



Goodbye to the Pattersons

By Molly Cutler

“Consistency”. This is the accomplishment that Bruce Patterson was most proud of when interviewed for this publication in the summer of 2012, at the tenth anniversary of his tenure as Roque Island Manager. “The family now knows what to expect when they come here”, he said.

Bruce and Selena Patterson were hired in December 2002. At their departure this past October, their tenure was just shy of fifteen years as caretakers of Roque Island. They served longer than any of their predecessors since Alfred Beal, who left in 1976. The stability they provided cannot be overstated, given the complex structure of managing a private island in Maine, with a year-round farm and a large extended family.

They moved into the Manager’s House on a cold January day, bringing their experience from management of another family-owned island in Georgia. Wassaw Island is similar to Roque in many ways, the two major differences being that Roque is a homestead with a working farm and, of course, the Downeast Maine climate. As to the latter, the Pattersons adapted quickly. When asked in 2012 what time they liked best on the island, Selena replied, “Winter. The colors are beautiful. Sometimes (Shorey Cove) is iced over – just beautiful”.

Bruce quickly tackled the challenges of a small island community through staffing initiatives, identifying immediately the advantage of finding couples to fill the six full-time positions and of providing private housing for each couple. In 2007-2008, the ISH (Independent Staff Housing) was built at the back of the farmyard. At around the same time, the 2nd and 3rd floors of the Farmhouse were reconfigured into a private apartment.

Selena rolled up her sleeves and capably tackled the upkeep of the family houses, establishing a competent cleaning crew and schedules, and working collaboratively with family house committees on repairs, replacements,

Contents

Tribute to the Pattersons	pages 1-2
Chairman’s Notes	pages 2-3
Barnyard Buzz	pages 4-5
Flotsam	pages 5-7
Downeast Dispatch	page 8
From the Kitchen Cupboard	page 8
Some History	page 9
Book Review	page 10
Additions to the Library	page 10
The Naturalists’ Column	page 11
Christmas Wreaths	page 12



provisioning and improvements. When the family asked for shorter turnarounds for reservations, she gamely made the adjustment, in spite of the challenges this created.

Bruce and Selena understood the importance of each family's personal experience on the island. One family appreciated the Patterson's role in maintaining a "tradition of irreplaceable family stays", while another family member noted that their greatest strength was "helping the family enjoy Roque at its fullest". Others spoke of warm welcomes at the dock, often amidst a pack of friendly dogs. Another said Bruce and Selena "fostered an environment of serenity, competence and reassurance." A grateful parent said, "they were extraordinarily kind and accommodating towards our family, especially towards our children".

The Pattersons made the family's Roque experience their priority, striving to make it as perfect as possible. This meant a reliable ferry schedule, transport of luggage and provisions, daily trash and recycling service, stocked kitchens, grocery delivery, a wealth of island meat, dairy and garden products, a welcoming environment for children, a system for sharing resources among houses, and, most years, Roque ice in the Ice House.

Running such an operation in a very remote part of coastal Maine is a tall order at best. Bruce had always held a long tenure as one of his goals, and in the case of Roque he succeeded.

Thank you, Bruce and Selena!

Chairman's Notes

By Ariana Fischer

2017 has been an eventful year, infusing new energy to the island, staff, committees, Board and Membership. The summer went very well with mild weather all around. The houses were in full occupancy, the farmyard was teeming with activity, and the staff augmented by the enthusiasm of four interns – Ashley, Katerina, Nate and Laurel. The intern program, spearheaded a few years ago by Stephanie Gardner, has become a huge asset to us as it adds to our labor force, and it also promotes our ethos of education and community. Thank you to both Stephanie and Jay for the time they spend in making this program so successful.

Due to the extraordinary earth work and engineering, the rebuilding of the lower cistern took precedence over other deferred maintenance items for the 2017. It was a complicated task, which was not without its challenges (tainted water for several weeks). Although not nearly as charming as the old structures, the building is now a fortress and will more than adequately protect our water supply indefinitely. Tackling the Main Barn and the windows of the Red House are slated for 2018. The extent to which this will be done is still to be determined as there is always the question of 'economy of scale' to consider, particularly when doing projects on an island. So much of the expense of doing projects on Roque is the labor in simply getting materials and people to and fro.

As you all know, the Pattersons left the island in October after nearly 15 years of service. Their legacy is strong and filled with many happy memories. They provided staff stability along with quality and consistency of services for which we have benefitted greatly. Our great appreciation goes out to them for caring for us and our beloved Roque all these years. (See preceding article)

Jay Trayner and Stephanie Gardner are currently the co-caretakers of the island and will be the managing team for the foreseeable future. This is a somewhat different model in that there is no longer a sole manager who oversees all the workers.



*The staff at a party to celebrate Nannette Herrick's Sept. Birthday
L to R top row: GGH, Robbie, Bruce, Ethan, Jay,
Front row: Ashley's dog, Stephanie, Selena, Ashley*



Chairman's Notes (cont'd)

The caretakers are themselves the heads of their areas (Jay, the homestead and infrastructure and Stephanie, the farm and land). They want to make sure that the staff and interns are willing and able to help in any area vs. being relegated to a specific department only. This should make for much more efficiency and a collaborative work environment. In the high season, people will be tasked with specific areas to make sure all needs and projects are handled properly. For 2018, Ethan Gutt has joined us as the Farmhouse Cook and Laurel and Nate Gustafson will become fulltime as the House Manager and Boat Man, respectively. We very much look forward to working together with Jay and Stephanie and their team during this transitional time; they bring much expertise, commitment, and fresh ideas.

At our recent Trustees' Weekend on the island, we spent a good deal of time working through the concept of separating the Homestead and Farm into two separate operations. This continues to be a working exercise. Members of the Finance Committee have been tasked with developing mock budgets for the two areas for the Board to review. We also continue to consider what type of farm do we really want...? Do we continue to manage and fund it completely as we do now, or do we have more of a Caretaker/Farmer model (similar to the past – e.g. Herbert Long era), or do we install a tenant farmer that would work the land with subsidy from us and we would have access to their produce? Rest assured that no change is taken lightly and all components and ramifications are taken into thorough consideration. Regardless of the outcome, the Board is committed to making the farm a more efficient and innovative enterprise. And, most importantly, as it is vital to our tax status, it is at the forefront at all times.

In regard to finances, we are in line for 2017 as we delayed several items to compensate for areas that went over budget (e.g. work on the Peabody and the building of the cistern). The staff changeover will ultimately be a cost savings to us. The Finance Committee is currently converting a portion of the portfolio to ETFs, although this will take some time to complete as there are significant capital gains to take into consideration. In regard to the Capital Campaign, we have collected 55% of total pledges (\$1.5m) to-date, with about \$500k due by the year-end.

Much more to come in the upcoming months. **Check the web-site, and get involved!** As always, let us know what you think.



Trustees at Roque for the fall meeting

*L to R Roo Reath, Tanya Fischer, Nina Herrick, Nick Higgins, Lindsay Herrick, Ari Fischer, Becca Campbell, Sam Campbell (with Bigelow), Tasia Fischer
Back row, standing: Georgia Reath, Jason Herrick, John Higgins*



Barnyard Buzz

By Laurel Gustafson (2017 Farm Intern)

As the winds howl against the farmhouse walls and windows, it's nice to hunker down inside for a bit and bring you the news. We're very busy wrapping up the season in all aspects of the farm but I'll take a look back at what's been happening since May.

There's no better way to learn about farming than to jump in feet first and get your hands dirty. That was my experience this season and I'm grateful that Stephanie took a willing (yet ignorant) soul and invested a lot of time teaching me the ropes. It's a rewarding feeling to help maintain the lives of these animals for all the reasons they are here - whether it's to fill our bellies or bring some smiles.

10 Pigs

Those of you who visited the pigs down by the gravel pit will join us in saying we had some loud, squealing pigs this year! Although they are on their way to freezer camp as you read this, they did a great job uprooting trees and fertilizing the ground. They loved all the table scraps we could find for them and most recently, chowed through 4 barrels of pulp from the apples we pressed into cider. No food item goes to waste with the pigs around - including any unused milk from the cows!

Poultry

The laying hens kept up with the demand for eggs all summer but the big development with poultry was to relocate the meat birds in their white, tent-like tractors from the barnyard to Stump Field. The goal was to get as much natural rejuvenation in the field as possible. The tractors were moved twice a day and it was clear the turkeys were doing a good job fertilizing the



Little hands help with chores



(photos by Laurel G.)

Angie, the proud mother, with her fans

ground! Since it is unusual to have structures on Stump Field, this caused a funny bit of confusion when there was a report that people were camping down by the beach. After a little investigation, it was discovered that the happy campers were the turkeys! They have been evicted since then and some of you may be enjoying one for Thanksgiving.

Lilly Rose, Gus, George, and HOLLY?!

Our horses had the pleasure of meeting a new friend this year. Katerina, the Farm Assistant, brought her horse, Holly, out to Roque while she was working for the summer. After a short separation period, she was introduced to all the barnyard animals and she spent her time with Gus and Lilly in their space.

Ewes, Rams, and Babes

It's hard to ignore the bleats from the sheep as they graze around the island. 16 lambs have been growing quickly and provided so much entertainment from our view on the side porch of the farmhouse. We all have our favorite animals on the farm and I'm probably in the minority to consider the sheep my favorite.



Emma & the cattle gang

Emma kicked off calving season with a little female and an abundance of milk for cream, butter, and ice cream. Less than two months later, Angie delivered for the first time on Western Shore at sunset with the assistance of Stephanie and myself. In both cases, mom and babe are great. Ella is also doing well and we may be seeing a baby from her in February. A month-old Angus bull calf came to the island in May and he'll live in the bull pen for a couple of years. Earlier in the year, someone suggested the name Sir Loin for him and it has stuck.

The Garden

As we uproot plants after harvesting vegetables into wheelbarrow after wheelbarrow, the bare soil makes it feel like the sinking feeling I had as a kid when the carnival left town. Only minor remnants are there to show what fun had occurred. The garden was a big success with most items ready for harvest in September after a very dry but foggy summer. At the beginning of the season, Stephanie had asked me to develop a layout for the garden and plot our beds in the long, narrow upper section. It seemed daunting at first then slowly developed into a 'get lost in the garden' design. We have heard some lovely feedback and welcome any additional thoughts as we start to plan the garden for 2018.

Rewarding. Exhausting. Thrilling. Confusing. Challenging. Inspiring. There are a lot of feelings to cycle through in maintaining the farm. It has been an absolute pleasure to do so. It has also been wonderful to have so many little hands join us on the farm this summer; with their questions and fresh energy, we rolled through chores with them while being able to see the excitement of the farm through their young eyes. There's nothing better.

Flotsam - Family news

My three year old, Caroline, by Rebecca Newman

As one might have guessed, the pinnacle of Caroline's visit to Roque this fall was her afternoon on the farm. Her initial hesitancy about retrieving eggs from the henhouse vanished when she saw the ease and joy with which her teachers performed their work. Within a few minutes, Caroline - like a few of the less fortunate eggs she collected - had cracked out of her shell. She spent the next hour holding hands and skipping in between Laurel and Katerina. She brushed George, milked Emma, and fed the calves. After each task, she excitedly exclaimed, "What next? What are we going to do NOW?!"

What joy it gave me to observe her childlike wonder. What a gift it was to see my daughter experience Roque the very same way I did at her age.



Photos by Rebecca Newman





Flotsam (cont'd)

John Lowell (Jody) Gardner, Jr., son of Jack and Susan Gardner, died on July 12, aged 61.

Caleb Gardner married Katrina Grant, July 22.

Born to Alexander & Daniella Higgins – Ella Norma Rosa Higgins on September 18

Nick Higgins and Jane Edwards Hugh have announced their engagement. The date for the wedding has not yet been set. They are planning an extended honeymoon in Europe before he joins the law firm of Bernstein, Shur, Sawyer & Nelson next fall. The couple will live in Old Orchard Beach.



Rebecca (Campbell) and Jody Gardner

Ellen Monks Higgins died on August 22 at the age of 89. She was the oldest of the Gardner Monks family; surviving her are two of her brothers, 5 children, 15 grandchildren and 15 great grandchildren. Her sense of family was legendary as her brother Bob said at her memorial service “Ellen had a bit of genius for family, what she did she did because it was an expression of herself - her spirit.” Over the years she contributed so much to Roque Island and its family and inspired others to do likewise. She served for 21 years on the board of RIGHC, the last 6 as chair. Crowning her many accomplishments here was the construction of the new burial ground, truly a Herculeanean task, which she conceived, for which she raised the money and which she saw to its completion, thereby fulfilling the wish of her husband Austin to be buried on the island. It will always stand as evidence of her perseverance and her dedication to a family cause.



Sam Goodhue writes describing with pride and joy his 13 month old son’s very first steps on Great Beach on July 4, which happened to be his dad’s 36th birthday. “I had my wife, Jennifer, and my parents, Lyn and Randy, with us and it was clear that I was not the only one anxious to see Graham walk. Just before we were going to give up, and go home, Jen stepped in and knelt down about 10 yards away from Graham and said come to Moma...come on Grahammy. Well that did it, seeing Moma made him perk up and he was determined to give it a go. It didn't take long, after a few stumbles, Graham took his first real steps.”



Flotsam - Staff news

Here come the Minne-sooooo-tans by Laurel Gustafson

Yes, we sound a bit... 'different' when we speak. We drag our O's and say phrases like "you bet", "that's different", and "whatever". Nate and I are glad to bring a taste of the Midwest to Roque Island as we'll be moving our lives here in January 2018 after accepting year-round positions.

In a nutshell, we are former university employees with graduate degrees turned vagabonds as we sold our belongings, saved our money, and quit our jobs to travel the US in a van. After 9 months of traveling, our van parked at the Roque Bluffs wharf and we hopped on the boat for the first time last April to work as interns for the season..

In our new roles, we'll continue helping with all aspects of Roque but Nate's primary responsibility will be serving as the Boatman and I'll be a Family Liaison. Both of us are excited to spend more time working on Roque and getting to know many of you better. Thank you, from the bottom of our hearts, for allowing us this opportunity!



Nate and Laurel

The Pig Roast by Nannette Herrick

Sunday morning, the 24th of September, arrived with perfect weather for the Roque Island staff pig roast, their way to say "thank you" to the friends, neighbors, craftsmen and women who are so important to Roque. The roast also solved the problem of a particularly greedy little pig! Guests came from Beals, Jonesport, Roque Bluffs, Machias and further afield. Stephanie, Katerina, Ethan, Nate and Laurel, had started early on Saturday after many farm chores, mustering up extra food fixings, plus tables, benches, chairs, cushions, everything to make people comfortable.

Jay was up at 3 AM on Sunday to get the grill going, a massive work of invention of his, the spit powered by a lawn mower engine. The Jos. Peabody plied back and forth all day, with people starting to arrive at 10AM. There were folk of every age, and all dogs were welcome, including a winsome puppy of 8 weeks. Rather like a church supper, everyone brought a favorite dish: there were chips, dips, appetizers, casseroles, veggie dishes, pies, fruit, cakes, cookies; all topped off, of course, with the magnificent roasted pig.

People walked everywhere, to the Great Beach, the Steps, Squire's Point, and every inch of the farm, Maine Island air and exercise fueling their appetites. It was a day enjoyed by all, a brilliant coming together of those who make Roque Island work. George and I were happy to be included. Long may it continue, this happy ending to another season on Roque.



*Jay, Ethan and Nate
and the pig, of course!*



Downeast Dispatch

By Samuel Campbell

Krysten Robinson, Jonesport scholar

Early November: the clocks are turned back an hour and Eastern Standard Time takes over, so it is dark and Jonesport's own Krysten Robinson has just gotten out of work at the Hannaford's in Machias, where she puts in 32 hours a week.

She graduated from Jonesport/Beal's High School earlier this year, and Roque Island was proud to provide her with a modest scholarship to assist her in her college education.

Her graduating class was comprised of 16 out of a total school population of 67. "The transition has been pretty easy," Krysten says. "I have a lot of friends, and I only have one roommate." Meanwhile the *Thoroughfare* was grateful that she took our call on this dark night, and impressed that she is seamlessly managing this transition to college in Machias.

Krysten is majoring in Psychology, which she sought out, and which she likes. She has a couple of days off mid-week to catch up on studies. The 32 hours a week at Hannaford are a challenge, "but are still fun." Her parents, Robie and Andrea, live in Addison, and she has four siblings. She would love to visit Roque next summer.



From the Kitchen Cupboard

Cranberry Sauce by Nina Herrick

From the *Joy of Cooking*, wherein Irma Rombauer points out that "New England sea captains were early aware of the cranberry's worth as a preventive against scurvy" because of its high content of Vitamin C. British sailors used lemons and limes for the same reason from which came the nickname "limey".

Wash and pick over 4 cups of cranberries. Place in a pot, cover with 2 cups of boiling water. As soon as the water begins to boil, again cover with a lid. Boil the berries 3 or 4 minutes more or until the skins burst. Stir in 2 cups of sugar.

(I have found this will keep very well if put immediately into a sterilized mason jar)

There are 2 types of cranberries on Roque. The most common one is what we call mountain cranberry, but it is also known as lingonberry. The botanical name is *vaccinium vitis-idaea*. These ripen in late August. A slightly bigger berry is the bog berry, *vaccinium oxycoccos*. As the name implies these are found in wet areas. They ripen in late September.

The cranberry crop on Roque island was pretty sparse these past two summers; but there was a bounty of both types on Halifax Island. And the Brothers is covered with the bog cranberries if you can manage to get there after they are ripe.



Eastman Johnson's Cranberry Harvest on Nantucket



Some History...

Preservation of the Gardner Tomb at Mount Auburn Cemetery by Meg Winslow

The Gardner family tomb overlooks picturesque Auburn Lake in Mount Auburn Cemetery, four miles west of Boston in Cambridge and Watertown. As a National Historic Landmark and first designed landscape open to the public in North America, Mount Auburn is committed to the preservation and stewardship of its significant monuments and structures which, in balance with the art of horticulture, help create the beauty of this extraordinary landscape. The Gardner tomb is one of the Cemetery's most timeless and beloved treasures. Consistently the focal point of tours led by the Friends of Mount Auburn, the tomb is frequently visited by devoted fans of Isabella, by members and supporters of the Gardner Museum, and by our more than 250,000 visitors a year. Today, with the vicissitudes of time, the tomb's surfaces and interior have suffered marked erosion and are urgently in need of preservation. Thanks to a leadership gift from the estate of a Gardner family member, work is underway to restore and stabilize this important structure.

To date, Mount Auburn's preservation staff have completely re-leaded the masonry joints and washed the tomb exterior. The tomb's large oak door will be refurbished and its lovely bronze ornaments, now missing, will be recast and replaced. Ground moisture seeping through the earth and grass-covered roof of the tomb has contributed to the deterioration and soiling of the interior finishes and surfaces. The roof is no longer functioning to seal out moisture, so it is a priority to prevent further moisture from penetrating through the roof. Topsoil will be removed and a moisture barrier will be installed in the spring. Once the entire tomb is stabilized, repaired and protected, landscaping reflecting Isabella Stewart Gardner's favorite colors and plants will begin. The horticulture will be a collaboration between the Gardner's Chief Horticulturalist and Mount Auburn's Curator of Horticulture.



Set into the hillside overlooking the north end of Auburn Lake, the area of the tomb covers two lots (2900 and 2901) measures 2,520 square feet. John Lowell Gardner (1804-1884) purchased the two lots on Oxalis Path on May 38, 1859. The same year, the family tomb was built of Concord Granite with a brick foundation and marble tile floor. Among those family members interred in the tomb are Isabella Stewart Gardner (1840 – 1924) and her husband John Gardner (1837 – 1898). John and Isabella's son was also buried here in 1868. He was previously buried in the Stewart tomb in Green-Wood Cemetery, Brooklyn, NY. The tomb interior holds 60 catacombs, with marble and slate fronts incised with names and dates, where 25 individuals rest. A number of burials took place on May 25, 1872 and came

from the tombs of Trinity Church on Summer Street. Both lots were re-conveyed to the Corporation in Trust (Vol. 1, page 223) in 1886 and a perpetual care contract was drawn up at that time.

The exterior façade of the tomb features distinctive incised carvings with a Greek key design. An incised cross and the name "Gardner" appear above the entrance. A large oak door measures 3 feet by 6 feet 9 inches and includes bronze decorative elements of 2 scallop shells and, at one time, 2

Egyptian female heads. In spring, yellow daffodils bloom to either side of the doorway.

Inside the tomb, two marble portrait sculptures by the French artist Jules Clement commemorate children who died within days of each other in 1865. A bust of a young girl represents Catherine Elizabeth Gardner (1857 – 1865) and an oval bas-relief profile depicts Samuel Pickering Gardner (1864 – 1865). We believe these were the children of George Augustus and Eliza Endicott Peabody Gardner.

Mt. Auburn welcomes family visitors. Please contact Meg Winslow or Jude Bedel.



The Library Corner

Book Review

by George Herrick

The prize-winning British writer Adam Nicolson has written a must-read new book on seabirds. *The Seabird's Cry* (2017) intertwines interesting or fascinating accounts of traditional knowledge, usage by humans, place in folklore from the Bronze Age onward and scientific study. Although Adam Nicolson does not specifically include the North American black guillemots, he describes seabirds in general as having specialized life cycles:

1) On land, 2) At sea, 3) In the air which make them informative and fascinating targets for casual and detailed observation and study.

The Roque Island Archipelago provides a natural laboratory that affords opportunities to look at and study seabirds, including gulls and shorebirds.

Nicolson presents chapters on Razorbills (24 to 30 individuals nest on Pulpit Rock), the extinct Great Auk whose bones were collected from shell middens on Roque Island, double-crested cormorants that nest on Pulpit Rock, Atlantic puffins that nest by the thousands on nearby Machias Seal Island, Northern gannets (non-breeding individuals are seen throughout the year in the Roque Island Archipelago (George Herrick observed an individual fly over the croquet court), and summering Greater shearwaters, which breed by the hundreds of thousands during our winters on sub-Antarctic Islands such as Tristan da Cunha. The Squires Point area provides opportunities throughout the year to view and study large and small gulls, shorebirds, waterfowl and other waterbirds. Additional good waterbird viewing areas include the Brothers, west end of Halifax Island (the east end is protected by the USFWS), waters between Halifax Island and the Brothers, Pulpit Rock and Whimbrels (a duck-sized Curlew) observed on exposed rocks paralleling outer island shorelines. Explore these fascinating habitats!

Copies of *The Seabird's Cry* can be found in the Natural History library in the family room of the farm house.

Additions to the Library

Coffin, Robert P.T., *The Yoke of Thunder* (1932)

Cruikshank, Helen G., *Bird Islands Down East* (1949)

Gutcheon, Beth, *Death At Breakfast* (2016)

Harris, M. P., *The Puffin* (1984)

Hornsby, Stephen T. Judd, Richard W., *Historical Atlas of Maine* (2015)

Nagy, Estep, *We Shall Not Sleep* (2017)

Nicolson, Adam, *The Seabirds' Cry* (2017)

Strout, Elizabeth, *My Name is Lucy Barton* (2016)



Black guillemot



The Naturalists' Column

The Black Guillemot

by George Herrick and Norm Famous

Black guillemots are conspicuous and seasonally abundant in the Roque Island Archipelago and Englishman's Bay. The Black guillemot is a small seabird 12-14 inches long, weighing close to a pound. During the breeding season, adults are all black with bold, white oval-shaped patches on their upper wings and white feathers lining their underwings. By contrast, in winter, adults are gray with bright white wing patches. Young birds resemble winter adults but are a tad lighter.

Approximately 200-250 pairs of Black guillemots breed on the Brothers with lesser numbers on Pulpit Rock (~30-50 pairs) and on several islands NE of the Brothers. The birds skitter low over the water as they fly and may be difficult to spot if there are high waves. They can be seen on the boat ride from Roque Bluffs, but usually not in Shorey's Cove. The best place to study and appreciate them would be around the Brothers in breeding season. Typically feeding in waters less than 100 feet deep, they are especially abundant when mackerel are plentiful. Guillemots can dive 200 feet and more down in pursuit of small fish, such as



*Paw prints at Squire's Point
Photo by Betsy Mikes*

herring brit and rainbow smelt. They will fly 10 miles or more out to sea, returning with the reverse compass heading. Memory and responsiveness account for the great success of their fishing sorties. Now they are pushing further out, and even fishing in pairs, on account of diminished fish stocks and shifts in ocean currents as shortage of food has lengthened fishing hours.

In recent years Black guillemots have been declining in Maine due to predation in their nesting burrows by mink and otters. They return to the same seven-inch square nesting spot, packed into tight colonies, under rocks on a rocky shore every year, laying one egg each season, which makes them easy targets. The Roque Island Archipelago has healthy populations of both mink and otters. Mink tracks can be seen on intertidal flats and on wet mud near the shoreline at Squire's Point, along North Beach and Great Beach, Bonnie Point and below the Ice House.

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.



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!



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