

Remarks from the Chairman

Every three years for the past nine as Chair, we have had three primary objectives. At the time, this seemed one practical way to tackle the multiple challenges we faced.

Initially, we examined and confirmed that our governmental structure by Committee was best suited for Roque. We reconfigured the Committees, established a new Advisory Board, and agreed to an efficient governing process. We instituted changes to assure continuity and accountability of our employees. We have been successful in significantly reducing staff turnover. We safeguarded and maintained RIGHC's assets. A thorough review of our investment manager and management process was conducted and a more appropriate asset allocation was instituted. A revitalization of the island's plant and equipment was completed. A capital depreciation charge was introduced to the budget to help with ongoing maintenance and replacement needs.

Three years later with a firm foundation in place, we focused on improving our relations with the Membership and the community at large. Roque had become an insular place with the Membership believing that a few people ruled the day. We had taken the concept of privacy to the extreme. Communication, inclusion and improved public relations were the remedies we sought to inject. Our natural resources, especially Roque's forestry, needed attention. The Roque archipelago was in "Tree Growth" for tax purposes, and our Forestry Management Plan (FMP) had to be rewritten. Our tax status has been redefined (Roque is appropriately in "Farmland" status) and a new Forestry Management Plan has been submitted and accepted. A potential future need for additional family housing was identified. We worked with Steve Mohr, landscape architect and Advisory Board member, and others (FAMHOC) to draw up a housing plan which can be instituted any time the need for additional housing arises.

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During the past three years, we were finally able to look to the future. Roque rarely gives one a chance to think ahead. In order to execute our long term plan and protect the next generational interests, we knew we needed a more secure financial footing, a solid energy plan and major changes to the farm's operational efficiency. The work we have done on the energy front insures a pathway to alternatives is in place (still some work to be done on the final tidal piece) and that a replacement of our traditional source i.e. the cable can be instituted in short order. Our partnership with the Maine Farmland Trust is the first exciting major step towards critical changes that are required to maintain the farm. The success of the Capital Campaign and The Joseph Peabody Society speak for themselves and will allow us to continue to pursue our Mission Statement well into the future. Lastly, we have instituted a new dues model which is designed to be more user based and help make ownership more affordable for those younger members who don't make the annual Roque migration.

So while one could be proud of what we have accomplished, there is still much left to do. Running Roque is like riding the "NS Bicycle" (Never Stop Bicycle is a classic children's story I highly recommend). For someone who likes to get things done, chairing Roque can be very frustrating. The pace of progress can be agonizingly slow. Clearly, I have learned that change comes at a snail's pace to Roque. With a two hundred year history, one has a hard time arguing that the quick fix is required to assure sustainability. I am confident that my successor and his/her administration will continue to pursue the objectives that will preserve Roque as a special place with a fascinating legacy and exciting future. I would like to thank all the Members, Bruce and Selena, my governing colleagues especially our tireless Secretary and Treasurer, Alicia Monks and Molly Cutler, for their trust and support. I hope we made a difference.

Cheers,
Randy Goodhue

A Few Words from Our Manager

As of this writing our Cast of Characters for the 2016 season is pretty well set, but as we all know things can change for many reasons and it is still early in the year. That said, we are very fortunate to have people who want to return each season to take care of the family and this special place. Matthew, who was our boatman for the 2014 season rejoined us in mid December after spending several months sailing in the South Pacific. His partner Zana has joined us as the staff cook rounding out our on island team. The same cast will again be on the farm including Kat and Erica though their number of days will be cut back due to budget constraints. Erica's sister, Ashley will be our general island intern assisting in many aspects of the daily operation of the island. Jutta will be back assisting Selena with the houses. Robby will be here for a very short time due to limited funds to help get the island up and running.

Our primary capital project for this year is protecting our fresh water supply. The lower cistern which is basically a 3 walled concrete bunker attached to ledge was constructed in 1939 and has had little if any maintenance since then. The goal is to install an outer wall to help support this structure to protect our water supply for years to come.

We have been very fortunate this year with a mild winter so far allowing us to get a bit ahead on some projects such as firewood and equipment maintenance.

Bruce Patterson



Apple trees in the snow



Flotsam

Christmas at Roque by Landyn Bowers

My family returned for a Roque Christmas after a hiatus of a few years. As I stepped onto the Peabody on December 23rd, there was something different about the ocean at that time of year. The usual colorful buoys were gone and the traffic of fishermen was nonexistent. The sea seemed to be twisting and rolling in ways that would hint a storm, but the sky was clear and blue. As the boat reached the island dock, I felt a growing sense of anticipation, that a new adventure was awaiting me. Unlike past Christmases, as we walked towards the Mansion House the hill was not an ice slope; in fact it was unseasonably warm. Still the colors were different from those of summer - the greens seemed less bright and the browns, more aggressive.

The house even felt different, as it buzzed with pre-holiday anxiety and excitement. There was a Roque Island tree in the living room, freshly chopped the day before. We used decorations from years past: slightly burnt gingerbread cookies decorated with frosting served as our ornaments, and there were twinkling lights, and paper loop garlands that I remember making for hours with my Pa (Grandfather, Bill Monks) back in 2009. The finishing touch, the star atop the tree, fit just right. On the other side of the living room my stepfather had hung a sheet, surprising us with a projector to play classic Christmas movies. The first day was complete with a ride around the island, a visit to Great Beach and to Patten's Cove where the tide was so low that that my sister and I were able to explore one of the Bar islands. The day ended with the family gathering around the kitchen table to decorate our stockings, a family tradition that was started in this same spot in 2001!

Christmas Eve was filled with last minute wrapping, and traditions - such as tracking Santa on NORAD, and for dinner a special delivery order of Machias's best Chinese food, thanks to the amazing Roque staff! The night ended with all of us gathered around the make-shift home theater, for The Night Before Christmas, read to us by Pa on a DVD. With the youngest sibling off to bed, the adults stayed up preparing the living room for the big day.

This Christmas was one of the best I have ever had, filled with music and stories and laughter. It will be memorable for me because of the place where we were gathered. We enjoyed opening our presents and afterwards we went up the hill to visit with Pa in the Burial Ground. And then back down to the house to settle in for our feast!

The rest of our stay, we took advantage of the warm weather to go for walks, explore the farm and enjoy the peace and silence – there was to be no sledding this year! As our time came to an end, we untrimmed the tree, took down our home theater, and put everything away, storing the lights and decorations for a future Christmas. Too soon it was time to step on the boat with our pennies in hand. We left in a snowy storm. We watched intently as the island rapidly disappeared in the flurries as if by magic.

Clockwise, starting at left: Sue Monks, Dylan and Landyn Bowers, Sandy, David and Genevieve Garson.





Squire's Point

Some Family Books by George Herrick

Few books known by their marks of ownership to have belonged to members of the family in the nineteenth century survive. Yet there must have been some considerable libraries for such an educated family. Samuel Pickering Gardner loved his books. John Lowell and Isabella Stewart Gardner, between them, amassed a large and valuable collection, which she left to the museum bearing her name in Boston. Most family libraries have a way of dispersing, leaving perhaps a few special books to be passed on. The list given here, of books belonging to George and Nina Herrick, shows the learned penchant of the family, an educated taste for classics and a time-honored custom of presenting a special book to a young family member. This small remainder of what must have been George A. Gardner's library might inspire reading of the same quality at Roque Island from an early age. Today, there are good libraries at the Old Farm House, the Mansion House and Family Room at the Farm House. They now include a shelf and more of books by or about family members and indeed about Roque Island itself.

Please let Thoroughfare know of any other books members might have so that we can have a more complete picture of the family library over the generations. There is, for example, in the Mansion House an edition of Jules Verne's 20,000 Leagues Under the Sea signed by Catherine Peabody Gardner.

Joseph Peabody, 1757-1844.

Bibliotheca Classica or a Classical Dictionary (1801). Signed 1819.

Samuel Pickering Gardner, 1767-1843.

The Trial of Louis XVI (1793). Bookplate, no date.

Advice to His Sons. Family Memos (manuscript).

A New Biographical Dictionary, by Stephen Jones, London (1799). Signed.

Rebecca Lowell (Gardner), 1789-1853.

Sylva, or the Wood, Being a Collection of Anecdotes, etc. (1789). Also signed later by her son, John Lowell Gardner (1804-1884).

Mary Lowell Gardner, 1802-1874.

Petrarch, Translated as a Selection of Sonnets and Odes (1809). Signed 1811.

George Peabody, 1804-1892.

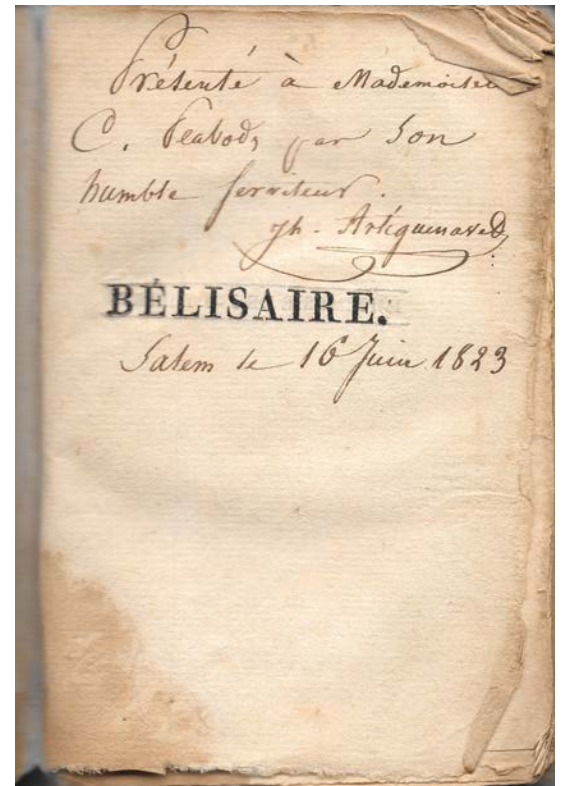
Horace's works in Latin, London (1817). Signed.

Tales, by Harrison Gray, Boston (1841). Bookplate.

Miller's New York As It Is, New York (1862). Bookplate.

Catherine Peabody (Gardner), 1808-1883.

Belisaire, by Jean Francois Marmontel. Published by Le Dentu, Paris 1816. Dedication "Salem le 16 Juin 1823", signature unreadable (see illustration).





Some Family Books (cont'd)

George A. Gardner, 1829-1916.

John Dryden, The Works of Virgil. Signed 1840.

The Works of Laurence Sterne, London 1819. Bookplate. (Rebound by AGH).

Willy E. Endicott and **M.E. Endicott**, both of Salem, signators.

The Cowslip, or More Cautionary Stories (a childrens' book), J.H. Francis, Boston 1851, sold by W. & S.B. Ives, Salem.

Downeast Dispatch

“I am not a carver, but I am a sawyer ... very definitely”

By Samuel Campbell

For first time visitors to Roque Island, driving there can seem like motoring through wildly different stages of a travelogue. There is the primordial beauty of the forests and lakes abutting Route 182 between Hancock and Cherryfield. And then there is the White Line Fever isolation of Route 1 between Cherryfield and Jonesboro.

And for the full folk art affect, or is it the Americana affect, there is the plot of land on Route 1 in Hancock just before Route 182 dives down east. The Thoroughfare is of course referring to the world headquarters of Ray Murphy, Chain Saw Artist, who claims there are over 60,000 pieces of his work in various spots around the world, "and sometime they are going to be very valuable."

There is the small theater where he stages shows most nights of the summer. There is the dilapidated bus parked in back that he says has a million miles on it, in which he toured in the Dakotas in the 60s and 70s. And there are the pieces of chainsawed sculpture adorning the front of the lot, all of which of course are for sale.

Ray is not shy. "What I have done is the near impossible. It has taken so much practice, and I doubt that anyone will ever



Ray at work creating a squirrel

accomplish what I have accomplished with a chainsaw. An educational TV station asked if what I do is art. Some people call me the chainsaw Michelangelo”.

The Thoroughfare stopped by Chainsaw World HQ in October, and talked to him several times thereafter. As he said on a Youtube video, he is adamant about what he does. "I got so sick of people telling lies, I am not a carver, period, I do not use carving tools. But I am a sawyer, definitely, and have been all my life." And he does have the gnarled hands to prove it.

The Thoroughfare has had a hard time contacting Ray in recent weeks, which is not his fault. We are just worried that he might be in the Caribbean.



Barnyard Buzz

By Stephanie Gardner

As the deadline for submitting this is drawing to a close, I sit here in the farmhouse on the “coldest day of winter”. The wind is howling from the North at gusts to 45 with wind chill at -36. Animals are tucked in to various shelters and the forecast for the upcoming week is favorable. The island crew harvested ice yesterday. It was a last minute decision as the ice had completely melted a couple weeks ago. With the temps beginning to fall drastically during the evenings, Jay and Mathew started pumping water on thin ice to build it up faster. With a few creative devices, we were able to complete the job ourselves and finished filling the ice house at dusk. This winter has been, for the most part, a fairly mild winter. Not much snow until February, and not anything like last year. A few weeks ago, all in one week, we had a 3.3 earthquake, 55 degree day, wind gusts to 60 mph. These past few days have been the coldest with next week temps into the 40s with rain. Spring is on the horizon and with seed order filled, the greenhouse is in the early stage of seed starting. Onions, leeks and brussel sprouts are first to appear. We are

continuing to enjoy the bounty of last season’s garden complete with potatoes, onions, carrots, squash, cabbage and garlic. I believe that the Fischer family was able to enjoy their Thanksgiving meal with all meat and vegetables from Roque.



Working on the sheepskins

The sheep hides have been fleshed, dried and shipped to the tannery. Thanks to Jay and Mathew for building new fleshing beams which improved the ability to flesh the hides. This process of fleshing, removing the connective tissue between the meat and the hide, had been a difficult process in the past. Although, the drying time this year was longer due to higher humidity levels. Now we wait for the finished product to return to the island.

Spring will be here soon and with that, the island will be in full swing with baby animals, and garden work. We are expecting a calf mid-April, lambs starting beginning of May, piglets brought on in March or April and poultry chicks will be in residence. Kat and Erica will be joining us again this season and I am personally excited to see them both.

Time to feed the woodstove!!!

From the Historical Records

“The profit of every Farm is greater, or less in proportion to the quantity of manure which is made thereon.”

George Washington in a letter to George Augustine Washington, 31 March 1789.

(Contributed by George Herrick)



The Naturalist's Column

The Sea Mink

by George and Nina Herrick

In addition to the Passenger Pigeon last recorded on Roque in 1876 (extinct as of 1904), the shell middens on Roque have yielded evidence that certain other now extinct species, such as the Great Auk, once existed here. (It became extinct in 1844). A 1983 archaeological paper by T. Chase and David Sanger, of the University of Maine/Orono, records the finding of 12 bones of the extinct Sea Mink at one of their excavations on Great Spruce Island. According to D. Day in the *Doomsday Book of Animals*, (1981), the species was commonly available until 1860 and was much prized for its fur. The last known specimen was taken in 1880 on an island in the Gulf of Maine and sold to a fur buyer in Jonesport.



Some Spring Migratory Arrivals in Maine, from the *North Eastern Naturalist*, published by the Eagle Hill Institute.

Mid-March: Song Sparrow

Late March: Woodcock

Early April: Killdeer

Eastern Phoebe

Mid-April: Common Loon

Great Blue Heron

Northern Flicker

Tree Swallow

White-throated Sparrow

Osprey

Hermit Thrush

Chipping Sparrow

Eastern Bluebird

Late April : Yellow-rumped Warbler

Parula Warbler

Savannah Sparrow

Early May: Barn Swallow

Black and White Warbler

Black-throated Green Warbler

Late May: Fifteen other warblers

We want your articles and photographs!

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

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



Small Blessings

By Milly Monks

Photo by Bob Monks

This early morning
The soft, orange light
From the rising sun
Fell on the
Limbs of the Pines,
Like a golden
Blessing



From the Kitchen Cupboard

For Easter: Oven Roasted Leg of Lamb with Garlic & Rosemary

by Zana Brooke

Ingredients:

One 5 – 7 ½ lb. bone in leg of lamb (8-12 servings)
4 cloves garlic (or more to taste)
½ cup roughly chopped fresh rosemary
2 teaspoons coarsely ground black pepper
1 tablespoon kosher or sea salt
3 tablespoons extra virgin olive oil



Preparation:

Trim excess fat from leg, leaving no more than ¼” layer. Pat lamb dry and score fat by making shallow cuts all over with tip of a sharp small knife. Pound garlic to a paste with sea salt using a mortar and pestle (or mince and mash with a heavy knife) and stir together with rosemary and pepper. Put lamb in a lightly oiled roasting pan. Rub paste all over lamb. Let marinate at room temperature for 30 minutes.

Preheat oven to 475 degrees.

Roast for first 20 minutes at 475 degrees, then lower temperature to 350 and cook for about an hour. Check temperature using meat thermometer (do not have it touch the bone). It should register 130°F. Transfer the roast to a cutting board and let rest 15 to 25 minutes, where it will continue to cook, the internal temperature rising to about 140°F (for medium-rare). While it is resting, add the wine to the roasting pan and deglaze by boiling over moderately high heat, stirring and scraping up brown bits, 1-2 minutes. Season pan juices with salt and pepper, keep warm and serve with the lamb.

To carve, the small end should face the carver and the meat should be thinly sliced, starting at the wide end; do not worry about cutting with the grain. Properly cooked, the lamb is tender and these wide thin slices make a dramatic presentation. Use a clean kitchen towel to aid in grasping the bone to steady the roast. Turn roast over and slice the other side in the same manner.