

Pemaquid Point Association

Spring 2017 Newsletter

June 1, 2017

Volume 2, Issue 8

From the President:

Fred Hebert

Forty years ago this summer I made my first trip to Pemaquid Point to spend a weekend with my future in-laws. I was struck then as I am today not only with the natural beauty of the Point but the sense of community amongst its residents. Summer is nearly here, days are getting longer and the Point is beginning to come to life in anticipation of warm summer days. As you begin to plan your summer please note the PPA social events for this summer on your calendar. Our summer welcome social will be June 23rd at the Shenton's.

At last year's annual meeting the Board met and elected new officers:

President -- Fred Hebert

Vice-President -- Richard Johnson

Treasurer -- Tim Norland

Secretary -- Emilie Steele

Members at Large -- Janice Haddock, Joan Zajchuk, Alix Morin.

Volunteers are critical to the association's ability to serve our membership. As happens every year there will be openings on the PPA Board. If you are interested in serving as a Board member please contact me or any other Board member.

A special thank you goes out to Kate Bergquist who volunteered to take over the PPA newsletter after John Porter's retirement. Another special thank you goes to John for his years of service to the PPA. I look forward to seeing everyone this summer. Wishing all of you safe travels on your summer migration to Pemaquid.

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THIS NEWSLETTER IS YOUR ONLY NOTIFICATION OF THE ANNUAL MEETING OF THE PEMAQUID POINT ASSOCIATION. PLEASE MARK IT ON YOUR CALENDAR. YOU CAN FIND THE MEETING TIME AND PLACE IN THE CALENDAR OF EVENTS ON PAGE 9 OF THIS NEWSLETTER. A COPY OF THIS NEWSLETTER IS AVAILABLE ON PEMAQUIDPOINT.ORG.

Apologies for the late newsletter. Members are still learning I'm the new editor, and with June already here, I'm pulling the trigger despite not yet hearing from some of our regular contributors. Brand new to desktop publishing, I have big shoes to fill. I'm confident, however, that future newsletters will improve in both content and format. Thank you all for your patience and understanding. And thanks to John Porter for his many years of amazing newsletters!

Please send any news, ideas, articles, comments and photos to me at: kate@gallantins.com. Put PPA Newsletter in the subject line of your email. I welcome all of your ideas and contributions. I'm very interested as many of you are in Pemaquid lore. Let's hear your stories about how you first discovered Pemaquid and what draws you back every year. I need some photos of this year's get-togethers or anything else you feel noteworthy. Send your best Pemaquid Point scenics. Let's have fun with this!

Big changes this year! Tim and Betsey Norland bought the Sea Gull. Many of us sighed with relief knowing that the precious jewel we love is in capable hands for years to come. Thanks beyond words to Paula Houghton and the 40 years she lovingly nurtured this beloved landmark. Paula, we'd love to hear about your new adventures in the next newsletter!

Tony and Laura Moskwa bought The Bradley Inn. Formerly of Auburn, CA the Moskwes are excited about their new venture. Their son Ross will be the chef. Welcome, Moskwa family! We hope to see you at future events. Warren and Beth will continue to run The Contented Sole and we hope to continue to see them around the Point.

By way of introduction, my name is Kate Bergquist. I've been a member since 2008 when I purchased the cottage at 3078 Bristol Road. My introduction to Pemaquid Point began much earlier, however, when my family began summering here in the late 1960's. For several summers, we stayed in tiny cottages behind the Bradley Inn back when it was owned by the Bellacqua family. My sister and I count these summers among our most precious childhood memories and I am blessed to own property here! Nowhere else on earth do I feel as alive and happy as I do when I'm on the Point.

My love for Pemaquid truly runs through my veins. My 10th great-grandparents James and Mary Phips arrived from England and settled in Pemaquid around 1630. James was a gunsmith and in 1639 my family moved to Woolwich at Phips Point and established a trading post there. Their son Sir William Phips authorized the construction of Fort William Henry in 1692.

From the Treasurer:

Jim Norland

There are now 142 dues paying members and associates in the PPA.

Keep spreading the good word about the Pemaquid Point Association so our numbers continue to grow.

Dues are used to pay the cottage inspector Roy Gauntt, for checking up on our homes on the Peninsula from September thru May as well as donating to good causes in the area like the Bristol Public Library, Bristol Fire Company and Caring for Kids.

Please remember that dues are paid annually (\$50 full and \$25 associate membership) and should be paid prior to August 15th so that your cottage will be schedule for inspection the coming winter. Dues should be sent to Treasurer, PPA, P.O. Box 283, New Harbor, ME

Tim Norland is married to Betsey Norland and has a son Christopher who works with computers in Las Vegas. Tim is the President of Norland Products Inc., a manufacturing company, based in Cranbury, NJ that sells Fiber Optic test equipment, UV curing adhesives and Kosher Fish Gelatin. He has enjoyed spending time on Pemaquid Point with Betsey since 1980. He and Betsey are the new owners of The Seagull Shop and look forward to meeting you there this summer. To visit his company websites go to www.norlandproducts.com , www.seasourcecollagen.com and www.seagullshop.com.



The Sea Gull Restaurant and Gift Shop is open for the 2017 season under new management.

We, the new owners Tim and Betsey Norland, are working with new General Manager Brooke Cotter to continue the Seagull Shop tradition of offering delicious food, friendly atmosphere, and distinctive gifts to neighbors and visitors on The Point from May through October.

We have been coming to Pemaquid Point at every opportunity since our first visit together in 1980. Betsey's connection with the area began long before then. In 1959 her grandmother brought her to the Sea Gull Shop for lunch, and explained how she and her husband had fallen in love with the area when they visited in the early 1910s. There was no Sea Gull Shop then, just the same crashing surf at the foot of the lighthouse that draws us all today. For years we have put the Point at the top of our list of favorite places in the world, and count visits to the Sea Gull Shop among the best of our Pemaquid memories. When rumors began to circulate that an offer was being made to buy the Shop and replace it with a private dwelling, we decided to jump in and make sure that this landmark would continue to offer the great experiences we have all enjoyed for so many years.

To ensure a smooth transition, we have engaged the expertise of a very familiar face to Sea Gull regulars. Brooke Cotter is now General Manager of the Sea Gull restaurant and gift shop. Brooke has been working with Paula Houghton for the last five years, so she knows the ropes and is well qualified to head up this new venture. Brooke is bursting with great ideas for the restaurant and gift shop, working enthusiastically with us to ensure that we will open on schedule this spring.

Expect to see many familiar faces as well as some new ones serving you in the restaurant and the gift shop. And, of course, our favorite Sea Gull tradition will continue: musical Monday nights featuring singer/songwriter Jud Caswell. Season 2017 will begin, as always, on Mother's Day weekend and continue through Columbus Day.

I was adopted and my Dad was the cause of all the Foths becoming summah Pemaquidahs. Our cottage is at the top of Curtis Lane on the left side. My Dad paid \$4,500 for the cottage back in the early 1940's. He was a history college professor at Bridgewater State College. My Dad and Don Foth's dad and Bob Foth's dad were brothers. Don is also an associate member of the PPA. Since Don and I are retired we communicate often by email and he calls me 4 or 5 times a week. On the phone and email we reminisce about our summers in Pemaquid. It is a lot of fun. Bob Foth and his wife write books and make children's videos. Even though same age he and his wife are still working so only have short emails. He and his wife spend a week or two in New Harbah. Don, Bob and I also played with the Scammon's son Jim; who converted his parent's cottage into a year round cottage; then met this nice lady from New Harbah and married her and has been living in New Harbah for a while now.

Jim has sent me up to date pictures of Pemaquid. As far as Don and I are concerned Pemaquid is best place in the world. Of course because of my nice weather I have to goad Don about his mega recent snow fall; his house is in the mountains of Stockholm, NJ.; while I am out heah in AZ. sitting at poolside eating; breakfast, lunch and suppah and of course tanning. He is two years older than me; I am 72 he is 74. He worked for State Farm and was in charge of the auto risk exchange in all the New England states; and also on the board of governors for NJ and all the New England states.

When the Foths were at Pemaquid there was a lady that sold donuts and store called Aunt Minnie's Tea Room on left hand side of road going to the Lighthouse. It used to be a yellow and green building but now with grey siding. The original Post Office sits right in the center of the curve to the lighthouse and last time I was in Pemaquid had been converted into a gift shop; then it was moved down a short way on left side of Long Point Road. Later it moved very conveniently up a short distance from Curtis Lane. Lucille Knipe was the Post Mistress. I know that it is now in New Harbah. Anyhow since I am into organic food; I found a Paleo donut recipe and have replicated Aunt Minnie's donuts; she used grass fed butter; hers were boiled but I bake mine and 100% verified by one of my apt. neighbors who is also into organic as a real donut and is very smooth and delightful. I use Kerri Gold Grass Fed unsalted butter; organic blanched almond flour; organic maple syrup; organic unrefined honey; cage and range free eggs that I get from my Farmer's Market and the Kerri Gold butter. I also make a chocolate topping that is 75 - 80 % organic unsweetened chocolate with a small amount of Kerri gold butter.

Aunt Minnie's donuts! Recipe from Allan Foth

Baked not boiled in grass-fed Round Top butter! Since I am into organic food; I am aware that there are some people allergic to dairy products and nuts. This recipe was tweaked from Diana Keuilian's "The RECIPE HACKER" online Paleo Donut. Just be sure to use non GMO, certified organic coconut oil. Need to buy a baking donut pan. Target's SUPER Store has them; \$16.00. If you chose to make two batches will need two donut pans; however only make one batch a time; I tried doubling and did not come as well. I do not know how many of you Pemaquid Pointers remember her tea room where she made and sold donuts; tell you what these are the real deal just baked not boiled in butter; and please only use organic ingredients. There is no donut shop or store that can replicate these awesome donuts and will not raise one's glycemic index.

Dry Ingredients:

1 1/4 cup organic blanched almond flour or coconut flour
1/4 teaspoon organic baking soda

Wet Ingredients:

3 tablespoons organic maple syrup
1/4 teaspoon organic almond extract or coconut
1/2 teaspoon organic vanilla extract
12 Tablespoons organic grass-fed Kerri Gold butter unsalted melted or 2 tablespoons coconut oil melted
1 teaspoon organic Braggs Apple Cider Vinegar
2 organic certified, range and cage free non GMO eggs(helpful tip - take eggs out of fridge and separate white and yolk; while still cold, then allow to get to room temp).

Glaze Ingredients: *optional but oh my tastes soooooo goood!!!*

1 block or 1 bar organic non GMO (73% cocoa)
1/4 cup organic non GMO unsweetened chocolate
2 tablespoons organic Kerri Gold unsalted butter or organic coconut oil non GMO.

Instructions:

Preheat oven to 350 degrees. Generously coat 6 mold donut pan with Kerri Gold unsalted butter or organic certified, non GMO coconut oil. *Helpful tip - When I melt the butter I use 12 tablespoons so enough left over to coat donut pan mold generously). If using coconut oil do not have to melt; use right from the jar.*

Combine dry ingredients in medium bowl; in another medium bowl combine all the wet ingredients except Egg Whites. Then mix the wet and dry, set aside. Beat the egg whites until firm peaks form. Gently fold egg whites into the batter.

I use a table teaspoon to distribute batter into each mold. Smooth out the tops of each donut. Bake for 12 - 15 minutes until lightly golden.

Allow donuts to cool, remove from pan (I use a very thin table knife to nudge out of mold) and place on large dinner plate. Then chill in fridge for 30 min. or more 60 min. better.

For the glaze: Fill a medium skillet with a few inches of water and put stove top on medium heat. Place the glaze ingredients in small sauce pan and put sauce pan into skillet water. Gently stir the ingredients with spatula until fully melted. Pour melted chocolate into a shallow bowl; take top of chilled donut and dip into chocolate then put into fridge for 30 - 60 min until glaze hardens. Then enjoy an Aunt Minnie's donut, I can 100% guarantee you will never go to a donut shop or buy from any store ever again!



Photo by Kate Bergquist

Greetings to PPA Members! The members of the Social Committee have your summer gatherings set for 2017 as you can see on the following page.

(Though there is always room for a boat trip or added event. Please feel free to bring suggestions to this committee...)

We look forward to seeing all of our returning friends once again. This is our 13th summer at The Point and we look forward every March to warmer temps and all that blue and green! I love all the opportunities for hiking and kayaking in Maine.

Mark your calendars and plan on joining us for one or all of the gatherings. It's a great time to catch up with old summer friends, and it's also a great time to meet and make new ones!

If you have any questions please feel free to email me anytime, or call after June 20th.

Email: lrworth@comcast.net. Maine phone number is: 207-677-2018.

Your Social Committee members:

Laurie Worth, Chairperson

Sally Hovey

Betsey Norland

Robin Caswell

Peggy Farrell



CALENDAR OF EVENTS:

SUMMER 2017

June 23: Opening wine and cheese social starts at 5:00 PM

At the beautiful home of John and Lisa Shenton at 57 Cliff Road.

Please bring an appetizer to share. Wine/beer/soda/paper products provided

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July 28: 2nd wine and cheese social event: starting at 5:00 PM

At the lovely home of: Jimmy and Janice Haddock at 114 Wilder Drive, New Harbor. PLEASE plan on car pools. Parking is limited!

August 4: Annual PPA Meeting 8:30 AM

Bristol Consolidated School (on RT# 130 near the Library)

8:30-9:00 A.M registration and refreshments (coffee/tea/donuts)

Meeting starts at 9:00 A.M. President's report plus committee reports (e.g.

Cottage Inspector, Finance report, Historian's report) New Board Members will be elected to fill any vacancies. Annual dues are due by August 15th. This is a good opportunity to pay early!

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August 19: Bob Kline's Barn party starts at 5:00PM

A summer favorite!

3004 Bristol Rd. parking in the field

As in past years, this will be a shared meal. Please bring a salad, main meal, dessert, or appetizer for up to 6-8 people. This is a BYO event, so feel free to bring your drink of choice. Paper products, stemware, glasses provided. Bring lawn chairs if you have them. Picnic tables provided... party is on rain or shine!

A heartfelt thank you to our hosts willing yet again to have us in their home/barn. Please come to one or all! Always fun to meet new members or celebrate with old friends....

PPA DUES REMINDER: Please pay by August 15, 2017

Please put this reminder on your calendar and fill out this coupon and send with your payment. If there are co-owners who want to be listed, we will need this same information for each co-owner.

Name: _____

Address: _____

PPA Local address: _____

Local phone number or cell phone: _____

Email addresses: _____

Please note: all of the above information is required to allow the cottage inspector to identify your property and to reach you if needed. This info is also required so that the Association can remind you of the annual meeting date via this newsletter. This year's annual meeting is August 4th at 9:00 at Bristol Consolidated School.

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Mail to: The Pemaquid Point Association
P.O. Box 283
New Harbor, ME 04554

Cottage inspections run from September 1st to May 30th. In order to have your cottage on the inspection list your dues must be current. The annual meeting is a convenient place to pay your dues!
Fees are \$25 for associate members and \$50 for full members.