.

President Monroe is in his second term, Presidents Adams and Jefferson are still very much alive. Joseph Peabody is 64 and has 23 more years in him. The Sentinel has four decades of highly detailed information up until 1861, a fateful year that marks the beginning of the Civil War, the death of John Shorey and the birth of William Fletcher Knowles, Jr., the father my grandmother, Katharine Knowles Monks, a.k.a. Aunt Kay.

The discs contain individual PDF files, searchable scans of the bound volumes of the Eastport Sentinel. You can read the actual newspaper image but also, search it as digital text document. George Herrick recommended searching "shipwreck" and it was like striking gold. Flipping through those pages are cumbersome on the discs but much faster when copied to a hard drive. Many hours of pleasure can be had snooping on that world gone by. It's a challenge to search for Roque specific news during those forty years, , but the post pioneering world of Washington County is brimming with rich detail like...

- The list of New Books at Enoch Ilsley's bookstore, where "old books are rebound."
- Or the "Melancholy Shipwreck" where the brig Rebecca-Ann, from Boston bound for Porto (sic) Rico went ashore near Norman's Woe, Cape Ann, with nine persons swept from the deck and drowned. One seaman "was providentially thrown upon a rock, over which the sea did not break" and survived
- Or "Danger of Balloons" citing an "English paper," where "a new candidate for aeronautic fame, ascended in a balloon... accompanied by a Miss Stocks. When about two miles from the earth, he prepared to descend in effecting which he was killed... The noise occasioned by the escaping gas was terrible. A number of persons ran to the car as it descended, and found Mr. Harris a corpse, and his female partner totally insensible. She recovered from the shock in the course of the next day."

The price of the Sentinel was "\$3.50 per year - one-half in advance." And every page is full of local and national political and legal gossip, names and attitude. The box set also contains two discs of Washington County maps from that era that include hand-drawn marvels like "ancient road plans" and "blueberry leases."

N.B. Check your disc drives, the first disc in the set, 1819 -1822, is missing!



In Memoriam

Rose Gardner Cutler

October 10, 1924 - July 18, 2015

By Georgia Reath

when I think of granma

I see the color blue
in the ocean
in the lapis stone
in the printed muumuu
in the perfume bottle
in the bouquet's hint

when I think of granma

I hear the sounds of Marion
in the punch of the tennis ball
in the voices on the sunporch
in the splash of the backstroke
in the cue for grandchildren
bedtime in america
in the prayer
god bless

when I think of granma

I taste America in the 1950s
in the frito

in the goldfish

in the yodel
in the pastel mint on the mantle
in the cranberry juice

when I think of granma

I smell home
in the climbing roses on the wall
in the hot blueberry muffins
in the sweet honeysuckle
in the sticky pink lipstick
in the bosom of this place

when I think of granma

I remember a rose
in her flirtatious and sometimes
showy blossoms
in her thorns of armor
in her perennial stoicism
in her heartiness
in her frankness that
a rose is a rose is a rose

Roque Island Trail Maps

by John Higgins

Maps have been a passion of mine since childhood. The ability to see a world in a creatively representational form, a world too large and complex to be seen directly, is a continuing joy for me. The first maps of Roque Island that I remember were hanging in the Mansion House – ones of Longfellow's Island, J.R. Coolidge's colorful 1866 depiction and the 1938 rendition by Prentiss & Carlisle showing not just roads and trails, but forest types. Roque's earliest map also hangs there, the 1769 pen and ink of "an Island Lying East of Mispecky reach" by Daniel Merritt.

As the wilderness beckoned me in later years from the safety of the farm and housing compound, I was inevitably drawn to the trail system. The Prentiss & Carlisle map was my first guide. But it failed to account for new trails opened up since 1938, or nuances and true direction of existing ones. There was also no topographical representation, which would permit the appreciation of an incomparable third dimensional aspect of Roque.

While involved with a number of improvements to our maps over the years, I did not get serious about them until I recently saw a local trail map that caught my imagination, and discovered that the cartographer (Steve Bushey of Map Adventures) lived on Peaks Island in Casco Bay. I contacted him, and for two days in September, 2014 we drove or walked the 28.8 miles of roads and trails on the Island. Technology made it all possible – GPS accurate to a yard, and the fact that Maine had recently done aerial contour surveys, using echo telemetry, at 2-foot levels throughout the State; Google Earth made possible the outline of fields and structures. The physical map was finished and printed in May, 2015, showing not just an accurate road and trail system, but many other physical features and historical information as well.



A major bonus was the creation of a mobile trail map. In conjunction with Avenza, a private company based in Toronto, we arranged to have the new map downloadable to any mobile device. The result is that now, no matter where you are on Roque or the outer islands, or how lost (or found) you may feel, a quick reference to your iPhone will reveal a pulsing blue dot, informed by a sophisticated array of satellites many miles above, showing you exactly where you are. This wonderful tool can be accessed as follows, for \$9.99, much of which goes to benefit Roque:

- 1) Download and install “Avenza PDF Maps” in your app store to your mobile device. The app itself is free to download.
- 2) Once installed, plug the following link into the web browser of your mobile device: <https://www.pdf-maps.com/maps/144177/>
- 3) Click “Get this map”. This will open up the Avenza PDF Maps app.
- 4) Click the button that says, “\$9.99” and then “Buy Now”. (Note: on iPhones, the map will charged as normal to your iTunes account. On Android or Windows Phone, this will charge to your app store account – you may need to enter your password.)
- 5) Once installed, the map will appear in your library. Simply open it to use.

Happy trail blazing!

Interview

by Molly Cutler

Andrew Endicott Mikes is a 6th generation descendant of George Augustus Gardner. He is the son of Randy and Betsy Mikes and grandson of Cauley Monks Lukens. At 18 years of age, Andrew is a voting member of RIGHC, though he is neither required to pay dues nor eligible to make a reservation until he is 21.

Andrew, thank you for agreeing to this interview. You represent the newest cluster of promising new members. Our readers would like to get to know you a little bit.

For starters, it is exciting that you have made a generous pledge to the RIGHC Capital Campaign that is currently underway, setting an inspiring example for your peers. To date, you are the youngest member to pledge! What was behind your decision to participate?

A.M. Because I love the island and I want my future family to be able to enjoy it.

Where are you currently in school and at what grade level?

A.M. Upper Arlington High School in Columbus, Ohio. I’m a senior.

Do you have a particular academic interest?

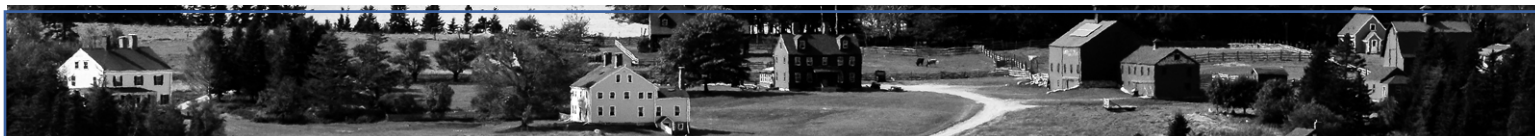
A.M. Physics & Astronomy.

What are your favorite extra-curricular activities?

A.M. Playing lacrosse – the past two years my team has been State Champ and State Runner-Up. I also coach Special Olympics Basketball. This year I will work with a team of teenagers in my community and the focus is on having fun, being active and being part of a group. I will help run practices and bring lots of positive energy.

Is there a book or film that has had a profound effect on you?

A.M. Lone Survivor. There are many great life lessons to be learned in the book. And it made me think of the sacrifices made every day by service men and women



Interview (cont'd)

What is your earliest memory of visiting Roque Island?

A.M. I remember cutting my eye open in the Monks House kitchen on the granite countertop and having to go to the hospital for stitches.

Do you have one special place on Roque that you make sure to visit?

A.M. St. Roque & climbing the Steps. When I was younger I pretended that I was climbing into Mordor with Frodo, Sam & Gollum.

Are there any Mikes family Roque Island traditions?

A.M. Jumping off the dock into the cold water; hiking and clamming.

How would you describe Roque Island to someone who has never been there?

A.M. Fresh Air; Quiet; Beautiful Beach; Family.

How do you think Roque might or should change in your lifetime?

A.M. I don't want Roque Island to change. I think we should continue to try to find ways to use the Island to raise money to help pay for Roque.

Suggestions?

A.M. Well, if it were ever to be legal in Maine, we could produce & distribute marijuana.

New generation, new ideas!!



Andrew Mikes