

From the Board of Trustees
Rachel Barden

Summer Greetings from the Board!

At the Annual Meeting in May, Chris Cutler, Lyn Goodhue, and Mariah Monks were welcomed as new trustees. They will be serving a 3 year term.

Nico Higgins and Roo Reath were thanked for their multiple years of service to the Roque Board and given medallions. In presenting the medallion to Ari Fischer, Chris Bartle lauded not only Ari's proven commitment to the Board, but her extraordinary contributions to the staff, the family, and the Island. Amongst the high points of her tenure, she managed the search and transition to a new management team, and spearheaded a very successful Capital Campaign which significantly boosted our endowment fund.

Following the meeting the following officers were chosen:

- Chair: Chris Bartle
- Treasurer: Lindsay Smith
- Secretary: Rachel Barden
- Ari Fischer will serve as CEO through the summer.

The Family Housing Committee (FAMHOC) distributed a survey to the membership to aid them in their recommendations concerning a new family home on Roque. Several Trustees and family members are working closely with Protect Downeast in their efforts to fight Kingfish Farms. More information about these projects will be forthcoming.

May you all enjoy a safe summer.

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News from Roque

by Doug and Amy Dodge, Managers

We made it through another winter! Other than the extended cold temperatures and high winds, it was business as usual. Only one storm dropped enough snow to warrant plowing the road to Patten Cove.

Unfortunately, the same storm covered the ice pond with 16" of snow the day before we planned to cut ice in February. Maybe next year. Sonya Carver who was our farm manager has moved on to greener pastures.

Josh, Sam and Lisa are still with us thankfully. Colin, Gaia and Emma are returning for another season as farm interns.

Dr. Dave Santillo joined us in March. He is a Natural Scientist who will be working part-time with the natural resources committee to help perpetuate the scientific exploration of the flora and fauna on Roque.

This Spring has been busy. In Mid-March our Boatman, Josh, took the Peabody to Beals Island to haul-out for some much needed structural repair and a cosmetic makeover. He

uncovered many years' worth of shoddy repair work. With the help of some local friends, He was able to properly address the affected areas. The repairs took a little longer than expected but, the Peabody looks better than ever! The hayfields and pastures needed tons of fertilizer and lime, 14 to be exact. We were able to get it here in April and apply it in time for the growing season. The *Little Spruce* (aka "the turd") has been sold to a resident of Roque Bluffs. To fill the vacancy, Tanya Fischer offered to loan her boat to Roque until our new Holland 32 is ready. The *Tatiana* is a wooden lobster boat that was built on Beals Island by Willis Beal in 1991. She is a classic Downeaster with a high sheerline and a sharp entrance to the water. Her "torpedo stern" design has not been utilized for decades but surely is a sight to behold. The best looking boats have always come from Beals Island! The engine on



The *Tatiana*

the Buzz boat suddenly and unexpectedly malfunctioned last month. It was towed to Moosabec Marine in Jonesport where it awaits diagnosis. She and all other boats are now up and running.

Repairs to the Gardner house foundation were completed in May. A new perimeter drainage line was added to accompany the re-pointed stone wall on the west side by the orchard. The lawn is still a bit of a mess from the excavation but we are working on it.

The cracked cement wall under the living room, North side was also repaired. The second floor hallway and bathroom

woodwork was scraped and painted. The Red House is sporting a new refrigerator and clothes dryer. There was not enough time this Spring to allow for the floors to be refinished. We are planning to complete that task at the end of the season. The main barn is scheduled for painting in July. Prior to painting, all of the worn out sliding doors will be replaced. In August, the sheep barn will have all its windows replaced and new siding on the East and

West walls. The cistern will have its roof and rotten sills replaced. Repairs to the Patten Cove float are nearly complete. We should have it installed and usable in the next week or so.

A brand new Can-Am defender HD9 has joined the vehicle fleet as a replacement for the now defunct red Toyota truck. It can carry 6 passengers comfortably and rides like a dream. The Family Mule is still kicking as well. If there is a need for a truck for family use, the 4 door Chevy is available with permission. I would like to note that the Can-Am is capable of speeds that are way too fast for Roque. The Island Speed limit in any vehicle is 15 mph for safety's sake. Please be responsible and remember that someone could be walking just around the corner. Keep it slow. That's all for now, We look forward to seeing you all on Island this season!



I

Flotsam

WELCOMING RIGHC'S NEWEST MEMBERS

Submitted by Rachel Barden

Cosi Gregg will be 18 on September 8th. She lives in Portland, ME and attends Proctor Academy in New Hampshire. An avid supporter of her school's sports teams, Cosi also enjoys hanging out and going on adventures with her school friends. Preferred hobbies include skiing, running, and cooking. "My favorite thing to do on Roque is to take hikes and explore the island, along with being on the farm and helping, and cook really good meals."

Hunter (Sasha) Gregg turned 21 on February 21st. From Portland, ME, Sasha attends American University in Washington DC. When not studying, he enjoys cycling and drawing. The Christmas spent in the Mansion House with his Pertzoff cousins from Hawaii, is a favorite Roque memory.

Nikaya Pertzoff turned 21 on April 16th. She lives in Honolulu, Hawaii and works at Starbucks where she hopes to become a store manager one day. Art is her passion and she's been painting and drawing her entire life. Like her cousin Sasha, a treasured Roque memory was spending Christmas several years ago: "the snow was beautiful and it was one of the most surreal trips I've ever taken to Roque."

AND IN THE PIPELINE

The 2021 Babies

Sofia Monks 1/20/21 to Max Monks & Christina Jones, granddaughter of Bobby Monks & Bonnie Porta

Florence Martin 3/21/21 to Tatiana & Trevor Martin, granddaughter of Tassia & Earl Smith

Morgan Ace Cutler 4/21/21 to Bobby Cutler & Julia Nestler, grandson of Chris & Molly Cutler

George Peabody Monks Higgins 9/2/21 to Nico Higgins & Janie Hewes, grandson of Nick & Rosa Higgins

Sophia Gugler Papanicolaou 10/21/21 to Nick Papanicolaou & Corina Gugler, granddaughter of Alexandra (Gardner) Berry

PEABODY PROFILES

Getting to Know your Family

Caleb Gardner lives in Cambridge, MA with his wife, Karina, and his 2-year-old daughter, Rose. He is a psychiatrist in private practice and teaches residents at Harvard Medical School.

"Having gone to Roque nearly every summer as a child, the Island is the setting of some of his earliest and fondest memories. As a father he notes: "it has been such a pleasure to see Rose doing it all for herself: running around on Great Beach, exploring the boats, chasing grasshoppers in the tall grass, and discovering the farm animals."

Rapid Fire Questions:

Sunrise or sunset? Sunrise

Barn or beach? Beach

Lobster or lamb? Impossible question

Favorite hike on Roque: Headlands

Dino Pertzoff lives in Kaneohe, HI on Oahu but is increasingly spending time at his ranch on the Big Island of Hawaii near Mauna Kea, a 14,000-foot dormant volcano. He and his wife run several companies that provide high rise window cleaning. This link shows Mike Rowe with Dino on a segment of Discovery Channel's Dirty Jobs <https://youtube/5eaAFBENDMo>



PEABODY PROFILES (cont'd)

Favorite childhood memories include picking mushrooms and picnicking on Great Beach. Dino notes: "I've been to Roque almost every year of my life except several during my 20s when I was broke. I started to have nightmares of shopping malls on Great Beach! I immediately started going again and the nightmares have subsided."

His children have been to Roque almost every year of their lives and for their sake he hopes that the future of Roque involves very little change. The magic of Roque, says Dino, is the feeling one gets stepping off the boat: "it brings me back to a more simple world. A beautiful world!"

Rapid Fire Questions:

Sunrise or sunset? Sunset definitely.

Barn or beach? Beach just a bit over barn.

Lobster or lamb? Lobster, lamb, lobster, lamb etc..

Favorite hike on Roque? Ice pond.

HISTORICAL TRIVIA



1. What US President spent a night in Lakeman's Harbor aboard the chartered yacht Amberjack II (escorted by a destroyer & a Coast Guard cutter)
 - A. Joseph Peabody & Joseph Fenno
 - B. Herbert A. Long in 1882
2. Who built the tidal dam in Paradise Cove
 - C. A tiny cove on Little Spruce called Bunker's Hole
3. Who was Roque Island's first caretaker
 - D. Franklin D. Roosevelt in 1933
4. Where was a stolen British vessel hidden by locals during the American Revolution?

Answers: 1:D 2:A 3:B 4:C

Macauley Mikes earned her Doctorate of Physical Therapy from MGH Institute of Health Professions. We joyfully ran in to Eliza Cutler at graduation, as Eliza works for the Institute. Eliza and Macauley are 4th Cousins.

(Photo by Betsy Mikes)

Roque Island Scholarship

Jonesport-Beal's Island High School thanks R.I.G.H.C. for offering the Roque Island Scholarship to a graduating student..

This year's recipient is Zoe Reynolds. She will be attending the University of Maine Augusta and studying architecture in the fall.



More Flotsam



Young Members in training: Marco Kearns and Sasha Pertzoff at chores; and an unidentified young skipper.

Downeast Dispatch

CLAMS AND CRABS

by Nina Herrick

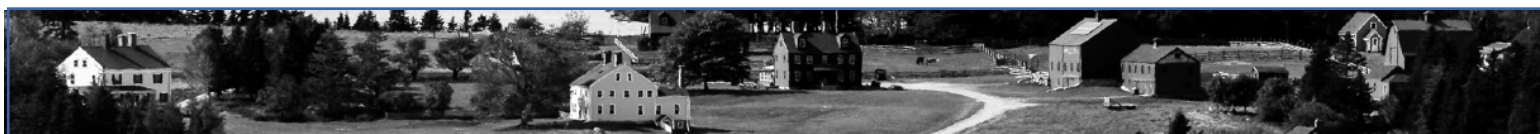
Dr. Brian Beal, a marine ecology professor at the University of Maine at Machias and Director of Research at the Downeast Institute, recently received a \$300,000 grant from the National Fisheries Service Salatonstall-Kennedy Program to fund a 2 year study on clam fecundity. The “landings data are ver scary” he says. By value softshell clams are a distant second to the lobster fishery, but it still contributed \$25 million dollars to the State’s economy last year. There was a time when clambers brought in much more. In 1977, they landed 7.8 million pounds as compared to 1.5 million pounds last year. According to Beal, there are two main reasons for this decline; one is the warming waters (both winter and summer) and the other is the predation of green crabs. These crabs are invasive and arrived in New England 100 years ago. They are very adaptable and the warming waters seem to favor them. They prey on clams and mussels, which is why we don’t see many mussels anymore around our shores. The cultivated mussels are grown on ropes, and so are out of reach of the crabs which cannot swim. At present there are no predators for these creatures, except for the occasional seabird, and this will not serve to make a dent in the population, which is why I think a grant should be found to fund a study of the shedding cycle of the green crabs. As soft-shelled crabs they would be a delicacy. I recently feasted on such in Venice, where they have a similar crab which is served up deep-

fried. They were absolutely delicious. They are called “moeche”. There is a short season in April and October; you must ask for them as they are not usually found on restaurant menus.

Editor’s note: Information about Dr. Beal and the clam harvest was taken from an article in the August *Working Waterfront*, *Digging the soft shells*, by Sarah Craighead Dedmon.

To the left, is a photo of a plate of moeche, served to the author at a restaurant in Campo Sant’Angelo in Venice this past April.





Poem by Isabella Gardner (Aunt Belle)

Summer Remembered

Sounds sum and summon the remembering of summers.

The humming of the sun
The mumbling in the honeysuckle vine
The whirring in the clovered grass
The pizzicato plinkle of ice in an auburn
uncle's amber glass.
The whing of father's racket and the whack
of brother's bat on cousin's ball
and calling voices call-
ing voices spilling voices...

The munching of saltwater at the splintered dock
the slap and slop of waves on little sloops
The quarreling of oarlocks hours across the bay
The canvas sails that bleat as they
are blown. The heaving buoy bell-
ing HERE I am
HEAR you are HEAR HEAR

listen listen listen
The gramophone is wound
the music goes round and round
BYE BYE BLUES LINDY'S COMING
voices calling calling calling
"Children! Children! Time's Up
Time's Up"
Merrily sturdily wantonly the familial voices
cheerily chidingly call to the children TIME'S UP
and the mute children's unvoiced clamor sacks the summer air
crying Mother Mother are you there?



Belle in a glamorous photo taken ca. 1944 by her second husband, photographer, Maurice Seymour.

In Memoriam
Selena Patterson

Died last month after an unexpected and quick illness. Wife of Bruce, Roque's manager for 15 years, she was with him during all those years, looking after us and managing the houses. Her friendly manner made everyone feel welcome and she had a wonderful spirit. We looked forward to seeing her every year, and will miss her!

If you would like to reach out to Bruce and their children (Michelle & Robbie, and grandson Tyler) they can be reached at: 215 Cedar Street; Anderson SC 29626. Or pattersonbrucea@gmail.com



Barnyard Buzz

by Gaia Malin, farm apprentice

4:30 am — In the distance a faint sound... Growing closer... Multiplying in the fog... A boat? It's hard to tell from a heavy sleep...A demon? Worse. The sheep have gotten out. Sheep wrangling — a bleary eyed crew shouts and shakes buckets of grain, in an unsightly mishmash of coveralls and pajamas, herding the sheep off into hopefully more lucrative pastures. We convene and then break off for coffee or to sleep off the next hour until we wake up for chores.

6:00 am Sharp! (ish) — The goats are emerging to begin their daily patrol and with them we pull on our muck boots to measure out grain and haul buckets of water. The dogs assist and supervise. The sheep yell to be released and the chickens yell for oats. The cows yell mostly to feel like they're a part of everything and George chimes in too, just for the fun of it. Once everyone has been fed and watered and had their morning scream, the farmers succumb to the siren call of coffee and breakfast.

7:00 am — Breakfast — the interns workshop our stand up comedy routine while everyone's too tired to stop us and everyone goes over the day's tasks. The boats seem to have places to float, and the machines seem to have parts to break, and of course, the farm has plants and animals to grow and maintain. Once everyone's hands and stomachs are full, we scurry off to start the day.

7:45 am — Milking — We assemble the milk machine and clang off into the milk parlor, often to be greeted by guests, or if we're lucky, the elusive barn cat, Snail. Ella is ready to be milked and the other cows are ready to yearn for her return, so we whisk her into the stanchion (the grass is very distracting). Ella is perfect and wonderful and kind in every imaginable way, and we make sure to tell her so while we milk or perhaps even sing her a little song. The lucky intern whose hands are not occupied by udders is sent to the glamorous task of mucking out stalls. Once Ella is dry, she reunites (tearfully) with the other cows and we head into the milk room to do the dishes and contemplate the meaning of life.

9:30 am — The garden demands some attention and we oblige, planting, seeding, wrestling with the weeds (who have graciously propagated all on their own), preparing beds, performing daring feats of tomato trellising (check out this years epic sapling teepees), and overall immersing ourselves in dirt. If you see me on the farm looking like something other than an extra in Oliver Twist, remind me that the garden needs attending. Before we've even had a chance to blink three times, it's

11:00 am — and the midday chore alarm is blaring from my phone. It's everyone's favorite time of the day, egg collecting o'clock, and the chickens are clamoring for their midmorning oats. The egg cleaning is the perfect time to look up from the various animal feces stains on our overalls and remember all of a sudden that we live and work on an island that sometimes feels closer to heaven than anywhere on earth and feel overcome with gratitude and peace. Luckily, another intern is usually nearby filling up water and ready to bring us back with a brotherly shoulder punch. After all, there's 30 minutes until the lunch break, and plenty to get done before we get back at it in the afternoon.



The Garden, mostly weed free at the moment!



From the Kitchen Cupboard Slow-Braised Lamb Ragout

By Trisha Badger

(who has cooked for several family members and for the Trustees' weekends over the years)

This recipe is a great use for an often-overlooked cut of meat: the shoulder of lamb. Shoulder meat is cut from the upper part of the front leg primarily, comprised of well-utilized muscle and fat, which benefits from a long, slow cooking to make the meat super tender. The shoulder cuts on the island are bone-in and have small rib bones attached. All bones are easily removed prior to serving. Two shoulders will feed 6 people with a bit leftover to put on toast or in an omelet the next day. This is a succulent dish that can be served over pasta with freshly-grated parmesan, or ladled over creamy polenta or rice. Serve with a salad for a delicious meal at any time of year.

Ingredients

2 tablespoons olive oil
 3 pounds lamb shoulder, removed from package and patted dry
 2 medium-sized carrots, diced
 2 small stalks of celery, diced
 2 medium-sized onions, diced
 4-6 cloves of garlic, finely chopped
 2-4 tablespoons tomato paste
 2 cups red wine (nothing fancy—save that for dinner!)
 Enough veg chicken or beef stock to cover meat
 1 28-oz can whole peeled or crushed tomatoes
 1 bunch or aromatics tied together: rosemary, thyme, parsley, bay



Preparation

Season the shoulder with generous amounts of salt and ground black pepper. In a heavy-bottom pot with a lid, heat olive oil and brown shoulder cuts well on all sides, 3-4 minutes per side depending on burner temp. Remove to a plate when browned. Preheat the oven to 325 degrees.

If a lot of oil is left in the pot, remove all but 1-2 tablespoons and add onion, carrot and celery. Season with a pinch of salt and sauté veg until well-browned—10-15 minutes. Stir in the garlic, add the tomato paste, stir to coat and let the tomato paste caramelize. Add the wine to deglaze the pot, then return meat to pot. Add enough stock to cover the meat, add the aromatics bundle, add the can of tomatoes, crushing tomatoes if necessary, and return the pot to a boil. Remove from heat, add cover, and place pot into the oven and braise for 2-3 hours, maybe longer, until meat easily pulls from the bone when prodded with a fork.

Remove the meat to a plate, remove the aromatics bundle, and bring remaining sauce to a low boil and reduce until a spoon inserted comes out coated with sauce. Meanwhile remove bones from shoulder meat and break meat up with a fork into bite-sized bits. When sauce is thick enough to your liking (you may want to add a bit more tomato paste to the pot as it reduces if it's too thick), return meat to pot and warm through. Taste. Add more salt, pepper or a splash of vinegar if needed. Serve with freshly grated parmesan cheese and some fresh chopped parsley.